



## Yangchenghu Crab

### 阳澄湖大闸蟹

Yangchenghu Crabs grow in Yangcheng Lake area in Suzhou, Jiangsu Province. The crabs here are big and meaty. They have blue-grey shell, golden-yellow haired feet, big and strong claws. Their roe is golden red and the marble-like fatty meat is tender and white, which tastes sweet and exactly fresh.

Yangcheng Lake is located in a humid subtropical monsoon climate zone, featuring distinct seasons and abundant rainfall. The ecological characteristics are conducive to the Chinese mitten crab's growth patterns, such as their migrating against the currents in the Yangtze River and then growing in the lake. And the fine quality of the crab is also attributed to the favorable water quality of Yangcheng Lake. In particular, the rich content of calcium and magnesium ions contributes to the formation of the crab's thin and tough shell. Besides, the lake features a flat and hard bottom, stable water level, abundant water supply, and diverse food resources. Due to the long-term effect of such ideal ecological environment, the Yangchenghu Crabs have formed unique appearance and flavor.

Indulging in the scenery of the Yangcheng Lake and the crab delicacy, one can fully understand why the locals say, "it is a shame if one has eyes but never sees the scenery of Yangcheng Lake; one's stomach would never be satisfied if he/she never tastes the Yangchenghu Crabs."

(Courtesy of the IP Protection Department of CNIPA)

阳澄湖大闸蟹产自江苏省苏州市阳澄湖水域，蟹体肥壮，青背白肚，黄毛金爪，双螯强健。橘红色的蟹黄、白玉似的脂膏、细嫩的蟹肉，食之口感微甜，极为鲜美。

阳澄湖处于亚热带湿润季风气候区。这里四季分明，雨量丰沛，适合长江中华绒螯蟹的生殖洄游、溯江入湖、生长育肥等生活习性，保证了阳澄湖大闸蟹的优良品质。阳澄湖的水质非常适合大闸蟹生长，丰富的钙、镁离子尤其有利于阳澄湖大闸蟹形成壳薄且坚韧的特征。此外，阳澄湖拥有平坦质硬的湖底、稳定的水位、充沛的水源、丰富多样的饵料资源。上述自然因素的长期综合影响，孕育了阳澄湖大闸蟹的独特品质。

阳澄湖美景，大闸蟹美食，应了那句话，“未识阳澄愧对目，不食螃蟹辜负腹”。

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