**Main characteristics/features**

Ô Loan blood cockle has a round-shaped body, thick, solid and egg-shaped shell consisting both valves of equal size. The outer shell surface is blackish brown tinted with white gray; the inner shell surface is white tinged yellow. Ô Loan blood cockle has a high volume of blood and a fresh red colour. Its meat has a sweet taste and is rich in nutrients with protein content of 11 to over 13% and lipid content of 1 to 1.3% and numerous minerals.

**Geographical area**


**Production and processing**

**Cockle:** The selected cockle must be healthy, at the size of 400 – 500 units per kilogram.

**Location:** Choose the location where there are natural blood cockle and not directly affected by waste water, preferably at the low tide area.

**Harvest:** Cockles are nurtured for at least 12 months, with the length of 3 centimeter before harvested.

**Link between product and territory**

The dissolved oxygen content and pH level of the water hardly change throughout the year, which is a favourable condition for blood cockle growth. Nutritious salt content in the pond is low. The phosphate salts content of 0.5 mg P/L – 5.67 mg P/L allows good development of phytoplankton, which is an important food for blood cockle.