

TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 狗牯脑

Transcription in Latin characters: Gou Gu Nao

Translation for information purposes: Gougunao Tea

2. CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Other products of Annex I of the Treaty (spices etc.) – Tea

3. APPLICANT

Tea Management Office of Suichuan County

4. PROTECTION IN CHINA

Registered as certification mark on April 28th, 2012(registration number: 9325857).

5. DESCRIPTION OF PRODUCT

Gougunao tea has a tightly knit and beauty shape. Its body is evenly slender, and the colour is viridity with dark green. Its surface is covered by tiny soft white velvet, which looks shiny and bright. Its soup is pure and in slight gold. It tastes cool and mellow. Its sweetness lasts longer. Key elements to determine tea's fragrance, taste and soup colour are mainly water extract, water-soluble ash content, tea polyphenols, amino acids, etc. Gougunao tea contains 40-50% water extract, 6% higher than current standard (which is 34%), 65-68% water-soluble ash content, 20% higher than current standard (45%), and tea polyphenols 38.6-42%, amino acids 1.6-2%.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The administrative region of Suichuan County, Jiangxi Province, between 113°36'-114°45' east longitude and 25°58'-26°42' north latitude. There are 23 counties in this area.

7. LINK WITH THE GEOGRAPHICAL AREA

Suichuan is a subtropical monsoon region with mild climate, abundant rainfall and sunshine, clear four seasons. The annual average temperature is 15.1-18.7°C, for the extreme high is 39.8°C, extreme low is -6.6°C. Average annual rainfall is 1421.2mm, annual average frost-free period is 284 days. The average annual total sunshine hours is 1720.4 hours, the effective accumulated temperature 4900-6300°C, the average sunshine rate is 38%, the solar radiation is 443kj / cm². It has an intact coverage of forest with the rate reaching 76.8%.

Tea trees like warm, wet and shady environment. Suichuan's climate is very suitable for their growth. The area planting Gougunao tea is filled by cloud with short light time, big and stable difference on temperatures in daytime and night. It has more diffuse light, abundant rainfall, relatively high humidity (annual average humidity is about 80%). Under this ecological conditions, tea tree leaves are plump and tenderness, which is good to form and accumulate nitrogen compounds. The tea pigment, aromatic and carbohydrate substances are more, and phenol ammonia is proper.

Gougunao Tea is planted in medium and low mountain valley in Suichuan. The parent soil material is mainly composed of granite and quartzite. The main types of soil are mountainous yellow soil, yellow brown soil, brown soil and valley paddy soil. Soil nutrient content is high. According to test, it contains organic matter 4-7%, for the highest 13.4%, total nitrogen average of 0.195%, for the highest 0.414%, alkaline hydrolysis of nitrogen 122.46-428mg/kg, average available phosphorus 3.74mg/kg, for the highest 18.85mg/kg, available potassium 38.3-174.17mg/kg, with an average of 91.24mg/kg.

Tea trees like acid environment and afraid of alkaline place. It requires organic matter above 2% for soil, above 0.14% for soil total nitrogen, alkaline hydrolysis of nitrogen 100-150mg/kg, available phosphorus 10-20mg/kg, potassium 80-150mg/kg. Gougunao Tea planting areas are mostly mountains, where the soil contains no pesticides and heavy metals, least CL⁻ and Ca²⁺

which prevent tea leaves' growth, high level of humus, nitrogen, phosphorus and potassium. The soil is slightly acidic, PH value is 5.0-6.5. This soil characteristic is very good for the formation of polyphenols, amino acids, aromatic substances and chlorophyll in tea, and forms the quality of Gougunao Tea, which has thick fragrance, taste and flavour.

Gougunao Tea's quality is inseparable with its local natural conditions and depends on unique tea picking and making techniques. The material for tea is very tender and fresh, usually picked in early April. Standard for High grade Gougunao Tea's leaves is one bud and one initial leaf. It requires not to pick dew water leaves, rainy day leaves and sunny noon leaves. After fresh leaves picked, they have to be selected to remove purple bud leaves, single leaf and fish shape leaves.

The production procedure is fixing, rolling, shaping, baking, drying and packaging.

Fixing: Conducted in iron oven, to input leaves according to different grades. 0.2-0.3kg for superior grade, 0.3-0.4kg for first grade. Keeping the oven with the temperature of 150-180°C when input leaves. Frying leaves for 4-6 minutes until leaves become soft and fragrance exhibit and then finish the fixing. Its main purpose is to use high temperature to destroy the activity of enzymes, control the enzymatic oxidation of polyphenols in fresh leaves, evaporate water in leaves, make leaves soft, easy to roll, and volatilize aromatic smell..

Rolling: Using two hands to roll leaves for about 10 minutes. The main purpose of rolling is to destroy the leaf cells, and squeeze the tea juice to the surface of the tea leaves for brewing.

Shaping: Conducted in oven and the temperature firstly high and then low. Grab leaves slightly, rub and show tea hairs. 15 minutes needed to finish shaping. The purpose is to make the leaves are further wound up and erected.

Baking: Using baking oven and with temperature of 40°C. Keep baking until the leaves loose 80% weight and then scattered for cooling.

Drying: Frying the leaves in oven until the water content to be 3-5%. Cooling for a while after

drying and then canned in iron containers.

The purpose of baking and drying is to remove the moisture in the leaves, so that the tea leaves are fully dried, and the tea leaves are prevented from being mildewed during storage, so that the tea leaves are fragrant.

8. SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

None

9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS

Market Supervision Administration of Suichang county