The skin of the Thanh Hà lychee (or litchi) ranges from yellow to pinkish or red and is leathery. When the lychees ripen, their colour changes to scarlet, they become plump and their skin stretches and becomes smoother. Flowers are small and are borne in clusters at the ends of branches. The edible pulp of the Thanh Hà lychee is white, translucent, firm and juicy, with a sweet and fresh taste, with an excellent subacid flavour, which is fragrant and delicious.

Production/processing

Once the skin of 85–95 % of the fruit on the trees has turned pink and ripened fully, it is time for the main harvest. Lychee growers take care to harvest the fruit only when it is fully mature. They follow these steps:

— they harvest the lychees by hand on dry mornings;

— the main stem bearing the fruit clusters is cut several inches behind the clusters, without breaking the branches of the tree;

— the branches are collected with a maximum of 2-4 leaves.

Fruits are spread out in thin layers in a cool place, then piled into bamboo baskets or perforated carton boxes and transported for sale.

Geographical area

Lychee trees are planted in the territories of the following communes: Hong Lac, Viet Hong, Quyet Thang, Tan Viet, Cam Che, Thanh An, Thanh Lang, Tien Tien, Tan An, Lien Mac, Thanh Hai, Thanh Khe, Thanh Xa, Thanh Xuan, An Luong, Thanh Thy, Phuong Hoang, Thanh So, Hop Duc, Truong Thanh, Thanh Binh, Thanh Hong, Thanh Cuong, Vinh Lap and Thanh Hà in the province of Hai Duong.

Link between product and territory

Thanh Hà has been well known for its lychees for many years. Thanh Hà lychees have their own characteristics, such as small spherical fruits, with a scarlet case, pure white and crispy pulp, a single small seed, and their taste is sweet and aromatic. With these characteristics, Thanh Hà lychees are recognised as one of the specialties of VietNam, linked to the geographical region of the Thanh Hà district. The traditional experience in cultivating lychee plants of the Thanh Hà people, such as using sediments, ridging, fertilising, and ripening combine with typical geographical conditions to create a specific product.