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

GB/T 32743-2016

Technical specification for white tea processing

白茶加工技术规范

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Quarantine;
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Foreword

This standard is drafted in accordance with the rules given in GB/T 1.1-2009. This standard is proposed by the All-China Federation of Supply and Marketing Cooperatives. This standard is under the jurisdiction of the National Tea Standardization Technical Committee (SAC/TC339). The drafting of this standard. Fujian Agriculture and Forestry University, China National Federation of Supply and Marketing Cooperative Hangzhou Tea Research Institute, Fujian Zhengrui Ming tea industry limited Company, Fujian Province Yu Rongxiang Tea Co., Ltd., Fujian products Xiang tea Industry Co., Ltd., Fujian Province Fuding City quality measurement testing. The main drafters of this standard. Sun Weijiang, Huang Yan, Weng Kun, Cai Liangsui, Xue Zhihui, Lin Jian, Pan Degui, Yu Bugui, Zhang Yali, Zhang Lixiong. Technical specification for white tea processing

1 Scope

China's national technical specification for processing white tea. It specifies the terms and definitions, the basic conditions for processing, the processing technology covering both the primary and the refining stages, the quality management, and the marking, labelling, transport and storage, and it applies to the primary processing and the refining of white tea. White tea is the least processed of the six tea categories and, for that reason, the one whose quality depends most completely on how it is handled. The standard defines it as the tea made from the buds, leaves and tender stems of suitable cultivars by withering, drying, picking and sorting, blending, even piling and re-drying - and it notes explicitly that rolling is not included. That exclusion is the definition. Every other category rolls the leaf at some point, which ruptures the cells and brings the juices to the surface where the enzymes can reach them; white tea does not, so nothing is ever driven and everything that happens to the leaf happens slowly and from within. Withering is therefore not a preparatory step as it is elsewhere but the whole of the process, and the standard defines its variants accordingly: natural withering, using daylight and shade alternately, and warm withering, using controlled indoor temperature. Because so little is done, there is nothing to correct a mistake: leaf withered too fast is grassy, leaf withered too slowly moulds, and neither can be recovered by any later step. The categories - Baihao Yinzhen, Bai Mudan, Gongmei and

Shoumei - are distinguished by the raw material rather than by the process. Issued on 14 June 2016 and in force since 1 January 2017.

This standard specifies the terms and definitions of white tea, the basic conditions of processing, processing technology, primary technology, refined technology, quality management, standard Logo labels, transportation and storage. This standard applies to the initial processing and finishing of white tea.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only the dated edition applies to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document.

GB/T 191 packaging and storage icon General rules for food safety - Pre - packaged food labeling GB/T 22291 White Tea

GB/T 30375 Tea storage GH/T 1070 Tea Packaging General Technical specification for tea processing

3 Terms and definitions

GB/T 22291 Definitions and the following terms and definitions apply to this document.

3.1 White tea whitetea The use of suitable varieties of tea buds, leaves and tender stems, after withering, dry, pick tick, match together, even the heap, re-drying process (not including twisting) system Made with a specific quality characteristics of the tea. According to fresh leaves of different raw materials, white tea is divided into. white cents silver needle, white peony, Gong Mei and Shou Mei.

3.2 Natural withering naturalwithering A white tea withering way is to use daylight and no sunshine alternately withering.

3.3 Warm up withering A white tea withering way is to use indoor temperature control withering.

3.4 Double withering combined A white tea withering way is natural withering and warming withering alternately.

4 Processing basic conditions

The basic conditions for processing white tea should be in accordance with GH/T 1077.