The varieties of Cao Phong oranges include: Cao Phong, Cao Phong Xa Doai high, Xa Doai dwarf oranges, Cao Phong Canh orange. Cao Phong Xa Doai high, Cao Phong Xa Doai dwarf and Cao Phong CS1 oranges have a higher Brix level (dissolved sugar content) than the Vinh orange; they are also juicier, their aroma is stronger and their total sugar content is lower.

The Cao Phong Canh orange has a higher Brix level than the Hung Yen orange; it is also juicier and less fibrous. The skin colour of the Cao Phong Canh orange is yellow-red.

Production/processing

Cao Phong, Cao Phong Xa Doai high, Cao Phong Canh and Xa Doai dwarf oranges are propagated by air-layering or budding.

Geographical area


Link between product and territory

The Cao Phong orange production area was formed in the early 1960's, and then developed strongly between 1970–1980. Temperatures here are always lower than in other orange production areas, by about 1ºC. In particular, the lower temperature in the fruit formation period (late March to early April) facilitates the conversion from starch to sugar. Cao Phong oranges are sweeter and less sour than oranges from the surrounding areas. The high diurnal temperature range facilitates the transformation of the organic materials and creates some aromatic substances. The geographical area is well-adapted to producing high-quality oranges.

Type of product
Fruit

Control body
National Office of Intellectual Property of Vietnam

File number
00046

Websites
National Office of Intellectual Property of Vietnam