
TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 峨眉山茶

Transcription in Latin characters: Emeishan Cha

Translation for information purposes: Mount Emei Tea

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

Tea

3. APPLICANT

Name of Applicant: People's Government of Leshan City, Sichuan Province, China

Address: No.98 Binhe Road, Shizhong District, Leshan City, Sichuan Province, China,
614000

4. PROTECTION IN CHINA

Date of protection: December 31st, 2009

Proof of protection: The General Administration of Quality Supervision, Inspection
and Quarantine of the People's Republic of China (AQSIQ), Notice (2009) No. 141

5. DESCRIPTION OF PRODUCT

Emei Shan Cha (Mount Emei Tea) specially refers to the high-quality green tea made of the fresh tea leaves of middle and small leave tea bushes grown in Leshan, The tea is produced in the specific geographical environment of Leshan and in the unique way of processing, through multiple procedures such as fresh tea leaves spreading, fixation, cooling, arrange strip, shaping, baking and other procedures, formed the high quality green tea product, which features as follows, it's bud is heavy body and full, flat, straight and smooth in shape, color is tender green with bloom, aroma is clean and high, tastes fresh, mellow and brisk, tea infusion color looks tender green and bright.

Table 1 Classification of Fresh Leaves of Emei Shan Cha

(Mount Emei Tea)

grade	requirements on picking
superfine grade	full bud $\geq 90\%$, one bud one leaf just unfolding $\leq 10\%$, one bud one leaf with the bud is longer than leaf or equal to it, the buds and leaves should be unified and harmony in size, tender green and fresh bright in color, fat and bold full, evenly and complete, without pedicel.
the first grade	one bud one leaf just unfolding $\geq 70\%$, one bud two leaves just unfolding $\leq 30\%$, bud and leaves are well-proportioned, basically the same size, the color is fresh green, complete shoots and leaves.
the second grade	one bud two leaves $\geq 90\%$, one bud three leaves $\leq 10\%$, the color is fresh green.
The raw materials of Emei Shan Cha (Mount Emei Tea) are mainly full bud and one bud one leaf, while supplemented by one bud two leaves and one bud three leaves, which requirement complete bud and leaves, fresh and neat, do not picking disease infected and insect eaten leaves, purple leaves, fish leaves, red leaves or other non-tea debris.	

Table 2 Sensory Quality Characteristics of Emei Shan Cha
(Mount Emei Tea)

grade	requirements							
	appearance				interior quality			
	shape	integrity	neatness	color	aroma	sweet	tea infusion color	infused leaves
special grade	heavy body and full bud, flat and smooth, straight	complete	neat	tender green and bloom	clean aroma and high	fresh mellow and brisk	tender green and bright	verdant and bright
the first grade	flat and smooth, straight	relatively complete	neat	yellowish green and moist	clean aroma and high	fresh mellow sweet after taste	yellowish green and bright	yellowish green and bright

the second grade	flat and smooth, relatively straight	just complete	relatively neat	yellowish green and relatively moist	relatively clean aroma	mellow sweet after taste	yellowish green and relatively light	yellowish green and relatively light
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Table 3 Physical and Chemical Indicators of Emei Shan Cha

(Mount Emei Tea)

terms	indicators
amino acid (mass fraction) /% \geq	3.0
tea polyphenols (mass fraction)/% \geq	17.0
caffeine (mass fraction)/%	2.5~5.0
water extracts (mass fraction)/% \geq	36.0

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The scope of protection for Emei Shan Cha (Mount Emei Tea) is producing area is in Leshan of Sichuan province, and the city of Mount Emei is the core producing region.

The specific production procedures: fresh leaves→ spreading →fixation → cooling → arrange strip→ shaping→ baking→ quantitative packing storage.

(1) Spreading: the thickness of tea leaves spread shall be between 5cm and 15cm, and the procedure shall last for 4h to 8h, during which use blowers at intervals.

(2) Fixation: the ways of cylinder fixation, steaming fixation and manual fixation are adopted.

①During cylinder fixation, feed the leaves when the temperature in cylinder reaches 120℃. The time of fixation ranges from 1min to 1.5min, and the water content ranges from 55% to 60%;

②Steaming fixation: Feed the leaves when the steaming temperature is within the range of 130℃ to 150 ℃. The fixation will last 1min to 1.5min, and the water content ranges from 60% to 65%;

③Manual fixation: Feed the leaves when the pot temperature reaches 130 ℃, and the

quantity of leaves fed is within the range of 200g to 300g. It takes 4min to 6min to finish manual fixation, and the water content ranges from 55% to 60%.

(3) Arrange strip: to make the tea leaves tight and straight.

(4) Shaping: carried out when the water content be 40% to 50%, to flat, square, linear effect.

(5) Baking: carried out when the water content be 50% to 60%, to flat, straight, smooth, water control in less than 5.5%.

The production process are all conducted within the prescribed geographical area.

7. LINK WITH THE GEOGRAPHICAL AREA

“The most beautiful scenery of China is in Sichuan, and the best landscape of Sichuan is in Jiazhou.” Leshan is located in the southwest of Sichuan province, with a long history and splendid culture. “With golden summit over the cloud, Mount Emei is famous in the world.” Mount Emei in Leshan is well-known at home and abroad for its “brand, beautiful, rare and perilous” landscape, long-standing and well-established Buddhist culture and cultural landscape. The unique natural, ecological and cultural environment has bred the excellent Emei Shan Cha (Mount Emei Tea). According to historical records, the history of planting and producing of Emei Shan Cha (Mount Emei Tea) can be traced back to the Eastern Jin Dynasty period. It forms its own unique planting and processing technology for almost two thousand years tea activities. “Shape is flat, straight and smooth, color is tender green with bloom, aroma is clean and high, taste fresh, mellow and brisk, tea infusion color is tender green and bright”, Emei Shan Cha (Mount Emei Tea) is well-known around the world.

Unique topographic and geomorphic conditions create the distinctive characteristics of Emei Shan Cha (Mount Emei Tea). As Mount Emei blocks the cold and warm air flow which are always on the move, it is humid in the tea planting zone with abundant rainfall, large relative humidity and diversified climate. The vegetation in Mount Emei area is lush, forming the symbiotic communities with typical features of tea bushes and phoebe zhennan, taxodiaceae and cupressaceae trees, as well as the herb

trees such as eucommia ulmoides and phellodendron amurense, and palm and bamboo forests. The natural growing environment provides an excellent ecological base for the growth of the Emei Shan Cha (Mount Emei Tea), and the environment is rare and can not be duplicated. It is the environment that creates the distinctive qualities and characteristics of Emei Shan Cha (Mount Emei Tea), including rich content, a high proportion of amino acid and its taste is fresh mellow, clean aroma and high.

Distinctive environment and climate create the inherent quality characteristics of Emei Shan Cha (Mount Emei Tea). The natural climate in Mount Emei is rare and distinctive. Most of the time, the mountain is hidden in cloud and mist, with less sunlight, and it is a low value region in China. Just as the saying goes, “Tea bushes grow well on high mountains in shade, and enjoy the sunlight in the morning”. The area of Mount Emei can perfectly meet the environmental requirements of high quality tea. The climate with abundant mist and less sunlight has formed the ecological environment of “High Mountain in Mist” in Mount Emei, which provides an ecological environment like sounds of nature and excellent natural conditions, and creates the quality characteristics of Emei Shan Cha (Mount Emei Tea). The buds and leaves of Emei Shan Cha (Mount Emei Tea) are fat and bold, soft tender. The dried tea leaves are heavy body and full, it’s color is tender green and bloom.

The special soil environment makes the significant quality characteristics of Emei Shan Cha (Mount Emei Tea). The mountain soil at an altitude of 800 to 1500 m in the Mount Emei area is recognized as fertile soil. The arable layer is rich, containing natural organic and nutritious fertilizer, useful mineral groups with diversified elements. This has created the quality characteristics of Emei Shan Cha (Mount Emei Tea), including the high content of extracts in prepared tea, moderate tea polyphenol content, tastes mellow and durable quality in brewing.

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

None

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

Leshan Bureau of Quality and Technology Supervision, Sichuan Province