



Name **VânĐồn Peanut Worm**
Country **Viet Nam**

Date of registration:
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Source: www.noip.gov.vn

Main characteristics/features

VânĐồn peanut worms include fresh and dried peanut worms.
-Fresh peanut worm: 6 to 13 cm in length, 9 to 13 mm in diameter, ivory white to light pink. Cooked peanut worms are white and have a sweet taste of protein.
-Dried peanut worm: 6.5 to 10 cm in length, 9 to 13 mm in diameter, ivory white to light yellow-brown. Roasted peanut worms are brown, with a crunchy and sweet taste of protein.

Geographical area

Minh Châu and QuanLạn communes of VânĐồn district, QuảngNinh province.

Production and processing

The main season for catching peanut worm is from February to October, and the main focus is from April to July. Peanut worms are handpicked and only the worms longer than 6 cm are picked.
The processing of pre-processed and dried peanut worm are identical in the following five steps: rest, washing, pulling inside out, washing, and blanching. For dried peanut worm, drying step is added.

Link between product and territory

VânĐồn peanut worms are naturally exploited in the tidal flats of islands as Minh Chau and Quan Lan. These are low tide coastal areas, with flat and wide terrains, inclined towards the sea. This area of not too high salinity is the habitat for many phytoplankton and zooplankton species, providing abundant food rich in nutrition for the peanut worms.

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Type of product Peanut worm
Control body People's Committee of Van Don district
File number 00047
Websites vandon.quangninh.gov.vn