INTERNATIONAL STANDARD 1839/I

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Tea — Sampling — Part I : Sampling from large containers

Thé — Échantillonnage — Partie I : Échantillonnage de grands emballages

First edition — 1975-12-01

UDC 663.95 : 543.053 : 620.113

Ref. No. ISO 1839/I-1975 (E)

Descriptors : agricultural products, tea, sampling.

Price based on 2 pages

FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up has the right to be represented on that Committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

Prior to 1972, the results of the work of the Technical Committees were published as ISO Recommendations; these documents are now in the process of being transformed into International Standards. As part of this process, Technical Committee ISO/TC 34 has reviewed ISO Recommendation R 1839 and found it technically suitable for transformation. International Standard ISO 1839/I therefore replaces ISO Recommendation R 1839-1970 to which it is technically identical.

ISO Recommendation R 1839 was approved by the Member Bodies of the following countries :

Australia	India	Portugal
Brazil	Iran	Romania
Czechoslovakia	Israel	South Africa, Rep. of
Egypt, Arab Rep. of	Korea, Rep. of	Sri Lanka
France	Netherlands	Thailand
Germany	New Zealand	Turkey
Greece	Peru	United Kingdom
Hungary	Poland	

No Member Body expressed disapproval of the Recommendation.

No Member Body disapproved the transformation of ISO/R 1839 into an International Standard.

Printed in Switzerland

Tea — Sampling — Part I : Sampling from large containers

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies methods for the sampling of tea.

It applies to sampling from large containers, i.e. containing more than 20 kg of loose tea, for example tea chests.

2 DEFINITIONS

For the purpose of this International Standard, the following definitions apply :

2.1 ***consignment*** : The quantity of goods despatched or received at one time and covered by a particular contract or shipping document.

2.2 lot : A stated portion of the consignment, intended to have the same characteristics.

NOTE — For tea, material of the same brand and type and manufactured at the same time constitutes a lot.

2.3 primary sample : A small quantity drawn from one point of a single container in the lot by means of an appropriate instrument.

A series of primary samples, of approximately equal size, is drawn from different parts of the lot.

2.4 bulk sample : The quantity obtained by bringing together and mixing the primary samples drawn from different positions in the lot.

2.5 laboratory sample : A prescribed quantity drawn from the bulk sample, representative of the quality of the lot and intended for analysis or other examination.

3 APPARATUS

3.1 ***Spoons, scoops*** or other instruments suitable for drawing samples from the interior of containers.

3.2 Dividing apparatus suitable for the purpose of reducing the bulk sample to obtain the laboratory samples.

4 GENERAL PROCEDURE

4.1 Sampling shall be carried out by persons appointed by buyers and sellers and, if desired, in the presence of the buyer (or his representative) and the seller (or his representative).

4.2 Sampling shall be carried out in a protected place, in such a manner as to protect the samples of tea, the sampling instruments and the containers in which the samples are placed from adventitious contamination such as rain or dust.

Special care is necessary to ensure that the sampling instruments are clean, dry and free from foreign odours.

5 SAMPLING FROM LARGE CONTAINERS

5.1 Number of containers to be sampled

The minimum number of containers to be sampled from a lot shall be as shown in the table.

Number of containers in lot	Number of containers to be sampled
2 to 10	2
11 to 25	3
26 to 100	5
101 and over	7

5.2 Procedure for random sampling

The containers to be sampled shall be chosen at random and for this purpose use should be made of tables of random numbers. If such tables are not available, the following procedure may be used :

Let N be the number of containers in the lot and n the number of containers to be drawn. Starting from any container, count the containers in order as 1, 2, . . . , etc. up to r, where $r = N/n$. (If N/n is not a whole number, take r as the integral part of it.) Draw the rth container as a sample. Continue counting and drawing every rth container, until the requisite number of containers has been drawn.

5.3 Drawing of primary samples

By means of the apparatus mentioned in 3.1, draw a primary sample of appropriate size, representative of the contents, from each container sampled.

NOTE – In most cases it would be impracticable and purposeless to re-blend the contents of a large container of tea with a view to procuring a fully representative sample, and a sample taken in the ordinary way, by boring or after opening the container, is sufficiently representative. In special cases, however, for example if tea dust or other adventitious powder is present as an impurity, exceptional measures may be required, especially when the tea is sampled for chemical analysis.

5.4 Bulk sample

The mixture of primary samples constitutes the bulk sample.

5.5 Laboratory sample

The size of each laboratory sample shall be not less than 100 g for purposes of chemical examination and not less than 50 g for sensory examination.

NOTE– Replicate samples will often be required, for example as duplicate or reference samples, and in general the number and size of the samples to be drawn for examination and arbitration will have to conform to the recognized trade practices, unless otherwise agreed between buyer and seller.

6 PACKAGING AND LABELLING OF SAMPLES

6.1 Packaging of samples

Samples shall be packed in clean, dry and odour-free containers with close-fitting lids, of such a size that they are almost completely filled by the sample.

Samples for the determination of moisture shall be packed in air-tight and moisture-tight containers fitted with air-tight and moisture-tight closures. The containers shall be completely filled and the closures shall be sealed to prevent loosening or tampering.

NOTE – Owing to the hygroscopic character of tea it is essential to transfer the samples to their containers as promptly as possible.

6.2 Labelling of samples

Each sample container shall carry a label marked with full details of the place and date of sampling, the name of the estate or of the blend, the invoice and lot number, the name of the sampler and any other important particulars relating to the consignment, for example the specie (grade).

7 DESPATCH OF SAMPLES

Samples shall be despatched as soon as possible, and only in exceptional circumstances more than 48 h after sampling has been completed, non-business days excluded.

8 SAMPLING REPORT

If a sampling report is prepared, it shall make reference to any unusual appearance of the container, any modifications of the technique described in this International Standard, and any circumstances that may have influenced the sampling.