

‘Ceylon tea’
Geographical Indication
Product Specifications

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1/ Applicant

Sri Lanka Tea Board on behalf of the growers, processors, brokers and exporters of 'Ceylon tea'.

Established in 1976, the Sri Lanka Tea Board serves as the regulatory and administrative body of the Sri Lankan tea industry. The board is a government agency made up of representatives of government and representatives of all steps in the production chain from the farm to export. More specifically, to ensure representation of the value chain, the Sri Lanka Tea Board has created the 'Ceylon tea' Geographical Indication Management Committee, representing all the value chain segments, the green leaf producers including the small holders' sector, the collectors, the factories, the final packagers and exporters.

The 'Ceylon tea' Geographical Indication Management Committee is an ad-hoc committee under the responsibility of the Sri Lanka Tea Board. The decisions taken by the Management Committee are recommendations for implementation through the Sri Lanka Tea Board. This institution is co-chaired by the Sri Lanka Tea Board, the Tea Small Holdings Development Authority and the Ceylon Tea Trader Association.

2/ Legal protection in Sri Lanka

In Sri Lanka, the trademark of 'Ceylon tea' is owned by the Sri Lanka Tea Board. The first certificate of registration is dated 14 January 2011 and bears the trademark number 153931. It was renewed for a ten-year period on 24 August 2020 at the National Office of Intellectual Property of Sri Lanka.

The Sri Lanka Tea Board is also the owner of a certification trademark comprising the Lion Logo and the words "Ceylon tea symbol of quality" (trademark number 92015), registered in Sri Lanka since 2005 under the Intellectual Property Act, No. 36 of 2003 and hereinafter called the "Lion Logo". The last renewal of the Lion Logo was in 2018 and is valid until 2029. This is in addition to the word trademark protecting the name 'Ceylon tea'.

The link between the lion emblem and the 'Ceylon tea' wording goes back to 1940 and officially started being used as a trademark on 'Ceylon tea' packs in 1966. The domestic registration number was 49112 in Class 30. However, the logo has been revised three times and the latest version is in use since 2005.

3/ Elements of the Product Specification

3.1 / Description of the Agricultural Product or Foodstuff

3.1.1. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

Combined Nomenclature Code: 09 02.

3.1.2. Description of the product to which the name in (1) applies

‘Ceylon tea’ is derived from the leaves, buds and tender stems of the *Camellia sinensis* L. species as cultivated and processed in the delimited geographical area in the island of Sri Lanka as described in this application.

‘Ceylon tea’ is placed on the market in the form of:

1. Orthodox leafy black tea, Orthodox-Rotorvane black tea, CTC (cut, tear, curl) tea;

Visually, orthodox black ‘Ceylon tea’ is characterised by a clean and neat appearance, depending on the desired grades. The dry leaves exhibit a desirable black hue. Some grades may display fine tips. Whole-leaf grades often feature a curly, well-twisted structure. Broken leaves grades feature an even and well-made or fair-make structure, following the terminology used by tea tasters. CTC grades display even and grainy textures.

2. Green tea;

Visually, green ‘Ceylon tea’ is characterised by a neat appearance, in relation to the desired grades. The dry leaves exhibit a desirable green hue, ranging from shiny green pellets to darker green colour leaves. Size varies from leafy to finer particles.

3. White tea (including silver tips and golden tips).

White ‘Ceylon tea’ including silver and golden tips are made out of the delicate new leaf buds on the tea plant whose visual shiny hairy appearance ranges from a silver colour for silver tips to white for golden tips. White tea made from the bud and immature tea leaves displays a white to ashy hue and is therefore known as White.

‘Ceylon tea’ is only for tea of the grades listed below:

ORTHODOX BLACK TEA MAIN GRADES	
BOP	Neat in style and of medium size, devoid of fine particles [fannings and dust]
BOP SP	Much superior to and neater than BOP
BOPF	Neat in style, smaller than BOP and devoid of fine Dust particles
BOPF SP	Much superior to and neater than BOPF

FBOP	Smaller and shorter than BOP1 and larger than FBOPF1, preferably with a presence of tips
Pekoe	a) Orthodox/Rotor vane manufacture: Neat, with fair twist, larger than BOP and could be choppy b) Leafy manufacture: Shotty, curly or semi curly leaf of large size
Pekoe1	Shotty, curly, smaller in size than PEKOE
BOPA	Flaky and larger than BOP
OP1	Long, wiry and well twisted
OP	Less wiry than OP1 and better twisted [less bold] than OPA
OPA	Long and bold with fair twist and preferably without excessive stalk
BOP1	Wiry, twisted and shorter than OP1
FBOP1	Longer than FBOP, twisted and wiry, preferably with a presence of tips
FBOPF	Similar in size to BOP and preferably with a presence of tips
FBOPF1	Larger than FBOPF and smaller than FBOP, preferably with a presence of tips
FBOPFSP	Similar in size to FBOPF or FBOPF1, with a fair presence of tips
FBOPFEXSP	Similar in size to FBOPF Sp., with an attractive show of golden or silver tips
FBOPFEXSP 1	Larger and leafier than FBOPF Ex. Sp., with an attractive show of golden or silver tips
D1	Dust 1 - Grainy, even, well-made and smaller than BOPF
D	Dust - Similar in size to DUST1, with flaky leaf but reasonably clean
CTC TEAS (CUT, TEAR, CURL) BLACK TEA GRADES	
BP1	Corresponding in size to high grown BOP, but granular

BPS	Larger particle size than BP1
PF1	Corresponding in size to high grown BOPF, but granular
OF	Smaller than BP1 but larger than PF1
PD	Grainy and smaller than PF1
D1	Less grainy than PD and clean

BLACK TEA OFF GRADES & BOP1A GRADE (ORTHODOX)

BP	Choppy and hard, with some stalk and fibre
BOP 1A	Semi-leafy and flaky, without excessive stalk and fibre
BM	Mixed and flaky, with stalk and fibre
BT	Larger than BM, ragged and mixed leaf of varying sizes, with or without stalk and fibre
FNGS1	Small, flaky leaf, without excessive fibre
FNGS	Similar to FNGS1, uneven and fibrous

BLACK TEA OFF GRADES (CTC)

PF	Similar to or slightly larger than PF1 and may contain some fibre
D	Dust - Inferior to DUST1 and may be powdery & fibrous

WHITE TEA GRADES

Silver Tips	These teas are small, unopened leaves of the tea plant. These tips are also commonly known as "buds," although they do not form flowers and also appear as silver mixed white colour
Golden Tips	Similar to silver tips colour, appear as gold mixed white

GREEN TEA GRADES (MAIN GRADES)	
GP	Gun Powder
GT D1	Green Tea Dust
GT OP	Green Tea OP
GT FF1	Green Tea FF 1
GT OPA	Green Tea OPA
GT OPA 2	Green Tea OPA 2
GT FBOP	Green Tea FBOP
SM	
GTCH	Green Tea Chun Mee
GP 1	Gun Powder 1
GP 2	Gun Powder 2
SENCHA	
MATCHA	

CB1SP	
CM 1	Chun Mee 1
CM 1 SPL	Chun Mee 1 Special
CM BULK	Chun Mee Bulk
GP SP	Gun Powder Special
GP 3	Gun Powder 3
YOUNG HYSON	
YOUNG HYSON SP	
GT BOPF	Green Tea BOPF
GT PEKOE	Green Tea Pekoe
GREEN TEA OFF GRADES	
GT FNGS	Green Tea Fannings
GT FNGS	Green Tea Fannings Special
GT BP	Green Tea BP
C FNGS	Chun Mee fannings
SENCHA FNGS	
GT DUST	Green Tea Dust

GT FNGS 1	Green Tea Fannings 1
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'Ceylon tea' is for tea originating 100% from the defined geographical area in Sri Lanka. 'Ceylon tea' from different regions of the defined geographical area in Sri Lanka can be blended.

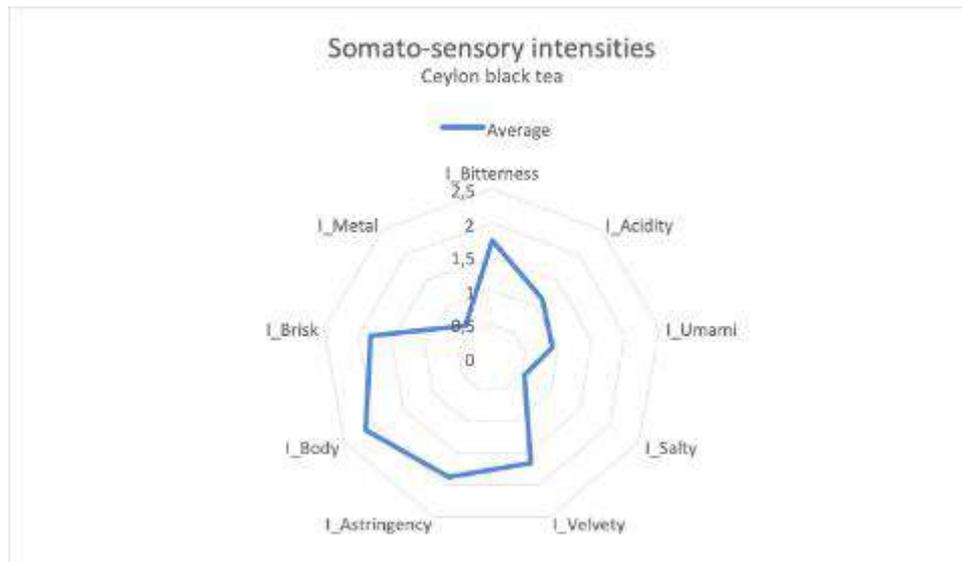
'Ceylon tea' may also be flavoured, provided that the distinctive characteristics of 'Ceylon tea' remain clearly recognisable. Flavouring may be achieved through the use of fragrance oils, which may be natural, nature-identical or artificial aroma compounds, and/or through the inclusion of plant-derived or apicultural products. 'Ceylon tea' may also be flavoured through a scenting process. In all cases, the process must complement and must not mask the sensory characteristics of 'Ceylon tea' as defined in Section 3.1.3, ensuring that the finished product remains recognisable as 'Ceylon tea' in terms of its appearance, flavour, taste and mouthfeel.

3.1.3. Sensory and chemical characteristics of 'Ceylon tea'

3.1.3.1. / *Ceylon black tea – The colour of the liquor*

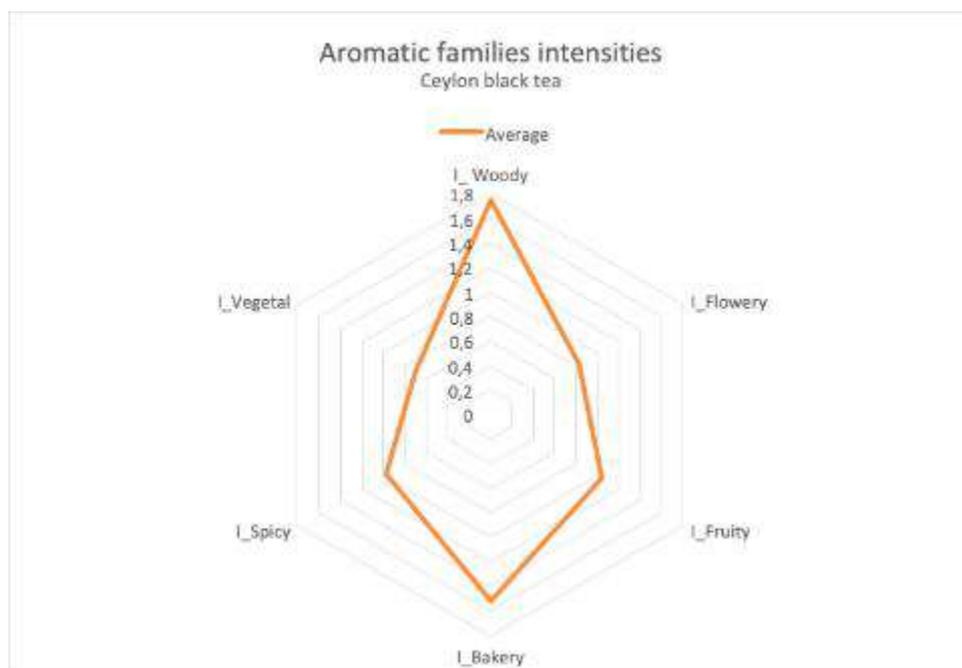
The colour of the liquor varies from amber to ochre, mahogany and copper with brightness and transparency.

3.1.3.1. / Ceylon black tea – The somato-sensory profile



The somato-sensory structure of 'Ceylon tea' black tea shows that Ceylon black tea has a strong body, is brisk and velvety, carried by bitterness and astringency, is not salty or metallic and is very lightly umami and acid.

3.1.3.1/ Ceylon black tea – The aromatic profile



The dominant aromas of Ceylon black tea are in the following aromatic families:

- Woody with dry wood, sandalwood and cedar notes
- Bakery with malted, jaggery and biscuity notes
- With less intensity, the spicy family with honey, wax and leather notes
- Fruity with stewed fruit, prune and tamarind notes.

Vegetal and flowery elements are not found in Ceylon black tea.

3.1.3.1/ Ceylon black tea –The chemical profile

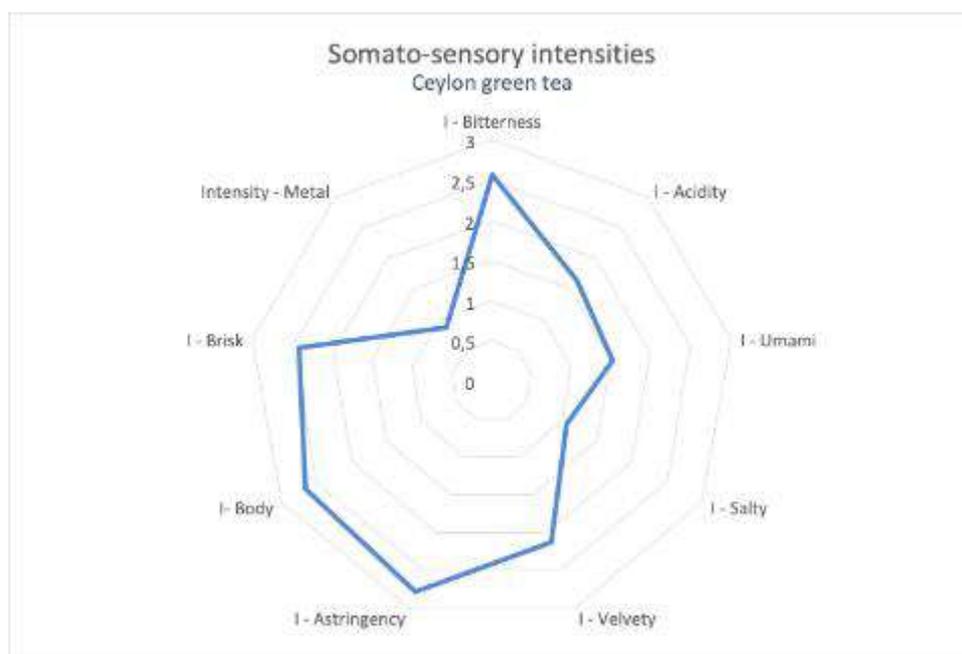
Chemical Parameter	Mean
Total polyphenol content(ISO 14502-1)(%)	14.59 ± 3.44
Caffeine (ISO 14502-2) (%)	3.07 ± 0.50
Water extract (ISO 9768) (%)	36.86 ± 3.14
Total Catechins (ISO 14502-2) (%)	4.42 ± 2.28

Data represent the mean value for chemical parameter± standard deviation

3.1.3.2 / Ceylon green tea – The colour of the liquor

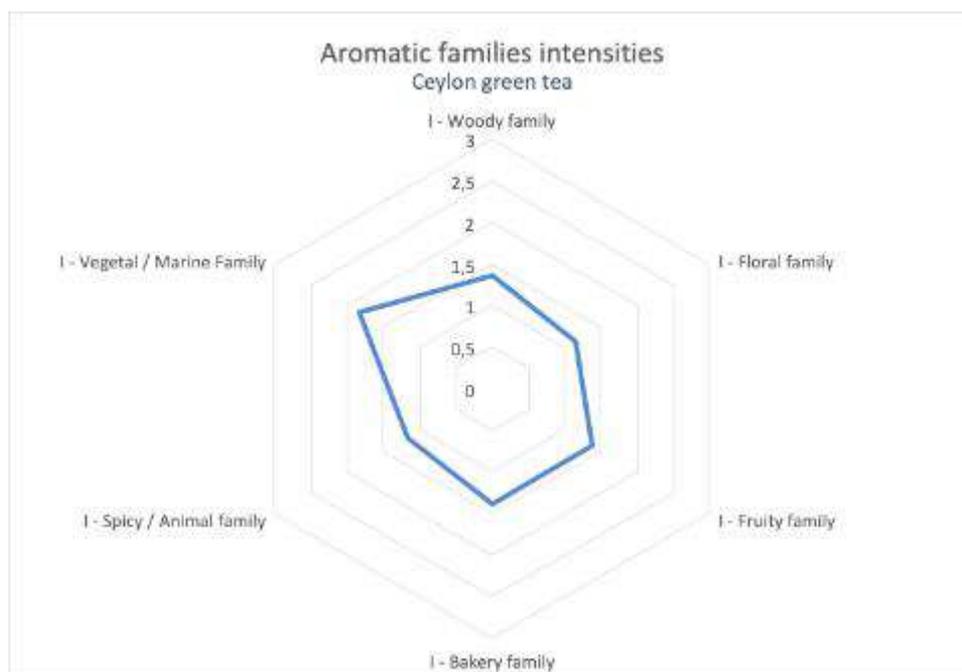
The colour of the liquor varies from light yellow with green or gold reflections to light amber with brightness and transparency.

3.1.3.2 / Ceylon green tea – The somato-sensory profile



The somato-sensory structure of 'Ceylon tea' green tea is a strong body, brisk and velvety, carried by bitterness and astringency, not salty or metallic and is very lightly umami and acid.

3.1.3.2 / Ceylon green tea – The aromatic profile



The dominant aromas of Ceylon green tea are in the following aromatic families:

- Vegetal marine with cooked vegetable, grassy and fresh seaweed notes;
- Equal intensity for woody, with dry wood notes;
- Fruity with citrus notes;
- Bakery with toasted notes.

3.1.3.2 / Ceylon green tea – The chemical profile

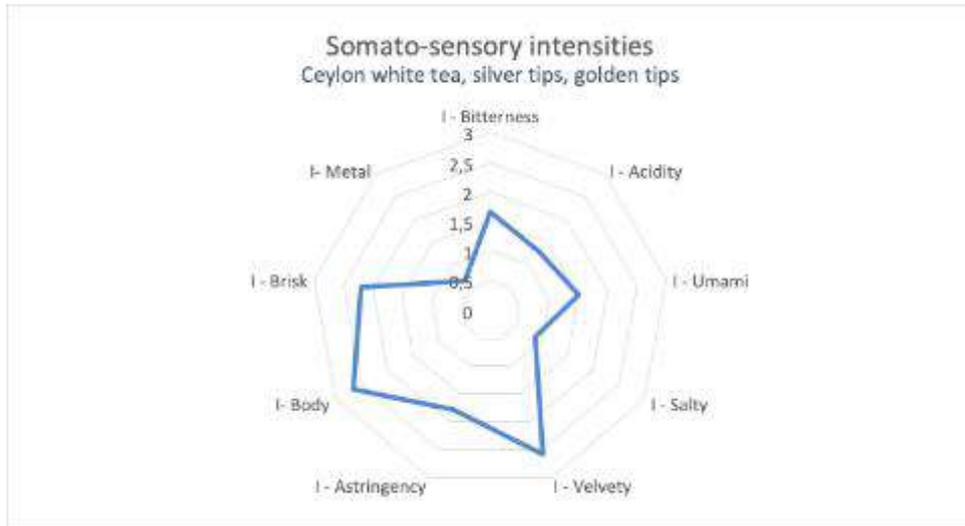
Chemical Parameter	Mean
Total polyphenol content (ISO 14502-1) (%)	22.80 ± 2.86
Caffeine (ISO 14502-2) (%)	2.92 ± 0.51
Water extract (ISO 9768) (%)	41.02 ± 3.04
Total Catechins (ISO 14502-2) (%)	15.34 ± 1.28
Individual Catechins (ISO 14502-2)	
(+)-catechin (C) (%)	0.17 ± 0.03
(-)-epigallocatechin (EGC) (%)	3.64 ± 0.52
(-)-epigallocatechin-3-gallate (EGCG) (%)	7.74 ± 1.52
(-)-epicatechin (EC) (%)	1.49 ± 0.20
(-)-epicatechin-3-gallate (ECG) (%)	2.30 ± 0.33

Data represent the mean value for chemical parameter ± standard deviation

3.1.3.3 / Ceylon white tea, silver tips, golden tips – The colour of the liquor

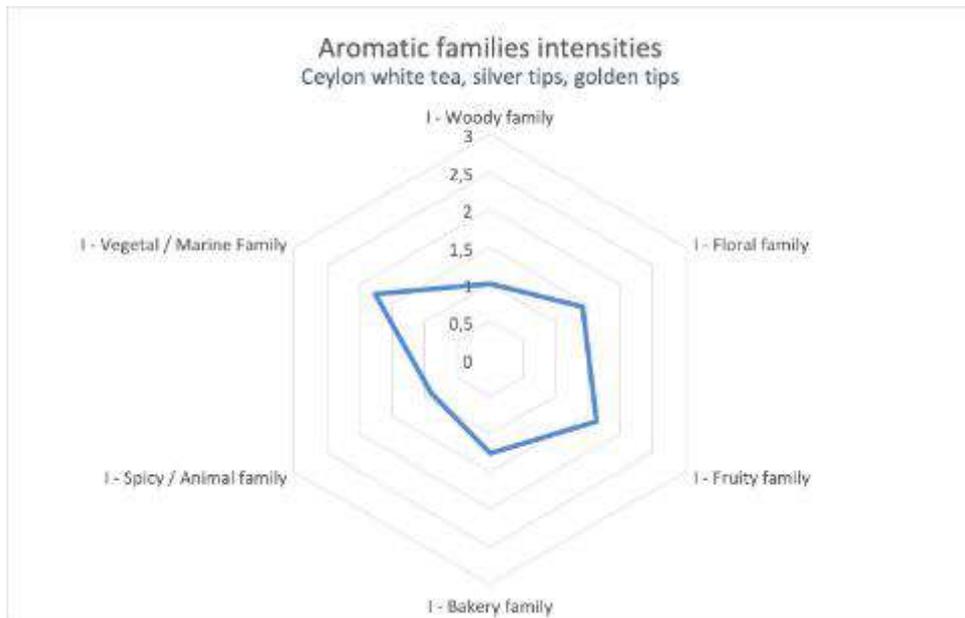
The colour of the liquor varies from light yellow to light amber with brightness and transparency.

3.1.3.3 / Ceylon white tea, silver tips, golden tips – The somato-sensory profile



The somato-sensory structure of 'Ceylon tea' white tea, is based on 2 dominant sensations: body and velvety, carried by light briskness, astringency and bitterness. It is not salty or metallic and is very lightly umami and acid.

3.1.3.3 / Ceylon white tea, silver tips, golden tips – The aromatic profile



The dominant aromas of Ceylon white tea are in the following aromatic families:

- Vegetal marine with notes such as cooked vegetable and hay;
- Fruity with cooked fruit, yellow fruit and citrus noted;
- Equal intensity for floral with geranium notes;
- Bakery with toasted notes.

3.1.3.3/ Ceylon white tea, silver tips, golden tips – The chemical profile

Chemical Parameter	Mean
Total polyphenol content (ISO 14502-1) (%)	22.63 ± 3.60
Caffeine (ISO 14502-2) (%)	3.64 ± 1.48
Water extract (ISO 9768) (%)	38.98 ± 3.95
Total Catechins (ISO 14502-2) (%)	11.52 ± 5.34
Individual Catechins (ISO 14502-2)	
(+)-catechin (C) (%)	0.26 ± 0.11
(-)-epigallocatechin (EGC) (%)	1.96 ± 0.68
(-)-epigallocatechin-3-gallate (EGCG) (%)	6.68 ± 3.78
(-)-epicatechin (EC) (%)	1.10 ± 0.34
(-)-epicatechin-3-gallate (ECG) (%)	2.25 ± 0.83

Data represent the mean value for each chemical parameter ± standard deviation

3.2 / Feed (for products of animal origin only) and raw materials (for processed products only)

'Ceylon tea' is obtained from quality green fresh tea leaves grown in the delimited geographical area, in the island of Sri Lanka. Picking occurs all year long, through different regions and seasons – no dormant period. Plucking standards adapt to that seasonal variability, but only healthy tea shoots have to be plucked.

4/ Specific steps in production that must take place in the identified geographical area

4.1 / Tea cultivation

0. The tea is cultivated in the tea gardens of the delimited geographical area of the island of Sri Lanka.
1. Tea species are exclusively *Camelia sinensis*.
2. Tea bushes are either multiplied by vegetative propagation (VPs) or seedlings.
3. Tea gardens must be well maintained through good agricultural practices.
4. All new planting and replanting of seedlings or VPs should ensure good shade management.

Shade trees are important element of tea gardens as they simulate forest conditions, which are the natural habitat of tea. Shade trees provide additional environmental co-benefits important for the sustainability of tea gardens, especially in the context of climate change.

5. Weed management must follow the Integrated Weed Management (IWM) system. Herbicides/weedicides/pesticides use must respect a minimum interval of one week before harvest (Pre-Harvest Interval).

The Integrated Weed Management (IWM) approach includes preventive, manual, biological, cultural, mechanical and chemical methods (in rotation) as defined by the most current TRI circular on Weed Management. Tea gardens must limit chemical weeding to levels of inputs and application frequency as defined by the up-to-date version of the TRI advisory circular on Chemical control of weeds in tea lands.

4.2 / Plucking

0. The tea bushes are plucked at required intervals of 6 to 10 days to ensure a regular renewal of juvenile leaves and a bud.
1. Plucking can be done by hand or by a mechanical device. A sub-labelling of “Hand plucked” can be used for tea that is 100% hand plucked.
2. Plucking standard is systematically determined at factory gate.

4.3 / Transport of green leaf

0. The green leaves must be transported in a way to preserve the quality of the leaves from farm gate (or collection point) to factory.
1. Green leaves must be delivered to the factory before 8:30PM on the same day they have been plucked.
2. Green leaf transport must be done with one or more approved containers recommended by the Tea Commissioner if located from and more than 5 km from the factory:
 1. Plastic crates with a maximum load of 20 kg.
 2. Coir sacks (80cm x 65cm - minimum size) with a maximum load of 20 kg.
 3. Imported nylon sacks (90cm x 70cm) with a maximum load of 20 kg.
 4. Transport vehicles must be adapted and equipped for the transport of fresh green tea

leaves. Collection lorries must be ventilated and equipped with racks and/or shelves for sacks handling. There should also be protection against the rain. They must be without any contamination.

Figure: Green leaves collector lorries



4.4 / Processing

All steps of processing of tea shall take place in the delimited area of the geographical indication 'Ceylon tea'.

There are different types of tea commonly manufactured in the region:

0. Black tea: pure Orthodox, Orthodox-Rotorvane, CTC
1. Green tea
2. White tea, silver tips, golden tips

4.4.1 / Black tea

Black tea is produced from the green leaves, by the following processes - notably withering, leaf maceration, aeration and drying.

There are 3 sub-categories of black tea, each based on a type of manufacturing:

1. Orthodox black tea, which produces leafy and broken tea grades
2. Orthodox-Rotorvane black tea, which produces broken tea grades
3. CTC (Cut, tear, curl), which produces predominantly small and even tea grades

Withering: upon arrival at the factory, the leaves are checked for quality and the required quantity is weighed and loaded on withering troughs. Air is passed through the bed of leaves to reduce its moisture content to 55 – 60% (w/w, wet basis) in Pure Orthodox & Orthodox-Rotorvane type of manufacturing and

to 68-70% (w/w, wet basis) in CTC manufacturing. A minimum of 6 hours of withering is required for necessary chemical changes in leaves.

Figure: leaf quality check



Figure: withering lines:



Rolling: the withered leaves are then transferred/directed from the withering section to the rolling section. They are then twisted, which, by subjecting the withered leaves to a rolling movement under pressure, twist the leaves, rupture the cells and release cell sap, promoting oxidation and accelerating pigmentation.

For the production of Orthodox-Rotorvane black tea, a slight variation happens at the rolling step where Rotorvanes are used to macerate the leaves after the step of rolling in orthodox roller.

For the production of CTC black tea, the withered leaves are preconditioned in Rotorvane followed by successive CTC machines arranged in series.

Figure: Rolling machine



Figure: Rotorvane machine



Aeration: The leaves are then moved to the aeration area and spread at desired thickness on tables or floor or machine under a controlled humid environment for completeness of aeration reactions. It allows the rolled leaves to develop the desired flavour and colour. The optimum aeration period and temperature of aerating tea are decided by a prediction and correction method mastered by the factory staff to achieve the desired flavour and liquor characteristics.

Figure: Aeration



Firing/drying: The firing/drying step arrests fermentation and brings down the moisture content to a maximum of 3% (w/w, wet basis) for the sake of stability during storage.

Figure: Firing machine



Sorting/ grading: The tea is sorted to different grades according to size, shape and density, cleaned to present them in the most attractive and acceptable manner and prepared for marketing and transport. These grades are finally invoiced and must be packed in paper or paper board sacks with the SLS logo.

Figure: Sorting of the tea and packed tea

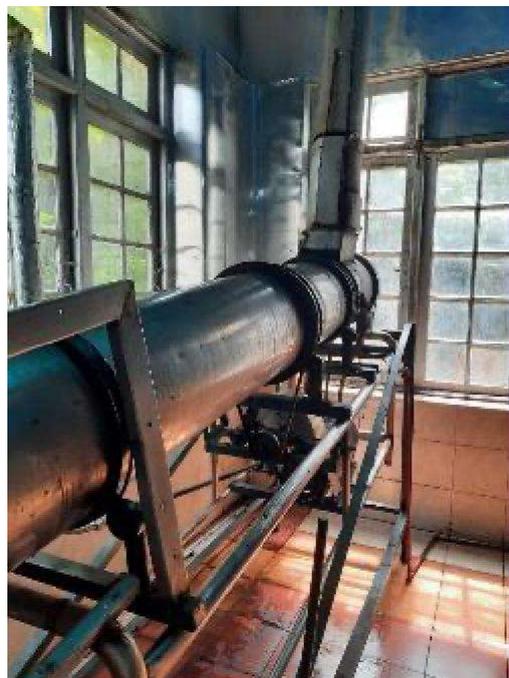


4.4.2 / Green tea

Green tea is produced from the green leaves, by the following processes - notably fixing (panning or steaming), rolling, drying and grading.

Panning or steaming: The objective of panning or steaming is to inactivate the enzymes of the fresh tea leaves through exposure to desired high temperature. Panning consists of tossing the leaves on a heated surface while steaming involves exposing the tea leaves to steam. As a result, it arrests fermentation/oxidation. The leaf temperature is reduced and surface moisture is removed.

Figure: Panning system



Rolling: Leaves are then subjected to rolling in suitable rollers to achieve the desired/ required shape.

Firing/drying: This reduces the moisture to the desired level while fixing the shape of the leaf through exposure to the desired high temperature.

4.4.3 / White tea, silver tips, golden tips

Ceylon white tea, silver tips and golden tips are processed from tea leaves and buds only.

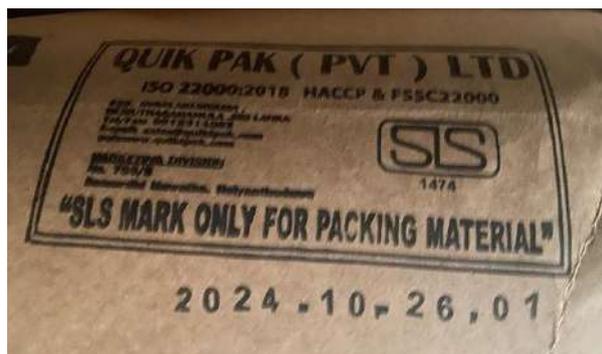
Drying: This reduces the moisture to the desired level.

4.5 / Grading of teas

The tea is sorted into different grades at the factory. The tea is sorted into different grades according to size, shape, and density, is then cleaned and prepared for marketing and transport.

These grades are finally invoiced and must be packed in paper or paper board sacks with the SLS logo. The moisture content of the end-product at the factory gate should not exceed 6.5% (w/w, wet basis).

Figure: SLS logo displayed on paper sack



5./ Finalization of the Consumer Pack which can take place in all Sri Lanka

Finalization of Ceylon Tea Consumer Pack involves Straight Lines of Teas (Single-Estate Teas), Blending of Teas, Flavouring, Final Packaging and Labelling which can take place on the whole island of Sri Lanka and not only in the geographical area.

5.1/Blending of Teas

Ceylon tea' can be a blend of different teas of the same kind (black, green, white), from the geographical area, meeting the requirements of the product specification. Any blend used must contain only **Ceylon Tea**, without the inclusion of teas from other origins. Such blending of teas from the geographic area must be carried out in Sri Lanka.

5.2/Flavouring

'Ceylon tea' may be flavoured with the maximum amount of flavouring components not exceeding 25% of the total weight of the final product. Flavouring of 'Ceylon tea' shall only be carried out in Sri Lanka.

Flavours are classified into 3 categories as Natural Flavours, Nature-Identical Flavours and Artificial Flavours.

Natural Flavours		
Apple	Jasmine	Orange
Cardamom	Lemon	Passion Fruit
Cinnamon	Lemongrass	Pineapple
Chamomile	Lime	Rooibos
Clove	Mango	Thulsi
Coconut	Masala Chai	Turmeric Chai
Ginger	Mint/Peppermint/Peppermint	Vanilla

Nature-Identical Flavours			
Almond	Earl Grey	Mango	Rose
Apple	Ginger	Maple	Sour Sop
Banana	Hazelnut	Masala Chai	Spiced Apple
Bergamot	Hibiscus	Mint/Peppermint/Spearmint	Strawberry
Blueberry	Honey & Vanilla	Orange	Thulsi
Caramel	Jasmine	Osmanthus	Vanilla
Cardamom	Lavender	Passion Fruit	Vanilla Cream
Chamomile	Lemon	Peach	Spice Blend
Chocolate	Lemongrass	Pineapple	
Cinnamon	Lime	Pomegranate	
Coconut	Lychee	Raspberry	

Artificial Flavours			
Aloe Vera	Dandelion Root	Maquiberry	Roman Chamomile
Amarena Ice Cream	Echinacea Root	Marrigold	Rosehip
Amukkara	Egg Nog	Marzipan	Rosemary
Aniseed Fine Cut	Elderberry	Melissa	Rum
Apricot	Fennel	Mexican Citric	Safflower
Avocado	Frey & Lau Milk Phantasy	Milk Thistle	Sage
Basil	Garcinia	Mint	Senna Leaf
Beetroot	Garlic	Mojito	Spearmint
Beli Fruits	Ginko Leaves	Moringa	Spice Premix - Chai Mix Cut
Bilberry	Ginseng	Morrconmint	Stevia Fine
Bitter Melon	Gotukola	Mulberry	Strawberry & Raspberry
Black Pepper	Grape	Mulled claret	Strawberry Apple
Black Seed	Guarana Seed	Mulled Winter Wine	Sucralose
Blackberry	Guava Leaves	Nat Acai Berry	Sunflowers
Blackcurrant	Gymnema	Nat Goji Berry	Sweet and Spicy
Blood Orange	Hathawariya	Nettle	Tamarind
Brandy	Honey	Nutmeg	Thyme
Butterfly Pea Flower	Jackfruit	Orange and Spice	Truffle
Cantaloupe	Kiwi	Papaya	Turmeric Fine
Capsopearl	Lime and Ginger	Pear	Valerian Root
Champagne Flavour	Linden	Peppermint	Veniwel Fine
Cherry Granuels	Liquid Bas/Tip-Nat-Lavender	Pina Colada	Watermelon
Coriander	Liquorice	Prickiy Summer	Whisky Flavour
Corn Flower	Lotus	Rambutan	Whortleberry
Cranberry	Mandarin	Rapidura	Winter Wine
Cranberry & Pomegranate Fine Cut	Mangosteen	Red Blue	
Cream Liquid	Manuka Honey	Rhubarb	

The aroma and taste of 'Ceylon tea' must be determined by a trained tea taster qualified to certify the tea by the Sri Lanka Tea Board. The aroma and taste of different batches of 'Ceylon tea' may differ, but through the analysis of a large sample set, the aromas, tastes and mouthfeels listed in section 3.1.3 have been demonstrated to occur in 'Ceylon tea' to varying degrees.

Any additional flavouring notes must be complementary and may enhance the aromatic complexity, but must not obscure or replace the underlying 'Ceylon tea' character.

flavouring of tea may be achieved through the following methods applied on dry and graded tea:

- the spraying of fragrance oils, which may be natural, nature-identical or artificial aroma compounds,
- the inclusion of plant-derived and/or apicultural products and/or granules.

The above methods can be used alone or can be combined, with first the spray of fragrance oil followed by the inclusion of plant-derived and/or apicultural products and/or granules to the tea.

'Ceylon tea' may also be flavoured through a scenting process with fresh flowers during the step of drying the leaves.

5.3/Final Packing

The tea sold under the name 'Ceylon tea' must be packed within Sri Lanka.

Consumer packaging takes place in Sri Lanka, thus guaranteeing not only the product's authenticity, but also that it retains its qualities and characteristics and at the same time protecting the 'Ceylon tea' geographical indication. Moreover, given the miscible nature of the tea, the obligation to package the tea in Sri Lanka guarantees its traceability and origin.

To be released to the market for consumption, the tea can be packaged in any form.

Only the packs containing 100% 'Ceylon tea', as defined in the present specifications and compliant with ISO 3720/ ISO 11287 and/or SLS 135 standards, Tea Board standards/guidelines and, conforming to the relevant specifications for content and packing requirements established by Sri Lankan food authorities and the Sri Lanka Tea Board, will be eligible to use the words 'Ceylon tea'.

5.4/ Specific rules concerning labelling of the product to which the registered name refers

The words 'Ceylon tea' must appear on a prominent manner in each final consumer package.

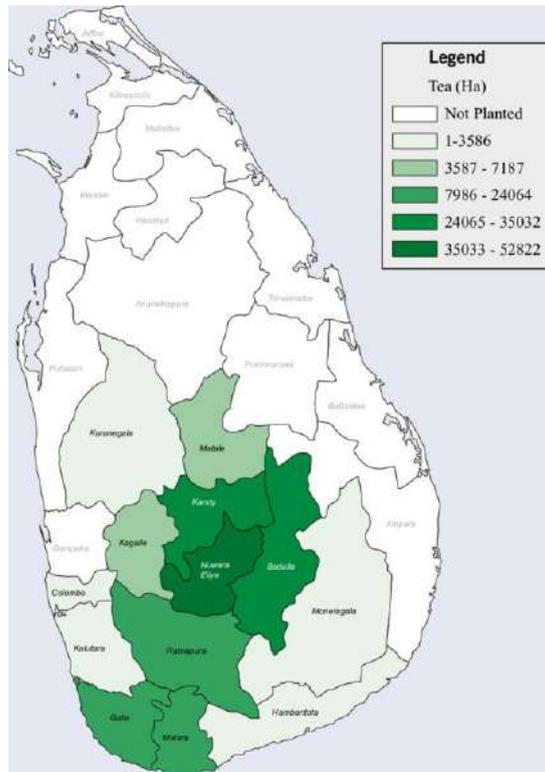
When flavoured in accordance with the specification, the name(s) of the flavouring(s) must be declared alongside the PGI name, for example: '*Ceylon Tea PGI – <<name of the flavourant(s)>>*'. The final product must still be recognisable as 'Ceylon tea' as characterised in Section 3.1.3 in terms of its aroma, taste and mouthfeel.

6/ Concise definition of the geographical area

The area for tea cultivation and processing is the 13 districts as defined in map below:

- Badulla
- Colombo
- Galle

- Hambantota
- Kalutara
- Kandy
- Kegalle
- Kurunegala
- Matale
- Matara
- Moneragala
- Nuwara Eliya
- Ratnapura



Blending, flavouring and packing are allowed on the whole island of Sri Lanka.