

# DRAFT UGANDA STANDARD

First Edition  
2013

---

---

## Herbal tea — Specification

---

---



Reference number  
DUS 980: 2013

© UNBS 2013

**Compliance with this standard does not, of itself confer immunity from legal obligations**

**A Uganda Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application**

© UNBS 2007

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilised in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from UNBS.

Requests for permission to reproduce this document should be addressed to

The Executive Director  
Uganda National Bureau of Standards  
P.O. Box 6329  
Kampala  
Uganda  
Tel: 256 414 505 995  
Fax: 256 414 286 123  
E-mail: [unbs@infocom.co.ug](mailto:unbs@infocom.co.ug)  
Web: [www.unbs.go.ug](http://www.unbs.go.ug)

## Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Tourism, Trade and Industry established under Cap 327, of the Laws of Uganda. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT/SPS Agreements of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

### **Committee membership**

## **Introduction**

Herbal tea consumption in Uganda has become a common practice more especially as a beverage and in place of tea. These have been known to give some health benefits and the good flavours. These products have become so common in the market which are either produced within or imported in to the country . and sold in the market. Since many people are getting more aware of their benefits, and more herbal teas are being introduced into the market, there is a need to have a standard to guide the manufacturers in the production and importation of the herbal teas to ensure their safety and quality.

This is the reason for the Draft Uganda Standard WDUS.....on herbal tea

# Herbal tea — Specification

## 1 Scope

This Draft Uganda standard specifies the requirements and methods of sampling and test of herbal tea/herbal infusions.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

*US 7, specification for the labelling of pre-packaged foods.*

*US 28, Code of practice for hygiene for food and drink industries.*

*US 217-4/EAS 217-4, Methods for microbiological examination of foods –Part 4: General Guidance for the Enumeration of Coliforms - Most Probable Number Technique at 30°C*

*US EAS 217-6, Methods for microbiological examination of foods –Part 6: Examination for Salmonella Spp*

*US EAS 217-8, Methods for microbiological examination of foods –Part 8: Enumeration of Yeast and Moulds in Foods*

*US 293, sampling of tea*

*US 500, Requirements for nutrition labelling of foods*

*US 508, Requirements for nutrition and health claims on foods*

*US 566, Use of nutrition claims — Requirements*

*US 734, Codex General Standard for Contaminants and Toxins in Food and feed*

## 3 Description

Herbal teas are parts of plants which do not originate from the tea plant and which are intended for the same use as tea.

## 4 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply;

### 4.1

#### **extraneous matter.**

all organic and inorganic material other herbal tea composition

## **4.2**

### **Adulteration**

the addition of something that isn't food into a food product, in order to be able to get more product to sell at less cost.

## **5 Compositional and quality requirements**

### **5.1 General requirement**

Herbal tea shall be

- a) free of off flavours and odours,
- b) , have colour characteristic of the raw material used.
- c) The tea shall be clean and reasonably free from extraneous matter and shall not be adulterated.
- d) The tea shall produce a liquor of characteristic flavour.
- e) The fruits, seeds, vegetable , from which the herbal is made shall conform to the relevant US standards
- f) herbal infusions, extracts and preparations thereof are virtually free of vegetative forms of mould and other impurities

### **5.2 Specific properties for common herbal infusions**

Specific herbal infusions/tea shall have the following parts of plants which include;

#### **5.2.1. Stinging nettle tea, stinging nettle**

Dried leaves whole or crushed, and parts of the top shoots of *Urtica dioica* L., occasionally also from *Urtica urens* L. from the stinging nettle family (*Urtica* spec.)

#### **5.2.2. Fennel tea, fennel**

Dried fruit, usually separated into two halves, whole or crushed, of *Foeniculum vulgare* Mill. Ssp. *Vulgare* from the umbellifer family, often containing parts of stamen, stem and carpophor.

#### **5.2.3 Rose-hip tea, rose-hip**

Peel of rose-hips, whole or crushed, consisting of the dried cupule of the spurious fruit of various types of the species *Rosa* L. belonging to the rose-tree family (*Rosaceae*), predominantly without the short hairs found at the base of the fruit, and with no more than a 10% proportion of small fruits.

#### **5.2.4. Hibiscus blossom tea, hibiscus blossoms, hibiscus**

Dried calyx and outer calyx of *Hibiscus sabdariffa* L. belonging to the mallow family (*Malvaceae*), whole or crushed, harvested when the fruit is developed.

**5.2.5. Camomile tea, camomile**

Dried flowers of *Matricaria recutita* L. (*Chamomilla recutita* (L.) Rauschert), whole or crushed, belonging to the Compositae or Asteraceae family, with a technically unavoidable proportion of other overground plant parts.

**5.2.6. Spearmint tea, spearmint**

Whole or crushed top shoots of the variety *Mentha spicata* L. var. *Crispa* belonging to the Labiate flower family (Lamiaceae).

**5.2.7. Lemon grass tea, lemon grass, citron grass tea, citron grass**

Dried leaves, whole or crushed, of *Cymbopogon flexuosus* W. Watson and other types of *Cymbopogon* belonging to the grass family (Poaceae).

**5.2.8. Lime blossom tea, lime blossom**

Dried pedicles (top leaves and blossoms), whole or crushed, of *Tilia cordata* Miller, *Tilia platyphyllos* Scop. and/or other types of *Tilia* belonging to the Linden plant family (Tiliaceae).

**5.2.9. Mate, Paraguay tea**

Dried and crushed leaves and parts of shoots, toasted or untoasted, from the top shoots of of the Mate tree *Ilex paraguariensis* St. Hil. belonging to the Holly family (Aquifoliaceae).

**5.2.10. Lemon balm tea, lemon balm**

Dried leaves, whole or crushed, and parts of the top shoots of *Melisse officinalis* L. belonging to the Labiate flower family (Lamiaceae).

**5.2.11. Orange leaf tea, orange leaves**

Dried leaves and stems, whole or crushed, of certain varieties of *Citrus aurantium* L. belonging to the Rue family (Rutaceae).

**5.2.12. Orange blossom tea, orange blossoms**

Dried buds and petals, whole or crushed, of certain varieties of *Citrus aurantium* L. belonging to the Rue family (Rutaceae).

**5.2.13. Peppermint tea, peppermint**

Dried leaves, whole or crushed, and parts of the top shoots of varieties of *Mentha(x) Piperita* L. belonging to the Labiate flower family (Lamiaceae).

**5.2.14. Verbena tea, verbena, lemon verbena tea**

Dried leaves, whole or crushed, and top shoots of *Aloysia triphylla* (L'Herit.) Britt., syn. *Lippia triphylla* (L'Herit.) O. Kuntze, syn. *Lippia citriodora* (Lam.) H.B.K., syn. *Verbena triphylla* L'Herit. belonging to the Herba Verbenae family (Verbenaceae)

### 5.3 Compositional requirement

Values for the content of acid insoluble ash in the dry mass and for the mass loss (moisture) which should be the maximum limits for herbal infusions according to ISO 1577 and ISO 1578 respectively as indicated in Table 1.

Table 1 showing the compositional requirements for Herbal teas

Commercial description	Acid insoluble ash % of dry mass, %	Loss of mass (moisture content), max, %
<b>Herbal infusions</b>		
Nettle tea	5.0	14
Fennel tea	2.5	12
Rose-hip tea	1.5	14
Hibiscus blossom tea	2.5	15
Camomile tea	2.5	13
Spearmint tea	2.5	13
Lemon grass	5.0	11
Lime blossom tea	2.5	13
Mate	1.0	10
Lemon balm tea	2.5	13
Orange blossom tea	2.5	12
Orange leaf tea	3.0	12
Peppermint tea	2.5	13
Verbena tea	3.5	12

## 6 Contaminants

### 6.1 Pesticide residues

Herbal tea shall conform to those maximum residue limits for pesticides established by the Codex Alimentarius Commission for this commodity.

### 6.2 Other contaminants

Herbal teas shall conform to those maximum levels in accordance US 734

### 6.3 Aflatoxins

The maximum content of aflatoxins in herbal tea products when determined in accordance with the method described in ISO 16050 shall not exceed 5 µg/kg (ppb) for aflatoxin B<sub>1</sub> and 10 µg/kg for total aflatoxins

## 7 Hygiene

7.1 herbal teas shall be produced, prepared and handled in accordance with US 28.

7.2 Herbal products shall be free from objectionable matter and shall be free from pathogenic micro-organisms, substances originating from micro-organisms or any other deleterious substances in amounts which may constitute a health hazard



7.3 Herbal tea products shall comply with microbiological requirements in Table 2

**Table 2 showing the microbiological limits in Herbal teas**

	Type of micro-organism	Limits	Test method
i)	Yeasts and moulds, max. per g	10 <sup>3</sup>	EAS 217-8
ii)	<i>Staphylococcus aureus</i> per 25 g	Not detectable	EAS 217-6
iii)	<i>E. Coli</i> , max. per g	Not detectable	EAS 217-4

## 8 Packaging

Herbal teas shall be packaged in food grade materials that will safeguard the hygienic, nutritional and organoleptic qualities of the product. The packaging materials shall comply with the legislation requirements of the destination country.

## 9 Labelling

The labelling of the herbal tea shall comply with the requirements of US 7, US 500, US 508 and US 566. In addition, the following information shall be legibly and indelibly marked on the container the net contents by weight in metric ('System International') units;

- i) name of the product;
- ii) brand name/trade name;
- iii) name, location and physical address of the manufacturer;
- iv) country of origin;
- v) ingredients in descending order of proportions;
- vi) declaration of the nutritional information;
- vii) date of manufacture;
- viii) best before date;
- ix) storage conditions; and
- x) net weight.
- xi) nutritional claim

## 10 Methods of sampling

Sampling shall be done in accordance to US 293

## Bibliography

- [1] Guidelines for tea, herbal tea, extracts thereof and preparations, 1989, Translation by German Tea Association and German Herbal Infusions Association

[

## Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

Further particulars of the terms and conditions of licensing may be obtained from the Director, Uganda National Bureau of Standards.



