**Main characteristics/features**

The Lang Son star anise flower has six to eight separate petals, equal in size and shape, that give the flower the form of a star, dark brown in colour. It has short, straight, sharp edges and is wide and flat where attached to the peduncle. As it matures, each petal splits open along one seam to release a seed. The seeds are shiny, dark grey and egg-shaped, with a characteristic aroma.

The Lang Son star anise is characterised by its high content of essential oil and trans-anethol compared with the star anise cultivated in the provinces of Cao Bang and Quang Ninh.

**Production/processing**

Seeds are selected on the basis of farmers’ experience and mixed with wet sand for initial germination. When sufficiently grown, they are transplanted to hillside terraces with favourable drainage. Star anise fruits are harvested in August and September, when the locals climb the trees, pick the fruits by hand and put them into bags. After harvesting, anise is sun-dried in thin layers for an hour a day (9.00 to 10.00 am) for five days, after which the seeds are separated from the flower head. Anise oil is extracted manually, using a still or a tank, with pipes for removing the oil.

**Geographical area**

The production area for Lang Son star anise is located in the North of Vietnam, including the districts of Bac Son, Binh Gia, Cao Loc, Trang Dinh, Van Lang and Van Quan districts in the province of Lang Son.

**Link between product and territory**

The characteristics of the Lang Son star anise are the result of natural conditions and traditional cultivation techniques.

The acid igneous rock in the area where star anise grows contains high levels of oxide, iron and aluminium. These topographical and geographical factors are well suited to the growth and development of star anise.

The particular methods used for the cultivation, harvesting and processing of the Lang Son star anise, combined with natural factors, endow Lang Son star anise with special qualities.