Bac Kan Mandrin (mandarin) is flat and round, with an average diameter of 7.16–7.99 cm and an average height of 4.17–4.6 cm. Bac Kan mandarins have smooth bright yellow skin that is easy to peel. Their segments are big, equal in size and juicy. They taste slightly sour, not bitter and their fibre is soft. Their distinctive aroma is typical. They contain an average of 1.16–1.33 % seeds.

Production/processing

Bac Kan mandarins are propagated using two methods: Air layering and grafting. Air layering is done in summer (starting March-April and cutting layers in May-June) or in autumn (starting August-September and cutting layers in October-November). Grafting is done in February, March, May, July, August and September when the weather is dry. The soil is then prepared, fertilised, and holes are dug. The trees are planted in spring (February, March and April) and in autumn (August, September and October). Bac Kan mandarins are harvested between November and December, using special scissors. Each mandarin is hand-picked, holding the fruit and cutting it off the tree with its stalk and some leaves.

Geographical area

The Bac Kan mandarins production areas are located in the Quang Thuan, Don Phong, Duong Phong communes in the Bach Thong district; the Ra Ban, Dong Vien and Phuong Vien communes in the Cho Don district, and the Thuong Giao, Dia Linh, Chu Huong, My Phuong, Cao Tri and Yen Duong communes in the Ba Be district. All in the Bac Kan province.

Link between product and territory

Bac Kan mandarins have been a famous speciality for a long time. Their name is associated with three districts: Bach Thong, Ba Be and Cho Don. Because of the characteristics of the low mountains and plains, alternated with hilly terrains, that have slopes that avoid land being flooded and nutrients being lost, the mandarins grow and develop well. The soil in this area determines the typical qualities of Bac Kan mandarins. In addition, lifelong secret knowhow of the locals combined with the scientific-technical process to plant, care, harvest and preserve the fruit contributes to create the typical qualities of Bac Kan mandarins.