



Wuchang Rice

五常大米

Wuchang rice, produced in Wuchang City of Heilongjiang Province, is a kind of Japonica rice produced by using Wuyou rice, Songjing rice series and other high-quality japonica rice varieties which meet the requirements of Wuchang cultivation. It is processed from the specific japonica rice by using a period of Super-early seedling cultivation and greenhouse dry seedling cultivation techniques.

Wuchang City is surrounded by mountains on three sides. The opening of the basin faces west. The southeastern mountains block the Southeast wind. The warm current of the Songnen Plain in the west can directly enter the basin and circle. It belongs to the continental climate of the middle temperate zone. It has a frost-free period of 130 days, with an average annual sunshine of 2,629 hours. Its unique geographical and climatic conditions are suitable for the growth of rice.

Wuchang Rice has a light, slightly sweet taste, a soft, slightly sticky texture, and an irresistible fragrance. In recent years with the implementation of the protection of geographical indications, the quality of rice has continually increased, and the area of land devoted to standardized cultivation methods has constantly expanded. In turn, reputation of the rice has correspondingly raised. The cultivation techniques used have formed into a unique "Wuchang mode" that has gained recognition throughout China.

(Courtesy of the IP Protection Department of CNIPA)

五常大米产于黑龙江省五常市，是使用五优稻、松粳系列及通过审定的其他符合五常种植条件的优质粳稻品种，采用具有五常特色的一段超早育苗及大棚早育苗等栽培技术生产的粳稻为原料，经生产加工而成的大米。

五常市三面环山，盆地开口朝西，东南部山脉挡住了东南风，而西部松嫩平原的暖流可直接进入盆地内回旋，属于中温带大陆性气候，无霜期 130 天，年平均日照数 2629 小时。得天独厚的地理气候条件适于大米的种植。

常大米具有清淡略甜、绵软略黏、芳香爽口的品质特征。近年来，通过实施地理标志产品保护，产品质量不断提升，标准化种植面积不断扩大，五常大米的知名度不断提高，水稻的栽培技术形成了特有的“五常模式”，并闻名省内外。

(中国国家知识产权局知识产权保护司供稿)

