

ZHAOTONG GASTRODIA (昭通天麻)

Country of origin: China

Type of product: Zhaotong Gastrodia (Chinese medicine)

Geographical Area: Zhaotong City in Yunnan Province

Specificity of the Product: Zhaotong Gastrodia, that can grow both wild or be cultivated, grows with the natural forest cycle. The growth process takes place without any fertilizer, pesticides or herbicides. This maintains the original ecological Zhaotong Gastrodi in a pollution-free, authentic state so that it can be used medicinally. However, it is important not to overharvest it in the wild because this would lead to ecological degradation. The planting industry output value for this product has reached 20 billion yuan, and processing output value has reached 40 billion yuan. Zhaotong Gastrodia is still processed using traditional technology. It is harvested in November each year, when this happens it is dug up and classified, washed, and separated into different levels of tubers in a bamboo steamer or wooden rice steamer. It is then steamed 8-15 minutes so that it is steamed to the core and excess water and trapped air are removed. It is then placed in a barn or over a low sulfur anthracite fire to bake with a temperature that is controlled 60 °C-80 ° C. It is later flipped while pinching the side by hand and later dried. Practice has proved that this method of processing Gastrodia plants ensures that the medicinal ingredients will not be damaged.



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/>.