The Doan Hung pomelo is a member of the citrus family and is considered a local delicacy. It is usually large and spherical, with a protruding stem at the end, and can be easily recognised by its yellowish-brown colour. Its pulp is white and the flavour is very sweet and cool, without any bitterness. There are two varieties, the Suu Chi Dam, which has an average weight of 1 to 1.1 kg and the Bang Luan, which is smaller and weighs between 850 to 950 g. Water makes up nearly 90% of the fruit. Its trees need to be planted in alluvial soil containing pebbles. The Doan Hung grapefruit has officially been recognised by the Ministry of Science and Technology as a brand name.

Doan Hung pomelos are considered mature, once a third of their skin has yellowed. Grapefruit trees are planted on well drained, narrow strips of land, which are moist and cool to avoid root rot problems. Farmers in Doan Hung mainly use traditional preservation methods — storing the fruit in crates in ventilated sheds under the shade of trees. Harvesting is done by splice grafting onto the branch of the mother tree, which produces better results. The pomelos are then washed in lime water and dried for seven days. They are then put into buckets and tightly sealed. After four to five months of being preserved in this way, the quality and style of the pomelo still remains.

The Doan Hung Pomelo production area belongs to the following communes: Dong Khe, Bang Luan, Nghinh Xuyen, Hung Quan, Que Lam, Phuong Trung, Minh Luong, Van Du, Chi Dam, Tay Coc, Phong Phu, Bang Doan, Huu Do, Phuc Lai, Ngoc Quan, and Ca Dinh.

Doan Hung is the name of a district in the province of Phu Tho, a midland mountainous region in northern Vietnam. In this area, the pomelo has been cultivated for many generations. It is famous for its fragrance, sweet taste and juiciness. Its two varieties are particularly notorious, the Suu Chi Dam or Toc Suu and the Bang Luan. For a long time, Doan Hung pomelos have been appreciated throughout the country for their special quality, and were often chosen as offerings to the Kings at national festivals. Their special characteristics derive from a mix of top quality, natural and human conditions, making them stand out from other varieties.