
TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 南京盐水鸭

Transcription in Latin characters: Nanjing Yan Shui Ya

Translation for information purposes: Nanjing Salted Duck

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

Meat product (cooked, salted, smoked) - Duck meat

3. APPLICANT

Nanjing Duck Industry Association

Address: No.448 LONGPANZHONGLU, Nanjing City, Jiangsu Province, China

4. PROTECTION IN CHINA

Announcement No. 1813 of of the Ministry of Agriculture of the People's Republic of China

Date of Issuance: August 3th, 2012

5. DESCRIPTION OF PRODUCT

Nanjing Salted Duck refers to the product whose raw material is fresh (frozen) cleaned duck that processed with the following procedures: split open, clean feather and internal organs, add appropriate amount of salt, green onion, ginger and plant spices, then marinate with stir-fried salt, soak with master sauce, dry in well-ventilated area (or stoving) and cook at low heating with perfect timing. Its main characteristics are: plump shape, smooth and bright surface, thin and oily skin, elastic texture and yellow discoloration in white, reddish in cutting section of the meat which is fresh and tender, fat in light yellow, perfect salty and refreshing taste with the scent of sweet osmanthus fragrance. Its taste lasts long time; its tender meat is never tough,

so that people does not feel greasy after eating it. Its moisture content $\leq 75.0\%$; protein content $\geq 19.0\%$; fat content $\leq 20.0\%$.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Nanjing Salted Duck is produced within the administrative area of Nanjing city, Jiangsu Province. The protection area covers 6598 km², and its geographical coordinates are: east longitude 118 ° 22'-119 ° 14 ', northern latitude 31 ° 14'-32 ° 37'.

7. LINK WITH THE GEOGRAPHICAL AREA

Nanjing is located in the moddle and lower reaches of Yangtze River, and is endowed with four distinctive seasons, mild climate, abundant rainfall, intertwined water network and intensive lakes. Its water area is 1.1 million mu (1 mu=666.7 square meters), making the city an intensive water network area; its soil types include hilly land soil (16.96%), hillock land soil (58.3%) and plain land soil (24.72%), of which the land suitable for breeding duck with mainly contains silt soil and sandy soil.

Sandy soil is rich in minerals which constitute the material basis for breeding duck. Nanjing meat ducks are featured with tight meat high in lean meat and low in subcutaneous fat, its unique processing techniques and high quality raw materials constitute unique quality characteristics of Nanjing Salted Duck, winning Nanjing "capital of duck" reputation. Nanjing has formed an industrial chain covering salted duck breeding poultry nurture, breeding, marketing, processing, research and development. Nanjing's well developed salted duck industry created a well-known brand image of Nanjing Salted Duck.

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

The salted duck producers and business distributors within the geographical area of Nanjing Salted Duck, who use the registered geographical indications (GI) of agricultural product of Nanjing Salted Duck on the product or packaging, shall apply to the GI certificate holder Nanjing Duck Industry Association, and conduct production and use the GI in accordance with relevant requirements and specifications,

they shall mark their products by using both of the unified product name and GI of agricultural products.

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)