

Name | Meo Vac mint Honey
Country | Vietnam

Date of registration

01/03/2013



Source: NOIP

Main characteristics/features

Meo Vac mint honey is a speciality that can only be found in the Dong Van Karst plateau, Ha Giang province.

It is a source of many nutrients and is totally natural and free of pesticides. This honey can come in a liquid or crystallised form and has a distinctive aroma of peppermint flowers. It has a sweet taste and is additionally of great medicinal value.

Geographical area

The Meo Vac mint honey production areas are located in the four districts of Meo Vac, Dong Van, Yen Minh and Quan Ba; Ha Giang province.

Production/processing

Only selected Asian bees, under 8 months old and weighing 180 mg and over, are used. The beehives are placed amid wild mint plants. These beehives (apiaries) are usually man-made and set above ground level so that they stay warm in winter and cool in summer. The locals make sure the bees are well looked after.

Around 30 to 40 days before honey harvest time, the locals stop dividing the colonies, they feed the queen bees so they lay eggs, and the beehives are moved to fields full of wild mint plants in flower. Finally, the honey is manually centrifuged from the beehives.

Link between product and territory

The wild mint plants that lend this honey its special qualities are found scattered around the Dong Van Karst plateau at altitudes ranging from 1000 m to 1500 m above sea level. The sub regional climate in this area favours the growth of these plants.

A combination of local know-how and modern beekeeping techniques are used to breed and look after the bees, ensuring the consistent quality of Mèo Vạc honey.

Publication in the Official Gazette | Decision No 316/QĐ SHTT 01 March 2013
Competent authority | National Office of Intellectual Property of Vietnam
GI right holder/GI association | Department of Science and Technology of Ha Giang province
Contact information

Type of product | Honey
Control body
File number | 00035
Websites