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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 20354-2026

Replacing GB/T 20354-2006

Quality requirements for products of geographical indication - Anji white tea

地理标志产品质量要求 安吉白茶

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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. This document replaces GB/T 20354-2006 "Geographical Indication Product Anji White Tea". Compared with GB/T 20354-2006, 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) Terms and definitions have been changed (see Chapter 3, Chapter 4 in the.2006 edition);

c) The production environment has been changed (see Chapter 5,

5.1 of the.2006 edition);

d) Product categories have been changed (see 6.1,.2006 edition of 6.1);

e) The manufacturing process was changed (see 7.4,

5.5.2 in the.2006 edition);

f) Sensory qualities have been altered (see 7.5.1,

6.3 in the.2006 edition);

g) The physicochemical properties have been changed (see 7.5.2,

6.4 in the.2006 edition);

h) The health indicators have been removed (see

1 Scope

GB/T 20354-2026 is the Chinese national standard covering Anji white tea - a green tea, despite the name, made from a cultivar whose spring leaves come out pale because they lack chlorophyll, giving an unusually high amino acid content and a sweet liquor. It replaces GB/T 20354-2006 and takes effect on 1 April 2027, with the Zhenghe white tea and Wuyi rock tea standards revised in the same batch. It was issued on 31 March 2026 and takes effect on 1 April 2027, replacing GB/T 20354-2006. 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, classification, and grading of Anji White Tea, a geographical indication product, and specifies its production area, technical requirements, inspection rules, and labeling. The requirements for production, labeling, packaging, transportation, storage, and shelf life are described, along with the requirements for the place of origin and the corresponding testing methods. This document applies to the production, processing, distribution, and inspection of Anji White Tea, a geographical indication product. Protection and management.

4.Production area The geographical indication product production area of Anji White Tea is limited to the geographical indication product recognition announcement issued by the State Intellectual Property Administration. The production area, namely the current administrative region of Anji County, Zhejiang Province, is located between 30°23' and 30°52' north latitude and 119°14' and 119°53' east longitude. The scope is as per Appendix A.

5 Production environment

5.1 Geographical Features Anji County is located on the northern foothills of the Tianmu Mountains in northwestern Zhejiang Province. Its terrain rises from the southwest and slopes towards the northeast, with a gentle slope in the middle, forming a landscape surrounded by mountains on three sides and extending to the northeast. An open, basket-shaped basin.

5.2 Climate Characteristics The climate belongs to the northern subtropical monsoon climate zone, with mild temperatures year-round and four distinct seasons. The average annual temperature is 16.1°C, and the frost-free period is 226 days. The coldest period is... The average temperature in January is -1°C to 3°C; the annual rainfall is about 1420mm, the relative humidity is about 80%, and the annual sunshine duration is 1770h.

Note. Data on the environmental and climatic characteristics of the place of origin are

derived from statistics from the past 10 years.

5.3 Soil and Vegetation The region is rich in mountainous resources, with 100% compliance rates for surface water, drinking water, and outbound water. Forest coverage and afforestation rates have reached [a certain level]. More than 70%; mostly red and yellow soil in mountainous and hilly areas, with deep soil layers, high organic matter content, and soil pH value of 4.5~6.5.

Note. Data on soil and vegetation in the production area are from statistics from the past 10 years.

6 Classification and Grading

6.1 Product Classification Anji white tea is categorized into three main types based on its shape. phoenix-shaped, dragon-shaped, and orchid-shaped.

6.2 Product Classification The products are divided into four quality grades. premium, special grade, first grade, and second grade.

7 Technical Requirements

7.1 Tea Varieties Baiye No. 1.

7.2 Cultivation Techniques It should comply with the provisions of Appendix B.

7.3 Harvesting Requirements

7.3.1 Mining Period The albinism period is from mid-March to mid-April.

7.3.2 Fresh Leaf Grade Premium grade. one bud and one leaf, with the bud longer than the leaf; Extra grade. one bud and one leaf to one bud and two newly unfolded leaves; Grade 1.one bud and two leaves to one bud and three newly unfolded leaves; Grade 2.one bud. Two or three leaves.

7.3.3 Fresh Leaf Harvesting Harvest according to standards and at the appropriate time, do not pick diseased, insect-damaged, or frost-damaged leaves, and the proportion of fresh leaves with scales and fish-like leaves should not exceed 5%.

7.4 Processing Technology

7.4.1 Basic Requirements The requirements for processing sites, processing equipment, packaging, storage and transportation, and processing personnel shall comply with the provisions of GB/T 32744.

7.4.2 Phoenix-shaped Anji White Tea

7.4.2.1 Machining Process Flow Withering -> Fixing and shaping -> Wind selection -> Initial

drying -> Cooling -> Second drying -> Sorting and storage.

7.4.2.2 Machining Process Requirements 7.4.2.2.1 Spreading green onions When the leaves are soft, dark in color, and have a pleasant fragrance, they should be able to be formed into a ball when squeezed by hand and the stem should not break when broken. The moisture content should be around 70%. 7.4.2.2.2 Closing Procedures 7.4.2.2.2.1 Use a multi-functional blanching machine for blanching and shaping, following the principles of "high-temperature blanching, high temperature first, then low temperature," "combination of tossing and steaming, more tossing and less steaming," and "treating tender leaves with mature leaves." The principle of "killing old leaves and killing young ones" applies. 7.4.2.2.2.2 Fresh leaves are added to the pot when the temperature of the trough reaches 250°C~300°C, with a leaf input of 0.9kg~1.2kg per pot. Start at 850r/min~ After reciprocating at 920 rpm for 3 minutes, the pot temperature was lowered to.200°C~230°C, and the speed was changed to 900 rpm~960 rpm. Bar pattern. 7.4.2.2.2.3 The pan temperature for shaping the tea leaves should be.200°C~230°C, and the time should be 7min~10min. When the tea leaves are removed from the pan, they should be tightly rolled, straight, and contain a low moisture content. The rate is between 20% and 25%. 7.4.2.2.3 Wind sorting The air separator removes tea leaves, including broken pieces, yellow leaves, tea flowers, tea fruits, and other non-tea impurities. 7.4.2.2.4 Initial drying Drying can be carried out using a crawler-type, box-type, or bucket dryer. The upper blades begin to move when the dryer temperature reaches 100°C~120°C, allowing air to be separated. Spread the leaves evenly and thinly on the drying rack, turning them lightly once or twice during the process. Dry until the tea stems are hard and brittle, and the moisture content is approximately 10% to 15%. Cook in a pot for 10-15 minutes. 7.4.2.2.5 Let it cool After initial drying, the leaves are thinly spread on a soft tray and rapidly cooled to allow them to reabsorb moisture, ensuring a more even redistribution of moisture throughout the tea leaves. Cooling time... 10-15 minutes. 7.4.2.2.6 Re-drying Drying can be done using a conveyor belt dryer, box dryer, or bucket dryer. The dryer temperature is 80°C~90°C when the top leaves are in the dryer, and drops to 80°C after about 5 minutes. Dry at 70°C~80°C, turning every 4~5 minutes until fully dry. Crush the tea stems into powder by hand, then remove from the oven. Time. 15 minutes. 25 minutes. 7.4.2.2.7 Organize and put into storage After the tea leaves have cooled, remove any broken pieces, yellow leaves, tea flowers, tea fruits, and other non-tea impurities, then grade, package, and store them.

7.4.2.3 Manual Process Flow Spreading green -> Fixing and shaping -> Wind selection and cooling -> Second greening -> Initial drying -> Second re-moistening -> Final drying -> Finishing and storage.

7.4.2.4 Requirements for manual craftsmanship 7.4.2.4.1 Spreading green onions It should comply with the relevant provisions in 7.4.2.2.1. 7.4.2.4.2 Finishing and Shaping 7.4.2.4.2.1 Use an electric wok for blanching, following the principles of "high-temperature blanching, starting high and then lowering," "combining tossing and steaming, with more tossing and less steaming," and "blanching tender leaves more thoroughly and older leaves more