# Kihu Longing Tea grows in the south of China

Kelly Zhou 12/2023



# Intro Info of Longjing Tea

Longing tea, the protected geographical indication product in China with its features of emerald green color, beautiful shape, rich fragrance, and mellow taste, for instance, the cultivars and the graded protection area. It is produced mostly by hand and renowned for its high quality, earning it the <u>China Famous</u> Tea title.



- Geographical
- Reputation
- Product processing
- Market





## Geographical Indications

- Timeline
- Legal system
- Highlights
- Comparison

# **Products**

## Specific geography

### **Exceptional climate**

- Climate is moderate and averages around 16 degree Celsius.
- streams.

## **Worldwide Reputation**

- Used to be **tribute tea** in the 17th century.
  - **Rigorous harvesting**
- Xihu Longjing tea is only harvested once a year in spring.
- shoots, the higher the quality (and price for sure)

## **Traditional handicraft**

- National specification of GB/T 18650-2008.

Reference:https://www.amazing-green-tea.com/longjing-tea.html

### MAIN PRODUCING AREAS OF LONGJING



## 明前狮峰龙井

ShiFeng Longjing Tea (Early Spring)



• The tea growing region of West Lake consists of **168 square kilometers of** designated area. Only the tea grown here can be called Xihu Longjing.

• The **misty plantations** is constantly shrouded in fogs and nourished by flowing

• Often regarded as the National Tea and listed as a national diplomatic gift

• Traditionally, the earlier the harvest(20/03-20/04), the more tender the tea

• Roasting is done by bare hands to allow the roaster to feel the wok temperature

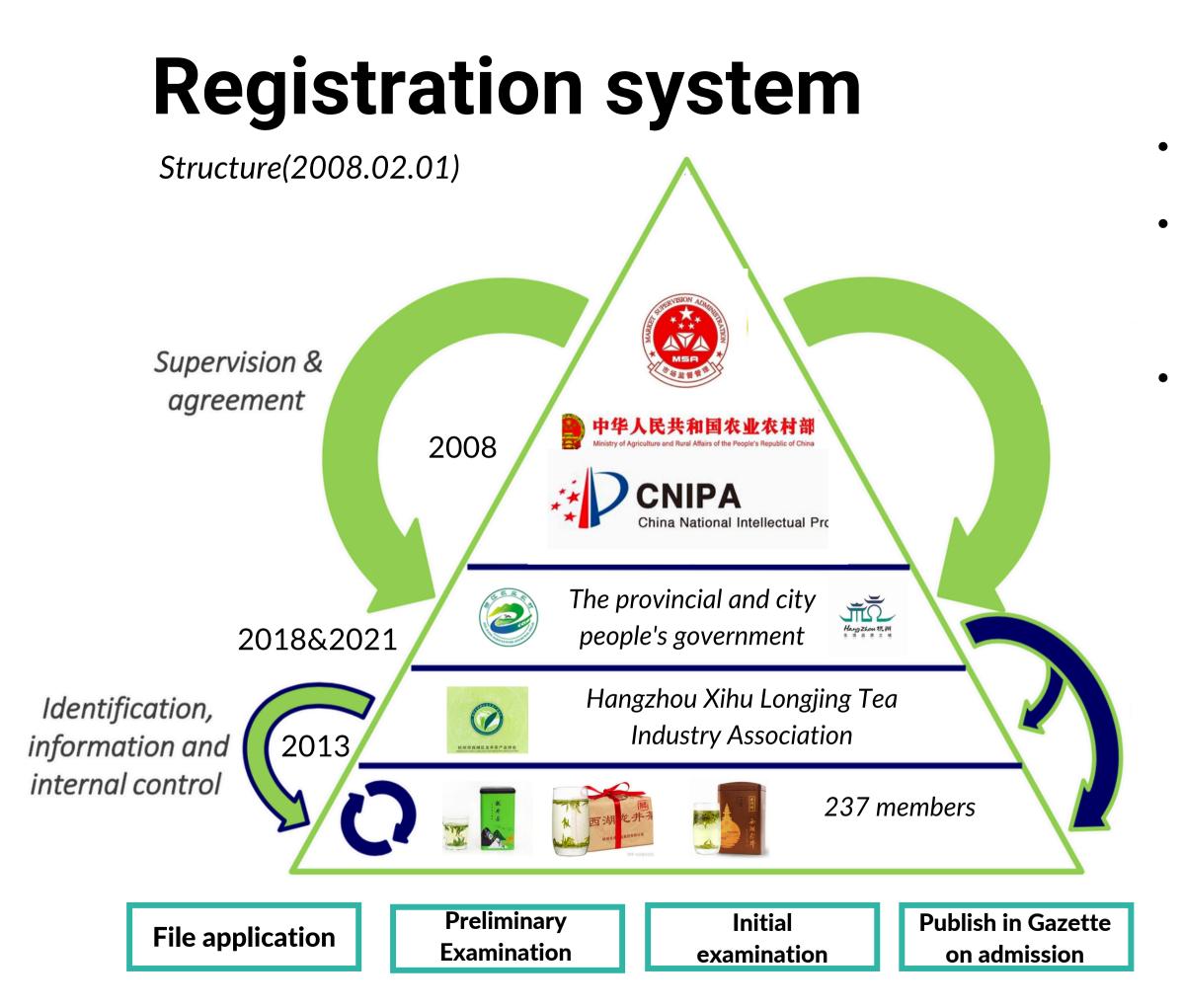
# Processing



- Fresh tea leaves(Strict with high quality leaf as 2.2 cm long without extra sprouts ot stems)
- Spreading out (leaf thickness 2 cm for 4 h at 18-23 °C with a relative air humidity of 58%)
- First fixing by hand (200 °C for 10 min) or by machine (210 °C for 4 min)
- spreading cool (30 min)
- Second fixing by hand (190 °C for 10 min) or by machine
- spreading cool (30 min)
- Drying (90 °C for 60 min to make sure the moisture content is less than 7%)
- dried tea gnd ready to drink!

The traditional processing method of Xihu Longjing tea was stir-frying by hand, required a high level of processing method and "See tea do tea" level

The number of tea deep-processing and production enterprises inZhejiang reach about 160 in 2021, with an output value of about 742 Million US dollars



Reference:http://www.xhlj.org.cn/page/3000/ch01/index.html https://english.cnipa.gov.cn/col/col3008/index.html

• CNIPA-responsible for **the registration of geographical indications** of agricultural products

 MARA-Center for Quality and Safety of Agricultural Products-responsible for the examination and expert re of the registration of geographical indications of agricult products.

• MSA- responsible for market supervision and managem

- The provincial people's government department in charge of agricultural administration-responsible for the administrative area of the application for registration of geographical indications of agricultural products acceptance and preliminary examination.
  - The expert review committee was established by the Ministry of Agriculture and is responsible for technical examination
- Association-the registrant of the "West Lake Longjing geographical indication certification trademark, and enjoys the exclusive right and management right of the "West Lake Longjing" trademark





### 中华人民共和国国家标准

**GB/T** 18650—2008

This standard specifies the scope of protection of geographical indication products of Longjing tea, terms and definitions, natural environment and production, requirements, test methods, inspection rules, and marking, labelling, packaging, transport and storage.



索引号:	00100201/2021-779520	发文机关:	杭州市人大及其常委会
成文日期:	2021-12-03	有效性:	有效

杭州市西湖龙井茶保护管理条例



Regulations on the Protection and Management of Xihu Longjing Tea

China issued a major plan on geographical indications (GIs) for the 14th Five-Year Plan period (2021-2025)





**Tourism**: West Lake Longjing tea area is a revitalized case, benefiting from its favorable conditions, good accessibility, and tourism infrastructure. **Academy**: develop methods that accurately recognize the geographical origin, and monitor origin integrity and labeling of tea products.

## 志产品 龙井茶

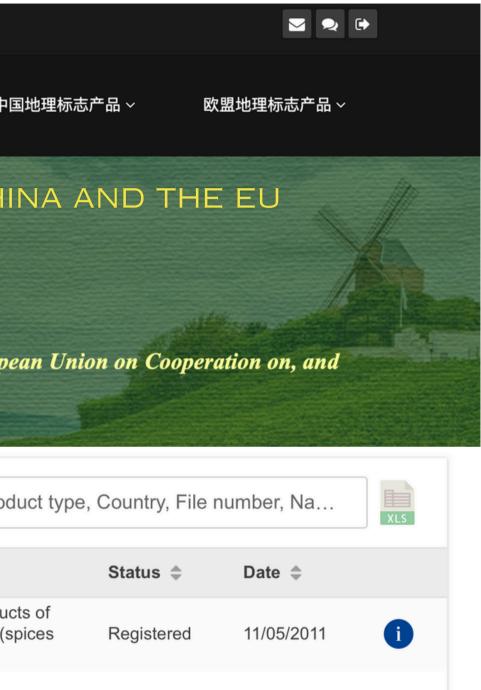
### **Product of geographical indication—Longjing tea**

Authentic Certificate

Agreement between the Government of the People's Republic of China and the European Union on Cooperation on, and Protection of, Geographical Indications

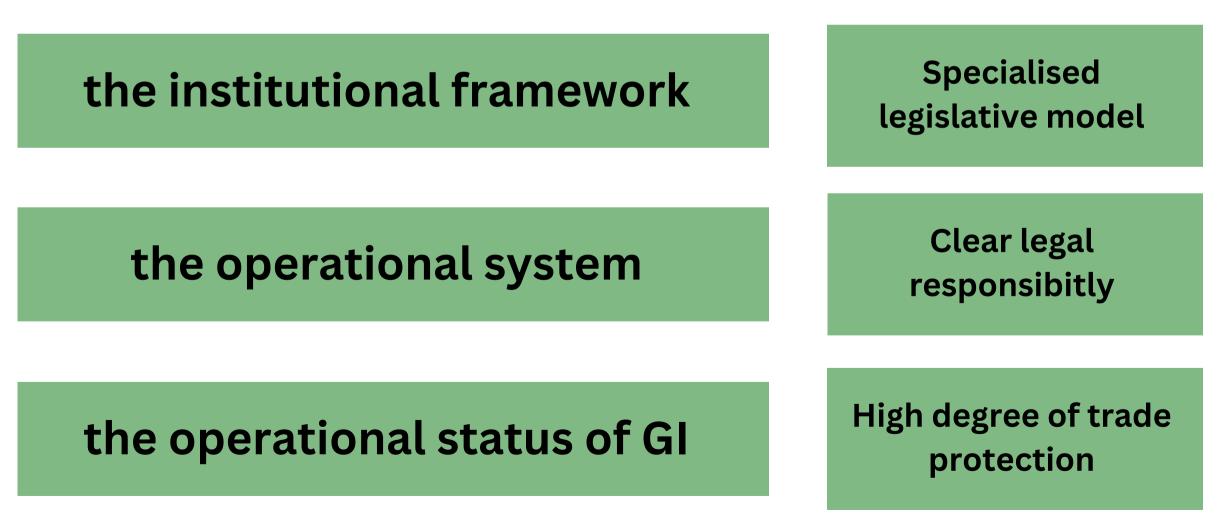
中华人民共和国商务部 AINISTRY OF COMMERCE PEOPLE'S REPUBLIC OF CHINA				
9 🚳 🍘				协定综述
THE	MUTUAL		TION OF GIS B ON MARCH 1,	
			中欧地理标	志协定
		in the state		
Agreem	ent between the	Government of t	he People's Republic of Protection of, Geograph	China and the Euro
Agreem 1 Records	ent between the	Government of t	he People's Republic of	China and the Euro
	ent between the	Government of t	he People's Republic of	China and the Europ tical Indications

- The first batch of 100 GIs mutually recognized by China and the EU will be protected from the date of entry into force.
- The **second batch** of 175 GI products will also be guaranteed within four years, and more are being covered.
- GOAL: protects the mutual recognition of agricultural products through institutional norms and trade flows, enabling them to leverage their respective comparative advantages and achieve healthy and steady growth of bilateral trade in agricultural products.



## **Comparison of GI system between China and EU**





Reference: Qian W, Dong Y. Comparative study on the geographical indication protection between China and the European Union – From the perspective of the China-EU Geographical Indications Agreement. Agric. Econ. - Czech. 2023;69(5):185-201. doi: 10.17221/98/2023-AGRICECON.



Coordinated management of Three parallel systems

Strengthening the quality control of GI

Setting Internationally compatible GI standards

# Thank You

### And do not drink too much tea at night if possible





