

BEANS

PDO "Mongeta del Ganxet"



Mediterranean region
Spain

The PDO Mongeta del Ganxet protects the seeds of the bean *Phaseolus vulgaris* L. of the autochthonous variety "ganxet". Its origins can be traced back to Central America.

The ganxet beans are produced and manually selected by local farmers, to ensure the curved shape of the seeds.



GEOGRAPHIC AREA

The PDO area includes El Vallès Occidental and El Vallès oriental regions and some municipalities of El Maresme and La Selva regions..



VARIETIES : GANXET

SOWING:
July

FLOWERING:
August

HARVEST:
October-November

COMMERCIALIZATION

Dried or cooked and preserved



CHARACTERISTICS

- White, slightly shiny, flattened and smarkedly hooked shape, from which its name derives ("ganxet" means little hook in the Catalan language);
- Very creamy and with a characteristic mild flavor
- Easy and quick to cook;
- High protein content, 27% or more, and are low in starch, 25% or less.

TRADITIONAL DISHES

-One of the main ingredients in many traditional local dishes, such as: Mongetes with butifarra, beans cassoulette with tripe, beans with pig's trotters and beans cassoulette with tripe.



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