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**Oolong tea — Definition and basic requirements**

*Thé Oolong — Définition et caractéristiques de base*

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ISO copyright office  
CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
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