



Zhenjiang Vinegar

镇江香醋

Zhenjiang is located at the junction of the Yangtze River and the Grand Canal. Zhenjiang has abundant water sources with high quality. The fertile lands produce numerous products. The warm and humid climate environment is very suitable for the growth of microorganisms. All the above provide unique resources conditions for the brewing of Zhenjiang vinegar.

Zhenjiang vinegar is mainly made of high-quality glutinous rice of Zhenjiang city as well as its vicinity and Acetic acid bacteria. It is brewed after more than 40 steps of processing that lasted more than 70 days. The raw material glutinous rice contains a certain amount of crude protein, which in the fermentation process, will decompose into amino acids, giving a unique flavor and aroma of Zhenjiang vinegar. It is known for the quality: sour but not bitter, mellow and sweet, dark in color, and refreshing to taste, and the flavor enhanced with age.

Since the implementation of the protection of geographical indication products, the brand value of Zhenjiang vinegar has been greatly increased, and it boasts the highest export volume of Chinese vinegar products, enjoying a good reputation at home and abroad. The local enterprises export more than 2800 tons of Zhenjiang vinegar to the international market every year.

(Courtesy of the IP Protection Department of CNIPA)

镇江地处长江和大运河交汇处，水网密布，水质良好，土地肥沃，物产丰富，温暖湿润的气候环境十分适宜微生物生长，为酿制镇江香醋提供了得天独厚的资源条件。

镇江香醋以采自镇江市及附近地区的优质糯米为主要原料，使用优良的醋酸菌种，经过四十余道工序、历时七十余天酿制而成。原料糯米中含有一定量的粗蛋白成分，在发酵过程中，蛋白质分解成氨基酸，构成镇江香醋的特有鲜味和香气成分，具有“酸而不涩，香而微甜，色浓味鲜，愈存愈醇”的特点。

通过实施地理标志产品保护，镇江香醋的品牌价值不断提高，享誉海内外，成为我国出口量最大的食醋产品，当地企业每年向国际市场输出镇江香醋产品 2800 多吨。

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