**Name** | Bà Rịa Salt  
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**Country** | Viet Nam  
**Date of registration:** | 16/09/2019

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### Main characteristics/features

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 acridless. This is thanks to the high NaCl content of 95.56 – 98.67%, low Mg²⁺ content of under 0.24% and non-soluble impurities content of under 0.18%.

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### Geographical area

Phước Trung ward of Bà Rịa city;  
Long Sơn commune of Vũng Tàu city;  
Communes of An Ngãi and Phước Hùng and Long Điền town  
Long Điền district, Bà Rịa – Vũng Tàu province.

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### Production and processing

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.

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### Link between product and territory

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”.

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### Publication in the Official Gazette

Decision no. 4570/QĐ-SHTT  
Provincial People’s Committee of Bà Rịa – Vũng Tàu

### Competent authority

Provincial People’s Committee of Bà Rịa – Vũng Tàu

### GI rights holder/GI association

Bà Rịa – Vũng Tàu Provincial Office for Rural Development

### Contact information

No. 149, 27/4 Road, Bà Rịa City, Bà Rịa – Vũng Tàu Province

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### Type of product

Spices/Salt

### Control body

Bà Rịa – Vũng Tàu Provincial Office for Rural Development

### File number

00076

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### Websites

Source: www.noid.gov.vn