

Name	Phu Quoc	Date of registration	11/05/2001
Country	Vietnam		



Source: www.noip.gov.vn

Main characteristics/features

Phú Quốc fish sauce is only made on Phú Quốc island, Vietnam. It is made exclusively from anchovies, caught in the waters surrounding the Phú Quốc archipelago. The fish is fermented at high temperatures. The sauce has a dark reddish-brown colour and a delicate, unique smell that is not fishy since fresh fish is used and then fermented naturally. Its initial taste is salty with a sweet aftertaste.

Geographical area

Phú Quốc island, the biggest of Vietnam, is in the territorial waters of the Vietnamese Kien Giang and Ca Mau provinces, Gulf of Thailand.

Production/processing

The anchovies feed on the abundant seaweed and plankton found in the waters surrounding Phú Quốc. Fishermen use traditional tunny nets to catch the fish that are cleaned onboard with sea water, removing other types of fish, and immediately salted, covered and stored in the boat's hold. The fish is then left to ferment naturally in barrels for 12 to 15 months. Once the fermentation process is over, the fish extract is ready. To ensure that its quality is maintained, all Phú Quốc fish sauce is bottled on the island.

Link between product and territory

The combination of local traditional methods, know-how, weather conditions and the Phú Quốc anchovies result in this unique fish extract.

Publication in the Official Gazette

Competent authority

National Office of Intellectual Property of Vietnam
<http://www.noip.gov.vn/web/noip/home/en>

GI right holder/GI association

Phú Quốc Fish Sauce Producing Association

Contact information

Type of product

Fish sauce (fish extract)

Control body

Phú Quốc Fish Sauce Control Board

File number

No 6-2001-0001

Websites