

Name **Quang Ninh Corrugate Lucine**
Country **Vietnam**

Date of registration

19/03/2014



Source: NOIP

Main characteristics/features

The lunule in umbone of the 'Quảng Ninh' corrugate lucine is smaller than in other areas. The blood gill is thick, big and largely covered. The edible part when cooked has a very sweet, greasy taste and a strong aroma. Morphology: round or oval, light blue to dark blue, bivalve with a grey outer surface. The outer surface has clear growth lines which are relatively regular and rough. Length of body (from umbone to mouth): ≥ 3 cm. Edible part: opalescent, fishy smell; the blood gill is bright pink, thick, big and largely covered.

Geographical area

Quang Ninh corrugate lucine production is located in: Dong Rui, Dong Hai, Dong Ngu, Tien Lang and Hai Lang communes, Tien Yen district; Dam Ha, Dai Binh, Tan Binh and Tan Lap communes, Dam Ha district; Dai Xuyen, Van Yen, Van Don, Hoang Tan, Ha An and Lien Hoa, Quang Yen district; Tien Toi, Cai Chien and Cai Phong, Hai Ha district, Quang Ninh.

Production/processing

Harvest: March-November. Locate where corrugate lucine live by observing bubble holes in the mud or by smelling it. Use an iron rod to dig into the mud layer 50 cm deep over an area of 30 cm². Having dug down 30 cm, then dig further with caution to avoid damaging the shell of the corrugate lucine. When the shell is located pick it up in your cupped hand. Preserve the catch in dry or wet containers. Dry storage is possible up to one week. In the winter, the catch has to be kept warm with a wet cloth to prevent the produce from opening.

Link between product and territory

There are two main factors that determine the typical quality of the 'Quảng Ninh' corrugate lucine, which are: (i) the environment of the mangrove forests without human impact gives the taste of the product; (ii) the biomass of the mangrove forests determines the sweetness and taste of the product. The sediment of the eroded limestone mountains makes the calcium and phosphorous content in the 'Quảng Ninh' corrugate lucines higher, so when cooked, under the effect of temperature, the compound Ca₃(PO₄)₂ in corrugate lucines creates a strong aroma. The 'Quảng Ninh' corrugate lucine feeds on plankton at the water surface which has an important role in its growth and quality. The tides and the short alluvial rivers create an ecosystem with strong plankton growth. This is a factor that contributes to a very sweet and rich tasting product.

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| Publication in the Official Gazette | Decision N° /QD SHTT |
| Competent authority | National Office of Intellectual Property of Vietnam |
| GI right holder/GI association | Department of Science and Technology of Quang Ninh |
| Contact information | |

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| Type of product | Fresh fish, molluscs and crustaceans. |
| Control body | |
| File number | 000 |
| Websites | |