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**TECHNICAL SPECIFICATIONS FOR REGISTRATION OF  
GEOGRAPHICAL INDICATION**

**1. NAME OF THE GEOGRAPHICAL INDICATION**

Chinese name: 嵊泗贻贝

Transcription in Latin characters: Shengsi Yi Bei

Translation for information purposes: Shengsi Mussel

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

Aquatic and primary product, aquatic product

**3. APPLICANT**

Name of applicant: Shengsi Country Mussel Industry Association

Address: No.228 Middle Haibin Rd, Caiyuan Town, Shengsi County, Zhoushan City, Zhejiang Province, China, 202450

**4. PROTECTION IN CHINA**

Date of Protection: Jun.8<sup>th</sup>, 2012

Proof of Protection: The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ), Notice (2012) No. 88

**5. DESCRIPTION OF PRODUCT**

The characteristics of the Shengsi Yi Bei (Shengsi Mussel) are big body, full meat, fresh and eutrophy. The main types of the Shengsi Yi Bei (Shengsi Mussel) are *Mytilus Coruscus* and *Mytilus Calloprovincialisn*. The mussel seeds are collected in a limited area and free ranged in an open sea area by raft culture technology. The characteristics of the *Mytilus Coruscus* are: sepia shell, clear growth line, blue inner shell, white or apricot yellow or orange meat, full body, brightly colors, fleshy tight, chew quality. The characteristics of the *Mytilus Calloprovincialisn* are: black/puce shell, offwhite inner shell, soft byssus, white or apricot yellow meat, brightly colors,

fleshy tight, taste smoothly. And the forms are enclosed below.

(1) Sense features:

Type	Shape	Appearance	Taste
Mytilus Coruscus	living	The colour of mussel meat: white, yellow, orange; The length:8-12cm	Chew quality Fleshy tight
	frozen	5 cm~9cm。 Good water glaze The length:5-9cm	Fleshy tight Delicious after boiled
	dried	The colour of mussel meat: orange and maroon; The length:3-4cm	Chew quality Fleshy tight
Mytilus Galloprovincialis	living	Most of the product are white and apricot yellow The length:4-8cm	Fleshy tight Taste smoothly
	frozen	Good water glaze The length:2-4cm	Fleshy tight Taste smoothly after boiled
	dried	The colour of mussel meat: orange and	Chew quality Fleshy tight

		maroon;The length:1.5-3cm	
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(2) Physical and Chemical Indexes:

Type	Shape	Protein	Fat
Mytilus Coruscus	living	$\geq 10\%$	$\leq 2.5\%$
	frozen	$\geq 11\%$	$\leq 5\%$
	dried	$\geq 45\%$	$\leq 10\%$
Mytilus Galloprovincialis	living	$\geq 9\%$	$\leq 2.5\%$
	frozen	$\geq 10\%$	$\leq 5\%$
	dried	$\geq 40\%$	$\leq 10\%$

(3) Dried and frozen product are processed, the raw materials are living Mytilus Coruscus and Mytilus Galloprovincialis.

(4) Raw material condition of Shengsi Yi Bei (Shengsi Mussel): seawater seeds nursery should be collected, farmed and harvested from the natural sea area in the origin range.

## 6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The protected area: sea area of Shengsi County Zhoushan City Zhejiang Province, 121°30'-123°25'E, 30°24'-31°04'N.

## 7. LINK WITH THE GEOGRAPHICAL AREA

The characteristic of Shengsi Yi Bei (Shengsi Mussel) are big body, full meat, fresh and eutrophy. Because of its special quality, it is famous both at home and abroad. The main types of the Shengsi Yi Bei (Shengsi Mussel) are Mytilus Coruscus and Mytilus Galloprovincialis. The shell of the Mytilus Coruscus is brown, and inside the

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shell is blue. Its growth line is clear, and the colour of the body is usually white, yellow or orange. The *Mytilus Coruscus* taste good. The shell of the *Mytilus Galloprovincialis* is black or puce, and inside the shell is offwhite. The colour of the body is often white or yellow, with the soft byssus, the *Mytilus Galloprovincialis* taste smoothly. All of the special quality of the Shengsi Yi Bei (Shengsi Mussel) are associated with environment, hydrology, weather and humanity.

(1) Favorable geographic environment

Shengsi is a typical island town with vast sea and numerous scattered islands. Sea area accounts for 99% of the total area of Shengsi County. There are 397 islands which covered more than 500 square meters. The special geographic position provides good environment for mussel growth and reproduction, Shengsi gain the reputation of the “farm on the sea”.

(2) Special hydrological and meteorological conditions

The growth of mussels is closely related to the surrounding environment conditions, and the most important factors are water temperature, salinity and aquatic food. Located at 121°30'-123°25' E, 30°24'-31°04'N, Shengsi has a subtropical maritime monsoon climate featuring four distinct seasons. Abundant sunshine and high rainfall create excellent conditions for the growing and reproduction of Shengsi Yi Bei (Shengsi Mussel). Three river systems join in the sea area of Shengsi and form a strip-like drainage compound from south to north. The intersection of cold, warm, high salinity and low salinity drainages enhances the complexity of the process of sea water temperature change and therefore help form a specific structure of sea water temperature gradient in Shengsi marine areas, providing suitable climate and salinity conditions for the mussels, different life periods such as reproduction, food seeking and overwintering.

(3) Clean and fertile sea water, rich feed

The special geography position and complex hydrology condition bring rich aquatic resource. Every year, the volume of runoff from Yangtze River to Shengsi sea area is

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8522 billion m<sup>3</sup>, which bring lots of rich material. The water provides good growth condition for plankton. According to analyze, the plankton in this sea area is up to 451.49mg/m<sup>3</sup>, which provides lots of food for the Shengsi Yi Bei (Shengsi Mussel)'s growth.

The mussel likes to stay at the clearing water sea area. The water in Shengsi is clearing and rich. With the rich plankton in this sea area, Shengsi Yi Bei (Shengsi Mussel) can get the sufficient food easily. Besides, the runoff brings lots of sediment which are good for beneficial bacterium living and breeding.

(4) Favourable sea production area, ecology farming

Shengsi sea area is located in the outer part of East China with good water quality, which is less affected by the human activities compared to coastal sea area. In 2008, the Provincial Bureau of Ocean and Fishery of Zhejiang conducted a series of monitoring on the poisonous and hazardous substances in shell products and the oceanic environment of shell production area. According to the result of monitoring, the sea area for shell production was ranked as the first class area. It is a good producing area; the water environment and shellfish sanitation quality are all conformed to the national standard. The shellfish produced from this area can be sold and eaten directly. In the mussel growing period, they are all natural farmed, no drug, no fodder, no drug residue.

(5) Special sea-farming technical requirement to guarantee the quality and characteristic

In order to improve the output and quality of Shengsi Yi Bei (Shengsi Mussel), the Marine Fisheries Bureau of Shengsi County, Shengsi Science and Technology Bureau with universities and colleges take series of research project. Finally, they get a natural farming method which fit for Shengsi Yi Bei (Shengsi Mussel). And at the same time, they make local standard and enterprise alliance standard for Shengsi Yi Bei (Shengsi Mussel) which can increased the quality and output of the Shengsi Yi Bei (Shengsi Mussel).

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(6) Long history and good reputation

Shengsi abounds with mussel meat since ancient times. In the Neolithic Age, people picked and eat the wild mussel. In Tang Dynasty, Shengsi Yi Bei (Shengsi Mussel) was made into dried mussel. With the high quality, the dried mussels were selected as royal tribute for a long times. In Ming Dynasty, a famous general named Zheng Ruoceng wrote a book. In this book, we knew at that time people already picked the mussel in Shengshan islands. In 1935, the annual output of Shengsi Yi Bei (Shengsi Mussel) was about 100 tons. In 1958, a local fisherman named Xu Jinfu made a wild mussel transplantation test and got success. From then on, Shengsi began to sea-farming mussels. With the output raised quickly, the products go into the surrounding area, such as Shanghai and Ningbo. And in these areas, the name of this product as “Shengsi Yi Bei (Shengsi Mussel)” is formed. In 1973, the dried mussels appeared in Jiangsu, Fujian, Jiangxi, Hunan, Guangdong, Guangxi. In 1990s, the Shengsi Yi Bei (Shengsi Mussel) were exported to Korea, Russia, South Africa and Ukraine. They were accepted by the foreign, especially the Korea. And the foreign called it “Shengsi Yi Bei (Shengsi Mussel)”.

In July to September, it is the picking season for Shengsi Yi Bei (Shengsi Mussel). And it is also the best time for making dried mussel. At this time, the customers will come to the factory and wait for the product. Shengsi Yi Bei (Shengsi Mussel) is famous both at home and abroad.

From 2004, the local government hold a Shengsi Yi Bei (Shengsi Mussel) Cultural Festival annually, and lots of people came here and joined in. In 2010, because of the special geographic environment and rich human history, the Shengsi County was named” the land of mussel in China” by China Fisheries Association.

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

None

**9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE**

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**RESPECT OF THE PRODUCT SPECIFICATIONS**

Shengsi Entry-Exit Inspection and Quarantine Bureau