

Name | **Van Yen Cinnamon**
Country | Vietnam

Date of registration

07/01/2010



Source: NOIP

Main characteristics/features

Văn Yên cinnamon has organoleptic properties: It has a smooth bark, with some small nodes, the outer surface is greenish-grey, there are some traces of the light – grey lichen. The inner bark surface can be light yellow to dark yellow. Its oil quality has unique characteristics with a fairly high cinnamic aldehyde content.

Geographical area

Văn Yên Cinnamon production is located in the Chau Que Ha commune; Xuan Tam commune; Phong Du Ha commune; Phong Du Thuong commune; Tan Hop commune; Dai Son commune; Mo Vang commune and Vien Son commune in the Van Yen district, Yen Bai province.

Production/processing

Choose cinnamon trees which are over 15 years old), grow and develop well, and have large and well-proportioned canopies. They must be free from pests and disease, and have a high oil content in the cinnamon bark. Seeds which are still on trees or have fallen to ground when ripe are collected by traditional methods.

Preservation of seeds and germination: Seeds are incubated in sand, regularly kept moist and placed in a cool place. Seeds are sown in places which are shaded and fresh or are covered by a roof and able to adjust light. Seedlings must be cared for and fertilized regularly.

Planting density: For upland fallow, the density is above 10 000 plants/ha; For agroforestry land, the density is 1 000-2 000 trees/ha.

Link between product and territory

This area has high precipitation and air humidity, and low heat radiation and evaporation. However, during the growth of cinnamon, daylight duration is high, creating favourable conditions for germination and bud development, and for the accumulation of water and oil in the bark and leaves. Soil properties also have an influence on the quality of the product.

With long-standing traditional experience in cinnamon production, the Dao ethnic population in Van Yen district, Yen Bai province have developed their own cultivation techniques for cinnamon. From seedling selection to caring, harvesting and preservation of cinnamon, these techniques are closely-linked to the Dao ethnic population and passed on from generation to generation.

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Competent authority	National Office of Intellectual Property of Vietnam
GI right holder/GI association	The People's Committee of Van Yen Province
Contact information	

Type of product	Species - Cinnamon
Control body	
File number	00018
Websites	