Bac Liêu salt has a unique taste that is not at all bitter, due to its high sodium chloride content (high salinity) and low magnesium chloride (MgCl2) and calcium sulphate (CaSO4) content. Furthermore, thanks to its low humidity level, the crystals are dry and firm. Bac Liêu salt is dried on clay soil fields, lending it a light-pink hue that differentiates it from other salts.

Production/processing

Bac Liêu salt is dried using the most traditional method; solar evaporation. The brine is sequentially deposited into three different fields to dry. These fields are known as Sa Ke, Nhi Ke and Xep Choui and each one has its own particular function, depending on each evaporating stage (primary (1 day), intermediate (1-2 days) and advanced (2-4 days)).

When the concentration has reached the most favourable level for crystallisation (24—25 ° on the Baume scale), it is pumped into drying cells to collect the salt crystals. The crystallisation period can take between 10-15 days, depending on whether the drying cells are on soil or on canvas sheets, which produce a cleaner salt. The latter has the advantage of having a shorter production period, a higher yield, a whiter salt and less labour costs.

Geographical area

The Bac Liêu salt production areas are located in the Vinh Thinh, Vinh Hau communes, Hoa Binh district, and the Long Dien Dong, Long Dien Tay, Dien Hai of Dong Hai districts, in Bac Lieu province, Vietnam.

Link between product and territory

The coastal salt production area contains no limestone, which results in very low levels of magnesium, calcium and sulphate. This is what makes Bac Liêu salt so special, and its taste more neutral. The production area experiences high temperatures, average water evaporation and high wind speeds. The sun and wind provide the energy to evaporate the water and raise the salt concentration to the point of crystallisation. High evaporation combined with high wind speed makes the evaporation of water on the salt fields increase rapidly. Coupled with climate, which is a very important factor in solar salt production, the traditional salt production techniques, such as the preparation of the brine, the harrowing of the field and the drying method, are just some of the factors that make this salt top quality.

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Competent authority

The People’s Committee of Bac Liêu Province

Type of product

Salt

Control body

File number

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Websites