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

GB/T 22109-2026

Replacing GB/T 22109-2008

**Quality requirements for products of geographical indication -
Zhenghe white tea**

地理标志产品质量要求 政和白茶

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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. Food safety requirements can be found in relevant laws, regulations, policies, and food safety standards. document. This document replaces GB/T 22109-2008 "Geographical Indication Product Zhenghe White Tea". Compared with GB/T 22109-2008, except for the structure... Aside from adjustments and editorial changes, the main technical changes are as follows:

---The definition of Zhenghe white tea has been changed (see 3.1,

4.1 in the 2008 edition);

---Added Gongmei, Shoumei, and compressed white tea (see Chapter 5);

- The place of origin has been changed (see Chapter 6, 6.1 in the.2008 edition);
- The tea tree variety of Zhenghe white tea has been changed (see 7.1, 6.2 in the.2008 edition);
- Added requirements for fresh leaves (see 7.3);
- The processing technology has been improved (see 7.4);
- The sensory quality indicators for Baihao Yinzhen and Bai Mudan have been revised (see 7.5.1.2 and 7.5.1.3, and 6.5.1.3 in the.2008 edition);

1 Scope

GB/T 22109-2026 is the Chinese national standard covering Zhenghe white tea as a protected geographical indication - the delimited area, the cultivars, the picking and the withering and drying that define white tea, and the sensory and chemical requirements of each grade. It replaces GB/T 22109-2008 and takes effect on 1 April 2027, under the China National Intellectual Property Administration, with the Wuyi rock tea standard revised alongside it. It was issued on 31 March 2026 and takes effect on 1 April 2027, replacing GB/T 22109-2008. 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 and classification of Zhenghe White Tea, a geographical indication product, and specifies the geographical area, technical requirements, inspection rules, and labeling. The document outlines the requirements for labeling, packaging, transportation, storage, and shelf life, and describes the origin environment and corresponding testing methods. This document applies to the production, processing, distribution, and inspection of Zhenghe White Tea, a geographical indication product. Protection and management.

4.Production area The geographical indication product production area of Zhenghe White Tea 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 area of Zhenghe County, Fujian Province, with the specific scope specified in Appendix A.

5 Classification and Grading

5.1 Product Classification Zhenghe white tea is classified into Baihao Yinzhen, Bai Mudan, Gongmei, and Shoumei according to different raw materials; and into loose tea and compressed tea according to the appearance of the dry tea.

5.2 Product Classification Baihao Yinzhen loose tea is divided into Special Grade and Grade 1; Bai Mudan loose tea is divided into Special Grade, Grade 1 and Grade 2; Gongmei loose tea is divided into Special Grade, Grade 1 and Grade 2; Shou Loose-leaf tea is divided into first-grade and second-grade. Compressed white tea is not graded.

6 Production environment

6.1 Geographical Features Zhenghe County's topography belongs to the southeastern coastal hilly region, sloping from east to west and from northeast to southwest. The area is mostly mountainous and produces Zhenghe white wine. Tea cultivation areas are mainly distributed at altitudes of 200m to 1300m. Zhenghe County is crisscrossed by numerous streams, with a stream density of

0.25 km/km², with an average annual runoff of

1.98 billion m³.

6.2 Climate Characteristics It belongs to the subtropical monsoon humid climate zone, characterized by distinct dry and wet seasons and simultaneous rainfall and heat. The average annual temperature is around 19.0°C. The area on the right has an average annual frost-free period of about 290 days, an average annual rainfall of 1600mm~2000mm, and an average annual sunshine duration of about 1714.9h.

6.3 Soil and Vegetation The soils consist of red soil, yellow soil, and gravelly loam, with well-developed soil profiles and deep soil layers, mostly exceeding 1 meter. The average soil organic matter content... Greater than or equal to 2.5%, pH value between

4.5 and 6.5. The vegetation of Zhenghe County belongs to the mid-subtropical evergreen broad-leaved forest zonal vegetation, and the entire county has forest land. 127,900 hectares, with a forest coverage rate of 79.6%.

7 Technical Requirements

7.1 Tea Varieties Zhenghe Da Bai Cha, Fu'an Da Bai Cha and other varieties, as well as local tea tree populations.

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

7.3 Requirements for fresh leaves

7.3.1 Requirements for fresh Baihao Yinzhen leaves Baihao Yinzhen (Silver Needle White Tea) is best made from plump single buds on the spring shoots of tea trees such as Zhenghe Da Bai Cha (Zhenghe White Tea) and Fu'an Da Bai Cha (Fu'an White Tea).

7.3.2 Requirements for fresh leaves of White Peony White Peony tea should use fresh spring leaves from tea trees such as Zhenghe Da Bai Cha and Fu'an Da Bai Cha, and the specific requirements should meet the provisions of Table 1.

7.3.3 Requirements for fresh Gongmei tea leaves Gongmei tea should use fresh leaves from local tea tree cultivars in spring, and the specific requirements should comply with the provisions of Table 2.

7.3.4 Requirements for fresh Shoumei tea leaves Shoumei tea should be made from tea trees such as Zhenghe Dabai and Fu'an Dabai, using one bud and three or four leaves, as well as tender paired leaves or leaf blades, in spring and autumn.

7.4.1 Preliminary manufacturing technology

7.4.1.1 Process Flow Fresh leaves -> withering -> roasting -> raw tea.

7.4.1.2 Process Requirements 7.4.1.2.1 Withering 7.4.1.2.1.1 Withering method The withering method is as follows:

a) Natural withering. Spread an appropriate amount of fresh leaves evenly on a water sieve or withering mat, at a rate of

0.4 kg to

0.5 kg of leaves per square meter, ensuring that the fresh leaves do not mix. It is advisable to overlap them; place them on a ventilated drying rack and let them wither naturally indoors; during the withering process, do not turn the leaves in the sieve during the early stage.

b) Compound withering. In sunny weather with indirect sunlight, compound withering is recommended. This involves moving the withering leaves from the water screen or withering curtain... Sun-dry the leaves. Generally, in the early stages, sun-drying can be repeated 2 to 4 times a day, depending on the intensity of the sunlight or the tenderness of the fresh leaves.

c) Heated withering. 1kg~1.5kg of leaves per square meter is recommended. For Baihao Yinzhen, Bai Mudan, Gongmei (special grade), and first grade varieties, the leaf spreading thickness should be... 2cm~3cm, others should be 4cm~6cm; the inlet air temperature should be controlled at 35°C~45°C, and the indoor temperature should be controlled at... The ideal temperature is 23°C~28°C, with a relative humidity of 65%~75%. 7.4.1.2.1.2 Screening The screening method is as follows: