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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 18745-2026

Replacing GB/T 18745-2006

**Quality requirements for products of geographical indication -
Wuyi rock tea**

地理标志产品质量要求 武夷岩茶

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document. This document replaces GB/T 18745-2006 "Geographical Indication Product Wuyi Rock Tea". Compared with GB/T 18745-2006, except for the structure... Aside from adjustments and editorial changes, the main technical changes are as follows:

- a) The scope has been changed (see Chapter 1, Chapter 1 of the.2006 edition);
- b) Added terms and definitions for tea leaves, Da Hong Pao, famous varieties, Rou Gui, Shui Xian, and rare varieties (see Chapter 3, Chapter 4 of the.2006 edition);
- c) The description of the geographical indication has been changed (see Chapter 4, Chapter 3 of the.2006 edition);

- d) The product classification of Wuyi Rock Tea has been changed (see 5.1,.2006 edition of 5.1);
- e) The climate characteristics have been altered, and forest cover data has been added (see Chapter 6, 6.1 of the.2006 edition);
- f) The primary and refining processes have been modified, and key process points have been added (see 7.3.1, 7.3.2, and 6.6.2 in the.2006 edition);
- g) Sensory quality requirements have been changed (see 7.4, 6.7 of the.2006 edition);
- h) The physicochemical requirements have been changed (see 7.5, 6.8 in the.2006 edition);

1 Scope

GB/T 18745-2026 is the Chinese national standard covering Wuyi rock tea - the oolong grown on the mineral soils of the Wuyi mountains, with its delimited area, its cultivars including Da Hong Pao and Rou Gui, the roasting that gives it its character and the grades. It replaces GB/T 18745-2006, a standard twenty years old, and takes effect on 1 April 2027. It was issued on 31 March 2026 and takes effect on 1 April 2027, replacing GB/T 18745-2006. The document is under the responsibility of the China National Intellectual Property Administration. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document defines the terminology, product classification, and standard samples for Wuyi Rock Tea, a geographical indication product, and specifies the geographical scope, technical requirements, and inspection procedures. The document outlines the requirements for inspection rules, marking, labeling, packaging, transportation, storage, and shelf life, and describes the origin environment and corresponding inspection methods. This document applies to the production, processing, distribution, and inspection of Wuyi Rock Tea, a geographical indication product. Protection and management.

4.Production area The geographical indication product Wuyi Rock Tea's production area is limited to the geographical indication product recognition announcement issued by the State Intellectual Property Administration. The production area is defined as the current administrative region of Wuyishan City, Fujian Province, with the specific scope specified in Appendix A.

5 Product Classification and Standard Samples

5.1 Product Classification Wuyi Rock Tea products are divided into Da Hong Pao, Ming Cong, Rou Gui, Shui Xian, and Qi Zhong.

5.2 Standard Samples Physical standard samples are provided for each grade of Wuyi rock tea.

6 Production environment

6.1 Geographical Features The northwest of Wuyi Mountain is high in elevation and features towering peaks that block cold air currents from the north, resulting in a warm, subtropical climate. Streams and... The intermingling of peaks and hills creates a unique microclimate, characterized by humid air and frequent fog.

6.2 Climate Characteristics Over the past 10 years, the average annual sunshine duration has been 1587 hours; the average annual temperature has been 18.7°C; the frost-free period has been 281 days; and the annual precipitation has been around 2000 mm. The average annual relative humidity is around 80%.

6.3 Soil The soil in Wuyi Mountain is subtropical evergreen broad-leaved forest mountain soil, and the soil in most tea-producing areas is formed by the weathering of volcanic gravel, red sandstone, and shale. The soil has a thick humus layer on the surface, high organic matter content, and a pH value between 4 and 6.

6.4 Vegetation The vegetation is lush, with common plant communities including fir, oak, Masson pine, spruce, and ferns. The forest coverage rate is 82.13%.

7 Technical Requirements

7.1 Cultivation Techniques Cultivation techniques should comply with the provisions of Appendix B.

7.2 Harvesting Techniques Harvesting techniques should comply with the provisions of Appendix C.

7.3.1 Preliminary manufacturing process

7.3.1.1 Process Flow (Tea leaves) -> Withering -> Withering -> Fixation -> Rolling -> Drying -> (Raw tea).

7.3.1.2 Key Process Points 7.3.1.2.1 Withering By using sunlight or hot air at a temperature of 35°C~39°C, the tea leaves lose moisture, soften, and lose some of their luster. 7.3.1.2.2 Making Green Under specific temperature and humidity conditions, through repeated shaking and static oxidation processes, the tea leaves develop a green leaf with red edges and exhibit floral characteristics. Fruity aroma. The shaking process can be done manually

or mechanically, causing the tea leaves to collide and break at the edges. After oxidation, the broken areas turn red, forming approximately "three..." The semi-oxidized state of "red seven green". 7.3.1.2.3 Filming wrapped The tea leaves, after being properly withered, are then subjected to high-temperature treatment (220°C~300°C) to stop further oxidation, while simultaneously dissipating the grassy odor and reducing some of the unpleasant smell. Remove moisture and stir-fry the green leaves until thoroughly cooked. 7.3.1.2.4 Kneading While the stir-fried green leaves are still hot, knead them by hand or in a kneading machine, gradually increasing the kneading pressure, releasing the pressure once or twice in between, until... Then knead to extract the tea juice and knead into strips. 7.3.1.2.5 Drying The kneaded green leaves are dried in 2-3 stages. The first drying temperature is 110°C-150°C, and drying should be carried out promptly. Once it feels prickly to the touch, it can be cooled. After cooling, it can be dried a second or third time at a temperature of 100°C~140°C until it is completely dry. After the raw tea leaves have cooled to room temperature, they are bagged and stored.

7.3.2 Refining Process

7.3.2.1 Process Flow (Raw tea) -> Pile and grade -> Sorting and winnowing -> Baking -> Cooling -> Blending and blending -> Packaging -> (Finished tea)

7.3.2.2 Key Process Points 7.3.2.2.1 Grouping and Classification Different batches of raw tea of each variety are evaluated, graded, and classified. Raw tea of the same grade is combined for the next refining process. 7.3.2.2.2 Sorting and winnowing After being piled up, the raw tea leaves are sorted manually or mechanically to remove tea stems, tea flakes, and non-tea substances; then they are winnowed or air-dried manually. The machine removes light and floating objects such as triangular pieces and stems, making the tea leaves look neat and clean. 7.3.2.2.3 Baking By controlling different temperatures and times, the shaped tea leaves are roasted into lightly roasted, medium-roasted, or fully roasted tea. Lightly roasted tea takes about 4 hours to roast. Medium-fire tea roasting time. 8 hours, temperature 100°C~120°C; medium-fire tea roasting time. 6 hours~10 hours, temperature 120°C~130°C; fully-fired tea roasting time. 8 hours~12 hours. The temperature is 130°C~150°C. Tea that is not roasted properly the first time can be roasted a second or third time until it meets the requirements. 7.3.2.2.4 Let it cool After roasting, the tea leaves are spread out to cool before being packed and stored. 7.3.2.2.5 Blending and homogenization Tea leaves from different batches of roasting are blended and mixed together from the same pile (of the same grade).

7.4 Sensory quality

7.4.1 Wuyi rock tea products should not contain non-tea substances, have no off-odors, and be free from mold.

7.4.2 The sensory quality of Da Hong Pao products shall meet the requirements of Table 1.