

XUNDIAN CURED BEEF (寻甸牛干巴)

Country of origin: China

Type of product: Beef dry ham

Geographical Area: Xundian cattle Ganba origin for Yunnan Xundian Hui Autonomous Prefecture Yi Autonomous County Rende Street and Chicken Street Township

Specificity of the Product: Xundian is the fresh beef that after being marinated and after a number of processes gets produced. Xundian has a good texture, is fresh, delicious and famous. Xundian Niuganba Xundian Hui is a traditional food, according to historical records to date, and has 700 years of production history. Xundian Hui people have been using a unique feeding method and curing process to give the beef good color and to make it last longer. Xundian cow muscle slices are purplish red, with milky white or golden yellow fat and a strong flavor. It is an excellent choice in terms of beef products.



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/>.