Appendix 2
(See Form ICH-02 Section 5)

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

A Relevant Extract of ICH Inventory
and Its Supporting Documents

Traditional Tea Processing Techniques and Associated Social Practices in China

People’s Republic of China
March 2021
Appendix 2
(See Form ICH-02 Section 5)

I. A Relevant Extract of ICH Inventory and Its Descriptions

i. Wuyi Rock Tea (Dahongpao Tea) Processing Techniques

Serial No.: 413
Category No.: VIII-63

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Wuyi Rock Tea (Dahongpao Tea) Processing Techniques was included in the first batch of the National List of Intangible Cultural Heritage on May 20, 2006.

Communities, groups or individuals concerned: Representative communities come from Wuyishan City, Fujian Province. Representative bearers are YE Qitong and others.

Geographical location: Fujian Province.

Description: The processing of Wuyi Rock tea (Dahongpao tea) mainly includes picking of tea leaves, weidiao (withering), zuoqing (leaves shaking and cooling), shaqing (enzyme inactivation), rounian (rolling) and hongbei (roasting). Zuoqing is the core skill, through which tea producers repeatedly shake the withered tea leaves and leave them cooled in the baskets. After that, the tea leaves would lose moisture continuously and emit a special fragrance of flowers and fruits.


Serial No.: 930
Category No.: VIII-147

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Flower-scented Tea Processing Techniques (Zhang Yi Yuan Jasmine Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Flower-scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014.
Appendix 2
(See Form ICH-02 Section 5)

Communities, groups or individuals concerned: Representative communities come from Dongcheng District, Beijing; Cangshan District of Fuzhou City, Fujian Province. Representative groups are Beijing Zhang Yi Yuan Tea Co., Ltd., Beijing Wuyutai Tea Co., Ltd., Fuzhou Cross-straits Tea Exchange Association. Representative bearers are WANG Xiulan, SUN Danwei, CHEN Chengzhong, etc.

Geographical location: Beijing, Fujian Province.

Description: The processing of flower-scented tea mainly includes processing the base tea, maintaining the fresh flowers, mixing the flowers with the base tea, yinzhi (scenting), separating the flowers from the tea and drying. Yinzhi is the core skill. During this process, the tea base continuously absorbs the fragrance of fresh flowers and forms its special flavor.


Serial No.: 931
Category No.: VIII-148

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Green Tea Processing Techniques (West Lake Longjing Tea Processing Techniques, Wuzhou Juyan Tea Processing Techniques, Huangshan Maofeng Tea Processing Techniques, Taiping Kowkui Tea Processing Techniques, Lu’an Guapian Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Green Tea Processing Techniques (Biluochun Tea Processing Techniques, Zisun Tea Processing Techniques, Anji Baicha Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province, Wuyuan Green Tea Processing Techniques, Xinyang Maojian Tea Processing Techniques, Enshi Yulu Tea Processing Techniques, Duyun Maojian Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on
November 11, 2014; From January to March 2021, after being posted to the public, Green Tea Processing Techniques (Yuhua Tea Processing Techniques, Mengshan Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Hangzhou City, Jinhua City, Changxing County, Anji County, Zhejiang Province; Huizhou and Huangshan districts, Huangshan City, Yu’an District of Lu’an City, Anhui Province; Wuzhong District of Suzhou City, Nanjing City, Jiangsu Province; Quannan County, Wuyuan County, Jiangxi Province; Xinyang City, Henan Province; Enshi City, Hubei Province; Duyun City, Guizhou Province; Ya’an City, Sichuan Province. Representative groups are Longjing Tea Industry Association of Xihu District, Hangzhou City, Zhejiang Caiyunjian Tea Co., Ltd., Xie Yuda Tea Co., Ltd., Tea Industry Association of Huangshan District, Tea Industry Association of Yu’an District, Lu’an City, Dongting Mountain Biluochun Tea Industry Association of Wuzhong District, Suzhou City, Zisun Tea Culture Research Institute of Changxing County, Anji Zhongsheng Agricultural Development Co., Ltd., Tea Chamber of Commerce of Xinyang City, Enshi Yulu Tea Industry Association, Shengfeng Tea Co., Ltd. of Nanjing. Representative bearers are YANG Jichang, FAN Shenghua, XIE Sishi, FANG Jifan, CHU Zhaowei, SHI Yuewen, ZHENG Funian, LIAO Yongchuan, FANG Genmin, ZHOU Zuhong, YANG Shengwei, ZHANG Ziquan, etc.

Geographical location: Zhejiang, Anhui, Jiangsu, Jiangxi, Henan, Hubei, Guizhou and Sichuan provinces.

Description: The processing of green tea mainly includes picking of tea leaves, shaqing (enzyme inactivation), shaping and drying. Shaqing is the core skill, which can be further divided into pan-frying, roasting, steaming and sun-drying. Green tea is normally served by brewing, while Hakka people in Jiangxi Province also put glutinous rice, ginger, chive, sesame and salt into green tea and mash them for drinking.


Serial No.: 932

Category No.: VIII-149

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Black Tea Processing Techniques (Keemun Black Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Black Tea Processing
Techniques (Dianhong Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Black Tea Processing Techniques (Tanyang Congcou Tea Processing Techniques, Ninghong Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Qimen County, Anhui Province; Fengqing County, Yunnan Province; Fu’an City of Ningde City, Fujian Province; Xiushui County of Jiujiang City, Jiangxi Province. Representative groups are Keemun Black Tea Association of Qimen County, Yunnan Dianhong Group Co., Ltd., Tea Industry Association of Fu’an City, Ninghong Co., Ltd. of Jiangxi Province. Representative bearers are WANG Chang, ZHANG Chengren, etc.

Geographical location: Anhui, Yunnan, Fujian and Jiangxi provinces.

Description: The processing of black tea contains picking of tea leaves, *weidiao* (withering), *rounian* (rolling), *fajiao* (oxidation) and *hongbei* (roasting). *Fajiao* is the core skill, through which the enzymatic oxidation generates the red infusion, red leaves, mellow and sweet taste.

v. Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques, Zhangping Shuixian Tea Processing Techniques)

Serial No.: 933

Category No.: VIII-150

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Oolong Tea Processing Techniques (Tieguanyin Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; From January to March 2021, after being posted to the public, Oolong Tea Processing Techniques (Zhangping Shuixian Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Anxi County, Longyan City, Fujian Province. Representative group is Tea Culture Research Centre of Anxi County. Representative bearers are WEI Yuede, WANG Wenli, etc.

Geographical location: Fujian Province.

Description: The processing of oolong tea contains picking of tea leaves, *weidiao* (withering), *zuoqing* (leaves shaking and cooling), *shaqing* (enzyme inactivation),
Appendix 2
(See Form ICH-02 Section 5)

rounian (rolling) and hongbei (roasting). Zuoqing is the core skill, through which tea producers repeatedly shake the withered tea leaves and leave them cooled in the baskets. After that, the tea leaves would lose moisture continuously and emit a special fragrance of oolong tea.

vi. Pu’er Tea Processing Techniques (Gongcha Tea Processing Techniques, Tae Tea Processing Techniques)

Serial No.: 934
Category No.: VIII-151

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Pu’er Tea Processing Techniques (Gongcha Tea Processing Techniques, Tae Tea Processing Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

Communities, groups or individuals concerned: Representative communities come from Ning’er Hani and Yi Autonomous County, Menghai County, Yunnan Province. Representative group is Menghai Tea Factory (General Partnership).

Geographical location: Yunnan Province.

Description: Pu’er raw tea is processed by picking of tea leaves, shaoqing (enzyme inactivation), rounian (rolling), drying and compressing. Shaoqing is the core skill. Pu’er ripen tea is processed by picking of tea leaves, shaoqing (enzyme inactivation), rounian (rolling), wodui (piling) and compressing. Wodui is the core skill. In Ning’er County, before picking leaves in spring every year, the relevant ethnics worship the tea plants according to their rituals, praying for a bumper harvest, good luck and happiness in the coming year.


Serial No.: 935
Category No.: VIII-152

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Dark Tea Processing Techniques (Qianliangcha Tea Processing Techniques, Fu Brick Tea Processing Techniques, Nanlubiancha Tea Processing Techniques) was included in the second batch of the
National List of Intangible Cultural Heritage on June 7, 2008; Dark Tea Processing Techniques (Xiaguan Tuocha Tea Processing Techniques) was included in the National List of Intangible Cultural Heritage on an extended basis on May 23, 2011; Dark Tea Processing Techniques (Zhaoliqiao Brick Tea Processing Techniques, Liubao Tea Processing Techniques) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Dark Tea Processing Techniques (Changshengchuan Dark Brick Tea Processing Techniques, Xianyang Fucha Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Anhua County, Yiyang City, Hunan Province; Ya’an City, Sichuan Province; Dali Bai Autonomous Prefecture, Yunnan Province; Chibi City, Hubei Province; Cangwu County, Guangxi Zhuang Autonomous Region; Wujiagang District of Yichang City, Hubei Province; Xianyang City, Shaanxi Province. Representative groups are Yiyang Tea Factory Co., Ltd., Yunnan Xiaguan Tuocha (Group) Co., Ltd., Zhaoliqiao Tea Co., Ltd., Hubei Province, Xining Biotech Co., Ltd. Representative bearers are LI Shengfu, LIU Xingyi, GAN Yuxiang, WEI Jiequn, etc.

Geographical location: Hunan, Sichuan, Yunnan, Hubei, Guangxi Zhuang Autonomous Region and Shaanxi provinces.

Description: The processing of dark tea contains picking of tea leaves, shaqing (enzyme inactivation), rounian (rolling), wodui (piling), drying and compressing. Wodui is the core skill, through which the synergistic effects of hyther and microorganisms develop the specific characteristics and flavor of dark tea.

viii. Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques)

Serial No.: 944

Category No.: VIII-161

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Tea Refreshments Making Techniques (Fuchun Tea Refreshments Making Techniques) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

Communities, groups or individuals concerned: Representative communities come from Yangzhou City, Jiangsu Province. Representative group is Fuchun Tea House, Yangzhou Fuchun Beverage and Catering Services Group Co., Ltd. Representative bearers are XU Yongzhen and others.
Appendix 2
(See Form ICH-02 Section 5)

Geographical location: Jiangsu Province.

Description: Tea pastry makers prepare tea refreshments such as Sandingbao (steamed bun stuffed with three kinds of diced fillings), Qiancengyougao (layered oil pastry) and Emerald Siu Mai for people to eat along with tea. Drinking tea and sharing tea refreshments are important contents of daily life in relevant communities and are important ways for local people to treat guests and for communication.

ix. White Tea Processing Techniques (Fuding White Tea Processing Techniques)

Serial No.: 1183

Category No.: VIII-203

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, White Tea Processing Techniques (Fuding White Tea Processing Techniques) was included in the third batch of the National List of Intangible Cultural Heritage on May 23, 2011.

Communities, groups or individuals concerned: Representative communities come from Fuding City, Fujian Province. Representative group is Tea Industry Association of Fuding City. Representative bearers are MEI Xiangjing and others.

Geographical location: Fujian Province.

Description: The processing of white tea mainly includes picking of tea leaves, weidiao (withering) and drying. Weidiao is the core skill. Fresh leaves are spread in a bamboo tray to evaporate moisture, after which the appearance and traits of white tea are developed.

x. Yellow Tea Processing Techniques (Junshan Yinzhen Tea Processing Techniques)

Category No.: VIII-267

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, from January to March 2021, after being posted to the public, Yellow Tea Processing Techniques (Junshan Yinzhen Tea Processing Techniques) was included in the draft list proposed for the national inventory.

Communities, groups or individuals concerned: Representative communities come from Junshan District of Yueyang City, Hunan Province.

Geographical location: Hunan Province.
Appendix 2  
(See Form ICH-02 Section 5)

**Description:** The processing of yellow tea mainly includes picking of tea leaves, *shaqing* (enzyme inactivation), *menhuang* (yellowing) and drying. Among them, *menhuang* is the core skill. Tea leaves are piled hot and undergo chemical changes under hyther, which results in the specific yellow leaves and yellow infusion.

**xi. Sour Tea Processing Techniques of De’ang Ethnic Group**

**Category No.:** VIII-268

**Date of Inclusion:** Through the initiative of and with the active participation of the communities, groups and individuals concerned, from January to March 2021, after being posted to the public, Sour Tea Processing Techniques of De’ang Ethnic Group was included in the draft list proposed for the national inventory.

**Communities, groups or individuals concerned:** Representative communities come from Mangshi City of Dehong Dai and Jingpo Autonomous Prefecture, Yunnan Province.

**Geographical location:** Yunnan Province.

**Description:** For De’ang people, sour tea is closely related to activities including wedding, communication and religious sacrifice. Processing and drinking sour tea is important in their daily life. De’ang sour tea is both edible and drinkable. The processing of De’ang sour tea mainly includes picking of tea leaves, *shaqing* (enzyme inactivation), *rounian* (rolling), *fajiao* (fermentation), pounding, shaping and drying. De’ang people seal the tea leaves in a bamboo tube or a pottery and bury them into a pit. The lactic acid bacteria form the special flavor of the sour tea.

**xii. Temple Fair (Tea Festival)**

**Serial No.:** 991

**Category No.:** X-84

**Date of Inclusion:** Through the initiative of and with the active participation of the communities, groups and individuals concerned, Temple Fair (Tea Festival) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008.

**Communities, groups or individuals concerned:** Representative communities come from Pan’an County, Zhejiang Province.

**Geographical location:** Zhejiang Province.

**Description:** In every spring and autumn, people from the 172 villages of Pan’an County gather to enjoy this important festival at Yushan Ancient Tea Market. At the
temple fair, the villagers worship the God of Tea, inspect tea hills, present folk art performances, do business of tea, and visit relatives and friends.


*Serial No.:* 1014  
*Category No.:* X-107

**Date of Inclusion:** Through the initiative of and with the active participation of the communities, groups and individuals concerned, Tea Art (Chaozhou Congou Tea Art) was included in the second batch of the National List of Intangible Cultural Heritage on June 7, 2008; Tea Drinking Practices (Three-course Tea of Bai Ethnic Group) was included in the National List of Representative Elements of Intangible Cultural Heritage on an extended basis on November 11, 2014; From January to March 2021, after being posted to the public, Tea Drinking Practices (Practices Related to Youcha of Yao Ethnic Group) was included in the draft list proposed for the national inventory.

**Communities, groups or individuals concerned:** Representative communities come from Chaozhou City, Guangdong Province; Dali City, Yunnan Province; Gongcheng Yao Autonomous County of Guilin City, Guangxi Zhuang Autonomous Region. Representative group is Youcha Tea Association of Gongcheng Yao Autonomous County.

**Geographical location:** Guangdong and Yunnan provinces, Guangxi Zhuang Autonomous Region.

**Description:** Tea drinking and tasting penetrate deeply into Chinese people’s daily life. Tea is an important media for communication in socializing and ceremonies such as wedding, apprentice taking and sacrificing. Associated practices vary in different regions and among different ethnic groups. In Chaozhou City, Guangdong Province, people gather together and brew and share Congou tea through a set of specific procedures. Drinking Congou tea is rooted in the daily life, which promotes communication and harmony within family and among people. In Dali City, Yunnan Province, the Bai people treat guests with three-course tea, which is “bitterness in the first course, sweetness in the second and after-taste in the third”. In Gongcheng Yao Autonomous County of Guangxi Zhuang Autonomous Region, the Yao people put tea, oil, ginger, garlic, etc. into an iron pot, pound them repeatedly, cook them with hot water, so as to serve it for important life rituals and festivals, and show their hospitality.

**xiv. Jingshan Tea Ceremony**

*Serial No.:* 1215
Category No.: X-140

Date of Inclusion: Through the initiative of and with the active participation of the communities, groups and individuals concerned, Jingshan Tea Ceremony was included in the third batch of the National List of Intangible Cultural Heritage on May 23, 2011.

Communities, groups or individuals concerned: Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City.

Geographical location: Zhejiang Province.

Description: At the Wanshou Buddhist Temple of Jingshan Town in Yuhang District, Hangzhou City, abbots and monks greet guests with traditional ritualized tea ceremony, which was originated from the first year of Tianbao Reign (742 AD) in the Tang Dynasty. Jingshan Tea Ceremony has certain rituals: posting announcement, beating the drum, ushering to the seats, praying to Buddha, brewing and whisking, serving and sharing, chanting and tasting, acknowledging and leaving. The traditional way of preparing tea by diancha (whisking) has been followed as always. Specific tools used for diancha are tea mill, water ladle, tea sieve, tea brush, tea saucer, tea bowl, porcelain ewer, tea whisk and tea cloth, etc. In the ceremony, guests seek to attain enlightenment through conversation and meditation with hosts.

II. Supporting Documents

i. Notification of the State Council on the First Batch of the National List of Intangible Cultural Heritage
   http://www.gov.cn/zhengce/content/2008-03/28/content_5917.htm

ii. Notification of the State Council on the Second Batch of the National List of Intangible Cultural Heritage and the Extended Elements of the First Batch of the National List of Intangible Cultural Heritage
   http://www.gov.cn/zhengce/content/2008-06/16/content_5835.htm

iii. Notification of the State Council on the Third Batch of the National List of Intangible Cultural Heritage
   http://www.gov.cn/zhengce/content/2011-06/09/content_5804.htm

iv. Notification of the State Council on the Fourth Batch of the National List of the Representative Elements of Intangible Cultural Heritage
   http://www.gov.cn/zhengce/content/2014-12/03/content_9286.htm
Appendix 2  
(See Form ICH-02 Section 5)

In 2014, the list was renamed as the National List of Representative Elements of Intangible Cultural Heritage in accordance with the Law of the People’s Republic of China on Intangible Cultural Heritage.
国务院关于公布第一批国家级非物质文化遗产名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第一批国家级非物质文化遗产名录（共计518项），现予公布。

我国是历史悠久的文明古国，拥有丰富多彩的文化遗产。非物质文化遗产是文化遗产的重要组成部分，是我国历史的见证和中华文化的重要载体，蕴含着中华民族特有的精神价值、思维方式、想象力和文化意识，体现着中华
民族的生命力和创造力。保护和利用好非物质文化遗产，对于继承和发扬民族优秀文化传统、增进民族团结和维护国家统一、增强民族自信心和凝聚力、促进社会主义精神文明建设都具有重要而深远的意义。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发〔2005〕42号）的精神和有关要求，认真贯彻“保护为主、抢救第一、合理利用、传承发展”的工作方针，切实做好非物质文化遗产的保护、管理和合理利用工作。
### 第一批国家级非物质文化遗产名录
（共计518项）

#### 一、民间文学（共计31项）

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### Appendix 2
(See Form ICH-02 Section 5)

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<td>新疆维吾尔自治区喀什地区</td>
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主题词：文化  通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区。
全国人大常委会办公厅，全国政协办公厅，高法院，高检院。
各民主党派中央。

国务院办公厅秘书局  2006年5月25日印发
Appendix 2  
(See Form ICH-02 Section 5)

Reference No.: 0007690

Notification of the State Council on the First Batch of  
the National List of Intangible Cultural Heritage

File No.: State Council [2006] 18

20 May 2006

People’s governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the first batch of the National List of Intangible Cultural Heritage (518 elements in total) identified by the Ministry of Culture.

China is an ancient country with a long civilization and abundant and colorful cultural heritages. The intangible cultural heritage is an important part of the cultural heritage, a witness to the history of China and a vital carrier of Chinese culture. It embodies the spiritual values, way of thinking, imagination and cultural ideology exclusive to the Chinese nation and reflects the vitality and creativity of the Chinese people. The safeguarding and good management of the intangible cultural heritage are of profound significance for carrying forward cultural traditions, maintaining national solidarity, boosting national confidence and cohesion, and for stimulating the construction of a spiritual civilization.

All the regions and departments shall, in accordance with the spirits and requirements of the Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding (File No.: State Council [2005] 42), carefully implement the working policy of “safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development” and adopt a sensible approach in the safeguarding, management and reasonable utilization of the intangible cultural heritage.

The State Council

(sealed)
**Appendix 2**
*(See Form ICH-02 Section 5)*

**The First Batch of the National List of Intangible Cultural Heritage**
*(518 in total)*

<table>
<thead>
<tr>
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<th>Category No.</th>
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<td>Wuyi Rock Tea (Dahongpao Tea) Processing Techniques</td>
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国务院文件

国发[2008]19号

国务院关于公布第二批国家级非物质文化遗产名录和第一批国家级非物质文化遗产扩展项目名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第二批国家级非物质文化遗产名录（共计510项）和第一批国家级非物质文化遗产扩展项目名录（共计147项），现予公布。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发[2005]42号）和《国务院办公厅关于----1----
加强我国非物质文化遗产保护工作的意见》（国办发〔2005〕18号）要求，进一步贯彻“保护为主、抢救第一、合理利用、传承发展”的工作方针，认真做好非物质文化遗产的保护、管理工作，为弘扬中华文化，推动社会主义文化大发展大繁荣做出新的贡献。
## 第二批国家级非物质文化遗产名录

（共计510项）

### 一、民间文学（共计53项）

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(See Form ICH-02 Section 5)
### Appendix 2
(See Form ICH-02 Section 5)

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### Appendix 2
(See Form ICH-02 Section 5)

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### Appendix 2
(See Form ICH-02 Section 5)

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— 50 —
主题词：文化  通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅，各总部，各军兵种，各大军区。
全国人大常委会办公厅，全国政协办公厅，高法院，高检院。
各民主党派中央。

国务院办公厅秘书局  2008年6月13日印发
Appendix 2  
(See Form ICH-02 Section 5)

Reference No.: 0007917

Notification of the State Council on the Second Batch of the National List of Intangible Cultural Heritage and the Extended Elements of the First Batch of the National List of Intangible Cultural Heritage

File No.: State Council [2008] 19

7 June 2008

People’s governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the second batch of the National List of Intangible Cultural Heritage (510 in total) and the extended elements of the first batch of the National List of Intangible Cultural Heritage (147 in total) identified by the Ministry of Culture.

All the regions and departments, in accordance with the requirements of the Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding (File No.: State Council [2005] 42) and the Advice of the General Office of the State Council on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State Council General Office [2015] 18), and shall further implement the safeguarding and management of the intangible cultural heritage by adhering to the working policy of “safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development,” so as to make new contributions to both the promotion of Chinese culture and the impetus to the great development and prosperity of the socialist culture.

The State Council

(sealed)
## The Second Batch of the National List of Intangible Cultural Heritage
(510 in total)

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国务院文件

国发〔2011〕14号

国务院关于公布第三批
国家级非物质文化遗产名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第三批国家级非物质文化遗产名录（共计191项）和国家级非物质文化遗产名录扩展项目名录（共计164项），现予公布。

各地区、各部门要按照《国务院关于加强文化遗产保护的通知》（国发〔2005〕42号）和《国务院办公厅关于加强我国非物质文化遗产保护工作的意见》（国办发
[2005] 18 号）要求，认真贯彻落实“保护为主、抢救第一、合理利用、传承发展”的工作方针，坚持科学的保护理念，扎实做好非物质文化遗产名录项目的保护、传承和管理工作，努力推动非物质文化遗产保护迈上新的台阶，为构建完备的、有中国特色的非物质文化遗产保护制度，推动文化大发展大繁荣，建设中华民族共有精神家园，满足人民群众日益增长的精神文化需求，作出积极的贡献。
### 第三批国家级非物质文化遗产名录

（共计 191 项）

#### 一、民间文学（共计 41 项）

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(See Form ICH-02 Section 5)

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（共计164项）

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<td>司岗里</td>
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二、传统音乐（共计16项）

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*(See Form ICH-02 Section 5)*

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<td>北京市海淀区，内蒙古自治区科尔沁右翼中旗，吉林省前郭尔罗斯蒙古族自治县，上海市浦东新区，贵州省凯里市，云南省临沧市临翔区</td>
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<td>祭祖习俗（泌水柳氏清明祭祖、太公祭、石壁客家祭祖习俗、灯杆彩风习俗、下沙祭祖）</td>
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主题词：文化 通知

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅，各总部、各军兵种、各大军区，全国人大常委会办公厅，全国政协办公厅，高法院，高检院，各民主党派中央。

国务院办公厅秘书局 2011年5月26日印发
Appendix 2
(See Form ICH-02 Section 5)

Reference No.: 0003644

Notification of the State Council on the Third Batch of
the National List of Intangible Cultural Heritage

File No.: State Council [2011] 14

23 May 2011

People’s governments of all provinces, autonomous regions and municipalities directly
under the Central Government, all departments, commissions and organizations directly
under the State Council,

The State Council hereby releases the third batch of the National List of Intangible Cultural
Heritage (191 in total) and the Extended Elements of the National List of Intangible Cultural
Heritage (164 in total) identified by the Ministry of Culture.

All the regions and departments shall, in accordance with the requirements of the
Notification of the State Council on the Enhancement of Cultural Heritage Safeguarding
(File No.: State Council [2005] 42) and the Advice of the General Office of the State Council
on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State
Council General Office [2005] 18), carefully implement the working policy of “safeguarding
orientation, prioritized rescue, reasonable utilization, transmission and development”,
adhere to the concept of scientific safeguarding, enhance the safeguarding and
management of the elements included in the List, strive to promote intangible cultural
heritage safeguarding to a new height, and contribute to establishing a comprehensive
intangible cultural heritage safeguarding mechanism with Chinese characteristics,
promoting the prosperity of cultural development, building up a shared spiritual homeland of
the Chinese nation and matching up the increasing spiritual and cultural demands of people.

The State Council

(sealed)
### The Third Batch of the National List of Intangible Cultural Heritage
(191 in Total)

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<td>VIII-203</td>
<td>White Tea Processing Techniques (Fuding White Tea Processing Techniques)</td>
<td>Fuding City, Fujian Province</td>
</tr>
<tr>
<td>1215</td>
<td>X-140</td>
<td>Jingshan Tea Ceremony</td>
<td>Yuhang District of Hangzhou City, Zhejiang Province</td>
</tr>
</tbody>
</table>

### Extended Elements of the National List of Intangible Cultural Heritage
(164 in Total)

<table>
<thead>
<tr>
<th>Serial No.</th>
<th>Category No.</th>
<th>Name</th>
<th>Competent Bodies</th>
</tr>
</thead>
<tbody>
<tr>
<td>930</td>
<td>VIII-147</td>
<td>Flower-scented Tea Processing Techniques (Wuyutai Jasmine Tea Processing Techniques)</td>
<td>Dongcheng District, Beijing</td>
</tr>
<tr>
<td>931</td>
<td>VIII-148</td>
<td>Green Tea Processing Techniques (Biluochun Tea Processing Techniques, Zisun Tea Processing Techniques, Anji Baicha Tea Processing Techniques)</td>
<td>Wuzhong District of Suzhou City, Jiangsu Province; Changxing County, Anji County, Zhejiang Province</td>
</tr>
<tr>
<td>935</td>
<td>VIII-152</td>
<td>Dark Tea Processing Techniques (Xiaguan Tuocha Tea Processing Techniques)</td>
<td>Dali Bai Autonomous Prefecture, Yunnan Province</td>
</tr>
</tbody>
</table>
国务院关于公布第四批国家级非物质文化遗产代表性项目名录的通知

各省、自治区、直辖市人民政府，国务院各部委、各直属机构：

国务院批准文化部确定的第四批国家级非物质文化遗产代表性项目名录（共计 153 项）和国家级非物质文化遗产代表性项目名录扩展项目名录（共计 153 项），现予公布。按照《中华人民共和国非物质文化遗产法》的表述，将“国家级非物质文化遗产名录”名称调整为“国家级非物质文化遗产代表性项目名录”。

各地区、各部门要按照《中华人民共和国非物质文化遗产法》和《国务院办公厅关于加强我国非物质文化遗产保护工作的意见》（国办发〔2005〕18 号）要求，认真贯彻“保护为主、抢
按第一、合理利用、传承发展”的工作方针，坚持科学保护理念，制定规划，扎实做好非物质文化遗产代表性项目的传承、传播工作，推动非物质文化遗产保护迈上新台阶，为弘扬中华民族优秀传统文化作出新的贡献。

(此件公开发布)

2014年11月11日
## 国家级非物质文化遗产
### 代表性项目名录扩展项目名录
（共计 153 项）

### 一、民间文学（共计 7 项）

<table>
<thead>
<tr>
<th>序号</th>
<th>项目编号</th>
<th>项目名称</th>
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<tbody>
<tr>
<td>8</td>
<td>I－8</td>
<td>孟姜女传说</td>
<td>山东省莱芜市莱城区</td>
</tr>
<tr>
<td>13</td>
<td>I－13</td>
<td>宝卷（吴地宝卷）</td>
<td>江苏省苏州市</td>
</tr>
<tr>
<td>27</td>
<td>I－27</td>
<td>格萨（斯）尔</td>
<td>内蒙古自治区巴林右旗</td>
</tr>
<tr>
<td>521</td>
<td>I－34</td>
<td>杨家将传说（杨忠单惠传说）</td>
<td>天津市宁河县</td>
</tr>
<tr>
<td>565</td>
<td>I－78</td>
<td>童谣（绍兴童谣）</td>
<td>浙江省绍兴市</td>
</tr>
<tr>
<td>1043</td>
<td>I－99</td>
<td>苏东坡传说</td>
<td>湖北省黄冈市</td>
</tr>
<tr>
<td>1069</td>
<td>I－125</td>
<td>谐语（陕北民谚）</td>
<td>陕西省榆林市</td>
</tr>
</tbody>
</table>

### 二、传统音乐（共计 19 项）

<table>
<thead>
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<th>序号</th>
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<tr>
<td>34</td>
<td>II－3</td>
<td>蒙古族长调民歌（巴尔虎长调）</td>
<td>内蒙古自治区新巴尔虎左旗</td>
</tr>
<tr>
<td>51</td>
<td>II－20</td>
<td>花儿（张家川花儿）</td>
<td>甘肃省张家川回族自治县</td>
</tr>
<tr>
<td>52</td>
<td>II－21</td>
<td>藏族拉伊（那曲拉伊）</td>
<td>西藏自治区那曲地区</td>
</tr>
</tbody>
</table>
### Appendix 2
(See Form ICH-02 Section 5)

| 序号 | 项目编号 | 项目名称                                                                 | 申报地区或单位                                                                 |
|------|----------|--------------------------------------------------------------------------|---------------------------------------------------------------------------------
| 881  | VII-98   | 陶器烧制技艺（平定砂器制作技艺，平定黑釉刻花陶瓷制作技艺，宜兴均陶制作技艺，德州黑陶制作技艺，武汉手拉朱泥壶制作技艺） | 山西省平定县，江苏省宜兴市，山东省德州市，广东省潮州市。                  |
| 882  | VII-99   | 威丝织造技艺（淮阴织造技艺）                                           | 山西省高平市。                                                                  |
| 883  | VII-100  | 传统柳编技艺（威县土布纺织技艺，滕县桑蚕丝织技艺）                    | 河北省威县，四川省德昌县。                                                   |
| 893  | VII-110  | 堆锦绣技艺（阆中丝绸织造技艺，天水丝绸织造技艺）                        | 四川省阆中市，甘肃省天水市秦州区。                                           |
| 894  | VII-111  | 麻羊皮鞣制工艺（二毛皮制作技艺）                                        | 宁夏回族自治区。                                                               |
| 900  | VII-117  | 金银细工制作技艺                                                        | 山西省雁山县。                                                                 |
| 907  | VII-124  | 民族乐器制作技艺（扎念琴制作技艺）                                     | 西藏自治区左贡县。                                                            |
| 910  | VII-127  | 漆器髹饰技艺（蒙山髹饰漆器髹饰技艺）                                    | 山西省雁山县。                                                                 |
| 916  | VIII-133 | 视台制作技艺（松花石砚制作技艺）                                        | 辽宁省本溪市。                                                                 |
| 921  | VIII-138 | 水密隔绝福船制造技艺                                                    | 福建省泉州市泉港区。                                                         |
| 930  | VII-147  | 花茶制作技艺（福州茉莉花茶窨制工艺）                                   | 福建省福州市仓山区。                                                         |
| 931  | VII-148  | 茶叶制作技艺（徽州农家乐茶制作技艺，安徽绿茶制作技艺，信阳毛尖茶制作技艺，恩施玉露制作技艺，都匀毛尖茶制作技艺） | 江西省全南县，婺源县，河南省信阳市，湖北省恩施市，贵州省都匀市。       |
### 九、传统医药（共计 10 项）

<table>
<thead>
<tr>
<th>序号</th>
<th>项目编号</th>
<th>项目名称</th>
<th>申报地区或单位</th>
</tr>
</thead>
<tbody>
<tr>
<td>441</td>
<td>Ⅱ－2</td>
<td>中医诊疗法（清塞治传统诊疗，中医传统诊疗方法，脏腑推拿疗法，明氏外科学法，古本易筋经十二对等编法，丁氏中医学法，扬州中医学法，董氏中医学法，采氏中医学法，毛氏中医外疗法，毛氏中医学法，段氏中医学法）</td>
<td>北京市西城区，河南省石家庄市、保定市、上海市、江苏省南京市、扬州市，浙江省宁波市海曙区，安徽省合肥市，河南省周口市川汇区，新蔡县，湖北省咸宁市咸安区，广东省珠海市、深圳市</td>
</tr>
</tbody>
</table>
### Appendix 2
(See Form ICH-02 Section 5)

<table>
<thead>
<tr>
<th>序号</th>
<th>项目编码</th>
<th>项目名称</th>
<th>申报地区或单位</th>
</tr>
</thead>
<tbody>
<tr>
<td>992</td>
<td>X-85</td>
<td>民间信仰（孝子祭、潮神祭祀、三平祖师信仰、东镇沂山祭祀、玄妙双陆信仰、海王山祭祀、斗门双陆信仰、平潭山岭头、康定结山会、梅里神山祭祀、女子大山祭祀、略城县三节会、同庆花山、庆恩山水会、黄大仙信仰、澳门妈吒信仰）</td>
<td>浙江省富阳市、海宁市、福建省平和县、山东省临沂县、广东省汕头市潮阳区、广东省龙川市、海南省海口市、定安县、澄迈县、广西壮族自治区钦州市、四川省康定县、云南省德钦县、西畴县、贵州省安顺市西秀区、陕西省西安市、甘南州岷县、宁夏回族自治区同心县、香港特别行政区、澳门特别行政区</td>
</tr>
<tr>
<td>994</td>
<td>X-87</td>
<td>收阅（珠格经事）</td>
<td>湖南省涟源市</td>
</tr>
<tr>
<td>997</td>
<td>X-90</td>
<td>祭祀习俗（徽州祠祭、诸葛后裔祭祖、凉山彝族之木幡宗祭祀、徐村司马迁祭祀）</td>
<td>安徽省临泉县、浙江省兰溪市、陕西省武功县、陕西省韩城市</td>
</tr>
<tr>
<td>1014</td>
<td>X-107</td>
<td>茶俗（白族三道茶）</td>
<td>云南省大理市</td>
</tr>
<tr>
<td>1015</td>
<td>X-108</td>
<td>蒙古族服饰</td>
<td>内蒙古自治区正蓝旗</td>
</tr>
<tr>
<td>1020</td>
<td>X-113</td>
<td>藏族服饰</td>
<td>青海省海南藏族自治州</td>
</tr>
<tr>
<td>1197</td>
<td>X-122</td>
<td>中元节（西河灯节）</td>
<td>广西壮族自治区资源</td>
</tr>
<tr>
<td>1214</td>
<td>X-139</td>
<td>糖俗（维吾尔族糖俗、苗族糖俗、瑶族糖俗）</td>
<td>黑龙江省同江市、浙江省景宁县、壮族自治区、福建省霞浦县、广东省遂南瑶族自治县</td>
</tr>
<tr>
<td>1217</td>
<td>X-142</td>
<td>规约习俗（侗族族规）</td>
<td>贵州省黎平县</td>
</tr>
</tbody>
</table>

抄送：党中央各部门，各计划单列市人民政府，中央军委办公厅、各总部、各军兵种、各大军区，武警部队。
全国人大常委会办公厅，全国政协办公厅，最高法院，最高检院。
各民主党派中央，全国工商联。

国务院办公厅秘书局

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2014年11月15日印发

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45
Reference No.: 001765

Notification of the State Council on the Fourth Batch of the National List of the Representative Elements of Intangible Cultural Heritage

File No.: State Council [2014] 59

11 November 2014

People’s governments of all provinces, autonomous regions and municipalities directly under the Central Government, all departments, commissions and organizations directly under the State Council,

The State Council hereby releases the fourth batch of the National List of the Representative Elements of Intangible Cultural Heritage (153 in total) and the Extended Elements of the National List of Representative Elements of the Intangible Cultural Heritage (153 in total) identified by the Ministry of Culture. According to the Law of the People’s Republic of China on Intangible Cultural Heritage, the National List of the Intangible Cultural Heritage is renamed the National List of the Representative Elements of Intangible Cultural Heritage.

All the regions and departments shall, in accordance with requirements of the Law of the People’s Republic of China on Intangible Cultural Heritage and the Advice of the General Office of the State Council on the Enhancement of Intangible Cultural Heritage Safeguarding in China (File No.: State Council General Office [2005] 18), and by adhering to the working policy of “safeguarding orientation, prioritized rescue, reasonable utilization, transmission and development,” draw up specific plans based on the concept of scientific safeguarding, facilitate the transmission and promotion of the elements included in the List and advance intangible cultural heritage safeguarding to a new height, so as to further contribute to the development and dissemination of the Chinese traditional culture.

(Released to the Public)

The State Council

(sealed)
Appendix 2
(See Form ICH-02 Section 5)

The Extended Elements of the National List of the Representative Elements of Intangible Cultural Heritage
(153 in total)

<table>
<thead>
<tr>
<th>Serial No.</th>
<th>Category No.</th>
<th>Name</th>
<th>Competent Bodies</th>
</tr>
</thead>
<tbody>
<tr>
<td>930</td>
<td>VIII-147</td>
<td>Flower-scented Tea Processing Techniques (Scenting Techniques of Jasmine Tea, Fuzhou)</td>
<td>Gangshan District of Fuzhou City, Fujian Province</td>
</tr>
<tr>
<td>931</td>
<td>VIII-148</td>
<td>Green Tea Processing Techniques (Hakka Leicha Tea Processing Techniques in Southern Jiangxi Province, Wuyuan Green Tea Processing Techniques, Xinyang Maojian Tea Processing Techniques, Enshi Yulu Tea Processing Techniques, Duyun Maojian Tea Processing Techniques)</td>
<td>Quannan County, Wuyuan County, Jiangxi Province; Xinyang City, Henan Province; Enshi City, Hubei Province; Duyun City, Guizhou Province</td>
</tr>
<tr>
<td>932</td>
<td>VIII-149</td>
<td>Black Tea Processing Techniques (Dianhong Tea Processing Techniques)</td>
<td>Fengqing County, Yunnan Province</td>
</tr>
<tr>
<td>935</td>
<td>VIII-152</td>
<td>Dark Tea Processing Techniques (Zhaoliquiao Brick Tea Processing Techniques, Liubao Tea Processing Techniques)</td>
<td>Chibi City, Hubei Province; Cangwu County, Guangxi Zhuang Autonomous Region</td>
</tr>
<tr>
<td>1014</td>
<td>X-107</td>
<td>Tea Drinking Practices (Three-course Tea of Bai Ethnic Group)</td>
<td>Dali City, Yunnan Province</td>
</tr>
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