



Name: **Mường Lò Rice**
Country: **Viet Nam**

Date of registration:
22/01/2018



Source: www.noip.gov.vn

Main characteristics/features

Mường Lò rice includes Sếng Cù rice and Hương Chiêm rice.

- Sếng Cù rice has slender long shape, firm, uniform and unbroken grains, with milky white, slightly glossy color, strong aroma, starch content of about 81.5% and amylose content of 17%.
- Hương Chiêm rice has slender long shape, small and unbroken grains, with white or milky white color, light to strong aroma, starch content of about 82% and amylose content of 19%.

Geographical area

Wards of Trung Tâm, Tân An, Pú Trạng, Cầu Thia, and communes of Nghĩa An, Nghĩa Phúc, Nghĩa Lợi of Nghĩa Lộ town;

Communes of Thanh Lương, Thạch Lương, Sơn A, Hạnh Sơn, Phúc Sơn, Phù Nham of Văn Chấn district, Yên Bái province.

Production and processing

The laboriousness of the Thái ethnic group in Mường Lò links with the building of a specific irrigation system called “mương, phai, lái, lin”, one of the irrigation techniques of the highest level, earliest adoption and most professional practices in rice cultivation.

Link between product and territory

Rice is planted on the soil which have relatively thick humus layer and thick weathering layer. This area has cool climate condition, high humidity. These constitute ideal conditions for photosynthesis, accumulation of protein and aromatic phenol in rice corn, producing delicious and nutritious Sếng Cù and Hương Chiêm rice.

Publication in the Official Gazette: Decision no. 264/QĐ-SHTT
Competent authority: People's Committee of Nghĩa Lộ town
GI rights holder/GI association:
Contact information: People's Committee of Nghĩa Lộ town
 Neighbourhood 1, Tân An Ward, Nghĩa Lộ Town, Yên Bái Province

Type of product: Rice
Control body: People's Committee of Nghĩa Lộ town
File number: 00061
Websites: