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

GB/T 19598-2025

Replacing GB/T 19598-2006

**Quality requirements for the geographical indication product
Anxi Tieguanyin**

地理标志产品质量要求 安溪铁观音

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part

1. Structure and drafting rules for standardization documents" Drafting. This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document replaces GB/T 19598-2006 "Geographical Indication Product Anxi Tieguanyin". Compared with GB/T 19598-2006, In addition to structural adjustments and editorial changes, the main technical changes are as follows:

--- Changed the definition of Anxi Tieguanyin (see 3.1,

4.1 of the.2006 edition);

--- Added the terms and definitions of Anxi Tieguanyin phonology (see 3.2);

--- Changed the product classification and added the category of aged-flavored Anxi Tieguanyin (see Chapter 5,

4.1 of the.2006 edition);

--- Changed climate characteristics and precipitation data (see 6.2, 6.3, 5.1.2, 5.1.3 of the.2006 edition);

--- Added the requirements for Tieguanyin tea tree varieties (see 7.1);

- Changed the initial process and added process points (see 7.4.1, 5.4.1 of the 2006 edition);
- Changed the refining process of light-flavor products and strong-flavor products, and added process points (see 7.4.2.1, 7.4.2.2, 2006 edition 5.4.2.1, 5.4.2.2);
- Added the refining process of aged aroma products and the key points of the process (see 7.4.2.3);

1 Scope

China's national quality requirements for Anxi Tieguanyin as a protected geographical indication product. It defines the terminology, specifies the production area, the product categories, the technical requirements, the inspection rules, the marking and labelling and the packaging, transport, storage and shelf life, and describes the production environment and the inspection methods, with normative annexes on the origin area, the cultivation technique and the picking technique. Tieguanyin is an oolong from Anxi county in Fujian, and it is one of the few teas whose identity depends as much on process as on place. The leaf is picked at a particular stage of maturity, withered, then repeatedly shaken and rested so that the leaf edges bruise and oxidise while the centre does not, then fixed, rolled and dried - and depending on how far the oxidation is taken and whether the tea is subsequently roasted, the same garden yields the light fragrant style or the darker traditional style. That is why the standard has product categories rather than a single specification, and why the cultivation and picking techniques are in normative annexes: they are part of the definition, not background. The technical requirements then give what can be checked on the finished tea - the sensory evaluation against defined descriptors for each category, the moisture, the ash, the water extract, the tea polyphenol and catechin content, the theanine, and the powder and broken tea content - together with the packaging limits, since excessive packaging is regulated for high-value tea, and a shelf life clause, because the light style deteriorates quickly and the roasted style does not. Issued on 28 February 2025 and in force since 1 September 2025, it replaces GB/T 19598-2006.

This document defines the terminology of the geographical indication product Anxi Tieguanyin, and stipulates the origin range, product classification, technical requirements, inspection rules, The requirements for marking, labeling, packaging, transportation, storage and shelf life describe the production environment and corresponding inspection methods. This document applies to the production, processing, circulation and inspection of geographical indication products Anxi Tieguanyin. It also applies to geographical indication products Anxi Tieguanyin. Protection and management of sound.

2 Normative references

The contents of the following documents constitute the essential clauses of this document

through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to This document.

GB/T 191 Pictorial markings for packaging, storage and transportation

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.4 National food safety standard Determination of ash content in foods GB/T 8302 Tea Sampling

GB/T 8305 Determination of tea extract

GB/T 8311 Determination of tea powder and broken tea content

GB/T 8313 Determination of tea polyphenols and catechins in tea

GB 11767 Tea tree seedlings

GB/T 14487 Terminology for Sensory Evaluation of Tea

GB/T 18455 Packaging Recycling Mark

GB/T 23193 Determination of theanine in tea by high performance liquid chromatography

GB 23350 Restrictions on Excessive Packaging of Goods - Food and Cosmetics

GB/T 23776 Sensory Evaluation Method for Tea GB/T 30375 Tea Storage

GB/T 30643 General rules for labeling of food contact materials and articles GH/T 1070 General Rules for Tea Packaging

3 Terms and definitions

The terms and definitions defined in GB/T 14487 and the following apply to this document.

3.1 Anxi Tieguanyin Under the natural environment conditions within the geographical indication product production area, Tieguanyin tea tree varieties are selected for cultivation and picking, according to the unique Oolong tea is made using traditional craftsmanship and has the quality characteristics of Tieguanyin.