

# ISO/TR 21380:2022-04 (E)

## Matcha tea - Definition and characteristics

---

<b>Contents</b>		<b>Page</b>
Foreword .....		iv
Introduction .....		v
<b>1</b>	<b>Scope .....</b>	<b>1</b>
<b>2</b>	<b>Normative references .....</b>	<b>1</b>
<b>3</b>	<b>Terms and definitions .....</b>	<b>1</b>
<b>4</b>	<b>Origins of matcha tea .....</b>	<b>1</b>
4.1	Historical origins of matcha tea .....	1
4.2	Descriptive names -- Matcha tea and green, black and white teas .....	2
4.3	Plant source, cultivation and harvest .....	2
4.3.1	Cultivation and harvest .....	2
4.3.2	Roof frame shading and harvest .....	2
4.3.3	Direct shading and harvest .....	3
4.4	Processing and production stages .....	3
4.4.1	Harvesting and processing .....	3
4.4.2	Dry leaf grinding .....	3
4.5	Sensory analysis .....	4
4.6	Shelf life .....	4
<b>5</b>	<b>Characteristics .....</b>	<b>4</b>
5.1	General characteristics .....	4
5.2	Chemical characteristics .....	5
<b>Annex A (informative) Appearance of sub-types of matcha tea and tencha tea .....</b>		<b>6</b>
<b>Annex B (informative) Cultivation and processing .....</b>		<b>7</b>
<b>Bibliography .....</b>		<b>11</b>