
TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 安化黑茶

Transcription in Latin characters: Anhua Hei Cha

Translation for information purposes: Anhua Dark Tea

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

Tea

3. APPLICANT

Name of the applicant: The People's Government of Yiyang City

Address: the People's Government of Yiyang,, No.8 Zishan west Road, Postal Code:
413000

4. PROTECTION IN CHINA

Date of protection: April 6th, 2010

Proof of protection: The Administration for Quality Supervision and Inspection and
Quarantine of the People's Republic of China (AQSIQ), Notice (2004) No. 29

5. DESCRIPTION OF PRODUCT

The Anhua Hei Cha is a product of the geographical indication unique in the Yiyang area, Hunan province. Anhua Hei Cha is a kind of processed dry tea made from raw and fresh tea of the big-leafed kind from Yuntai mt, Chuqi which are the main variety of tea-leaves in local area, by the techniques including killing out, rolling, pile fermentation, dry out and etc.

(1) Information of Raw Material:

The Anhua Hei Cha is a kind of processed dry tea made from raw and fresh tea of big-leaved tea of Yuntai mt and Chuqi which are the main variety of tea-leaves in local area, by the techniques including killing out, rolling, pile fermentation, dry out. The raw fresh tea grows only in Anhua Hei Cha producing area.

(2) Concise technical descriptions of finished products

① The Fuzhuan tea is a type of processed dry tea product made through screening, blending, pile fermentation, shaping, probiotics(*euotium cristatum*)appearing, drying out, packing and other techniques, from raw Anhua Hei Cha.

Chart 1: organoleptic qualities of Fuzhuan tea

names	appearances	liquor colors	scents	flavors	leaf bottoms
superb Fuzhuan	moderately contracted, rich of probiotics (<i>euotium cristatum</i>) , same in brick size	red and yellow	pure with arohid flavour	rich and lasting	light brown , tender and neat
special made Fuzhuan	plain and neat brick surface, clear edges, highly similar thicknesses, moderately contracted, plenty of probiotics (<i>euotium cristatum</i>)	orange	pure with arohid flavour	rich	light brown, complete, peduncle showing
general Fuzhuan	plain and neat brick surface, clear edges,	light orange	pure with	mild and	light or deep brown,

n	highly similar thicknesses, moderately contracted, plenty of probiotics (eurotium cristatum)		slightly arohid flavour	smooth	peduncle showing
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Chart 2: Physicochemical indexes of Fuzhuan tea

products	water (%) ≤	total ash (%) ≤	peduncle amount (%) ≤	foreign substance (%) ≤	aqueous extract (%) ≥	eurotium cristatum (microbial content /gram)
superb Fuzhuan	12.0(weight of water 12.0%)	7.0	10 (peduncle over 30 mm shall not exceed 0.5 % of the total weight)	0.3	24	30×10 ⁴ Note:index for reference
special made Fuzhuan	14.0((weigh t of water 12.0%)	7.5	18 (peduncle over 30 mm shall not exceed 0.5 % of the total weight)	0.5	23	30×10 ⁴ Note:index for reference
general Fuzhuan	14.0((weigh t of water 12.0%)	8.0	20 (peduncle over 30 mm shall not exceed 0.5 % of the total	0.7	22	30×10 ⁴ Note:index for reference

			weight 的 0.5%)			
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② Huazhuan tea a is a type of processed dry tea product made through screening, blending, shaping, drying out, packing and other techniques, from raw Anhua Hei Cha.

Chart 3: Organoleptic qualities of Huazhuan tea

names	appearances	liquor colors	scents	flavors	leaf bottoms
special made Huazhuan	plain and neat brick surface with clear patterns, clear edges, same thicknesses, shining and dark in color	red and yellow	pure or with smoky pine	rich and slightly astringent	light brown , complete leaf with peduncle
general Huazhuan	plain and neat brick surface, clear edges, highly similar thicknesses, moderately contracted	light orange	pure or with smoky pine	strong and slightly astringent	light or deep brown, peduncle showing

Chart 4: physicochemical indexes of Huazhuan tea

products	water (%) ≤	total ash (%)	peduncle amount (%)	foreign substance (%) ≤	aqueous extract (%) ≥
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		≤	≤		
special made Huazhuan	12.0((weight of water 12.0%))	7.0	5.0 (peduncle over 30 mm shall not exceed 0.5 % of the total weight)	0.3	24
general Huazhuan	14.0((weight of water 12.0%))	8.0	15 (peduncle over 30 mm shall not exceed 0.5 % of the total weight 的 0.5%)	0.5	22

③ Black brick tea a is a type of processed dry tea product in the form of bricks, made through screening, blending, shaping, drying out, packing and other techniques, from raw Anhua Hei Cha.

Chart 5: Organoleptic qualities of Heizhuan tea

names	appearances	liquor colors	scents	flavors	leaf bottoms
special made black brick	plain and neat brick surface with clear patterns, clear edges, same thicknesses, shining and dark in color,	red and yellow	pure or with smoky	rich and slightly astringe nt	light brown , complete leaf with peduncle

	no mould				
general black brick	plain and neat brick surface with clear patterns, clear edges, same thicknesses, shining and dark in color, no mould	light orange	pure or with smoky pine	mild and slightly astringe nt	deep brown, with peduncle

Chart 6: Physicochemical indexes of Heizhuan tea

products	water (%) ≤	total ash (%) ≤	peduncle amount (%) ≤	foreign substance (%) ≤	aqueous extract (%) ≥
special made black brick	12.0((weigh t of water 12.0%)	7.0	8.0 (peduncle over 30 mm shall not exceed 0.5 % of the total weight)	0.3	24
general black brick	14.0((weigh t of water 12.0%)	8.0	18.0 (peduncle over 30 mm shall not exceed 0.5 %	0.5	22

			of the total weight 的 0.5%)		
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④ Qianliang (qian meaning 1,000, liang is a Chinese weight unit, approximately equal to 50 grams) tea is a type of processed dry tea product in the form of pillars, made firstly through screening, blending and shaping, and then by steaming, basket packing, compressing and sun drying, from raw Anhua Hei Cha.

Chart 7: Organoleptic qualities of Qianliangtea

appearances	liquor colors	scents	flavors	leaf bottoms
in the shape of pillar, intensely compressed, no holes within. might with mould(eurotium cristatum)	orange or light orange	pure or with smoky pine or fugal, vintage scent goes out after 10 years	rich and slightly bitter from the 5 years old, yet slightly sweet from the 10years and above	deep brown , complete and soft leaf

Chart8: Physicochemical indexes of Qianliang tea

water (%) ≤	total ash (%) ≤	peduncle amount (%) ≤	foreign substance (%) ≤	aqueous extract (%) ≥
15.0((weigh	7.5	5.0 (peduncle	0.3	23

t of water 12.0%)		over 30 mm shall not exceed 0.5 % of the total weight)		
note: the neat weight of the tea calculated according to the weight of water				

Chart 9: physicochemical indexes of Qianliang tea

water (%) ≤	total ash (%) ≤	peduncle amount (%) ≤	foreign substance (%) ≤	aqueous extract (%) ≥
15.0((weigh t of water 12.0%)	7.5	5.0 (peduncle over 30 mm shall not exceed 0.5 % of the total weight)	0.3	23
note: the neat weight of the tea calculated according to the weight of water				

⑤ Xiangjian tea are 3 types of processed dry tea products, made through screening, blending, basket packing, compressing and cool drying, from raw Anhua Hei Cha.

Chart 9: physicochemical indexes of Xiangjian tea

product s	appearances	liquor colors	scents	flavor s	leaf bottoms
Tianjia	compressed into pieces with structural capacity, firm, flat and straight leaves	brown	highly	rich and	light or deep brown ,

n	after being rolled, black in color		pure	thick	complete and soft leaf
Gongjian	compressed into pieces with structural capacity, firm, flat and straight leaves after being rolled, black or brown in color	orange	moderately pure	mild and thick	brown, complete leaf
Shengjian	20 (peduncle over 30 mm shall not exceed 0.5 % of the total weight) compressed into pieces with structural capacity, thick leaves like mud fish after being rolled, black	orange	pure	mild	dark brown broad and thick

Chart 10: physicochemical indexes of Xiangjian tea

products	water (%) ≤	total ash (%) ≤	peduncle amount (%) ≤	foreign substance (%) ≤	aqueous extract (%) ≥
Tianjian	14.0((weight of water 12.0%))	7.5	5.0	0.5	23
Gongjian	14.0((weight of water 12.0%))	7.5	5.0	0.5	22
Shengjian	14.0((weight of water 12.0%))	8.0	15.0	0.8	21

	12.0%)				
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6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Areas that in the coverage of the protection for the geographical indication are 32 townships and villages as follow: Qingtangpu, Meicheng, Le An, Xianxi, Changtang, Dafu, Yangjiaotang, Lengshi, Longtang village, Xiaoyan, Taoxi, Jiangnan, Tianzhuang, Dongping, Tuoxi, Malu, Kuixi, Yanxi, Pingkou, Qujiang, Nanjin, Gulou, Taohua, Shiniujiang, Fuqiushan, Lucidu, Daligang, Majitang, Xinshidu Nijiangkou, Cangshuipu and XinQiaohe, all in Anhua and Taojiang counties as well as Heshan and Ziyang districts, Yiyang city, Hunan province. All the raw material for the Anhua Hei Cha processing must be from areas mentioned above. All the processings take place only in the required geographic area.

7. LINK WITH THE GEOGRAPHICAL AREA

(1) Historical factor

Anhua in one of the originating places of dark tea, with a long and profound history of tea production. The “Shanfu Jingshou lu”, an ancient Chinese cuisine and tea document back in the Tang dynasty (856 AD) has the earliest record about the Anhua Hei Cha, which depicts the Qujiang slice, a thin piece of compressed tea as dark as raw iron, but extraordinarily fragrant. And that was the primitive form of the Anhua Hei Cha now. In the late Ming and early Yuan dynasties, the 60s of the 14th century, Anhua Hei Cha’s production has come into scales. Most villagers and folks make tea as profession and the signature local special. In 1524, the Ming dynasty, dark tea, for the first time was written in words, which precisely refers to the current Anhua Hei Cha. From the 1595(also the Ming dynasty) on, this tea has become the official tea sold to the Northwest (the Silk Road). Because of its special processing techniques such as pan fry killing-out, rolling, pile fermentation and roast by open fire of pine wood, the taste becomes rich and smooth and with a scent of pine, which is a desirable flavor for the ethic folks in the Northwest. The Anhua Hei Cha has been

dominating that market for hundreds of years and gained great reputations as the tea of life and the secret tea of the ancient Silk Road.

(2) Phenological factors

Anhua is a mountainous area. There are mountains from its south to north, separating it from neighbor counties. The Zijiang River flows from its west to east. The northern part belongs to the Xuefeng mountain chain whilst the Hengshan mountain chain has the other end. Thus the geographic gradient rises high at both of the north and south, and gradually descends backwards to the Zijiang River. The local soil is mainly a yellow kind of soft texture with deep layers originated from decayed plate shale. It makes an ideal land to grow tea plants, given its abundant organic content.

It is sub-tropical monsoon climate in this region, which is warm and mild, and divides the seasons clearly. It also brings sufficient heat and timely rain fall, and other characteristics as change temperatures in spring, frequent droughts in summer and autumn, and short winters but long summers. The annual sunshine duration reaches 1,355.9 hours with total solar radiation of 96.41 KC/m². The annual rain fall meets 1,687.7 mm, with 81% of average relative humidity which increases over 85% in the prime tea-growing period from March to September. The vertical temperature differences vary vastly from hot to cold at the time each year. This wide microclimate differences demonstrates another climatic characteristic and also provides a great condition for tea plants. The yellow soil from decayed plate shale covers approximately 70% of the area in the origin place of Anhua Hei Cha. Plants here therefore possess fine soil quality which is deep, soft and not likely to pond on result of its effective seepage force. A moderately sub-acid PH level between 4.5 and 6.5, forms great amount of organic content, which surpasses 2.0% in 72.3% of the total area. The overall soil fertility is comparatively high here and very suitable for tea plants.

The average elevation of 500 meters makes it a medium mountain area. And there are neither industries nor mines of big scale within 80 km around. So it completely

pollution free from the three industrial wastes of waste water, gas and solids, and urban garbage, waste water as well as other medical waste. The regional environmental quality indexes are examined to be standard in accordance of the national level for agricultural soil, level 2 for irrigation water and even better than the level 2 for air. All of these outstanding conditions are perfect to produce Anhua Hei Cha of supreme qualities.

It is an incredible combination of the special historical foundation, the predominant natural environment, unique geographical features and ideal climate that assure zero pollution and great qualities of Anhua Hei Cha. Moreover there surely are powerful capital and intellectual supports, and other significant factors such as accelerating policies from different governments and bodies also contributed to Anhua, China's largest production base of fine dark tea. Since 2004, Anhua has been bestowed with a certificate of "Pollution-free agricultural products producing area" by the National Center for Agricultural Product Quality and Safety.

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

None

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

Yiyang Bureau Of Quality And Technical Supervision, Hunan Province