



Dongshan White Asparagus

东山白芦笋

Dongshan white asparagus is produced in Dongshan County of Zhangzhou City, Fujian Province. Surrounded by the sea on all sides, Dongshan has a tropical oceanic climate. Plentiful sandy loam and high content of soil organic matter common in the area make the place suitable for the growth of white asparagus.

Using clean sea sand as cultivate soil and unique cultivation technology of retaining mother stem, Dongshan white asparagus features tender stem, snow-white color, uniform in thickness, thin cortex, delicate and fresh taste. Dongshan white asparagus is rich in protein, vitamins, minerals and a variety of trace elements, and is favored by consumers.

Since the implementation of the protection of geographical indication products, Dongshan County has become the main cultivation and processing base of white asparagus in China. According to statistics, the annual total output of Dongshan white asparagus is about 5000 tons, the annual total output value exceeds 100 million yuan. Through the EU-SINO pilot project of mutual recognition and mutual protection of 10+10 geographical indication products, Dongshan white asparagus has been officially registered by the European Union. It is reported that the annual export value of products to the EU market is nearly 70 million yuan.

(Courtesy of the IP Protection Department of CNIPA)

东山白芦笋产于福建省漳州市东山县。东山县四面环海，属热带海洋性气候，县域内沙壤地多，土壤有机质含量高，适宜白芦笋的种植。

利用干净海沙培土，采用独特的留母茎栽培技术，东山白芦笋茎嫩雪白、粗细均匀，皮层较薄，肉质细嫩，味道鲜美，富含蛋白质、维生素、矿物质以及多种微量元素，备受消费者青睐。

实施地理标志产品保护以来，东山县已成为中国主要的白芦笋栽培和加工基地，年总产量约为5000吨，年总产值超1亿元。通过中欧10+10地理标志互认互保试点项目，东山白芦笋获得欧盟正式保护注册，年出口欧盟市场产品货值近7000万元。

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