### Main characteristics/features

Bình Phước cashew protected under GI includes raw cashew nut, cashew kernel and salt-roasted cashew:
- Raw cashew nut has hard surface which is of bright colour, silky and shiny. Cashew nut is firm and heavy makes little or no sound when being shaken.
- Cashew kernel has a uniform colour which may be white, light yellow or pale ivory. The fat content of Bình Phước cashew kernel is 40% or higher.
- Salt-roasted cashew is the kernel of the raw cashew nut roasted with salt.

### Geographical area

**Districts of Bù Gia Mập (8 communes), Phú Riềng (10 communes), Bù Đốp (7 communes/towns), Đồn Phú (11 communes/towns), Lộc Ninh (16 communes/towns), Hòn Quần (4 communes), Chơn Thành (2 communes) and Towns of Bình Long (2 communes), Phước Long (7 communes), Đông Xoài (8 communes/wards), Bình Phước province.**

### Production and processing

Bình Phước locals only reproduce cashew by cloning method at licensed facilities. The season for planting cashew is from June to late July. The season for harvesting Bình Phước cashew nuts is from February to June and the farmers must harvest 3 days after the fruits fall at the latest. Bình Phước cashew nuts are treated by saturated steaming. The tasty and crunchy roasted nuts are made by traditional firewood roast method.

### Link between product and territory

The geographical area has the monsoon tropical climate, therefore it has high temperature throughout the year, which is a favourable condition for the development of cashew.

### GI rights holder/GI association

Bình Phước Cashew Association
No. 838, National Road 14, Tân Phú Ward, Đồng Xoài Town, Bình Phước Province
Email: bpcashew@gmail.com

### Contact information

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### Websites

[binhphuoc.gov.vn/skhcn](http://binhphuoc.gov.vn/skhcn)