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**TECHNICAL SPECIFICATIONS FOR REGISTRATION OF  
GEOGRAPHICAL INDICATION**

**1. NAME OF THE GEOGRAPHICAL INDICATION**

Chinese name: 吴川月饼

Transcription in Latin characters: Wuchuan Yue Bing

Translation for information purposes: Wuchuan Mooncake

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

Baked pastries

**3. APPLICANT**

Wuchuan Municipal People's Government , Guangdong Province

No.10 WenMing Road, MeiLu Street, Wuchuan, Guangdong Province, 524500

**4. PROTECTION IN CHINA**

Date of Protection: June 26th,2013;

Proof of Protection: The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ), Notice (2013) No. 81

**5. DESCRIPTION OF PRODUCT**

Wuchuan Mooncake is a kind of festive baked pastry with traditional processing technology. The main raw materials are wheat flour, glutinous rice flour, melon seed, sesame seed, walnut, almond, olive nut, pork, ham, sugar, peanut oil.

The main variety of Wuchuan Mooncake is five kernel and ham mooncake. Wuchuan mooncake can be made into a piece of cake with different size and weight, like 100g, 150g, 500g, 1Kg, 2Kg, 3Kg and so on.

The traditional recipes and unique craftsmanship of Wuchuan Mooncake, which are handed down from generation to generation by Wuchuan people, inherited and accumulated over hundreds of years. Wuchuan people have already made the great

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improvement in many areas of the Wuchuan mooncake's craftsmanship, like enriching the raw materials, localizing ingredients and processes being refined. There are more than a dozen raw materials and more than 20 steps of producing Wuchuan mooncake now.

The producer of Wuchuan mooncake is strict with every step for ensuring the high quality of every piece of Wuchuan mooncake. Over the past centuries, experienced cake-making masters in Wuchuan have made great effort to keep improving Wuchuan mooncake's processing technology.

The distinctive characteristic of Wuchuan Yue Bing (Wuchuan Mooncake) is: big, thin layered crust, fully filled, and delicious.

### **(1) Sensory Characteristics of Product**

Wuchuan Mooncakes are big round pastries, measuring from 6cm to 30cm in diameter. There are thin and soft crust with golden color on the surface, and abundant fillings inside the mooncakes. Wuchuan mooncake tastes sweet and delicious, which also has an unforgettable aftertaste, and rich local flavor and customary feature. While tasting Wuchuan mooncake, people can also feel the rich local flavor and national culture.

### **(2) Physicochemical Indications of Product**

Loss on drying  $\leq 23\%$ ,

Protein  $\geq 6\%$ ,

Fat  $\leq 25\%$ ,

Total Sugar  $\leq 35\%$ ,

Filling Content  $\geq 73\%$ .

### **(3) Relevant Information of Raw Materials**

#### **① Sun-dried Pork**

This pork is the lean meat from the back legs of the pigs native to Wuchuan, farmed in traditional way. After removing skin, bone, and the fat pork, the rest high quality lean pork would be sliced, pickled and dried in the sun. Finally, sun-dried pork comes out

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after finishing all processes above.

### **②Sweetened Pork**

This pork is the tenderloin from the pigs native to Wuchuan, farmed in traditional way. The thickness of tenderloin should be more than 3cm. After removing skin and the lean meat, the rest high quality fat pork would be sliced, pickled with white sugar, soy sauce, rice wine and five spices.

### **③Gaofen (Cake Powder)**

Frying the glutinous rice native to Wuchuan and grinding them into powder. This powder is Gaofen.

### **④Water**

Producer uses the water from groundwater of Jianjiang River basin in Wuchuan, which meets the national quality standards.

### **⑤Melon Seeds, Walnut, Almond, Olive Nut and White Sugar**

Producer uses the materials which meet the national quality standards.

## **6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

### **Geographical Boundaries:**

Current administration area of Wuchuan, Guangdong Province

### **Detailed Production Processes:**

- ① Pretreatment of raw material
- ② Making ingredients
- ③ Kneading fillings by hand
- ④ Making dough for mooncake crust
- ⑤ Weighing and blocking fillings
- ⑥ Wrapping
- ⑦ Brushing egg yolk mixture

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⑧Baking

⑨Cooling

⑩Packaging

## **Introduction of Main Production Processes**

### **(1) Pretreatment of raw material**

#### **①Pretreatment of sun-dried pork**

Slicing the lean pork from back legs of the pigs, pickling it with ginger sauce, rice wine, soy sauce, five spices and other condiments. After that drying the pickled pork in the sun, stir-frying it with peanut oil and 5 spice and simmer them gently. At last cutting it into shreds for later use.

#### **②Pretreatment of sweetened pork**

Pickling the sliced and diced fat pork with white sugar, soy sauce, rice wine, five spices and other condiments, and sealing it into Wagang (Crock, a kind of ceramic container used for cooking) under the certain temperature and humidity for later use.

#### **③Pretreatment of Gaofen (Cake Powder)**

Frying the washed glutinous rice and grinding them into powder for later use.

#### **④Pretreatment of syrup**

Combining white sugar with certain proportion of purified water; Cooking and stirring the mixture into syrup with for later use.

#### **⑤Pretreatment of condiment oil**

Removing the leaves, root and epidermis of fresh Chinese green onion, and deep-frying the left part of onion with peanut oil; Getting the filtrate of fried oil for later use.

### **(2) Making ingredients**

Weighting all materials of fillings accurately and putting into feeding tank in proper order; After mixing up them, Kneading them to be fillings of mooncake by hand.

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### **(3) Making dough for mooncake crust**

Mixing up wheat flour, Gaofen, syrup and peanut oil in certain proportion, and kneading the mixture into white soft dough by hand. After that, placing the dough at room temperature for an hour.

### **(4) Wrapping**

Wrapping the weighted fillings with dough, and putting it into the special mooncake mold to shape up the semi-manufactured mooncake.

### **(5) Brushing egg yolk mixture**

Getting fresh egg to make egg yolk mixture without egg white and shell; After taking out the semi-manufactured mooncake from mold, evenly brushing egg yolk mixture to the surface of cake.

### **(6) Baking**

The way of heating-up is gradual warming way.

### **(7) Cooling**

Cooling down the baked cake until temperature of cake's surface drops to 35~40°C.

## **7. LINK WITH THE GEOGRAPHICAL AREA**

Wuchuan mooncake has close connections with the geographical environment, climate, and culture of Wuchuan region. The reason why Wuchuan mooncake is distinctive on color, smell, flavor and shape, was because of four key factors in Wuchuan.

Firstly, most of the raw materials are produced in particular environment condition of Wuchuan region. Secondly, making Wuchuan mooncake has a long history here in the past hundreds of years, and the cake-making techniques are also handed down generation to generation in Wuchuan. Thirdly, Wuchuan is full of local cake-making masters who are experienced, skilled, and excellent. Finally, there are strong food culture and national characteristics in Wuchuan.

### **(1) Close connections between climate and product**

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Wuchuan lies in temperature area, its climate belongs to subtropical maritime monsoon climate zone, with comfortable four seasons, Wuchuan has a mild climate with plenty sunshine and rainfall. Annual mean temperature is 23.2°C, and the annual average rainfall is 1598.8 millimeters. Annual mean relative humidity is 82%. The annual average sunshine duration is 1986.8 hours, and the sunshine rate is 45%. That encourages the growth of crop in Wuchuan.

Wuchuan is famous for the title of “a land flowing with milk and honey”, which is rich in natural resources and agricultural by-product. The high quality raw materials of Wuchuan mooncake, like glutinous rice, pork, green onion, are produced by locals in Wuchuan. Besides, making sun-dried pork and sweetened pork also needs the particular climate condition of Wuchuan.

### **(2) Close connections between humanistic factors and product**

People in Wuchuan, pay great attention to Zhongqiu and Wuchuan mooncake. Zhongqiu(The Mid-autumn Festival) is a holiday for families to get together and share happiness. In Wuchuan, the custom of celebrating this festival is also families gathering. During the gathering, all of the family members like to share a big mooncake in the moonlight. This custom symbolizes harmony, unity and auspiciousness, which is the reason why Wuchuan people like big round mooncakes. Beside the gathering with families, Wuchuan people also like to send Wuchuan mooncake to friends and families for sharing the nice taste and best wishes during The Mid-autumn Festival. The customs above have long history here, and also were recorded in “Wuchuan County Annals” and “Chinese Chorography Series - Wuchuan County Annals” of Qing Emperor, Guangxu 18th year edition.

### **(3) Close connections between producing technology and product**

Nice Wuchuan mooncake is closely related to the excellent special producing craft. The climate conditions in Wuchuan satisfy the needs of different processes with cake-making craft. The temperature, humidity, and sunshine here are very suitable for finishing the process about pickling and drying various raw materials.

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The unique cake-making craft, technology and formula of Wuchuan mooncake are handed down from generation to generation. Undergo inheritance and accumulation over hundreds of years, Wuchuan people have made great progress in the cake-making craft and technology. We have already localized ingredients and enriched raw materials. There are more than a dozen kinds of raw materials and more than 20 steps of processing the mooncake. Each step is rigorous and precise, and it would be completed strictly by experienced cake-making masters who put their best effort into. The special technique and craft such as rubbing, twisting, wiping, stirring, batching, meat pickling, roasting and baking are where the uniqueness of Wuchuan mooncake lies in.

#### **(4) Close connections between local food culture and product**

Wuchuan enjoys rich food culture and national characteristics, where the folk culture is rich and varied and the folk art is renowned. Food culture plays an important role in Wuchuan local culture. The traditional dishes like Powei (location name, in the southwest of Wuchuan) rice noodle, instant jellyfish, sweet and sour garlic, Baibao (means treasure) rice, stewed pork of Wuchuan are rather famous in West Guangdong and Pearl River Delta. As a local cuisine, Wuchuan mooncake is based on traditional formula of ancestor and special processing craft. After the continuous inheritance, study, exploration and innovation of Wuchuan people, it has become distinctive cuisine with local characteristics, which is inseparable from the strong local food culture.

Wuchuan mooncake enjoys great reputation and popularity from consumers in Guangdong, Hong Kong, Macau even the whole China, due to its excellent quality and unique flavor. In 2010, the first honorable title of "The Hometown of Mooncake in China" is awarded to Wuchuan city, and in November 2013, "The Intangible Cultural Heritage" is awarded to Wuchuan Yue Bing (Wuchuan Mooncake) by Guangdong Provincial Department of Culture.

#### **(5) Close connections between the pork and product**

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Sun-dried pork and sweetened pork are unique materials of Wuchuan mooncake, there is nowhere to find them from other mooncakes. Sun-dried pork makes Wuchuan mooncake chewy and flavory, and the sweetened pork makes the cake sweet, smooth and delicious. The producing processes and craft of Sun-dried pork and sweetened pork are also passed down by master bakers over hundreds of years. They are also important parts of the wisdom about cake-making and unique secret recipe of Wuchuan mooncake.

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

None

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

Administration for Market Regulation of Wuchuan, Guangdong Province