

Explanations: for the purpose of this clause,

- a) **Extraneous vegetable matter:** Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product.
- b) **Foreign matter:** Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, burlap bagging, metal etc”.
- c) **Stalk:** The proportion of stalks which have dimensions exceeding 10 mm in length or 2 mm in diameter

(4) The product shall be labelled in accordance with the Food Safety and Standards (Labelling and Display) Regulation, 2020. In addition, the styles of the product shall also be mentioned on the label.]

[Amendment in force from 26th July 2021; FBOs to comply with the provisions by 1st February 2022]

2.10: BEVERAGES, (Other than Dairy and Fruits & Vegetables based)

2.10.1: TEA

1. **TEA** means tea other than Kangra tea obtained by acceptable processes, exclusively from the leaves, buds and tender stems of plant of the *Camellia sinensis* (L) O. Kuntze. It may be in the form of black or oolong tea. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living insects, moulds, dead insects, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances:

Provided that the tea may contain "natural flavours" and "natural flavouring substances" which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in regulation 2.4.5 (23) of Food Safety and Standards (Packaging and Labelling) Regulations, 2011. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. Pectinase enzyme can be added up to a level of 0.2% during manufacture as processing aid. The product shall conform to the following requirement in which all the figures given are expressed on the basis of the material oven-dried at 103±2° C.

(a)	Total Ash (m/m)	Not less than 4.0 percent and not more than 8.0
(b)	Water Soluble Ash	Not less than 45.0 percent of total ash
(c)	Alkalinity of water soluble ash expressed as KOH (m/m)	Not less than 1.0 percent and not more than 3.0 percent
(d)	Acid-insoluble ash (m/m)	Not more than 1.0 percent
(e)	Water extract (m/m)	Not less than 32.0 percent
(f)	Crude Fibre (m/m)	Not more than 16.5 percent

²⁵ [(g)	Iron filing (mg/Kg)	Not more than 250]
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2. KANGRA TEA means tea derived exclusively from the leaves, buds and tender stems of plants of the *Camellia sinensis* or *Camellia* tea grown in Kangra and Mandi valleys of Himachal Pradesh. It shall conform to the following specifications namely;

(a)	Total ash determined on tea dried to constant weight at 100 ⁰ C	4.5 to 9.0 Per cent. By weight
(b)	Total ash soluble in boiling distilled water	Not less than 34 percent of total ash
(c)	Ash insoluble in dilute hydrochloric acid	Not more than 1.2 per cent. By weight on dry basis.
(d)	Extract obtained by boiling dried tea (dried to constant at 180 ⁰ C) with 100 parts of distilled water for one hour under reflux	Not less than 1.2 per cent.
(e)	Alkalinity of soluble ash	Not less than 1.0 per cent. And not more than 2.2 per cent. Expressed as K ₂ O on dry basis.
(f)	Crude fibre determined on tea dried to constant weight at 100 ⁰ C	Not more than 18.5 per cent.
²⁵ [(g)	Iron Filing (mg/Kg)	Not more than 250]

It shall not contain any added colouring matter It may also contain 0.2 per cent Pectinase enzyme

Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical process from materials of plant origin either in their raw state or after processing for human consumption:

Provided further that such tea containing added flavour shall bear proper label declaration as provided in regulation 2.4.5 (23) of Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

Provided also that tea used in the manufacture of flavoured tea shall conform to the standards of tea.

Provided that if tea is sold or offered for sale without any indication as to whether it is Kangra tea or not, the standards or quality of tea prescribed in item regulation 2.10.1 (1) shall apply.

Provided also that Flavoured tea manufacturers shall register themselves with the Tea Board before marketing Flavoured tea;

3. Green Tea means the product derived solely and exclusively, and produced by acceptable processes, notably enzyme, inactivation, rolling or comminution and drying, from the leaves, buds and tender stems of varieties of the species *Camellia sinensis* (L) O. Kuntze, known to be suitable for making tea for consumption as a beverage. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living or dead insects, moulds, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal