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

GB/T 22291-2017

Replacing GB/T 22291-2008

White tea

白茶

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Quarantine;
Standardization Administration of the PRC**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard replaces GB/T 22291-2008 "white tea." Compared with GB/T 22291-2008, in addition to editorial changes outside the main technical changes As follows:

- Adjust some reference standards;
- Add terms and definitions;
- Increase the product "Shoumei" and provide the appropriate sensory quality and physical and chemical indicators;
- Physical and chemical indicators increase water extract indicators. This standard is proposed by the China Federation of Supply and Marketing Cooperatives. This standard by the National Tea Standardization Technical Committee (SAC/TC339) centralized. This standard was drafted unit. China National Federation of Supply and Marketing Cooperatives Hangzhou Tea Research Institute, Fujian Yurong Hong Tea Co., Ltd., Fuding quality Quantity Measurement Testing Institute, Fujian Tea Products Co., Ltd. products, Tianhu Tea Co., Ltd. in Fujian Province, Zhenghe County White Peony Tea Co., Ltd., political and County Daoxiang Tea Industry Co., Ltd., Fujian Agriculture and Forestry University, the National Tea Quality Supervision and Inspection Center, China Tea Circulation Association. The main drafters of this standard. Weng Kun, Cai Liang Sui, Pan Degui, Lin Jian, Lin Youxi, Yu Bugui, Huang Lizhen, Zhao Yu Xiang, Sun Weijiang, Zhang Yali, Cai Qingping, Zou Xinwu, Zhu Zhonghai. This standard replaces the standards previously issued as.
- GB/T 22291-2008. White tea

1 Scope

China's national product standard for white tea. It specifies the products and their physical reference standards, the requirements, the test methods, the inspection rules, and the labelling, packaging, transport and storage, and it applies to tea made from the buds, leaves and tender stems of *Camellia sinensis* by withering and drying. White tea is defined by what is not done to it. There is no fixing to kill the enzymes as in green tea, no rolling to break the cell walls, no controlled oxidation as in oolong or black tea: the leaf is withered,

for a long time and under controlled conditions, and then dried. Everything that distinguishes the finished tea happens during that withering, in which a slow partial oxidation proceeds under the leaf's own enzymes while the moisture falls. That makes it simultaneously the simplest process and the hardest to control, because there is no step at which the process can be corrected - a withering that goes too far or too long gives a tea that is neither white nor anything else, and the weather during the withering is part of the process. The classes are set by the raw material: Baihao Yinzhen from buds alone, Baimudan from a bud with one or two leaves, Gongmei and Shoumei from the coarser picking. Because so much depends on appearance and on the proportion of bud to leaf, the standard is anchored to physical reference samples rather than to description alone, and the sensory requirements are graded against them. The analytical requirements - moisture, total ash, water extract, powder and broken tea - and the safety and packaging requirements complete it. Issued on 1 November 2017 and in force since 1 May 2018, it replaces GB/T 22291-2008.

This standard specifies the white tea product and physical standards, requirements, test methods, inspection rules, labeling, packaging, transportation and storage. This standard applies to the tea tree *Camelliasinensis* (Linnaeus) O.Kuntze buds, leaves, tender stems as raw material, withered, dried, Pick the tick and other specific process made of white tea.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version applies to this article Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 191 Packaging - Pictorial signs

GB 2762 National Food Safety Standard Food contaminants limited

GB 2763 National Food Safety Standard Pesticide Maximum Residue in Food

GB 7718 National Food Safety Standard Pre-packaged food labels General

GB/T 8302 tea sampling Preparation of

GB/T 8303 tea ground sample and determination of its dry matter content

GB/T 8304 tea moisture determination

GB/T 8305 Determination of tea extract

GB/T 8306 tea total ash determination

GB/T 8311 tea powder and broken tea content determination

GB/T 14487 tea sensory evaluation terminology

GB/T 23776 tea sensory evaluation method

GB/T 30375 tea storage General rules of tea packaging GH/T 1070

3 Terms and definitions

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

3.1 White silver needle Baihaoyinzhen White tea or narcissus tea varieties of single buds as raw material, wilted, dried, picky and other specific process made of white tea products.

3.2 White Peony White tea or narcissus tea varieties of a bud one or two leaves as raw material, withered, dried, picking and other specific process made of white tea