

TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 福鼎白茶

Transcription in Latin characters: Fuding Bai Cha

Translation for information purposes: Fuding White Tea

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

Tea

3. APPLICANT

Applicant Name: People's Government of Fuding City, Fujian Province

Address: No. 130-132, Fuding longshan road, 355200

4. PROTECTION IN CHINA

Date of protection: May 4th, 2009

Proof of protection: The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ), Notice (2009) No. 32

5. DESCRIPTION OF PRODUCT

(1) Description of product:

The white tea is one of the six major tea categories in China, its production has a long history. The white tea is also called Fuding Bai Cha (Fuding White Tea) because it is native to Taimu Mountain in Fuding City, Fujian Province. Fuding Bai Cha (Fuding White Tea) that under its current administration area, Fuding, Fujian province is comprising fresh tea leaves from specific tree varieties and using a unique process for withering, drying, etc. The processing technique without fry or knead, is all nature, which farthest retain the nutrients in the tea. Fuding Bai Cha (Fuding White Tea) is the most

primitive, the most natural and healthy tea .The study found the unique and outstanding healthy function of white tea that resistance to radiation, antioxidation, antitumor, hypertension, hyperlipidemia, hyperglycemia .

(2) Type of product:

According to different raw materials and processing technology Fuding Bai Cha (Fuding White Tea) is divided into White Tea Silver Needle, white peony, and new craft white tea.

White Tea Silver Needle: it is a white tea variety made from leaf shoots plucked from the tea cultivars of Fuding Dabai, Fuding Dahao and Gele by going through withering and drying. It is characterised by white hairs and a glittering pale yellow infusion with a mild peony aroma, carrying a fresh and brisk flavour.

white peony: it is a type of white tea made from one leaf shoot with one, two or three immediate young leaves harvested from the tea cultivars of Fuding Dabai, Fuding Dahao and Gele by going through withering and drying. It usually includes buds with some white hairs blended with young leaves that give the brew a clear, pale yellow colour with a fresh and brisk taste.

New Craft White Tea: it is another type of white tea made from one leaf shoot with two or three immediate young leaves, sourced from the Fuding Dabai, Fuding Dabai and Gele cultivars, that have undergone withering, light rolling and drying. Its brew reveals a clear, dark yellow colour with floral notes that is similar to black tea, however it is only lightly fermented.

(3) Sensory characteristics:

The black or pale green tea buds are covered with obvious pekoe. When brewed, the plump buds and tender leaves produce a clear infusion that has a hint of apricot colours and bright liquor, soft and bright infused leaf, releasing a lingering and rich pekoe flavour of down with floral flavour and the mellow aftertaste.

Table 1 White Tea Silver Needle:

Grade Quality		Premium	Grade 1
Shape	The shape of dried tea	bold, straight	less bolder, straight
	Colour	silver, bright	white, even and bright
	Evenness	even	roughly even
	Neatness	neat	neat
Essence	Aroma	pekoe flavour 、 rich	pekoe flavour、 lasting
	Liquor taste	sweet and mellow、 brisk	fresh and mellow、 brisk
	Liquor color	pinkish yellow、 clear	light yellow、 clear
	Infused leaves	soft、 bright	soft、 even and bright

Table 2

White peony:

Grade Quality	Premium	Grade 1	Grade 2
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Shape	The shape of dried tea	flat and younger leaves, higher proportion of chunky tips and white down	flat and young leaves, predominant white down and tips	flat and less young leaves, visible white down and tips
	Evenness	whole leaf shoots, Slightly curled leaf edges, even appearance	whole leaf shoots, Slightly curled leaf edges, roughly even appearance	insignificant broken tips and leaves, roughly even appearance
	Colour	greyish or dark green , even colour	greyish or dark green, roughly even colour	lacking even colour, with faintly red open leaves
	Neatness	neat	relevantly neat	less neat
Essence	Aroma	fresh and brisk, predominant pekoe flavor	pure and brisk , pekoe flavor	pure and normal, mild pekoe flavor
	Liquor color	pinkish yellow, clear	deep apricot colour, clear	dark yellow, less clear colour

	Liquor taste	sweet, mellow, and brisk	relevantly Sweet, mellow, and brisk	clean and mellow
	Infused leaves	tender, plump, even and bright leaves	soft, relevantly even and bright	lacking even and bright brewed leaves

Table 3 new craft white tea:

Grade	Program							
	Appearance				Essence			
	The shape of dried tea	Colour	Evenness	Neatness	Aroma	Liquor taste	Liquor color	Infused leaves
Premium	tippy, bend visible white down, curly leaves	dark green	even	neat	clean and high, Tender flavor	Mellow and thick, brisk	bright light yellow	tender and even
Grade 1	less invisible white down, curly leaves	brown green	roughly even	relevantly neat	relevantly clean, high and tender flavor	Mellow and thick	clear dark yellow	even

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(4) physicochemical indexes:

Program	Index
Moisture (mass fraction) /%	≤ 7.0
Total ash (mass fraction) /%	≤ 6.5
Powder (without white tea silver needle) (mass fraction) /%	≤ 1.0

(5) Raw materials:

Tea tree species selected from Fuding Dahaocha and Fuding Dabaicha, are native to BaiLiu village ,Fuding City, Fujian Province .

①Fuding Dahaocha

Fuding Dahaocha is semi-treerescent form, its tree potential is tall and big and its tree performance is upright. The trunk is obvious and the position of branch is higher. Leaf blade horizontally or drooping to grow. The shape of Leaf blade is oval or nearly long elliptic, many tea tips gradually droop. Leaves are deeper green and glossy.

②Fuding Dabaicha

Fuding Dabaicha is semi-treerescent form, which has less tall tree potential and half-open tree performance .The branches grew more intense. The shape of Leaf blade is oval, leaf tips are taper and Slightly drooping. Leaves are half-open, the colour of

leaves are yellowish green and glossy. There is rugose in leaf surface and the mesophyll is slightly thick.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

(1) The delimitation of the geographical area: Under its current administration area, Fuding, Fujian province.

(2) Manufacturing process

① Plucking

Influenced by the temperature, the pickings of the fresh silvery white bud and leaf need to be early, prompt and neat when they are tender. The tea bud and leaf, which are evenly sized with a short stem, must be handled with care. Tea flushes are placed in a hollow bamboo basket and transported in a storage bamboo basket.

② Withering

Tea flushes are to be spread over a round shallow bamboo tray quickly and evenly. Shaking the tray is not required. After the sitting of tea leaves, based on climate conditions and the grade of tea flushes, the withering of tea leaves can adopt various methods including natural indoor withering, its combination with double withering and heated withering. When the process is almost finished in natural indoor withering and its combination with double withering, the tea leaves on different bamboo trays should be blended.

③ Drying

The first drying: the temperature of the drying machine is kept between 100-120°C. 10 and 15 minutes are required for drying and cooling down respectively. The following drying temperature ranges from 80°C to 90°C while continuous drying with low temperature is controlled at around 70°C.

④ Storing

The level of water in dried tea leaves is controlled within 7%. They are stored in the special warehouse that is neat and dry with no smell, with the packaging.

The production processes are conducted within the prescribed geographical area.

7. LINK WITH THE GEOGRAPHICAL AREA

(1) Climate and geographical environment

Fuding is located on Fujian's border with Zhejiang province off the eastern coast. It has a maritime monsoon subtropical climate characterised by a mild climate, moderate precipitation and mild winters and summers. The pleasant climate is more ideal for the growth of tea.

Fuding, which is surrounded by on three sides by mountains and faces the sea to the east, is dense in the distribution of streams and rich in water supply. Hills and mountains account for 88% of the total area while the rate of forest coverage reaches 65%, making its air quality among the best in Fujian. The higher hilly and lower mountainous areas have formed the optimum growing stretch for Fuding Bai Cha (Fuding White Tea) . Given the mild and humid summers and autumns, Fuding Bai Cha (Fuding White Tea) is distinguished by white downy buds that result in 'unique aroma and mellow and subtle flavour'.

(2) Soil and annual precipitation

The fertility of soil with slight acidity also effectively promotes the accumulation of nutrients and trace elements in Fuding Bai Cha(Fuding White Tea) for human health. The unique distribution of annual precipitation, the mist between mountains and streams, mountain, valley and oceanic wind and appropriate surface water, all of which contribute to the rich amino acids, caffeine, catechins and fragrant substances identified in Fuding Bai Cha (Fuding White Tea) .

(3) Cultural

China is home to white tea while Fuding, Zhenghe and Jianyang are exclusive places to produce white tea in China. Fuding is recognised by experts as the geographical origin of white tea. Tea growers in Fuding have enriched their experience of tea cultivation and manufacturing through the long-term intensive and meticulous farming. They utilised homegrown manure as the main fertiliser in order to meet the

requirements of the tea growth with respect for the ecology and ensure genetic stablisation. Such efforts lead to the enduring and enhanced reputation of ‘being far better than other places in quality’ enjoyed by Fuding Bai Cha (Fuding White Tea) .

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

None

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

Fuding Bureau of Quality and Technical Supervision, Fujian Province