
**TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION**

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 建宁通心白莲

Transcription in Latin characters: Jianning Tong Xin Bai Lian

Translation for information purposes: Jianning White Lotus Nut

2. CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Fruit, vegetable and cereals fresh or processed - Lotus nut

3. APPLICANT

Jianning Lotus Industry Association

4. PROTECTION IN CHINA

Registered as certification mark on July 21st, 2001(registration number: 1607998).

5. DESCRIPTION OF PRODUCT

The lotus nuts are spherical or oval, and its surface is light yellowish white. The nuts are pure white, plump and regular and they are easy to cook. Cooked lotus nuts are delicate, delicious and nutritious.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

9 villages and towns in the administrative region of Nianning County, between 116°30'18"-117°03'49" east longitude and 26°32'23"-27°06'19" northern latitude.

(Suixi Town, Xikou Town, Lixin Town, Huangbu Village, Kefang Village, Huangfang Village, Xiyuan Village, Junkou Town and Yijia Village)

7. LINK WITH THE GEOGRAPHICAL AREA

Jianning is located in the middle of Wuyishan Mountain. The whole area is lower in northwest and higher in southeast, which forms a northwest inclined high altitude “pot bottom”. Large temperature difference between daytime and night is good to form lotus nut. Rare elements and potassium feldspar contained in geology mining belt there provides nutrients for lotus photosynthesis and nutrients accumulation. Dense forests and rich underground water, clean spring water are fine irrigation water for lotus seed. It’s another important factor of the fine texture of Jianning White Lotus Nut that the local peasants cultivate carefully, pluck at the right time, and elaborate subtly. Jianning White Lotus Nut is cultivated in water for most, some of using lakes, but all for collecting lotus nut purpose. Every year in late March, farmer plant lotus seedlings, and the lotus nuts become mature in late July and picked in batches from July to September until late September. A total of 17 batches can be taken. Picking lotus nuts shall be conducted before dawn and processed on the same day. Removing the seedpod, breaking the shell, peeling the membranes, stabbing out the lotus nut using bamboo stick, and charcoal baking the nut by special used baking oven. These procedures shall be finished in only a few seconds. Lotus farmers ever said “to process lotus nut is like to embroider, needs big hand efforts”. Slight negligence will reduce the white color. Processed lotus nuts shall be kept in a woven or tin box, separated with other smelly food, in order to maintain its fragrance.

8. SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

None

9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS

Sanming Inspection & Testing Center for Product Quality