

PANXIAN FIRE (盘县火腿)

Country of origin: China

Type of product: Pork ham

Geographical Area: Panxian Hongguo town, Huopu town, Pingguan town, Lemin Town, ring town, loyalty Township, Baotian Township, general rural, Xinmin Township, democratic town, Old town, the town of Ma, stone Town, West red town, Liu town, two Township, Panjiang Town, Broken Town, Bo Guozhen, Ping Township, four Township, Song River Township, Cape Township, chicken farm Ping Township, talc Township, Sheep Township, Old Township, four Township, Yingwu Township and Horse Township

Specificity of the Product: Panxian ham is Guizhou's brand of traditional processed food, it is the famous ham of the Yunnan-Guizhou Plateau. Panxian ham relies on the plateau's ecological climate, plateau mountain landforms and soil environment around Panxian County. The raw material is the Panxian local pig leg. Which is then processed by cutting, salting, pressing, washing and shaping. The flesh is rosy and fragrant and tastes salty and delicious, and is not greasy. The Panxian pig has neat skin, legs fullness, and a small head. The meat should be dry, the flesh firm, with each leg weighing about 2.5 kg -7 kg. Panxian ham has a bright red color, red and white, delicate meat that is also lean. Panxian ham is rich in protein and moderately fatty, with a moisture content of $\leq 59.1\%$; salt (sodium chloride) $\leq 10.9\%$, fat $\leq 43.0\%$, nitrite ≤ 0.47 , and amino acids (mg / 100g). Compared with Xuanwei ham and Jinhua ham, Panxian ham has obvious regional quality characteristics.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<http://www.cqi.gov.cn/Home/>). Product information translated and adapted through <https://translate.google.ch/>