

Name : **Bà Rịa Salt**  
Country : Viet Nam

Date of registration:  
16/09/2019



Source: [www.noip.gov.vn](http://www.noip.gov.vn)

#### Main characteristics/features

#### Geographical area

Bà Rịa salt grains are solid with sharp edges, high in NaCl, low in impurities and no “water core” as the grains are crystallized layer by layer. Bà Rịa salt is odourless, its taste smoothly salty and acidless. This is thanks to the high NaCl content of 95.56 – 98.67%, low Mg<sup>2+</sup> content of under 0.24% and non-soluble impurities content of under 0.18%.

Phước Trung ward of Bà Rịa city;

Long Sơn commune of Vũng Tàu city;

Communes of An Ngãi and Phước Hưng and Long Điền town Long Điền district, Bà Rịa – Vũng Tàu province.

#### Production and processing

#### Link between product and territory

Season: September to late March of the lunar calendar.  
Input: Near shore seawater taken from the Dinh river mouth. The seawater is then evaporated on the paddies with the special surface soil layer prepared by the salt producers. Seawater is left to evaporate for 7 – 10 days. Raw salt is gathered into piles on the paddy banks, left for dry for 2 – 3 days then transported into storage huts.

The geographical area has high temperature, evaporation, low rainfall and strong Northeastern monsoon in the dry season and a peculiar soil structure. These elements boost the evaporation of water, removing over 90% of impurities at the intermediate evaporate paddies, creating solid Bà Rịa salt grains with sharp edges, high in NaCl and no “water core”.

**Publication in the Official Gazette** : Decision no. 4570/QĐ-SHTT  
**Competent authority** : Provincial People's Committee of Bà Rịa - Vũng Tàu  
**GI rights holder/GI association**  
**Contact information** : Bà Rịa - Vũng Tàu Provincial Office for Rural Development  
No. 149, 27/4 Road, Bà Rịa City, Bà Rịa - Vũng Tàu Province

**Type of product** : Spices/ Salt  
**Control body** : Bà Rịa - Vũng Tàu Provincial Office for Rural Development  
**File number** : 00076  
**Websites**