

First International White Tea Conference kicks off in Fuding China

05 December 2023 | News

The event aimed to generate a consensus on global interconnectivity for cooperation and to chart a new blueprint for Fuding White Tea to go global



The event aimed to generate a consensus on global interconnectivity for cooperation and to chart a new blueprint for Fuding White Tea to go global

The first International White Tea Conference, themed "Fuding, the Birthplace of White Tea, Building A Win-win Future Together", was held in Fuding City China. The conference was attended by representatives from various United Nations agencies, experts and scholars from the international tea sector, leading entrepreneurs, embassy representatives, heads of major tea-producing regions, and buyer representatives, among other distinguished guests. The event aimed to generate a consensus on global interconnectivity for cooperation and to chart a new blueprint for Fuding White Tea to go global, according to Fuding City Convergence Media Centre.

White tea is mainly produced in Zhenghe and Fuding, which are parts of Fujian Province in China. It is considered one of the six best kinds of Chinese tea and is classified according to the processing criteria. The buds of the tea leaves are bluish-white, and the tea looks white, hence the name White Tea. The white-looking buds of White Tea leaves are fluffy, and they seem like the green leaves wear white fluffy blankets, making them very beautiful.

White tea is produced by wilting the freshly picked tea leaves. The picked leaves are supposed to rest for a while, during which time they become fermented, and the water contained in the leaves is evaporated. There are two ways of wilting: one way is that the leaves are wilted by being exposed to sunlight, and the other is they are wilted in a room.

White tea is produced simply by getting dried slowly after wilting because there is no process of kneading involved. The rate of fermenting is about 10%, so it is lightly fermented. White tea has been consumed for a long time in Guangdong Province in China, Hong Kong, and some tropical areas such as Southeast Asia. This tea is believed to be effective in removing extra heat from the body and is also believed to have antioxidant, anti-inflammatory, and beauty effects. "Baihao Yinzhen", "Bai Mu Dan", and "Shou me" are famous examples of White Tea.

As per the Fuding Convergence Media Centre, in the year 2022, there were approximately 305,000 mu (around 20,333 hectares) of tea plantation area available for tea-picking in Fuding. The total output of tea is expected to be around 31,000 tonnes, out of which 23,000 tonnes will be white tea. The total output value of the tea industry in the city is estimated to be 13.891 billion yuan.

Over the years, Fuding has firmly taken the tea industry as the pillar to advance poverty alleviation and rural revitalisation. Centring on the coordinated development of "tea of high quality, tea of science and technology, tea of premium brand", Fuding has promoted the industry development in five aspects. By continuously improving the impact of the Fuding white tea brand, the city has effectively helped 380,000 people in the tea industry increase their income and live a better life.

Shraddha Warde

shraddha.warde@mmactiv.com