



Longkou Vermicelli

龙口粉丝

Longkou vermicelli is produced in the areas under the jurisdiction of Longkou City, Zhaoyuan City, Penglai City, Laiyang City and Laizhou City, Shandong Province. The above areas are typical warm temperate continental monsoon areas with moderate wind, suitable temperature, low air humidity, adequate sunshine and unique microbial system, which are suitable for vermicelli production.

Longkou vermicelli is made of high-quality mung bean or pea as raw material, using traditional acid slurry fermentation process to extract high-purity starch, and refined by beating, leaking, soaking and drying. The strips are smooth, pure and bright. When soaked in water, it retains the color and shape. When cooked, it become soft and won't get soggy easily. It can be cooked with vegetables, fish, meat, poultry and eggs. It gives a pleasant, light and chewy taste.

Since the implementation of the protection of geographical indication products, Longkou vermicelli's annual output is about 100,000 tons, with an annual output value of nearly 8 billion yuan. The export volume of Longkou vermicelli is increasing year by year. The products are exported to more than 100 countries and regions.

(Courtesy of the IP Protection Department of CNIPA)

龙口粉丝产于山东省龙口市、招远市、蓬莱市、莱阳市、莱州市现辖行政区域，上述区域属典型的暖温带大陆性季风区，风力适中，气温适宜，空气湿度较低，日照时间长，微生物体系独特，适合粉丝生产。

龙口粉丝以优质绿豆或豌豆为原料，采用传统的酸浆发酵法独特工艺，提取高纯淀粉，经过打糊、漏粉、浸洗、晾晒或者烘干精制而成。龙口粉丝丝条匀细、纯净光亮，在水中浸泡不变色、不发胀，烹调时入水即软、久煮不碎不糊，可与蔬菜、鱼、肉、禽、蛋等搭配制作菜肴，口感爽滑有韧性。

实施地理标志产品保护以来，龙口粉丝年产量 10 万吨左右，年产值近 80 亿元，出口量逐年递增，产品远销 100 多个国家和地区。

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