

Name | **Bạc Liêu Salt**
Country | Vietnam

Date of registration

12/12/2013



Source: NOIP

Main characteristics/features

Bạc 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.

Bạc Liêu salt is dried on clay soil fields, lending it a light-pink hue that differentiates it from other salts.

Geographical area

The Bạc 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.

Production/processing

Bạc 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 Chuoi 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 Baumé 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.

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 Bạc 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.

Publication in the Official Gazette | Decision No 3322/QĐ SHTT 12 December 2013
Competent authority | National Office of Intellectual Property of Vietnam
GI right holder/GI association | The People's Committee of Bạc Liêu Province
Contact information |

Type of product | Salt
Control body |
File number | 00038
Websites |