Main characteristics/features

This fruit is associated with the Lam Kinh historical site. The shape of Luan Van pomelos is oval, with a convex top. Their average diameter is 15-15.6 cm, their average length is 15-15.8 cm and their average weight ranges from 800 to 1000 g/fruit.

Luan Van pomelos contain carotene, which determines the colour of their peel, pith and segments (flesh or pulp). The carotene content in Luan Van pomelo peel is very high (2.532–2.582 mg/100g), which is a specific characteristic of Luan Van pomelos that results in the unique red colour of their rind.

Production/processing

Cultivation: the pomelo trees are medium-sized, 5 to 10 m tall with low, spreading branches. The Luan Van pomelo trees that are selected have 8 to 10 years of growth, are in good conditions and their productivity is stable.

Propagation: branch extracting takes place in autumn, and planting is in summer.

The soil must be prepared and fertilised before planting; fruit should be planted in either February–March or September–October, looked after, and any small and/or defective fruits removed. Only one fruit/cluster should be kept. Sour pomelos are planted around the garden, and are shaken in the early morning during the blooming and fruiting periods, to supplement pollination by using their pollen.

Geographical area

The Luan Van pomelo production area is located in the Tho Xuong and Xuan Bai communes of Tho Xuan district, in the province of Thanh Hoa.

Link between product and territory

Soil is the key factor for the quality of Luan Van pomelos. The soil in this area is markedly formed from the weathering of the rocks and accumulation of sediments from river-sea impacts: gabbro rock, clay-shale, limestone, the production of the accumulation of many types of stone flows: slate, sandstone - gabbro, ancient and recent alluvial soil, etc. The specific quality of Luan Van pomelos can only be found in two types of soil: red-yellow soil in clay rock and metamorphic rocks or alluvium with a red-yellow patchy layer; the thickness of the layer of upper topsoil is over 30 cm, and it is non-cohesive and wet; Acidity pH (KCl) is from 4.15 to 5.26. Acidity pH (KCl) is inversely correlated with Brix, gross sugar content and the peel’s carotene; it correlates with the fruit’s diameter and height.