

# GEOGRAPHICAL INDICATIONS

*Natural & Cultural  
Heritage of Vietnam*

Paracel Islands  
(Hoàng Sa)

Spartay Islands  
(Trường Sa)

60

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*The Guide “Geographical Indications – Natural and Cultural Heritage of Vietnam” is prepared under the framework of the project “Support to Development of Geographical Indications in Vietnam” funded by the French Development Agency (AFD). The National Office of Intellectual Property of Vietnam (NOIP), Ministry of Science and Technology, is the project operator.*

## Preface

A geographical indication (GI) is a sign which identifies a product whose reputation and specific quality attributes constituted by the unique combination of local natural resources and cultural ones in a given territory, region or country. GI has been increasingly adopted as an effective strategy to raise awareness of the consumers about the origin and quality of products, as well as to promote image of origin-based products and valorize the heritage values constituted by natural and cultural resources aiming at raising competitiveness of traditional products. There are around 10,000 products protected under GI worldwide, with an estimated annual trading turnover of US\$ 50 billion. Thanks to favorable natural endowments, diversified traditions and cultures, experiences, diligence and skills of the people, Vietnam possesses a diverse range of typical agricultural and handicraft products of quality and reputation anchored on territory and associated with local cultural identities. Many origin-based products are widely known in the domestic and international markets.

Vietnam has built a fundamental legislative framework to facilitate the registration for protected geographical indications (PGI) aiming at promoting origin-based products in parallel with enhancing their values and competitiveness in the market. That 60 agricultural and handicraft products originated from 39 provinces and cities benefit from PGI by June 2018 underlines an increasingly significant role of GI in producing and trading local specialties.

The manual entitled “Geographical Indications: Natural and Cultural Heritage of Vietnam” which is the fruit of an intense collaboration between the National Office of Intellectual Property of Vietnam and the project “Support to Development of Geographical Indications in Vietnam”. This manual depicts panoramas of products bearing PGI: geographical origin and history of the typical products, as well as cultural and human factors linked to the quality and reputation of PGIs. It is our hope that state agencies dealing with intellectual property, businesses and relevant stakeholders in the management and development of PGI scheme find this manual useful.

**Dr. Dinh Huu Phi**

*Director General  
of the National Office of Intellectual Property,  
Ministry of Science and Technology*

# MAP OF GEOGRAPHICAL INDICATIONS IN VIETNAM

## NORTHERN MIDLAND & MOUNTAIN AREAS (20 GIs)

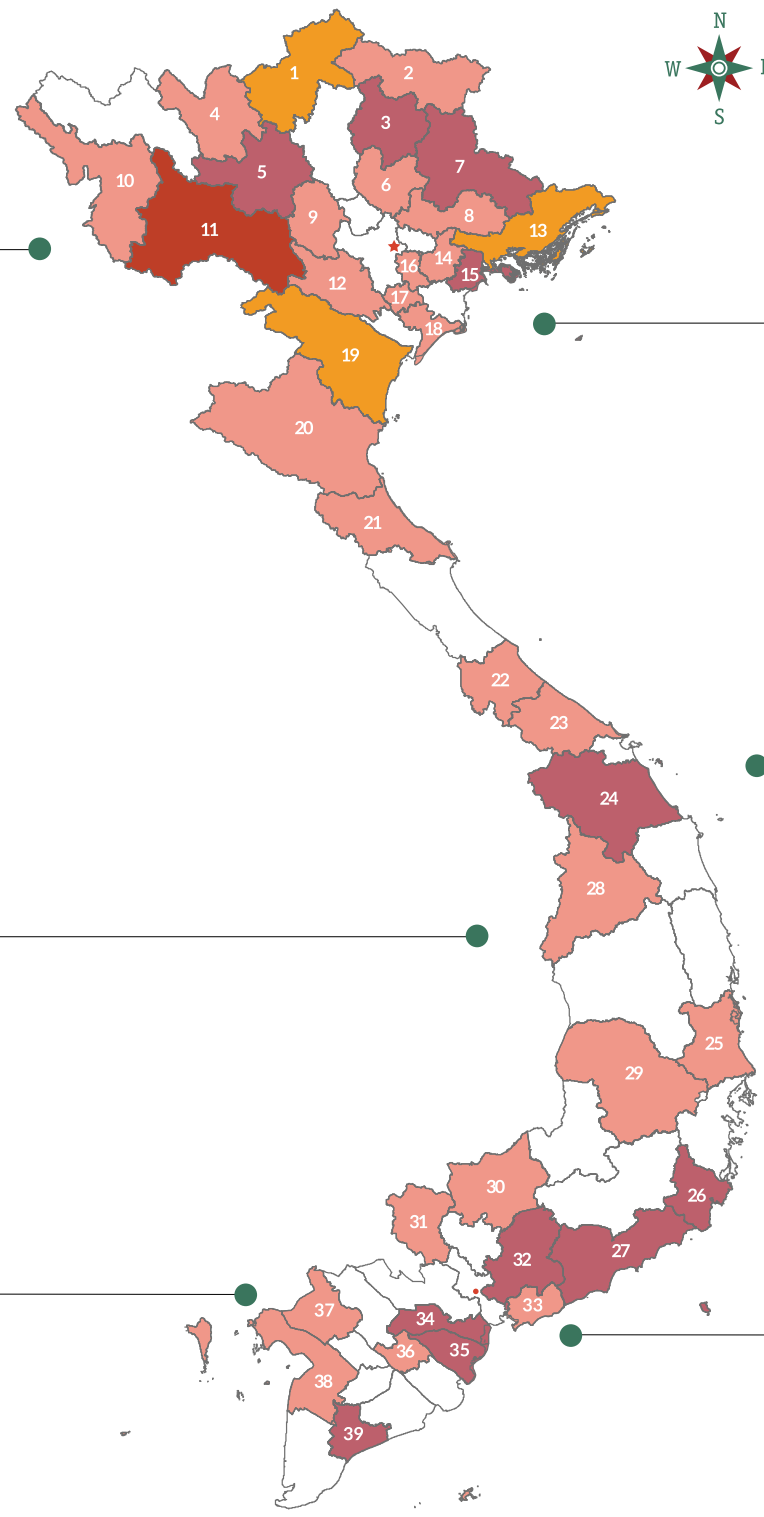
1. **Hà Giang (4):** Mèo Vạc peppermint honey, Hà Giang orange, Quản Bạ seedless persimmon, Xín Mần Già Dui rice
2. **Cao Bằng (1):** Trùng Khánh chestnut
3. **Bắc Kạn (2):** Bắc Kạn seedless persimmon, Bắc Kạn tangerine
4. **Lào Cai (1):** Thẩm Dương Khẩu Tan Đón rice
5. **Yên Bái (2):** Văn Yên cinnamon, Mường Lò rice
6. **Thái Nguyên (1):** Tân Cương tea
7. **Lạng Sơn (2):** Lạng Sơn star anise, Bảo Lâm seedless persimmon
8. **Bắc Giang (1):** Lục Ngạn lychee
9. **Phú Thọ (1):** Đoan Hùng pomelo
10. **Điện Biên (1):** Điện Biên rice
11. **Sơn La (3):** Mộc Châu Shan tuyết tea, Yên Châu mango, Sơn La coffee
12. **Hòa Bình (1):** Cao Phong orange

## CENTRAL HIGHLANDS (2 GIs)

28. **Kon Tum (1):** Ngọc Linh ginseng
29. **Đắk Lắk (1):** Buôn Ma Thuật coffee bean

## MEKONG RIVER DELTA (9 GIs)

34. **Tiền Giang (2):** Hòa Lộc mango, Vĩnh Kim Lò Rèn milk fruit
35. **Bến Tre (2):** Bến Tre Da Xanh pomelo, Bến Tre Xiêm Xanh coconut
36. **Vĩnh Long (1):** Bình Minh Năm Roi pomelo
37. **An Giang (1):** Bảy Núi Nàng Nhen Thơm rice
38. **Kiên Giang (1):** Phú Quốc extract of fish
39. **Bạc Liêu (2):** Bạc Liêu salt, Hồng Dân Một bụi đỏ rice



## RED RIVER DELTA (10 GIs)

13. **Quảng Ninh (4):** Hạ Long grilled chopped cuttlefish, Yên Tử yellow ochra flower, Quảng Ninh corrugate lucine, Vân Đồn peanut worms
14. **Hải Dương (1):** Thanh Hà lychee
15. **Hải Phòng (2):** Tiên Lãng rustic tobacco, Vĩnh Bảo rustic tobacco
16. **Hưng Yên (1):** Hưng Yên longan fruit
17. **Hà Nam (1):** Đại Hoàng Ngự banana
18. **Nam Định (1):** Hải Hậu Tám Xoan rice

## NORTH CENTRAL AND CENTRAL COASTAL AREAS (15 GIs)

19. **Thanh Hóa (4):** Hậu Lộc shrimp paste, Nga Sơn sedge, Luận Văn pomelo, Thường Xuân cinnamon
20. **Nghệ An (1):** Vinh orange
21. **Hà Tĩnh (1):** Phúc Trạch pomelo
22. **Quảng Trị (1):** Quảng Trị pepper
23. **Thừa Thiên - Huế (1):** Huế conical hat
24. **Quảng Nam (2):** Trà My cinnamon, Ngọc Linh ginseng
25. **Phú Yên (1):** Ô Loan blood cookie
26. **Ninh Thuận (2):** Ninh Thuận grape, Ninh Thuận lamb
27. **Bình Thuận (2):** Phan Thiết extract of fish, Bình Thuận dragon fruit

## SOUTH EAST (5 GIs)

30. **Bình Phước (1):** Bình Phước cashew
31. **Tây Ninh (1):** Bà Đen custard apple
32. **Đồng Nai (2):** Tân Triều pomelo, Long Khánh rambutan
33. **Bà Rịa Vũng Tàu (1):** Bà Rịa - Vũng Tàu black pepper

Number of geographical indication (GI):





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# Phú Quốc extract of fish

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Phú Quốc extract of fish includes: Phú Quốc district, Kiên Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

The “pearl island” of Phú Quốc is the Vietnam’s largest island located in the Gulf of Thailand, the southernmost area of the country. The island is famous not only for its beautiful beaches regarded as gems awarded by nature, but also for making traditional extract of fish (called fish sauce or *nước mắm*). Phú Quốc extract of fish is also seen as a “precious gem” created by the local inhabitants with the favor from nature, making up the graceful beauty of the island.

The fish sauce industry in Phú Quốc has a history of over 200 years. In late 19th century, the people

on the island of Phú Quốc produced and sold fish sauce to Cambodia and Thailand. Experiencing ups and downs, nowadays, over 80 artisanal barrel houses have upheld the tradition, making Phú Quốc extract of fish the prized staple of Vietnamese cuisine.

Located in an advantageous position, the waters around the island of Phú Quốc are home to many seaweed and plankton, as well as huge resources of anchovies (called *cá cơm*) from which the finest fish sauce is made. Moreover, the local knowledge and skilful techniques from the selection of raw

materials, fish fermentation (termed “*chượp*”) and juice extraction have been accumulated by the locals and passed down through generations. Transparent extracts of fish with delicious taste are the result of the lysis, hydrolysis and self-fermentation of anchovies by enzymes in wooden barrels made from typical trees from the island (as “*hộ phát*”, “*bời lồi*”...) for a long period of from 12 to 15 months. With those legendary values and special attributes, Phú Quốc extract of fish has become the first Vietnamese product protected as Designation of Origin in the European Union.



## PRODUCT DESCRIPTION

Phú Quốc extract of fish has a dark red-brown colour, transparent liquid with specific light aroma, distinct lack of fishiness and ammonia odor thanks to being made from fresh fishes and through a long natural fermentation. The extract of fish has delicate special smell and salty, rich and complex flavor, strongly sweet with naturally fatty taste. Aftertaste is sweet and fat as to natural protein and fish grease. Different nitrogen grades (<sup>0</sup>N) correspond to the ratio of protein to liquid: the maximum achievable grade of 43gN/litre (called “*nước mắm nhĩ*” or extra-virgin fish sauce got from the first extraction of liquid) and many commercial varieties falling to the 20gN/litre range (“*nước mắm long*” diluted from the second or consecutive extractions).

Phú Quốc extract of fish is made from anchovies (*stolephorus*) belonging to the Engraulidae family which are caught in the territorial waters of the Vietnamese provinces of Kiên Giang and Cà Mau. The whole process of fermentation, extraction, mingling and bottling is completely done within the Phú Quốc island.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Extract of fish bearing the Phú Quốc GI benefits from consistent GI labelling and packaging including: (i) the logo of Phú Quốc extract of fish; (ii) a mark containing the designation of “Phú Quốc extract of fish” and the words of “hundred years of tradition”. Exported products are entitled to use the logo of the European Union’s Protected Designation of Origin (PDO).



## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
KIEN GIANG PROVINCE

Add: 320 Ngo Quyen Str., Vinh Lac ward, Rach Gia city, Kiên Giang.

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Website: skhcn.kiengiang.gov.vn

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PHU QUOC FISH SAUCE PRODUCING  
ASSOCIATION

Add: 2 Bach Dang Str., Quarter 2, Duong Dong town, Phu Quoc Dist., Kiên Giang.

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**PHÚ QUỐC**  
*Extract of fish*



REGISTRATION NO. 00001, UNDER THE DECISION 01/QĐ-DK DATED JUNE 01ST, 2001 OF THE NATIONAL OFFICE OF INDUSTRIAL PROPERTY

# Mộc Châu Shan Tuyết tea

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Mộc Châu Shan Tuyết tea includes: Moc Chau district (17 communes/towns), Son La province.



## HISTORICAL BACKGROUND AND REPUTATION

In Moc Chau highland of Son La province in the Northwest Vietnam, local people got the first seeds of Shan Tuyết tea from ancient tea trees grown in Cho Long village and On village. This highland area has been turned into a region of Shan Tuyết tea since the years of 1958-1965 as soon as the Moc Chau Farm was established. Shan Tuyết tea trees are planted on a highland of an average altitude of 1050m above the sea

level, on a red earth foundation of a thick soil layer, a small slope and sufficient nutrients. The cool climate all year round and low temperature at night help Shan Tuyết tea accumulate aroma and produce a high tannin content and soluble substances in tea leaves. Over time, tea manufacturers and traders in Moc Chau have jointly upgraded traditional processing methods invented and adopted

by the local ethnic groups. Skillful hands and special know-how at each processing stage have brought into unique quality and specific attributes of Mộc Châu Shan Tuyết tea. The reputation of Mộc Châu Shan Tuyết tea is maintained and highlighted by the outstanding trust of consumers at home and abroad.



## PRODUCT DESCRIPTION

Mộc Châu Shan Tuyết tea includes black tea and green tea.

- **Black tea** is processed from fresh shoots of 1 bud and 2-3 young leaves. The tea has a light brown-black colour, with many flecks of main snow white and light yellow; the tea liquor has a specific aroma, smooth, strong and comfortable taste, and sweet aftertaste.
- **Green tea** is processed from fresh shoots of 1 bud and 2 young leaves by either Bao Chung method and Sao Suốt method. For Bao Chung process, the tea has blackish green colour, with many flecks of snow white; the tea liquor has a specific aroma, no acidity, non-pungent and clear sweet aftertaste. For Sao Suốt method, the tea has lightly silver green colour, smooth acidity and post-sweet taste; the tea liquor has glossy green colour.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Shan Tuyết tea bearing the Mộc Châu GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Mộc Châu Shan Tuyết tea". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF SON LA PROVINCE

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Website: <http://sokhoahoc.sonla.gov.vn/>

00002



**MỘC CHÂU**  
*Shan Tuyết tea*

REGISTRATION NO. 0002, UNDER THE DECISION 1519/QĐ-SHTT DATED AUGUST 09TH, 2010 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Buôn Ma Thuột coffee bean

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Buôn Ma Thuột coffee bean includes: districts of Cư M'gar, Ea H'leo, Krông Ana, Krông Buk, Krông Năng, Krông Pak and Buon Ma Thuot city, Dak Lak province.



## HISTORICAL BACKGROUND AND REPUTATION

Coffee originally was first introduced to Vietnam in the late 19th century when French missionaries brought coffee trees from the island of Bourbon and planted them around Tonkin. Coffee plants have been grown in Tay Nguyen, the Central Highlands region, since the early 20th century. With ideal growing conditions, coffee plantations have expanded and rapidly developed in the Central Highlands, especially in Buon Ma Thuot, which is generally considered the "coffee capital" of Vietnam.

Robusta coffee plants are found to grow well at altitudes from 400m to 800m above the sea level, on fertile basalt soil and under favorable climate conditions such as cold and cool weather and low air humidity in the early dry season. Especially, during the period from September to December when the beans (seeds) strongly accumulate dry mass and fruit ripening occurs, temperature variations between day and night are large (11 to 17.5°C). Such conditions bring the outstanding strong taste to Buôn Ma Thuột

coffee. In addition, traditional farming practices and indigenous cultural traditions of local ethnic groups (Ede, Gia Rai, etc.) have constituted the particular quality traits and invisible cultural values of Buôn Ma Thuột coffee, exhibiting the cultural identities of Tay Nguyen.

Buôn Ma Thuột coffee is one of the two Vietnamese products recognized as Protected Geographical Indications in Thailand.



## PRODUCT DESCRIPTION

Buôn Ma Thuột coffee beans are produced from fresh cherries of *cofea canephora* (robusta) by either wet or dry processing method. Coffee beans bear the color of grey-green, green or light grey-green, are 10 - 11mm in length and 3 - 4mm in thickness with typical aroma. Roasted coffee beans have a lightly bitter taste without extreme acidity and caffeine content of 2.0 to 2.2%.



**HARVEST - AVAILABILITY:** Harvest in November – December  
(lunar calendar September – October)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Coffee beans bearing the Buôn Ma Thuột GI benefit from consistent GI labelling and packaging including: (i) the logo of Buôn Ma Thuột coffee bean; (ii) a mark containing the designation of "Geographical Indication - Buôn Ma Thuột coffee bean". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
ĐAK LAK PROVINCE

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Website: <http://www.skhcn.daklak.gov.vn/>

Email: [skhcn@khcn.daklak.gov.vn](mailto:skhcn@khcn.daklak.gov.vn)

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**BUÔN MA THUỘT COFFEE ASSOCIATION**

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Buon Ma Thuot City, Dak Lak.

Tel: 0262 3.878.833 | Fax: 0262 3.878.822

Website: [www.bmtca.vn](http://www.bmtca.vn)

Email: [hhcaphebmt@yahoo.com.vn](mailto:hhcaphebmt@yahoo.com.vn)

# BUÔN MA THUỘT

Coffee bean

# Đoan Hùng pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Đoan Hùng pomelo fruit includes: Doan Hung district (16 communes), Phu Tho province.



## HISTORICAL BACKGROUND AND REPUTATION

Doan Hung is a mountainous district in the north of Phu Tho province of the Northeast region of Vietnam. Pomelos have been planted in Doan Hung for years and renowned for its aroma, deliciousness, sweetness and juiciness. Đoan Hùng pomelo has been famous and appreciated nationwide for its special quality. Đoan Hùng pomelos were often opted as a premium offering to the Kings on festive occasions. In the Fall – Winter campaign of 1947, Đoan Hùng

pomelo fruits were recorded in the national history when they were blackened as disguised torpedos to be dropped into Lo river (on the side of Huu Do) aiming at ambushing the enemy.

Đoan Hùng pomelo plants are grown on flat terrains, low mounds and low hills with suitable soil, which is developed on either ancient alluvial soil or extended alluvial soil. The pomelo orchards are surrounded by the rivers of Lo and Chay. This creates a favourable

climate environment with good temperature conditions during the growth phases of pomelo plants, especially sprouting, blossoming and fructification. Moreover, the aromatic fragrance and sweet taste with a high storage capacity of up to 6 months of Đoan Hùng pomelos derive from the experiences and traditional production practices of the locals (cultivar selection, orchard care and fruit harvest).



## PRODUCT DESCRIPTION

Đoan Hùng pomelo includes two precious varieties:

- **Bằng Luân pomelo**: this round-shaped fruit is of small size and has thin skin, grayish yellow with brownish color, small and fine oil sacs. The fruit flesh is white and thin with easy-to-separate segments, semi-hollow shaft, blue-white and succulent vesicles. It has a specific fragrance associated with deep sweetness and no extreme bitterness.

- **Sửu pomelo (Chi Đám pomelo)**: this round-shaped fruit is slightly convex at the stem side. The fruit has a big size with a nice shape and thin skin. It is of a green-yellow color and has small and fine attar sacs. The fruit flesh is white and thin with easy-to-separate segments, semi-hollow shaft, pink and soft juicy vesicles, strong aroma, light sweetness and no extreme bitterness.



**HARVEST - AVAILABILITY:** October – November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Pomelos bearing the Đoan Hùng GI benefit from consistent GI labelling and packaging with the designation of “Geographical Indication - Đoan Hùng pomelo”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF PHU THO PROVINCE

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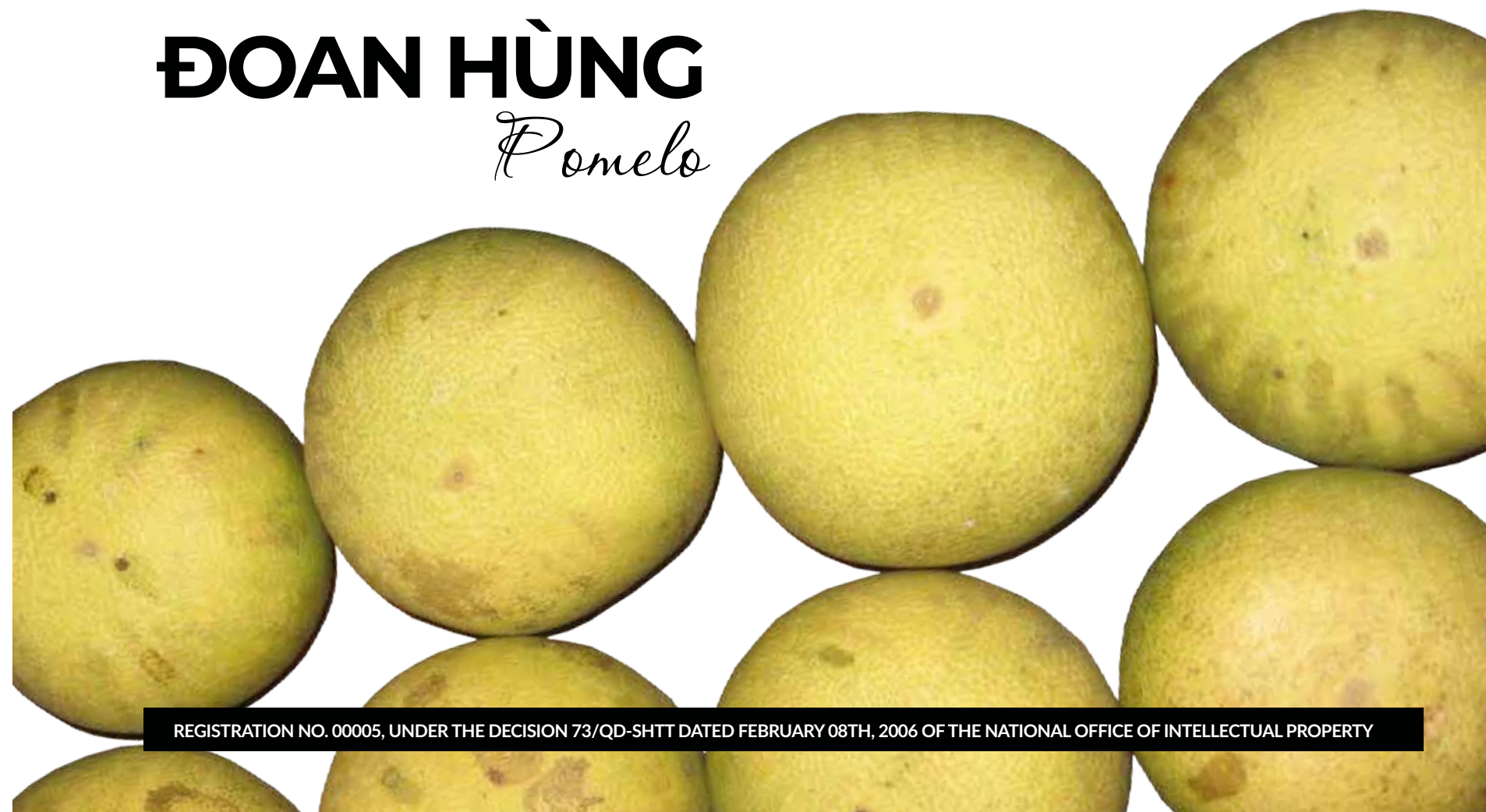
Phu Tho

Tel: 0210 3.846.343 | Fax: 0210 3.847.333

Website: <http://sokhoahoccongnghc.phutho.gov.vn>

# ĐOAN HÙNG

Pomelo



REGISTRATION NO. 00005, UNDER THE DECISION 73/QĐ-SHTT DATED FEBRUARY 08TH, 2006 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Bình Thuận dragon fruit

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bình Thuận dragon fruit includes: districts of Ham Tan, Ham Thuan Nam, Ham Thuan Bac, Bac Binh and Phan Thiet city, Binh Thuan province.



## HISTORICAL BACKGROUND AND REPUTATION

Dragon fruits which are native to arid tropical South America were migrated to Binh Thuan from the early 20th century. In the early period, dragon fruit cactus were planted around the gardens as ornamental trees and the fruits were used as altar decorations and for ancestor worships. Over time, favorable conditions of local soil and temperature (exhausted grey soil and sandy soil, high temperature, long light time) have produced beautiful fruits and enriched the sweetness of dragon fruits grown in Binh Thuan.

Since the 1950s, dragon fruits have increasingly been used for eating and exported to many large markets such as China, Taiwan, America, and Europe, etc. Dragon fruit has become the main crop of Binh Thuan province, reaching the growing area of 22,000 hectares (in 2017) with an annual output of 500,000 tons, and accounting for 70% of the dragon fruit growing area of Vietnam.

Dragon fruit tree is a fasciculate root plant, taking nutrients and water from the soil layer of 10 to 15

cm only, suitable for the exhausted grey soil and sandy soil of Binh Thuan province. The dragon fruit farming area, which is surrounded by high mountains to the west and is adjacent to the sea to the east, has high average temperature and high sunshine duration - the total accumulated thermal units are from 9,100°C to 9,700°C a year. These conditions are very suitable for the growth of dragon fruit plants, which require high temperature and long lighting duration.



## PRODUCT DESCRIPTION

Bình Thuận dragon fruit is of oblong shape - with a length of 1.4 - 1.6 times its diameter - and it has a thick peel, a skin of glossy red color at ripeness, thick and hard bracts and a large scale base. It weighs between 200 and 800g. The fruit pulp is firmly crispy, mildly sweet with a specific aroma and has few tiny seeds. Dragon fruit is rich in nutrients such as protein, iron, magnesium, calcium and vitamins, and its glucose content reaches 9.49g per 100g of fruit pulp.



**HARVEST - AVAILABILITY:** Main harvest from July to September

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Dragon fruits bearing the Bình Thuận GI benefit from consistent GI labelling and packaging including: (i) the logo of Bình Thuận dragon fruit; (ii) a mark containing the designation of "Geographical Indication - Bình Thuận dragon fruit". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components. The logo must be stucked on the upper side of dragon fruit, 2-3cm away from its nasal cavity.

## MANAGEMENT BODY

### DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BINH THUAN PROVINCE

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Website: skhcn.binhthuan.gov.vn

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### BINH THUAN DRAGON FRUIT ASSOCIATION

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Website: www.thanhlong.binhthuan.gov.vn

00006

**BÌNH THUẬN**  
*Dragon fruit*

REGISTRATION NO. 00006, UNDER THE DECISION 786/QĐ-SHTT DATED NOVEMBER 15TH, 2006 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Lạng Sơn star anise

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Lạng Sơn star anise includes: districts of Bac Son, Binh Gia, Cao Loc, Trang Dinh, Van Lang and Van Quan of Lang Son province.



## HISTORICAL BACKGROUND AND REPUTATION

Lang Son, a province belonging to the Northern mountainous region of Vietnam, holds many specific natural features of upland areas and is famed for the Mau Son Peak that sometimes has snow in winter. The star anise pod is the precious product grown by the ethnic people of Lạng Sơn since the French colonialism. Anis star reflects the beauty of the landscape and spiritual life of the local communities as the beautiful lyrics of the song titled "Fragrance of Lạng Sơn star anise" which boasts the beauty of star anise forests,

the tradition and heroic history of this land.

The anise tree (*Illicium verum*) is planted on ferralic acrisols, with a thick and high surface layer and good drainage. The area has average rainfall of about 1400 mm. Pleasant weather patterns - cool all year round, few frosty days, high average temperature amplitude in July and August - create favourable conditions for the anise pods to accumulate essential oil. Lạng Sơn star anise is considered as one of the best quality star anises in the world.

Star anise, thanks to its special flavour, is a natural condiment much used in food processing, pharmaceutical manufacturing, and cosmetic industry. It is associated with the daily life of people in many countries, including those who could not grow star anise such as European and Middle East countries. Lạng Sơn star anise is exported to many markets such as China, India, Singapore, Middle East and European countries.



## PRODUCT DESCRIPTION

Lạng Sơn star anise pod has a dark brown color and a star shape of 6 to 8 uniform and separate petals which have pointed, short and straight petal ends and each containing a single seed. When ripe, the petal surface is cracked. The seed is egg-shaped, grossy and brown. Both the seeds and the pod contain the sweet, potent anise flavor with average content of essential oil of 11%, high trans-anethol content and no toxicity.



**HARVEST - AVAILABILITY:** Harvest from August to September

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Star anise bearing the Lạng Sơn GI benefits from consistent GI labelling and packaging: (i) the logo of Lạng Sơn star anise; (ii) a mark with the designation of "Geographical Indication - Lạng Sơn star anise". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF LANG SON PROVINCE

Addr.: No. 438, Ba Trieu Str., Dong Kinh Ward, Lang Son City, Lang Son.  
Tel: 0205 3.871.906 | Fax: 0205 3.872.075  
Website: <http://sokhcn.langson.gov.vn/>  
Email: [sokhcn@langson.gov.vn](mailto:sokhcn@langson.gov.vn)

**LANG SƠN**  
*Star anise*

00007

REGISTRATION NO. 0007, UNDER THE DECISION 149/QĐ-SHTT DATED FEBRUARY 15TH, 2007 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Thanh Hà lychee

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Thanh Hà lychee includes: Thanh Hà district (25 communes/towns), Hai Duong province.



## HISTORICAL BACKGROUND AND REPUTATION

Thanh Hà district of Hai Duong province, located in the Red River Delta, is known as the place of origin of lychees in Vietnam. Lychees were first planted in the late 19th century and early 20th century by an old man named Hoang Phuc Thanh (born in 1848 in Thanh Hà, Hai Duong), a porter working at the Hai Phong port. Out of his 6 lychee seeds got from Chinese traders of Shaozhou, 3 seeds grew into trees. While doing weeding in the gardens, his wife accidentally killed 2 trees. Therefore, it is the

only one tree alive that was the first the lychee tree in Vietnam. Since then, lychees were widely multiplied and grown on alluvial soils rich in humus and organic matter. The lower soil layer is sandy. This area is surrounded by the Thai Binh and Red river systems that provide alluvium to remove regularly salinity and acid sulphate in land. Regarding cultivation practices, local farmers own special technique of trench and fertilizing to stimulate growth of lychees. The quality of

Thanh Hà lychees are described through the folk: "Appearance looks like either pink silk or purple silk, fruit flesh likes either glass or snow ball". As the cradle of lychee in Vietnam, the reputation of Thanh Hà lychees, thanks to their outstanding appearance and organoleptic quality, has spread both at domestic and foreign markets as China, Australia, France, Singapore, Canada, USA, Germany, Korea, Finland, etc.



## PRODUCT DESCRIPTION

Thanh Hà lychee fruits have a slightly round shape. The skin of mature fruits is bright red, thin and covered with evenly protuberances smoothly textured. The rind is pinky and easily removed to expose a layer of translucent fleshy aril and a dark brown seed. The fruit aril is thick, white, fresh and fleshy with a floral smell, sweet flavour and a mild fragrance.



**HARVEST - AVAILABILITY:** Harvest from May to July

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Lychees bearing the Thanh Hà GI benefit from consistent GI labelling and packaging including: (i) the logo of Thanh Hà lychee, (ii) a mark containing the designation of "Geographical Indication - Thanh Hà lychee". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

### PEOPLE'S COMMITTEE OF THANH HÀ DISTRICT

Add.: Thanh Hà Town - Thanh Hà District - Hai Duong

Tel: 0220 3.815.177

Website: <http://thanhha.haiduong.gov.vn/>

Email: [thanhha@haiduong.gov.vn](mailto:thanhha@haiduong.gov.vn)

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### THANH HÀ LYCHEE PRODUCTION AND TRADING

#### ASSOCIATION

Add.: Thuy Lam hamlet, Thanh Son Commune, Thanh Hà District, Hai Duong

Tel: 0220 3.815.174

Website: <http://vaithieuthanhha.net.vn>

THANH HÀ  
Lychee



# Phan Thiết extract of fish

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Phan Thiết extract of fish includes: Phan Thiet city, Binh Thuan province.



## HISTORICAL BACKGROUND AND REPUTATION

The processing of fish sauce (extract of fish) in Phan Thiet has a history of over 200 years ago, when Phan Thiet was under the name of Tong Duc Thang (1809). Local people invented the method of direct straining fish sauce and have upgraded it to the complete process to date. In the 19th century, twice a year, the Nguyen dynasty ordered Phan Thiet government to send 3 junks of fish sauce and dried seafood to the capital. It was acknowledged by the French Ambassador to Binh Thuan, in 1904, that Phan Thiet was the most important center of Annam protectorate

(Trung Kỳ, i.e Central of Vietnam) in promoting trading and fish sauce industry. The first large-scale organization producing fish sauce in Phan Thiet - Lien Thanh Thuong Quan (which became Lien Thanh Company later) - was founded in 1906 by patriotic confucian scholars of Duy Tan movement in a hope to make national economy prosper. According to “Địa chí Bình Thuận” (a book providing many information about Binh Thuan), from the late 19th century to 1930, fish sauce processing became an original industry of Vietnam and was the only industry of Binh Thuan.

Fish sauce is made from anchovies, decapterus and some other kinds of fish caught in the territorial waters of Binh Thuan province, where there is little sand and alluvium, thereby accommodating clean fishes without smell of mud. Binh Thuan local people produce fish sauce by the traditional compression method, using mainly wood barrels (made from largerstroemia...) covered by (terracotta) conical lids. Anchovies are salted from 8 to 12 months. Phan Thiết extract of fish is rich in protein with delicious flavor.



## PRODUCT DESCRIPTION

Phan Thiết extract of fish is of straw colour for extracts made from anchovies, yellowish brown for extracts made from decapterus or some other kinds of fish. The fish sauce is clear and viscous, having a bold flavour without strange smell. It has a deep sweet taste of protein and clear aftertaste. The total protein content in Phan Thiết fish sauce is not less than 15gN/litre for the 1st grade, 25gN/litre for the premium grade and 30gN/litre for special grade.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Extract of fish bearing the Phan Thiết GI benefits from consistent GI labelling and packaging including: (i) the logo of Phan Thiết extract of fish; (ii) a mark containing the designation of “Geographical Indication – Phan Thiết extract of fish”. These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BINH THUAN PROVINCE

Add: No. 8, Nguyen Tat Thanh Str., Binh Hung Ward, Phan Thiet City, Binh Thuan.

Tel: 0252 3.821.408 | Fax: 0252 3.824.053

Website: skhcn.binhthuan.gov.vn

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## PHAN THIET FISH SAUCE ASSOCIATION

Add: Lot A2+32, fish sauce processing park, Phu Hai Ward, Phan Thiet City, Binh Thuan.

Tel: 0252 6.281.096

Email: nuocmampbt@gmail.com

# PHAN THIẾT

*Extract of fish*



REGISTRATION NO. 00010, UNDER THE DECISION 364/QĐ-SHTT DATED MAY 30TH, 2007 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Hải Hậu Tám Xoan rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hải Hậu Tám Xoan rice includes: Hai Hau district (19 communes/towns), Nam Dinh province.



## HISTORICAL BACKGROUND AND REPUTATION

The coastal Hai Hau district of Nam Dinh province, in the Red River Delta, was founded in 1888. Hải Hậu Tám Xoan rice is a famous traditional specialty with a long history. From the feudal age, Tám Xoan rice was used to respectfully offer the Royal Court. It was known as rice for King. Tám Xoan rice is a kind of indigenous aromatic rice, which has been selected and grown stably in the region for 200 years.

The Tám Xoan rice is planted on river mouth land, adjacent to the shore alive with relatively flat terrain. This is a fertile soil area which is fat, rich-nutrient, with medium particle size distribution, having complete irrigation system with regular supply of alluvial water. Especially during the early period of grain filling and ripening from October to December, the relatively high temperature fluctuation between day and night, the Southeast monsoon, and the high humidity

and fog offer favorable conditions for slow grain-filing and full fragrance accumulation. The local traditional practices and experiences such as manuring high-dose organic fertilizers, harvesting when the rice is at maximum 85% ripeness, have contributed to the fragrance and softness of rice grains. Today, Tám Xoan rice of Hai Hau still maintains its reputation and is appreciated by consumers, boasting the typicity of the fertile Red River Delta.



## PRODUCT DESCRIPTION

Hải Hậu Tám Xoan rice has a long, slender shape with one head beveled. The rice grain is clear green, and has tender, natural and specific aroma, with no white belly. The rice has medium nutrient contents: total protein of 9.79%, total starch of 88.43% and total amylose of 20.34%. This aromatic rice is white, soft, elastic, of specific aroma, being respectfully used in festivals and New Year celebrations and being intended as a courtesy gift.



**HARVEST - AVAILABILITY:** Harvest in November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Tám Xoan rice bearing the Hải Hậu GI benefits from consistent GI labelling and packaging including: (i) the logo of Hải Hậu Tám Xoan rice; (ii) a mark containing the designation of "Geographical Indication - Hải Hậu Tám Xoan rice". These distinguishing signs must be the prominent content of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY DEPARTMENT OF SCIENCE AND TECHNOLOGY OF NAM DINH PROVINCE

Add: No. 1A, Tran Te Xuong Str., Nam Dinh City, Nam Dinh.  
Tel: 0228 3.849.709 | Fax: 0228 3.846.685  
Website: khcnnamdinh.vn

**HAI HAU TAM XOAN RICE ASSOCIATION**  
Add.: Hamlet 14, Hai Anh Commune, Hai Hau District, Nam Dinh.



HẢI HẬU  
*Tám xoan rice*



# Vinh orange

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Vinh orange includes: districts of Nghi Loc (2 communes), Hung Nguyen (1 commune), Nghia Dan (5 communes), Quy Hop (1 commune) and Tan Ky (3 communes), Nghe An province.



## HISTORICAL BACKGROUND AND REPUTATION

Vinh, a place named under the reign of King Thanh Thai (1898), is now the capital city of Nghe An province in the Central Vietnam. 150 years ago, upon his arrival at the region for propagation of religious philosophy, a French priest brought a citrus seed to grow in the area of Bishopric Building of Doai commune. This orange variety has been multiplied and expanded to the today orange producing region of Xa Doai. Thanks to its aromatic and delicious flavor, Xã Đoài orange has been awarded in a number of contests organized by the Hue's Court and

conferred by the King to be “*cửu phẩm*” (the 9th Mandarins' rank). Over time, local people have selected and created new varieties of orange by cross-breeding method, such as Vân Du orange, Sông Con orange. Accordingly, it has come into being of a production zone of orange specialty promoted and traded under the name of “Vinh orange”.

Vinh orange is planted in low hill areas where the soil is formed by ancient alluvium, basaltic rock, limestone and sediment deposits, with a sandy loam and clay texture. This area is adjacent to

the East Sea, surrounded by mountain ranges and by two big rivers, creating a moderate climate. Orange gardens are regularly supplied with water and alluvium. Additionally, local people are hard-working, creative, experienced in growing orange trees for years. They have good techniques of taking care, trimming, and harvesting at the right time. All these elements contribute to give Vinh orange a specific aromatic trait and sweetness.



## PRODUCT DESCRIPTION

Vinh orange includes three varieties:

- **Xã Đoài orange** has the shape of an oleaster fruit or a round gourd with an average weight of 180 to 200g. The fruit peel is thin and turns yellowish red when ripe. Fruit contains juice-filled vesicles which are yellowish red and has a strong sweetness and light aroma.
- **Vân Du orange** has a spherical or rounded oval shape, with a weight of 200 to 300g. The fruit peel is thick and turns yellow when ripe. The fruit vesicles are juicy, succulent and lightly yellow. The orange has a sweet taste.
- **Sông Con orange** has a spherical shape with an average weight of 190 to 220g. The fruit peel which is thin and shining, turns yellow when ripe. The fruit vesicles are fine and reddish yellow. The orange has a few fibre, a few seeds and a light sweetness.



**HARVEST - AVAILABILITY:** Harvest from September to May

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Oranges bearing the Vinh GI benefit from consistent GI labelling and packaging including the designation of “Geographical Indication - Vinh orange”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
NGHE AN PROVINCE

Addr.: No. 75, Nguyen Thi Minh Khai, Vinh City, Nghe An.

Tel: 0238 3.844.500 | Fax: 0238 3.598.478

Website: <http://ngheandost.gov.vn/>

Email: [webkhcnnghean@gmail.com](mailto:webkhcnnghean@gmail.com)

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VINH ORANGE PRODUCTION AND TRADING  
ASSOCIATION

Addr.: Minh Hop commune, Quy Hop District, Nghe An.

Tel: 0986.616.607



REGISTRATION NO. 00012, UNDER THE DECISION 386/QĐ-SHTT DATED MAY 31ST, 2007 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Tân Cương tea

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Tân Cương tea includes: Thai Nguyen City (6 communes), Thai Nguyen province.



## HISTORICAL BACKGROUND AND REPUTATION

Tan Cuong, an administrative unit of Thai Nguyen, was founded in the early 20th century by Nghe So (whose real name is Nguyen Dinh Tuan, Prefect cum provincial mandarin in charge of criminal cases of Thai Nguyen). Tea trees were brought into the region and firstly planted in Tan Cuong commune (today belonging to Thai Nguyen city) by Doi Nam (whose real name is Vo Van Thiet) around 1920 - 1922. In 1925, tea distribution system was set up in the whole Thai Nguyen and then expanded to the country. The

first Tân Cương tea packages called Canh Hac Tea fired a spectacular shot at the Dau Xao Fair in Hanoi organized by the French colonists in the beginning of the 20th century. The reputed "First-class Green Tea" has been appraised throughout the country and appreciated by foreign merchants (Indian, Pakistanian, etc.). Tân Cương tea trees are planted on the transition area of two mountainous areas, which are medium mountains and low hills (Ngan Son - Soc Son). These alternate with many narrow

and flat valleys, located in two giant arches of Tam Dao - Ngan Son. This creates a special sub-climatic region with the accumulation of humid air flows from the Northern Delta and the Northeast side. Furthermore, reputation and quality of Tân Cương tea are preserved and valorized by the laboriousness, dedication and skills of local people accumulated through generations. Tan Cuong tea is a traditional beverage for Vietnamese families.



## PRODUCT DESCRIPTION

Tân Cương tea have natural green colour and firmly curled wings. The liquor, which is slightly yellowish green, brisk and full-bodied, is associated with a rich, pointy, pungent and astringent taste, and an interesting sweet aftertaste without shocking acidity or bitterness. The tea does not contain impurities. It has tannin content of 27.52%, with aroma traits such as methyl phthalate and carypholen oxide. Tân Cương tea is made from midland medium tea leaves. Fresh tea shoots having a bud and 2 or 3 tender leaves are rotated and rolled upon the experiences of local people about the heat to create a typical sweet smell.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Tea bearing the Tân Cương GI benefits from consistent GI labelling and packaging including: (i) the logo of Tân Cương tea; (ii) a mark containing the designation of "Geographical Indication - Tân Cương tea". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF THAI NGUYEN PROVINCE

Add.: No. 513, Luong Ngoc Quyen Str., Phan Dinh Phung Ward, Thai Nguyen City, Thai Nguyen.  
Tel: 0208 3.855.691 | Fax: 0208 3.857.943  
Website: www.dosttn.gov.vn

# TÂN CƯƠNG Tea



# Hồng Dân Một bụi đỏ rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hồng Dân Một bụi đỏ rice includes: Hong Dan district (6 communes) and Phuoc Long district (4 communes/towns), Bac Lieu province.



## HISTORICAL BACKGROUND AND REPUTATION

The district of Hồng Dân was named after a revolutionary hero Tran Hong Dan in 1947. In 1978, Hồng Dân district was splitted into 2 districts that are Hong Dan district and Phuoc Long district. Một bụi đỏ rice is an indigenous rice variety, selected by local people originally from wild rice, which can grow in alum- and salt-contaminated land. The light red of the grain makes the rice different from normal kinds of rice, and explains the name "Một bụi đỏ" rice.

Hồng Dân Một bụi đỏ rice is produced in Hong Dan and Phuoc Long districts, on areas having a soil texture varying from medium to heavy loam, salinity occurrence at 50 cm from the surface of the soil, and regular alluvium deposits. This region is regarded as the "alum bag" of the Mekong River Delta. Accordingly, Một bụi đỏ rice is famed for its ability to resist to such harsh natural conditions.

The rice is usually planted on shrimp fields in August after shrimp farming ends. Farmers manure organic fertilizer and harvest rice at about 85% of ripeness. Một bụi đỏ rice has become a famous specialty of Hồng Dân area thanks to its reddish dark yellow colour, fragrance, softness and delicious taste when being cooked.



## PRODUCT DESCRIPTION

Hồng Dân Một bụi đỏ rice has slightly long shape with two slender ends. The rice grain measures, on average, 6.55 mm in length and 2.15 mm in width. The rice kernel is firm, uniform and unbroken when being milled. It has pure white color, naturally light and specific aroma with relatively high content of protein and amylose (8% and 25.9% respectively).



**HARVEST - AVAILABILITY:** Harvest in December

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Một bụi đỏ rice bearing the Hồng Dân GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Hồng Dân Một bụi đỏ rice". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
BAC LIEU PROVINCE

Addr.: No. 07, Le Van Duyet Str., Ward 3, Bac Lieu  
City, Bac Lieu.

Tel: 0291 3.822.474 | Fax: 0291 3.824.563

Website: skhcn.baclieu.gov.vn

Email: skhcn@baclieu.gov.vn

**HỒNG DÂN**  
*Một bụi đỏ rice*

00014

REGISTRATION NO. 00014, UNDER THE DECISION 1011/QĐ-SHTT DATED JUNE 25TH, 2008 OF THE THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Lục Ngạn lychee

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Lục Ngạn lychee includes: Lục Ngạn district (30 communes/towns), Bac Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Luc Ngan is a mountainous district of Bac Giang province. Cultivation of lychees in Luc Ngan dates back to 1960s and has witnessed the strong development since early 1990s. Adaptation of lychee trees to the local natural conditions (soil, climate, etc.) has formed distinctive lychees, making Luc Ngan the largest lychee growing area of Vietnam. Lychees are grown on steep terrains of alluvial soils, patchy soils, gray or red soils. The thin layer

soils are of good water absorption and drainage. This area is a low trough by the Luc Nam river, surrounded by the Dong Trieu arch and the low mountain range of Bac Son. A unique sub-climate of the region favors the growth of lychees: high heat, rainfall and humidity in summer, and prolonged cold and dry in winter. The industriousness of the Luc Ngan people has driven the development of lychees in Luc Ngan. The former arid hills have been

turned into immense lychee forests that bring prosperity to the locals. Lục Ngạn lychees have been recognized as an outstanding agricultural product since 2014, and have been exported to more than 30 countries, including fastidious and demanding markets such as: USA, Australia, United Kingdom, France, Dubai, and Netherlands.



## PRODUCT DESCRIPTION

Lục Ngạn lychee has round shape and thin skin. Mature fruit has bright red skin, smooth protuberances, weighing approximately 20g to 25 g. The fruit has a thick aril, surrounding a small dark brown seed, the fleshy and edible portion of 71% to 82%. The fruit has a typical deep sweetness which is neither sour nor acid, and a specific perfume-like flavor.



**HARVEST - AVAILABILITY:** Harvest from May to July (calendar)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Lychees bearing the Lục Ngạn GI benefit from consistent GI labelling and packaging including: (i) the logo of Lục Ngạn lychee; (ii) a mark containing the designation of "Geographical Indication - Lục Ngạn lychee". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

### PEOPLE'S COMMITTEE OF LUC NGAN DISTRICT

Add.: Chu town, Luc Ngan District, Bac Giang  
Tel: 0204 3.882.301 | Fax: 0204 3.582.034  
Website: <https://lucngan.bacgiang.gov.vn/>  
Email: lucngan\_vt@bacgiang.gov.vn

### LUC NGAN LYCHEE PRODUCTION AND CONSUMPTION ASSOCIATION

Add.: Chu town, Luc Ngan District, Bac Giang  
Tel: 01635.690.458  
Email: lucngan@hoinongdanbacgiang.org.vn

**LỤC NGẠN**  
*Lychee*

00015

REGISTRATION NO. 00015, UNDER THE DECISION 1012/QĐ-SHTT DATED JUNE 25TH, 2018 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Hoà Lộc mango

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hoà Lộc mango includes: Cai Be district (13 communes), Tien Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Hoà Lộc mango is originated in Hoa Hung commune, Cai Be district, Tien Giang province (formerly name was Hoa Loc commune, Giao Duc district, Dinh Tuong province). In 1930, a peasant in Hoa Loc commune brought Cát mango seeds to grow in his garden. His mango fruits won many prizes in the fruit fairs and exhibitions in the 1940s. Since then Cát mango has been used as a respectful offering to the ancestral anniversaries and the local festivals hosted in the relic temple of Hoa Loc. Hòa

Lộc mango is one of famous specialties of the Mekong Delta and presently grown on large scale. Cát mangoes are grown by the Tien River where the flat terrain much splited by rivers and canals and influenced by the regime of semidiurnal tide. The soil has a large fine soil layer, sandy and clay as mechanical components. Significant alluvial deposits provide frequent nutrients to mango orchards. Moreover, the ideal weather conditions (rainy season coincides with the high

water-demanding period and dry season goes with the ripening stage) enable mango trees to retain the maximum amount of biochemical substances, which bring attractive color, delicious taste and a high nutritional content. Hoà Lộc mangoes is of the top pick for visitors to the Southwest region. Beyond the domestic market, Hoà Lộc mangoes markets such as Japan, the United States and European countries.



## PRODUCT DESCRIPTION

Hoà Lộc mango has an elongated shape with a pointed top and round body close to the fruit stalk and a small nipple. The fruit has bright yellow skin when ripe. The thin skin is covered with fine white powder and circular dark brown spots. Fruit flesh is bright yellow, thick, of firm architecture, smooth and low in fibre. Mango fruit is very tasty, sweet and aromatic.



**HARVEST - AVAILABILITY:** Harvest from February to May

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Mangoes bearing the Hoà Lộc GI benefit from consistent GI labelling and packaging including: (i) the logo of Hoà Lộc mango; (ii) a mark containing the designation of "Geographical Indication - Hoà Lộc mango". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

SCIENCE AND TECHNOLOGY DEPARTMENT OF TIEN GIANG PROVINCE  
Add.: 39 Hung Vuong Str., Ward 7, My Tho City, Tien Giang  
Tel: 0273 3.872.728  
Website: <http://skhcn.tiengiang.gov.vn/>  
Email: [skhcn@tiengiang.gov.vn](mailto:skhcn@tiengiang.gov.vn)



# HOÀ LỘC Mango



# Đại Hoàng Ngự banana

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Đại Hoàng Ngự banana includes: Ly Nhan district (2 communes), Ha Nam province.



## HISTORICAL BACKGROUND AND REPUTATION

Dai Hoang village of Hoa Hau commune (Ly Nhan district, Ha Nam province) is an area formed by alluvial accumulation and has outstanding characteristics of the Red River Delta. Banana is a famous fruit of the Dai Hoang region. Legend has it that Tran King used to take his Dragon Boat from the Thang Long Citadel to the Thien Truong Palace (Nam Dinh) to pay visit to his father. Upon a stop of a sailing on his way, people of Dai Hoang village offered him a bunch of ripe bananas. To their pleasant surprise, the King loved the wonderful flavor and taste of the fruit and asked the locals to grow more. Since

then, this banana has been called chuối Ngự (meaning “royal banana”) and used to be chosen to make offering to the King.

Đại Hoàng Ngự banana is grown by the river, in an area of sunken terrain and relatively high underground water level. Banana plants are grown on alluvial soil and loose sandy soil with light texture, medium to rich nutrient content, good water retention and drainage ability. A system of combined ponds and lakes avails a huge amount of water, helping banana trees to develop and give a delicious taste to the bananas.

Ngự banana is a local specialty that the locals use for worships, festive celebrations, New Year events, and as a gift for relatives and friends. Đại Hoàng Ngự banana is a famous fruit highly appreciated by consumers for its delicious and aromatic taste. The image of Ngự banana is portrayed in poetry as follows:

*“The saffron Ngự banana  
With thin peel taut like a sheet  
Its pulp bearing aromatic and sweet traits  
Making people in amazement”*



## PRODUCT DESCRIPTION

Đại Hoàng Ngự banana fruit is small with an average weight of 80 to 150g and a length of 8 to 12cm. When ripe, the fruit has very thin peel and a glossy yellow color. The fruit is in shape of fully round finger without edge and has yellow firm pulp. The banana has a specific aroma and a cool sweetness thanks to a balancing content of vitamin C in the fruit pulp.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Ngự bananas bearing the Đại Hoàng GI benefit from consistent GI labelling and packaging with the designation of “Geographical Indication – Đại Hoàng Ngự banana”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

### PEOPLE'S COMMITTEE OF LY NHAN DISTRICT

Add.: Vinh Tru Town, Ly Nhan District, Ha Nam

Tel: 0226 3.870.031 | Fax: 0226 3.870.031

Website: <http://hanam.gov.vn/lynhan>

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### DAI HOANG BANANA PRODUCTION AND TRADING ASSOCIATION

Add.: Hoa Hau Commune, Ly Nhan District, Ha Nam.

Tel: 01687.695.915



REGISTRATION NO. 00017, UNDER THE DECISION 1895/QĐ-SHTT DATED SEPTEMBER 30TH, 2009 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Văn Yên cinnamon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Văn Yên cinnamon bark includes: Van Yen district (8 communes), Yen Bai province.



## HISTORICAL BACKGROUND AND REPUTATION

Van Yen district of Yen Bai province accommodates extending cinnamon forests - the primary crop of the ethnic Dao community. Many households in Van Yen have grown cinnamon since the 1950s and 1960s. The Dao people consider cinnamon as a "green gold", the dowery for their future generations. Cinnamon trees closely link to the life of the Dao from birth to being grown-up. When being born, each Dao child is given by his or her grandparents or parents a small hill of cinnamon trees, that will be the

dowery when the grown-ups get married. Also at the time of marriage, as customs, the newlyweds plant 10 cinnamon trees for the next generations. Cinnamon trees are grown in forest and named in the Village Convention as subject of community-based management. The code of conduct exhibits a good custom of the community.

Cinnamon growing area is at the altitude of 150 to 700 m above the sea level, concentrated in a giant valley. It is surrounded by mountain ranges,

forming a wind protection screen to create a sub-climate with high rainfall, high air humidity, low thermal radiation and low evaporation. The experience of traditional production is handed down from generation to generation (from seedlings selection, tree care, harvest to preservation of products). Those factors create a high quality cinnamon which carries the culture of the ethnic Dao group in Van Yen.



## PRODUCT DESCRIPTION

Văn Yên cinnamon is the bark of *Cinamonmum Cassia Blume*, embracing smooth surface spotted with tiny nodules. The outer surface is greenish gray with some trace of the light gray speck lichens. The inner bark surface is light yellow to dark yellow. The thickness of cinnamon barks is greater than 2mm for trunk bark, and greater than 1.3mm for branch bark. The cinnamaldehyde content in essential oil is high: 85 - 90 (% v/w) for trunk bark and 81 - 93 (% v/w) for branch bark. Cinnamon bark is a valuable material for manufacturing medicines, cosmetic products, essential oils and condiments.



**HARVEST - AVAILABILITY:** Spring harvest (March - May) and Fall harvest (August - October)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Cinnamon bearing the Văn Yên GI benefits from consistent GI labelling and packaging including: (i) the logo of Văn Yên cinnamon; (ii) a mark containing the designation of "Geographical Indication - Văn Yên cinnamon". These distinguishing signs must be the prominent component of the product label and clearly shown in size bigger than the other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF VAN YEN DISTRICT

Add: Mau A Town, Van Yen District, Yen Bai.

Tel: 0261 3.834.181

Website: [vanyen.yenbai.gov.vn](http://vanyen.yenbai.gov.vn)

VĂN YÊN  
Cinnamon



# Hậu Lộc shrimp paste

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hậu Lộc shrimp paste includes: Hậu Lộc district (6 communes), Thanh Hoa province.



## HISTORICAL BACKGROUND AND REPUTATION

Hau Loc district, a coastal plain district of Thanh Hoa province, with a 12-kilometer coastline, has many seafood making villages, among which is processing shrimp paste. Shrimp paste industry has existed for age-long period, stretches back to the establishing of the fishing village of Diem Pho (today Ngu Loc) in the 12th century. Formerly, making shrimp paste was only concentrated in Diem Pho village. The socio-economic development has driven the

extension of shrimp paste industry to some neighboring communes. The materials for making shrimp paste are *moi* (small shrimp) caught from the bordering between the two estuaries of Lach Truong and Lach Sung that bring plentiful source of plankton. The waters have low level of salt as they are diluted by freshwater flowing from inland canals. With traditional experiences, the local farmers often choose *moi* of quality (thin shell, firm full

and low water level in its flesh). *Moi* is cleaned, mixed with salt in a certain proportion, well-knead and then dried whole day under sunshine to produce shrimp paste which has a specific flavour, characteristic aroma and smooth sweet taste. Hậu Lộc shrimp paste, the special treat peculiar to Vietnam, has reached out, beyond the domestic market, many exporting countries such as Russia, France, Czech Republic, etc.



## PRODUCT DESCRIPTION

Hậu Lộc shrimp paste has a pasty form, pinky purple color, and smooth without unrefined salt, absence of dead insects and other impurities. The paste has strong and non-intense taste, light sweet flavour with lingering aftertaste, no acidity. It has a natural aroma of the mature shrimp paste, without fishy, stalled taste and odd smell.



## HARVEST - AVAILABILITY: Year round

### SPECIFIC RULES FOR THE USE OF GI SIGNS

Shrimp paste bearing the Hậu Lộc GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Hậu Lộc shrimp paste". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

### MANAGEMENT BODY

PEOPLE'S COMMITTEE OF HAU LOC DISTRICT  
Add.: Hau Loc Town, Hau Loc District, Thanh Hoa  
Tel: 0237 3.831.002  
Website: <http://hauloc.thanhhoa.gov.vn/>  
Email: [hauloc@thanhhoa.gov.vn](mailto:hauloc@thanhhoa.gov.vn)

00019

HẬU LỘC  
Shrimp paste

REGISTRATION NO. 00019, UNDER THE DECISION 1150/2010/QĐ-SHTT DATED JUNE 25TH, 2010 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Huế conical hat

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Huế palm-leaf conical hat includes:

- Area for *latania* leaves: districts of A Luoi and Nam Dong.
- Area for hat brim: Huong Tra district (1 commune).
- Area for preliminary processing of leaf: Hue city (2 wards).
- Area for frame (mold): Hue city (1 ward) and Phu Vang district (1 commune).
- Sewing craft villages consist of: Hue city (2 wards), districts of: Phu Vang (6 communes), Phong Dien (1 commune), Huong Tra (1 commune) and Huong Thuy (1 commune), Thua Thien - Hue province.



## HISTORICAL BACKGROUND AND REPUTATION

Located in the narrow strip of the Central Vietnam, Hue is the capital of Thua Thien Hue province. For the Vietnamese people, Hue has been strongly embedded in the national history and culture: it was the capital seat of the Nguyễn Dynasty (the last feudal dynasty of Vietnam) and it embraces outstanding cultural values, being the home to a number of tangible and intangible cultural heritages including Huế conical hat. The making of palm-leaf conical hats, rooted in the daily life of Viet people, has a history of 300-400 years (Miscellaneous Chronicles of the

Pacified Frontier, Le Quy Don). Each beautiful, light and durable conical hat is actually an artistic work of master artisans, requiring meticulousness and skillful labor in all phases of the production process (15 stages: collecting leaves, drying leaves, opening, ironing, selecting leaves, forming rim, sewing, cutting leaves, attaching rim, cutting threads, etc.), especially the sewing (called *chằm*). Along with the áo dài (traditional dress), elegant and soft beauty of the conical hat is a symbol of the beauty, gentleness and charm of Hue women.

Huế has many famous conical hat making villages such as Da Le, Phu Cam, Doc So, Tay Trieu, Kim Long, Sia, etc. Today, though the making of conical hats has declined, there are still craft villages and skilful craftsmen pursuing the profession of conical hat making. Thanks to the rich experiences and skilful hands of the Hue craftsmen, the Huế conical hat has not only been regarded as a symbol of the beauty of the Huế cultural handicraft villages but also as a favorite souvenir for domestic and international visitors.



## PRODUCT DESCRIPTION

The Huế conical hat is thin, light, elegant, supple, beautiful, strong, durable and well-proportioned. It has typical white-green colour with a few light embellished blue lines along the longitudinal direction of the coconut-palm leaves. The Huế conical hat is made from palm leaves whose scientific name is *latania*. The raw palm leaf has to be neither too tender nor old. Hence, it is harvested at one month of age, still in bud, when it has not yet dark green colour, with its leaves holding each other tightly, not yet apart but has already developed in length and width to its maximum. Conical hats are used as protection from the sun and rain, and has become a part of the life of the Vietnamese and are integral to the Vietnamese culture.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Conical hat bearing the Huế GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Huế conical hat". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF THUA THIEN-HUE PROVINCE

Addr.: No. 24, Le Loi Str., Hue City, Thua Thien - Hue

Tel: 0234 3.822.439 | Fax: 0234 3.845.093

Website: <http://skhcn.thuathienhue.gov.vn>

Email: [skhcn@thuathienhue.gov.vn](mailto:skhcn@thuathienhue.gov.vn)

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## HUE CONICAL HAT ASSOCIATION

Addr.: No. 12, Dong Da Str., Vinh Ninh ward, Hue city, Thua Thien-Hue.





# Bắc Kạn seedless persimmon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bắc Kạn seedless persimmon includes: Districts of Cho Don (6 communes), Ba Be (7 communes) and Ngan Son (4 communes), Bac Kan province.



## HISTORICAL BACKGROUND AND REPUTATION

As a northern upland province, Bac Kan is characterized by hilly and mountainous terrains. Seedless persimmon is a native plant of the region. The cultivation of seedless persimmon dated back to more than 100 years ago when the locals grew seedless persimmons in the surroundings of Ba Be Lake, one of the largest freshwater lakes in the world. Seedless persimmons are grown in areas of high

air and soil humidity, abundant surface water and groundwater. The terrain includes reddish yellow feralit soils formed on metamorphic rocks, which has a mechanical composition from medium to heavy loam and good drainage. This topographic conditions are very suitable to the growth of persimmon trees: accumulating nutrients for bearing sweet fruits that are crunchy and absent of acidity.

Seedless persimmons are associated with the religious culture of Tay people in Bac Kan. Persimmons are a special gift to friends and relatives in autumn, a special treat served in the traditional Mid-Autumn Festival. Persimmons are one of the fruits presented in the five-fruit tray of Vietnamese people.



## PRODUCT DESCRIPTION

Bắc Kạn seedless persimmon includes:

- Seedless persimmon of "lunar August - September" has an oblong shape and non-firm fruit. Fruit has a red yellow skin, 4 to 5 big bracts and no seeds. The fruit flesh is bright yellow, varying in taste from light sweet to bold sweet after being soaked. It is not acrid but very crunchy.
- Seedless persimmon of "lunar September - October" has a short and slightly rounded shape, firm fruit, and no seeds. Fruit has 4 large bracts and dark yellow skin. The fruit flesh is bright yellow, of a light sweet taste and non-acrid.



**HARVEST - AVAILABILITY:** Harvest from September to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Seedless persimmons bearing the Bắc Kạn GI benefit from consistent GI labelling and packaging including "Geographical Indication - Bắc Kạn seedless persimmon" The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BAC KAN PROVINCE

Addr.: No. 3, Truong Chinh Str., Bac Kan City, Bac Kan

Tel: 0209 3.870.569 | Fax: 0209 3.870.732

Website: <http://khcnbackan.gov.vn/>

Email: [sokhcn@backan.gov.vn](mailto:sokhcn@backan.gov.vn)



**BẮC KẠN**  
*Seedless persimmon*



# Phúc Trạch pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Phúc Trạch pomelo includes: Huong Khe district (20 communes), Ha Tinh province.



## HISTORICAL BACKGROUND AND REPUTATION

Phuc Trach is a rural commune located to the upper part of Huong Khe district, Ha Tinh province, in proximity to Quang Binh. It is legendarily told a story that, under the reign of Emperor Tu Duc (around 1867), in a family garden in Phuc Trach commune, there was a single-sprout tree bearing delicious yellow pomelos. The special taste of this pomelo encouraged the locals to marcot branches from the parent tree. From the ancient parent tree, an area specialized in growing pomelos has come

into being and pomelo fruits bearing the name derived from the village of origin. Phúc Trạch pomelos are grown in the valley surrounded by the two mountains of Truong Son and Tra Son. They are distributed on land derived from annual silt, ancient silt, gray feralit soil formed on clay shale, and gray feralit soil formed on marble and old silt. This area is characterized by high temperature, large temperature amplitude and dry weather in the months of fruit bearing. These elements

contribute to the the unique quality of Phúc Trạch pomelos.

Phúc Trạch pomelos won the title “Miss Pomelo” of Indochina in the 1938 Fruits Fair and were exported to Hong Kong. Phúc Trạch pomelo is now one of the most famous and distinctive pomelo cultivars in Central Vietnam. This cultivar is indigenous and native to Vietnam and listed as one of the 7 rare fruits fobidden from seed export.



## PRODUCT DESCRIPTION

Phúc Trạch pomelo has either circular or round shape, relatively flat at part close to the stalk (protruding stem and bottom is a little deep-set). Fruit has lemon yellow skin at maturity, weighing 700 to 1,500 g. The spongy rind is white or pink, tough and easy to peel. The segments of the equal size, containing white or pink juicy vesicles, expose to gentle sweetnees mixed with mildly sour and absence of bitterness.



**HARVEST - AVAILABILITY:** Harvest from August to September

## LOGO

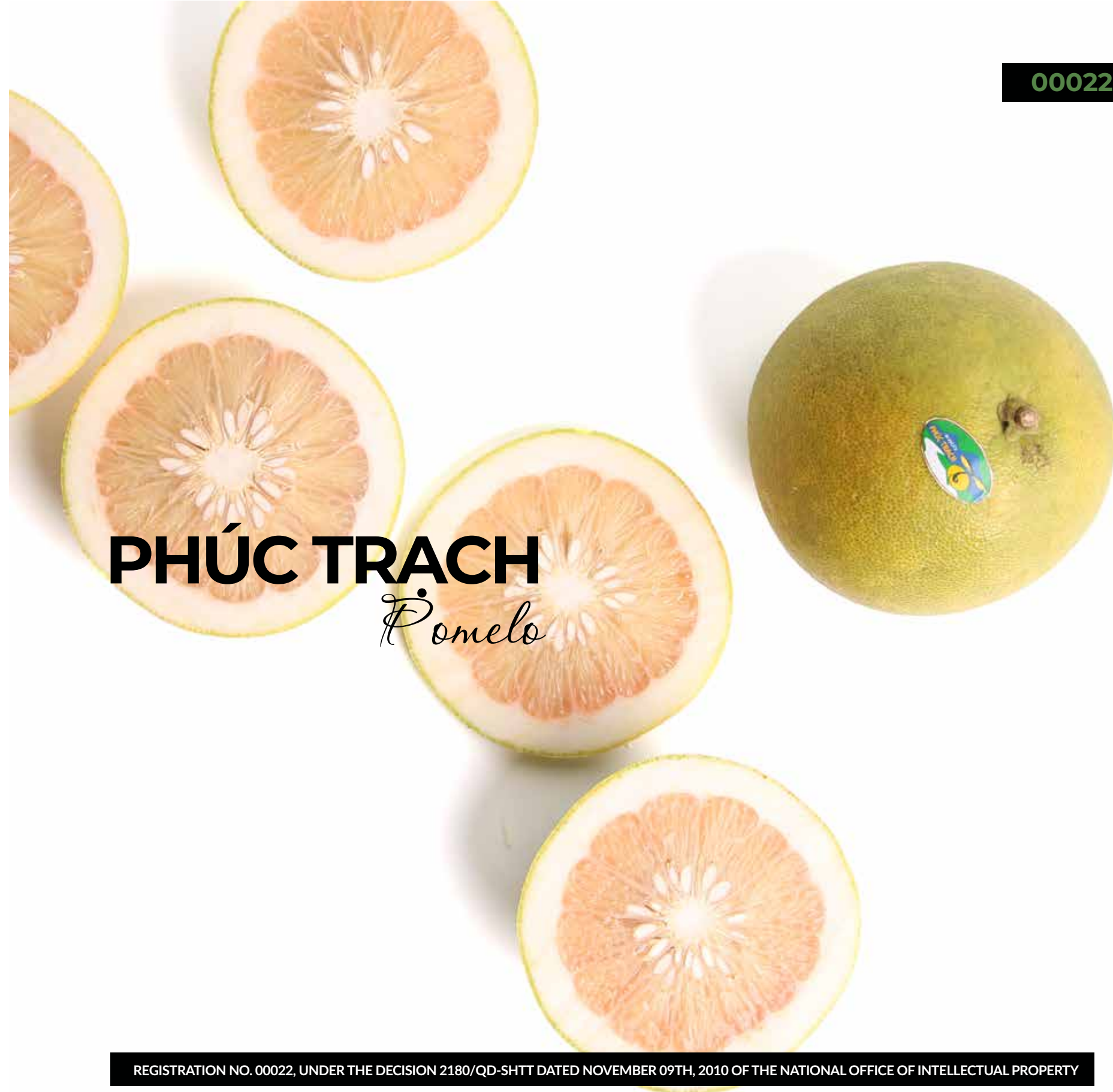


## SPECIFIC RULES FOR THE USE OF GI SIGNS

Pomelos bearing the Phúc Trạch GI benefit from consistent GI labelling and packaging including: “Geographical Indication - Phúc Trạch pomelo”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF HUONG KHE DISTRICT**  
 Add.: Huong Khe Town, Huong Khe District, Ha Tinh  
 Tel: 0239 3.871.221 | Fax: 0239 3.872.300  
 Website: <https://huongkhe.hatinh.gov.vn/>  
 Email: [ubhuongkhe@hatinh.gov.vn](mailto:ubhuongkhe@hatinh.gov.vn)





# Tiên Lãng rustic tobacco

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Tiên Lãng rustic tobacco includes: Tien Lang district (9 communes), Hai Phong city.



## HISTORICAL BACKGROUND AND REPUTATION

Tien Lang, a district of Hai Phong city, is famous for growing *nicotiana rustica* (rustic tobacco or thuốc lào). *Nicotiana rustica* cultivated on An Tu Ha area (Kien Thiet commune) was often used for respectfully offering the Kings as recorded in the "Đư địa chí" by Nguyen Trai. *Nicotiana rustica* has been cultivated in Vietnam since 1660 under the monarch of Emperor Le Than Tong. Over centuries, cultivation of *nicotiana rustica* has been popularly retained and handed down through generations. Smoking rustic tobacco is an indispensable part of Vietnamese customs of

all regions and of ethnic groups in Vietnam.

Tiên Lãng *nicotiana rustica* is grown on the alluvial soil enriched by the Thai Binh river system. The soil, exploited and revitalized for years, is little acid sulphate, little topsoil, medium saline, with a chemical composition encompassing medium to heavy loam. Furthermore, the favorable weather conditions of spring in February, when the temperature starts to rise together with a little drizzle rain, encourage the good growth of *nicotiana rustica*.

The production of rustic tobacco in Tien Lang has become a traditional profession for thousands of farmers. The techniques of producing and processing rustic tobacco have been handed down from generation to generation and maintained up to present. The locals share practices and techniques of selecting land, preparing fields, tendering plants, pruning, harvesting, processing and preserving. Those are done as collective activities of the village in a joyful ambiance. They are an integral part of the traditions of the Tien Lang people.



## PRODUCT DESCRIPTION

Tiên Lãng rustic tobacco is planted from species of Ré Đen, Báng, Có Tai and Lá Chông. Tobacco fibre has the color of areca-nut (from yellowish brown to dark areca-nut color), soft texture without bursting when being closely grasped. Tiên Lãng rustic tobacco has average nicotine content of 6.45%, attractive aroma, smoothness, gentleness when smoking without being shocked and hot.



**HARVEST - AVAILABILITY:** Harvest from April to May

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Rustic tobacco bearing the Tiên Lãng GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Tiên Lãng rustic tobacco". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF TIEN LANG DISTRICT**

Add.: Zone 2, Tien Lang Town, Tien Lang District, Hai Phong.

Tel: 0225 3.883.108 | Fax: 0225 3.883.353

Website: haiphong.gov.vn/huyentienlang/

TIÊN LÃNG  
*Rustic tobacco*



# Bảy Núi Nàng Nhen Thơm rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bảy Núi Nàng Nhen Thơm rice includes: Tinh Bien district (13 communes/towns) and Tri Ton district (9 communes/towns), An Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Bay Nui is the name of an area consisting of seven uncontinuous mountains in the two districts of Tri Ton and Tinh Bien of An Giang province. Nàng Nhen Thơm rice, which is a native rice variety incorporating genome sequences of both Indica and Japonica cultivars, is a photosensitive race of rice with two-thirds of its growing time as wet rice and the remaining one-third as dry rice. The rice is grown on large terrace-like fields along the edge of mountain foot and valleys, which are neither as flat as the delta nor as steep as terraced fields in the Northern mountainous region. Accordingly,

Nàng Nhen Thơm rice growing area is known as the sole “high terrace field” in the Mekong River Delta, with semi-mountainous terrain and non-flooded land.

Rice is grown on sandy soil in the form of ancient alluvial sediment with a thin surface layer, poor nutrient composition, low content of micro elements, and poor organic humus. The quality of the rice is constituted thanks to the special production practices of the local Khmer: compulsory application of decayed compost from cow manure to the rice.

Nàng Nhen Thơm rice ties in with daily activities, culture and religious life of the Khmer people in Bay Nui region. There are many Khmer's festivals and rituals in the area such as Chol Chnam Thmay, Pisat bo, Pha Chum Bêh, etc. and especially the Bay Nui bull racing festival (September - October). Over time, the pure aroma and light sweetness of Nàng Nhen Thơm rice has been appreciated by visitors during those fetivals and subsequently has become a regional specialty embedded into the Bay Nui region of An Giang province.



## PRODUCT DESCRIPTION

Nàng Nhen Thơm rice has a slender and slightly tapered shape, pinky white colour without white belly, uniform and firm kernels which are not easily shatter, and pleasant aroma. The rice contain neither chemicals residues nor heavy metals. Nàng Nhen Thơm rice grain has dark yellow to brownish yellow husk, purple grain apex, yellow lemma, little spinkelets, which are awnless to short-awned.



**HARVEST - AVAILABILITY:** Harvest in the early dry season (December to January)

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Nàng Nhen Thơm rice bearing the Bảy Núi GI benefits from consistent GI labelling and packaging with the designation of “Geographical Indication – Bảy Núi Nàng Nhen Thơm rice”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF TINH BIEN DISTRICT**  
Add: Son Dong Quartier, Nha Bang Town, Tinh Bien District, An Giang.  
Tel: 0296 3.875.234  
Website: [www.tinhbien.angiang.gov.vn](http://www.tinhbien.angiang.gov.vn)  
Email: [tinhbien@angiang.gov.vn](mailto:tinhbien@angiang.gov.vn)

**BẢY NÚI**  
Nàng Nhen Thơm rice





# Trùng Khánh chestnut

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Trùng Khánh chestnut includes: Trung Khanh district (4 communes), Cao Bang province.



## HISTORICAL BACKGROUND AND REPUTATION

Trung Khanh is a site established in 1826 (the 7th year of the Minh Mạng dynasty), and is now a district in the northeast of Cao Bang. The district is surrounded by limestone mountains, creating a year-round cool and dry climate which is very suitable to the growth of chestnut. A number of rivers and streams provide silt and water to chestnut orchards. Cultivation of

chestnuts began in Trung Khanh in 1920-1925, making “happy harvests” for the local people. Trùng Khánh chestnut (local name is *mác lịch*) is a precious gift that nature has given to the land of Trung Khanh and that brings the pride of the Cao Bang people. The flavour of Trùng Khánh chestnut has inspired the poem “The season of chestnut flowers” by the poet Le Chi Thanh:

*“Trung Khanh – my beautiful and green hometown  
Chestnut fragrance makes people remember  
forever”*



## PRODUCT DESCRIPTION

Trùng Khánh chestnut has a slightly rounded shape (three equal dimensions). Chestnuts have glossy dark brown coat covered with pale white spines. The inner rind is thin and easy to remove. The pulp is crunchy and canary yellow. When ripe, the flavour is delicate, sweet and nutty.



**HARVEST - AVAILABILITY:** Harvest from October to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Chestnuts bearing the Trùng Khánh GI benefit from consistent GI labelling and packaging including the designation of “Geographical Indication - Trùng Khánh chestnut”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF TRUNG KHANH

DISTRICT

Add.: Trung Khanh Town, Trung Khanh District,  
Cao Bang.

Tel: 0206 3.826.202 | Fax: 0206 3.826.202

Website: <http://trungkhanh.caobang.gov.vn/>

Email: [ubndtrungkhanh@caobang.gov.vn](mailto:ubndtrungkhanh@caobang.gov.vn)



**TRÙNG KHÁNH**  
*Chestnut*



# Bà Đen custard apple

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bà Đen custard-apple includes: Tan Chau district (1 commune), Duong Minh Chau (3 communes) and Tay Ninh city (4 communes), Tay Ninh province.



## HISTORICAL BACKGROUND AND REPUTATION

Ba Den mountain, which was named in the late 18th century (under the reign of Emperor Minh Mạng), is the highest mountain in the Southeast and the symbol of Tay Ninh province. Ba Den is a transitional land between the Truong Son range and the Mekong River Delta. The typical gray soil on the ancient alluvial terrain alternates with step rigdes at the elevation of 40-50m. The gentle terrain is found entirely suitable for

the growth of curtard apple (“na”) trees. At the connection between the high mountains and the plain, the weather is quite specific: mild weather, high thermal radiation, nights full of mist with fog covered till 6-7am, high temperature amplitude of day and night, and the temperature difference between seasons of the year of between 1.5°C and 3°C. This stable climate makes custard-apple bloom and fruit all year round.

Ba Den Mountain is a cultural and Buddhism center of the Southeast as well as a tourist destination of Tay Ninh province. Accordingly, custard-apples become a regional specialty and get associated with Ba Den Mountain in view of the locals and visitors.



## PRODUCT DESCRIPTION

Bà Đen custard-apple has rounded-heart shape with green skin and it turns to yellowish light green with evenly large protuberances when getting ripe. Aggregate fruit is formed from the numerous segments (carpels), each of that can be a single fruit containing seeds or without seeds. Fruit sections are binding and short of juices, so that ivory white flesh are less flabby, slightly grainy, slippery and dry. Bà Đen custard apple has a gentle sweet taste.



## HARVEST - AVAILABILITY: Year round

### SPECIFIC RULES FOR THE USE OF GI SIGNS

Custard apples bearing the Bà Đen GI benefit from consistent GI labelling and packaging with the designation of “Geographical Indication - Bà Đen custard apple”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

### MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
TAY NINH PROVINCE

Addr.: No. 211, 30/4 Str., Ward 2, Tay Ninh City,

Tay Ninh

Tel: 0276 3.820.194 | Fax: 0276 3.827.654

Website: <https://sokhcn.tayninh.gov.vn/Pages/Home.aspx>

Email: [sokhcn@tayninh.gov.vn](mailto:sokhcn@tayninh.gov.vn)

**BÀ ĐEN**  
*Custard apple*



# Nga Sơn sedge

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Nga Sơn sedge includes: Nga Sơn district (4 communes), Thanh Hoa province.



## HISTORICAL BACKGROUND AND REPUTATION

Nga Sơn district is about 40 km to the northeast of Thanh Hoa city, Thanh Hoa province. The coastal plain is covered by a system of high mountains in the north and west with a diverse river system, including Ma river and Hung Long river, creating a specific coastal climate zone. Nga Sơn land is influenced by groundwater (formed on the old sea floor). Its saline soil formed by the sedimentation of the Ma river system contains many minerals suitable for growing sedge.

At the end of the reign of Emperor Duy Tan (1907 - 1915), sedge from Kim Sơn (Ninh Binh) was migrated to Tam Tông, Nga Sơn. After that, the Nam Dinh people also brought some sedges from Giao Thủy to Sơn Đao, Nga Sơn. This then developed into large sedge fields. Since the old time, Nga Sơn sedge has been used in the Royal palaces, showing the wealth and sophistication of the capital of Thang Long. Over hundreds of years, Nga Sơn sedge has

become famous for its shiny, tough and durable quality. Sedge products from Nga Sơn are not only well known in the country but also exported to Korea, China and East Europe. The reputation of Nga Sơn sedge is described in the folk song:

*"Nga Sơn sedge mat, Bát Tràng brick  
Nam Dinh silk fabric, Hà Đông silk"*



## PRODUCT DESCRIPTION

Nga Sơn sedge has a fresh green body, silky smooth. Dried sedge is white, beautiful, tough and durable, of plasticity, and a toughness of 20.4 to 27.6 kg force per mm. Sedge body can be over 1.45 m in length.



**HARVEST - AVAILABILITY:** Summer harvest in May and winter harvest in October

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Sedge products bearing the Nga Sơn GI benefit from consistent GI labelling and packaging including the designation of "Geographical Indication - Nga Sơn sedge". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF NGA SON DISTRICT**  
Add.: Nga Sơn town, Nga Sơn District, Thanh Hoa  
Tel: 0237 3.872.752 | Fax: 0237 3.872.752  
Website: <http://ngason.thanhhoa.gov.vn/>  
Email: [ngason@thanhhoa.gov.vn](mailto:ngason@thanhhoa.gov.vn)

# NGA SƠN Sedge



# Trà My cinnamon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Trà My cinnamon includes: Trà My district (2 communes) and Bắc Trà My district (2 communes), Quang Nam province.



## HISTORICAL BACKGROUND AND REPUTATION

Trà My was a rural district of Quang Nam province. Trà My region accommodates cinnamon trees on high mountains and is known for the famous designation of “Cao Sơn Ngoc Que” (Mountain of the gem cinnamon). For years, cinnamon trees have been closely attached to the production and daily life of local ethnic groups of Ca Dong, Mo Nong, etc. Cinnamon gardens are valuable assets of the family, the saving and dowry for descendants. Though passing ups and downs over its history,

Trà My cinnamon has affirmed its quality on the market. Since the early 20th century as soon as trading activities commenced with foreign merchants from Spain and Arab countries, Trà My cinnamon has been exported as a precious and valuable ingredient for the medical industry. Trà My cinnamon trees are grown in high mountains, in gray soil with light soil texture, in gravel gray soil and typical gray soil. The sudden change in the rainfall pattern from the dry season to the rainy season between the two

growth cycles of cinnamon trees is a favorable condition stimulating attar accumulation in cinnamon barks. Therefore, Trà My cinnamon has hotter and stronger flavor than other cinnamon species in Vietnam. Cinnamon bark contains a lot of attar, which form a thick layer of oil in the bark, explaining the very specific characteristic of Trà My “gem cinnamon”.



## PRODUCT DESCRIPTION

Trà My cinnamon has a rough surface and the outer surface of brown-gray has greenish gray traces of lichen and mosses. The density of mosses and lichens becomes thicker and thicker from the top to the bottom of the tree. From the height of 1.3 m, tree branches have many notches. The bark's inner surface ranges from light yellow to dark yellow and becomes yellow-brown after a short period being exposed to the air. Thickness of the bark is 5 to 9 mm for the bark near the root collar, 4 to 7 mm for trunk bark, 2 to 4.5 mm for top bark, and 1.20 to 3.10 mm for branch bark.

Trà My cinnamon has a high content of attar of good quality. Cinnamaldehyde content in the essential oil is 89.83 - 93.43 (% v/w) for trunk bark and 90 to 94 (% v/w) for branch bark.



**HARVEST - AVAILABILITY:** Spring harvest in February - March and Fall harvest in August - September

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Cinnamon bearing the Trà My GI benefits from consistent GI labelling and packaging including: (i) the logo of Trà My cinnamon; (ii) a mark containing the designation of “Geographical Indication - Trà My cinnamon”. These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF QUANG NAM PROVINCE

Addr.: No. 54, Hung Vuong Str., Tam Ky City, Quang Nam  
Tel: 0235 3.852.651 | Fax: 0235 3.852.649  
Website: <http://skhcn.quangnam.gov.vn/>

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## TRA MY CINNAMON ASSOCIATION

Addr.: No. 222, Huynh Thuc Khang Str., Tam Ky City, Quang Nam.  
Tel: 0235 3.605.688  
Website: <http://quetramy.com>  
Email: [quetraqnam@gmail.com](mailto:quetraqnam@gmail.com)





# Ninh Thuận grape

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Ninh Thuận grape includes: Ninh Phuoc district (4 communes/towns) and Thuan Nam district (1 commune), Ninh Thuan province.



## HISTORICAL BACKGROUND AND REPUTATION

Ninh Thuan is a coastal province in the South Central Coast, surrounded by mountains and the sea. The Western part is a mountainous area bordering Da Lat. In the North and South, two mountain ranges running towards the sea create a semi-arid climate. The grape was introduced into Ninh Thuan in 1960 and was commercially produced in the 1980s. Ninh Thuan is now home to the country's largest vineyards.

Grapes (woody vines of the flowering plant genus *Vitis*) are grown on alluvial soils and gray-brown soils in the semi-arid region, which consist of light mechanical components and organic poverty. Along with that is the sub-desert tropical climate, characterized by hot and dry weather, winds, strong evaporation and no winter. These are the right conditions for grapes to grow and gain high productivity.

With over 50 years of hardworking and skillful hands, local people have produced grapes of quality that are the iconic product of the region and promote the image of the sunny land of the South Central coast of Vietnam.



## PRODUCT DESCRIPTION

Ninh Thuận grapes include: red grape and grape NH.01-48

- **Red grape** is spherical, with a thin and shiny shell. Ripe fruits are bright red to dark red. The fruit flesh is bluish white, sweet in harmony with a light sour taste and a total sugar content of 6.78 to 9.11% and titratable acidity (TA) of 0.32 to 0.53%.

- **NH.01-48 grape** has an oval shape. The fruit skin is light green-yellow. The fruit flesh is green, slightly soft, sweet, less acrid and slightly sour with a total sugar content of 7.77 to 11.15% and titratable acidity (TA) of 0.39 to 0.52%.



**HARVEST - AVAILABILITY:** Year-round (3 to 4 harvests)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Grapes bearing the Ninh Thuận GI benefit from consistent GI labelling and packaging including the designation of "Geographical Indication - Ninh Thuận grape". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
NINH THUAN PROVINCE

Add.: No. 34, Road 16/4, Phan Rang - Thap Cham

City, Ninh Thuan

Tel: 0259 3.822.726 | Fax: 0259 3.822.726

Email: sokhcn@ninhthuan.gov.vn

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NINH THUAN APPLE AND GRAPE ASSOCIATION

Add.: No. 34, Road 16/4, Phan Rang - Thap Cham

City, Ninh Thuan

Tel: 0259 3.825.568

**NINH THUẬN**  
*Grape*



# Tân Triều pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Tân Triều pomelo includes: Vinh Cuu district (5 communes), Dong Nai province.



## HISTORICAL BACKGROUND AND REPUTATION

Tan Trieu island of Dong Nai river is located in the southwest of Vinh Cuu district, Dong Nai province. Tan Trieu has a history of over 300 years ago. According to the legend, in 1869, when the Tan Trieu cathedral was built, a priest brought two pomelo trees from Brazil to plant in this church's garden. These two trees bore many delicious fruits with a sweet taste. Since then, the locals started planting the rare variety of pomelo in their gardens. Today, Tan Trieu has

become specialized in growing pomelos which is a specialty of Dong Nai province. Pomelo-growing areas are located along the river, in specific alluvial soils and partly in lightly mechanized gray soils. Low terrains, not flooded, with low slope are very convenient for sediment accumulation, setting out ideal condition for pomelo to grow and have good quality, with and specific taste.

Tân Triều pomelo is the specialty fruit that is held in high esteem by the locals and highly prized by the visitors. On festive celebrations or special occasions, such as Tết (the Lunar New Year), a pair of pomelos are often displayed for workshop and presented as a gift to distinguished guests.



## PRODUCT DESCRIPTION

Tân Triều pomelos vary in genres, each with his own aroma and taste, including: Đường Lá Cam pomelo (Orange-tasting sweet pomelo) and Ổi pomelo (Guava-tasting sweet pomelo)

- **Đường Lá Cam pomelo** is pear-shaped citrus fruit (convex at the fruit stem). Ripe fruit is greenish yellow, with a smooth peel, weighing 700 to 1,340 g. Fruit has well-proportioned segments, small and tight vesicles of ivory yellow color, and a light sweet taste.

- **Ổi pomelo** has a round shape and its stem resembling the guava. Rough peel of the fruit turns light yellow at ripeness. Pomelo fruit weighs 614 to 755 g. The segments are easy to remove, containing many seeds and small vesicles which are dry and ivory yellow. Ổi pomelo has a fully sweet flavor and a specific aroma similar to the taste of guava.



**HARVEST - AVAILABILITY:** Đường Lá Cam pomelo: Harvested year-round (main harvest from July to February) and Ổi pomelo: Harvested from December to February

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Pomelos bearing the Tân Triều GI benefit from consistent GI labelling and packaging including the designation of "Geographical Indication – Tân Triều pomelo". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
DONG NAI PROVINCE

Addr.: No. 1597 Pham Van Thuan Str., Thong Nhat

Ward, Bien Hoa City, Dong Nai.

Tel: 0251 3.822.297 | Fax: 0251 3.825.585

Website: <https://dost-dongnai.gov.vn>

Email: [office@dost-dongnai.gov.vn](mailto:office@dost-dongnai.gov.vn)





# Bảo Lâm seedless persimmon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bảo Lâm seedless persimmon includes: Cao Loc district (3 communes), Lang Son province.



## HISTORICAL BACKGROUND AND REPUTATION

Bảo Lâm is a commune in the north of Cao Loc district (Lang Son province). As told by the village elders, seedless persimmon trees have connected closely with the Tay and Nung ethnic groups for over 100 years. On Mid-Autumn Festival, seedless persimmons are put on the five-fruit tray and offered as a gift to friends and relatives. This is part of the local tradition and culture, and has been preserved and handed down through generations.

Bảo Lâm seedless persimmon trees are planted on acrisols with a soil texture from light to medium loam. The area is characterized by relatively low temperature, high day and night temperature amplitude, and low humidity and low rainfall during the ripening period. These factors create favourable conditions for maintaining nutrients in the fruits and producing beautiful appearance. In addition, local people have combined their traditional cultivating

know-how and modern technical processes to stabilize fruits' quality traits and increase crop yield.

In Bảo Lâm, almost families grow persimmons. Seedless persimmons have become an important crop generating income for local households. It is recognized by Lang Son authority as a fruit crop to be prioritized for development.



## PRODUCT DESCRIPTION

Bảo Lâm seedless persimmon has slender and long shape, with 4-6 longitudinal splits extending from the stalk to the middle of the fruit, and four small green bracts. The fruit peel is thick and smooth, having either reddish orange or shades of blue-brown. The fruit pulp is reddish yellow, orange to dark yellow, having tiny sugar pipes, bold sweetness, aromatic and crispy taste.

Bảo Lâm seedless persimmon is a kind of soaked persimmon of firm fruit enclosing no seed.



**HARVEST - AVAILABILITY:** Harvest from September to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Seedless persimmons bearing Bảo Lâm GI benefit from consistent GI labelling and packaging including: (i) the logo of Bảo Lâm seedless persimmon; (ii) a mark containing the designation of "Geographical Indication - Bảo Lâm seedless persimmon". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF CAO LOC DISTRICT

Add.: Block 6, Cao Loc Town, Cao Loc District, Lang Son

Tel: 0205 3.861.470 | Fax: 0205 3.861.240

Website: <http://caoloc.langson.gov.vn/>

**BẢO LÂM**  
*Seedless persimmon*



# Bắc Kạn tangerine

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bắc Kạn tangerine includes: districts of Bach Thong (3 communes), Cho Don (3 communes) and Ba Be (6 communes), Bac Kan province.



## HISTORICAL BACKGROUND AND REPUTATION

Located in the heart of Northeast region, Bac Kan province is famous for Ba Be Lake as well as a number of specialty fruits such as persimmon, orange and tangerine, etc. Tangerine is a native variety, grown in Bac Kan since the 18th century, especially the area of Khuoi Pieu stream. It was naturally selected before 1930 and then been grown in homegardens and extended to a specialization and commercial scale since the 1980s.

Tangerine trees are planted on low hilly terrains and plains intermingled with hills and steep slopes at the altitude of under 500m. They grow on either reddish yellow feralit soils formed on transmuted rocky ground or red yellow feralit on the shales, or gold feralit on acid magmatic rock. Unstable soil structure, soft stones vulnerable to decay, average sloping topography, thick soil layer of good drainage and the mechanical composition from mild to medium loam are

factors favoring the growth of tangerine. Tangerine is called *Mác nghề* (in Tay dialect) or *Mác pên* (in Dao dialect). Tangerine has been associated with ethnic people in Bac Kan for years. The locals combine their indigenous practices with advanced technological techniques to produce tasty tangerines.



## PRODUCT DESCRIPTION

Bắc Kạn tangerine has a round shape of 7.16 to 7.99 cm in diameter and 152 to 193g in weight. The skin is smooth and bright yellow. The fruit segment is large, juicy and easy to peel. Juicy vesicles are straw in colour, firm, and non-crushed. Fruit has seed ratio from 1.16% to 1.33%. They have sour taste without bitterness, soluble fiber, moderate softness and strong fragrance.



**HARVEST - AVAILABILITY:** Harvest from October to February

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Tangerines bearing the Bắc Kạn GI benefit from consistent GI labelling and packaging including: (i) the logo of Bắc Kạn tangerine; (ii) a mark containing the designation of "Geographical Indication - Bắc Kạn tangerine". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BAC KAN PROVINCE

Addr.: 3 Truong Chinh Str., Bac Kan City, Bac Kan

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Email: [sokhcn@backan.gov.vn](mailto:sokhcn@backan.gov.vn)

**BẮC KẠN**  
*Tangerine*



# Yên Châu mango

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Yên Châu mango includes: Yên Châu district (3 communes), Sơn La province.



## HISTORICAL BACKGROUND AND REPUTATION

Yên Châu (round-shaped) mango is a native cultivar which has been naturally selected by the Thai ethnic people living in the North Vietnam for over 100 years. It is the only indigenous mango cultivar of the North Vietnam included in the FAO's list of rare crop genes to be protected and developed. Round-shaped mango is collectively planted along the banks of rivers and springs, in the valley of Yên Châu district in Sơn La province. The terrain was formed on

sediment and deformed sediment foundation. This area is blocked by ranges of mountains of Pu Sam Sao and Pha Luong along the border with Laos, Moc Chau Plateau to the Southeast, Kham Cang and Phu Lan Giang mountains to the North. This creates a particular sub-climatic region which is dry and hot, being affected by the Southwest monsoon and to a lesser extent by the Northeast monsoon.

Mango trees have been grown in Yên Châu for years and acknowledged as a crop generating livelihood, reducing poverty and affixing closely to the ethnic communities in Yên Châu. The ancient mango trees (10 to 30 m tall) are bound to the image of Black Thai women who are graceful in Pieu scarf, clever, loyal and hospitable.



## PRODUCT DESCRIPTION

Yên Châu round-shaped mango (scientific name: *Mangifera indica* L.) has small and relatively round shape, medium seed, white and transparent fruit gum. The unripe mango has light green, while ripe mango has faded green with brown and black spots on the peel. The unripe mango has whitely green pulp, while ripe mango has firm and reddish yellow, deep sweet flavor and specific aroma thanks to its high content of total glucose, Vitamin C and Brix degrees.



**HARVEST - AVAILABILITY:** Harvest in early June

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Mango bearing the Yên Châu GI benefits from consistent GI labelling and packaging including: (i) the logo of Yên Châu mango; (ii) a mark containing the designation of "Geographical Indication - Yên Châu mango". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF SON LA PROVINCE

Addr.: No. 19, Tô Hieu Str., Sơn La City, Sơn La.

Tel: 0212 3.852.224 | Fax: 0212 3.852.791

Website: sokhoahoc.sonla.gov.vn

**YÊN CHÂU**  
Mango



# Mèo Vạc peppermint honey

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Mèo Vạc peppermint honey includes: districts of Meo Vac (13 communes), Quan Ba (9 communes), Dong Van (19 communes) and Yen Minh (6 communes), Ha Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Meo Vac is a rural district of Ha Giang province, in the Dong Van karst plateau geopark. The region is characterized by high mountains, complex divided terrain, paleobiological and primary geology. Furthermore, frequent cloudiness and high humidity favour humus accumulation, which is ideal for wild mint to grow. The forests of purple mint flowers emitting gentle aroma have been a precious gift given by nature, enabling the H'mong people in Ha Giang develop traditional beekeeping through generations.

On the divided rocky mountain ranges, mint trees grow naturally on loose-structured and well-drained soil which is poor in organic matter and humidity. Therefore, mint trees only begin to grow from July and blossom from October as soon as the rainy season comes. Beekeeping has developed thanks to natural mint flower resources. Local beekeepers have combined their indigenous knowledge and advanced techniques to produce aromatic peppermint honey, which possesses many precious medicinal properties.

Vitality of the mint trees in hard conditions of rocky highland valorizes intangible values of Mèo Vạc peppermint honey. Mèo Vạc peppermint honey, an incomparable specialty of Dong Van karst plateau area, embeds the laboriousness and pride of the Hmong ethnic communities in Ha Giang.



## PRODUCT DESCRIPTION

Mèo Vạc peppermint honey is in liquid form or crystalline form if preserved for a long time. Peppermint honey has colour of reddish yellow to lemon yellow that does not change over time. Honey has lightly sweetness, soft and gentle taste. The percentage of mint pollen grains in Mèo Vạc peppermint honey ranges from 0.338% to 0.381%, corresponding to the color gradient: reddish yellow, light lemon yellow, lemon yellow and dark lemon yellow.



**HARVEST - AVAILABILITY:** Harvest from end September to end December

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Peppermint honey bearing the Mèo Vạc GI benefits from consistent GI labelling and packaging including: (i) the logo of Mèo Vạc peppermint honey; (ii) a mark with the designation of "Geographical Indication - Mèo Vạc peppermint honey". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
HA GIANG PROVINCE

Addr.: No. 63, Le Quy Don Str., Nguyen Trai Ward, Ha Giang City, Ha Giang.

Tel: 0219 3.868.572 | Fax: 0219 3.866.192

Website: <http://skhcn.hagiang.gov.vn/>

Email: [skhcn@hagiang.gov.vn](mailto:skhcn@hagiang.gov.vn)

**MÈO VẠC**  
*Peppermint honey*



# Bình Minh Năm Roi pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bình Minh Năm Roi pomelo includes: Bình Minh district (7 communes/towns), Vinh Long province.



## HISTORICAL BACKGROUND AND REPUTATION

Bình Minh district of Vinh Long province, located along the shore of the Hau River, is the “cradle” of Năm Roi pomelo. Năm Roi pomelo is an indigenous cultivar that has been discovered and developed since the 1960s. The name of Năm Roi is associated with many folk tales, but no one knows exactly where it came from. Năm Roi pomelo tree is famous for fruits having sourly sweet taste and attractive aroma totally different from the other kinds of pomelo. In 1969, in the Exhibition Fair of the Southern

region, the Năm Roi pomelos of Mr. Muoi Tuoc were awarded the first prize. Since then, Năm Roi pomelos have won many gold medals at fruit contests in the Southwest region and throughout the country. Today, Bình Minh Năm Roi pomelo is a famous specialty of the Mekong River Delta and Vietnam.

Bình Minh Năm Roi pomelo is cultivated on fertile soil constituted by alluvium of three rivers (Hau, Tra Von and Mang Thit). It benefits from a specific microclimate suitable for the growth of

pomelos trees. Local people have accumulated experience of growing Năm Roi pomelos for years and specialized in Năm Roi pomelo. Many pomelo gardens are planted following practices (planting, tendering, harvesting and preserving) complying with GlobalGAP standards. Many models of cooperatives and enterprises integrated into value chains show advantages of linkage and market development to pursue sustainable development.



## PRODUCT DESCRIPTION

Bình Minh Năm Roi pomelo is peer-shaped with low knob and weighs 1 to 1.4 kg. The fruit has green - yellow to yellow, thin peel and is easily peeled. The fruit has yellowish green flesh, uniform segments, fine and succulent vesicles in yellow colour, strong aroma, fresh sweetness, light sourness and no bitterness and pungency. The fruit has thick flesh, with few or no seeds, having edible rate of 55 to 60%.

Năm Roi pomelo is a specialty of the Mekong Delta, a precious gift in festivals and festive celebrations throughout the country (Mid-Autumn festival, Lunar New Year, etc.).



**HARVEST - AVAILABILITY:** Year round, especially Lunar New Year and Mid-autumn festival

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Năm Roi pomelos bearing the Bình Minh GI benefit from consistent GI labelling and packaging with the designation of “Geographical Indication - Bình Minh Năm Roi pomelo”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF VINH LONG PROVINCE

Addr.: No. 111, Nguyen Hue Str., Ward 2, Vinh Long City, Vinh Long.

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Website: <http://skhcn.vinhlong.gov.vn/>

Email: [skhoahoc@vinhlong.gov.vn](mailto:skhoahoc@vinhlong.gov.vn)



REGISTRATION NO. 00036 UNDER THE DECISION 2064/QĐ-SHTT DATED AUGUST 29TH, 2013 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Hạ Long grilled chopped cuttlefish

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Ha Long Hạ Long grilled chopped cuttlefish includes: Ha Long city, Quang Ninh province.



## HISTORICAL BACKGROUND AND REPUTATION

Ha Long is the capital city of Quang Ninh province, the gateway to Ha Long Bay – a UNESCO World Heritage Site. As a part of the Gulf of Tonkin, the area converges a huge amount of fresh water from large rivers running down to the sea together with many ephemerals rich in organic and inorganic substances, creating an highly nutritive environment for abundant seafood resources of good quality, especially cuttlefish. In the coastal zone, the

salinity of surface water is low and the off-shore salty amplitude is stable. Since the 1940s, the production of grilled chopped cuttlefish (*chả mực*) has come into being thanks to the creativity of a chef named Tai Le. Over years of ups and downs, the local people have maintained the traditional profession of making grilled chopped cuttlefish. Cuttlefish, the key ingredient which has a high content of glutamic acid and essential amino acids, are

carefully selected, mixed and manually ground. Hạ Long grilled chopped cuttlefish has become a culinary treat much appreciated by visitors. Hạ Long grilled chopped cuttlefish is recognized by Vietnam Records Agency to be among the Top 50 most famous specialties which attract local and foreign visitors thanks to its strong sweet taste of natural seafood.



## PRODUCT DESCRIPTION

Hạ Long grilled chopped cuttlefish is processed to obtain a round shape and a relatively uniform size of about 1cm in thickness and about 5cm in diameter. The cake has a deep yellow, uniform and beautiful color, and a specific flavor of cuttlefish. Hạ Long grilled chopped cuttlefish has a strong, tough, scripy and sweet taste of natural cuttlefish.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Grilled chopped cuttlefish bearing the Hạ Long GI benefits from consistent GI labelling and packaging including: (i) the logo of Hạ Long grilled chopped cuttlefish; (ii) a mark containing the designation of “Geographical Indication – Hạ Long grilled chopped cuttlefish”. These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF HA LONG CITY**  
Add.: No. 2, Doan wharf, Hong Gai Ward,  
Ha Long City, Quang Ninh.  
Tel: 0203 3.826.852 | 0203 3.825.414

**HA LONG**  
*Grilled chopped cuttlefish*

00037

REGISTRATION NO. 00037, UNDER THE DECISION 3321/QĐ-SHTT DATED DECEMBER 12TH, 2013 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Bạc Liêu salt

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bạc Liêu salt includes: Hoa Binh district (2 communes) and Dong Hai district (3 communes), Bạc Liêu province.



## HISTORICAL BACKGROUND AND REPUTATION

The province of Bạc Liêu in the Mekong River Delta is located on Ca Mau peninsula, the Southernmost area of Vietnam. In the early 18th century, Bạc Liêu was still a fallow land that attracted migrations of the Mien people from Soc Trang, Tra Vinh and Chaozhou-originated Chinese. Migrants reclaimed and cleared fallow land to do fishing and cultivate crops along the Southern seashore. Salt production in Bạc Liêu was commenced along with the exploitation of fallow land and mangrove forests to do salt farming for living. The local farmers have

maintained the traditional manual techniques of evaporating seawater through different stages of “primary evaporation – medium evaporation – higher evaporation” (*Sa kê - Nhi kê - Xếp chuối*) to crystallize pure salt.

Bạc Liêu salt is produced on salt fields, which are mainly alluvial ground and sandy soils with thick clay on their surface. Since there is a shortage of coastal limestone in the Bạc Liêu sea area, Bạc Liêu salt has fine quality with low content of magnesium, calcium, sulphate, an intensely rich flavor, no bitterness and no acidity, and

contains few impurities.

Since the early 20th century, the trading of Bạc Liêu salt has been on the rise, dominating the entire Southern market and even reaching Phan Thiet market. It has in particular been exported to Cambodia, through Mekong water transportation, for salting cyprinid fish in flood season. Salt production has recently declined, but Bạc Liêu is still the biggest salt producing area in the Mekong River Delta.



## PRODUCT DESCRIPTION

Bạc Liêu salt is made from seawater of the Bạc Liêu sea. The salt grain has dry and firm external shape, and a color varying from white, pinky white to light grey. The content of NaCl is high (95.49% - 97.86%) while the content of Mg<sup>2+</sup>, CA<sup>2+</sup> is low. Therefore, Bạc Liêu salt owns odourless smell and salty taste without bitterness.



**HARVEST - AVAILABILITY:** Exploitation from December to May

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Salt bearing the Bạc Liêu GI benefits from consistent GI labelling and packaging with a designation of “Geographical Indication – Bạc Liêu salt”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
BAC LIEU PROVINCE

Addr.: No. 66, Le Van Duyet Str., Ward 3,

Bac Lieu City, Bac Lieu

Tel: 0291 3.822.474 | Fax: 0291 3.821.563

Website: <http://skhcn.baclieu.gov.vn>

Email: [skhcn@baclieu.gov.vn](mailto:skhcn@baclieu.gov.vn)

**BẠC LIÊU**  
Salt

00038

REGISTRATION NO. 00038, UNDER THE DECISION 3322/QĐ-SHTT DATED DECEMBER 12TH, 2013 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Luận Văn pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Luận Văn pomelo includes: Tho Xuan district (2 communes), Thanh Hoa province.



## HISTORICAL BACKGROUND AND REPUTATION

Luan Van village of Tho Xuong commune (Tho Xuan district, Thanh Hoa province) relates to Lam Kinh historical monument. Luận Văn pomelo is a kind of tangelo, which has a red skin, cool sweet taste and specific aroma, and has been naturally selected and grown in the home gardens. In the Lam Son uprising against Ming rule, King Le Thai To named this pomelo variety after the name of Luan Van village. Since then, Luận Văn red

pomelo has become a precious treat opted by the locals to respectfully present to the King as the royal delicacy.

Luận Văn pomelo is grown in the basin of Chu river and on acrisol base formed by the weathering of basement rock types and substances accumulated by the flows from river and sea. Surface layer is thick, loose and wet. This area is also the border and transition of

two climate bases, delta and midland, which are favorable for the growth of pomelo trees.

Thanks to favorable natural conditions and qualities of a precious citrous cultivar, Luận Văn red pomelo become an indispensable treat for local festivals, festive celebrations and ancestor worships. For Vietnamese people, Luận Văn pomelo is a tasty fruit which brings spirituality and religiosity in Lunar New Year celebrations.



## PRODUCT DESCRIPTION

Luận Văn pomelo has an oval shape and convex top with a diameter of 15 to 16cm. When ripe, the fruit has its skin transforming from green to yellow, then bright red, and has a strong aroma thanks to essential oil bags of the fruit peel. The rind pith is lightly pink and easy to peel; juice-filled vesicles are lightly sweet. Since Luận Văn pomelo can be preserved for a long time, they are very suitable for the worship customs of Vietnamese families.



**HARVEST - AVAILABILITY:** Harvest from December to February

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Pomelos bearing the Luận Văn GI benefit from consistent GI labelling and packaging including the designation of "Geographical Indication - Luận Văn pomelo". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF THO XUAN DISTRICT

Addr.: Tho Xuan Town, Tho Xuan District, Thanh Hoa

Tel: 0237 3.833.213

Website: <http://thoxuan.thanhhoa.gov.vn>

Email: [thoxuan@thanhhoa.gov.vn](mailto:thoxuan@thanhhoa.gov.vn)

LUẬN VĂN  
Pomelo



# Yên Tử yellow ochna flower

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Yên Tử yellow ochna flower includes: Uong Bi city (6 communes/wards) and Dong Trieu district (2 communes), Quang Ninh province.



## HISTORICAL BACKGROUND AND REPUTATION

Yên Tử belongs to the Dong Trieu mountain range and is considered the highest peak among the mountains of Northeast, at the altitude of 1,000m above the sea level. This sacred land has been associated with the Buddhist King Tran Nhan Tong. In this cold sacred mountain, Ochna integerrima was discovered and mysteriously associated with the legend of the coming of the King when he left his throne to lead an ascetic religious life and founded the Truc Lam Zen sect bearing the typical Buddhist culture of

Vietnamese people. Yên Tử yellow ochna flower (*hoa mai vàng*) boasts its beauty not only in the brilliant yellow, in the specific pure aroma, but also through strong vitality, symbolizing the glory and virtue of honourable men. Therefore, it has become a noble image that was included in the lectures on Buddhism.

The area of Yên Tử yellow ochna flower is influenced by the harshness of winter cold from the North, together with high and spilted mountainous terrain. Therefore, this area got

covered by prolonged fog, high humidity and little wind. Yên Tử yellow ochna flower converges the quintessence of the nature of the sacred land, creating its distinct beauty and peculiarity. Over hundreds of years, it is seen in Yên Tử forest with many ancient ochna integerrima trees of over 700 years. Today, yellow ochna integerrima has been grown in homegardens and keep demonstrating the particular beauty and whole-heartedness toward the Buddha.



## PRODUCT DESCRIPTION

Yên Tử yellow ochna flower has dark green, oval and glossy buds. When blooming, the flower petals are bright lemon yellow. 5 thin and wave-edged petals are sparse and separated. Flower has a light aroma, without pungency. The flower sepal has lightly green colour and five long oval sepal leaves. When the bloomed petals fall, the sepal turns red. The pistil has lemon chrome color. The styles that vary in number among flowers have the yellow color of the land.



**HARVEST - AVAILABILITY:** From November to April

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Yellow ochna flower bearing the Yên Tử GI benefits from consistent GI labelling and packaging including: (i) the logo of Yên Tử yellow ochna flower; (ii) a mark with the designation of "Geographical Indication - Yên Tử yellow ochna flower". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components. The etiquette is hung on the branch or stuck on the follower pot.

## MANAGEMENT BODY

### PEOPLE'S COMMITTEE OF UONG BI CITY

Add.: 3 Tran Hung Dao Str., Thanh Son Ward, Uong Bi City, Quang Ninh

Tel: 0203 3.854.207

Website: <http://www.uongbi.gov.vn/>

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### YEN TU YELLOW OCHNA FLOWER ASSOCIATION

Add.: Phuong Dong Ward, Uong Bi City, Quang Ninh

Tel: 0912.144.445

**YÊN TỬ**  
*Yellow ochna flower*



# Quảng Ninh corrugate lucine

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Quảng Ninh corrugate lucine includes: districts of Tien Yen (5 communes), Van Don (2 communes), Dam Ha (4 communes), Hai Ha (3 communes) and Quang Yen town (3 communes), Quang Ninh



## HISTORICAL BACKGROUND AND REPUTATION

With a 250km coastline, Quang Ninh has over 40,000 ha of tidal flats, 20,000 ha of gulfs and estuaries and tens of thousands of shallow coastal bights, and many deep and airtight areas. These features favor aquaculture development and abundant fishery resources. Of these latter, corrugate lucine is a specialty loved by all tourists coming to Ha Long Bay. In the mangroves meandering along the coast from Quang Yen to Tien Yen, habitat

for corrugate lucine are muddy environment and andalkaline sand with a salinity of 20 to 30 per thousand. Under the direct impact of tidal regime and sediment flows from rivers, a biomass environment with a strong ephemeral ecosystem produces a great deal of sediments and nutrients. Quảng Ninh corrugate lucine is completely exploited naturally, based on the experience and skills of the locals from discovering the corrugate

lucine by their human senses to using tools in catching. Corrugate lucine is a key ingredient in many local recipes: corrugate lucine wine, stir-fried rice noodles with corrugate lucine, steamed corrugate lucine, grilled corrugate lucine, etc. These dishes show the richness and sophistication of the tourism products of Quang Ninh province.



## PRODUCT DESCRIPTION

Quảng Ninh corrugate lucine, a bivalve mollusk, has round or oval shells that vary in color from light blue to dark blue. The shell surface has ridged growth ribs of relative equal size. The height from dorsal to the ventral of the shell is 3 cm or greater. Corrugate lucine has milky white flesh of fishy smell, pink thick and large gills. Cooked corrugate lucine expose to sweet and greasy taste as well as bold flavour.



**HARVEST - AVAILABILITY:** From March to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Corrugate lucine bearing the Quảng Ninh GI benefits from consistent GI labelling and packaging including: (i) the logo of Quảng Ninh corrugate lucine, (ii) a mark containing the designation of "Geographical Indication - Quảng Ninh corrugate lucine". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF QUANG NINH PROVINCE

Addr.: Hai Loc Str., Hong Hai Ward, Ha Long City, Quang Ninh.

Tel: 0203 3.835.929 | Fax: 0203 3.835.471

Website: <http://www.quangninh.gov.vn/So/sokhoahocconghe/>

Email: [skhcn@quangninh.gov.vn](mailto:skhcn@quangninh.gov.vn)

00041

QUẢNG NINH  
*Corrugate lucine*

REGISTRATION NO. 00041, UNDER THE DECISION 723/QĐ-SHTT DATED MARCH 19TH, 2014 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Điện Biên rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Điện Biên rice includes: Dien Bien Phu city (5 communes, wards) and Dien Bien district (10 communes), Dien Bien province.



## HISTORICAL BACKGROUND AND REPUTATION

Điện Biên refers to a historical name recorded in the modern history of Vietnam. It is located in the Northwest region and home to 21 ethnic groups (Thai, Mong, Kinh, Dao, Kho Mu, Tay, Nung, Muong, etc.). Điện Biên rice is planted on Muong Thanh field, which was initiated with the great irrigation system of Nam Ron dam in 1963. Muong Thanh field is a valley surrounded by mountains and regarded as "plain field in the mountain", under conditions of fertile and rich-nutrient soil, complete irrigation system

and good irrigation works. The daily average temperature amplitude is very high (10.3°C). In the late 1970s and early 1980s, Muong Thanh field was said to be a rice granary of the Northwest, making considerable contribution to the food supply of the locals in particular and to the whole country in general. Rice from Muong Thanh field has been gradually known by consumers throughout the country and tied in with the great historical place of "Điện Biên Phủ".

More than 80% of Điện Biên rice area has been cultivated by ethnic minority groups. The cultivating practices such as direct seeding with high intensity, harvesting rice at the 85% of its ripeness, drying rice right on the field, etc. help creating soft and aromatic rice grains. Điện Biên rice has become an important cereal crop of the Northwest and proved to be the pride of Điện Biên people.



## PRODUCT DESCRIPTION

Điện Biên rice includes 2 varieties:

- **IR 64:** The grain has a milky white and shining color. The cooked rice boasts light aroma, strong and rich taste, softness, and sticky texture with amylose content of 15.4% to 18.2%.
- **Bắc thơm No. 7:** The kernel is uniformly small, bright, white colour tinted with light green. Rate of broken grain head is between 20% to 30%. Cooked rice has specific rich taste aroma, strong taste and softness with amylose content of 12% to 14.5%.



**HARVEST - AVAILABILITY:** Fall harvest in October and Spring harvest in May - June

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Rice bearing the Điện Biên GI benefits from consistent GI labelling and packaging including: (i) the logo of Điện Biên rice; (ii) a mark containing the designation of "Geographical Indication - Điện Biên rice". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components. On the product label, the variety of IR64 or Bắc Thơm No.7 must be stated clearly.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
DIEN BIEN PROVINCE

Addr.: No. 886, Vo Nguyen Giap Str., Muong Thanh  
Ward, Dien Bien Phu City, Dien Bien.

Tel: 0215 3.831.922

Website: [http://skhcn dzienbien.gov.vn/](http://skhcnendienbien.gov.vn/)

00043

ĐIỆN BIÊN  
Rice

REGISTRATION NO.00043, UNDER THE DECISION 3340/QĐ-SHTT DATED SEPTEMBER 25TH, 2014 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Vĩnh Kim Lò Rèn milk fruit

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Vĩnh Kim Lò Rèn milk fruit includes: Chau Thanh district (13 communes) and Cai Lay district (3 communes), Tien Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Vinh Kim is a commune of Chau Thanh district of Tien Giang province, locating at the heart of the so-called “fruit hub” of the fertile Mekong River Delta. The milk fruit (caimito or vú sữa) tree was firstly grown by a farmer in the Vinh Kim area in 1932. At the growing place, there was a forge (meaning lò rèn in Vietnamese) specialized in manufacturing agricultural hand tools, so the name of Lò Rèn milk fruit was attributed. Vĩnh Kim Lò Rèn milk fruit, which has a sweet and

fresh taste, imprints the properties and cultural values of the Southern region of Vietnam. Lò Rèn milk fruit trees are planted on two groups of soil: alluvial soil and mixed soil. The high tide peak level over the year regularly provides alluvium to the soil, increasing nutrients to the tree. Besides, Lò Rèn milk fruits derive their delicious and sweet flavour from the climate conditions, in particular high rainfall at the period when milk fruits accumulate glucose, acid,

vitamin C and fruit juice (June to November). In the 1970s, Vĩnh Kim Lò Rèn milk fruit was a favorite fruit of Saigon people, and used as an elegant gift. Nowadays, in addition to the domestic market, Vĩnh Kim Lò Rèn milk fruits are exported to many markets such as France, USA, Canada, Germany, Australia, Japan, Singapore, Taiwan, etc.



## PRODUCT DESCRIPTION

Vĩnh Kim Lò Rèn milk fruit has a spheric or oblong spheric shape. The fruit has 7 to 8 cm height, 7 to 8.5 cm width. When ripe, fruit skin is pinky white and thick. The fruit flesh is opaque white, soft, milky and thick, with sweet and fatty taste and specific aroma. The fruit has flesh rate for 40 to 60% and only few small seeds.



**HARVEST - AVAILABILITY:** Main harvest from January to March

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Lò Rèn milk fruit bearing the Vĩnh Kim GI benefits from consistent GI labelling and packaging including: (i) the logo of Vĩnh Kim Lò Rèn milk fruit; (ii) a mark containing the designation of “Geographical Indication - Vĩnh Kim Lò Rèn milk fruit”. These distinguishing signs must be the main prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF TIEN GIANG PROVINCE

Add.: No. 39, Hung Vuong Str., Ward 7, My Tho City, Tien Giang.

Tel: 0273 3.872.728

Website: <http://skhcn.tiengiang.gov.vn/>

Email: [skhcn@tiengiang.gov.vn](mailto:skhcn@tiengiang.gov.vn)

VĨNH KIM  
Lò Rèn milk fruit



# Quảng Trị pepper

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Quảng Trị pepper includes: districts of Cam Lo (3 communes), Gio Linh (12 communes), Vinh Linh (19 communes) and Huong Hoa (4 communes), Quang Tri province.



## HISTORICAL BACKGROUND AND REPUTATION

Located in the Central region full of sunshine and wind, Quang Tri has emerged as one of the major pepper growing region of Vietnam, associated with the development of the Cù pepper zone. From the 18th century, the prolific savant Le Quy Don referred Cù pepper as a premium specialty which was compared to “black gold”, and called interests of many foreign merchants. In the early 20th century, Quảng Trị pepper was increasingly traded in Vietnam and exported to France,

Singapore and Hong Kong. Over time, Quảng Trị people have been searching for suitable land to expand and develop their pepper trees, making pepper the main crop in the historic and heroic land of Quang Tri.

Quảng Trị pepper is grown on basalt soil, with soil texture of medium to heavy loam, and relatively flat terrain in hilly and low mountainous areas. This area has tropical equatorial climate, under the influence of tropical monsoons, with

two main wind flows - Southwest monsoon and Northeast monsoon, large day and night temperature amplitude. Those conditions favor the formation of aroma and spicy taste for pepper. Regarding cultivation practices, local farmers often use living plants as pepper pillars to limit the effect of the Southwest monsoon in summer as soon as the temperature increases, significant evaporation and hot dry climate.



## PRODUCT DESCRIPTION

Quảng Trị pepper includes black pepper, white pepper and pepper powder:

- **Black pepper** has a uniformly round shape, a black color, and less wrinkles on the surface. Black pepper is of small size and of density equal to or greater than 517g/l. It has a strong aromatic flavor and spicy taste with a content of piperin equal to or higher than 6.4%, essential oil evaporation equal to or greater than 2.6%.
- **White pepper** of small size has a uniformly round shape and a white color. The firm corn has density equal to or greater than 627g/l, a strong aroma, spicy taste and a content of piperin equal to or higher than 7,09%. Essential oil evaporation is equal to or greater than 1,7%.
- **Pepper powder** of different sizes are grounded from Quang Tri black or white pepper. It has a strong spicy taste and a specific aroma.



**HARVEST - AVAILABILITY:** Harvest from April to July

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Pepper bearing the Quảng Trị GI benefits from consistent GI labelling and packaging including: (i) the logo of Quảng Trị pepper; (ii) a mark containing the designation of “Geographical Indication - Quảng Trị pepper”. These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF QUANG TRI PROVINCE

Add.: 204 Hung Vuong Str., Dong Ha City, Quang Tri.

Tel: 0233 3.857.030

Website: <http://www.dostquangtri.gov.vn>

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QUANG TRI PEPPER PRODUCTION AND TRADING ASSOCIATION

Add.: No 43, Le Loi Str., Dong Ha City, Quang Tri

# QUẢNG TRỊ Pepper



# Cao Phong orange

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Cao Phong orange includes: Cao Phong district (6 communes/towns), Hoa Binh province.



## HISTORICAL BACKGROUND AND REPUTATION

Cao Phong is a district of Hoa Binh province, 90 km to the northwest of Hanoi. This area has a hilly terrain with an average elevation of 400 m above the sea level. The region is dominated by feralit soil on magma acid stone that is yellowish brown or feralit soil developed on limestone. Good drainage, soil rich in nutrients and soil of balanced chemical compositions are very suitable for fruit trees, including orange trees.

Oranges have been grown in Cao Phong region since the early 1960s. From the Cao Phong state-run farm, orange growing was scaled up to the neighbourhood. It was witnessed a strong development of orange production in Cao Phong during 1970s-1980s, in line with the selection of precious cultivars and good genetic resources as well as the migration of other orange cultivars from many localities throughout the country.

Since the 1970s, oranges have been exported to the Soviet Union and some Eastern European countries. With the renovation and encouraging policies of the Government, since the 1990s, Cao Phong oranges have enjoyed increasing production output and improved quality. Cao Phong is now a famous region specialized in orange production.



## PRODUCT DESCRIPTION

Cao Phong orange includes four varieties: CS 1, Xả Đoài Lùn (dwarf), Xả Đoài Cao (tall) and Canh.

- **CS1 orange** has a spherical shape, a smooth grainy rind in dark yellow containing visible oil bags, juicy vesicles in dark yellow. Fruit has deep sweetness and a specific aroma.
- **Xả Đoài Lùn orange** has a spherical shape, a smooth grainy rind in yellow-orange containing visible oil bags, juicy vesicles in yellow, a sweet taste and a particular fragrance.
- **Xả Đoài Cao orange** has a spherical shape slightly convex toward the end, a smooth grainy rind containing oil bags. Fruit has color of orange-yellow at ripeness, juicy vesicles in light yellow, a sweet taste and a specific fragrance.
- **Canh orange** has shape resembling a flat sphere. The fruit rind is thin and smooth. Ripen fruit is red as spiny bitter gourd. The fruit segments, which are delimited by tough membranes low in fibre, contain a few seeds, juice-filled vesicles, and fresh sweet taste.



**HARVEST - AVAILABILITY:** Harvest from October to March

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Orange bearing the Cao Phong GI benefits from consistent GI labelling and packaging including: (i) the logo of Cao Phong orange; (ii) a mark containing the designation of "Geographical Indication - Cao Phong orange". These distinguishing signs must be prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF HOA BINH PROVINCE

Add.: No.8, An Duong Vuong, Hoa Binh City,  
Hoa Binh

Tel: 0218 3.852.020 | Fax: 0218 3.852.020

Website: <http://www.hoabinh.gov.vn/>



CAO PHONG  
Orange



# Vân Đồn peanut worms

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Vân Đồn peanut worms includes: Van Don district (2 communes), Quang Ninh province.



## HISTORICAL BACKGROUND AND REPUTATION

Van Don is an island district located in Bai Tu Long Bay (Quang Ninh province) which has 600 small and large islands. The area is characterized by diverse structure and terrain with limestone mountains and beaches of white sand stretching over the continental shelf. These waters have a biological diversity and rich in marine species, of which peanut worms (*sipunculus nudus*) are famous and appreciated as a local specialty. It is called in different names in Vietnamese: “trùn biển”, “sâu đất”, “địa sâm”.

Vân Đồn peanut worms are naturally exploited in the tidal flats of islands as Minh Chau and Quan Lan. These are low tide coastal areas, with flat and wide terrains, inclined towards the sea. This area of not too high salinity is the habitat for many phytoplankton and zooplankton species (silica, algae, green algae and blue algae), providing abundant food rich in nutrition for the peanut worms.

Peanut worms contain many nutrients such as amino acids, glycine, alanine, glutamine, and

succinic as well as many taurine and minerals. According to the Traditional Chinese medicine, peanut worms are sweet, cool and nutritious; so they are often added as seasoning in the broth for traditional noodle soup (as *phở*, *bún*).



## PRODUCT DESCRIPTION

Vân Đồn peanut worms include fresh peanut worms and dried peanut worms.

- **Fresh peanut worm:** it is 6 to 13 cm in length, 9 to 13 mm in diameter, ivory white to light pink. Cooked peanut worms are white and have a sweet taste of protein.
- **Dried peanut worm:** it is 6.5 to 10 cm in length, 9 to 13 mm in diameter, ivory white to light yellow-brown. Roasted peanut worms are brown, with a crunchy and sweet taste of protein.



**HARVEST - AVAILABILITY:** Exploitation from March to July

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Peanut worms bearing the Vân Đồn GI benefit from consistent GI labelling and packaging including the designation of “Geographical Indication - Vân Đồn peanut worm”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

PEOPLE'S COMMITTEE OF VAN DON DISTRICT

Addr.: Area 5, Cai Rong Town, Van Don District, Quang Ninh

Tel: 0203 3.874.932 | Fax: 0203 3.796.658

Web: [vandon.quangninh.gov.vn](http://vandon.quangninh.gov.vn)

Email: [ubndvd@quangninh.gov.vn](mailto:ubndvd@quangninh.gov.vn)

VÂN ĐỒN  
Peanut worms



# Long Khánh rambutan

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Long Khánh rambutan includes: Long Khanh Town (4 communes), districts of Xuan Loc (2 communes), Thong Nhat (4 communes) and Cam My (4 communes), Dong Nai province.



## HISTORICAL BACKGROUND AND REPUTATION

Long Khanh area, which was formed since 1837, is now a town of Dong Nai province and a trading hub between provinces of the Central Highlands and the Southeast regions. Long Khanh is a famous fruit growing district of Dong Nai province and considered the "fruit basin" of the Southeast region. Thanks to relatively fertile soils, many kinds of fruits grow very well in this area, including Long Khánh rambutan. Long Khánh rambutan trees are planted on

basaltic soil with from medium to heavy soil texture, having high total content of clay, rich organic substance, medium to rich macro-nutrient content and very high micro-nutrient content. It benefits from favorable climate conditions: low rainfall in dry season stimulates the blossoming, while high rainfall and good light in the period when rambutan trees need water give Long Khánh rambutan beautiful color, deliciousness, sweet flavor and drier texture

than rambutans grown in other places.

Rambutan has been grown in Long Khanh for 2 to 3 generations. Many rambutan gardens have ancient over-thirty-year-old trees. Long Khanh is now the largest rambutan producing area in the country. Rambutan fruits bearing the "Long Khánh" designation have proved to be a fresh fruit opted and trusted by consumers.



## PRODUCT DESCRIPTION

Long Khánh rambutan includes 2 varieties:

– **Nhãn rambutan (longan rambutan):** is small and lightly round berry with an average weight of 23 to 30.5 g per fruit. The pericarp can be green, orange-yellow, and red-yellow with a line dragging from the fruit base to apex. The leathery skin is thick (2.5 - 4 mm) and covered with short hairs. The fruit flesh is 6 to 7.5 mm thick, dry and easy to separate, having brittle and sweet taste with total glucose content of 11 to 18.5%.

– **Tróc rambutan (Java rambutan):** has red and deep red peel, long and thick hairs with green spots on their tip ends, weighing 30 to 36.5 g per fruit. The fruit flesh is 6.5 to 8.5mm thick and it does not stick tightly to the seed (good separation ability). It is dry and firm, having sweet taste with total glucose content of 10.5 to 14%.



**HARVEST - AVAILABILITY:** Early harvest from May ; main harvest from July

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Rambutan bearing the Long Khánh GI benefits from consistent GI labelling and packaging including: (i) the logo of Long Khánh rambutan; (ii) a mark containing the designation of "Geographical Indication - Long Khánh rambutan". These distinguishing signs must be the main prominent component of the product label and clearly displayed in size bigger than the other components. On the product label, the variety of Nhãn rambutan or Java rambutan must be specified.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF DONG NAI PROVINCE

Add.: No. 1597, Pham Van Thuan Str., Thong Nhat Ward, Bien Hoa City, Dong Nai.

Tel: 0251 3.822.297 | Fax: 0251 3.825.585

Website: <http://dost-dongnai.gov.vn>

Email: [office@dost-dongnai.gov.vn](mailto:office@dost-dongnai.gov.vn)

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ASSOCIATION OF RAMBUTAN OF LONG KHANH GEOGRAPHICAL INDICATION

Add.: No. 1597, Pham Van Thuan Str., Thong Nhat Ward, Bien Hoa City, Dong Nai.



REGISTRATION NO. 00004, UNDER THE DECISION 806/QĐ-SHTT DATED OCTOBER 14TH, 2005 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Ngọc Linh ginseng

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Ngọc Linh ginseng includes: districts of ĐăkGle (3 communes) and Tu Mo Rong (2 communes), Kon Tum province and Nam Tra My district (7 communes), Quang Nam province.



## HISTORICAL BACKGROUND AND REPUTATION

Ngọc Linh is a mountain bordering Quang Nam province and Kon Tum province. The 2,598-meter-high Ngọc Linh Mountain is regarded as the Central Highlands' Roof. It has forests with diversified fauna and flora species and particular natural conditions that favor the growth of Ngọc Linh ginseng, an indigenous, precious, endemic plant of Ngọc Linh mountainous region. Ngọc Linh ginseng has been included in Vietnam's Red Book since

1994, becoming a precious product connecting closely with the spiritual and material life of minority ethnic groups, especially Xe Dang people.

Ngọc Linh ginseng was first discovered in Vietnam on March 19th, 1973 by the Medicine Investigating Team of Civil Medical Service of the Military Zone 5. For over 30 years, local and foreign scientists have proved that Ngọc Linh ginseng is the most rare and the best ginseng

in the world. Ngọc Linh ginseng has affirmed its important position in medical sector of Vietnam. The preservation and development of Ngọc Linh ginseng not only creates products with high economic values, contributing to poverty reduction, but also to biodiversity protection through maintaining a rare floral gene of the country.



## PRODUCT DESCRIPTION

Ngọc Linh ginseng has a vertically aerial trunk of green or slightly violet color; its root-stock has many knags, meanders, and varies from 3.5 to 10.5 cm in length and 0.5 to 2.0 cm in diameter. The external surface of the ginseng is brown or gray yellow; its tuberous root has a gyrosopic shape which is 2.5 to 4 cm in length and 1.5 to 2 cm in diameter. The ginseng root is light brown, having horizontal lines and tiny rootlets. The ginseng's physical characteristics can be described as solid, firm, hard to break.

Ngọc Linh ginseng has high content of total saponins and high content of main compounds in saponins. The average weight of fresh ginseng and dried ginseng increases with its age. The average weight of fresh ginseng with young roots is 16.2 g at the lowest for 4-year-old ginseng, 32.2 g for 15-year-old ginseng. The average weight of the dried ginseng is 4.0 g at the lowest for 4-year-old ginseng, 9.5 g for 15-year-old ginseng.



**HARVEST - AVAILABILITY:** Year round

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Ginseng bearing the Ngọc Linh GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Ngọc Linh ginseng". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

### DEPARTMENT OF SCIENCE AND TECHNOLOGY OF KON TUM PROVINCE

Add.: No. 68, Le Hong Phong Str., Kon Tum City, Kon Tum.

Tel: 0260 3.862.518 | Fax: 0260 3.862.806;

Website: <http://skhcn.kontum.gov.vn/>

Email: [skhcn@kontum.gov.vn](mailto:skhcn@kontum.gov.vn)

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### DEPARTMENT OF SCIENCE AND TECHNOLOGY OF QUANG NAM PROVINCE

Add.: No. 54 Hung Vuong Str., Tam Ky City, Quang Nam.

Tel: 0235 3.852.651 | Fax: 0235 3.852.649

Website: <http://skhcn.quangnam.gov.vn>

# NGỌC LINH Ginseng





# Vĩnh Bảo rustic tobacco

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Vĩnh Bảo rustic tobacco includes: Vĩnh Bảo district (30 communes/towns), Hải Phòng city.



## HISTORICAL BACKGROUND AND REPUTATION

According to Dao Duy Anh's "Concise History of Vietnamese Culture" (Việt Nam văn hóa sử cương), *nicotiana rustica* came from Laos, hence its name as "*thuốc lào*" in Vietnamese, in the 1660s, under the reign of Emperor Lê Thanh Tông. Over the centuries, *nicotiana rustica* has been preserved and handed down through generations. Smoking rustic tobacco is a special culture of ethnic groups in all regions of Vietnam. The area of Vĩnh Bảo, a district of Hải Phòng City in the Red River Delta, brings specific

characteristics of the history and culture of the Red River civilization. Along with Tiên Lang, growing and smoking rustic tobacco is a prominent custom and habits of Vĩnh Bảo people. Vĩnh Bảo *nicotiana rustica* is grown on high terrains, sunken terrains and low terrains, having high fertility, medium to high content of nutrients. Vĩnh Bảo *nicotiana rustica* is grown on two groups of soil: soil with medium to heavy texture (heavy to medium loamy soil or clay mixed loamy soil), with medium to high acidity

and highly fertile; and soil with medium soil texture (medium loamy soil, sandy loamy soil), with medium to low acidity. These types of soil regulate well nutrients, especially and are exposed to low salinity or without salinity. In addition to favorable soil properties as well as climate conditions, traditional cultivating skills of the hard-working locals (selecting seed, growing, taking care and harvesting) underlie Vĩnh Bảo's fame for rustic tobacco of high value and are at the heart of its origin-based reputation and quality.



## PRODUCT DESCRIPTION

Vĩnh Bảo rustic tobacco has 2 categories:

- **Vĩnh Bảo rustic tobacco No.1** is produced from *Ré đen* cultivar with rustic fibre of dark brown to betel-nut color, having light aroma and high softness. When smoking, rustic tobacco gives smooth, shock-less and hot-less flavor as well as sour aftertaste without irregular taste. Nicotine content is 5.5 to 9%.
- **Vĩnh Bảo rustic tobacco No.2** is produced from *Bảng* or *Ré trắng* cultivar. Rustic fibre has a yellow to deep yellow color, light aroma and medium softness. When smoking, rustic tobacco gives medium to heavily shocking softness, lightly hot to hot taste, lightly sour aftertaste, without irregular taste. Nicotine content is 2.5 to 5%.



**HARVEST - AVAILABILITY:** May - June (lunar calendar April - May)

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Rustic tobacco bearing the Vĩnh Bảo GI benefits from consistent GI labelling and packaging with the designation of "Geographical Indication - Vĩnh Bảo rustic tobacco". The distinguishing sign must be the prominent content of the product label and clearly displayed in size bigger than the other components. On the product label, the type «VB rustic tobacco No.1 or Vĩnh Bảo rustic tobacco No.1» for Vĩnh Bảo rustic tobacco No.1; or «VB rustic tobacco No.2 or Vĩnh Bảo rustic tobacco No.2» for Vĩnh Bảo rustic tobacco No.2 must be specified.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF VINH BAO DISTRICT**  
Add.: 8 Road 20/8, Vĩnh Bảo Town, Vĩnh Bảo District,  
Hải Phòng City.  
Tel.: 0225 2.370.313





# Thường Xuân cinnamon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Thường Xuân cinnamon includes: Thuong Xuan district (17 communes/towns), Thanh Hoa province.



## HISTORICAL BACKGROUND AND REPUTATION

Thuong Xuan, a mountainous district in the West of Thanh Hoa province, is famous for its cinnamon trees. According to historical records and legends, Thường Xuân cinnamon has been known through generations under the name of “precious cinnamon of Chau Thuong” (former name of Thuong Xuan district in 1837), Trinh Van cinnamon (currently belonging to Van Xuan commune, Thuong Xuan district), white cinnamon or “Giao Chi’s precious cinnamon”. Those designations have evidenced the value

and reputation of Thường Xuân cinnamon. Cinnamon trees are grown in high mountainous area, at an average altitude of 150 to 700m above the sea level. The terrain is split and receives Southeast winds. Therefore, this area has high rainfall, abundant water source and good lighting condition favorable for the growth of good quality cinnamon trees. Cinnamon trees bind closely to the production and spiritual life of the locals, being a particular identity and an important part of the life of the Thai ethnic

group in mountainous Thuong Xuan district. The cinnamon trees, which are normally related to “Nàng” (termed to compliment beautiful girls), are precious products of the forest, having great values in cuisine and the medical sector. Nowadays, cinnamon produced in Thuong Xuan is traded on the market under the name of “Thường Xuân cinnamon” with business lines of cinnamon bark and cinnamon essential oil.



## PRODUCT DESCRIPTION

Thường Xuân cinnamon is over 50 cm in length, usually rolled into a tube-shaped cinnamon (naturally dried), with a thickness of 3 to over 5 mm for trunk bark, 1 to over 3.5 mm for branch bark. The outer cinnamon surface is slightly rough, having brown to grey brown color with many patches (the older the tree gets, the more patches it has). The inner surface is light red brown to deep brown, smooth and easy to break. The broken section is red brown, with little fibre.

Thường Xuân cinnamon has a specific strong aroma, essential oil of strong hot taste - but not extremely hot taste, lightly sweet aftertaste, and high content of essential oil, 4 to over 6 (%v/w) for trunk bark and 3 to 5 (%v/w) for branch bark.



**HARVEST - AVAILABILITY:** Main harvest in July – August

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Cinnamon bearing the Thường Xuân GI benefits from consistent GI labelling and packaging including: (i) the logo of Thường Xuân cinnamon; (ii) a mark containing the designation of “Geographical Indication - Thường Xuân cinnamon”. These signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF THUONG XUAN DISTRICT**  
 Add.: No. 13, Cam Ba Thuoc Str., Thuong Xuan Town,  
 Thuong Xuan District, Thanh Hoa.  
 Tel: 0237 3.873.002 | Fax: 0237 3.873.002  
 Website: [thuongxuan.thanhhoa.gov.vn](http://thuongxuan.thanhhoa.gov.vn)  
 Email: [thuongxuan@thanhhoa.gov.vn](mailto:thuongxuan@thanhhoa.gov.vn)

**THƯỜNG XUÂN**  
*Cinnamon*



# Hà Giang orange

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hà Giang orange includes: districts of Bac Quang (21 communes/towns), Quang Binh (10 communes) and Vi Xuyen (7 communes), Ha Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Ha Giang is a province in the Northmost of Vietnam and the home of many famous places as Lung Cu Flag Tower, Quan Ba Heaven Gate, Dong Van karst plateau geopark. Oranges were first grown in Ha Giang in early time, but until the 1980s, it has witnessed a development and an expansion to large-scale and commercial production. The orange-growing zone spreads along the basin of three large rivers in the province, on the ancient alluvium base under

the limestone mountains. Orange gardens are surrounded by the Bac Ha highland arc and high mountain ranges as the screens blocking winds from different directions. Accordingly, the region has a typical sub-climate - hot and humid in summer with heavy rains, prolonged cold and dry in winter - that is the ideal conditions for the growth of oranges.

With the laboriousness of local growers, sweet and attractively fragrant oranges become a

specialty of the rocky mountainous land of Ha Giang. It is listed in the top 10 favourite products and services certified by the Vietnam Standard and Consumers Association, and titled "Delicious treat - essence of Vietnamese cuisine" as voted by consumers in a vote organized by the Vietnam Association of Food Science and Technology.



## PRODUCT DESCRIPTION

Hà Giang orange has round and slightly flat shape, lumpy and thick peel. When ripe, the fruit rind is yellow-orange. The crescent-shaped segments contain many juicy vesicles in reddish yellow. Orange gives a gentle sweetness, a light sourness, no acidity and a specific aroma, with vitamin C content from 19.5 to 24.6 mg per 100g of fruit liquid and total glucose between 6,9 and 8,1 %.



**HARVEST - AVAILABILITY:** Harvest from the early November to February

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Oranges bearing Hà Giang GI benefit from consistent GI labelling and packaging including: (i) the logo of Hà Giang orange; (ii) a mark containing the designation of "Geographical Indication - Hà Giang orange". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT OF HA GIANG PROVINCE

Addr.: 196 Tran Hung Dao Str., Ha Giang City, Ha Giang.

Tel: 0219 3.866.353 | Fax: 0219 3.866.446

Website: <http://snnptnt.hagiang.gov.vn>

# HÀ GIANG Orange





# Hung Yên longan fruit

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Hung Yên longan fruit includes: Hung Yen city, districts of Khoai Chau, Tien Lu and Kim Dong, Hung Yen province.



## HISTORICAL BACKGROUND AND REPUTATION

Hung Yen, a province in the Red River Delta, is famous not only through the saying “the capital of Thang Long is the best, the runner-up is the township of Pho Hien”, but also for a precious treat named longan (nhân lồng). Longan trees have been grown in Hung Yen for nearly 300 years. The oldest longan tree in the pagoda of the town of Hien (Pho Hien) is regarded as the ancestor longan tree and is named in honor in a stela nearby. In the folklore, a story talks about a mandarin who traveled through

Hung Yen in the longan season. He tasted the fruit and experienced an unforgettable flavor. Recognizing a precious product, the mandarin respectfully offered this fruit to the King and ever since longan has been known as the fruit for Kings.

Longan trees are planted alongside the Red River and Luoc River, on a flat terrain of rich alluvial soil of which mechanical composition is from loamy sand to sandy loam. In addition to long-established growing and tending

techniques, the local farmers also embrace and apply new science and technology in tending, harvesting and processing to produce longan of quality, meeting requirements of both domestic and export markets. When arriving in Hung Yen in longan season, you can experience the strong vitality of longan trees and the profound affection of the local people for the longan trees which has been passed on through generations.



## PRODUCT DESCRIPTION

Hung Yên longan is a round-shaped fruit of dark brown peel, with a weight varying from 9 to over 13g. The fruit pulp is white, thick, dry and transparent with crispy texture and sweet flavour, and a fresh and soft aroma. The longan fruit has a small seed, high edible portion (65-68.5%), water content of over 18 to 22%, total organic acid content of 0.04 - 0.17% and high content of total glucose (14-17.5%).



**HARVEST - AVAILABILITY:** Harvest from July 15th to September 20th, including 3 main periods: early harvest (July 15th - 31st), main harvest (August 01st - 25th) and late harvest (August 26th - September 20th).

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Longan fruits bearing the Hung Yen GI benefit from consistent GI labelling and packaging including: (i) the logo of Hung Yên longan fruit; (ii) a mark containing the designation of “Geographical Indication - Hung Yên longan fruit”. These distinguishing signs must be the prominent component of the product label and be clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF HUNG YEN PROVINCE

Add.: An Vu Str., Hien Nam Ward, Hung Yen City, Hung Yen

Tel : 0221 3.863.542 | Fax: 0221 3.863.540

Website: khcnhungyen.gov.vn

HUNG YÊN  
Longan fruit



# Quản Bạ seedless persimmon

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Quản Bạ seedless persimmon includes: Quan Ba district (5 communes/towns), Ha Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Quan Ba district is a part of the Dong Van Karst Plateau Geopark of Ha Giang province. The name of Quan Ba reminds of the Quan Ba Twin Mountain with its vital beauty and the famous seedless persimmon fruits. As an ingenious variety, seedless persimmon trees have tied up with the local ethnic groups for more than 300 years. The ancient persimmon trees in Nghia Thuan commune present the vitality and long standing connection of the persimmon trees to the Quản Bạ limestone mountainous region.

The seedless persimmon trees are planted at the altitude of over 1000m, on relatively flat terrains, on the ferralsols, where the soil layer is thick. The soil where persimmon trees are grown has a texture of from medium to heavy loam, a loose surface structure and a relatively high humus content, with good drainage and little erosion. Trees grow under cool weather conditions: the average temperature lower than the surrounding area, large temperature amplitude between day and night. Local farmers

have made good use of their accumulated skills in taking care, gardening, trimming and fostering fructification to bring about Quản Bạ seedless persimmon fruit of taste and stable quality. The seedless persimmon is an indispensable fruit in the five-fruit tray in the Mid-Autumn festival as well as a kind gift of love and respect to friends and relatives. This typical culture has been passed on for hundreds years.



## PRODUCT DESCRIPTION

Quản Bạ seedless persimmon has round and uniform shape, glossy yellow and calyx of 4-5 large sepals attached to the fruit. The fruits are seedless and weigh 20 to 25 fruits per kilogram. The flesh is bright yellow, fragrant and sweet. The ripe fruit is rich in glucose: total sugar of 10.25 to 20.23% and tannin content of 0.14 to 0.48%.



**HARVEST - AVAILABILITY:** Harvest from September to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Seedless persimmons bearing the Quản Bạ GI benefit from consistent GI labelling and packaging including: (i) the logo of Quản Bạ seedless persimmon; (ii) a mark containing the designation of "Geographical Indication - Quản Bạ seedless persimmon". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF QUAN BA DISTRICT**  
 Add.: Tam Son Town, Quan Ba District, Ha Giang  
 Tel: 0219 3.846.746  
 Website: <http://quanba.hagiang.gov.vn/>  
 Email: [banbientap.qba@hagiang.gov.vn](mailto:banbientap.qba@hagiang.gov.vn)

**QUẢN BẠ**  
*Seedless persimmon*



# Xín Mần Già Dui rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Xín Mần Già Dui rice includes: Xin Man district (10 communes), Ha Giang province.



## HISTORICAL BACKGROUND AND REPUTATION

Xin Man, which is a district of the mountainous province of Ha Giang, is famous for Già Dui rice. Già Dui rice is an indigenous variety, which has been maintained and handed down through generations by the Nung people in Nan Xin commune. Già Dui originated from the name of a Nung woman in Xin Man district: the word “Già” means a married woman, “Dui” refers to a proper name. “Xín Mần” Già Dui rice is considered a gift from nature and a unique product of West Ha Giang.

Già Dui rice is planted in the Northwest of Xin Man district, at an altitude of 800 to 1200m above sea level. The dominating terrains are dome or half-dome terrains, pear-shaped or saddle-shaped terrains interchanged with slopes, which can be pointy and abrupt at some places. In between, the terrain is harshly split with many ripples. The rice is grown on the metamorphosed ferrallitic soils with soil texture from sandy loam to clay loam. The climate is tropical monsoon and highland sub-tropic. The Nung people plough the fields and stir

up the soil when the harvest ends. They nourish the soil with organic fertilizers such as cattle manure and green manure to increase the amount of microorganisms in the soil. The farmers also alternate crops, which help balancing and enriching the soil in view of encouraging the good growth of rice plants. Xín Mần Già Dui rice has a solid reputation in the market. The production of Già Dui rice has generated employment opportunities and improved income for the locals.



## PRODUCT DESCRIPTION

Xín Mần Già Dui rice has slightly round shape with medium length, white color and white belly. The bran coat is lightly brown. When cooked, Già Dui rice is very soft, having a distinctive aroma, high elasticity and different taste to other types of rice. Già Dui rice is at pinnacle in terms of nutrition content with carbohydrates content of over 66 to 73% and protein content of 8.5 to 9.5%.



**HARVEST - AVAILABILITY:** Harvest in October - November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Già Dui rice bearing the Xín Mần GI benefits from consistent GI labelling and packaging with the designation of “Geographical Indication - Xín Mần Già Dui rice”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

### PEOPLE'S COMMITTEE OF XIN MAN DISTRICT

Add.: Group 3, Coc Pai Town, Xin Man District, Ha Giang.

Tel: 0219 3.867.356 | Fax: 0219 3.860.778

Website: xinman.hagiang.gov.vn

**XÍN MẦN**  
*Già Dui rice*



REGISTRATION NO.00057, UNDER THE DECISION 3261/QĐ-SHTT DATED SEPTEMBER 28TH, 2017 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Sơn La coffee

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Sơn La coffee includes: Sơn La city (05 communes), districts of Thuan Chau (7 communes), Mai Sơn (8 communes) and Sop Cop (4 communes), Sơn La province.



## HISTORICAL BACKGROUND AND REPUTATION

Sơn La is a mountainous province in the North of Vietnam with an endlessly mountainous range, having agro-climatic conditions favorable for Arabica coffee. Sơn La coffee dates back to 1945 when coffee trees were grown in the gardens of officials working for the French administration, on slopes of low mountain ranges and hillsides at an altitude of 600 to 1200m above the sea level.

The coffee growing area has a complex terrain

structure, with steep slope and mountain ranges surrounding pans and highlands. Coffee trees are grown on the typical ferralsols. This area has soft, loose and nutritious soils with good water absorption and retention. The climate in Sơn La is separated into two distinct seasons: high rainfall in the summer helps coffee trees in their development, blooming and fruition. Coffee production has become a part of the daily life of Thai, H'Mong and Kinh people in the region and

helped the local ethnic minorities abandoning their former nomadic farming and lifestyle.

Sơn La coffee has been exported to many countries such as Russia, USA, Japan, EU and other markets. Coffee has become an industrial crop playing an important role in the economic development in Sơn La. The reputation of Sơn La coffee has gradually affirmed its position in both domestic and export markets.



## PRODUCT DESCRIPTION

Sơn La coffee includes coffee beans, roasted coffee and coffee powder:

- **Coffee beans** are produced from fresh cherries of Arabica coffee of hybrid Catimor, with long shape, bean size bigger than 4.75mm, having specific color, greenish endosperm, typical smell without strange odour, and a percentage of impurities of less than 0.1%.

- **Roasted coffee** is made from Sơn La coffee beans uniformly roasted and has brown to dark brown colour. The coffee liquid extract (when brewed) has red brown and limpid color, natural coffee aroma, without irregular smell, and a typical taste which is slightly sour and bitter with long-lasting aftertaste.

- **Coffee powder**, which is milled from roasted Sơn La coffee beans, has brown to dark brown uniform color. Coffee powder is fine, light and loose. The coffee liquid extract (when brewed) has red brown and limpid color, natural coffee aroma, without irregular smell, and a typical taste which is slightly sour and bitter and long-lasting aftertaste.



**HARVEST - AVAILABILITY:** Harvest from October to November

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Coffee bearing the Sơn La GI benefits from consistent GI labelling and packaging including: (i) the logo of Sơn La coffee; (ii) a mark containing the designation of "Geographical Indication - Sơn La coffee". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
SON LA PROVINCE

Add.: 19 To Hieu Str., Sơn La City, Sơn La.  
Tel: 0212 3.852.224 | Fax: 0212 3.852.791  
Website: sokhoahoc.sonla.gov.vn

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## SON LA COFFEE ASSOCIATION

Add.: 19 To Hieu Str., Sơn La City, Sơn La  
<http://hoicaphesonla.com>



00058

REGISTRATION NO. 00058, UNDER THE DECISION 3262/QĐ-SHTT DATED 28TH, 2017 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Ninh Thuận lamb

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Ninh Thuận lamb and mutton includes: districts of Bac Ai (1 commune), Thuan Nam (3 communes), Ninh Phuoc (4 communes), Ninh Son (2 communes) and Ninh Hai (2 communes), Ninh Thuan province.



## HISTORICAL BACKGROUND AND REPUTATION

Ninh Thuan is a province located on the Southern Central Coast strip. The harsh weather conditions and the hottest and driest climate in the country make Ninh Thuan known as a land "full of sunshine and wind". Under such conditions, missionaries brought sheep from India and Pakistan to this land hundreds of years ago. Sheep adapted to the hot and dry conditions, and have become a specialty of the province. Ninh Thuan is now the largest and the only sheep raising area of Vietnam.

Sheep are raised in areas where grass and plants grown under semi-arid conditions (as acacia, forest tangerine, and cactus) as well as in natural grazing meadows and hills. The characteristics of the climate help the sheep wool being always dry and less susceptible to infectious diseases. The suitable weather enables to produce Ninh Thuận lamb and mutton a special taste and good quality.

Sheep husbandry has tied up closely with the Cham people in Ninh Thuan for generations.

The local sheep breed has been selected for many decades by the locals. Initially, sheep were raised to worship and sacrifice in traditional festivals of Cham people. They have gradually kept as livestock to make a living. Today, in addition to raising sheep for meat, sheep farms become tourist attractions that interest visitors to Ninh Thuan.



## PRODUCT DESCRIPTION

Ninh Thuận sheep meat includes: fresh or frozen lamb and mutton from local and hybrid sheep. The meat products include the whole carcass with head, legs, and viscera; smaller pieces and lamb chops. Ninh Thuận sheep meat products have dark red colour, soft meat, sweetness, a specific taste and without irregular odor. Lamb and mutton have high nutritional content and low fat content. The local sheep have a protein content of 20% and a fat content of 3%. The hybrid sheep have a protein content of about 20,5% and a fat content of about 2.8%.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Lamb and mutton bearing the Ninh Thuận GI benefit from consistent GI labelling and packaging including: (i) the logo of Ninh Thuận lamb, (ii) a mark containing the designation of "Geographical Indication - Ninh Thuận lamb". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF NINH THUAN PROVINCE

Addr.: 34 Str.16/4, Phan Rang - Tháp Cham City, Ninh Thuan.

Tel: 0259 3.822.726 | Fax: 0259 3.822.726

Email: sokhcn@ninhthuan.gov.vn

# NINH THUẬN Lamb



# Thẩm Dương Khẩu Tan Đón rice

00060

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Thẩm Dương Khẩu Tan Đón rice includes: Van Ban district (1 commune), Lao Cai province.



## HISTORICAL BACKGROUND AND REPUTATION

Tham Duong, which is a commune of Van Ban district, Lao Cai province in the Northern mountainous region, is home to 12 ethnic groups, and mainly to Thai people. Khẩu Tan Đón rice is a native type of glutinous rice. In the Tay language, "Khẩu" means "type" or "category", "Tan Đón" means "white glutinous rice".

Khẩu Tan Đón rice is associated with a local mysterious legend of a fairy, who gave the hard-working Thai people the exquisite rice and told them to find a suitable soil to grow it. After years of experiments, harvests full

of failed and unfruitful crops, the Thai people finally found the "golden soil" on the sides of the clear Nam Con river. Every year, during harvest (November), the Thai people make "cốm" (green rice) and cook sticky rice to show their gratitude to the fairy and their ancestors for giving them a premium rice.

Thẩm Dương Khẩu Tan Đón rice is grown in the valley between two major mountains. Therefore, the weather is special with relatively high amplitude of temperature variation between day and night that is the determining factor

to the quality of rice during the blooming and granulating stages. The Khẩu Tan Đón rice is a local specialty, a precious gift granted by nature, a delicious dish to treat distinguished guests. At full ripeness of the new rice, the locals pull the seedlings for replanting, harvest the rice, bind rice into small bundles to be carried back home and dried on the smoking-place or roof-shelf for gradual use in the occasions of festivals and New Year holidays.



## PRODUCT DESCRIPTION

Khẩu Tan Đón rice is white, with grain length of near 0.5 to 0.65cm and a strong aroma. The rice has carbohydrate content of 68.5% to 70.5% and amylose content of 2.5% to over 3.5%. After being cooked, the rice becomes sticky and soft, has a buttery sweet taste and leaves an essential oil layer on the phrynium placentarium or banana leaf wrapping.



**HARVEST - AVAILABILITY:** Harvest in October

## SPECIFIC RULES FOR THE USE OF GI SIGNS

Khẩu Tan Đón rice bearing the Thẩm Dương GI benefits from consistent GI labelling and packaging including the designation of "Geographical Indication - Thẩm Dương Khẩu Tan Đón rice". The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF VAN BAN DISTRICT**  
Add.: Khanh Yen town, Van Ban District, Lao Cai.  
Tel: 0214 3.882.170 | Fax: 0214 3.882.170  
Website: vanban.laocai.gov.vn

THẨM DƯƠNG  
Khẩu Tan Đón rice

REGISTRATION NO. 00060, UNDER THE DECISION 4248/QĐ-SHTT DATED DECEMBER 08TH, 2017 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



# Mường Lò rice

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Mường Lò rice includes: Nghia Lo town (7 wards/communes) and Van Chan district (6 communes), Yen Bai province.



## HISTORICAL BACKGROUND AND REPUTATION

The oral folk saying “the first is Thanh, the second is Lo, the third is Than, the forth is Tac” expresses the pride of the people of the Northwest region about the four largest beautiful and flourishing “upland paddy fields” of the Northern mountains. The 3,000-hectare Muong Lo valley, located in Nghia Lo town (in the west of Yen Bai province), is the runner-up largest paddy field in the region, following Muong Thanh field of Dien Bien province.

The area is characterized by a sloping land formed over millions of years, with a pot-

shaped valley terrain, quite flat. Rice is planted on the alluvial soil enriched annually and on the modified ferralsols, which have relatively thick humus layer and thick weathering layer. Surrounded by the Hoang Lien Son mountain range, this area has cool climate condition, high humidity, temperature amplitude between day and night of 8 to 14°C. These constitute ideal conditions for photosynthesis, accumulation of protein and aromatic phenol in rice corn, producing delicious and nutritious Ség Cù and Hương Chiêm rice.

The laboriousness of the Black Thai ethnic group in Muong Lo links with the building of a specific irrigation system called “mường, phai, lái, lìn”, one of the irrigation techniques of the highest level, earliest adoption and most professional practices in rice cultivation. Ség Cù and Hương Chiêm rice is the convergence of culture and natural conditions of the beautiful Muong Lo valley.

*“In need of white rice and clear water  
Cross Ach Mountain Pass to come to Muong Lo”*



## PRODUCT DESCRIPTION

Mường Lò rice includes Ség Cù rice and Hương Chiêm rice.

- **Ség Cù rice** has slender long shape, firm, uniform and unbroken grains, with milky white, slightly grossy color, strong aroma, starch content of about 81.5% and amylose content of 17%.
- **Hương Chiêm rice** has slender long shape, small and unbroken grains, with white or milky white color, light to strong aroma, starch content of about 82% and amylose content of 19%.



**HARVEST - AVAILABILITY:** 2 Harvests a year (winter-spring harvest and summer-fall harvest)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Rice bearing the Mường Lò GI benefits from consistent GI labelling and packaging including the designation of “Geographical indication - Mường Lò rice”. This sign must be the main content of the product label and clearly displayed in size bigger than the other components

## MANAGEMENT BODY

**PEOPLE'S COMMITTEE OF NGHIA LO TOWN**

Add.: Group 1, Tan An Ward, Nghia Lo Town, Yen Bai

Tel: 0216 3.870.768 | Fax: 0216 3.870.768

**MƯỜNG LÒ**  
*Rice*



# Bến Tre Da Xanh pomelo

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bến Tre Da Xanh pomelo includes: districts of Chau Thanh, Cho Lach, Giong Trom, Mo Cay Nam, Mo Cay Bac, Binh Dai and Ben Tre city, Ben Tre province.



## HISTORICAL BACKGROUND AND REPUTATION

Ben Tre is a province located in the “fruit basin” of the Mekong River Delta where many famous fruits are cultivated, including Da Xanh pomelo (Green-skin pomelo). With a total area of 30,000 hectares of fruit trees of all types, mainly concentrating in freshwater districts and partly concentrating in brackish water districts, Da Xanh pomelo is listed in the group of potential and advantageous crops, that the government of Ben Tre province has put investment for agricultural specialisation area. Bến Tre Da Xanh pomelo is recognized by the Ministry of

Agriculture and Rural Development as a national variety and is appreciated by both domestic and foreign markets for its specific delicious flavor. Da Xanh pomelo is grown on flat terrain, located completely on An Hoa island, Bao island and Minh island, where the soil has high content of sand and loam, regularly receiving nutrients from fertile alluvial source enriched by 4 big rivers (Tien Giang, Ba Lai, Ham Luong and Co Chien). Although the soil in this geographical area is slightly sour, the hydrologic mechanism characterized by slightly alkaline irrigational

water source with high content of potassium, calcium and magnesium has contributed to neutralize the acid content in the soil and to provide necessary nutrients to the plants. In addition, long-standing experience from breeding, selecting soil, designing garden, erecting screen to applying advanced technology to the production process has also contributed to improve the productivity and quality of Bến Tre Da Xanh pomelo.



## PRODUCT DESCRIPTION

Bến Tre Da Xanh pomelo has a spherical shape, with a relatively thin peel remaining green or transforming into slightly yellow when ripe, having an average weight of 1.3 - 1.4kg, a percentage of fruit pulp of 50 to 60%, and a number of edible segments varying from 11 to 15. When ripe, its peel surface becomes lightly rough due to the bloating of essential oil sacs. The pomelo segments are light to deep pink with light pink succulent vesicles, closely binding together with no fruit liquid wetting the hands when separating them, having lightly sweet taste, no bitterness, no pungency and no or few seeds.



**HARVEST - AVAILABILITY:** Year round, main harvest from June to August

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Da Xanh pomelo bearing the Bến Tre GI benefits from consistent GI labelling and packaging with the designation of “Geographical Indication - Bến Tre Da Xanh pomelo”. The distinguishing sign must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
BEN TRE PROVINCE

Addr.: No. 280, 3 Thang 2 Str., Ward 3, Ben Tre City,  
Ben Tre.

Tel: 0275 3.829.365 | Fax: 0275 3.823.179

Website: dost-bentre.gov.vn

**BẾN TRE**  
*Da Xanh pomelo*





# Bến Tre Xiêm Xanh coconut

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bến Tre Xiêm Xanh coconut includes: district of Chau Thanh, Cho Lach, Giong Trom, Mo Cay Nam, Mo Cay Bac, Thanh Phu, Ba Tri, Binh Dai and Ben Tre City, Ben Tre province.



## HISTORICAL BACKGROUND AND REPUTATION

The image of coconut tree has become the symbol of Ben Tre in the heart of Vietnamese people. It is not only the image of limitless coconut gardens but also the beauty and magnanimous history of Ben Tre people in the national history. Xiêm Xanh water coconut was formerly seen as an auxiliary plant, only intercropped in fruit gardens or orchards for its (refreshment) water or flesh. Today, Bến Tre Xiêm

Xanh water coconut has become a specialty, well developed thanks to its nutritional values and health benefits.

Bến Tre Xiêm Xanh water coconut orchards are completely located on An Hoa island, Bao Island and Minh Island, which receive rich-nutrient sediment of the Mekong River before it flows out to the sea. Thanks to the ditch system together with semidiurnal tide cycles, the locals can take

sediment from ditches infilled by river alluvium for soil accretion. Ben Tre farmers always pay attention to land drainage and soil accretion by digging ditches. The combination of good caring practices and agricultural engineering procedures has enabled coconut to be green, high in yield and quality.



## PRODUCT DESCRIPTION

Bến Tre Xiêm Xanh coconut has small and round-shaped fruit with a three-pointed knob protruding at its lower part. The fruit of green exocarp weighs around 1.3 kg on average. The fresh water inside has a lightly sweet and non-sour taste, and it is used as a refreshing drink and a health enhancer thanks to its high content of glucose, fructose, sucrose, Vitamin C, Vitamin B1 and minerals.



**HARVEST - AVAILABILITY:** Year round

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Xiêm Xanh coconut bearing the Bến Tre GI benefits from consistent GI labelling and packaging including: (i) the logo of Bến Tre Xiêm Xanh coconut; (ii) a mark containing the designation of "Bến Tre Xiêm Xanh coconut". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BEN TRE PROVINCE

Addr.: No. 280, 3 Thang 2 Str., Ward 3, Ben Tre City, Ben Tre

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## BEN TRE COCONUT ASSOCIATION

Addr.: No. 77, Nguyen Hue Str., Ward 1, Ben Tre City, Ben Tre 0275 3.512.099

Website: <http://www.hiephoiduabentre.com.vn>

Email: [hhdubentre@gmail.com](mailto:hhdubentre@gmail.com)





# Bà Rịa - Vũng Tàu black pepper

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bà Rịa - Vũng Tàu black pepper includes: districts of Chau Duc (14 communes/towns), Xuyen Moc (7 communes), Tan Thanh (2 communes), Dat Do (1 commune) and Ba Ria City (1 commune), Ba Ria - Vung Tau province.



## HISTORICAL BACKGROUND AND REPUTATION

Pepper was founded in Vietnam prior to the 16th century, but it was only cultivated by French estates masters in the early 19th century in Binh Long, Ba Ria - Vung Tau, Quang Tri and Quang Nam. Pepper produced in Ba Ria - Vung Tau has been exported to European countries since 1883. Ba Ria - Vung Tau is one of the six largest pepper growing provinces in Vietnam. The Frenchmen discovered the red basaltic soil in Ba Ria - Vung Tau suitable to the biological characteristics of the pepper trees. Pepper trees

are planted on neutral brown-red soil which is naturally nutritious and has high nutrition potential. The cultivation soil layer is over 70cm thickness. Moreover, the temperate and cool climate, with alternate rainy and sunny days, as well as high temperature and humidity allows the pollens to stick to the pistils more easily, long pollination making pistil knob bigger, increasing the chances of conception and producing bigger embryo.

Under such conditions, the local pepper farms use living pillars and thoroughly covered under suitable canopy shade. Farmers use organic fertilizers for the pepper trees. Therefore, the pepper trees have grown well, less susceptible to the strong inland and coastal winds. Pepper is the main agricultural crop of Ba Ria - Vung Tau province.



## PRODUCT DESCRIPTION

Bà Rịa - Vũng Tàu black pepper is whole-grained and dry seed fruit, firm corn (diameter of 3.2 to 5.8mm), having thin skin, colour of brown, gray or black, strong aroma and hot spiciness.



**HARVEST - AVAILABILITY:** Harvest from December to February

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Black pepper bearing the Bà Rịa - Vũng Tàu GI benefits from consistent of GI labelling and packaging including: (i) the logo of Bà Rịa - Vũng Tàu black pepper, (ii) a mark with the designation of "Geographical Indication - Bà Rịa - Vũng Tàu black pepper". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than other components.

## MANAGEMENT BODY

RURAL DEVELOPMENT AGENCY OF BA RIÀ - VUNG TAU PROVINCE

Addr.: 149 Str. 27/4, Phuoc Hiep Ward, Ba Ria City,

Ba Ria - Vung Tau.

Tel: 0254 3.731.650 | Fax: 0254 3.731.650

# BÀ RIÀ - VŨNG TÀU

*Black pepper*



# Ô Loan blood cockle

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Ô Loan blood cockle includes: Tuy An district (5 communes), Phu Yen province.



## HISTORICAL BACKGROUND AND REPUTATION

The Ô Loan lagoon is located in Tuy An district, Phu Yen province. In the feudal period, when arriving in Phu Yen, the mandarins usually came to Ô Loan lagoon to enjoy the landscape and blood cockles. The beauty of nature and landscape of Ô Loan lagoon and famous blood cockles are endless inspiration for poets. Poet Nguyen My wrote:

*"The sea in Ô Loan falls asleep  
Blood cockles live in the well bottom of bluish green".*

For years, blood cockle cropping is the livelihood of hundreds of households in rural communes surrounding the Ô Loan lagoon. The blood cockle specialty is one of the factors helping Ô Loan brackish water lagoon (over 1500-hectare wide) to be recognized as a national famous landscape in 1997.

Ô Loan blood cockle is one of ten seafood specialties of Vietnam in the first Trail promoting Vietnamese specialty (Vietnam Book of Records,

2012). The product has become one of the ambassadors representing Vietnam's beautiful landscapes and cuisines bearing famous delicious taste and nutritious value.



## PRODUCT DESCRIPTION

Ô Loan blood cockle has a round-shaped body, thick, solid and egg-shaped shell consisting both valves of equal size. The outer shell surface is blackish brown tinted with white gray; the inner shell surface is white tinged yellow. The shell has growth rings and 20-22 stout, rugose radial ribs with rectangular nodules. Blood cockle has a large hinge ligament of a blackish brown color. The posterior adductor muscle scar is quadrilateral and large, while the anterior adductor muscle scar is smaller and of triangle shape.

Ô Loan blood cockle has a high volume of blood and a fresh red color. Its meat has a sweet taste and is rich in nutrients with protein content of 11 to over 13% and lipid content of 1 to 1.3% and numerous minerals.



**HARVEST - AVAILABILITY:** Ô Loan blood cockle appears in almost all seasons in the year. Main harvest is April to September (lunar calendar March to August)

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Blood cockle bearing the Ô Loan GI benefits from consistent GI labelling and packaging including: (i) the logo of Ô Loan lagoon blood cockle; (ii) a mark containing the designation of "Geographical Indication - Ô Loan blood cockle". These distinguishing signs must be the prominent component of the product label and be clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF  
PHU YEN PROVINCE

Add.: No. 8 Tran Phu Str., ward 7, Tuy Hoa City, Phu Yen.

Tel: 0257 3.842.018

Website: www.khcnpy.gov.vn

Email: skhcn@phuyen.gov.vn

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## PEOPLE'S COMMITTEE OF TUY AN DISTRICT

Add.: No. 314, National Road No. 1, Chi Thanh Town, Tuy An District, Phu Yen

Tel: 0257 3.865.408 | Fax: 0257 3.767.698

Website: tuyan.phuyen.gov.vn



**Ô LOAN**  
*Blood cockle*



# Bình Phước cashew

## GEOGRAPHICAL AREA

The geographical area corresponding to the GI of Bình Phước cashew includes: districts of Bu Gia Map (8 communes), Phu Rieng (10 communes), Bu Dang (16 communes/towns), Bu Dop (7 communes/towns), Dong Phu (11 communes/towns), Loc Ninh (16 communes/towns), Hon Quan (4 communes), Chon Thanh (2 communes) and Towns of Binh Long (2 communes), Phuoc Long (7 communes), Dong Xoai (8 communes/wards), Binh Phuoc province.



## HISTORICAL BACKGROUND AND REPUTATION

Cashew (*Anacardium occidentale*) is a tropical plant immigrated into the South of Vietnam in the early 18th century, but it was not until 1975 that cashew tree was officially registered in the Binh Phuoc's agricultural portfolio. Since 1975, cashew has been planted in large number and has become the "poverty eradicator" plant, enriching the farmers. The cashew tree is grown on red-yellow basaltic soil in the region of the

tropical monsoon climate with high temperature throughout the year, low humidity and no no rain during the blooming season, which are ideal conditions for the development of cashew. Binh Phuoc has risen up to become "the cashew capital" of Vietnam and the world's "cashew processing workshop". Over the past 50 years, local ethnic groups (Stieng, Khmer, etc.) have identified themselves

with, maintained and developed the cashew tree to become a familiar image in community life. The local have accumulated a vast experiences in growing, catering and harvesting cashew nuts, in ways suitable to the characteristics of the plant and to Binh Phuoc's soil conditions. All those factors are decisive to produce cashew nuts of prominent quality evaluated by experts as "the best in the world".



## PRODUCT DESCRIPTION

Bình Phước cashew protected under GI includes:  
- **Raw cashew nut** is the real fruit of cashew tree including nut shell, testa and kernel after removing cashew apple (pseudofruit), cashew pomace and stern. Raw cashew nut has hard surface which is of bright colour, silky and shiny. Cashew nut that is firm and heavy makes little or no sound when being shaken. The nut body is 14.5 to 18 mm thick. The outturn (percentage of marketable kernels) is no less than 30% of the weight. The amount of nuts per kilogram is no more than 200 (with nut weighing 5-6 grams).

- **Cashew kernel** is the remaining part of cashew nut after heating, shelling, drying, skinning and grading. Cashew kernel has a uniform colour which may be white, light yellow or pale ivory. The kernel has straight shape, swollen to both sides (thickness from 10.5 to 13 mm); the surface is smooth, silky and shinny; the aroma is characterized by natural scent of kernel, without any strange smell.

- **Salt-roasted cashew** is the kernel of the raw cashew nut (with or without testa) heat treated by roasting and using salt as an additive. The salt-roasted cashews are uniform in size and colour, firm, having plump shape and no broken kernel. The gap at the curve of the kernel (when splitted apart) is small and absent from stagnated salt inside. Salt-roasted cashews are filled with specific natural smell, crispy, greasy, with natural sweet and the fat content is no less than 43%.



**HARVEST - AVAILABILITY:** Harvested from February to April

## LOGO



## SPECIFIC RULES FOR THE USE OF GI SIGNS

Cashew bearing the Bình Phước GI benefits from the consistent GI labelling and packaging including: (i) the logo of Bình Phước cashew; (ii) a mark containing the designation of "Geographical Indication - Bình Phước cashew". These distinguishing signs must be the prominent component of the product label and clearly displayed in size bigger than the other components.

## MANAGEMENT BODY

DEPARTMENT OF SCIENCE AND TECHNOLOGY OF BINH PHUOC PROVINCE

Add.: No. 678, National Road 14, Tan Phu Ward, Dong Xoai Town, Binh Phuoc. Tel: 0271 3.879.112 | Fax: 0271 3.879.113

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## BINH PHUOC CASHEW ASSOCIATION

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Website: www.hoidieubinphuoc.org

Email: bpcashew@gmail.com

00066

# BÌNH PHƯỚC Cashew

REGISTRATION NO. 0066, UNDER THE DECISION 673/QĐ-SHTT DATED MARCH 13TH, 2018 OF THE NATIONAL OFFICE OF INTELLECTUAL PROPERTY



The project “Support to Development of Geographical Indications in Vietnam” funded by the French Development Agency (AFD). The National Office of Intellectual Property of Vietnam (NOIP), Ministry of Science and Technology, is the project operator.

**NATIONAL OFFICE OF INTELLECTUAL PROPERTY (NOIP)**



The National Office of Intellectual Property of Vietnam (NOIP) has mandates to advise and assist the Minister of Science and Technology in the uniform State management for intellectual property (IP), as well as exercising the State management and providing services in the IP field.

One of the important duties of NOIP is to implement the procedure for the establishment of industrial property rights, including inventions, industrial designs, trademarks, geographical indications, etc. Additionally, other duties are performed comprehensively and effectively by NOIP as following: raising awareness of the society on IP through enhanced knowledge dissemination and education; supports given to individuals, organizations and enterprises in IP development and governance; promotion of the IP communication through developing and putting the IP information databases in operation (digital library of industrial property and Vietnam’s patents, electronic industrial property gazette, etc.).

Regarding Geographical Indications (GI), NOIP has led and carried out many programs, projects and supporting activities as well as partnered with localities, enterprises and professional unions/associations in building and management of GI, contributing to improved effectiveness and strengthened organization of production and commercialization of products bearing protected GI.

**FRENCH DEVELOPMENT AGENCY (AFD)**



As a French public institution, the French Development Agency (Agence Française de Développement - AFD) makes commitments to projects that genuinely improve the everyday lives of people, in developing and emerging countries. Our action is fully in line with the Sustainable Development Goals. Thanks to the Trade Capacity Building Program (PRCC), AFD financed in 2015 the development of Geographical Indications (GI) in Vietnam. In France, we are fully convinced of the importance of GI. The protection of GI matters economically and culturally. They can create value for local communities through products that are deeply rooted in tradition, culture and geography. With the European experiences including France and other Asian countries, French and Vietnamese experts have helped to build an improved GI system in Vietnam in terms of registration and management in order to increase the commercial viability of agricultural products, for the sake of producers but also consumers.

This Manual is elaborated with the technical assistance of:

**RURAL DEVELOPMENT CENTER (RUDEC)**



Rural Development Center (RUDEC) is a public, autonomous research center established under the Institute of Policy and Strategy for Agriculture and Rural Development. RUDEC has mandates and missions to conduct a variety of policy research studies and consulting services which have covered a wide range of topics, including rural development, institutional economics and rural public services, food supply chains and quality management, branding development, production systems, food security and poverty reduction. RUDEC has more than 10 years working in the commodity chain and branding development (Geographical Indications, Certification Marks, and Collective Marks) based on a comprehensive approach integrating theories and empirical practices, policy development perspectives and evidence-based development models relevant to the local and regional contexts in view of enhancing production and processing as well as sustainable market development.

**CIRAD**



CIRAD is the French agricultural research and international cooperation organization working for the sustainable development of tropical and Mediterranean regions. CIRAD is public establishment under the joint authority of the Ministry of Higher Education, Research and Innovation and the Ministry for Europe and Foreign Affairs, conducting research in life sciences, social sciences and engineering sciences, applied to agriculture, the environment and territorial management in more than 100 countries. CIRAD has been working in Vietnam since 20 years, in particular through the MALICA collaborative platform focusing on markets and agricultural linkages for cities in Asia. In this context, CIRAD has been working with NOIP, RUDEC and CASRAD on the issue of the protection and the development of geographical indications in Vietnam for the benefit of producers, consumers, and rural development.

**CENTER FOR AGRARIAN SYSTEM RESEARCH & DEVELOPMENT (CASRAD)**



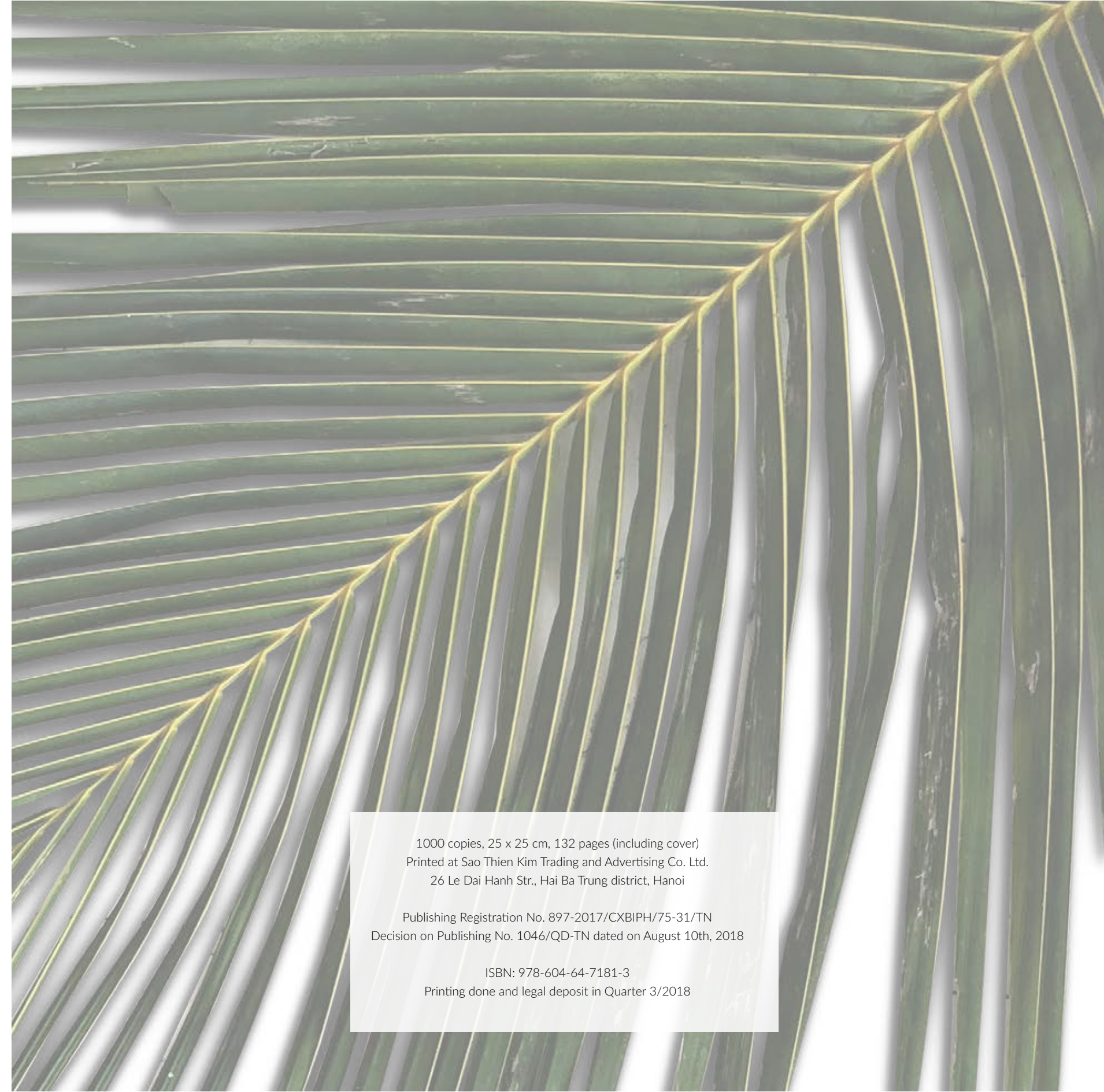
Center for Agrarian System Research and Development (CASRAD) is a public scientific office directly under the Food Crop Research Institute of Vietnamese Academy of Agricultural Sciences. CASRAD conducts interdisciplinary research aiming at developing agricultural production systems, forming farmer organizations and sustainable agricultural value chains in eco-regions, consultancy for branding agricultural products including Geographical indications, training individuals and organizations on related fields. The Centre has an orientation of maintaining current research and development activities and updating new activities according to the general strategies of the agricultural sector, strengthening the translation of research results into practice and promoting the cooperation with local and international partners.

**CONCETTI**



Consulting & Research Company for Technology Transfer & Investment (CONCETTI) has over 30-year experience in the field of consultancy in investment, enterprise management, and intellectual assets management. Being a professional IP representative agent since 1991, CONCETTI is a trustful address to support organizations and individuals in registration of IP right protection regarding patent, trademark, industrial design as well as other IP subjects in Vietnam as well as abroad; and to support the brand development of local specialties in the form of Geographical Indications, Certification Marks or Collective Marks.





1000 copies, 25 x 25 cm, 132 pages (including cover)  
Printed at Sao Thien Kim Trading and Advertising Co. Ltd.  
26 Le Dai Hanh Str., Hai Ba Trung district, Hanoi

Publishing Registration No. 897-2017/CXBIPH/75-31/TN  
Decision on Publishing No. 1046/QD-TN dated on August 10th, 2018

ISBN: 978-604-64-7181-3  
Printing done and legal deposit in Quarter 3/2018



## *Project introduction*

### **“SUPPORT TO DEVELOPMENT OF GEOGRAPHICAL INDICATIONS IN VIETNAM”**

The project “Support to development of Geographical Indications in Vietnam” which is funded by the French Development Agency (AFD), is under the ownership and coordination of the National Office of Intellectual Property of Vietnam (subordinating to the Ministry of Science and Technology).

The project aims to assist Vietnam in building an improved geographical indication (GI) registration and management system, by setting up a scientific approach incorporating the experiences of European countries, especially France, in view of integration into regional and international GI registration and management schemes. The project activities have been conducted on the basis of theoretical and practical approaches, selection of experiences relevant to the context of Vietnam (production organization, market structure and characteristics). Cashew nut from Binh Phuoc and pepper from Quang Tri are two pilot products technically supported by the project. Technical assistance delivered to GI development and management anchors on promoting the role and empowered capacity of unions/associations in the whole value chain from production, promotional activities and market development.

## **GEOGRAPHICAL INDICATIONS**

*Natural & Cultural  
Heritage of Vietnam*