

DIN ISO 14502-2:2007-12 (E)

Determination of substances characteristic of green and black tea - Part 2: Content of catechins in green tea - Method using high-performance liquid chromatography (ISO 14502-2:2005 + Corrigendum 1:2006)

Contents

| | Page |
|---|------|
| National foreword | 3 |
| National Annex NA (informative) Bibliography | 3 |
| 1 Scope | 4 |
| 2 Normative references | 4 |
| 3 Principle | 4 |
| 4 Reagents | 4 |
| 5 Apparatus | 8 |
| 6 Sampling | 8 |
| 7 Preparation of test samples..... | 9 |
| 8 Procedure | 9 |
| 8.1 General..... | 9 |
| 8.2 Determination of dry matter content | 9 |
| 8.3 Test portion | 9 |
| 8.4 Extraction of polyphenols..... | 9 |
| 8.5 Dilution..... | 10 |
| 8.6 Determination | 10 |
| 9 Calculation..... | 11 |
| 9.1 General..... | 11 |
| 9.2 Quantitation using catechin standards | 11 |
| 9.3 Quantitation using a caffeine standard and catechin Relative Response Factors (RRFs) | 12 |
| 10 Precision | 13 |
| 10.1 Interlaboratory test | 13 |
| 10.2 Repeatability..... | 13 |
| 10.3 Reproducibility | 13 |
| 11 Test report | 13 |
| Annex A (informative) Results of interlaboratory tests | 14 |
| Annex B (informative) Assessment of purity of standards | 13 |
| Annex C (informative) Typical HPLC chromatograms | 14 |
| Annex D (informative) The effect of ferric ions on catechin RRFs | 21 |
| Annex E (informative) Quantitative comparison — Use of catechin standards or a caffeine standard in conjunction with catechin RRFs..... | 24 |
| Bibliography | 26 |