



Pruneaux d'Agen mi-cuits 阿让李子干

The 'Pruneau d'Agen' is produced in a specific geographical area in France. It is a dried fruit from the Prune d'Ente family and made through several industrial processes, the most common being rehydration and stoning. China has granted GI protection for Pruneau d'Agen and Pruneau d'Agen mi-cuits since October 2011.

The Pruneau d'Agen is shaped like an egg, and is a dark-brown/black color, shiny, not sticky, soft-textured, with an uncaramelised middle somewhere between brown-yellow and golden-yellow in color, and no mould or other fungus. Agen prunes should be whole and fleshy with a wrinkled, unbroken skin. Agen prunes are sold in packs of uniform size with a moisture content up to a maximum of 35 % indicated on the packaging. Every 500 grams of agen prunes must contain fewer than 77 particules.

Growing of the Ente plum tree in the region dates back to the 12th century. The unique Mediterranean climate and high-quality soil endow the Ente plum tree and Agen prunes with moderate sweet and sour quality. The plums are gathered at peak ripeness and are dried for 72 hours in special dehydration rooms after collection, until the residual moisture content is below 23 %. The Pruneau d'Agen mi-cuit is obtained by stopping the drying process as soon as the moisture content is between 30 and 35 %.

(Courtesy of the IP Protection Department of CNIPA)

阿让李子干是产自法国特定地域的李子果干，以“昂特李”鲜果为原料，经过复水化和去核处理等工序加工制成。2011年10月起中国对阿让李子干实施地理标志产品保护。

阿让李子干形如鸡蛋，呈暗褐色或黑色，有光泽，不粘手，质地柔软，其果肉颜色介于黄褐色和金黄色之间，该色系自然形成，而非通过焦糖上色形成。阿让李子干果形完整、肉质多、果皮有褶皱且完整，含水量不超过35%，每500克果实颗粒不超过77颗。

自十二世纪开始，保护区域开始种植昂特李树，独特的地中海气候条件和优质土壤，赋予昂特李果实及阿让李子干酸甜适中的独特品质。昂特李果实完全成熟后进行采摘，放置在脱水室内干燥72小时，直至含水量低于23%。“半熟型阿让李子干”生产技术规范要求当含水量降至30%到35%时即停止干燥。

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