TECHNICAL SPECIFICATIONS FOR REGISTRATION OF

GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 东港大黄蚬

Transcription in Latin characters: Donggang Da Huang Xian

Translation for information purposes: Donggang Surf Clam

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

Fresh fish, molluscs, and crustaceans and products derived therefrom - Clam

3. APPLICANT

Yellow Sea Aquatic Products Association of Donggang

Address: No. 178 Xinxing Street, Donggang, Liaoning

4. PROTECTION IN CHINA

Announcement No. 1645 of the Ministry of Agriculture of the People's Republic of

China

Date of issuance: September 13, 2011

5. DESCRIPTION OF PRODUCT

The shell of Donggang surf clam is approximately triangular, and the two shells are

symmetrical. For clams with a length of over 4 cm, the shell height is 3/4 of shell

length and the shell width is 1/2 of shell length. The apex of shell is protruding lightly.

The surface of shell is tawny, no radial rib but covered by yellow and tawny radial

band or stripe with unequal width. The Donggang surf slam lives in 2-7 cm sediment

of shallow sea or intertidal zone, under -1.9 to 31.5 °C and salinity of 8.6 to 34.8%

and they have strong locomotivity. Pelagic diatom is the basic food for Donggang surf

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clam. They grow fast between age 1 and 2, and the growth speed slows down after age 3. The soft part becomes fullness at the beginning of June, and the percentage of flesh is 40.32%. Donggang surf clam is dioecious and reaches sexual maturity at the age of 1. The breeding season is from late May to September. The spawning starts when water temperature is 14-15 °C and the sexual cells mature and emission in batches.

The nutrient analysis of Donggang surf clam is protein 11.47 g/100g, calcium 344 mg/100g, iron 249 mg/100g, phosphorus 41 mg/100g, selenium 0.52 mg/100g and riboflavin 0.08 mg/100g.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Donggang surf clam is fished at the offshore water area of Donggang city, Liaoning province. It is wild or bottom-sowed shellfish. Geographical protection area: eastern boundary, from east longitude 124° 08′27.36″, north latitude 39° 43′31.51″to east longitude 124° 07′39.54″, north latitude 39° 36′40″; southern boundary is the 10 m isobaths; western boundary, from east longitude 123° 30′52.81″, north latitude 39° 45′24.56″to east longitude 123° 31′06.00″, north latitude 39° 38′30″; northern boundary is 0 m isobaths. The area is 70660 hectares.

7. LINK WITH THE GEOGRAPHICAL AREA

Donggang city is located to the northern part of Yellow Sea, and lays in warm temperate humid and maritime monsoon climate zone. The annual average temperature is 9.1 °C, precipitation 642.7 mm, wind velocity 5.8 m/s. The sea surface water temperature is from 6 °C February to 27.4 °C August, annual average 23.66 °C; average salinity is 26.98°C; pH of the water is from 7.85 to 8.36; average dissolved oxygen is 7.78μmol/dm³; average active phosphate is 1.82μmol/dm³; average silicate is 23.02μmol/dm³; average nitrite is 1.21μmol/dm³; average nitrate is 12.11μmol/dm³ and average ammonia salt is 1.92μmol/dm³. The average chlorophyll-a concentration of northern Yellow Sea is 1.32 mg/m³, the concentration of offshore Donggang city is 4.78 mg/m³. The general average of primary productivity of the northern part of Yellow Sea is 173.8 mg/m²·a. The primary productivity of offshore Donggang city is 595.74 mg/m²·a on daily average and 217.45 mg/m²·a on year average. The average

biomass of phytoplankton found in offshore Donggang city is 2227.1×10⁴ cells / m³ which is about 11 times of the average level in other part of northern Yellow Sea (185×10⁴ cells / m³). The unique sea source conditions, special water environments and the abundant food organisms create the widest distribution, highest productive ability, biggest size and best quality of Donggang surf clam. The high quality and special feature of Donggang surf clam make it a superior-quality aquaculture product and a popular kind of sea food.

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

As for the production and usage of registered or protected labels of geographical indication of Donggang surf clam on the products or packages, the producers or operators of Donggang surf clam within this territory should file an application to the registration certificate holder-- Yellow Sea Aquatic Products Association of Donggang City, to produce and use the labels, or utilize the united labeling method by combing the product name with the agricultural product's geographical indication in accordance with relevant regulations.

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

Center for Agri-Food Quality and Safety, Ministry of Agriculture (Address: No.59, Xueyuan Nan lu, Haidian District, Beijing 100081, China)