

Name **Quang Tri Pepper**
Country **Vietnam**

Date of registration

28/10/2014



Source: NOIP

Main characteristics/features

Quang Tri pepper has two layers, skin, albumen and embryos. Unripe drupes or fruit are green and fresh and ripe fruit is red. White pepper has a dairy colour and is small and regularly round. Quang Tri peppercorns are less than 5 mm wide. Quang Tri pepper has a spicy taste and a characteristic aroma.

Geographical area

Quang Tri pepper production is located in Ho Xa township and Vinh Hien, Vinh Hoa, Vinh Nam communes, Vinh Linh district, Quang Tri province.

Process of production/processing

Pepper plants are cultivated on living supports, which are grapefruit trees or 'moc'. Other temporary supports such as poles may be used while the living supports grow. The pepper vine is planted 10-15 cm from the living supports. Healthy saplings, clear of any insects that could pose a threat, are selected. To produce black peppercorn green drupes are harvested and left to air for 3-4 hours to be easily separated from their bunch. The drupes are left to air in the sun for 4-5 hours and kept in overnight. This process is repeated for 3-5 days until the moisture content reaches 15 % and the dried peppercorn turns black. It is then packed and preserved. If the weather is not sunny after harvesting, the green drupes are dipped into boiling water and dried artificially. To produce white pepper, ripe red drupes or bunches with more than 70 % red drupes are harvested and left in water to soak for 4-5 days. The soft pulp is removed leaving the seed (white pepper), which is cleaned of any other impurities. The seed or kernel is left to dry in the sun for 2-3 days. The white pepper is stored in dry and airy places.

Link between the product and the territory

Cua pepper (Cua is a geographical name of Quang Tri province) was already renown in the 18th century as a famous speciality, bought by foreign traders and called 'black gold'.

The quality and characteristics of Quang Tri pepper is attributed to the particular geographical conditions of this area. Its quality is also attributable to the way the locals traditionally harvest and preserve it.

Publication in the Official Gazette Decision N° 3875/QĐ-SHTT on 28 October 2014
Competent authority National Office of Intellectual Property of Vietnam
GI right holder/GI association Department of Science and Technology Quang Tri province
Contact information

Type of product Pepper
Control body
File number 00045
Websites