

Name **Nuoc Mam Phan Thiet**

Date of registration

30/05/2007

Country **Vietnam**



Source: NOIP

Main characteristics/features

Phan Thiet fish sauce is a transparent yellow-brown liquid. It has a familiar strong smell, typical of fish sauce, and a sweet aftertaste.

Geographical area

Phan Thiet fish sauce is produced in Phan Thiet city, Binh Thuan province.

Production/processing

Phan Thiet fish sauce is produced following a traditional pressing method. The fish is stirred before being well salted and the sauce is then drawn out continuously. The salting process takes between 8-12 months and is summarised as follows.

- Salting the fish: after being caught, the fish is taken ashore, salt is added and it is stored in containers on the same day.
- First adding: the fish is salted outside and put into a container. A layer of salt is added and the container is covered tightly to deter flies.
- Second adding: after 2-6 days, the raw sauce is drawn out and the fish becomes more compressed. More fish and salt are added in the mentioned way until the container is full. Excess sauce is drawn out again, mixed with the raw sauce and put aside. A top layer of salt is added on the surface.
- Pressing: in the next step the raw sauce is carefully extracted. After two months it turns a nice colour and becomes fragrant. Following this, the raw sauce is added to the container and is stirred with the fish and salt until all of the sauce becomes a fragrant, coloured, transparent sauce and no longer has a fishy smell.

Link between product and territory

Phan Thiet city is the economic, political and cultural capital of Binh Thuan province. It is also a coastal city famous for its seafood specialties and is characterised by a climate and type of soil typical of coastal areas. When Phan Thiet is mentioned, people think of fish sauce. This is a traditional product that has been produced for centuries. Thanks to the coastal climate, soil conditions and the traditional manufacturing process, fish sauce has been produced in the same way here for centuries, and it is totally different from fish sauce manufactured anywhere else.

Publication in the Official Gazette

Competent authority

National Office of Intellectual Property of Vietnam

GI right holder/GI association

Department of Science and Technology of Binh Thuan Province

Contact information

No. 12 Nguyen Hoi Street, Phan Thiet City, Binh Thuan province, Vietnam

Type of product

Fish sauce

Control body

File number

00010

Websites