

PANXIAN PRESERVED PRICKLY PEAR (盘县刺梨果脯)

Country of origin: China

Type of product: Panxian Rosa pear fruit

Geographical Area: Guizhou Province, Panxian Xinmin Township, Cape Township, Paul Tin Town, loyalty Township, Xiangshui Town, Lemin Town, Stone Town, Water Town, Banqiao Town, Liu Town, Yingwu Township, The town of talcum, Panjiang Township, Parker Township, Ping Township, silt Township, Chengguan Town, Pingguan Town and Hongguo Townshi

Specificity of the Product: Panxian County is located in western Guizhou Province, in a territory of mountains, with limited arable land, deep soil, and loose soil pH value of 4.5-7. The soil is rich in potassium, nitrogen, selenium and other trace elements, which allows it to produce high-quality preserved prickly pear. Panxian County has a deep cultural heritage and unique natural environment and Guizhou is famous for the Rosa roxburghii brand. It has long been used as a gift to friends and relatives. The product is well-proportioned in size, has a soft and hard texture, flesh that is soft and moist, bright color, and is easy to preserve. The taste is sweet and sour taste with no particular smell. The biggest features are: moderate soft and hard meat, not sticky, yellow color throughout, and bright, lasts through long-term storage without changes in color. Vitamin C (mg / 100g) ≥ 100 , water (%) ≤ 28.0 , the total acid (citric acid) is 5.0%; compared with other preserved candied fruit, preserved Panxian fruit has a natural advantage with naturally high vitamin C content.



Source:

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