



## Luogang Nuomici ( Lichee)

### 萝岗糯米糍

Luogang Nuomici is produced in Luogang District, Guangzhou City of Guangdong Province. According to records, in the Ming Dynasty, a type of wild lichee plant, that is a natural grown lichee without grafting, was found in such areas from the foot to the top of Mount Luofeng. In the hot summer when the cicadas sing, lichee fruits are in season. The villagers named it "Nuomici" (a kind of snack made of glutinous rice, raw oil and sugar, which is famous for its fragrance, smoothness and sweetness) for its thick flesh, small pit and sweet taste. After hundreds of years of experience in cultivation and breeding, several regions around Mount Luofeng of Luogang have developed into famous Nuomici lichee production base.

Luogang Nuomici featuring the characteristics of bright red peel, tender and smooth flesh with white color, succulent texture, sweet and savory juice with no residue. The average fruit weight is more than 25g, and the edible rate is 80%. Through the implementation of geographical indication protection, deep excavation of historical and cultural resources of litchi, the products are exported to Southeast Asia, Europe and America.

(Courtesy of the IP Protection Department of CNIPA)

萝岗糯米糍是产于广东省广州市萝岗区的荔枝鲜果。据记载，在明代时，萝岗萝峰山从山脚到峰顶都长有野生的未经嫁接自然生长的荔枝树。每当蝉鸣酷暑之际，便是荔熟枝头的时节。因为肉厚、核小、清甜，犹如“糯米糍”（用糯米、生油、白糖制成的一种点心，以香、滑、甜著称），民间就把这种荔枝叫做“糯米糍”。后经过几百年的不断栽培繁育，在萝岗萝峰山脉的周围形成了久负盛名的糯米糍产区。

萝岗糯米糍果皮鲜红且薄，果肉呈白蜡色，肉质嫩滑，香甜可口，多汁无渣，平均单果重 25 克以上，可食率达 80%。当地通过实施地理标志保护，深度挖掘荔枝历史文化资源，已将产品出口到东南亚以及欧美国家。

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