The Bào Lâm seedless persimmon is an indigenous variety. It has a smooth skin, no seeds (because of embryo degeneration), and flesh like jelly.

**Geographical area**

The production area for Bào Lâm seedless persimmons is located in the communes of Bao Lam, Thanh Loa and Thanh Dan, in the Cao Loc district of Lang Son province.

**Production/processing**

Propagation is by root cutting or grafting, the former in January, the latter in March and April (spring) or August–September (autumn). Planting takes place in spring (January to April) and autumn (August to October). Special care is required both with young plants and at the bearing stage.

Harvesting is from the end of August to December when the leaves are falling and the skin of the persimmon turns light yellow, mainly in September and October. Harvesting is done in the morning or late afternoon, using a knife to cut the ripe fruits, which are then treated to remove the astringency.

**Link between product and territory**

The climatic conditions in the geographical area have a strong influence on the quality of Bào Lâm seedless persimmons. In particular, the average annual temperature suits the ecological demands of the persimmon, in particular the diurnal temperature variation during the ripening period. The reddish-yellow soil formed from clay, metamorphic rock and acid magma has appropriate levels of micronutrients to allow the fruit to grow and develop. Traditional methods, as well as local producers’ skills and experience, particularly in pruning, harvesting and removing astringency, are other factors that contribute to giving Bào Lâm persimmon its typical qualities.