

Appendix 1
(See Form ICH-02 Section 4.b.)

**For Inscription on the Representative List of
the Intangible Cultural Heritage of Humanity in 2022**

**Informed Consent of Communities, Groups and Individuals Concerned
(83 original documents with English translation)**

Traditional Tea Processing Techniques and Associated Social Practices in China

People's Republic of China

March 2021

Letter of Consent

December 30, 2020

The Cultural Centre of Wuyishan City is responsible for the safeguarding of Wuyi Rock Tea (Dahongpao Tea) Processing Techniques. Concerning the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, our Centre was well informed and supports this initiative.

During preparation of the nomination, our Centre helped sort out materials associated with Wuyi Rock Tea (Dahongpao Tea) Processing Techniques, reviewed past safeguarding measures, summed up outcomes of the safeguarding efforts, kept representative bearers informed of the nomination progress, and submitted advice and suggestions that were collected on the safeguarding to the Working Group.

Through participation in the nomination, all the staff have become more aware of the importance of safeguarding the element. We will fulfill our responsibility and contribute to implementing the safeguarding measures drawn up by the Working Group.

The entire workforce of the Cultural Centre of Wuyishan City wishes the nomination a success.

Cultural Centre of Wuyishan City

(sealed)

武夷山市文化馆

知情同意书


武夷山市文化馆是“武夷岩茶（大红袍）制作技艺”的保护单位，对于“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”一事，我馆事先知情并支持。

在申报过程中，我馆整理“武夷岩茶（大红袍）制作技艺”的材料，梳理已采取的保护措施，总结保护成效，告知代表性传承人申报工作信息，将收集的保护意见建议提交给工作组。

通过此次申报工作，我馆员工增强了对该遗产项目保护重要性的认识，今后我们将更好地履职尽责，落实工作组制定的保护措施。

武夷山市文化馆全体员工祝愿申报顺利成功！

武夷山市文化馆
2020年12月30日



Letter of Consent

December 28, 2020

As a competent body responsible for the safeguarding of Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques), we have been devoted to the transmission of the techniques. We've made great efforts in cultivating bearers, and built a jasmine tea museum with an area of more than 1,000 square meters for the display of traditional tea processing techniques and the promotion of Chinese tea culture.

As for the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, we were informed of and took an active part in it. In the future, we are committed to the fulfillment of our duties and obligations, and continue to work hard to better safeguard and transmit the element.

Beijing Zhang Yi Yuan Tea Co., Ltd.

(sealed)

知情同意书

我单位是“花茶制作技艺（张一元茉莉花茶制作技艺）”的项目保护单位，始终以传承该遗产项目为己任，积极培养传承人，兴建了 1000 余平方米的茉莉花茶博物院，展示传统制茶技艺，弘扬中国茶文化。

对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”的相关工作，我单位事先知情并积极参与。今后我单位将切实履行好自身的责任与义务，继续为该遗产项目的保护和传承工作而努力。

北京张一元茶叶有限责任公司

2020 年 12 月 28 日



Letter of Consent

December 18, 2020

Evolved from Wuyutai Tea Inn and Wuyutai Tea House, Beijing Wuyutai Tea Co., Ltd. has a history of more than 130 years and is responsible for the safeguarding of Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques). We have long been dedicated to the transmission of jasmine tea processing techniques. In order to raise public awareness of jasmine tea, we have built a MINI tea museum and a DIY tea processing gallery.

We give informed consent to and support the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We’ve made suggestions for the safeguarding measures, and provided relevant textual materials and photos.

In the future, we will actively take part in the safeguarding of the element and strive hard with other safeguarding institutions for the transmission and development of the element.

Beijing Wuyutai Tea Co., Ltd.

(sealed)

知情同意书

北京吴裕泰茶业股份有限公司由吴裕泰茶栈、吴裕泰茶庄演变发展而来，至今已有 130 余年的历史，是“花茶制作技艺（吴裕泰茉莉花茶制作技艺）”的保护单位。我公司多年来致力于茉莉花茶制作技艺的传承。为了让公众能够更好地了解茉莉花茶，我们建立 MINI 茶博物馆和 DIY 制茶体验馆。

得知“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”，我公司同意并支持此项工作，为保护措施制定建言献策，还提供了相关文字材料和图片。

今后，我们将积极参与该遗产项目的保护工作，并与其他保护单位一道为“中国传统制茶技艺及其相关习俗”的传承发展而不断努力。

北京吴裕泰茶业股份有限公司

2020 年 12 月 18 日



Letter of Consent

January 18, 2021

As the competent body responsible for the safeguarding of Flower-scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou), Fuzhou Cross-straits Tea Exchange Association has given its full play to the linking role in pooling resources from stakeholders since its establishment. The Association has long been dedicated to the transmission and safeguarding of the traditional scenting techniques of jasmine tea, and the organization of bearers contests and exchange events among its members.

The Association has taken part in the preparation of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have designated staff to solicit information for the nomination files and video. Our members’ understanding of the safeguarding and transmission of intangible cultural heritage has been deepened via the nomination preparation. Coordinated by the Working Group, we will devote concerted and unswerving efforts with other institutions to the implementation of safeguarding measures to ensure the viability of the element.

We earnestly wish the nomination a success.

Fuzhou Cross-straits Tea Exchange Association

(sealed)

知情同意书

福州海峡茶业交流协会是“花茶制作技艺（福州茉莉花茶窠制工艺）”的保护单位。自成立以来，充分发挥桥梁纽带作用，集合各方资源，传承保护福州茉莉花茶传统窠制工艺，积极组织会员举办传承人比赛、交流等活动。

本协会全程参与“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”工作，安排专人开展申报资料的搜集、申报视频的拍摄。通过申报工作，本协会会员对保护与传承非物质文化遗产的意义有了新的认识，今后本协会将在工作组的协调下，与各方合作，共同致力于保护措施的有效实施，为确保该遗产项目的存续力不懈努力。

衷心祝愿申遗成功！



Letter of Consent

December 15, 2020

West Lake Longjing tea is famous for its green colour, fragrant aroma, sweet flavor and elegant shape. As the association responsible for the safeguarding of Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques), we have been dedicated to the investigation, research, transmission and foreign exchanges of West Lake Longjing tea for years, especially in the fields of the safeguarding of traditional processing techniques, and the training of tea farmers and tea company managers.

Our Association was informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. In the nomination process, we have done a great deal of work with China National Tea Museum on the preparation of nomination files, photos and video materials. We have also provided constructive ideas on working out the Safeguarding Plan. Coordinated by the Working Group, our Association will actively participate in the safeguarding and make contributions to the element with other actors.

Our Association wishes for the inscription of “Traditional Tea Processing Techniques and Associated Social Practices in China”.

Longjing Tea Industry Association of Xihu District, Hangzhou City

(sealed)

(sealed and signed by the President)

知情同意书

西湖龙井以“色绿、香郁、味甘、形美”著称。我协会是“绿茶制作技艺（西湖龙井）”的保护单位。多年来，我协会一直积极开展西湖龙井的调查、研究、传承和对外交流工作，特别是西湖龙井传统制作技艺保护、茶农和茶企管理人员培训等方面工作。

对于“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我协会事先知情并参与其中，在材料编制、图片整理、视频制作等方面与中国茶叶博物馆一起做了大量工作，还对保护计划的制定提供建设性意见。接下来，我协会将在工作组的协调下，与各方团结协作，积极参与保护行动，主动落实各项保护措施，为该遗产项目的保护贡献力量！

我协会衷心祝愿“中国传统制茶技艺及其相关习俗”项目申报成功。

杭州市西湖区龙井茶产业协会

2020年12月15日

会长：商建农



Letter of Consent

December 16, 2020

As the competent body responsible for the safeguarding of Green Tea Processing Techniques (Wuzhou Juyan Tea Processing Techniques), our company has been engaged in the traditional processing of Wuzhou Juyan tea. We've also made our efforts in historical materials collection, bearer training, tea culture research and tea knowledge dissemination among the younger generation.

We have made contributions to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, by preparing graphic, textual and visual materials and soliciting opinions for the safeguarding measures to the preparatory team for the Working Group. In the future, we will continuously step up our efforts to pass down techniques, cultivate talents, and further promote the transmission and safeguarding of the element.

Zhejiang Caiyunjian Tea Co., Ltd.

(sealed)

浙江采云间茶业有限公司

知情同意书

我公司是“绿茶制作技艺（婺州举岩）”的保护单位，近年来，我公司积极开展婺州举岩的传统炒制实践，同时开展了史实资料收集、传承人群培训、茶文化研究，并面向年轻一代普及茶文化知识。

我公司参与了“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”工作，为申报提供了图文资料和视频资料，还将对保护措施的建议提交给工作组。接下来，我公司将在技艺传承、相关人才培养、传播弘扬等方面继续加大工作力度，进一步推动该遗产项目传承保护！

浙江采云间茶业有限公司

2020年12月16日



Letter of Consent

December 30, 2020

Huangshan Maofeng tea is produced in Mount Huangshan, a World Cultural and Natural Heritage site in Anhui Province. Xie Yuda Tea Co., Ltd. is responsible for the safeguarding of Green Tea Processing Techniques (Huangshan Maofeng Tea Processing Techniques).

Over the years, we have provided training for bearers on traditional tea processing techniques, and established Xie Yuda Tea Culture Museum under the support of the cultural authorities for the display of the traditional processing techniques and cultural meaning of Huangshan Maofeng tea.

As a member of the Working Group, we have been advancing the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO with other members. We’ve participated in consultations, field visits and the planning of safeguarding measures.

We will keep on implementing the proposed Five-Year Safeguarding Plan to ensure the viability of the element.

Xie Yuda Tea Co., Ltd.

(sealed)

知情同意书

黄山毛峰产于世界文化与自然遗产地安徽黄山。谢裕大茶叶股份有限公司是“绿茶制作技艺（黄山毛峰）”的保护单位。

多年来，我单位积极开展传统制茶技艺传承人培训，并在文化主管部门的支持下，建立“谢裕大茶文化博物馆”，集中展示了黄山毛峰的传统制作技艺以及文化内涵。

作为“中国传统制茶技艺及其相关习俗”保护工作组成员之一，我公司与成员一道推进“中国传统制茶技艺及其相关习俗”项目申报列入联合国教科文组织“人类非物质文化遗产代表作名录”的工作，参与了征询意见、实地走访和保护措施制定等工作。

我公司将按照确定的五年保护计划，继续相关工作，确保该遗产项目的存续力。

谢裕大茶叶股份有限公司

2020年12月30日



Letter of Consent

January 22, 2021

As a competent body responsible for the safeguarding of Green Tea Processing Techniques (Taiping Kowkui Tea Processing Techniques), Tea Industry Association of Huangshan District has taken the transmission of tea processing techniques and promotion of Chinese tea culture as its responsibility and made great efforts on the safeguarding work.

Under the coordination of the Working Group, we have taken part in the process of nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. Our Association has organized our members to assist in the information collection and video shooting, and has also solicited opinions for the Five-Year Safeguarding Plan. Our awareness of safeguarding the intangible cultural heritage has been further raised through participation in the nomination process. We will make continuous efforts in strengthening the safeguarding and transmission of the element.

Best wishes for the nomination.

Tea Industry Association of Huangshan District

(sealed)

知情同意书

黄山区茶业协会是“绿茶制作技艺(太平猴魁)”的项目保护单位。自成立以来，本协会以传承制茶技艺、弘扬中国茶文化为己任，做了大量保护工作。

在“中国传统制茶技艺及其相关习俗”保护工作组的协调下，本协会参与了“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”工作。本协会还组织会员参与了申报资料收集和视频拍摄等工作，对于五年保护计划的制定积极建言献策。通过申报工作，本协会对保护非物质文化遗产意识有了进一步提升，未来将继续加大该遗产项目的保护力度。

衷心祝愿申遗成功！

黄山区茶业协会

2021年1月22日



Letter of Consent

December 28, 2020

Our Association bears the responsibility to safeguard Green Tea Processing Techniques (Lu'an Guapian Tea Processing Techniques). Since the establishment in 2000, our Association has attached great importance to the transmission of the traditional techniques. To improve the processing techniques of apprentices, we've held training workshops based on master-apprentice relationship and hosted contests from time to time on traditional processing techniques of Lu'an Guapian Tea.

The Association was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We've collected and sorted out relevant information for the nomination, solicited suggestions from our members on the safeguarding and transmission, and submitted them to the preparatory team for the Working Group for the Five-Year Safeguarding Plan.

On behalf of all our members, we solemnly declare to make further efforts on implementing the proposed safeguarding measures and sincerely wish the nomination of the element a success.

Tea Industry Association of Yu'an District, Lu'an City

(sealed)

六安市裕安区茶叶产业协会文件

知情同意书

我协会是“绿茶制作技艺（六安瓜片）”的项目保护单位，自 2000 年成立以来，一直非常重视六安瓜片传统制作技艺的传承，开办“师带徒”形式的培训班，不定期组织六安瓜片的传统炒制比赛，促进制茶学徒技艺的提升。

“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”是一件重要的工作，我协会事先知情并同意。我协会参与到申报资料的搜集、整理工作，汇总本协会会员单位对传承保护工作的建议，递交工作组纳入五年保护计划。

我协会全体会员单位郑重承诺，将积极落实各项保护措施。衷心祝愿该遗产项目申报成功。

六安市裕安区茶叶产业协会

2020 年 12 月 28 日



Letter of Consent

December 18, 2020

Biluochun tea is produced in Dongting Mountain, Jiangsu Province, where tea trees are interplanted with fruit trees. Therefore, tea produced here has fruity aroma. Biluochun tea has a long history, and people here have transmitted the traditional tea processing techniques from generation to generation.

Our Association is responsible for safeguarding Green Tea Processing Techniques (Biluochun Tea Processing Techniques). For better transmission of the techniques and promotion of exchanges among bearers, we have organized the Biluochun tea processing competition every two years. To get the public better understand the history and traditional techniques of Biluochun tea, our Association has built the Jiangnan Tea Culture Museum.

Our Association consents to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have actively participated in the nomination by sorting out written materials and selecting pictures of Biluochun Tea Processing Techniques for the preparatory team for the Working Group. In the future, we will carry out safeguarding activities in various forms, focusing on the cultivation of bearers.

Dongting Mountain Biluochun Tea Industry Association of Wuzhong District, Suzhou City

(sealed)

知情同意书

碧螺春茶产于江苏省洞庭山，这里茶树与果树间种，所产茶叶具有花果香味。碧螺春茶历史悠久，人们代代延续着这项传统制茶技艺。

我协会是“绿茶制作技艺（碧螺春制作技艺）”的项目保护单位。为了更好地传承这一技艺，促进传承人之间交流，我协会每两年举办一次碧螺春炒茶比赛。为了让公众更多地了解碧螺春茶的历史与传统技艺特征，我们兴建了“江南茶文化博物馆”。

我协会赞成并积极协助“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，整理碧螺春制作技艺的文字说明，精选图片，提交给工作组。今后，我协会将开展多种形式的保护工作，尤其注重传承人的培养，并认真落实保护措施。

苏州市吴中区洞庭山碧螺春茶业协会

2020年12月18日



Letter of Consent

December 17, 2020

Zisun Tea Culture Research Institute of Changxing County is the competent body responsible for the safeguarding of Green Tea Processing Techniques (Zisun Tea Processing Techniques). Zisun tea gained its name from *the Classic of Tea*, as it says “the violet-coloured tea leaves are better than the green ones; the bamboo shoot-shaped tea leaves are better than the sprout-shaped ones.” In recent years, our Institute has kept in close contact with bearers, organized seminars and exchange programs from time to time, and actively worked on documentation, research and promotion.

Our Institute has taken part in the preparing of the Working Group. As for the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, we have provided graphic, textual, and audio-visual materials. We’ve also made efforts in planning on the Five-Year Safeguarding Plan. We hereby make the commitment to further safeguarding of the element.

Our Institute wishes the nomination a complete success.

Zisun Tea Culture Research Institute of Changxing County

(sealed)

知情同意书

长兴县紫笋茶文化研究会“绿茶制作技艺（紫笋茶制作技艺）”的保护单位。紫笋茶，其名由《茶经》中“紫者上，绿者次；笋者上，芽者次”的表述而来。近年来，我单位密切联系传承人，不定期举办传统制茶技艺切磋和研讨交流活动，并积极开展建档、研究和传播等工作。

我单位参与了“中国传统制茶技艺及其相关习俗”保护工作组的筹建。对该遗产项目申报列入“人类非物质文化遗产代表作名录”，我单位提供了图片、文字和影音资料，并参与制定五年保护计划。我单位承诺，今后将继续做好该遗产项目保护工作。

祝申报工作顺利！

长兴县紫笋茶文化研究会

2020年12月17日



Letter of Consent

December 15, 2020

Being responsible for safeguarding Green Tea Processing Techniques (Anji Baicha Tea Processing Techniques), we have long been committed to the transmission, documentation, research and exchanges of Anji Baicha tea processing techniques, and promoted the safeguarding and development of the techniques.

As for the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, we endorse and fully support it. We have specially arranged our staff to collect and sort out nomination materials for the preparatory team for the Working Group. We’ve also engaged in formulating the Five-Year Safeguarding Plan of the element.

We will be dedicated to the implementation of the safeguarding measures with all other parties under the coordination of the Working Group. We will also further enhance capacity building for the safeguarding in order to better transmit and promote the element.

Wish the nomination a success.

Anji Zhongsheng Agricultural Development Co., Ltd.

(sealed)

知情同意书

我公司是“绿茶制作技艺（安吉白茶制作技艺）”的保护单位。多年来，我公司在安吉白茶制作技艺的传承、建档、研究、交流等方面做了很多工作，促进了安吉白茶制作技艺的保护发展。

对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，我们赞同并全力支持。我公司安排专人负责收集、整理相关申报资料，提交给工作组；还参与讨论制定该遗产项目的五年保护计划。

今后，我们将在工作组的协调下，团结各方，共同落实保护计划中的相关措施。通过不断提高保护能力，促进该遗产项目得到更好的传承发展。

祝愿申报工作顺利、圆满！

安吉中盛农业发展有限公司

2020年12月15日



Letter of Consent

December 18, 2020

The Cultural Centre of Quannan County, Jiangxi Province is the institution responsible for the safeguarding of Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province). For years, for the safeguarding of Hakka Leicha tea processing techniques, our Centre has written the *Report on Hakka Leicha Tea in Southern Jiangxi Province* and other materials, set up transmission bases in primary and secondary schools and invited bearers to give lectures to the students, and established centres and exhibition galleries for transmission and practices.

Concerning the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, our Centre was well informed of and participated in the process. We will then remain unchanged in our commitment to safeguarding and transmitting the element, and undertake our due responsibilities.

Cultural Centre of Quannan County, Jiangxi Province

(sealed)

知情同意书

江西省全南县文化馆是“绿茶制作技艺（赣南客家擂茶制作技艺）”的保护单位。多年来，为做好赣南客家擂茶制作技艺的保护，我馆撰写了《赣南客家擂茶调查报告》等材料；在中小学校设立传承基地，邀请传承人为学生授课；设立传习所、展示馆等，推动其传承发展。

对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”一事，我馆不仅事先知情同意且始终参与其中。接下来，我馆将为该遗产项目的保护和传承继续努力，履行好保护单位应承担的职责。

江西省全南县文化馆

2020年12月18日

Letter of Consent

December 21, 2020

The Centre for the Safeguarding of Intangible Cultural Heritage of Wuyuan County is responsible for the safeguarding of Green Tea Processing Techniques (Wuyuan Green Tea Processing Techniques).

Our Centre was informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We have actively participated in the nomination by providing textual and graphic materials, and putting forward our advice for the planning of the Five-Year Safeguarding Plan.

Our Centre is committed to the fulfillment of the safeguarding responsibilities. Coordinated by the Working Group, we will communicate and cooperate with other members, actively carry out localized safeguarding actions and jointly make new contributions to the safeguarding of the element.

Centre for the Safeguarding of Intangible Cultural Heritage of Wuyuan County

(sealed)

知情同意书

婺源县非物质文化遗产保护中心是“绿茶制作技艺（婺源绿茶制作技艺）”的保护单位。

对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”的相关工作，我中心事先知情，积极协助工作组编制申报文本，提供图文素材，主动为五年保护计划制定献言献策。

我中心将切实履行保护单位职责，在工作组的协调下，与其他成员相互交流，团结协作，积极开展在地化保护实践，共同为该遗产项目保护做出新的贡献！

婺源县非物质文化遗产保护中心

2020年12月21日



Letter of Consent

December 29, 2020

Tea Chamber of Commerce of Xinyang City has enrolled lots of practitioners of Xinyang Maojian tea as members. The Chamber has long been dedicated to the safeguarding and transmission of Green Tea Processing Techniques (Xinyang Maojian Tea Processing Techniques).

Being supportive to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, members of the Chamber have provided textual materials and photos concerning Xinyang Maojian tea processing techniques to the Working Group, and made some concrete suggestions for the safeguarding measures from the perspective of tea practitioners. In the future, the Chamber will make continuous efforts to ensure the viability and enhance the visibility of the element. We hope the element could be successfully inscribed.

Tea Chamber of Commerce of Xinyang City

(sealed)

信阳市茶叶商会

知情同意书

信阳市茶叶商会汇聚了信阳毛尖茶相关从业者，会员众多。长期以来，我商会致力于“绿茶制作技艺（信阳毛尖茶制作技艺）”的保护传承工作。

我商会全体会员都非常支持“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，向工作组提交了信阳毛尖茶制作技艺的图文资料，并从茶相关从业者的角度提出对保护措施的具体建议。今后，我商会将继续为确保该遗产项目存续力、提升可见度而努力，希望该遗产项目能申报成功。



Letter of Consent

December 18, 2020

Produced in Bajiao Dong Township, Enshi City, Hubei Province, Enshi Yulu tea is processed by the technique of *shaqing* (enzyme inactivation) with steam. As an association responsible for the safeguarding of Green Tea Processing Techniques (Enshi Yulu Tea Processing Techniques), we have long been dedicated to the training of bearers, improvement of tea plantation management, and organization of appreciation activities of Enshi Yulu tea in order to further promote and safeguard the traditional processing techniques of Enshi Yulu tea.

In December 2020, our Association joined the preparatory team for the Working Group. Since then we've taken part in the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, provided textual files for the nomination, and participated in drawing up the Five-Year Safeguarding Plan.

Our Association will continue to contribute to the safeguarding and transmission of the element and hope to share our Enshi Yulu tea with more people.

Enshi Yulu Tea Industry Association

(sealed)

知情同意书

恩施玉露产于湖北省恩施市芭蕉侗族乡，是采用蒸汽杀青制作而成的茶。我协会是“绿茶制作技艺（恩施玉露制作技艺）”的保护单位，多年来致力于培养传承人、优化茶园管理、举办恩施玉露品鉴会等工作，促进恩施玉露传统技艺的传承发展。

2020年12月，我协会加入“中国传统制茶技艺及其相关习俗”保护工作组，参与该遗产项目申报列入联合国教科文组织“人类非物质文化遗产代表作名录”工作，为申报文本的编制提供文字资料，参与制定五年保护计划。

接下来，我协会将继续为该遗产项目的保护与传承工作贡献力量。希望能与更多人分享恩施玉露。

恩施玉露茶产业协会

2020年12月18日

Letter of Consent

December 18, 2020

Duyun Maojian tea is produced in Qiannan Buyi and Miao Autonomous Prefecture, Guizhou Province. A folk song passed on for generations among Buyi people says, “In the shape of a thin curved hook, the Duyun Maojian tea enjoys high popularity throughout China.”

As an institution responsible for the safeguarding of Green Tea Processing Techniques (Duyun Maojian Tea Processing Techniques), the Intangible Cultural Heritage Centre of Duyun City has been committed to the documentation, inter-generational transmission, education and training of bearers, to promote the transmission and safeguarding of Duyun Maojian tea processing techniques.

All the staff in our Centre were informed of and consent to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have joined the preparatory team for the Working Group for the nomination preparation.

Fulfilling our own responsibilities, our Centre will continue to play the role in the transmission and development of the element.

Intangible Cultural Heritage Centre of Duyun City

(sealed)

知情同意书

都匀毛尖产于贵州省黔南布依族苗族自治州。布依族人世代相传着一首民谣“细细毛尖挂金钩，都匀毛尖传九洲”。

都匀市非物质文化遗产中心作为“绿茶制作技艺（都匀毛尖茶制作技艺）”的保护单位，近年来，一直致力于项目档案建设、代际传承、教育培训等工作，推进都匀毛尖制茶技艺的传承保护。

我中心全体工作人员知情并赞同“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，参与工作组为申报所开展的工作。

接下来，我中心还将继续履行好自身的职责，为该遗产项目传承和发展贡献力量。

都匀市非物质文化遗产中心

2020年12月18日



Letter of Consent

January 29, 2021

Green Tea Processing Techniques (Yuhua Tea Processing Techniques) is an integral part of “Traditional Tea Processing Techniques and Associated Social Practices in China”. To promote the transmission and development of Green Tea Processing Techniques (Yuhua Tea Processing Techniques), we have been engaged in documentation, training of bearers, promotion and other relevant work concerning the safeguarding and transmission of the techniques over the years.

Being informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity by the Working Group, we fully agree to and strongly support the nomination. We have collected and submitted materials about Green Tea Processing Techniques (Yuhua Tea Processing Techniques), and put forward suggestions for the Five-Year Safeguarding Plan.

Taking the safeguarding and transmission of Green Tea Processing Techniques (Yuhua Tea Processing Techniques) as our responsibility, we will further strengthen the digital documentation, theoretical research and talents cultivation according to the Five-Year Safeguarding Plan, and strive to make contributions to the transmission and development of the element in the future.

Shengfeng Tea Co., Ltd. of Nanjing

(sealed)

知情同意书

绿茶制作技艺（雨花茶制作技艺）是“中国传统制茶技艺及其相关习俗”的重要组成部分，多年来，我公司一直从事相关保护传承工作，从档案建设、传承人培养、宣传传播等多方面促进绿茶制作技艺（雨花茶制作技艺）的传承发展。

我们通过工作组得知“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我公司完全同意并非常支持这项工作，整理并递交了绿茶制作技艺（雨花茶制作技艺）的相关材料，对五年保护计划提出了建议。

未来，我公司将继续以保护传承绿茶制作技艺（雨花茶制作技艺）为己任，按照五年保护计划，进一步加强数字化建档、理论研究和人才队伍建设等方面的工作，努力为该遗产项目的传承发展做出贡献。

南京盛峰茶业有限公司

2021年1月29日



Letter of Consent

January 27, 2021

For years, our Centre has been committed to the transmission and safeguarding of Green Tea Processing Techniques (Mengshan Tea Processing Techniques), which is an important part of “Traditional Tea Processing Techniques and Associated Social Practices in China”. We have involved experts and bearers in documentation, consecutively held the Mengdingshan Tea Competitions (“Mengshan” is also known as “Mengdingshan”), and carried out activities for transmission and display of the Mengshan tea processing techniques in Mengdingshan Tea History Museum, the transmission and practice centre and other places.

Our Centre was informed that “Traditional Tea Processing Techniques and Associated Social Practices in China” is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We fully consent to and support the nomination, and have sorted out and provided relevant files of Mengshan tea processing techniques and suggestions for the Five-Year Safeguarding Plan.

Our Centre will actively participate in the safeguarding of the element and do our best to further transmit and develop the traditional tea processing techniques.

Centre for the Safeguarding of Intangible Cultural Heritage, Mingshan District of Ya'an City

(sealed)

知情同意书

绿茶制作技艺（蒙山茶传统制作技艺）是“中国传统制茶技艺及其相关习俗”的重要组成部分。我中心多年来致力于这一项目的传承与保护。组织相关专家和传承人完善档案资料；连续多年举办“蒙顶山杯”斗茶大赛等会节活动；利用蒙顶山茶史博物馆、传习所等场所开展蒙山茶传统制作技艺传承和展示活动。

我中心得知“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我们完全同意并支持这项工作，整理并提供了蒙山茶传统制作技艺的相关材料，并对五年保护计划提出了建议。

今后，我们将积极参与该遗产项目保护工作，努力为传统制茶技艺的传承与发展贡献力量。

雅安市名山区非物质文化遗产保护中心

2021年1月27日



Letter of Consent

January 15, 2021

Keemun Black Tea Association of Qimen County is responsible for the safeguarding of Black Tea Processing Techniques (Keemun Black Tea Processing Techniques). Since our establishment, tremendous efforts have been devoted to the transmission of the Keemun black tea processing techniques.

Our Association is a member of the Working Group. We were informed of and consent to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We've also organized our Association members to take part in the material collection and video shooting for the nomination, and to provide suggestions for the formulation of the Five-Year Safeguarding Plan.

We will make persistent efforts to transmit and safeguard the element.

Keemun Black Tea Association of Qimen County

(sealed)

知情同意书

祁门县祁门红茶协会是“红茶制作技艺（祁门红茶制作技艺）”的保护单位，自成立以来，为祁门红茶制作技艺的保护做了大量工作。

本协会是“中国传统制茶技艺及其相关习俗”保护工作组成员之一，对“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”的工作，事先知情并同意。本协会组织会员参与申报资料收集和视频拍摄等工作，对于五年保护计划的制定积极建言献策。

本协会将继续努力，做好该遗产项目的传承保护工作。

祁门县祁门红茶协会
2021年1月15日



Letter of Consent

December 23, 2020

We are responsible for the safeguarding of Black Tea Processing Techniques (Dianhong Tea Processing Techniques). To promote the transmission and enhance the visibility of the Dianhong tea processing techniques, we have been committed to adopting the master-apprentice transmission, setting up a college of Dianhong tea, establishing the platform for academic exchanges, and increasing the number of bearers for years.

We consent to and have participated in the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. In addition to the materials provided, we’ve also put forward suggestions for the Five-Year Safeguarding Plan on improved integration of the element into formal education, and strengthened training for bearers. In the future, we will strictly perform our duties and contribute to the safeguarding of the element.

Yunnan Dianhong Group Co., Ltd.

(sealed)



云南滇红集团股份有限公司
YUNNAN DIANHONG GROUP CO., LTD.

知情同意书

我公司是“红茶制作技艺（滇红茶制作技艺）”的保护单位。多年来，我公司采取“师带徒”、成立滇红学院、搭建学术交流平台等措施，不断扩大传承人队伍，促进滇红茶制作技艺的传承发展和可见度提升。

“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我公司赞同并参与其中，提供相关资料，提出加大该遗产项目与学校教育融合的力度、加强传承人的培养等建议。今后我公司会严格履行职责，为该遗产项目保护贡献力量。

云南滇红集团股份有限公司

2020年12月23日



Letter of Consent

January 28, 2021

Having built a museum of more than 1,000 square metres and a transmission and practice centre for traditional craftsmanship of more than 500 square metres, our Association is committed to the transmission and safeguarding of Black Tea Processing Techniques (Tanyang Congcou Tea Processing Techniques), and the promotion and display of traditional tea processing techniques and tea culture.

Black Tea Processing Techniques (Tanyang Congcou Tea Processing Techniques) is an important part of “Traditional Tea Processing Techniques and Associated Social Practices in China”. Our Association consents to and supports its nomination for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have provided written, graphic and video materials to the Working Group. We will continuously play our role in the implementation of the Five-Year Safeguarding Plan and cultivate more talents for the element in the future.

We sincerely hope for the inscription of the element on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO.

Tea Industry Association of Fu'an City

(sealed)

福安市茶业协会

知情同意书

为传承保护红茶制作技艺（坦洋工夫茶制作技艺），我协会兴建了 1000 余平方米的博物馆和 500 余平方米的非遗传艺传习所，致力于宣传展示传统制茶技艺和茶文化。

红茶制作技艺（坦洋工夫茶制作技艺）是“中国传统制茶技艺及其相关习俗”的重要组成部分，我协会完全同意并支持“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，向工作组提供了文字、图片和视频材料。今后，我协会将继续积极参与该遗产项目五年保护计划的实施，培养更多后辈。

衷心希望该遗产项目能够成功列入联合国教科文组织“人类非物质文化遗产代表作名录”。

福安市茶业协会
2021 年 1 月 28 日



Letter of Consent

January 27, 2021

The safeguarding and transmission of Black Tea Processing Techniques (Ninghong Tea Processing Techniques) has always been our responsibility and mission. We've built the Manjianghong Tea Base (covering an area over 660,000 square metres) in 2011 and a transmission and practice centre for Ninghong tea processing techniques.

We were informed that "Traditional Tea Processing Techniques and Associated Social Practices in China" is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We expressed our consent and support to it. We have made suggestions on the safeguarding measures to the Working Group.

In the future, we will actively take part in the safeguarding of the element, make great efforts on the construction and management of the tea base, conduct training on traditional processing techniques, and participate in tea and intangible cultural heritage exhibitions for better transmission and wider recognition of the Ninghong tea processing techniques.

Ninghong Co., Ltd. of Jiangxi Province

(sealed)

知情同意书

我公司一直将保护和传承红茶制作工艺（宁红茶制作工艺）作为我们的责任与使命。2011年，我公司专门建设了1000亩漫江红茶叶基地，还建立了宁红茶制作工艺传习所。

我们得知“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我公司完全同意并支持这项工作，并向工作组提出了对保护措施的意见和建议。

日后，我们将积极参与该遗产项目保护工作，做好茶叶基地的建设和管理，坚持传统制作工艺，多层次、多方位开展手工制茶培训工作，积极参与各类茶展、非遗展会等展示宣传活动，让宁红茶制作工艺传承得更好、传播得更远。

江西省宁红有限责任公司

2021年1月27日



Letter of Consent

January 20, 2021

Anxi, a county in the southeast of Fujian Province, is the main producing area of Tieguanyin tea. Tea Culture Research Centre of Anxi County is responsible for the safeguarding of Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques). Comprehensive knowledge system, processing techniques and experience of Tieguanyin tea have been developed and accumulated through dozens of generations' efforts in hundreds of years. Our Centre has also been devoted to the research, training, transmission and promotion of the processing techniques.

Our Centre was informed of and consents to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We've contacted the Working Group and assisted in the nomination, such as video shooting.

Our Centre will build an exhibition gallery, publish popular readings and train bearers to further safeguard and promote the element.

Tea Culture Research Centre of Anxi County

(sealed)

安溪县茶文化研究中心

知情同意书

安溪县位于福建省东南部，是铁观音的主产区。安溪县茶文化研究中心是“乌龙茶制作技艺（铁观音制作技艺）”的保护单位。铁观音制茶技艺经过几百年十几代人的努力，形成了系统的知识结构、完整的制作技艺，积累了丰富的制茶经验。我中心也在制作技艺的研究保护、传承培训、宣传推广等方面，做了许多工作。

我中心知悉“中国传统制茶技艺及其相关习俗”项目正在申报列入“人类非物质文化遗产代表作名录”，非常赞同，并主动对接工作组，协助开展视频拍摄等相关申报工作。

我中心将建立展示馆、出版普及读物，推进项目档案的数字化建设、传承人群的培养等工作，让该遗产项目得到更好地保护和发展。

安溪县茶文化研究中心

2021年1月20日



Letter of Consent

January 29, 2021

Responsible for the transmission, safeguarding, promotion and display of Oolong Tea Processing Techniques (Zhangping Shuixian Tea Processing Techniques), our Centre has established a tea museum with an area of about 450 square metres, a tea exhibition gallery of about 5,400 square metres and a transmission and practice centre of about 500 square metres. We also hold Shuixian Tea Plucking Festival every April and Shuixian Tea Cultural Festival every November.

Our Centre totally consents to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China”, in which Oolong Tea Processing Techniques (Zhangping Shuixian Tea Processing Techniques) is included, for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have voluntarily provided textual and graphic materials to the Working Group, and made our recommendations on the display and promotion of the element for the Five-Year Safeguarding Plan.

Earnestly fulfilling our duties and obligations, we will implement the safeguarding measures proposed in the Five-Year Safeguarding Plan so as to contribute to the overall safeguarding and transmission of the element.

Cultural Centre of Zhangping City

(sealed)

福建省漳平市文化馆

知情同意书

传承保护、宣传展示乌龙茶制作技艺(漳平水仙茶制作技艺)是我馆的职责,为此,我馆兴建了 450 多平方米的茶博馆、5400 多平方米的茶展示馆和 500 多平方米的传习所,并于每年 4 月举办水仙茶开采节、11 月举办水仙茶文化节等活动。

乌龙茶制作技艺(漳平水仙茶制作技艺)是“中国传统制茶技艺及其相关习俗”的组成部分,我馆非常赞成“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”,主动为工作组提供了图文材料,并重点就该遗产项目的展示和宣传等方面对五年保护计划提出了建议。

日后,我馆将会继续履行好应尽职责,按照五年保护计划落实相关保护措施,不断推动该遗产项目的保护传承。



Letter of Consent

December 22, 2020

Cultural Centre of Ning'er Hani and Yi Autonomous County is responsible for the safeguarding of Pu'er Tea Processing Techniques (Gongcha Tea Processing Techniques). We give our informed consent to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, and have taken part in the nomination process.

In recent years, our Centre has been dedicated to the study of the history, relevant knowledge and safeguarding measures of Gongcha tea processing techniques. We have proactively provided relevant materials for the nomination preparation, brought forward opinions on the safeguarding measures to the preparatory team for the Working Group upon its visit, and contributed to the Five-Year Safeguarding Plan. Our Centre will definitely continue to work hard for the safeguarding of the element.

Cultural Centre of Ning'er Hani and Yi Autonomous County

(sealed)

知情同意书

宁洱哈尼族彝族自治县文化馆是“普洱茶制作技艺（贡茶制作技艺）”的保护单位。“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，我馆知情、赞同，并参与申报工作。

近年来，我馆一直对贡茶制作技艺的历史、相关知识和保护对策进行研究。在申报工作中我馆积极提供相关材料，向前来走访的工作组表达了对保护措施的意见，参与了五年保护计划的商讨与制定。接下来，我馆还将继续做好该遗产项目的保护工作。

宁洱哈尼族彝族自治县文化馆

2020年12月22日



Letter of Consent

December 22, 2020

As the competent body responsible for the safeguarding of Pu'er Tea Processing Techniques (Tae Tea Processing Techniques), we have a total of more than 1,200 employees, including more than 200 college graduates of tea science.

Since the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" to be nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity was initiated, we have joined the preparatory team for the Working Group, and participated in nomination materials collection and formulation of the safeguarding measures.

In the future, we will be more actively involved in the safeguarding and transmission of the element, so that more people could be aware that drinking tea is good for physical and mental health.

All our staff sincerely hope the nomination a success.

Menghai Tea Factory (General Partnership)

(sealed)

勐海茶厂

知情同意书

我厂是“普洱茶制作技艺（大益茶制作技艺）”的保护单位。我厂现共有员工 1200 余人，其中茶学专业大中专毕业生 200 余人。

自“中国传统制茶技艺及其相关习俗”列入“人类非物质文化遗产代表作名录”工作启动以来，我厂加入该遗产项目保护工作组，并参与申报资料的搜集整理和保护措施制定工作。

今后，我厂将更加积极地投入到该遗产项目的保护传承中，让更多人知道饮茶有益于身心健康。

全体员工衷心祝愿申遗成功！

勐海茶厂（普通合伙）

2020 年 12 月 22 日

Letter of Consent

December 24, 2020

Cultural Centre of Anhua County is the competent body responsible for safeguarding Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques). We have organized promotion programs on the Qianliangcha tea processing techniques regularly and extensively. Besides, we've set up a professional team for the recording and research of the history, culture and processing techniques of Qianliangcha tea, and published many books.

Our Centre was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China", in which the Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques) is included, for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have participated in the nomination by providing textual, graphic and video materials, and giving advice for the safeguarding measures.

The Centre will continue to undertake the responsibilities and carry forward the transmission of the element in accordance with the Five-Year Safeguarding Plan.

Cultural Centre of Anhua County

(sealed)

安化县文化馆

知情同意书

安化县文化馆是“黑茶制作技艺（千两茶制作技艺）”的保护单位。在日常工作中，我馆广泛开展“千两茶制作技艺”宣传推广等活动，还组织成立了专业队伍，对千两茶的历史文化、制作技艺进行记录与研究，形成了多本文献资料。

“黑茶制作技艺（千两茶制作技艺）”是“中国传统制茶技艺及其相关习俗”的组成部分。“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我馆事先知情并参与，提供文字、图片、视频等材料，同时也对保护措施提出了相关建议。

我馆将继续履行好自身的职责，按照五年保护计划做好该遗产项目的传承工作。



Letter of Consent

December 17, 2020

Responsible for safeguarding Dark Tea Processing Techniques (Fu Brick Tea Processing Techniques), we have been committed to material collection and sorting, bearer training, research and publication associated with the Fu Brick tea processing techniques over the years.

Being informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, we have participated in the nomination process and provided relevant files about the Fu Brick tea processing techniques.

We will earnestly perform the responsibilities and make contributions to the safeguarding and transmission of the element.

Yiyang Tea Factory Co., Ltd.

(sealed)

益阳茶厂有限公司

知情同意书

我单位是“黑茶制作技艺（茯砖茶制作技艺）”的保护单位。多年以来，我单位在茯砖茶制作技艺的资料搜集与整理、传承人培养、研究出版等方面做了大量的具体工作。

我单位对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”的相关工作，知晓并参与其中，提供了益阳茯砖茶制作技艺的相关资料。

今后，我单位将切实履行职责，为该项目的保护和传承贡献力量。



Letter of Consent

December 21, 2020

Over the years, as the competent body responsible for safeguarding Dark Tea Processing Techniques (Nanlubiancha Tea Processing Techniques), the Centre for the Safeguarding of Intangible Cultural Heritage of Ya'an City has kept comprehensive records of the processing procedures of Nanlubiancha tea and held promotion activities. We have striven to let more people know about the Nanlubiancha tea processing techniques, so as to encourage them to participate in the safeguarding and transmission.

Our Centre fully consents to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We have offered related materials, visited and consulted with tea enterprises and bearers, and collected their opinions to the preparatory team for the Working Group in order to formulate the Five-Year Safeguarding Plan. Adhering to the transmission and safeguarding of the element, we hereby promise to safeguard this precious treasure that our ancestors left to us.

Centre for the Safeguarding of Intangible Cultural Heritage of Ya'an City

(sealed)

知情同意书

雅安市非物质文化遗产保护中心是“黑茶制作技艺（南路边茶制作技艺）”的保护单位。多年来，我们对南路边茶制作技艺的流程进行全面记录，开展宣传推广活动，让更多人了解南路边茶制作技艺，从而参与到对其保护和传承的工作中来。

对于“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”的工作，我中心完全同意，并提供了相关资料；针对五年保护计划的制定工作，走访茶企业、传承人，征询意见并反馈给工作组。我中心承诺，将坚持该遗产项目的传承与保护，守护好祖辈留给我们的这份宝贵财富。

雅安市非物质文化遗产保护中心

2020年12月21日



Letter of Consent

December 18, 2020

Many high-quality teas are produced in Yunnan Province and people here love drinking tea. Tuocha tea is developed in Xiaguan Town, Yunnan Province, also known as Xiaguan Tuocha tea.

Responsible for safeguarding Dark Tea Processing Techniques (Xiaguan Tuocha Tea Processing Techniques), we have always persisted in the traditional Tuocha tea processing techniques for years. An expert team has been set up to sort out and archive files of the history, culture and processing procedures of Xiaguan Tuocha tea. We fully consent to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We have actively participated in the nomination process, provided a great deal of materials and offered advice for the Five-Year Safeguarding Plan. We will contribute to the implementation of the safeguarding measures in our future work.

We hereby wish all the success to the nomination.

Yunnan Xiaguan Tuocha (Group) Co., Ltd.

(sealed)



云南下关沱茶(集团)股份有限公司
Yunnan Xiaguan Tuocha(Group) Co.,Ltd.

知情同意书

云南出好茶，云南人爱喝茶。沱茶创制于云南下关，也叫做下关沱茶。

我公司是“黑茶制作技艺（下关沱茶制作技艺）”的项目保护单位。多年来，我公司坚持沱茶传统制作技艺，组建专家团队对下关沱茶的历史文化、工艺流程进行梳理并建档。此次“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，我公司同意并积极参与申报工作，提供了大量资料，为五年保护计划建言献策，今后也会积极落实保护措施。

预祝申遗成功！

云南下关沱茶（集团）股份有限公司

2020年12月18日



File No.: Zhaoliqiao Tea Co., Ltd., [2020] 22

Letter of Consent

December 21, 2020

As the competent body responsible for safeguarding Dark Tea Processing Techniques (Zhaoliqiao Brick Tea Processing Techniques), we have been committed to the transmission and safeguarding of the techniques for years. Besides, to better promote and display the tea processing techniques and tea culture, we have set up a museum covering over 1,000 square meters.

In December 2020, we joined the preparatory team for the Working Group. We have provided materials for the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China”, and made suggestions on the Five-Year Safeguarding Plan.

In the future, we will take an active part in the safeguarding of the element, continuously cultivate talents and offer them practice opportunities, further improve the exhibitions and enrich the museum display.

We hope that this element could be inscribed on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO so that it will be more widely recognized and appreciated around the world.

Zhaoliqiao Tea Co., Ltd., Hubei Province

(sealed)

湖北省赵李桥茶厂有限责任公司文件

赵李桥茶厂（2020）22 号

知情同意书

作为“黑茶制作技艺（赵李桥砖茶制作技艺）”的保护单位，我们多年来致力于这一项目的传承与保护。此外，我们还兴建了1000余平方米的博物馆，用于宣传展示制茶技艺和茶文化。

2020年12月，我们加入“中国传统制茶技艺及其相关习俗”保护工作组，不仅为申报文本和视频提供了相关材料，也对五年保护计划提出了建议。

日后，我们将积极参与该遗产项目保护工作，持续培养后继人才并为他们提供实践机会，进一步优化展示内容，丰富展陈形式。

希望该遗产项目能够成功列入联合国教科文组织“人类非物质文化遗产代表作名录”，在世界范围内被更多的人了解、欣赏。

湖北省赵李桥茶厂有限责任公司

2020年12月21日

Letter of Consent

December 22, 2020

The Cultural Centre of Cangwu County bears the responsibility of safeguarding Dark Tea Processing Techniques (Liubao Tea Processing Techniques). Our Centre gave informed consent to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, and has participated in the nomination process.

For years, we have attached great importance to the safeguarding and transmission of Liubao tea processing techniques. We have established a training centre for transmission and practice, and involved experts in the capacity building of bearers. The local vocational schools have set up majors in tea science to cultivate talents. We have also actively promoted tea processing techniques and tea culture.

During the nomination process, our Centre has collated texts, pictures and videos, solicited opinions for the safeguarding measures, and submitted them to the preparatory team for the Working Group. In the future, we will continue to perform our duties and obligations so as to further transmit the element.

Cultural Centre of Cangwu County

(sealed)

知情同意书

苍梧县文化馆是“黑茶制作技艺（六堡茶制作技艺）”的保护单位。“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我馆事先知情并参与了申报工作。

多年来，我馆非常重视六堡茶制作技艺的保护和传承工作，设立了传习培训基地，组织专家培训传承人；依托本地职业学校设立茶学专业，培养专业人才；大力宣传推广制茶技艺和茶文化。

在申报过程中，我馆整理并向工作组提交文字、图片、视频资料；收集对保护措施的意见建议，反馈给工作组。今后，我馆会继续做好该遗产项目的传承工作，履行好自身的职责。



Letter of Consent

January 28, 2021

The Dark Tea Processing Techniques (Changshengchuan Dark Brick Tea Processing Techniques) is an important component of “Traditional Tea Processing Techniques and Associated Social Practices in China”. At present, our company has more than 220 staff, among whom 18 are representative bearers, working for the safeguarding and practice of the techniques. Moreover, to transmit techniques and promote tea culture, we have also established a demonstration base of high mountain ecological tea plantation over 3 million square meters and an ICH transmission workshop of about 2,000 square meters.

Having learned from the Working Group that “Traditional Tea Processing Techniques and Associated Social Practices in China” is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, we fully consent to and strongly support it. We have also put forward suggestions for the Five-Year Safeguarding Plan.

In the future, we will further enhance the research and management of the ecological conservation of tea plantations, continually cultivate talents, and make due contributions to the safeguarding of “Traditional Tea Processing Techniques and Associated Social Practices in China”.

Xinding Biotech Co., Ltd.

(sealed)

知情同意书

黑茶制作技艺（长盛川青砖茶制作技艺）是“中国传统制茶技艺及其相关习俗”的重要组成部分，目前，我公司共有 18 名代表性传承人、220 余人参与项目的保护实践。此外，我公司还发展了 5000 亩高山生态茶园示范基地，专门建设了 2000 余平方米的非遗传承车间，用于传习传播非遗技艺、推广茶文化。

我们从工作组获悉“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我们对此完全赞成并大力支持，为项目五年保护计划提出了建议。

今后，我公司将进一步提升茶园生态保护的 Research 和管理水平，持续培养后继人才，为“中国传统制茶技艺及其相关习俗”的保护工作做出应有贡献。

鑫鼎生物科技有限公司

2021 年 1 月 28 日



Letter of Consent

January 27, 2021

To promote the transmission and development of Dark Tea Processing Techniques (Xianyang Fu Tea Processing Techniques), our Centre has formulated a safeguarding plan and actively promoted its implementation. At present, there are a total of 18,000 bearers and practitioners, and more than 20 exhibition galleries, centres and bases of transmission and practice to promote and demonstrate traditional tea processing techniques and tea culture in Xianyang.

Our Centre has learned from the Working Group that “Traditional Tea Processing Techniques and Associated Social Practices in China” is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We fully agree with and support the nomination, as we have voluntarily submitted the written and video materials concerning Dark Tea Processing Techniques (Xianyang Fu Tea Processing Techniques) to the Working Group and put forward suggestions to the Five-Year Safeguarding Plan.

We will make further efforts in active implementation of the Five-Year Safeguarding Plan, and constantly enhance the safeguarding of Dark Tea Processing Techniques (Xianyang Fu Tea Processing Techniques) so as to achieve better safeguarding effect.

Arts Centre of Xianyang City

(sealed)

咸阳市群众艺术馆

知情同意书

为了促进黑茶制作技艺（咸阳茯茶制作技艺）的传承发展，我馆制定了专门保护计划并大力推进落实。目前，咸阳市共有传承人和相关从业者 1.8 万人，有 20 多家展馆、传习所、传承基地宣传展示传统制茶技艺和茶文化。

我馆从工作组得知“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”。我馆完全同意并支持这项工作，自愿将黑茶制作技艺（咸阳茯茶制作技艺）的相关文字和视频材料递交工作组使用，并从多个方面对五年保护计划提出了建议。

日后，我馆将积极落实五年保护计划的各项保护措施，不断提升黑茶制作技艺（咸阳茯茶制作技艺）的保护水平，争取取得更好的保护成效。

咸阳市群众艺术馆
2021 年 1 月 27 日



Letter of Consent

December 18, 2020

As the competent body responsible for the safeguarding of Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques), we have long been dedicated to the transmission and promotion of Fuchun tea refreshments making techniques with the support of national and local cultural authorities.

We are honored to join the preparatory team for the Working Group and participate in the nomination process of “Traditional Tea Processing Techniques and Associated Social Practices in China”. We have provided with relevant information for the nomination files and video shooting, and also put forward suggestions for the Safeguarding Plan of the element. We will continue to shoulder the safeguarding responsibilities, strengthen capacity building, cultivate bearers, and make further efforts in the documentation, research and promotion of the element.

Hope “Traditional Tea Processing Techniques and Associated Social Practices in China” will be inscribed on the Representative List of Intangible Cultural Heritage of Humanity.

Fuchun Tea House, Yangzhou Fuchun Beverage and Catering Services Group Co., Ltd.

(sealed)

知情同意书

作为“茶点制作技艺（富春茶点制作技艺）”的保护单位，我们在国家和地方文化主管部门的支持下，一直致力于富春茶点制作技艺的传承和传播。

我们很荣幸参与了“中国传统制茶技艺及其相关习俗”的申报工作，并加入工作组，成为其中一员。我们为申报文本和视频提供了相关材料，也为该遗产项目保护计划的制定提供了意见建议。我们将继续履行保护责任，加强保护能力建设，持续培养后继人才。同时也进一步做好该遗产项目的建档、研究和弘扬。

祝“中国传统制茶技艺及其相关习俗”成功列入“人类非物质文化遗产代表作名录”！

扬州富春饮服集团有限公司富春茶社

2020年12月18日



Letter of Consent

December 31, 2020

The Tea Industry Association of Fuding City undertakes the responsibility of safeguarding White Tea Processing Techniques (Fuding White Tea Processing Techniques). As a member of the Working Group, we have participated in the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO.

Having long been committed to the safeguarding of Fuding white tea processing techniques, our Association has organized training courses for tea producers, tea farmers and tea hobbyists, and carried out transmission, display and experience activities.

Our Association has encouraged our members to collect and provide relevant materials for the nomination. We have assisted the Working Group in the field survey of the communities. We also made suggestions on the safeguarding measures which have been adopted by the Working Group. In the future, coordinated by the Working Group, our Association will work with all parties to promote the transmission and development of “Traditional Tea Processing Techniques and Associated Social Practices in China”.

We sincerely expect for the inscription of the element.

Tea Industry Association of Fuding City

(sealed)

福鼎白茶协会

知情同意书

福鼎市茶业协会是“白茶制作技艺（福鼎白茶制作技艺）”的保护单位，作为工作组成员，一道参与“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”工作。

我协会一直从事福鼎白茶制作技艺的保护工作，开展面向制茶师、茶农及茶友的培训，组织开展技艺传承、展示、体验活动。

自申报工作启动以来，本协会发动会员收集提供素材，还协助工作组开展社区实地走访，提出了对相关保护措施的建议，并被工作组采纳。今后，本协会将在工作组协调下，团结各方，助力“中国传统制茶技艺及其相关习俗”传承发展。

衷心期待申遗成功！



Letter of Consent

January 25, 2021

The Cultural Centre of Junshan District, Yueyang City has been committed to the material collection, documentation and safeguarding of Yellow Tea Processing Techniques (Junshan Yinzen Tea Processing Techniques), and actively carried out demonstration and display activities.

Our Centre was informed of and consents to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. We have shown our full support by providing relevant materials and giving suggestions for the safeguarding measures.

in the future, we will actively implement the safeguarding measures formulated by the Working Group, and further enhance the viability of the element through local safeguarding practice.

Cultural Centre of Junshan District, Yueyang City

(sealed)

岳阳市君山区文化馆

知情同意书

岳阳市君山区文化馆一直致力于“黄茶制作技艺（君山银针茶制作技艺）”的资料收集、建档和保护等工作，并积极开展展示活动。

得知“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”，我馆完全同意和全力支持，提供相关材料，提出对保护措施的意见建议。

日后，我们将积极落实工作组制定的保护措施，通过在地化保护实践，不断提升该遗产项目的存续力。

岳阳市君山区文化馆

2021年1月25日



Letter of Consent

January 28, 2021

Sour Tea Processing Techniques of De'ang Ethnic Group is an important component of the traditional tea processing techniques in China. Our Centre has conducted long-term survey, and research for the safeguarding of De'ang sour tea.

Our Centre was informed of and consents to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have voluntarily provided textual and graphic materials for the nomination. In the future, our Centre will fulfill our duties and obligations for the transmission and safeguarding of the element.

We sincerely wish the nomination a success.

Cultural Centre of Mangshi City

(sealed)

芒市文化馆

知情同意书

“德昂族酸茶制作技艺”是中国传统制茶技艺的重要组成部分。我馆长期对德昂族酸茶的历史、制作技艺、品质等方面进行调查、研究和保护。

我馆知情、赞同“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，积极提供了图文资料。今后，我馆将履行好职责，做好传承和保护工作。

祝申遗工作圆满成功！



Letter of Consent

January 15, 2021

Our Centre is the competent body responsible for safeguarding Temple Fair (Tea Festival) and assists the Tea Market Temple of Pan'an county in organizing activities of the Tea Festival. In the safeguarding practice, we actively conduct training for bearers, assist communities to set up folk art performing teams, collect and sort out the files of the temple fair, conduct research and publish the results, ensure the visibility of Tea Festival via varied means of communication.

Our Centre is a member of the Working Group. We have provided textual materials and photos, and participated in video shooting for the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity. We have had discussions with other members to formulate the Five-Year Safeguarding Plan.

We promise to implement the safeguarding measures under the coordination of the Working Group, and make joint efforts for the transmission and sustainable development of the element with communities concerned.

Cultural Centre of Pan'an County

(sealed)

知情同意书

我馆是“庙会（赶茶场）”的保护单位，我馆积极协助磐安茶场庙开展“赶茶场”活动。在保护实践中，我馆积极开展传承人培训，协助各社区建立民间艺术表演队，整理庙会活动资料并建立档案，开展研究并出版成果，还利用各种传播手段，提高“赶茶场”可见度。

我馆是“中国传统制茶技艺及其相关习俗”保护工作组的成员之一，为该项目申报列入“人类非物质文化遗产代表作名录”工作提供了文字材料和图片，参与了申报视频拍摄；并与其他工作组成员共同讨论、确定了未来五年保护计划。

我馆承诺，将在工作组协调下，积极落实保护措施，与相关社区采取共同行动，为该遗产项目的传承和可持续发展不懈努力。



Letter of Consent

December 30, 2020

Drinking Congou tea is the most common daily routine for Chaozhou people in Guangdong Province. A pot of Congou tea is sure to be served after meals, upon guest visits and at friends gatherings. In Chaozhou City, almost every household has Congou tea sets, and local people are accustomed to drinking Congou tea several times a day.

The Cultural Centre of Chaozhou City is the competent body responsible for safeguarding Tea Art (Chaozhou Congou Tea Art). We keep recording how Congou tea is integrated in the lives of Chaozhou people in forms of texts, pictures and videos, organize cultural events in campuses and public places, sort out files concerning history, culture and brewing methods of Chaozhou Congou tea together with local experienced practitioners and senior experts, and publish related books to promote Congou tea beyond Chaozhou.

Being informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, our Centre has participated in the preparation process and provided textual, graphic, video materials. Our suggestions on the safeguarding of tea drinking practices have been solicited and incorporated into the Five-Year Safeguarding Plan.

Our Centre is committed to fulfilling our due responsibilities and making efforts for the transmission of the element.

Cultural Centre of Chaozhou City

(sealed)

潮州市文化馆

知情同意书

喝工夫茶是广东潮州人一项日常生活中最平常不过的事，每天饭后、客人来访、好友相见，一壶茶是必不可少的。在潮州本地，家家户户都有工夫茶具，每天必定要喝上几轮。

潮州市文化馆是“茶艺（潮州工夫茶艺）”的保护单位。在日常工作中，我馆不定期以文字、图片、视频等形式记录潮州人生活中的工夫茶；同时开展文化进校园、进园区等活动，让潮州工夫茶艺得以更好地普及。为了让潮州以外的人了解工夫茶，我馆联系当地老茶人、老专家一同梳理潮州工夫茶的相关历史文化和冲泡方式，出版多本书籍。

“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我馆事先知情并全程参与，提供了文字、图片、视频等材料，同时针对茶俗方面的保护提出了相关建议，并纳入五年保护计划。

我馆将继续为该遗产项目的传承积极作为，履行好自身的职责。



Letter of Consent

January 22, 2021

Three-course tea of Bai Ethnic Group concerns the drinking practice when the Bai people celebrate and welcome guests. The Intangible Cultural Heritage Safeguarding and Management Institute of Dali City is the competent body responsible for safeguarding Tea Drinking Practices (Three-course Tea of Bai Ethnic Group). For years, to promote the safeguarding and transmission of the heritage, our Institute has organized experts to collect and sort out the history of transmission and cultural meaning of the three-course tea, carried out digital documentation, published popular readings, such as *Three-course Tea of Bai Ethnic Group*, and organized training for bearers and activities to inspire the interest of teenagers.

Our Institute was informed of and supports the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have offered relevant materials, assisted in the video shooting and formulation of the Safeguarding Plan. In the future, our Institute will continue to safeguard the element so as to get more people to appreciate the “bitterness in the first course, sweetness in the second and after-taste in the third” of the three-course tea.

Intangible Cultural Heritage Safeguarding and Management Institute of Dali City

(sealed)

大理市非物质文化遗产保护管理所

知情同意书

云南大理的白族三道茶是白族人民喜庆迎宾时的饮茶习俗。大理市非物质文化遗产保护管理所是“茶俗（白族三道茶）”的保护单位。多年来，我所召集专家对三道茶的历史传承、文化内涵进行收集、整理，开展数字化建档，出版《白族三道茶》等普及读物；同时在传承人的培训、青少年的兴趣培养等方面做了大量工作，促进了该项目的保护与传承。

“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我所知晓并支持此项申报工作，同时参与申报工作的材料提供、视频拍摄、保护计划制定等工作。接下来我所将继续为该遗产项目的保护工作而努力，让更多人了解三道茶的“头苦、二甜、三回味”。

大理市非物质文化遗产保护管理所

2021年1月22日



Letter of Consent

January 29, 2021

Over the years, Youcha Tea Association of Gongcheng Yao Ethnic Autonomous County has been committed to the safeguarding and transmission of Tea Drinking Practices (Practices Related to Youcha Tea of Yao Ethnic Group), and actively trained bearers.

Learning from the Working Group that “Traditional Tea Processing Techniques and Associated Social Practices in China” is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, our Association has provided relevant files and offered our suggestions for the safeguarding measures. In the future, we will make full use of the cooperative mechanism of the Working Group, pool our resources with other communities and groups in order to fully implement the proposed safeguarding measures and continuously advance the transmission and development of the element.

We offer our best wishes for the nomination.

Youcha Tea Association of Gongcheng Yao Autonomous County

(sealed)

知情同意书

我协会多年来致力于茶俗（瑶族油茶习俗）的保护传承，积极培养传承人。

我们从工作组处得知，“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”。我协会提供了相关材料，提出对保护措施的意见建议。今后，我协会将充分利用工作组建立的协作机制，与其他社区、群体团结协作，整合资源，全面落实确定的保护措施，不断促进该遗产项目传承发展！

祝申报工作顺利！

恭城瑶族自治县油茶协会

2021年1月29日

Letter of Consent

December 18, 2020

Originated from the first year of Tianbao Reign (742 AD) in the Tang Dynasty, Jingshan Tea Ceremony is a traditional ritualized practice of greeting guests with tea at the Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City. As the competent body responsible for the safeguarding of Jingshan Tea Ceremony, we have always taken the transmission and promotion of the ceremony and its relevant traditional culture as our own duty.

When China National Tea Museum told us about the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, we totally consent to it and have actively participated in the nomination process.

We will continuously carry out the transmission of the element.

With best wishes for life auspiciousness, peace and happiness in body and mind.

Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City

(sealed)

知情同意书

“径山茶宴”是杭州市余杭区径山万寿禅寺接待宾客时的大堂茶会，是始于唐代天宝元年（742）的传统茶宴礼仪。我寺作为保护单位，始终以传承弘扬“径山茶宴”及其文化根脉为己任。

当中国茶叶博物馆与我寺联系，提出申报“中国传统制茶技艺及其相关习俗”列入联合国教科文组织“人类非物质文化遗产代表作名录”，我寺完全同意并积极参与相关工作。

今后，我寺将继续努力，促进该遗产项目薪火传承。

祝六时吉祥、身心安乐！

杭州市余杭区径山万寿禅寺

2020年12月18日



Letter of Consent

January 17, 2021

China National Tea Museum is a state-level museum themed on tea. Keeping in close touch with over 20 tea-producing provinces, we have been jointly committed to the research, promotion, preservation, display, education and dissemination of tea.

Our Museum has set up a WeChat official account and instant chat groups in 2015 to forge bonds with tea producers, farmers, artistes and researchers nationwide. Discussions on the safeguarding and transmission of traditional tea processing techniques and associated social practices in China have been carried out, and a broad consensus on the nomination has been reached.

In December 2020, we have united communities, groups and individuals concerned to jointly establish the Working Group for Safeguarding of the Traditional Tea Processing Techniques and Associated Social Practices in China. During the nomination process, our Museum has worked closely with the Working Group on the elaboration and translation of nomination files, photo sorting and video shooting.

Our Museum looks forward to the inscription of “Traditional Tea Processing Techniques and Associated Social Practices in China” on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. Under the coordination of the Working Group, we are committed to the fulfillment of our due responsibilities, and cooperation with other members to jointly implement the Five-Year Safeguarding Plan, so as to enhance the viability of the element.

China National Tea Museum

(sealed)

中国茶叶博物馆

知情同意书

中国茶叶博物馆是以茶为主题的国家一级博物馆，自成立以来，与 20 多个产茶省份保持紧密联系，共同致力于与茶相关的研究、传播、保存、展示和教育普及等工作。

2015 年，我馆建立了公众号、微信群，联络各地制茶师、茶农、茶艺师、研究者等，围绕“中国传统制茶技艺及其相关习俗”的保护传承开展讨论，就申报达成了广泛的共识。

2020 年 12 月，我馆联合相关社区、群体和个人成立了“中国传统制茶技艺及其相关习俗”保护工作组，提供专业力量，密切配合工作组开展申报文本撰写和翻译、图片整理、视频拍摄等工作。

我馆热切期盼“中国传统制茶技艺及其相关习俗”能够列入联合国教科文组织“人类非物质文化遗产代表作名录”。我馆承诺，在工作组的协调机制下，落实职责，加强与其他成员的联动，实施五年保护计划，不断提高该遗产项目的存续力。



Letter of Consent

December 26, 2020

Founded in 1964, China Tea Science Society has more than 10,000 individual members and 811 group members at present. As an academic group, we have been engaged in fields of tea research, teaching, promotion and foreign exchange.

Our Society was informed of and consents to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. Our experts and scholars have offered intellectual support to the nomination.

China Tea Science Society will continue to integrate resources and provide assistance to the transmission and practices of the element in the future.

Wish the nomination a success.

China Tea Science Society

(sealed)

中 国 茶 叶 学 会

知情同意书

中国茶叶学会成立于 1964 年，目前拥有个人会员一万余名，团体会员单位 811 家，是集与茶有关的研究、教学、推广和对外交流等职能于一体的学术性团体。

我学会知悉“中国传统制茶技艺及其相关习俗”项目正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，完全同意并支持这项工作。在项目申报过程中，我学会的专家学者为申报工作提供了智力支持。

今后，我学会将继续整合资源，为“中国传统制茶技艺及其相关习俗”的传承实践提供支持。

祝该遗产项目申报成功！



Letter of Consent

January 15, 2021

Established in 1952, Tea Research Institute of Zhejiang University is an institute specialized in teaching and research on tea science and tea culture, which cultivates nearly 1,000 graduates of tea producers and tea artistes every year.

Learning from the Working Group that, “Traditional Tea Processing Techniques and Associated Social Practices in China” is being nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, the faculty and students in our Institute unanimously consent to and support the nomination.

During the nomination process, our Institute has offered pictures and text materials, and taken part in the video shooting. Experts from our Institute have also put forward suggestions and opinions during the elaboration of the nomination files.

Our Institute will make further efforts in teaching, research and cultivation of talents in tea science and tea culture for the element.

Wish the nomination a success.

Tea Research Institute of Zhejiang University

(sealed)

知情同意书

浙江大学茶叶研究所始建于 1952 年，是专门从事茶科学、茶文化教学和研究的单位，每年培养制茶师、茶艺师等专门人才近千人。

我所从“中国传统制茶技艺及其相关习俗”保护工作组得知，该遗产项目正在申报列入“人类非物质文化遗产代表作名录”，全体师生觉得这项工作非常有意义，完全同意并支持。

在项目申报过程中，我所提供了图文材料，参与申报视频录制；我所专家也为申报文本编制建言献策。

今后，我所将继续做好教学、研究工作，提高茶学和茶文化人才培养质量，为该遗产项目输送更多的人才。

祝愿申报成功！

浙江大学茶叶研究所

2021 年 1 月 15 日



Letter of Consent

January 15, 2021

The Temple Fair (Tea Festival) is held each spring and autumn in the Tea Market Temple and ancient tea markets around in Pan'an County, Zhejiang Province. At that time, tea farmers from 172 villages of Pan'an County will come to participate in activities, such as worshipping the God of Tea, inspecting tea hills, trading in tea and presenting folk performances.

Being informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, we have provided photos and video clips of Tea Festival, and put forward suggestions concerning renovation and conservation of the tea market temple for the Five-Year Safeguarding Plan. Women from the Matang Village jointly wove a ribbon with blessing words to the nomination.

We will consistently safeguard the element.

We sincerely hope the nomination a success.

(with a photo inserted)

Tea Market Temple in Pan'an County, Zhejiang Province

(sealed)

知情同意书

每年的春秋两季，浙江省磐安县 172 个村的茶农们，都会到茶场庙及周围的古茶场，举行祭茶神、巡茶山、茶叶交易、民俗展演等“赶茶场”庙会活动。

自得悉“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”以来，我们积极提供庙会活动照片和视频等相关资料，对五年保护计划提出了开展“茶场庙”修缮与保护的建议。马塘村的妇女们一起编织了彩带，表达对申报工作的祝福。

今后，我们将会一如既往地致力于该遗产项目的保护工作。

衷心祝愿申报工作取得成功！



浙江省磐安茶场庙
2021年1月15日

330727002886

Letter of Consent

December 30, 2020

Tianxin Village is one of the core producing areas of Wuyi Rock Tea. For years, Wuyi Rock tea processing techniques have been transmitted through master-apprentice relationship from the seniors to the younger generation. We have organized training classes, tea competitions and contests for the promotion of the techniques.

Our villagers were very excited when they were informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity in December 2020. To ensure the sustainable transmission and development of the element, we will actively implement the Five-Year Safeguarding Plan and conserve the tea tree resources. Sincere wishes for the inscription of the element.

Villagers Committee of Tianxin Village, Wuyi Subdistrict, Wuyishan City, Nanping City,
Fujian Province

(sealed)

知情同意书

天心村是武夷岩茶核心产区之一。多年来，我村通过师授徒、长带幼等方式，通过举办各类培训班、斗茶赛、茶王争霸赛等活动，传承和推广“武夷岩茶（大红袍）制作技艺”。

2020年12月，我们获知“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”，全体村民非常激动。我们将积极落实五年保护计划，保护好茶树资源，确保该遗产项目的可持续传承发展，衷心希望申遗成功！

福建省南平市武夷山市武夷街道天心村村民委员会

2020年12月30日



Letter of Consent

December 28, 2020

Jiangxi Wuyuan Tea Vocational College is featured in tea and has more than 120 full-time teachers. We have always been committed to the cultivation of talents specialized in tea processing.

Being informed by the Centre for the Safeguarding of Intangible Cultural Heritage of Wuyuan County, all our faculty members and students support the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have offered relevant information for the elaboration of the nomination file and the video shooting.

Our College will continue to make efforts for the cultivation of talents for the element.

We sincerely wish the nomination a success.

Jiangxi Wuyuan Tea Vocational College

(sealed)

知情同意书

江西婺源茶业职业学院是一所以茶为特色的高职院校，现有专任教师 120 余人，始终致力于培养制茶专业人才。

当婺源县非物质文化遗产保护中心告知我们，“中国传统制茶技艺及其相关习俗”要申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我院全体教职工和学生都非常支持此项工作的开展，为申报文本编制和制作申报视频提供了相关资料。

今后，我们将继续为培养该遗产项目的后继人才不懈努力，预祝申遗工作成功！

江西婺源茶业职业学院
2020 年 12 月 28 日



Letter of Consent

January 22, 2021

Hundreds of thousands of women are engaged in tea industry in Anxi County, ranging from tea cultivation, tea processing and trading, etc. To enhance the role of women in safeguarding and transmission of traditional tea processing techniques, the Intangible Cultural Heritage Transmission and Practice Centre of Tieguanyin Tea Female Practitioners of Anxi County was set up in March 2019. Our Centre has organized training courses and tea processing techniques contests for female practitioners to improve their techniques and command of knowledge.

Our Centre was informed of and full supports the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. We have made active contribution to the nomination, including encouraging our members to participate in video shooting and information collection.

In the future, our Centre will carry forward the talent cultivation and transmission of techniques, as well as enhance the role of women in promoting tea culture.

Intangible Cultural Heritage Transmission and Practice Centre of Tieguanyin Tea Female Practitioners of Anxi County

(sealed)

安溪铁观音女茶师非遗传习所

知情同意书

安溪县有数十万女性从事茶业工作，从种茶、制茶，到讲茶……处处都有女性的身影。为更好发挥女性在传统制茶技艺保护、传承中的作用，我们于2019年3月成立了“安溪铁观音女茶师非遗传习所”，通过培训铁观音传统制茶技艺女性传承人、举办女茶师制茶技艺竞赛等方式，不断提升女性的传统制作技艺水平和茶学修养。

自知悉“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”以来，我所全力支持并积极参与，协调传习所成员参与申报视频拍摄、资料搜集等工作。

今后，我所将继续做好人才的培养、技艺的传承，充分发挥女性作用，讲好茶故事。

安溪铁观音女茶师非遗传习所

2021年1月22日



Letter of Consent

December 18, 2020

I'm YE Qitong, a 76-year-old native of Wuyishan City, and I have been engaged in processing Wuyi Rock tea for almost 60 years. In 2009, I was recognized as a representative bearer of the Wuyi Rock Tea (Dahongpao Tea) Processing Techniques.

Together with my apprentices, I have sorted out years of tea-processing experience and published a book *Famous Mountain with Tea Sprouts: Wuyi Rock Tea*, telling more people the knowledge about Wuyi Rock Tea (Dahongpao Tea) Processing Techniques.

I was thrilled when I heard from the staff of the Cultural Centre of Wuyishan City that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. The nomination has fully expressed my wishes. I strongly support the nomination, and have also given my advice about the safeguarding measures to the preparatory team for the Working Group that visited Wuyishan City. I will try my best to transmit the element with my apprentices.

Wish the nomination a success.

YE Qitong

(signed and finger printed)

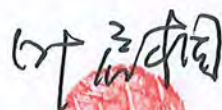
知情同意书

我叫叶启桐，土生土长的武夷山人，已经 76 岁了，做武夷岩茶快六十年了，2009 年我荣幸地成为“武夷岩茶（大红袍）制作技艺”代表性传承人。

我和徒弟们将多年的制茶经验整理、提炼，出版了《名山灵芽：武夷山岩茶》一书，将“武夷岩茶（大红袍）制作技艺”相关知识告诉更多的人。

那天武夷山市文化馆的工作人员告诉我一个激动人心的消息：“中国传统制茶技艺及其相关习俗”要申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，这正是我心里想的。我坚决支持申报工作，也向来武夷山走访的工作组提出了对保护措施的意见，我会尽我最大的力量，带着我的弟子们，让该遗产项目一直传下去。

预祝申报工作顺利成功！



2020 年 12 月 18 日

Letter of Consent

December 27, 2020

My name is WANG Xiulan, born in 1954, and I am the representative bearer of Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques).

In 1992, I joined Beijing Zhang Yi Yuan Tea Co., Ltd. For years, I have made great efforts to ensure the traditional quality of Zhang Yi Yuan jasmine tea through learning from masters, conducting field study and long-term researches. Besides, I have taken apprentices and taught them techniques in order to enhance traditional techniques, so that the scenting techniques of jasmine tea are transmitted over generations.

In early December, I was informed by the company of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. I'm very supportive of it and have offered relevant materials and advice for the safeguarding measures of the element. In the future, my apprentices and I will continue to transmit the techniques.

WANG Xiulan

(handwritten, signed and finger printed)

知情同意书

我叫王春兰，1954年生，是“花茶制作技艺（张一元茉莉花茶制作技艺）”的代表性传承人。

1982年，我来到北京张一元茶叶有限责任公司，从事茉莉花茶的加工制作工作。多年来，我通过拜师学艺，多方走访，反复研制，延续着张一元茉莉花茶的传统品质。我吹续传统技艺，努力让制茶这项传统技艺发扬光大，让茉莉花茶独特的馨制技艺代代流传。

12月初，单位告知我“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”。我非常支持这项工作，并积极提供相关资料，对项目今后的保护措施也提出了自己的一些建议。今后，我会带领弟子继续传承好这项技艺。

王春兰

2020年12月27日

Letter of Consent

December 26, 2020

My name is SUN Danwei. I was born in 1957 and grew up in Beijing. Being influenced by my father, I am fond of jasmine tea from childhood. Therefore, I choose traditional processing of jasmine tea as my career. Through unremitting efforts, I become a representative bearer of Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques).

I learnt from the preparatory team for the Working Group about the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. I support the nomination. I have given my advice on the safeguarding measures and provided relevant materials. In the future, I will strive hard to carry on the transmission of the element.

SUN Danwei

(handwritten, signed and finger printed)

知情同意书

我叫孙丹威，1957年生，成长在北京，受父亲的影响，从小就喜欢上了茉莉花茶。因为这份喜爱，长大后我从事传统的茉莉花茶制作工作，通过不断努力，成为了“花茶制作技艺（吴裕泰茉莉花茶制作技艺）”的代表性传承人。

我从“中国传统制茶技艺及其相关习俗”保护工作组得知，该遗产项目正在申报列入“人类非物质文化遗产代表作名录”，我对此项工作表示支持，并对保护措施提出了建议，提供了相关材料。今后，我将继续努力，将该遗产项目传承下去。

孙丹威

2020年12月26日

Letter of Consent

December 24, 2020

I'm CHEN Chengzhong, a representative bearer of Flower-Scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou). My career with jasmine tea has lasted for more than 50 years. As half a century has passed, the "aroma of China" has been condensed and released.

Scenting refers to a series of crucial procedures of flower-scented tea processing. The base tea is blended with fresh flowers, and absorbs the fragrance in the static state. Then the flowers are removed and tea leaves are dried, leaving the tea leaves a floral aroma. As a bearer of the traditional tea processing techniques, I have developed the jasmine tea scented for ten times, which is well-received by tea hobbyists.

Being informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, I have voluntarily participated in the nomination process, provided photos and video materials to the preparatory team for the Working Group, and shared my experience on the safeguarding and transmission of traditional tea processing techniques. I have also taken part in formulating the Five-Year Safeguarding Plan. I am willing to make my own contributions to the nomination and the implementation of the Safeguarding Plan.

CHEN Chengzhong

(handwritten, signed and sealed)

知情同意书

我叫陈明忠，是“花茶制作技艺（福州茉莉花茶窨制工艺）”的代表性传承人，与茉莉花的缘分已持续50余个年头，经过半个世纪的日月流转，凝结练出“美好的中国香气”。

窨，是花茶制作中一道重要工序，将准备好的茶坯与鲜花搅和在一起。在静置状态下，茶坯吸收鲜花散发出的香气，后筛去花朵，再将茶叶烘干，使得茶叶具有花香。作为传统制茶技艺的传承者，我创制了十窨茉莉花茶，广受茶友欢迎。

自了解到“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”以来，我主动参与申报工作。为工作组提供图片和视音频素材，分享传统制茶技艺保护、传承的经验，也参与了五年保护计划的制定。我愿意为本次申报工作及后续保护计划的实施奉献一份力量！

陈明忠

2020年12月24日

Letter of Consent

December 16, 2020

I am YANG Jichang, born in October 1941 in Manjuelong Village, Hangzhou City. Born and bred in the tea village, I grew up watching tea farmers busy plucking and stir-drying tea every spring. When I got older, I learned from my master the processing techniques of West Lake Longjing tea. With experience accumulated, I began to take apprentices. I was recognized as the representative bearer of Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques) in June 2009. Nowadays, the West Lake Longjing tea is getting increasingly popular, and I'm pleased that more people, especially young people, are willing to learn the traditional techniques.

In December 2020, when I heard from the Longjing Tea Industry Association of Xihu District, Hangzhou City about the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity, as a tea producer dedicated to the processing of West Lake Longjing tea for many years, I was very happy and excited.

I totally agree and support the nomination of the element. I called the preparatory team for the Working Group and gave my suggestions on the safeguarding measures. I hereby promise that I will pass on my experience to tea farmers and potential bearers whenever necessary.

I wish the nomination a big success.

YANG Jichang

(signed and finger printed)

知情同意书

我叫杨暨昌，1941年10月出生于杭州满觉陇村。我生在茶村，长在茶村，小时候每到春天就看着大人们忙着采茶、炒茶。长大之后，我也跟着师傅学习西湖龙井的炒制，后来我也开始收徒授徒。2009年6月，我光荣地成为“绿茶制作技艺（西湖龙井）”的代表性传承人。如今，喜爱西湖龙井的人越来越多，很多年轻人也愿意来学习这项传统技艺，我很欣慰。

2020年12月，当杭州市西湖区龙井茶产业协会告诉我“中国传统制茶技艺及其相关习俗”将申报列入“人类非物质文化遗产代表作名录”时，作为一名常年从事西湖龙井炒制的工匠，我非常激动。

我完全同意并支持该遗产项目的申报工作。我跟工作组打电话，对保护措施提出了自己的建议。在此，我也承诺，只要保护有需要，茶农和其他传承人有需求，我就会把自己毕生的经验传授给他们。

预祝申报圆满成功！

杨暨昌
2020年12月16日

Letter of Consent

December 31, 2020

I am XIE Sishi, a representative bearer of Green Tea Processing Techniques (Huangshan Maofeng Tea Processing Techniques) and the successor of the 49th generation of the Xies' clan. I have loved tea since I was a child. Through years of study and practices, I have become an experienced tea producer. To let more people know and enjoy Huangshan Maofeng tea, I set up the Huangshan Huizhou Tea Culture Museum in 2012.

In December 2020, I was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO from the competent safeguarding body. I fully support it and have participated in the nomination. When the preparatory team for the Working Group came for interviews and materials collection, I forwarded my opinions and suggestions on safeguarding measures, and submitted the book *Huizhou Tea* I compiled for reference.

Being fully aware of the duties that I shoulder, I will stay in Huangshan to better safeguard and transmit the techniques, and get more people understand the significance of safeguarding intangible cultural heritage.

XIE Sishi

(handwritten, signed and finger printed)

知识青年志书

我叫谢时叶，是“绿茶制作技艺（黄山毛峰）”的代表性传承人，也是谢家第四十九代传人。我自幼爱茶，通过多年学习实践，我成了一名出色的制茶师。为了让更多的人了解喜爱黄山毛峰，2012年，我筹建了“黄山德义茶文化博物馆”。

今年12月，我从项目保护单位得知，“中国传统制茶技艺及相关习俗”要申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我非常赞同并参与了申报工作，工作组来黄山实地走访和采集资料时，我对保护措施提出了意见建议，同时还将我编撰的《德义茶》一书提交给工作组做参考。

我深知自己肩负的责任，我将继续坚守在黄山这片土地上，保护好、传承好该遗产项目，同时也让更多的人了解保护非物质文化遗产的意义。

谢时叶

2020年12月21日

Letter of Consent

January 23, 2021

I'm FANG Jifan. I have learned tea cultivation and processing from the elders since my childhood. I am a fifth-generation bearer and representative bearer of Green Tea Processing Techniques (Taiping Kowkui Tea Processing Techniques).

Insisted on the traditional processing techniques, I have organized, together with my four apprentices, nearly 100 training courses for about 12,000 tea farmers on traditional tea processing techniques in my community. In 2009, I participated in the compilation of *the Legend of Houkeng* (Houkeng is the place where Taiping Kowkui tea is developed), a comic book about the processing techniques of Taiping Kowkui tea, trying to raise awareness of traditional tea processing techniques and tea culture among teenagers.

The Tea Industry Association of Huangshan District told me about the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. I think it is very significant and I have fully supported and cooperated with the Working Group for it. I will strive hard with the younger generation for the transmission and development of the element in the days to come.

FANG Jifan

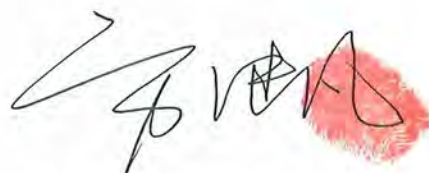
(signed and finger printed)

知情同意书

本人方继凡，自幼跟随长辈学习种茶和制茶，是太平猴魁第五代传人，也是“绿茶制作技艺（太平猴魁）”的代表性传承人。

我坚守传统制作技艺，带领四名亲传弟子，在社区内开辟场所举办传统制茶技艺培训近百场，受训茶农 12000 多人次。2009 年，我参与太平猴魁制作技艺连环画《猴坑传奇》的编写，提高青少年对传统制茶技艺和茶文化的认识。

黄山区茶业协会通知我“中国传统制茶技艺及其相关习俗”要申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我认为这是一项有意义的工作，我支持并全力配合工作组开展申报。今后我将携手后辈，为该遗产项目的传承发展继续努力。



2021 年 1 月 23 日

Letter of Consent

December 20, 2020

Lu'an Guapian tea is the tea that we have been drinking for generations. It has strong flavor and rich aroma. Local people here stick to the traditional way of processing and have passed down the techniques from generation to the next.

Born in a family of tea producers, I grew up watching the elders making tea. When I was in the college, I studied systematically about tea and learnt the traditional tea processing techniques from the tea producers of Lu'an Guapian tea. Now being the representative bearer of Green Tea Processing Techniques (Lu'an Guapian Tea Processing Techniques), I'm more aware of the importance of the transmission of the techniques. Up to now, I've had 67 apprentices in total.

I was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I support this significant work and will endeavor to transmit the element with my apprentices.

I look forward to the inscription.

CHU Zhaowei

(handwritten, signed and finger printed)

知情同意书

六安瓜片是我们这儿祖祖辈辈，一直都在喝的茶，
茶味浓，香气高，这里的人坚持传统炒制方式，
一代代流传到现在。

我生长在制茶世家，从小看父辈做茶，大
学期间还选修了茶的相关课程，同时向
六安瓜片制茶师学习传统制茶技艺。而今，新
《绿茶制作技艺（六安瓜片）》代表传统手工，
我希望能够将这项传统技艺传承下去的
责任。截至目前，我已教授了67人。

我知道：“中国传统制茶技艺及其相关习俗”
申报列入：“人类非物质文化遗产代表作名录”。
我支持和拥护这一项申报的工作，将带领弟子
把该遗产项目传承下去。

期盼期待申报顺利成功！

汪远书

2020年12月20日

Letter of Consent

December 21, 2020

My name is SHI Yuewen. I was born in 1967 in a family of tea producers of Biluochun tea in Suzhou City, Jiangsu Province. I began to learn the processing techniques at a young age, and now have become a representative bearer of Green Tea Processing Techniques (Biluochun Tea Processing Techniques).

Learned from the preparatory team for the Working Group of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity, I fully agree and support it. During the preparation of the nomination, I have voluntarily provided relevant textual and graphic files, and also actively participated in working out the Five-Year Safeguarding Plan. I’m committed to the transmission and practices of the element.

I hope that Biluochun tea, with its fruity fragrance, will be more widely enjoyed.

SHI Yuewen

(signed and finger printed)

知情同意书

我叫施跃文，1967年生，江苏省苏州人，出生于制茶世家，从小跟随长辈学习碧螺春制作技艺，现已成为“绿茶制作技艺（碧螺春制作技艺）”的代表性传承人。

我从“中国传统制茶技艺及其相关习俗”保护工作组得知该遗产项目正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”。我对申报工作完全同意并全力支持。在申报过程中，我主动提供了相关图文材料，积极参与五年保护计划的制定。今后，我将继续做好该遗产项目的传承实践。

希望更多的朋友能喝到碧螺春，感受它清新的花果香气。

施跃文

2020年12月21日

Letter of Consent

December 18, 2020

Changxing is the hometown of Zisun tea. It's also the place where LU Yu, known as Chasheng (the Sage of Tea), wrote *the Classic of Tea*. I am ZHENG Funian, representative bearer of Green Tea Processing Techniques (Zisun Tea Processing Techniques). I learned the techniques from my parents, and have gained years of experience in tea processing. For wider recognition and better transmission, I broke the traditional mode of clan-based transmission and began to pass down the processing techniques to both local young people and those practitioners from other places.

I feel very proud as I learned from the Zisun Tea Culture Research Institute of Changxing County that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity. I asked the Institute staff to forward my advice for the safeguarding of the element to the preparatory team for the Working Group.

I will continuously pass my techniques and experience to my apprentices, and offer tea courses in local schools to tell children about the tea stories, processing and customs, so as to contribute to the safeguarding of the element.

ZHENG Funian

(handwritten, signed and sealed)

知情同意书

长兴是紫笋茶的故乡，也是茶圣陆羽写《茶经》的地方。我是“绿茶制作技艺（紫笋茶制作技艺）”

代表性传承人郑福年。我从小跟着父母亲採茶做茶学习紫笋茶制作技艺，有着多年制茶经验。为了让更多的人学习这门手艺，我打破门规只在家族内部传承的规矩，将其传授给村子里的后辈以及从外乡来的爱茶人。

长兴县紫笋茶文化研究会的工作人员告诉我“中国传统制茶技艺及其相关习俗”要申报“人类非物质文化遗产代表作名录”我感到非常自豪也请研究会的同志把我关于保护的一些想法转告工作组。

在今后的日子里，我将继续把我掌握的手艺经验传给徒弟们，还会到中小学给孩子们讲茶的故事茶的制作和茶的习俗，为保护该遗产项目做贡献。

郑福年

2020年12月18日

Letter of Consent

December 23, 2020

I'm LIAO Yongchuan. I was recognized as the representative bearer of the Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province) in May 2018. For the safeguarding and transmission of the processing techniques, I've put most of my efforts in improving the traditional processing tools, training bearers, and carrying out educational activities on campuses and within communities.

Being informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China", I strongly support its inscription on the Representative List of Intangible Cultural Heritage of Humanity. I will further make my contributions to the implementation of the safeguarding measures in view of better transmission of the element.

I wish the nomination a success.

LIAO Yongchuan

(signed and finger printed)

知情同意书

本人廖永传,2018年5月,被认定为“绿茶制作技艺(赣南客家擂茶制作技艺)”代表性传承人。对于擂茶,我倾注了毕生心血,优化制作擂茶的传统工具,培训传承人群,开展进校园、进社区活动,让该制作技艺得到进一步保护与传承。

我对“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”的工作事先知情并坚决支持,将积极落实各项保护措施,做好该遗产项目的传承工作。

预祝申报成功!



2020年12月23日

Letter of Consent

December 22, 2020

I am FANG Genmin, a representative bearer of Green Tea Processing Techniques (Wuyuan Green Tea Processing Techniques). Learned from my father, I have devoted twenty years to the safeguarding and transmission of the processing techniques of Wuyuan green tea.

Being informed of and consent to the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, I have firmly supported the nomination and made my contributions as much as I can. I wish the nomination all the success.

In the future, I will continuously shoulder my responsibilities as a bearer and contribute further to the safeguarding and transmission of the element.

FANG Genmin

(signed and finger printed)

知情同意书

本人方根民，是“绿茶制作技艺（婺源绿茶制作技艺）”的代表性传承人，师从家父，从业二十余年，致力于婺源绿茶制作技艺的保护与传承。

我知道并赞同“中国传统制茶技艺及其相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，坚决支持申报工作，提供力所能及的协助，并预祝申报顺利成功！

以后，我还会继续肩负起传承人的职责，为该遗产项目的保护与传承出力。



2020年12月22日

Letter of Consent

December 20, 2020

In December 2020, the staff of the Tea Chamber of Commerce of Xinyang City came all the way to my house and told me that “Traditional Tea Processing Techniques and Associated Social Practices in China” was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO, of which Green Tea Processing Techniques (Xinyang Maojian Tea Processing Techniques) is an integral part. I agree with and support the nomination.

I firmly believe that a cup of carefully-made tea enables drinkers to feel the persistence for transmission of tea producers. Therefore, I often tell my family, as well as my apprentices, to make tea earnestly and safeguard our techniques attentively. As the representative bearer of Green Tea Processing Techniques (Xinyang Maojian Tea Processing Techniques), I love tea with respect, and adhere to the tea-processing traditions for decades. In preparation for the nomination, I’ve provided materials and my suggestions on working out the safeguarding measures. I will continue with the transmission of the processing techniques and the promotion of tea culture, so that more people would enjoy Xinyang Maojian tea.

ZHOU Zuhong

(signed and finger printed)

知情同意书

2020年12月，信阳市茶叶商会的同志特地跑到我家告诉我“中国传统制茶技艺及其相关习俗”要申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，而我们的“绿茶制作技艺（信阳毛尖茶制作技艺）”是其中的组成部分，我赞同并支持此项申报工作。

我相信用心制作的茶会让人品味到制茶人的坚守与传承，所以我时常提醒自己的家人还有跟我学茶的弟子，要用心做茶，守护我们手中的这个技艺。作为“绿茶制作技艺（信阳毛尖茶制作技艺）”的代表性传承人，几十年来我爱茶、敬茶，坚守传统。在申报工作中，我提供了相关的资料，对保护措施制定也提供了一些建议。今后我一定要继续做好信阳毛尖茶制作技艺的传承工作，讲好茶文化故事，让信阳毛尖香飘全世界。

周祖芳

2020年12月20日

Letter of Consent

December 25, 2020

I am YANG Shengwei, an 83-year-old representative bearer of Green Tea Processing Techniques (Enshi Yulu Tea Processing Techniques). I've compiled the book *Enshi Yulu*, and cultivated up to 1,082 students, 392 of whom are professional tea producers.

I learned from the Enshi Yulu Tea Industry Association that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. I have participated in the nomination work voluntarily. I offered textual materials and photos on traditional tea processing techniques, and joined in the discussion and development of the Five-Year Safeguarding Plan. In the future, I will continue to make my own contributions to the transmission and promotion of the element, and the safeguarding of intangible cultural heritage in general.

YANG Shengwei

(handwritten, signed and finger printed)

知情同意書

我叫楊勝偉，今年83歲，是“綠茶制作技藝（恩施玉露制作技藝）”的代表性傳承人。我編撰了《恩施玉露》一書，培養學生1082名，其中專業制茶師392名。

我從恩施玉露茶產業協會得知，“中國傳統制茶技藝及其相關習俗”正在申報列入聯合國教科文組織“人類非物質文化遺產代表作名錄”，我踊躍加入申報工作，提供傳統制茶技藝的文字材料及照片，參與五年保護計劃討論制定。今後，我將繼續做好該遺產項目的傳承、傳播工作，為非物質文化遺產保護添磚加瓦。

楊勝偉

2020年12月25日

Letter of Consent

December 20, 2020

I am a representative bearer of Green Tea Processing Techniques (Duyun Maojian Tea Processing Techniques) named ZHANG Ziquan. I was born in 1965 from a Buyi ethnic family in Baimang Village, Maojian Town, Duyun City. After years of learning and practices, I've maintained and developed the Duyun Maojian tea processing techniques. Moreover, I've also set up a cooperative called "Shili Tea Village" with 13 farmers, trained apprentices and passed on skills. So far, more than 200 apprentices have been trained.

I was informed by the Intangible Cultural Heritage Centre of Duyun City that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. I totally consent to the nomination and have put forward my suggestions in framing the Five-Year Safeguarding Plan.

I sincerely wish the nomination a complete success.

ZHANG Ziquan

(signed and finger printed)

知情同意书

我叫张子全，1965 年出生于都匀市毛尖镇摆忙村的一个布依族家庭，是“绿茶制作技艺（都匀毛尖茶制作技艺）”代表性传承人。我通过多年学习和实践，延续并发展了都匀毛尖茶制作技艺；我联合 13 家农户成立了“十里茶乡”合作社，收徒传艺，迄今为止，培养了 200 余位徒弟。

我从都匀市非物质文化遗产中心得知，“中国传统制茶技艺及其相关习俗”正在申报列入联合国教科文组织“人类非物质文化遗产代表作名录”。我坚决支持，并对五年保护计划的制定提出了建议。我会认真履行职责，做好该遗产项目的保护与传承。

最后，我衷心祝愿申报顺利！


张子全
2020年12月20日

Letter of Consent

January 18, 2021

I have been living in a tea factory with my parents since I was a child, and been acquainted with tea processing very much. In 1983, I began my apprentice career and have spent the following 30 years learning the tea processing techniques. Now I am a representative bearer of Black Tea Processing Techniques (Keemun Black Tea Processing Techniques).

I was informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity by the Keemun Black Tea Association of Qimen County. I strongly support the nomination. I will take an active part in the implementation of the Five-Year Safeguarding Plan, fulfill my duties and obligations as a bearer, and do my utmost to ensure the viability of the element.

I sincerely wish the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” a success.

WANG Chang

(handwritten, signed and finger printed)

知情同意书

我从小跟随父母亲在茶厂里生活，对制茶耳濡目染，1983年拜师学艺，30余年潜心事茶，成为“红茶制作技艺（祁门红茶制作技艺）”的代表性传承人。

我从祁门县祁门红茶协会处知悉“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，我坚决支持此项工作，将积极参与该遗产项目五年保护计划的实施，履行好职责，为确保该遗产项目的存续力尽心尽力。

衷心祝愿“中国传统制茶技艺及其相关习俗”申遗圆满成功！

王昶

2021年1月18日

Letter of Consent

December 27, 2020

I'm ZHANG Chengren, a representative bearer of Black Tea Processing Techniques (Dianhong Tea Processing Techniques). I was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China". I fully support this nomination for inscription on the Representative List of Intangible Cultural Heritage of Humanity.

The Dianhong tea processing techniques have been transmitted over generations through oral instructions and practices. As a representative bearer, I have been sticking to the practices of traditional processing techniques, teaching apprentices and passing down the techniques. I have offered relevant photos and textual materials for the preparation of nomination. In the future, I will endeavor to fulfill my responsibilities and introduce the element to more people.

I wish the nomination a success.

ZHANG Chengren

(signed and finger printed)

知情同意书

我是“红茶制作技艺（滇红茶制作技艺）”代表性传承人张成仁。我知悉“中国传统制茶技艺及其相关习俗”申报“人类非物质文化遗产代表作名录”，非常支持这项工作。

滇红茶制作技艺以口传心授的方式代代传承，作为代表性传承人，我坚守用传统制茶技艺开展实践，积极带徒传艺。在申报工作中，我提供了相关图片和文字资料。今后我也将尽心尽力履行职责，让该遗产项目为更多人了解、喜爱。

祝愿此次申报工作顺利成功。



2020年12月27日

Letter of Consent

January 20, 2021

I am WEI Yuede. Born in a family of tea producers, I was determined to safeguard the Tieguanyin tea processing techniques from a young age. I'm successor of the ninth generation of Anxi Tieguanyin tea of the Weis' clan and also representative bearer of Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques).

Over the past 40 years, I have been mainly engaged in tea cultivation and processing. By sorting out materials and drawing lessons from past experience, I have compiled some related books, such as *the Evolution of Tieguanyin*, making the techniques more widely recognized through plain language. Meanwhile, to better transmit and safeguard the Tieguanyin tea processing techniques with practical actions, I have established a centre for intangible cultural heritage transmission and practice with more than 200 apprentices of tea processing.

I was informed of the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I support this initiative and have done what I can to provide information and assist in video shooting.

I hope more people would understand, appreciate and love Chinese tea.

WEI Yuede

(handwritten, signed and finger printed)

知情同意书

我叫赵明浩，出生在制本世家从小周吉受
由爷爷明君制作技艺是贵院纤维品所
的第九代传人也是“全球制作技艺（传统
制作技艺）”的代表性传承人。

四十年来，我学习各种制本并整理资
料总结经验，编写《制本工艺前世今生》等
书籍，用通俗易懂的语言让更多的人了解
纤维品，我还创建非遗传习所，培养制本建本
200多人，用实际行动传承、保护纤维品制
作技艺。

“中国传统制本技艺及其相关习俗”申
请列入“人类非物质文化遗产代表作名录”，我
会全力支持贵院所给提供资料参与申报
视频拍摄。

希望有更多的人了解、欣赏和喜爱中国书！

赵明浩

2021年10月20日

Letter of Consent

December 20, 2020

I'm WANG Wenli, representative bearer of Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques). Born in a family of Tieguanyin tea producers, I have been devoted to the Tieguanyin tea processing techniques for more than 30 years.

I first heard from the Tea Culture Research Centre of Anxi County that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for possible inscription on the Representative List of Intangible Cultural Heritage of Humanity of UNESCO. I'm really pleased and have actively cooperated with the nomination. I provided some carefully sorted documents to the preparatory team for the Working Group. In the future, I will continue to shoulder my responsibilities as a bearer and contribute to the safeguarding of the element.

Best wishes for the nomination.

WANG Wenli

(handwritten, signed and finger printed)

知情同意书

我是重庆铁观音王氏的传人冯光，是“号外”制作技艺（铁观音制作技艺）的代表性传承人。我出身制茶世家，三十年来，恪守铁观音制作技艺。

我从重庆市教化研究中心处得知“中国传统制茶技艺及相关习俗”申报列入联合国教科文组织“人类非物质文化遗产代表作名录”，我很高兴并积极配合申报工作。我已系统梳理相关资料，并将其转交给工作组。今后，我将继续履行好传承的职责，为该遗产项目保护贡献一份力量。

预祝申报成功！

冯光

2020年11月20日

Letter of Consent

December 28, 2020

I am LI Shengfu from Huangshaping Town of Anhua County (Yiyang City, Hunan Province). I am a representative bearer of Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques).

40 years ago, I joined Huangshaping Brick Tea Factory as an apprentice and learned the Qianliangcha tea processing techniques from many masters. I've made several thousand rolls of Qianliangcha so far. Meanwhile, for better transmission, I've been teaching over two dozen apprentices, some of whom have already begun to enroll apprentices of their own.

When I heard from the Cultural Centre of Anhua County that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity, I'm very happy and fully supportive. I will always carry on my duties as a bearer for better safeguarding and transmission of the element.

I look forward to the inscription of the element.

LI Shengfu

(handwritten, signed and finger printed)

知情同意书

我叫唐胜夫，安化县黄沙坪人，是“黑茶制作技艺（千两茶制作技艺）”的代表性传承人。

我年轻时进入黄沙坪砖茶厂，跟着多位师傅学习千两茶制作技艺，从学徒到现在近40年，制作的千两茶已经有几千支。为了让技艺传承下去，我前后培养了20多名徒弟，现在有好几个徒弟已经出师，可以带弟子了。

从安化县文化馆得知“中国传统制茶技艺及其相关习俗”正在申报“人类非物质文化遗产代表作名录”，我十分高兴，完全支持！作为传承人，我将一直履行我的职责，将该遗产项目保护好，传承好。

祝愿申遗成功！

唐胜夫

2020年12月28日

Letter of Consent

December 20, 2020

I am LIU Xingyi, a representative bearer of Dark Tea Processing Techniques (Fu Brick Tea Processing Techniques). I was born in 1964 in Yiyang City, Hunan Province. Graduated from Hunan Agricultural University in 1985, I joined Yiyang Tea Factory where I learned the Fu Brick tea processing techniques from senior tea workers.

I was well informed of and fully support the nomination of “Traditional tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity, which I heard from Yiyang Tea Factory Co., Ltd. I have offered textual and graphic materials to the preparatory team for the Working Group, and expressed my opinions and given suggestions on the safeguarding measures.

In the future, I will make continuous efforts with my apprentices for the transmission and practices of the element so as to ensure the inter-generational transmission of the traditional techniques.

LIU Xingyi

(handwritten, signed and finger printed)

知情同意书

本人刘书亮，1964年生，湖南岳阳人，是“黑茶制作技艺（安化黑茶制作技艺）”代表性传承人。1985年，我从湖南农业大学毕业后，到湖南省岳阳茶厂工作，跟随老师傅学习黑茶制作技艺。

我从岳阳茶厂有限公司知悉“中国传统制茶技艺及其相关习俗”要申报列入“人类非物质文化遗产代表作名录”，我完全同意并全力支持这项工作。我向工作组提供了图文材料，对保护措施提出了一些意见和建议。

今后，我会继续做好该遗产项目的传承实践，带好徒弟，促进其代际传承。

签名：刘书亮

2020年12月20日

Letter of Consent

December 30, 2020

I'm GAN Yuxiang. I'm delighted to express my informed consent to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity, which I heard from the Centre for the Safeguarding of Intangible Cultural Heritage of Ya'an City.

I am a representative bearer of Dark Tea Processing Techniques (Nanlubiancha Tea Processing Techniques). Since childhood, I have been nourished by the sense of responsibility of "being honest and sincere, processing tea attentively" from the elder generation. Filled with profound affections for the Nanlubiancha tea processing techniques, I devote myself to the transmission resolutely. I've taken specific actions including establishing an exhibition gallery to display Nanlubiancha tea processing techniques, setting up a transmission and practice centre, delivering lectures, passing on techniques to apprentices for more bearers. The viewpoints extracted from my published article *Transmission for Development is the Best Safeguarding* was submitted to the Working Group and some of them were reflected in the Five-Year Safeguarding Plan. Fully aware of the duties and obligations that a representative bearer shoulders, I will remain true to the mission and carry forward the transmission of the element.

GAN Yuxiang

(handwritten, signed and finger printed)

知情同意书

我叫甘玉祥，从雅安市非物质文化遗产保护中心得知，“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”，对此项工作我甚感欣慰，十分支持。

我是黑茶制作技艺（南路边茶制作技艺）代表性传承人。在父辈“做人忠厚，做茶用心”的精神感染下，我从小就对南路边茶制作技艺有着深厚感情，长大后毅然投入到传承工作中。我建立南路边茶制作技艺展示馆，成立传习所，举办讲座，收徒传艺、培养传承人。我发表了《发展是最好的保护》一文，并对其观点进行提炼，提供给工作组，相关内容被纳入五年保护计划。作为代表性传承人，我深知担子很重，我将不忘初心，把该遗产项目传承下去。

甘玉祥

2020年12月30日

Letter of Consent

January 24, 2021

Born in 1958, I am a female representative bearer of Dark Tea Processing Techniques (Liubao Tea Processing Techniques), named WEI Jiequn. I was informed by the Cultural Centre of Cangwu County of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I applaud the nomination and have participated in the video shooting.

At the age of 18, I began learning the traditional Liubao tea processing techniques from senior producers in the Liubao Commune Tea Factory as well as local tea farmers. What our ancestors bear and maintain needs to be passed on. With this faith, I have led local tea farmers and stucked to processing Liubao tea with traditional techniques for more than 20 years. Apart from that, I also provide training courses on traditional tea processing, with my daughter’s assistance, for broader promotion.

As a bearer, I will carry out my duties and make further contributions for the transmission and development of the element.

WEI Jiequn

(signed and finger printed)

知情同意书

我叫韦洁群，女，1958 年出生，是“黑茶制作技艺（六堡茶制作技艺）”代表性传承人。我从苍梧县文化馆知悉“中国传统制茶技艺及其相关习俗”申报列入“人类非物质文化遗产代表作名录”一事，我非常支持这项工作，参与了申报视频的录制。

我 18 岁入行，先后跟随六堡公社茶厂制茶老师傅及当地茶农学习六堡茶传统制茶技艺。老祖宗的东西需要有人传承，近二十年来，我带领当地茶农坚持传统技艺制作六堡茶；同时，我带着女儿在厂里开办传统制茶培训班，把这个技艺教给更多需要的人。

作为传承人，我将履行自己的职责，为该遗产项目的传承和发展做出更大的努力。


2021 年 1 月 24 日

Letter of Consent

December 28, 2020

I am XU Yongzhen, born in 1944 in Yangzhou City, Jiangsu Province. I'm a representative bearer of Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques).

Tea refreshments are important supplementary food for people while they drink tea. When I was 15 years old, I went to Fuchun Tea House to learn the Fuchun tea refreshments making techniques from ZHU Wanbao, a pastry master. For better transmission of the techniques, I have been proactive in training apprentices and passing on the techniques. I have 12 apprentices. After my retirement, I'm still involved in demonstration, research and transmission of tea refreshments making techniques.

I am very excited after learning from the preparatory team for the Working Group about the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I welcome and fully support the nomination.

During the preparation of the nomination, I provided textual and graphic files, and also participated in the formulation of relevant safeguarding measures in the Five-Year Safeguarding Plan. In the future, I will play a continuous role as a representative bearer and strive hard to carry on the transmission of Fuchun tea refreshments making techniques.

I look forward to the inscription of the element.

XU Yongzhen

(signed and sealed)

知情同意书

我叫徐永珍，1944年生，江苏省扬州市人，是“茶点制作技艺（富春茶点制作技艺）”代表性传承人。

茶点是民众喝茶时的重要佐茶食品。我15岁开始到富春茶社跟随朱万宝大师学习富春茶点制作技艺。为了让这项传统技艺更好地传承下去，我积极收徒传艺，共授徒12人。退休后，我仍在参与富春茶点制作技艺的展示、研究和传承工作。

我从“中国传统制茶技艺及其相关习俗”保护工作组得知该项目正在申报列入“人类非物质文化遗产代表作名录”，我很激动，完全同意并支持这项工作。

在该项目申报过程中，我提供了图文材料，参与了拟定五年计划中的相关保护措施。今后，我将继续发挥好代表性传承人的作用，尽职尽责，做好富春茶点制作技艺的传承。

希望该遗产项目能够申报成功！


2020年12月28日

Letter of Consent

January 10, 2021

My name is MEI Xiangjing, born in 1945. I grew up in a family engaged in white tea processing in Fuding City, Fujian Province. I began to learn the Fuding white tea processing techniques from the elders at a young age and later started to take apprentices to teach my well-practiced techniques. Since 2008, I have started a training course on traditional processing of white tea at the White Tea Cooperative in Bailiu Village, during which I am glad to see that a growing number of young people are interested in tea processing techniques and tea culture.

As a representative bearer of White Tea Processing Techniques (Fuding White Tea Processing Techniques), I was informed by the Working Group of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I fully agree with and support the nomination.

During the preparation, I have voluntarily provided graphic and textual materials, participated in video shooting, and also offered my opinions and advice for the formulation of the Five-Year Safeguarding Plan. I will make more efforts in training apprentices and passing down the techniques. I look forward to the inscription of the element.

MEI Xiangjing

(handwritten, signed and finger printed)

知情同意书

我叫梅相靖,1945年生,成长在福建省福鼎市的白茶世家,从小跟随长辈学习福鼎白茶制作技艺并在技艺成熟后开始对外收徒传艺。2008年起,我还在柏柳村白茶专业合作社内开设《传统工艺白茶制作》课程,期间,我欣喜地看到越来越多的青年人对制茶技艺和茶文化产生了浓厚兴趣。

“白茶制作技艺(福鼎白茶制作技艺)”是“中国传统制茶技艺及其相关习俗”的组成部分,作为这项技艺的代表性传承人,当我从工作得知“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”之后,我很激动,我完全同意并支持这项工作。

在这项目申报过程中,我主动提供图文材料参与申报视频拍摄还积极参与了五年保护计划的制定,提出了意见和建议,今后我要带好徒传好艺,真心希望该遗产项目能够申报成功!

梅相靖

2021年1月10日

Letter of Consent

January 18, 2021

I'm FAN Shenghua, living in Tongwu Village, Longwu Town, Xihu District, Hangzhou City, Zhejiang Province. When I was young, I learned how to produce West Lake Longjing tea from my father. I have been devoted myself to the transmission of West Lake Longjing tea processing techniques for twenty years. I created my very personal way of stir-drying tea --"Tai Chi Style" based on the fundamental ten styles. I have also helped tea farmers in surrounding neighborhoods to improve their tea processing skills and raise income. At the same time, to make the techniques more widely recognized and applied among young people, I also teach in Hangzhou Tourism Vocational School and Hangzhou West Lake Vocational High School.

I was informed of and consent to the nomination of "Traditional Tea Processing Techniques and Associated Social Practices in China" for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I've provided photos and data for preparing the nomination files, and taken part in video shooting. I will continue to strive for the transmission of the element.

FAN Shenghua

(handwritten, signed and finger printed)

知情同意书

我叫樊生华，是浙江省杭州市西湖区龙坞镇
桐坞村人。我自幼跟随父亲学习制作西湖龙井，
二十年如一日，致力于西湖龙井炒制手法的传承。
在传统炒制技艺“十大手法”的基础上，我自创了
“太极手法”，并带动周边的炒茶师傅提高制茶水
平、增加收入。同时，我还常年在杭州市旅游职
业学校、杭州市西湖职业高级中学等学校设
点授课，让更多的年轻人了解和学习这门技艺。

我晓得并支持“中国传统制茶技艺及其
相关习俗”申报列入“人类非物质文化遗产代表
作名录”。我为申报工作提供了图片、数据，并
参与了申报视频的录制。接下来，我还将继
续努力，为该遗产项目的传承做出贡献。

樊生华

2021年1月18日

Letter of Consent

December 29, 2020

My name is Dongli, born in 1979 from a Bai ethnic family in Longkan Village, Dali City, Yunnan Province. It is our tradition handed down from generation to generation to serve a guest the three-course tea, which gives “bitterness in the first course, sweetness in the second and after-taste in the third.”

I am a tea artiste and also a representative bearer of Tea Drinking Practices (Three-course Tea of Bai Ethnic Group). In recent years, I have devoted myself to the display and transmission of tea art and tea ceremony. Together with my apprentices, I’ve initiated more than 60 promotional activities and trained nearly 1,000 students. In 2017, I established the Transmission and Practice Center for Three-course Tea of Bai Ethnic Group, which provides systematic teaching on the social practices and relevant knowledge.

From the Intangible Cultural Heritage Safeguarding and Management Institute of Dali City, I was informed of the nomination of “Traditional Tea Processing Techniques and Associated Social Practices in China” for inscription on the Representative List of Intangible Cultural Heritage of Humanity. I agree with and support the nomination. I have provided textual and graphic files concerning Tea Drinking Practices (Three-course Tea of Bai Ethnic Group) to the Institute, and with my practical experience, put forward my advice on future safeguarding. I will make concerted efforts along with my apprentices to transmit the element over generations.

I look forward to good news of this nomination.

DONG Li

(handwritten, signed and finger printed)

知情同意书

我叫董丽，1979年生，生长在云南省大理市龙龕村的一个白族家庭。在我们民族，如果有客人来，就会请他喝“三道茶”，感受“一苦，二甜，三回味”，这是我们祖祖辈辈的传统。

我是一名茶艺师，也是“茶俗（白族三道茶）”的代表性传承人。近年来，我致力于展示传承茶艺茶道，带领弟子举办了60多期宣传推广活动，培训学员近千人。2017年，建立“白族三道茶传习所”，开展系统教学，传授这一习俗和相关知识。

我从大理市非物质文化遗产保护管理所那里得知，“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”，我同意并支持这项工作。我向管理所提供了“茶俗（白族三道茶）”的图文材料，结合实际工作对今后的保护措施提出了意见。今后，我会继续带领弟子，让该遗产项目世代传承下去。

祝愿申报工作能够圆满成功！

董丽

2020年12月29日

Letter of Consent

January 26, 2021

I am LI Fangbao, born in 1963, from Maotian Town, Yueyang County. I'm a tea farmer in Junshandao Tea Plantation where I have started learning the Junshan Yinzen tea processing techniques since 1986.

I believe a good tea plantation is essential for producing high-quality tea. Tea farmers here, including me, attach great importance to the sustainable management of tea plantations, and pay special attention to fertilization, pruning, weeding, digging and other maintenance in different seasons according to the local environment and the growth rules of tea plants. Attention should also be paid to reasonable plucking and keeping of tea plants. Each spring when I walk among the tea hills, smelling the pleasant fragrance of fresh tea and seeing the green buds all over the hills, I am really satisfied, which is perhaps the greatest happiness in my life.

When I learned from the Cultural Centre of Junshan District, Yueyang City that "Traditional Tea Processing Techniques and Associated Social Practices in China" was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity, I was very happy. I fully agree with and support the nomination.

In the nomination process, I've sorted out relevant materials of tea plantation management and tea plucking, and asked the Centre to forward them to the Working Group. Besides, I have made my own suggestions on the future safeguarding measures, especially for the sustainable management of tea plantations and maintenance of tea plants.

I will continue to work with tea plants for better management of tea plantations, and hope more people would know and care for tea plants.

LI Fangbao

(handwritten, signed and finger printed)

知情同意书

我叫李万保，1963年生，是玉环县玉田镇人，1986年我开始到君山岛茶园学习君山银针茶制作技术，现在是君山岛茶园的一名茶农。

我认为好茶园是做出好茶的基础。我和这里的其他茶农都非常注重茶园的可持续管理，特别注意根据当地环境和茶树的生长规律，在不同的时令，做好施肥、剪枝、除草、挖茶兜的养护工作，并对茶树进行合理采摘和留养。每年春天走在茶山之间，闻到新茶的清香，看到满山的绿芽，我真的很满足，这或许就是我这辈子上最大的幸福。

当我从君山岛文化馆得知“中国传统制茶技艺及其相关习俗”这一项目正在申报人类非物质文化遗产代表作名录之后，我很高兴，我完全同意并支持这项工作。

在项目申报过程中，我整理了茶园管理、茶树采摘的有关资料，请君山岛文化馆转交工作组，还为今后的保护措施，特别是在茶园的可持续管理、茶树的养护方面提出了自己的建议。

今后，我将继续与茶树为伴，做好茶园管理，并让更多的人认识茶树，爱护茶树。

李万保

2021年11月26日

Letter of Consent

December 13, 2020

I'm Lin Ziling, 11 years old. I am a pupil from Class 503, Chengnan Primary School, Xiangqiao District, Chaozhou City, Guangdong Province.

I grew up in the ancient city of Chaozhou, where tea leaves is called "tea rice" by local people. Tea is as important as the staple food. When worshipping our ancestors, we always offer three cups of tea. Serving guests with tea is an established practice in household. When guests come, we brew Congou tea and serve the guests first. This is our hospitality and also the reflection of modesty and comity. My mother has taught me the 21 procedures of brewing Chaozhou Congou tea which I often practice in my leisure time. In June 2020, I participated in the first "Intangible Cultural Heritage Narrated by Teenagers", a youth event on intangible cultural heritage in Guangdong Province and was awarded as one of the "Young Talents on Intangible Cultural Heritage".

I feel very proud living in this city with an abundance of historical and cultural heritage. Knowing that "Traditional Tea Processing Techniques and Associated Social Practices in China" is to be nominated for inscription on the Representative List of the Intangible Cultural Heritage of Humanity, I'm all for it and wish the nomination a success.

Lin Ziling

(handwritten, signed and finger printed)

知情同意书

我叫林子灵,今年11岁,是广东省潮州市湘桥区城南小学503班的一名小学生。

我从小生活在潮州古城,潮州人把茶叶叫作“茶米”,喝茶和吃饭一样重要,就连祭拜祖先,我们都要奉上三杯茶。客来敬茶也成为约定俗成的家礼,家里来客人了我们都会泡上工夫茶,泡完茶后,首先会邀请客人先喝,这是我们的热情待客之道,也体现着谦和礼让的精神。妈妈也教我学潮州工夫茶冲泡二十一式,平时有时间我也经常练习。在2020年6月份我参加了首届广东省非遗青少年展示的“非遗少年说”活动,被评为“非遗少年达人”之一。

身在这个有历史文化底蕴的城市,我非常自豪!我知道“中国传统制茶技艺及其相关习俗”申报“人类非物质文化遗产代表作名录”的事情,我举双手赞成,也愿此次申遗成功。

林子灵
2020年12月3日

Letter of Consent

December 18, 2020

I'm ZHANG Yongshuo, 12 years old, born in Dali Ancient Town, Dali City.

As a native of Bai ethnic group, I am familiar with the three-course tea of Bai ethnic group, which is a common practice in our daily life. When we have guests coming, we invite them to the living area of our house and greet them with three cups of teas for bitterness, sweetness and after-taste. Now the three-course tea of Bai ethnic group has been introduced to our school and well received by teachers and students. We will learn and transmit it well.

I know that "Traditional Tea Processing Techniques and Associated Social Practices in China" is to be nominated for inscription on the Representative List of the Intangible Cultural Heritage of Humanity. I am in favor of the nomination and wish the nomination a success.

ZHANG Yongshuo

(handwritten, signed and finger printed)

知情同意书

我叫张永烁，今年12岁，出生于大理市大理古城，是地地道道的白族人。白族三道茶是我们白族日常的特客习俗，每当家里来客人，我们都会热情接待客人进堂屋，献上“一苦、二甜、三回味”的三杯茶。现在，白族三道茶也走进了我们学校，大家都很喜欢它，我们会好好学习，好好传承。

我知道“中国传统制茶技艺及其相关习俗”申报“人类非物质文化遗产代表作名录”的事情，我举双手赞成申遗，也祝愿申遗能够成功！

张永烁

2020年12月18日

Letter of Consent

March 13, 2021

We are students from Class One, Grade Six, Diantou Central Primary School, Fuding County, Ningde City, Fujian Province. Living in the tea producing areas, we are very familiar with Fuding white tea and often taught by parents the property and flavor of tea and relevant knowledge thereof.

We have heard from the teacher that “Traditional Tea Processing Techniques and Associated Social Practices in China” was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity. We feel very happy and proud.

Using small winnowing-pans as the drawing board, we spontaneously drew the practitioners, scenes and landscape associated with tea around us to express our wishes and support to the nomination. These are what our “beautiful tea town” look like in our hearts. 11 representatives of us have been selected to sign this Letter of Consent. We will continue to learn tea knowledge and tea culture of our hometown, and strive to let more people love our Fuding white tea.

(with a photo inserted)

Representatives of students from Diantou Central Primary School:

LIN Yuxin, PENG Muchen, CAI Chenxin, HUANG Zhongxing, LIN Jiamin,
HUANG Shiqi, MEI Yiding, CHEN Xinye, ZHONG Dunjian, ZHOU Qingrong,
CAI Jiayu

(signed and finger printed)

知情同意书

我们是福建省宁德市福鼎市点头中心小学6年级1班的学生，我们从小生活在茶乡，对福鼎白茶非常熟悉，父母经常教导我们要知茶性、明茶理。

我们从老师那里得知“中国传统制茶技艺及其相关习俗”正在申报列入“人类非物质文化遗产代表作名录”，我们感到非常高兴和自豪！

我们自发以小簸箕为画本，画出了身边的茶人茶事和茶乡景观，描绘出了自己心中的“美丽茶乡”，以此表达我们对申报工作的祝愿和支持。我们选出了11位代表共同签署这份知情同意书，我们会继续学习茶知识和家乡茶文化，争取让更多的人爱上我们家乡的福鼎白茶。



点头中心小学学生代表：

陈鑫桦

林佳敏

黄忠星

周庆荣

彭沐晨

蔡晨新

林雨欣

钟敦键

黄诗琪

梅亿丁

蔡嘉煜

2021年3月13日

Letter of Consent

December 7, 2020

We are students from Class Four, Grade Five, Honghulu Primary School in Jinhua City. There is a special course in our school, a lesson taught in a tea plantation. Ms. Zheng, our teacher, takes us out of campus to the tea plantation where those tea plucking ladies teach us how to pick tea leaves. We also go to the village to see how the masters stir-fry tea leaves. Our teacher always tells us to cherish every piece of tea leaf, and learn more tea knowledge.

Ms. Zheng also told us that “Traditional Tea Processing Techniques and Associated Social Practices in China” was to be nominated for inscription on the Representative List of Intangible Cultural Heritage of Humanity, with our Wuzhou Juyan tea processing techniques included. We were so delighted when we heard the news. When we grow up, we will take young students to the tea plantations and learn the tea knowledge, just like Ms. Zheng did, and contribute to the safeguarding of intangible cultural heritage.

(with a photo inserted)

Representatives of students from Honghulu Primary School:

LIU Ziyao, CHEN Meichi, WU Shijie, LIN Yixuan, JIA Ziyao, YAO Tiantian,

HU Xinmeng, CHEN Chongyu, WU Chenghewei

(signed and finger printed)

知情同意书

我们是金华市红湖路小学五（4）班的学生，我们学校有堂特别的课，这是一堂在茶园里上的课。课上，郑老师带着我们走出校园来到茶园，跟着采茶的阿姨学习怎么采茶叶。我们还去到村里看炒茶师傅炒制茶叶。郑老师告诉我们，要珍惜每一片茶叶，也要学习更多茶知识。

课上，我们郑老师还说“中国传统制茶技艺及其相关习俗”要申报列入“人类非物质文化遗产代表作名录”，婺州举岩茶制作技艺是其组成部分，听到这个消息后，我们高兴极了。等长大了，我们也要像郑老师一样，带小朋友去茶园里学习茶知识，为保护非物质文化遗产贡献力量。



红湖路小学学生代表：

刘子瑶

陈美麓

吴施洁

林伊轩

贾尧

姚恬恬

胡芯萌

陈重予

吴承尉

2020年12月7日