

Name **Tú Lệ**
Country **Viet Nam**

Date of registration:
29/12/2020

Tú Lệ sticky rice



Photo source: ipvietnam.gov.vn

Main characteristics/features

Geographical area

Tú Lệ sticky rice is slightly shiny, has milky white colour, the grains are thin, long, firm, consistent and mostly broken-free. The rice has strong aroma, the gelatinisation temperature is at 70,0 oC to 74,0 oC, Amylose content of Tú Lệ sticky rice is high at 1.30% to 2.71%, Protein content is at 6.94% to 7.61%, carbohydrate content is at 72.95% to 74.37%. Tú Lệ sticky rice when cooked will have strong aroma and sweet taste. The rice is highly soft and chewy but not sticky when held in hand.

Tú Lệ commune, Văn Chấn district, Yên Bái province.

Production/processing

Link between product and territory

The geographical area has the water supply from Ngòi Hút, Nậm Lung streams and smaller streams of Huổi Lại, Huổi Sán, Bản Mạ, Huổi Tông, Nậm Ban. Therefore, the water supplies nutritious alluvium, and also the water temperature is lower than normal. The pedography of the geographical area consists of stream alluvium, Dystric Gleysols and transformed Oxisols. The fine grain and nutrition contents of the soil are fairly high. Comparing to other areas, the content of soluble K₂O and soluble P₂O₅ of rice farming soil in Tú Lệ are higher. Therefore, the quality of Tú Lệ sticky rice is different than those of other areas.

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Competent authority People's Committee of Văn Chấn district

GI rights holder/GI association

Contact information People's Committee of Văn Chấn district
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Type of product Sticky rice

Control body People's Committee of Văn Chấn district

File number 00100

Websites