



Ganzi Water Wash Roasted Barley Flour

甘孜水淘糴粑

Roasted barley flour is well known as the staple food of Tibetans, but Ganzi water wash roasted barley flour is more famous because of its eminent quality and unique process.

Ganzi, located in Western Sichuan Plateau, is part of the Tibet Plateau. There are many factors contributing to the growth condition of highland barley, the raw material of roasted barley flour. High altitude, deep and thick soil rich in organic matter, noteworthy temperature difference between the day and night, long sunshine time, appropriate temperature and moderate precipitation, and the special geographical location provide highland barley an excellent growth condition.

Ganzi water wash roasted barley flour, grinded exquisite and smelled appetizing, not only has the appearance of green health but also owns many traits like affluent nutrition and delicate taste. Statistically, on the basis of satisfying the demand of local needs, Ganzi water wash roasted barley flour has also been exported to Italy, Spain, India, Nepal, etc.

(Courtesy of the IP Protection Department of CNIPA and IP Bureau of Sichuan Province)

糴粑是藏区人民的主食已世人皆知，而甘孜水淘糴粑又以其优良品质和独特的加工生产方式闻名遐迩。

甘孜县地处川西高原，属青藏高原的一部分。海拔高、土层深厚，富含有机质，昼夜温差大、日照时间长、气温适宜、降水适中，甘孜县特殊的地理特征为水淘糴粑原材料青稞的生长提供了良好的条件。

甘孜水淘糴粑具有粉细、味香、色泽亮丽、营养丰富、甘甜可口等特点。据统计，目前甘孜水淘糴粑在满足康区群众需求的同时还出口意大利、西班牙、印度、尼泊尔等。

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