



ARISE+

ASEAN Intellectual Property Rights

# GEOGRAPHICAL INDICATIONS IN THE ASEAN REGION

A BOOKLET ON ASEAN GEOGRAPHICAL INDICATIONS PROCEDURE AND PRODUCTS



Funded by the European Union



**EUIPO**  
EUROPEAN UNION  
INTELLECTUAL PROPERTY OFFICE

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## Promoting Intellectual Property Rights in the ASEAN Region

This Project is funded by the European Union and implemented by the European Union Intellectual Property Office (EUIPO)

This booklet has been elaborated by the ARISE+ IPR programme in cooperation with the ASEAN national IP Offices, and with the assistance of International Expert Dr. Delphine Marie-Vivien, from the French Agricultural Research Centre for International Development (CIRAD). All data and images in Section 4: "Key Examples of Geographical Indications in ASEAN region" and in Annex 2 of this booklet are provided by the concerned ASEAN IP Offices. All the registration procedures and legislations are provided by the concerned ASEAN IP Offices as of May 2019. The content of this booklet is the sole responsibility of the ARISE+ IPR programme and can in no way be taken to reflect the views of the European Union or the European Union Intellectual Property Office (EUIPO) – Bangkok, Thailand, May 2019.



## ABOUT ARISE+ IPR

The ARISE Plus Intellectual Property Rights (ARISE+ IPR) programme is one of the components under the Enhanced ASEAN Regional Integration Support from the European Union (EU), or ARISE Plus. The five year, EUR 5.5 million ARISE+ IPR programme supports regional integration through Intellectual Property (IP) cooperation and aims to upgrade the IP systems for creation, protection, utilisation, administration and enforcement, in line with international best practices and standards and the strategic objectives of the ASEAN Intellectual Property Rights Action Plan 2016-2025.

### ARISE+ IPR aims to:

- Enhance participation of ASEAN Member States in international IP treaties and global systems
- Contribute to institutional capacity building towards more efficient ASEAN IP offices
- Increase political and public awareness of the importance of IP protection and enforcement
- Reinforce the capacity of ASEAN businesses to commercialise and protect their IP rights
- Provide tailor-made support to Cambodia, Lao PDR and Myanmar

Working closely with the ASEAN Member States and the ASEAN Secretariat, the ARISE+ IPR programme further consolidates the benefits of strong IP protections in the region. Through a series of capacity building initiatives, development of information tools, exchange of best practices, adoption of international standards, and awareness-raising campaigns to promote the use, protection, and enforcement of IP rights, the programme foresees improved outcomes for EU and ASEAN IP administrations, enforcement agencies, local and international businesses, as well as the general public.

ARISE+ IPR works towards establishing a highly developed IP regime across ASEAN Member States that fosters innovation, trade and investment in the region.

### ARISE+ IPR

[www.ariseplusipr.eu](http://www.ariseplusipr.eu)

@ARISEplus\_IPR

Arise+IPR@euipo.europa.eu

# FOREWORD MESSAGE FROM THE DELEGATION OF THE EUROPEAN UNION TO ASEAN

The European Union (EU) supports the strong protection and enforcement of Intellectual Property (IP) rights. The IP protection system is a catalyst for development and is key to socio-economic growth and competitiveness.

The protection of IP rights, including Geographical Indications (GIs), is an important element of the EU-ASEAN bilateral trade in goods, which reached EUR 237 billion in 2018. A strong IP protection system encourages innovation, guarantees incentives for creators, fosters investor confidence and, therefore, leads to increased economic growth and employment.

GIs are signs which identify a product as originating in a particular region or locality, where a given quality, reputation or other characteristic of the product is essentially attributable to its geographical origin. They are considered a useful tool for economic growth and sustainable development, particularly in rural areas.

GIs help foster new markets by ensuring producers meet certain quality standards and promote the distinct product qualities attributable to their origin that consumers can easily identify. A 2012 study conducted by AND-International showed that GI products are sold (on average) 2.23 times as high as comparable non-GI products.

The EU is active in both multilateral and bilateral negotiations to protect GIs. At the multilateral level, the EU supports negotiations on GIs at the level of the World Trade Organization (WTO), with a focus on the establishment of a multilateral register for GIs and the extension of protection currently granted to wine and spirits to all products. At the bilateral level, the EU is negotiating GI protection under specific stand-alone agreements, as well as under free trade agreements (FTAs). In the ASEAN region, FTAs have recently been concluded with Viet Nam and Singapore that foresee substantial protections for GIs.

This booklet, "Geographical Indications in the ASEAN Region", is a comprehensive resource for producers, producer associations, IP practitioners, researchers, and other stakeholders. It includes detailed information about the advantages of GI protection for producers, national sui generis GI systems and registration procedures in ASEAN Member States, and the specifications of many prominent ASEAN GI products. There are also chapters on the sui generis GI system in the EU, including registration procedures for non-EU GIs, as well as on the international registration of GIs through the Geneva Act of the Lisbon Agreement on Appellations of Origin and Geographical Indications.

The EU looks forward to continuing its cooperation with ASEAN in improving the business environment and enhancing the GI system to better benefit businesses and other stakeholders in the region.

**H.E. Francisco Fontan Pardo**  
**EU Ambassador to ASEAN**

# FOREWORD MESSAGE FROM THE CHAIRMAN OF THE ASEAN WORKING GROUP ON INTELLECTUAL PROPERTY RIGHTS (AWGIPC)

The European Union (EU) has been an ASEAN dialogue partner since 1977 and is currently ranked as the 2<sup>nd</sup> largest ASEAN trading partner. Without a doubt, Intellectual Property (IP) plays an important role in the achievement of such regional economic development goals. The EU has also been consistently supportive of IP development in ASEAN and have strongly supported the initiatives and deliverables outlined in the ASEAN Intellectual Property Rights (IPR) Action Plan 2016–2025.

One of the strategic goals of the ASEAN IPR Action Plan 2016–2025 is the enhancement of regional mechanisms to promote asset creation and commercialisation of Geographical Indications (GIs). Surely, this is a reflection of the importance of GIs in the region. The initiatives under this goal include: to promote the commercialisation of GIs in ASEAN by improving the capacity of the productive sector in the development of protection and branding strategies; training in the use of GIs, certification and collective marks to create awareness; and evaluate protection mechanisms for GIs and assist in the protection of GIs in ASEAN and foreign markets.

The rightful use of GIs by ASEAN stakeholders will help create enhanced cultural and economic value for local communities and encourage the preservation of biodiversity. GIs are also important to support local knowledge for agricultural producers and consumers. The promotion of GIs amongst ASEAN producers will foster commerce and employment in domestic markets. There are already many GIs from ASEAN countries which have entered international markets and are contributing to economic development and trade in the region, such as Kampot Pepper from Cambodia, Amed Bali Salt from Indonesia, and Doi Chaang Coffee and Pineapple Huaymon from Thailand. A stronger GI protection system will definitely help create new markets for local producers across ASEAN and support economic development not only in the region but also abroad.

This booklet provides an overall perspective of the GI landscape in the ASEAN region with well-known examples included. It is hoped that our ASEAN producers, producer associations, IP practitioners, researchers and other stakeholders can benefit from it. Currently, there are more than 340 foreign and domestic GIs registered in the ASEAN region. We hope more will be included in years to come once there is increased awareness and knowledge about the value of GIs.

The EU has always been consistently supportive of GIs in ASEAN through initiatives such as the development of the ASEAN GI database, seminars on GIs in various ASEAN countries, where knowledge and best practice were shared to over 300 GI producers and GI association representatives across the region so they could better benefit from GI protection and improve the quality standards and control systems for their GIs.

For this reason, we would like to express our highest appreciation to the European Union Intellectual Property Office (EUIPO) and the ARISE+ IPR programme as well as those who have contributed to the preparation of this booklet.

**Dr. Freddy Harris**

**Chairman**

**ASEAN Working Group on Intellectual Property Cooperation**



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# 1. OVERVIEW ABOUT GEOGRAPHICAL INDICATIONS IN THE ASEAN REGION

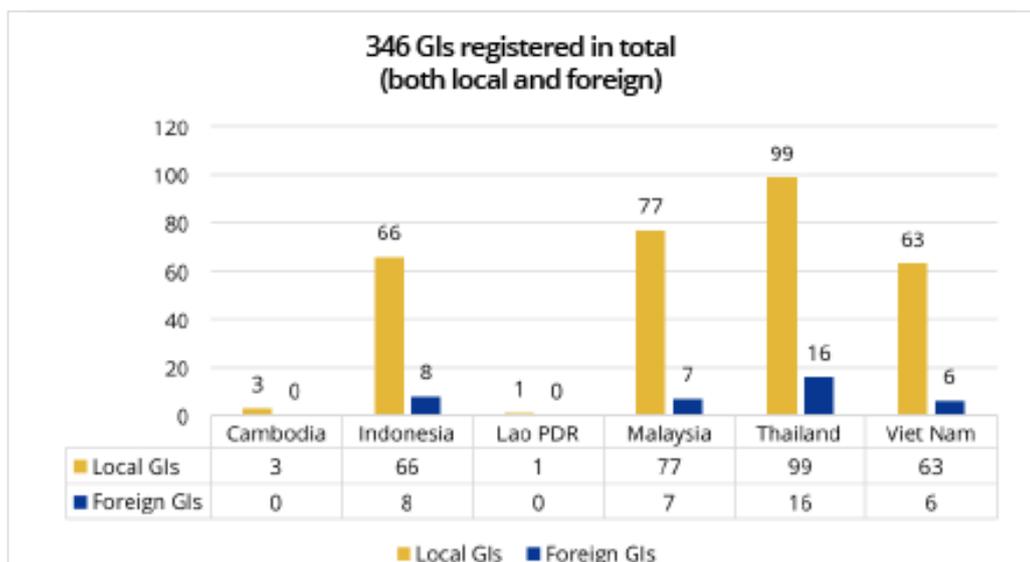
Geographical indications (GIs) are signs which identify goods that are originating from a specific place and possess a given quality, reputation or other characteristic that is essentially attributable to that geographical origin.<sup>1</sup> GIs enable consumers to differentiate products, as they pay increasing attention to the geographical origin of products. One of the key benefits of GIs for consumers is therefore to guarantee the quality of the product.

GIs can be applied to industrial, agricultural, and handicraft products and encourage diversity in these sectors. GIs protect producers against unfair competition and usurpations and adds value to their product by commanding a premium price. GIs protect consumers against a misleading description of the origin and the characteristics of the product, and foster national, regional and international trade. GIs also support rural development in terms of jobs and higher incomes for producers and stakeholders of the value chain, and can also promote the region as a whole, with the development of tourism. Finally, GIs are a means to preserve traditional knowledge and local biodiversity since products identified by a GI are often the result of traditional processes and knowledge carried forward by a community in a particular region.

Since the implementation of the World Trade Organization (WTO) Agreement on Trade-Related Aspects of Intellectual Property Rights (TRIPS Agreement) (1994), GI protection systems, which started in southern Europe, have expanded remarkably worldwide, in particular in Asia. Indeed, all countries from the Association of Southeast Asian Nations (ASEAN) have opportunities to develop high-quality products with a strong geographical identity, and have strongly engaged in the identification and registration of GIs as a tool to expand their presence on domestic and international markets. Even if many of the ASEAN countries had geographical indication protection systems prior to joining TRIPS (through unfair competition, consumer protection, food standards or even appellation of origin), adherence to WTO was for many of these countries the occasion to adopt new legal protection schemes for Geographical Indications, in particular following the 1995 ASEAN Framework Agreement on Intellectual Property Cooperation.

As of January 2019, 346 GIs have been registered in ASEAN countries, including 37 for foreign GIs showing the incredible interest of ASEAN countries for GI protection. Including both local and foreign GIs, Cambodia has 3 registered GIs, Indonesia 74; Lao PDR 1; Malaysia 84; Thailand 115; and Viet Nam 69. To date, there are eight (08) GIs from the ASEAN region registered in the EU market, including Kampot Pepper (pepper, Cambodia, registered in 2016), Skor Thnot Kampong Speu (sugar, Cambodia, registered in 2019), Kopi Arabika Gayo (coffee, Indonesia, registered in 2017), Nuoc Nam Phu Quoc (fish sauce, Viet Nam, registered in 2012) and four GIs from Thailand, including Khao Hom Mali Thung Kula Rong- Hai (rice, 2013), Kafee Doi Chaang (coffee, 2015), Kafee Doi Tung (coffee, 2015), and Khao Sangyod Muang Phatthalung (rice, 2016). In the context of the EU-Singapore Free Trade Agreement, there will soon be EU GIs registered in Singapore. More details and the latest updates about registered GI products in the ASEAN region can be found on the ASEAN GI Database, at <http://asean-gidatabase.org/gidatabase/>.<sup>2</sup>

**Figure 1: GI registrations in the ASEAN region (by country)**



Source: ASEAN IP Offices, January 2019

As with other Intellectual Property Rights, there is no common legal framework for the protection of GIs at the ASEAN regional level and each country has its own GI legal framework. Due to their relationship with the EU, most ASEAN member states (8 out of 10) have followed the sui-generis approach for protecting GIs, where the application includes a “book of specifications” or “description document” comprising the descriptions of the product, geographical area, method of production, and of the link between the product and its geographical origin. The exceptions are the Philippines and Brunei Darussalam, which protect GIs through their trademark systems.

One of the key benefits of GIs for producers is the increase in the price of the product.

In the EU, the price of a GI product has been estimated at 2.23 times the price of a comparable non-GI product (in average, 1.5 times more for agro-food products).<sup>3</sup> Another worldwide study<sup>4</sup> estimates that the GI premiums lead to prices 20% to 50% higher than comparable non-GI product.

In the ASEAN region, according to the data provided by the concerned IP offices in the booklet, GIs show a positive impact in terms of volumes, prices and local development. For example, for all the GIs for pepper, there has been an increase in prices, during a period where the international price of pepper was relatively stable. The price of Kampot white Pepper (Cambodia) increased by a factor of 2.6 between 2009 and 2018<sup>5</sup>, the price of Muntok White Pepper (Indonesia) has increased by a factor of 6 between 2009 and 2015,<sup>6</sup> while the price of Sarawak pepper (Malaysia) increased by a factor of 4.32 from 2003 (before GI registration) to 2016 (after GI registration) for sales in bulk<sup>7</sup>.

Other successful GIs are in the area of coffee, with the farm gate price of Flores Bajawa Arabica Coffee red berries (Indonesia) increasing by a factor of 2.2 between 2005 and 2015, although such price increase remains unstable. For Doi Chaang Coffee (Thailand), the price of coffee berries evolved by a factor of 2.<sup>8</sup> Buon Ma Thuot coffee from Viet Nam benefits from an added value of 2–3% compared with the standard comparable coffee.

Fruits also largely benefit from GI protection with the Koh Trung pomelo (Cambodia) farm gate price increasing by a factor of 1.33,<sup>9</sup> and the price of Pakpanang Tabtimsiam Pomelo (Thailand) increasing by a factor of 1.75.<sup>10</sup>

Finally, handicraft goods such as the Lamphun Brocade Thai Silk GI has seen some higher revenues following GI registration, with an increase in price by a factor of 1.5.<sup>11</sup>

Other key benefits of GIs are the development of the structure of the GI product value chain and the creation of a collective organisation of producers and processors for the management of the GI such as, for example, the Community for the Protection of Geographical Indication of Amed Bali Salt (Indonesia). Agro-tourism, another key benefit, was developed in the Sarawak Pepper (Malaysia) area largely thanks to the GI. Coffee festivals have been organised in Buon Ma Thuot (Viet Nam) since the GI registration. Finally, the preservation of traditional rice varieties is expected with the GI Khao Kai Noi (Laos)

<sup>1</sup> Article 22.1, Agreement on Trade-Related Aspects of Intellectual Property Rights (TRIPs agreement)

<sup>2</sup> ASEAN GI Database is the common online Geographical Indications platform of the ASEAN Member States aimed at making the information of all registered GIs in the region available and easily accessible to all interested stakeholders. ASEAN GI Database provides free access and a user-friendly interface, making it one of the single largest sources of GI information available in the region. See Annex 3 for more information about the ASEAN GI Database.

<sup>3</sup> AND International, October 2012, Value of production of agricultural products and foodstuff, wines, aromatised wines and spirits protected by a geographical indication.

<sup>4</sup> Vandecandelaere E., Teyssier C., Barjolle D., Jeanneaux P., Fournier S. and Beucherie O., 2018. Strengthening sustainable food systems through geographical indications. An analysis of economic impacts. FAO & EBRD, 136 p. [www.fao.org/3/i8737EN/i8737en.pdf](http://www.fao.org/3/i8737EN/i8737en.pdf)

<sup>5</sup> From USD 10/kg (around EUR 8.97) to USD 26/kg (around EUR 23.32). Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

<sup>6</sup> From USD 2/kg (around EUR 1.79) in 2009 to USD 12/kg (around EUR 10.76) in 2015. Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

<sup>7</sup> From RM 113.2 million (around EUR 24.56 million) in 2003 to RM 490 million (around EUR 106.31 million) in 2016 for sales in bulk. Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

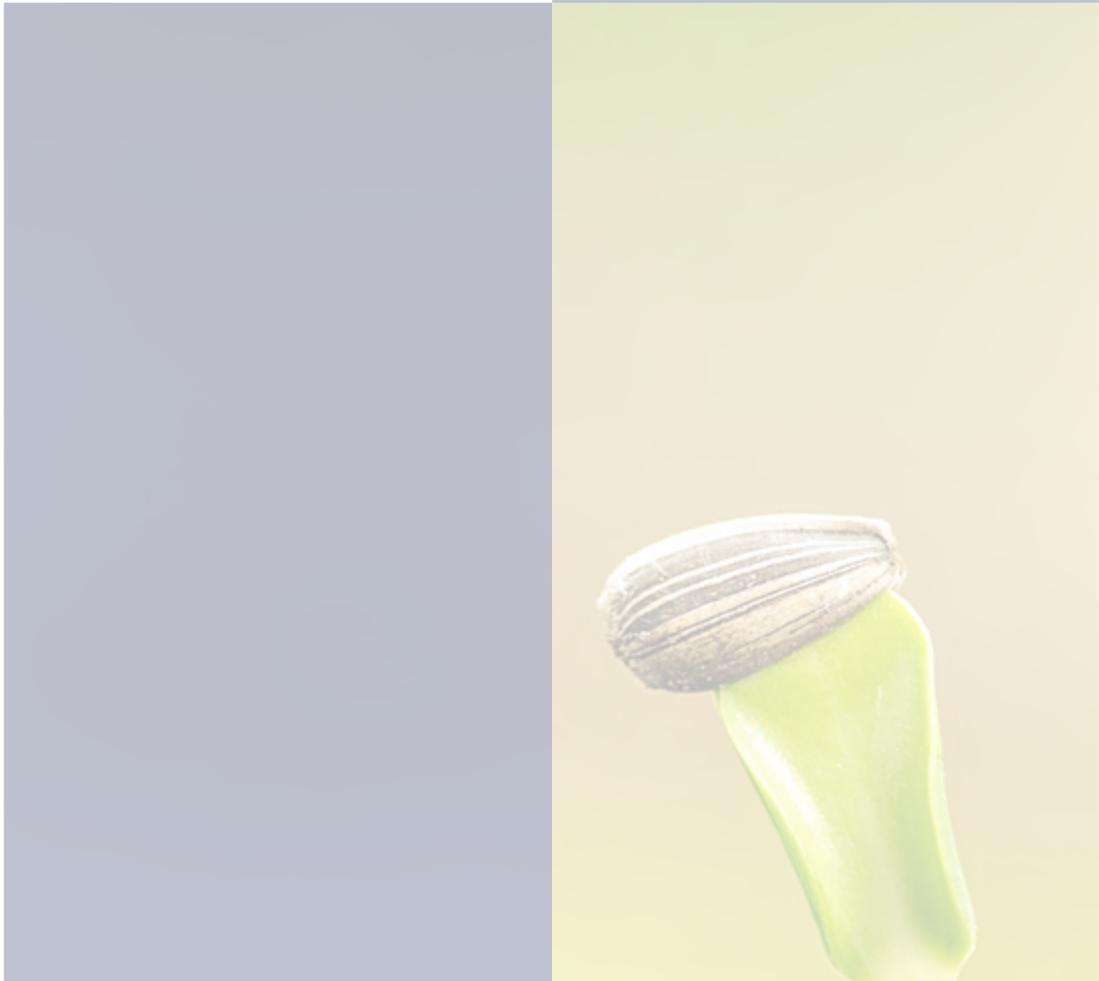
<sup>8</sup> From THB 15/kg (around EUR 0.42/kg) to THB 30/kg (around EUR 0.84/kg). Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

<sup>9</sup> From USD 1.88/pomelo (around EUR 1.68/pomelo) to USD 2.50/pomelo (around EUR 2.24/pomelo). Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

<sup>10</sup> From THB 200/kg (around EUR 5.6/kg) to THB 350/kg (around EUR 9.8/kg). Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.

<sup>11</sup> From THB 8,000/piece (around EUR 224.56/piece) to THB 12,000/piece (around EUR 336.85/piece). Source: InforEuro ([www. http://ec.europa.eu/budg/inforeuro/index#!/converter](http://ec.europa.eu/budg/inforeuro/index#!/converter)), May 2019.





## **2. GEOGRAPHICAL INDICATIONS PROTECTION IN EACH ASEAN MEMBER STATE**



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**BRUNEI  
DARUSSALAM**



## 2.1 BRUNEI DARUSSALAM

### LEGAL FRAMEWORK

Brunei Darussalam does not have sui generis legislation for Geographical Indications. GIs are protected under the Trade Marks Act (Cap 98) as collective or certification marks.

### DEFINITION OF TRADEMARKS

Section 50: "A collective mark is a mark distinguishing the goods or services of members of an association which is the proprietor of that mark from those of other undertakings."

Section 52: "A certification mark is a mark indicating that the goods or services in connection with which it is used are certified by the proprietor of that mark in respect of origin, material, mode of manufacture of goods or performance of services, quality, accuracy or other characteristics."

### PROCEDURE FOR REGISTRATION

Rule 56 (1): An application for the registration of a collective or certification mark must be filed on Form TM32 together with the prescribed fee of BND 150 per class.

Rule 56 (2): The applicant must file the governing regulations on the use of the mark on Form TM23 within nine (09) months from the filing date.

### CONTACT DETAILS

Brunei Intellectual Property Office (BruIPO)  
Ministry of Energy, Manpower & Industry  
D & T Building, Simpang 32-37  
Anggerek Desa Technology Park  
Jalan Berakas BB3713, Brunei Darussalam  
Tel: +673 2380965/6 | Fax: +673 2380545



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**CAMBODIA**



## 2.2 CAMBODIA

### LEGAL FRAMEWORK

Ministerial Regulations (Prakas) on the Procedure for the Registration and Protection of Geographical Indications

### DEFINITION OF GEOGRAPHICAL INDICATIONS

According to Article 3 of the Ministerial Regulations (Prakas) on the Procedure for the Registration and Protection of Geographical Indications, Geographical Indication refers to a distinctive name, symbol and/or any other sign which is a name or represents a geographical origin and identifies the goods as originating in such geographical area where a given quality, reputation or other characteristic of the goods is essentially attributable to its geographical origin

### PROCEDURE FOR REGISTRATION

The application shall be filed with the Department of Intellectual Property of the Ministry of Commerce, Cambodia, by the applicant or through his agent; in Khmer or in English. The application for registration of a Geographical Indication shall include at least:

- Geographical Indication application form as defined in the Article 9 of the Regulations
- Name and address of the applicant
- Name of the geographical indication
- Type of goods covered by the geographical indication application
- Book of specifications as defined in Article 10 of the present Regulations
- A summary of the book of specification
- Receipt of payment of fee
- Any other relevant document in relation to the geographical indication application

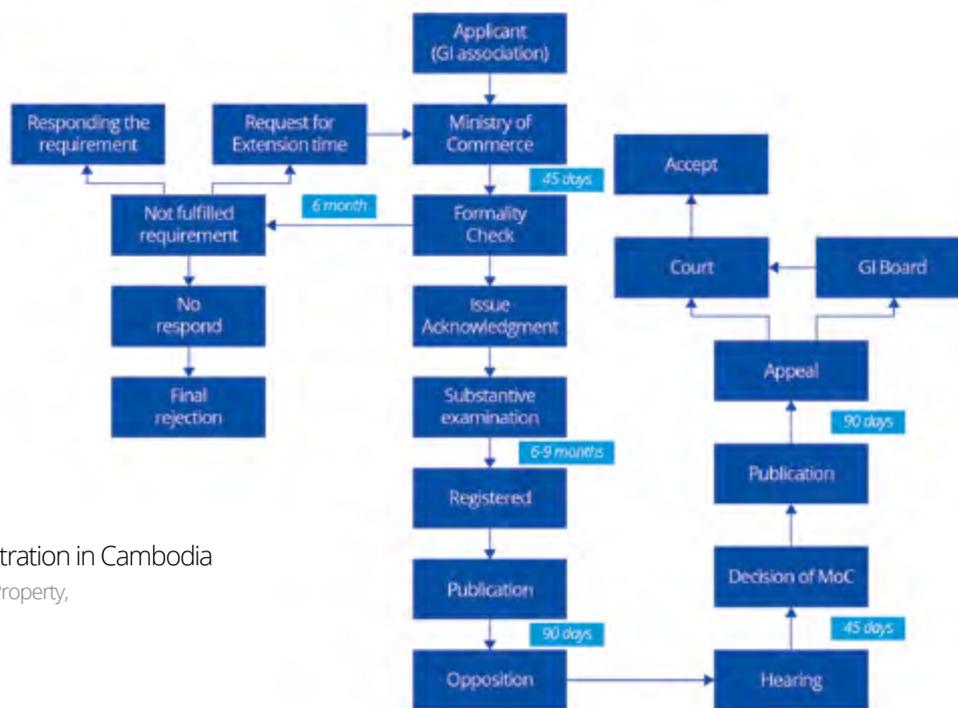


Figure 2: Procedure for GI registration in Cambodia

Source: Department of Intellectual Property,  
Ministry of Commerce, Cambodia

### CONTACT DETAILS

Ministry of Commerce

Lot 19-61, MoC Road (113B Road), Phum Teuk Thla, Sangkat Teuk Thla, Khan Sen Sok, Phnom Penh, Cambodia

Tel: +855-23 866 469; +855-23 866 114

Fax: +855-23 866 469

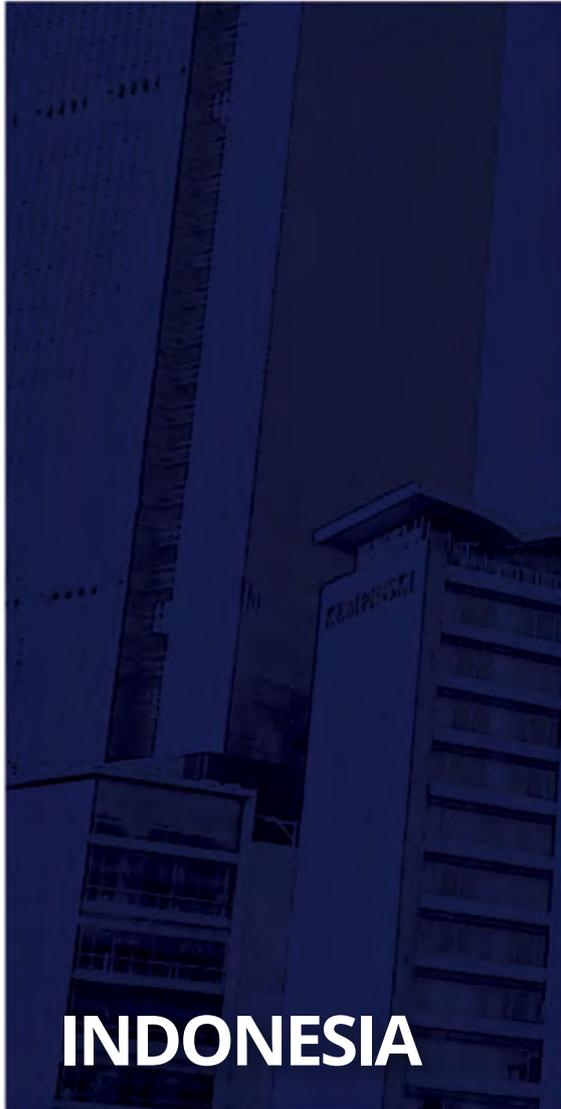
Website: [www.moc.gov.kh](http://www.moc.gov.kh)

E-mail: [cambodiaip.dip@gmail.com](mailto:cambodiaip.dip@gmail.com)



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**INDONESIA**



## 2.3 INDONESIA

### LEGAL FRAMEWORK

- Law of the Republic of Indonesia Number 20 of 2016 on Marks and Geographical Indications
- Elucidation of Law of the Republic of Indonesia Number 20 of 2016 on Marks and Geographical Indications

### DEFINITION OF GEOGRAPHICAL INDICATIONS

According to point 6, Article 1 of the Law of the Republic of Indonesia Number 20 of 2016 on Marks and Geographical Indications, Geographical Indication means any indication which identifies goods and/or a product as originating from a particular region of which its geographical environment factors including nature, labor, or combination of both factors are attributable to a given reputation, quality, and characteristics of the produced goods and/or product.

According to point 7, Article 1 of the Law, Right on Geographical Indications means the exclusive right granted by the State to the owner(s) of registered Geographical Indications, provided that its reputation, quality and characteristics of which serve as the ground for granting protection of Geographical Indications subsist.

### PROCEDURE FOR REGISTRATION

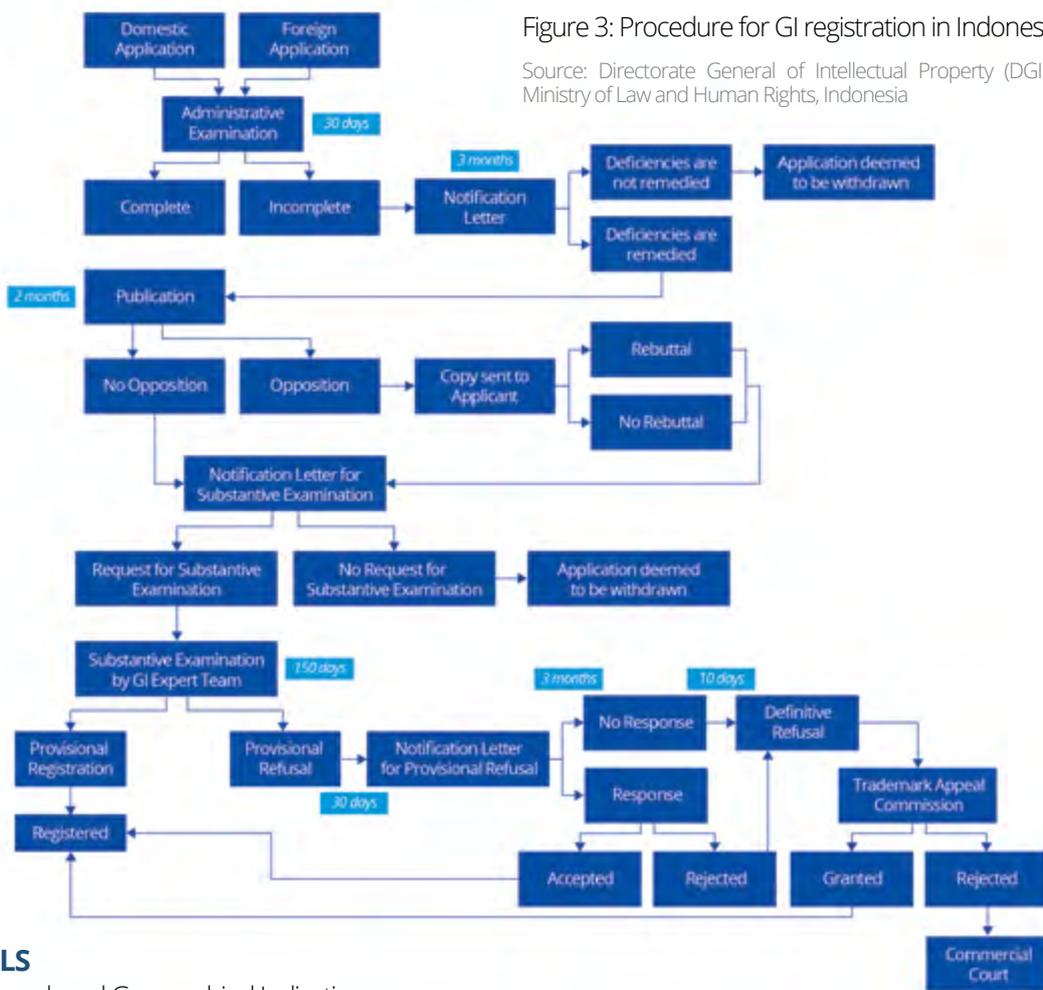


Figure 3: Procedure for GI registration in Indonesia

Source: Directorate General of Intellectual Property (DGIP), Ministry of Law and Human Rights, Indonesia

### CONTACT DETAILS

Directorate of Trademark and Geographical Indications  
 DGIP Building, 5<sup>th</sup> Floor  
 Jl. H.R. Rasuna Said Kav. 8-9 South Jakarta  
 Email: guna\_siji@yahoo.com; rizki.junaidi@dgip.go.id



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LAO PDR



## 2.4 LAO PEOPLE'S DEMOCRATIC REPUBLIC (LAO PDR)

### LEGAL FRAMEWORK

- Lao Intellectual Property Law (revised in 2017)
- Agreement of the Minister of Science and Technology on Geographical Indications (2019)

### DEFINITION OF GEOGRAPHICAL INDICATIONS

Geographical indication is a sign used to indicate a good as originating in the territory of a country or region or locality in that territory, where a given quality and reputation or other characteristic of the good is essentially attributable to its geographical origin.

### PROCEDURE FOR REGISTRATION

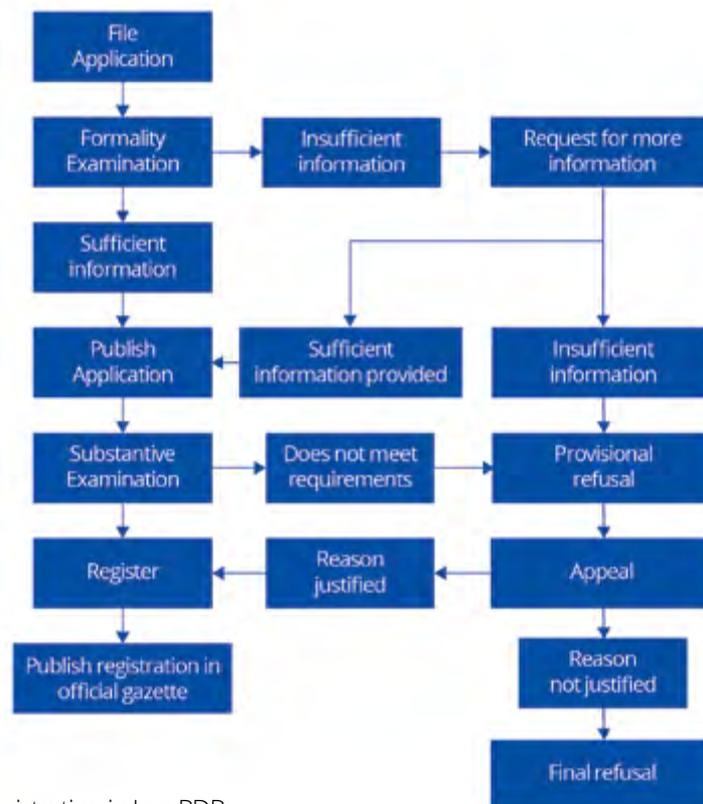


Figure 4: Procedure for GI registration in Lao PDR

Source: Department of Intellectual Property, Ministry of Science and Technology, Lao PDR

### CONTACT DETAILS

Department of Intellectual Property  
Ministry of Science and Technology  
Nahai Dyo Rd, Sydandum village, Chanthabuly district, Vientiane, PO Box 2279  
Tel: +856 21 253111  
Email: dip.laopdr@gmail.com



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**MALAYSIA**



## 2.5 MALAYSIA

### LEGAL FRAMEWORK

- Geographical Indications Act 2000

### DEFINITION OF GEOGRAPHICAL INDICATIONS

Geographical Indication means an indication which identifies any goods as originating in a country or territory, or a region or locality in that country or territory, or a region or locality in that country or territory, where a given quality, reputation or other characteristics of the goods is essentially attributable to their geographical origin.

### PROCEDURE FOR REGISTRATION

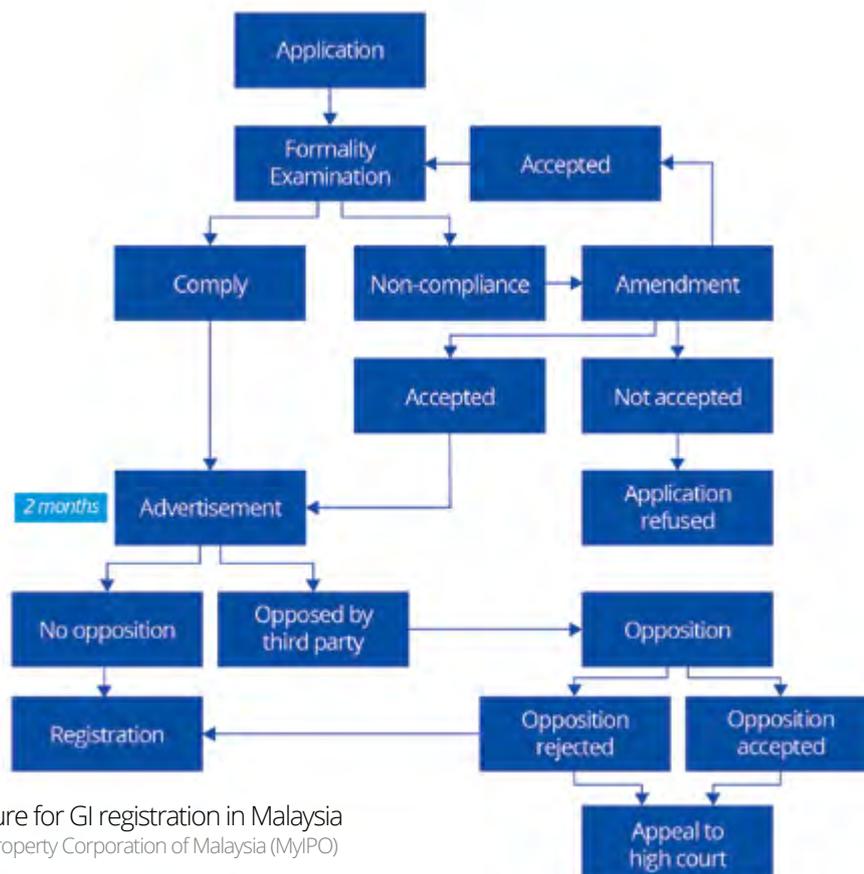


Figure 5: Procedure for GI registration in Malaysia

Source: Intellectual Property Corporation of Malaysia (MyIPO)

### CONTACT DETAILS

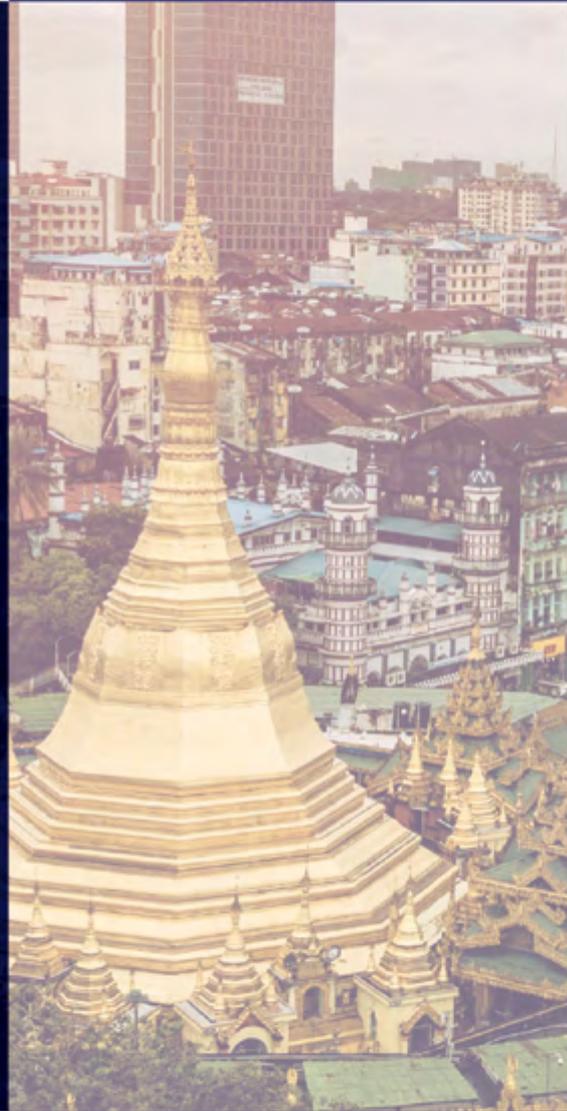
Intellectual Property Corporation of Malaysia (MyIPO)  
Unit 1-7, Ground Floor, Tower B, Menara UOA Bangsar  
No. 5, Jalan Bangsar Utama 1  
59000 Kuala Lumpur  
Tel: +603-2299 8400  
Email: Ms. Badi'ah binti Abbas, badiah@myipo.gov.my;  
and/or Mr. Ryzul bin Osman Basah, ryzul@myipo.gov.my



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ASEAN Intellectual Property Rights

MYANMAR



## 2.6 MYANMAR

### LEGAL FRAMEWORK

The Trademark Law including Geographical Indications (GIs) protection was promulgated by Union Law No. 3/2019 on 30 January 2019. This Law will be enforced at the date when the president issues an order.

### DEFINITION OF GEOGRAPHICAL INDICATIONS

According to Chapter 1, section 2, sub-section (o) of the Trademark Law, Geographical Indication means any indication which identifies goods as originating in the territory of a country or a region or a locality in that territory where a given quality, reputation or other characteristics of the goods is essentially attributable to its geographical origin.

### PROCEDURE FOR REGISTRATION

The applicants are either of the following:

- a. Persons who produce goods of natural products or natural resources;
- b. Producers of agricultural products;
- c. Producers who make handicraft or industrial products;
- d. On behalf of the persons under sub-section (a) to (c), authorities of the relative government department, government organizations.

The GI application shall include the following information: 1) the name, nationality and address of the application entity or representative 2) the geographical indication for which registration is sought, 3) the applied area to which the geographical indication applies; 4) the good designated by the geographical indication; 5) the specific characteristic of the good or quality or its reputation; 6) the link between the prescribed specific quality, its reputation or characteristic and original area and technology of production; 7) other prescribed particulars.

The applicants shall pay the registration fee when submitting their application.

A geographical indication that involves any of the following points shall not be entitled for registration:

- a. Not complying with the definition of geographical indication in section 2 sub-section (o);
- b. Being a generic term or customary in common language of the good that are to use such geographical indication in the Union.
- c. Being a geographical indication which is contrary to public order or good morals or public policy.

If the application complies with all regulations, the Registrar shall publish the contents of the application and specifications as prescribed in the regulation. In case of objection, the Registrar will follow the same regulations of objection of the mark as necessary. In case of no objection or the objection is rejected, the geographical indication shall be registered.

### CONTACT DETAILS

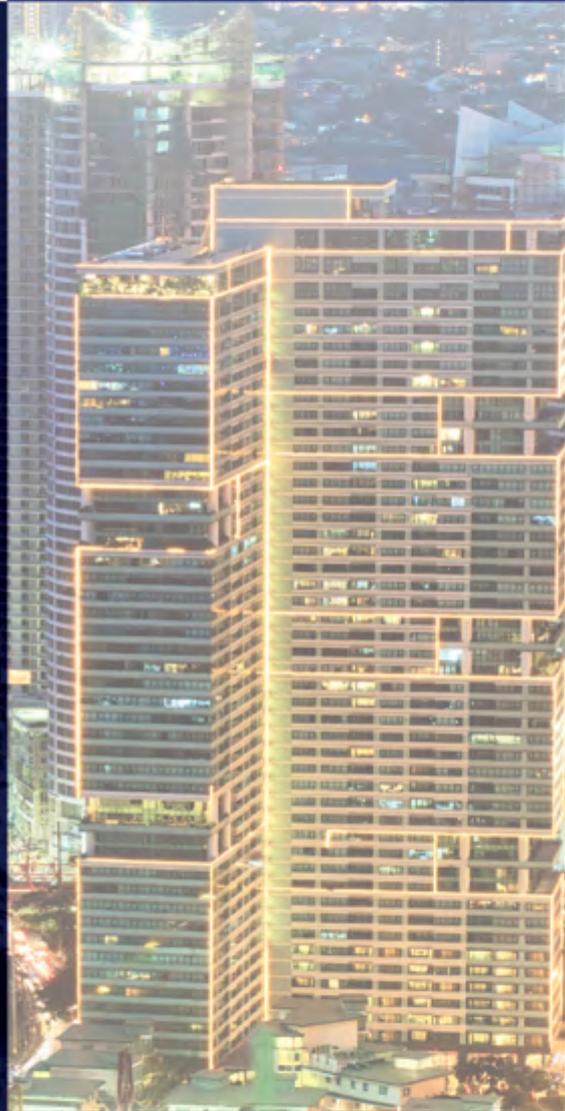
Intellectual Property Department  
Ministry of Education  
Building No.21, Nay Pyi Taw, Myanmar  
Tel: +959-673 404507  
Email: Dr. Aye Aye Maw, ayeayemaw14@gmail.com



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PHILIPPINES



## 2.7 PHILIPPINES

### LEGAL FRAMEWORK

The Philippines has no separate system of registration for Geographical Indications. A Geographical Indication is protected under the law on trademarks of the Intellectual Property Code of the Philippines (Republic Act No.8293) and may be registered as a collective mark.

### DEFINITION OF COLLECTIVE MARK

Sec.121.2 "Collective mark" means any visible sign designated as such in the application for registration and capable of distinguishing the origin or any other common characteristics, including the quality of goods or services of different enterprises which use the sign under the control of the registered owner of the collective mark.

### PROCEDURE FOR REGISTRATION

Section 124. Requirements of Application.

124.1. The application for the registration of the mark shall be in Filipino or in English and shall contain the following:

- a. A request for registration;
- b. The name and address of the applicant;
- c. The name of a State of which the applicant is a national or where he has domicile; and the name of a State in which the applicant has a real and effective industrial or commercial establishment, if any;
- d. Where the applicant is a juridical entity, the law under which it is organized and existing;
- e. The appointment of an agent or representative, if the applicant is not domiciled in the Philippines;
- f. Where the applicant claims the priority of an earlier application, an indication of:
  - i. The name of the State with whose national office the earlier application was filed or if filed with an office other than a national office, the name of that office,
  - ii. The date on which the earlier application was filed, and
  - iii. Where available, the application number of the earlier application;
- g. Where the applicant claims color as a distinctive feature of the mark, a statement to that effect as well as the name or names of the color or colors claimed and an indication, in respect of each color, of the principal parts of the mark which are in that color;
- h. Where the mark is a three-dimensional mark, a statement to that effect;
- i. One or more reproductions of the mark, as prescribed in the Regulations;
- j. A transliteration or translation of the mark or of some parts of the mark, as prescribed in the Regulations;
- k. The names of the goods or services for which the registration is sought, grouped according to the classes of the Nice Classification, together with the number of the class of the said Classification to which each group of goods or services belongs; and
- l. A signature by, or other self-identification of, the applicant or his representative.

Sec. 167. Collective Marks:

167.1 Subject to Subsections 167.2 and 167.3, Sections 122 to 164 and 166 shall apply to collective marks, except that references therein to "mark" shall be read as "collective mark".

Sec.167.2. (a) An application for registration of a collective mark shall designate the mark as a collective mark and shall be accompanied by a copy of the agreement, if any, governing the use of the collective mark; (b) The registered owner of a collective mark shall notify the Director of any changes made in respect of the agreement referred to in paragraph (a).



167.3. In addition to the grounds provided in Section 149, the Court shall cancel the registration of a collective mark if the person requesting the cancellation proves that only the registered owner uses the mark, or that he uses or permits its use in contravention of the agreements referred to in Subsection 166.2 or that he uses or permits its use in a manner liable to deceive trade circles or the public as to the origin or any other common characteristics of the goods or services concerned.

167.4. The registration of a collective mark, or an application therefore shall not be the subject of a license contract. (Sec. 40, R.A. No. 166a)

### **CONTACT DETAILS**

Intellectual Property Office of the Philippines  
Intellectual Property Center  
#28 Upper Mckinley Road, Mckinley Hill  
Fort Bonifacio, Taguig City 1634, Philippines  
Tel: +632 2386300; Fax: +632 8569290

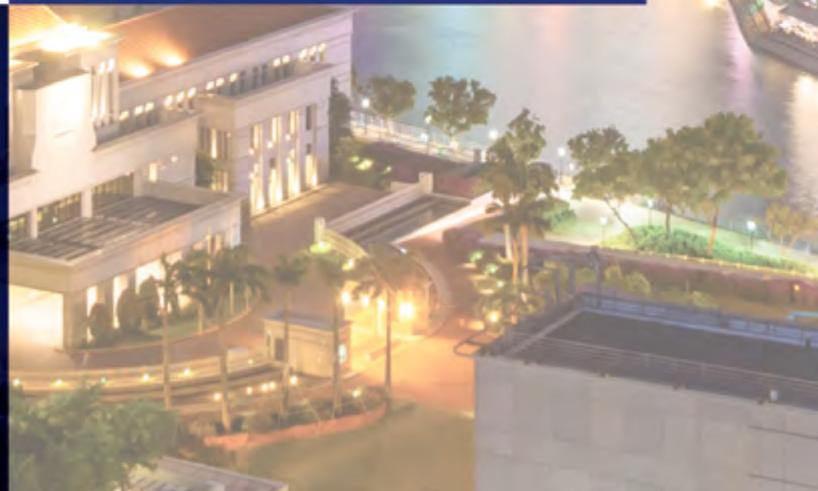




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ASEAN Intellectual Property Rights

**SINGAPORE**



## 2.8 SINGAPORE

### LEGAL FRAMEWORK

- Geographical Indications Act 2014 (effective from 1 April 2019)

### DEFINITION OF GEOGRAPHICAL INDICATIONS

According to Section 2 of the Geographical Indications Act 2014:

“Geographical Indication” means any indication used in trade to identify goods as originating from a place, provided that: the place is a qualifying country or a region or locality in the qualifying country; and a given quality, reputation or other characteristic of the goods is essentially attributable to that place.

### PROCEDURE FOR REGISTRATION

#### Step 1: Application

The applicant needs to provide the following information in the application form: (a) the name, address and nationality of the applicant; (b) the capacity in which the applicant is applying for registration; (c) the representation of the GI for which registration is sought; (d) the geographical area to which the GI applies; (e) the goods to which the GI applies; (f) the quality, reputation or other characteristic of the goods and how that quality, reputation or other characteristic is essentially attributable to the place from which the goods originate; (g) evidence that the GI has obtained recognition or registration as a GI in the qualifying country of origin, if the GI relates to a qualifying country other than Singapore.

If the above information is provided and the prescribed fee for the application is paid, the application will proceed to examination.

#### Step 2: Examination

The application will be examined to determine if the GI is registrable in accordance with the law. If the requirements for registration are not met or additional information or evidence is required, an examination report stating the ground(s) for refusal would be sent to the applicant.

The applicant must, within two months from the date of the examination report, (i) make representations in writing, (ii) apply to amend the application, or (iii) provide the additional or any other information or evidence.

#### Step 3: Publication and Opposition

If the application for registration is accepted, it will be published in the Geographical Indications Journal for a period of time to provide third parties an opportunity to oppose to the registration of the GI.

In the event that a notice of opposition is filed, the applicant will receive a copy of the opposition notice from the opponent. Consequently, the application will be suspended pending the outcome of the opposition proceeding.

#### Step 4: Registration

If there is no notice of opposition received or all opposition proceedings are withdrawn or decided in favour of the applicant, the GI will be registered for a period of 10 years. The applicant will receive a certificate of registration.

### CONTACT DETAILS

Registry of Geographical Indications  
Intellectual Property Office of Singapore  
1 Paya Lebar Link #11-03  
PLQ 1, Paya Lebar Quarter  
Singapore 408533  
Email: ipos\_enquiry@ipos.gov.sg



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THAILAND



## 2.9 THAILAND

### LEGAL FRAMEWORK

- Geographical Indications Protection Act of 2003
- Ministerial Regulation 2004
- Ministerial Notification 2004
- Department of Intellectual Property Notification 2004

### DEFINITION OF GEOGRAPHICAL INDICATIONS

According to Section 3 of Geographical Indications Protection Act of 2013, Geographical Indication means a name, symbol or any other thing used for calling or representing a geographical origin and capable of identifying that the goods originating in that geographical origin are the goods the particular quality, reputation or characteristic of which is attribute to such geographical origin.

### PROCEDURE FOR REGISTRATION

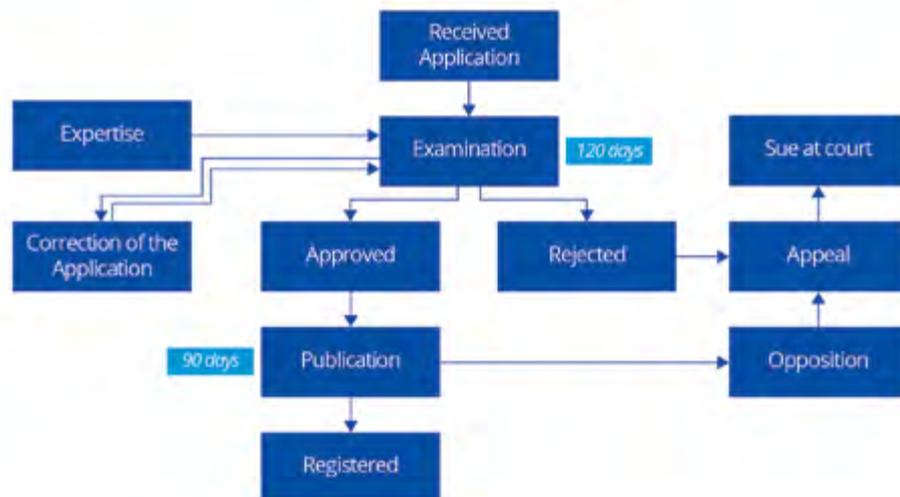


Figure 6: Procedure for GI registration in Thailand

Source: Department of Intellectual Property, Ministry of Commerce, Thailand

### CONTACT DETAILS

Department of Intellectual Property, Geographical Indication Section

Address: 563 Nonthaburi Road, Nonthaburi 11000, Thailand

Tel: +66 2547 4700

Facebook Page: GI Thailand

YouTube: GI Thailand Official Channel



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VIET NAM



## 2.10 VIET NAM

### LEGAL FRAMEWORK

- The Civil Code 2015
- Intellectual Property Law 2005, amended and supplemented in 2009
- Decree No. 103/2006/NĐ-CP dated 22 September 2016 providing regulations and guidance for the implementation of some industrial property-related provisions of the Intellectual Property Law, amended and supplemented by Decree No. 122/2010/NĐ-CP dated 31 December 2010
- Decree No. 105/2006/NĐ-CP dated 22 September 2016 providing detailed regulations and guidance for the implementation of some provisions relating to Industrial Property Rights protection and Intellectual Property State administration of the Intellectual Property Law, amended and supplemented by Decree No. 119/2010/NĐ-CP dated 30 December 2010
- Circular No. 01/2007/TT-BKHHCN providing guidance for the implementation of Decree No. 103/2006/NĐ-CP, amended and supplemented in Circular No. 13/2010/TT-BKHHCN, Circular No.18/2011/TT-BKHHCN, Circular No. 05/2013/TT-BKHHCN, Circular No.16/2016/TT-BKHHCN

### DEFINITION OF GEOGRAPHICAL INDICATIONS

Geographical Indication is a sign to indicate products originated from regions, localities, territories or countries, of which the quality or reputation is attributable to the geographical environment or natural characteristics and/or combination of human factor.

### PROCEDURE FOR REGISTRATION

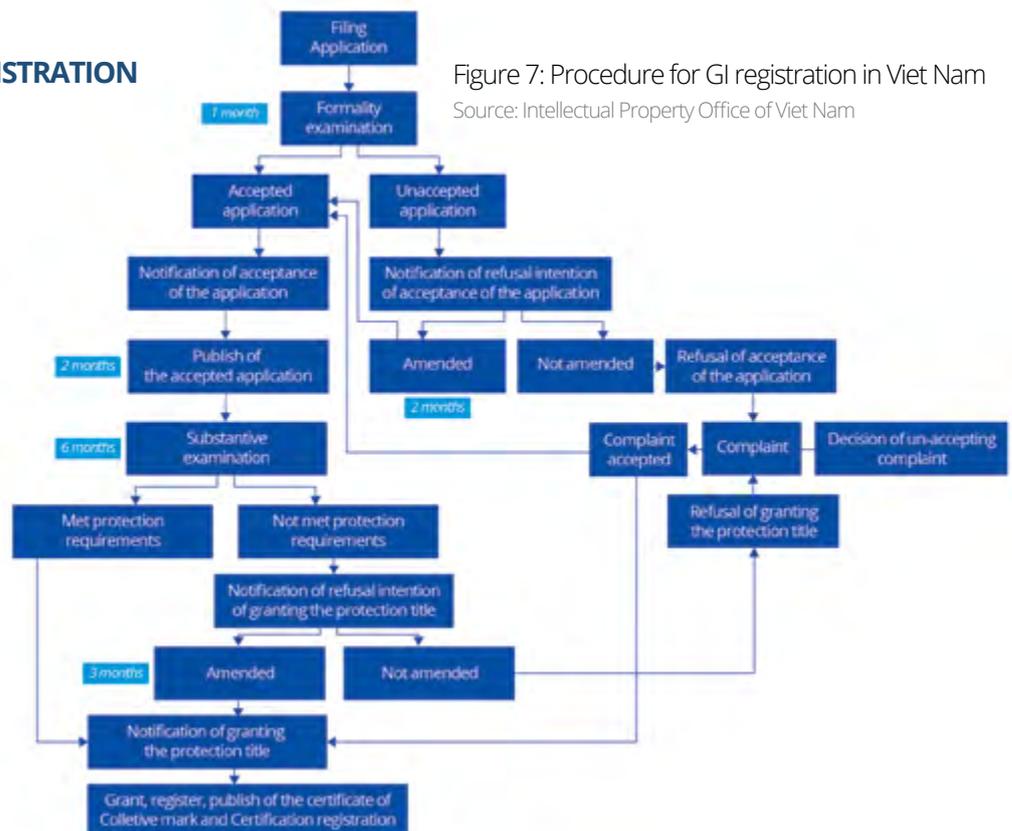


Figure 7: Procedure for GI registration in Viet Nam  
Source: Intellectual Property Office of Viet Nam

### CONTACT DETAILS

Geographical Indication and International Trademark Examination Center  
Intellectual Property Office of Viet Nam  
Tel: +84 24 3557827  
Email: chidannhanhieu@noip.gov.vn



### **3. PROTECTION OF GEOGRAPHICAL INDICATIONS IN THE EUROPEAN UNION AND INTERNATIONAL MARKETS**

Like other forms of Intellectual Property, GIs need to be protected in each country where protection is sought, according to the legal framework of that particular country. Below is the description of the procedure in place in the EU (3.1). Another option is to register GIs through the Lisbon System, which is a single procedure for all country members of the system (3.2).

### 3.1 EUROPEAN UNION MARKET

Many of the most emblematic of ASEAN GIs have also obtained protection in the EU. They can be protected through the regular procedure of application at the Directorate General of Agriculture of the European Commission, following the provisions of Regulation EU 1151/2012 of 21 November 2012 on the Quality Scheme for Agricultural Products and Foodstuffs<sup>11</sup> and of Regulation 1308/2013 of 17 December 2013 on establishing a Common Organisation of the Markets in Agricultural Products.<sup>12</sup>

For non-EU products to be registered in the EU market, producers send their applications directly, or via their national authorities, to the European Commission. For spirit drinks and agri-food products, the European Commission has respectively a maximum of 12 and 6 months to examine the application. Foreign GIs will be registered as GIs in the EU market if it fulfils the conditions of the EU system, which are the existence of a link between the product and its place of origin and the existence of a control mechanism. Foreign GIs can be protected either as a protected denomination of origin (PDO) or a protected geographical indication (PGI), which are the two systems in place in the EU. Product names registered as a PDO are those that have the strongest links to the place in which they are made, with every part of the production, processing and preparation process taking place in the specific region. For wines, this means that the grapes have to come exclusively from the geographical area where the wine is made.



PGI emphasises the relationship between the specific geographic region and the name of the product, where a particular quality, reputation or other characteristic is essentially attributable to its geographical origin. For PGI, for most products, at least one of the stages of production, processing or preparation takes place in the region. In the case of wine, this means that at least 85% of the grapes used have to come exclusively from the geographical area where the wine is actually made. For spirit drinks and aromatised wines, for most products, at least one of the stages of distillation or preparation takes place in the region. However, raw products do not need to come from the region.

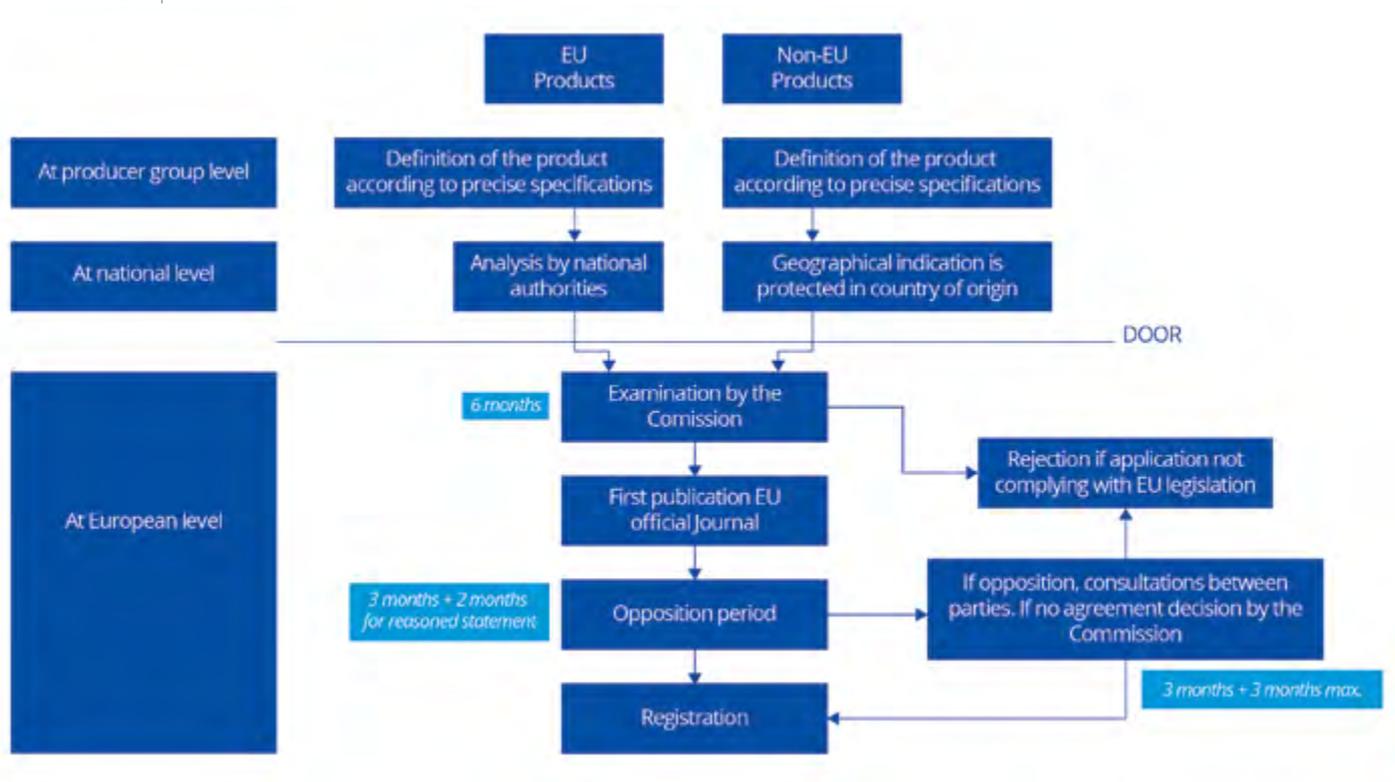
The foreign GIs will then benefit from the same level of protection as any GIs from the EU; and can use the EU PDO or PGI logo.

<sup>11</sup> See more at <http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32012R1151>

<sup>12</sup> See more at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32013R1308>

Figure 8: Procedure to register foreign GIs in the EU for agricultural and food products

Source: European Commission



Below are the GIs from ASEAN countries registered in the EU through the regular procedure:

- Cambodia**
  - Kampot Pepper PGI (registered 2016)
  - Skor Thnot Kampong Speu PGI (registered 2019)
- Indonesia**
  - Kopi Arabika Gayo PGI (registered 2017)
- Thailand**
  - Khao Hom Mali Thung Kula Rong-Hai PGI (registered 2013)
  - Kafae Doi Chaang PGI (registered 2015)
  - Kafae Doi Tung PGI (registered 2015)
  - Khao Sangyod Muang Phatthalung PGI (registered 2016)
- Viet Nam**
  - Phú Quốc PDO (registered 2012)

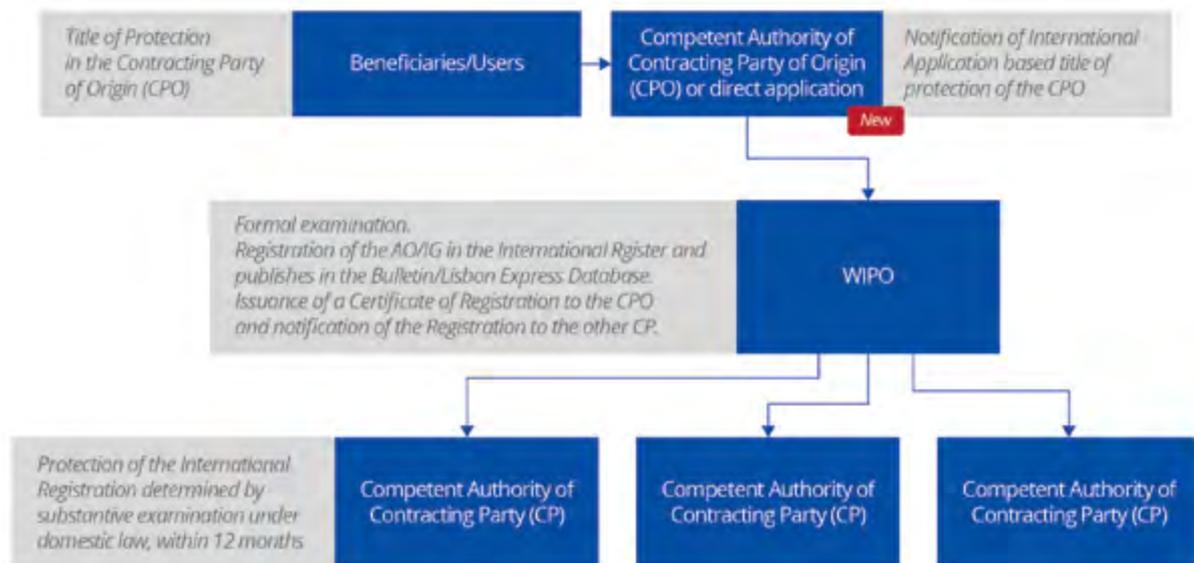
GIs from the ASEAN region can also be protected in the EU market if their country of origin has a bilateral or regional agreement with the EU that includes the mutual protection of such names. Such examples of bilateral trade agreements include those for EU-Viet Nam, EU-South Korea, and EU-Singapore.

### 3.2. GENEVA ACT OF THE LISBON AGREEMENT ON APPELLATIONS OF ORIGIN AND GEOGRAPHICAL INDICATIONS

The Geneva Act of the Lisbon Agreement on Appellations of Origin and Geographical Indications (2015), once in force, will offer comprehensive and effective international protection for the names of origin-based quality products. Protection in all contracting countries of the System (29 countries members as of 2019) will be available through a single registration procedure with the World Intellectual Property Organization (WIPO), reducing formalities and costs. An application for international registration will be able to be filed directly by the beneficiaries themselves or their representatives, or by the national Competent Authority (usually the national industrial property office). Any appellation of origin or geographical indication registered will remain valid for as long as it is protected in the Contracting Party of origin and will be protected against any misuse or imitation in respect of goods of the same kind, or goods that are not of the same kind, or services, under certain conditions in all the country members of the Lisbon System except if they oppose. The Lisbon System provides thus a facilitation of international protection. Cambodia is the first country in the ASEAN region to adhere to the Geneva Act.

Figure 9: GI protection via the Lisbon System

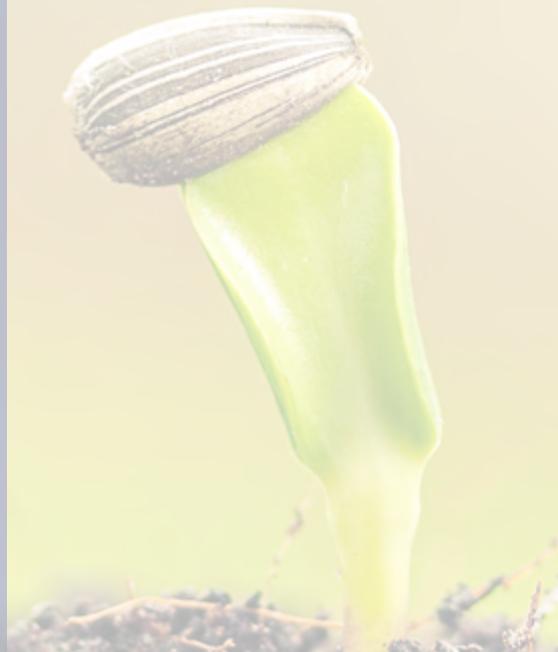
Source: WIPO





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## 4. KEY EXAMPLES OF GEOGRAPHICAL INDICATIONS IN THE ASEAN REGION

Of the 346 GIs registered as at January 2019, the below examples are selected by the concerned ASEAN national IP offices as some of the most prominent, successful and strategic GIs in terms of social and economic development. For details of all GIs registered in the ASEAN region, please refer to the ASEAN GI Database at <http://asean-gidatabase.org/gidatabase/>.

Registration no.:

KH/GI/00001/10

Date of registration:

2 April, 2010

Logo:



## 4.1 CAMBODIA: KAMPOT PEPPER



### MAIN CHARACTERISTICS

There are four different types of Kampot Pepper depending on the time of harvest and the processing technique: green, black, red and white.

The Kampot Pepper specific test lies in its strong (but not "burnt") pungency, not aggressive but developing progressively in the mouth. Beside the spicy character, its aromatic intensity gives to pepper its particular quality. The grains of pepper show ideal physical conditions in terms of size and density.

The physical and organoleptic characteristics of the product are the following:

Type	Form	Size & Density	Colour	Smell	Other
Black Pepper	Dried berries	$\varnothing \geq 4 \text{ mm}$ Density $\geq 570 \text{ g/l}$	Dark black, Black brown, Black or grey, Black	The smell of the grain is medium burnt.	Tolerance: Deviations of 5% in the size of the berries and 2% in the colour of the berries are allowed.
	Ground Pepper	Powder with small fragments of berries	Dark grey with black points		Prohibited defects: - Plant waste - Dust - Fungus - Receptacle of 5%
Red pepper	Dried berries	$\varnothing \geq 4 \text{ mm}$ Density $\geq 570 \text{ g}$	Brown red or dark red.	After grinding: the smell of powdered pepper is more distinctly burnt and long-lasting.	Prohibited defects: - Plant waste - Dust - Fungus - Receptacle of 1%
White pepper	Dried berries	$\varnothing \geq 3 \text{ mm}$ Density $\geq 600 \text{ g}$	Grey white with little yellow or light brown spots. It must be a natural colour. No substance must be added to change the colour.		Prohibited defects: - Plant waste - Dust - Fungus

Type	Form	Size & Density	Colour	Smell	Other
Green pepper	Whole cluster of fresh berries	Clusters of at least 10 grains. Each grain $\varnothing \geq 3$ mm.	Dark Green	- Herbal green pepper aroma  - There is no burnt smell when it is grain.	Prohibited defects: - Plant waste - Dust - Fungus
	Berries or whole clusters in brine or vinegar	Clusters of at least 10 grains. Each grain $\varnothing \geq 3$ mm.	Still green. It must not change to brown.	- When it is ground, the smell is very distinctly burnt but easy to lose.	

As regards to the specific characteristics of the different types of Kampot Pepper:

- The green pepper variety has a fresh citrus flavour and is less spicy than the dried varieties.
- Black pepper has a deeper, stronger and vaguely floral flavour with hints of flower, eucalyptus and mint. It can range from mildly sweet to intensely spicy.
- Red pepper is sweeter and less spicy than the black variety, but its flavour is more rounded. It delivers a powerful fruity aroma.
- In white pepper, the outer skin of the fruit is removed after the process of soaking; this gives the product a different taste which carries notes of fresh grass and lime.

## METHOD OF PRODUCTION/PROCESSING

- Only land plots located within the defined geographical area with good drainage capacities are selected for the plantation of the pepper plants, i.e. the plantations shall be located on the hillock or along the base of the mountain, and set up on lateritic rocky or sandy soil. Other locations, such as foothills or plateaus can also be used for pepper plantations as long as they have good drainage capacities by its natural declivity. In these land plots a drain for the water shall be prepared by means of a canal of at least 0.80 metres deep surrounding the pepper plantation. The land plot must be close enough to a source of water in order to facilitate irrigation.
- Only two varieties of the species *Piper nigrum* L. can be used for the production of Kampot Pepper: Kamchay and Lampong (or Belantoeung), locally known respectively as “small leaves” and “big leaves” varieties.
- Pepper vines are planted on small linear billons. A space of at least 1.80 metres shall separate the vines, with a visible location for the input of natural fertilizers (manure) and new soil. To protect the young plants from the sunshine, a shelter shall be built and maintained on the plantation, at least until the plants are 3 years old.
- Only natural fertilisers are used, mainly based on input of additional soil and manure, with the possibility of using other organic fertilisers (for example: application of cow dung and bat guano, or fertilisers produced by the farmers from rice field crabs). Fertilisation shall be implemented at least once a year, between May and July, for full periods of 3 years, but in the 4<sup>th</sup> year the implementation of the fertilisation is up to the producer.
- Water is supplied during the dry season, therefore the land plot must be close enough to a source of water arranged to facilitate the irrigation.

- The land plot must be supplied with exogenous soil at least once every 2 years if the soil is insufficient to protect pepper plants with the increase of water. From June to December, the soil must be hoed to break it up, allowing water penetration and destruction of soil pests such as termites.
- The use of herbicides is not allowed.
- Pest control: in case of inefficiency of the natural means, the use of only those chemical insecticides rated as moderately hazardous (Class II “Green colour”) and slightly hazardous (Class III “Blue colour”) according to the World Health Organization’s classification is allowed.
- Harvest is done by hand. For black and red pepper, the harvest shall start from 1 January to 31 May when the stem colour of the pepper berries starts becoming yellow until some berries start being ripe. The pepper can be harvested cluster by cluster or berry by berry. For red pepper, only the fully ripe berries are selected, either while harvesting (in such a case, they may be harvested berry by berry) or after harvest (by selecting the red berries from the clusters). Green pepper can be harvested at any time when the berries are still of green colour.
- Drying process (for black, red and white pepper): on nylon, mat or tent and above cement areas.
- Soaking (only for white pepper): berries are soaked in boiling water for a maximum period of 5 minutes, and then soaked in cool water for a maximum period of 48 hours. After that, the exocarp of the berry is removed in order to get the white pepper.
- Sorting berries: done in very good sanitary conditions to prevent microbiological contamination and chemical contamination. The operators must clean all parts of their bodies that are directly in contact with the pepper.
- Cleaning: black pepper can be cleaned, either when just harvested or after the drying process, into water for a maximum of 5 minutes.
- Pickling for green pepper: is done by putting the green pepper (either in berries or clusters) in brine or vinegar.
- Storage: in a location well ventilated, protected from sunshine and humidity, and capable of preventing any chemical and microbiological contamination. The pepper shall not be placed directly on the ground.
- Packaging: The product must be packed in a neutral material, suitable for food, new and which does not interact with the pepper. The packaging must be sealed and also marked with the individual batch number (provided to ensure the traceability of the product). The packaging shall also bear the identifications provided in Section IX – Labelling which guarantees the authenticity of the product.

## **GEOGRAPHICAL AREA**

Districts of Kampong Trach, Dan Tong, Toeuk Chhou, Chhouk and Kampot City. All of these districts are in the province of Kampot; Kep City and Damnak Chang Aeur, in the province of Kep.

## **LINK WITH THE ORIGIN**

Pepper production in Cambodia is mentioned in documents as old as the reports of the Chinese explorer Tchéou Ta Kouan in the 13<sup>th</sup> century. At the end of the 19<sup>th</sup> century, the province of Kampot witnessed a real “pepper fever” with the arrival of the French. At the beginning of the 20<sup>th</sup> century, the production of this spice in Kampot intensified, reaching up to 8,000 tonnes per year. In the middle of the 20<sup>th</sup> century, the production of Kampot pepper, which stabilized at around 3,000 tonnes per year, was of exceptional quality. By that time, the name of Kampot had become strongly associated to pepper, and the product was well-known, especially in France and the rest of Europe. Kampot pepper was highly

appreciated for its quality, particularly among the chefs community in France and Europe. The history and reputation of Kampot pepper is well documented and illustrated in the book "Kampot, miroir du Cambodge. Promenade historique, touristique et littéraire" (Editions YOU-FENG, Paris, 2003) written by Luc Mogenet, a respected geographer and rural-development economist who studied the history of the region. He talks about pepper cultivation that brought Kampot prosperity toward the end of the 19<sup>th</sup> century; in the 1920's, almost all of the pepper consumed in France came from that region of Indochina, according to the author. The French magazines "Paris-match" (n° 969-977, 1967) and "Connaissance des arts" (Societe Francaise de Promotion Artistique, n° 189. 1967) published an article called "Phnom Penh, Angkor - un monde perdu et retrouvé". The "Bulletin du comité des travaux historiques et scientifiques" and the "Bulletin de la Section de géographie" (Imprimerie nationale, 1915), the book "Un hiver au Cambodge: chasses au tigre, à l'éléphant et au buffle sauvage" (Edgar Boulangier, Mame 1887), the "Bulletin économique de l'Indochine" (vol. 6, 1903), etc. are other documents that tell about the production of Kampot pepper within this period.

The production of Kampot pepper had to undergo a dramatic stop due to the Khmer Rouge regime and the civil war. At the end of the 20<sup>th</sup> century, with the relative calm restored in the country after the elections of 1998, producers' families of Kampot and Kep came back to their ancestral land. Coming from several generations of pepper producers, they naturally cleared the land left abandoned and started cultivating pepper again using the traditional methods inherited from their ancestors.

Several documentaries praising the quality of the product, and telling about its specificity, have been produced and broadcasted worldwide, e.g.:

- The famous English chef Rick Stein made a documentary about Cambodia and Kampot pepper that was broadcasted worldwide by the BBC ("Rick Stein's Far Eastern Odyssey", Programme 1). It was first transmitted on 19 July 2009 with several repetitions afterwards.
- The Cambodian channel APSARA TV produced and broadcasted in 2009 a documentary about Kampot pepper and the concept of Geographical Indication.
- The French TV channel M6, on 25 October 2009, emitted a documentary called "Nouveaux produits, nouvelles habitudes: révélations sur nos assiettes", within the programme "Zone Interdite", that mainly focussed on Kampot pepper.
- The show "Les petits plats du Grand Mékong" of TÉLÉROME dedicated a programme to the pepper from Kampot; transmitted on 14 May 2014.

Kampot pepper is nowadays mentioned, and described as a pepper of the finest quality, in many tourism and culinary-related guides, e.g.: "Lonely Planet Cambodia" (by Lonely Planet, Nick Ray, Greg Bloom. 2014), "Consumed: Food for a Finite Planet" (by Sarah Elton. 2013), "Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes" (by Gordon Ramsay. 2011), "The Rough Guide to Cambodia" (by Beverley Palmer, 2013), etc. Likewise, an article on the product, with the title "Kampot's black gold", was published in the "Bangkok Airways Inflight Magazine" of March 2014.

All the above proves that the Kampot Pepper enjoys a reputation that it is attributable to its geographical origin.

## GI MANAGEMENT BODY/ASSOCIATION

Kampot Pepper Promotion Association (KPPA).

## CONTROL BODY

Three types of control:

- Self-control: carried out by the farmer, himself or herself. Farmers shall be well-versed on the book of specifications for “Kampot pepper” and ensure that the implementation complies with the book of specifications;
- Internal control: conducted by the Kampot Pepper Promotion Association (KPPA); and
- External control: an inspection is carried out by an independent body recognised in accordance with the Law on “Geographical Indication Product of Cambodia”, under Chapter 7 and Article 26.

Producers or operators cannot refuse access to the internal or external inspector to the plots or to its facilities. They cannot refuse more than one time an inspection schedule.

## NUMBER OF USERS OF THE GI

Year	Number of Members		Number of Poles		Surface of Land (ha)
	Producers	Traders	Total	Harvest	
2009	113	7	23,116	17,392	9.45
2010	118	12	27,012	19,485	10.80
2011	129	15	30,765	21,939	12.50
2012	142	13	42,335	24,006	16.93
2013	252	15	81,499	29,937	32.59
2014	215	17	155,553	40,332	62.22
2015	241	17	251,800	75,213	115.72
2016	342	18	425,075	120,937	186.27
2017	387	21	526,075	170,550	210.45
2018	440	27	678,605	678,605	271.44

Source: Kampot Pepper Promotion Association (KPPA)

## APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI

Year	Harvest (kg)		Total Fee (USD)
	Total	Kampot Pepper	
2009	10,257	9,660	483
2010	15,511	9,193	4,596
2011	23,692	18,833	9,416
2012	23,201	20,689	10,347
2013	22,218	20,500	10,250
2014	35,547	32,030	16,015
2015	62,431	60,000	30,000
2016	73,406	52,446	26,223
2017	102,222	65,180	32,590
2018	73,270	53,767	26,883

Source: Kampot Pepper Promotion Association (KPPA)

## EVOLUTION OF PRICES AFTER THE GI

Year	Cost of Kampot Pepper ( per kg)		
	Black (USD)	Red (USD)	White (USD)
2009	4.50	8.00	10.00
2010	5.75	10.00	12.00
2011	7.00	15.00	15.00
2012	8.00	15.00	15.00
2013	11.00	15.00	18.00
2014	11.00	18.00	20.00
2015	15.00	25.00	26.00
2016	15.00	25.00	26.00
2017	15.00	25.00	26.00
2018	15.00	25.00	26.00

Source: Kampot Pepper Promotion Association (KPPA)

## OTHER ADVANTAGES OF HAVING THE GI REGISTERED

- Avoids market changes and risk from price competition because producers have a unique product
- Increase in price of the products

- Has impact on the identity and image of the territory (tourism)
- Helps to increase quantity and improve quality of the product
- Helps to develop the structure of the product's value chain

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

10 Cases.

### **WEBSITE**

Email: [kppa2008@yahoo.com](mailto:kppa2008@yahoo.com) / [kppa2008@gmail.com](mailto:kppa2008@gmail.com)

Website: <http://www.kampotpepper.biz>

**Registration no.:**  
KH/GI/00003/18  
**Date of registration:**  
15 June 2018  
**Logo:**



## 4.2 CAMBODIA: KOH TRUNG POMELO



### MAIN CHARACTERISTICS

The Koh Trung Pomelo comprises two flavours: Sweet, and Sweet & Sour

- Sweet taste: sweet and delicate but not bitter
- Sweet and sour taste: sweet and sour but not bitter

No.	Characteristics	Description
1	Size	Circumference is 13-18 cm
2	Outer appearance	Shape of a bottle neck, oval or round but not perfectly round
3	Skin color	Light green, light yellow, slightly yellow and green
4	Skin Characteristics	- The maximum thickness is 3.5 cm - Fresh skin, crisp skin or wilted skin
5	Flesh Characteristics	- Soft section of the citrus fruit - Good and full section of the citrus fruit - The sections of citrus fruit are light pomegranate colour, light pink or sugarcane colour.

## METHOD OF PRODUCTION/PROCESSING

- Land cropping must be with a soil type as mentioned in section 5.1 above. Each farm or location for growing pomelo trees must be inspected and approved by the Koh Trung - Kratie Pomelo Producer Association. The number of pomelo trees and their ages shall be recorded in the matter accounting of the association. For a new farm or location, or expanded new farm or location, it must be inspected and approved by the association before planting.
- Varieties shall be sourced from Sangkat Koh Trung and are the following two varieties:
  - Sweet variety: sweet taste, a number of farmers commonly call it white section or boss variety or minister variety. Its fruit is shaped like a bottle neck, be it white section or boss variety or minister variety. Its shape is like a bottle neck, but it becomes a rounded shape when it bears many fruit.
  - Kro Nhov variety: sweet and sour taste, its fruit is shaped like a bottle neck, but it becomes a rounded shape when it bears many fruit.
- Planting: from air-layering (the method of layering is natural). The interval and row of pomelo planting is unlimited, the interval and row of pomelo planting is set at least 6m x 6m; digging a hole with the following size: edge of hole: 0.5 m; depth of hole: 0.5 m. Planted land shall be kept under sun light at least 15 days before planting; Mixing agricultural lime, animal manure and natural fertilizer and then placing them in the prepared hole before planting.
- Watering: they can be irrigated from rainfall, rivers, groundwater, or ponds, which are not contaminated with chemicals.
- Weed Control: to use manual measures (by hand, ploughing, weed cutter, etc.), do not use pesticides.
- Insect and disease control: agricultural chemicals (green, yellow or blue circle) can be used on pomelo trees when their age is under 2 years. Only traditional medicine or biological controls after the pomelo trees are over 2 years.
- Soil improvement: producers can apply only natural fertiliser (animal manure, compost, plant waste...) on their pomelo trees. Placing sand around the base of pomelo trees every 2 years.
- Pruning: pomelo trees shall be pruned at least once per 2 years when its 5-years of age or over. This requirement will be carried out from 1 January 2020.
- It is prohibited to apply any hormones or supplementary substances to boost flowering and bearing of fruit.
- Harvest and post-harvest: the pomelo fruits can be harvested at least 5 years after planting.
  - Seasonal harvest: starting from November to December.
  - Out of season harvest (called Kra Lork fruits): starting from January to October.
  - Fruit is harvested when its skin is light green and becomes powdery, appearance: its bottom goes inward, original leaves turn yellow.
  - Fruit is harvested by hand or with a bamboo hook. Harvesting of fallen fruit is prohibited.
- Post-harvest techniques and storage operations: after harvesting, pomelo fruits must be kept under the shade between 24 and 48 hours to make the moisture of the pomelo skin decrease and wilt and so it can be stored for a long time.

- Processing and packaging: natural packaging which can be made from water hyacinth, banana sheath or clean materials etc. Each pomelo fruit must be stamped to indicate the date of its harvest. It must also bear the brand name of Koh Trung pomelo. Its brochures will be attached to the packaged fruits. For selling places/stalls, Koh Trung pomelo fruits must be clearly displayed and kept separate from other-sourced pomelo fruits.

## GEOGRAPHICAL AREA

The villages of Kbal Koh and Chong Koh in Sangkat Koh Trung, Krong Kratie district  
Voadthonak Commune in Sambour district  
Chrouy Banteay Commune in Prek Prasab district

## LINK WITH THE ORIGIN

The name of “Koh Trung” has a history related to a Khmer King. A long time ago, there was a Khmer King who came to visit and stay at Phnom Sombok in the Chet Borei district of Kratie province. On a full moon day, the King and his officers travelled across a rocky bed to the island. When he arrived in the afternoon, the weather was hot and then the King took a bath with all his royal servants, senior officials and officers. While taking a bath, the King lost his ring there, which resulted in the island being named “the Island of the lost ring” by the King and villagers. Some said that the King died in Kratie and his body was buried on an island, which later was called “Koh Trung”.

According to old people living on this island, pomelo originated from Kratie province. A description of soil characteristics along the Mekong River as well as the conditions of weather and water quality provided specific conditions that allow the pomelo trees to deliver their best quality. The same pomelo variety when planted in other areas does not produce the same quality.

Prohibition of herbicides and pesticides, as well as hormones, and limited use of artificial fertilisers allow the fruits to become quickly mature and to increase its taste. This requires farmers to take care of each pomelo tree.

Koh Trung Pomelo started to become well-known and famous throughout Cambodia since 2002. In that year, Koh Trung Pomelo was promoted by the provincial governor of Kratie as it enjoys a unique taste and distinction from other pomelo grown or sourced from other areas.

## GI MANAGEMENT BODY/ASSOCIATION

Koh Trung-Kratie Pomelo Producer Association.

## CONTROL BODY

Three types of control of Koh Trung Pomelo will be performed as follows:

- Self-control: carried out by the farmer, himself or herself. The farmer shall be well-versed on the book of specifications of “Koh Trung Pomelo” and ensure that the implementation complies with the book of specifications;
- Internal control: conducted by Koh Trung-Kratie Pomelo Association; and
- External control: an inspection is carried out by independent body recognised in accordance with the Law on “Geographical Indication Product of Cambodia”, under Chapter 7 and Article 26

Producers or operators cannot refuse access to the internal or external inspector to the plots or to its facilities. They cannot refuse more than one time an inspection schedule.

Part of the internal control is the sensorial analysis of pomelo fruits from trees 5 to 10 years old. For trees over 10 years old, only a random sample will be inspected by the association.

## NUMBER OF USERS OF THE GI

There are 160 members in the Association

Koh Trung			Voadtonak			Total		
Member	Pomelo Trees	Surface (ha)	Member	Pomelo Tree	Surface (ha)	Member	Pomelo Trees	Surface (ha)
144	7,387	35	16	5,245	28.51	160	12,632	63.51

Source: Koh Trung-Kratie Pomelo Producer Association

## APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI

Description	Average quantity sold before registration	Average quantity sold after registration
2018	≤ 40,000	≤ 50,000

Source: Koh Trung-Kratie Pomelo Producer Association

## EVOLUTION OF PRICES AFTER THE GI

Description	Average cost before registration (USD/pomelo)	Average cost after registration (USD/pomelo)
Producers/Farm gate	1.88	2.50
Middlemen	2.13	2.75
Consumer	2.75	3.50

Source: Koh Trung-Kratie Pomelo Producer Association

## OTHER ADVANTAGES OF HAVING THE GI REGISTERED

- Avoids market changes and risk from price competition because producers have a unique product
- Increase in the price of the products
- Has impact on the identity and image of the territory (tourism)
- Helps to increase quantity and improve quality of the products
- Helps to develop the structure of the product's value chain

## ANY CASES OF VIOLATIONS OF GI RIGHTS

None.

## WEBSITE

Email: ktpa2018@gmail.com

Website: under construction

**Registration no.:**

IDG 000000038

**Date of registration:**

23 December 2015

**Logo:**



## 4.3 INDONESIA: AMED BALI SALT



### MAIN CHARACTERISTICS

Amed Salt has a shiny white colour, with small to medium sized crystals, is easily dissolved and crushed in the mouth and provides a salty taste that is easily lost without excessive bitterness, with a 96.4-95.1% NaCl content and water content from 11.7 to 14.2%.

### METHOD OF PRODUCTION/PROCESSING

The production process is carried out by using a method that has been developed since the era of Karangasem Kingdom around 1,500 AD, by trapping the crystals of the sea salt in the soil called essence soil in Pesasahan and then washing the trapped salt with seawater through the filtering system to produce the nyah water. Furthermore, the nyah water is dried in a manger made from a halved coconut stem until it produces the salt and salt flower. This process is supported by good quality seawater containing a lower amount of NaCl. The current production area of Amed Salt is very limited, only in the coastal areas of Amed and Lebah hamlet associations in Purwakerthi village, Abang sub-district, Karangasem regency, in the province of Bali. It covers a 1 km stretch of coastline that is 100 m wide, with a total area of around 10 ha.

### GEOGRAPHICAL AREA

The Amed Salt production area is currently very limited, only in the Amed banjar area of Amed and banjar Dinas Lebah in Purwakerthi village, Abang sub-district, Karangasem, Bali.

### LINK WITH THE ORIGIN

In the Amed area, people try to get salt by trapping salt crystals in the soil, called sari soil, and then washing the trapped salt with seawater through a filtration system and drying it in a halved coconut shaft. This process is supported by good seawater quality with low NaCl content. The climate in the village of Purwakerthi is rather wet, with a temperature range of 29°C–35°C, rainfall of 1,472–2,550 mm/year, and rainy days of 119-193 days/year. The production process for Amed Salt is well-controlled by salt farmers, and this knowledge is passed from generation to generation through the process of seeing and working directly in salt-making areas. Amed Salt farmers work in groups.

### GI MANAGEMENT BODY/ASSOCIATION

The Community for the Protection of Geographical Indication (MPIG) of Amed Bali Salt Lebah Hamlet association, Purwakerthi Village, Abang Sub-District, Karangasem Regency, Bali (Chair: I Nengah Suanda), Tel: +62 81936451718, +62 85338679479  
Email: mpig.garamamed@gmail.com

### CONTROL BODY

Directorate General of Intellectual Property  
Jl. HR. Rasuna Said Kav. 8-9 Jakarta Selatan, Tel.: +62 21 57905613 Ext. 1511  
e-mail: guna\_siji@yahoo.com

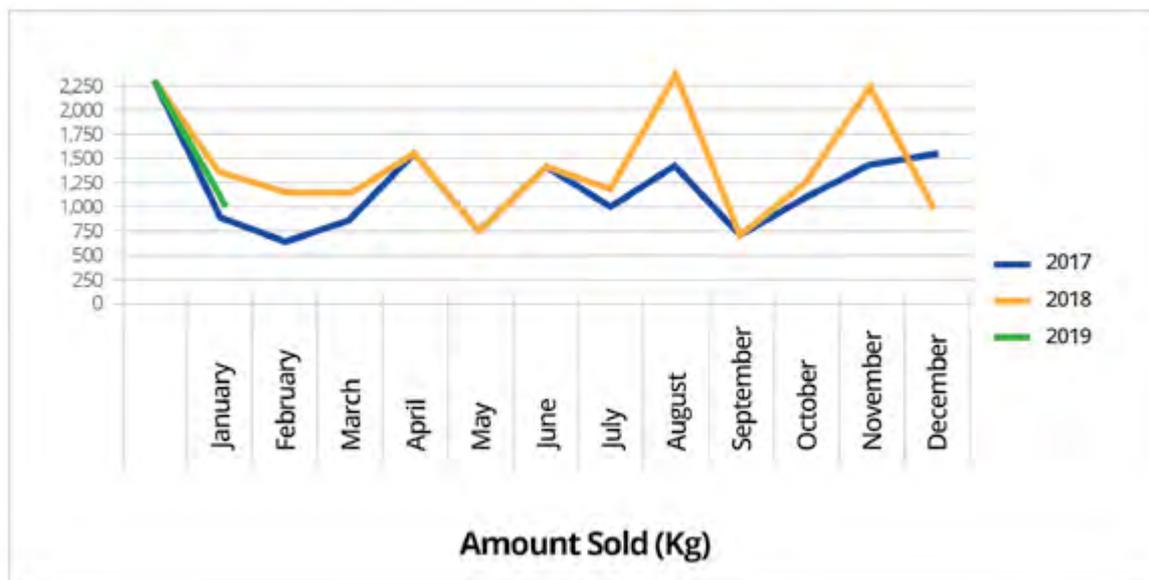
### CONDITIONS BEFORE GI REGISTRATION

The salt price was very cheap, only IDR 3,000-5,000/kg and the land price expensive due to tourism development. Many areas for drying the salt were changed into lodgings, restaurants and villas. There were initially more than 25 groups of salt farmers, but now there are only 5 registered groups of farmers producing Amed Salt.

Following GI registration, salt in a sack was sold by the MPIG at IDR 27,000/kg in 2017, IDR 27,000-35,000/kg in 2018. Packaged salt was sold at IDR 60,000-70,000/kg. Salt in a packaged bag of 150 g was sold at IDR 25,000. In 2019, the MPIG is supplying Amed Salt regularly to 14 hotels, restaurants, and cafes (horeca).

### INCREASE OF PRODUCTION AND OF PRICE

Figure 10: Amount of Amed Bali Salt sold (kg)



Source: Amed Bali Salt MPIG, January 2019

Figure 11: Value of Amed Bali Salt sold (IDR)



Source: Amed Bali Salt MPIG, January 2019

The volume and value of Amed Salt has increased since obtaining Geographical Indication protection, as indicated in the charts above and table below.

Year	Sales	
	kg	Value (IDR)
2017	10,369	279,963,000
2018	13,273	390,888,000

#### ANY CASES OF VIOLATIONS OF GI RIGHTS

None.



**Registration no.:**

IDG 000000014

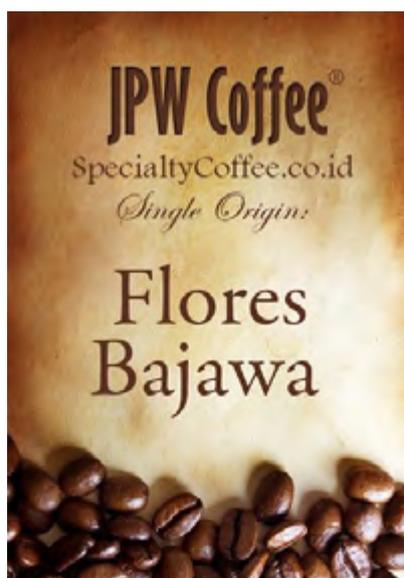
**Date of registration:**

28 March 2012

**Logo:**



## 4.4 INDONESIA: FLORES BAJAWA ARABICA COFFEE



### MAIN CHARACTERISTICS

Flores Bajawa Arabica Coffee is famous in domestic and international markets. It is known as a special coffee which has a different taste and aroma. Most of the Arabica Coffee from Bajawa area in Flores, if it is roasted at a medium level, will have some main flavour components as follows: fragrance of dry-ground coffee, strong aroma with some floral scent of the brewed coffee, strong and tasty flavour, viscosity of its body, medium level of acidity, and a strong impression of its sweetness.

### METHOD OF PRODUCTION/PROCESSING

The coffee which is grown in the Ngadha Highland only originates from the Arabica variety. The producers must follow certain techniques to preserve the coffee plantations (the use of natural fertiliser, the use of shade plants, the density of the coffee planting, prohibition of synthetic pesticides, etc.). The coffee's red berries are picked manually and chosen thoroughly to ensure the best quality with the proportion of red berries kept to a minimum of 95%. In order to get the coffee's green bean, the berries are washed (fully wet-method processing), sorted, peeled, fermented, immersed, dried by using sunlight, separated by size and stored. The coffee beans initially are sorted and separated by size and then sorted manually by hand to ensure the best quality of the beans. The coffee products from the Ngadha Highland are mostly in the form of the green beans (as the raw materials) and only a small number of them are in the form of ground coffee (as the final product). The roasting process does not have to take place within the production area.

### GEOGRAPHICAL AREA

The geographical area of Flores Bajawa Arabica Coffee is located on Flores Island. The Ngadha Highland is an area on the two slopes of the Mount Inerie and Mount Abulobo volcanoes. Administratively, the geographical area of this coffee is located in Bajawa district and Golewa district, Ngadha Regency, Province of East Nusa Tenggara.

## **LINK WITH THE ORIGIN**

The local traditional method for producing coffee beans is one of the factors that makes the specialty of Flores Bajawa Arabica Coffee. Other factors are the geographical area (1,000-1,550 m above sea level) with fertile volcanic soil and climatic condition (the average temperature is 15-25 °C and at certain times the temperature is very cold (<10 °C) because of the influence of the southeast monsoon from the Australian continent) creates a specific area. The agricultural ecosystem, which is very suitable for Arabica coffee and the climate condition of the Ngadha Highland, combined with the knowledge of the producers, makes the high-quality coffee.

## **GI MANAGEMENT BODY/ASSOCIATION**

The Communities for the Protection of Geographical Indication (MPIG) of Flores Bajawa Arabica Coffee.

Secretary: Mr. Egil Ruba

Tel: +62 82335545496

## **CONTROL BODY**

Directorate General of Intellectual Property

Jl. H.R. Rasuna Said Kav. 8-9 Jakarta Selatan

Tel.: +62 21 57905613 Ext. 1511

E-mail: [guna\\_siji@yahoo.com](mailto:guna_siji@yahoo.com) ; [rizki.junaidi@djip.go.id](mailto:rizki.junaidi@djip.go.id)

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

In 2010, through the MPIG, Flores Bajawa Arabika Coffee obtained the Certificate of Geographical Indication and had 14 units of product processing (UPH). By 2015, there had been 78 units of product processing and almost 2,000 farmers as members of MPIG.

## **EVOLUTION OF PRICES AFTER THE GI**

In 2012, the price of Flores Bajawa Arabica Coffee red berries at the farmer level reached IDR 4,500/kg and MPIG sold the coffee's green beans at IDR 42,500/kg and has successfully promoted the coffee to the specialty coffee market under the name Flores Bajawa Arabika Coffee. The communities have felt the benefits from empowerment activities, such as improvement in knowledge and skills of the coffee farmers and a significant increase in coffee prices at the farmer level. Currently, MPIG has been able to buffer the coffee price. The coffee has entered the tourist market and the Ngadha Regency has become an area for coffee tourism where every tourist who visits the place must enjoy the coffee. If they do not drink the coffee, it means they have not come to Bajawa. Several organisations have expressed their interest in collaborating with the MPIG (both domestic and foreign NGOs). Total income of the farmers/UPH who are members of MPIG and sell through one door in MPIG reached IDR 4.3 billion in 2014 and IDR 8.4 billion in 2015. This constitutes 10% of total production of Flores Bajawa Arabika Coffee in the Bajawa highland. Today, the farmers still receive the added value from the price difference of the coffee's red berry and processing product and MPIG only collects IDR 100 per litre per kilogram for the fee of using the GI logo.

Figure 12: Price Development of Arabika Coffee at the Farmer and Exporter Levels

No	Year	Price of Coffee Berry at Farmer Level (IDR/kg)	Price of Coffee Berry at UPH Level (IDR/kg)	Price of Coffee Green Bean at Farmer Level (IDR/kg)	Price of Coffee Green Bean at UPH Level/ Export (IDR/kg)
1	2005	1,800	2,200	11,000	17,500
2	2006	1,800	2,200	11,100	18,400
3	2007	1,900	2,400	11,600	20,600
4	2008	2,000	2,400	15,000	24,500
5	2009	2,500	3,300	17,000	27,100
6	2010	3,000	3,500	20,000	30,000
7	2011	5,000	5,500	27,000	52,000
8	2012	4,500	5,000	23,000	42,500
9	2013	3,000	4,000	15,000	32,600
10	2014	3,500	4,500	25,000	52,500
11	2015	4,000	5,200	23,000	60,000

Note: Price is based on the coffee price trend of the exporter, red section indicates prices after the GI was obtained  
Source: Flores Bajawa Arabica Coffee MPIOG

## ANY CASES OF VIOLATIONS OF GI RIGHTS

None



**Registration no.:**

IDG 000000005

**Date of registration:**

28 April 2010

**Logo:**



## 4.5 INDONESIA: GAYO ARABICA COFFEE



### MAIN CHARACTERISTICS

Gayo Arabica Coffee is famous in domestic and international markets. Known for its reputation as a specialty coffee which has a distinctive flavour and aroma, as well as a complex flavour, light acidity and heavy body. It gives a thick and strong aroma. Gayo Arabica coffee can be divided into two different levels of quality depending on several factors (environment, cultivars and processing method): conventional coffee and Gayo specialty.

### METHOD OF PRODUCTION/PROCESSING

Coffee grown in the Gayo area comes from the Arabica variety only. Producers must follow special techniques to conserve coffee plots (such as natural fertilisers utilisation, shade plants application, planting density etc.). Coffee berries are harvested from September to May-June. Fully ripe berries are selectively sorted by hand to ensure their best quality. To obtain green coffee beans, berries are washed (full wet process), sorted, pulped, fermented, immersed, dried using sunlight, graded and stored. Coffee beans previously sorted and graded are then sorted by hand to ensure the best quality of beans. Coffee products from the Gayo Highlands are mostly in the form of green coffee beans (as raw materials) and only small quantities are in the form of ground coffee (as final product). The roasting process is not required to take place within the production area.

### GEOGRAPHICAL AREA

The Gayo Highlands are located in one of the Bukit Barisan mountains on the island of Sumatra, in the northernmost part of Sumatra island and in the centre of Aceh Province. Administratively, Gayo Highlands include the Regency of Central Aceh, Bener Meriah and Gayo Lues. These three main cities are the three district capitals, namely Takengon, Simpang Tige Redelong and Blangkejeren.

### LINK WITH THE ORIGIN

The local traditional method of coffee bean production is a major factor which creates the specialty Gayo Arabica Coffee. Subsequently, the geographical area (900-1,700 m above sea level) is the perfect agricultural ecosystem for Arabica coffee. The Gayo Highlands climate conditions combined with the knowledge of producers make Gayo Arabica Coffee a high quality coffee.

## **GI MANAGEMENT BODY/ASSOCIATION**

Community Foundation for the Protection of Gayo Coffee (MPKG)

(Chair: Bapak Mustafa Ali, Secretary: Hadiyan)

Tel.: +62 81360109951, +62 82367555559

Email: mpkg09@gmail.com; hadiyan.tmi.itb@gmail.com

## **CONTROL BODY**

Directorate General of Intellectual Property

Jl. H.R. Rasuna Said Kav. 8-9 Jakarta Selatan,

Tel.: +62 21 57905613, ext. 1511

Email: guna\_siji@yahoo.com; rizki.junaidi@dgip.go.id

Website: www.dgip.go.id

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

### **Conditions before registering the GI:**

1. From the practice of international trade, several international roasters used the word Gayo in their trademarks, for example, the registration of "Gayo Mountain Coffee" CTM No.001242965 as a trademark in Europe caused the prohibition of the use of the word Gayo in the coffee trade in Europe, which inflicted a financial loss for Indonesia.
2. Before registering Gayo Arabica Coffee as a geographical indication, many local exporters used the name Mandailing Gayo even though the Mandailing itself is the geographical name of a region in North Sumatra that also produces Arabica coffee.
3. The name Gayo Arabica Coffee was often misused for addressing coffee outside Gayo.

### **Conditions after registering the GI in Indonesia and the European Union:**

1. Currently, the number of MPKG members is increasing and spreading in the cities in Aceh and even outside Aceh, especially roaster entrepreneurs.
2. The GI development of Gayo Arabica Coffee nowadays has been quite significant both from the quality side and the use of the logo/label on the product packaging. In order to guarantee the product quality, MPKG is supported by the Gayo Cupper Team that helps conduct the testing on the Gayo Arabica Coffee product produced by the farmer group before carrying out the auction process.
3. Local government through the related department needs to encourage and facilitate the MPKG in order to strengthen the institutional organisation and dissemination to the community.
4. Every harvest season, MPKG has also sold the coffee through an auction system participated by a lot of buyers outside the region.

## **EVOLUTION OF PRICES AFTER THE GI**

The price of Gayo Arabica Coffee before being registered for GI protection was around IDR 40,000-50,000/kg. However, after being registered for GI protection, it increased to around IDR 100,000-120,000/kg.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

IDG 000000004

**Date of registration**

28 April 2010

**Logo:**



## 4.6 INDONESIA: MUNTOK WHITE PEPPER



### MAIN CHARACTERISTICS

Muntok White Pepper is characterized by white colour, strong aroma and flavour, pungent aromatic taste, and having at least 15% piperine content.

### METHOD OF PRODUCTION/PROCESSING

Muntok White Pepper is obtained from processed ripe pepper fruit which are marked by yellow or red colour. Protection of the GI refers to peppercorns or ground pepper produced from Muntok White Pepper, which is processed by soaking, washing and drying. There are two types of processing methods: traditional methods/manuals and modern methods/mechanics.

### GEOGRAPHICAL AREA

The production area of Muntok White Pepper is located in the Regency of Bangka, Central Bangka, West Bangka, South Bangka, Belitung, East Belitung and City of Pangkalpinang, in the Province of Bangka Belitung Islands.

### LINK WITH THE ORIGIN

Bangka Belitung, with a high rainfall, consists of 90% lowland, with unique soil nutrition, and the intensity of solar radiation is sufficient to produce a different taste compared to pepper from other areas. Besides the natural factors mentioned above, Muntok White Pepper has advantages derived from human factors. Muntok White Pepper is a product which has high quality and reputation in the world market because it is cultivated by people who are concerned about quality. This community has strong determination to maintain the quality and reputation of the Muntok White Pepper they produce. Muntok White Pepper holds a long history in the livelihoods of the Bangka Belitung community, the first culture of which began around the 19<sup>th</sup> century.

### GI MANAGEMENT BODY/ASSOCIATION

Pepper Management Development and Marketing Agency (BP3L), Province of Bangka Belitung Archipelago

Chair: Zainal Arifin

Tel: +62 81295351123

Email : bp3lbabel@gmail.com

## CONTROL BODY

Directorate General of Intellectual Property  
 Jl. H.R. Rasuna Said Kav. 8-9 Jakarta Selatan, Tel.: +62 21 57905613 Ext. 1511  
 Email: guna\_siji@yahoo.com ; rizki.junaidi@dgip.go.id

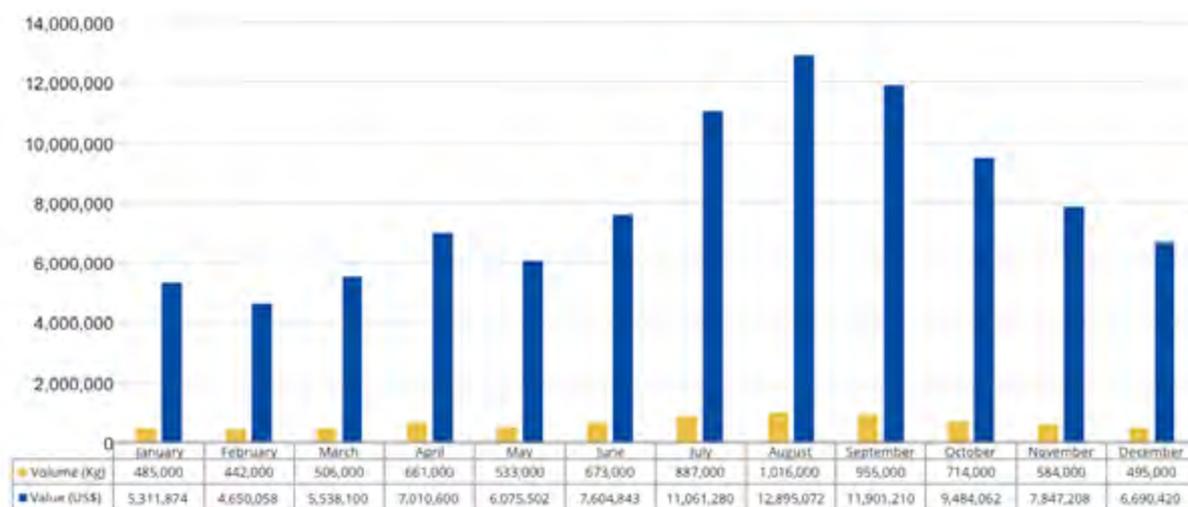
## APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI

Before receiving the GI certificate, the production of Muntok White Pepper in 2007 only reached 3,000 tonnes per year; meanwhile, the export of the pepper only reached 2,700 tonnes per year. However, after obtaining the GI right, export of Muntok White Pepper in 2014 increased significantly and reached 8,000 tonnes, or increased by 266%. Furthermore, the production in 2014 also increased and reached 10,000 tonnes.

## EVOLUTION OF PRICES AFTER THE GI

The price of Muntok White Pepper at the farmer level was only IDR 30,000/kg in 2009, almost the same as the price of black pepper. Before receiving the GI certificate, the production of Muntok White Pepper in 2007 only reached 3,000 tonnes per year and the price was less than IDR 40,000/kg. However, after obtaining the GI right, the local selling price reached as high as IDR 172,000/kg, on 4 August 2015. In 2015, the Muntok White Pepper was known again to have a very good quality and the price at the farmer level reached IDR 160,000/kg, much higher than the price of black pepper.

Figure 13: Export Performance of Muntok White Pepper



Source: Pepper Management Development and Marketing Agency

## OTHER ADVANTAGES OF HAVING THE GI REGISTERED

After 8 years being registered as a GI product, entrepreneurs and merchants who are not members of the BP3L began to see Muntok White Pepper as a business opportunity. They can trade the Muntok White Pepper as per the product description in the packaging after filing an application to be a user of the GI.

## ANY CASES OF VIOLATIONS OF GI RIGHTS

None.

**Registration no.:**

LA/GI/01

**Date of registration:**

8 November 2018

## 4.7 LAO PDR: KHAO KAI NOI



### MAIN CHARACTERISTICS

In the process of being amended.

### METHOD OF PRODUCTION/PROCESSING

In the process of being amended.

### GEOGRAPHICAL AREA

Houaphanh (Xamneua district and Viengxay District); Xiengkhouang (Khoun district, Pek district, Phaxay district and Phoukoud district).

### LINK WITH THE ORIGIN

In the process of being amended.

### GI MANAGEMENT BODY/ASSOCIATION

Khao Kai Noi Houaphanh Association  
Khao Kai Noi Xiengkhouang Association

### CONTROL BODY

Not yet selected.

### NUMBER OF USERS OF THE GI

Houphanh: 242 users  
Xiengkhouang: 63 users



**Registration no.:**

GI03-00001

**Date of registration:**

4 November 2003

## 4.8 MALAYSIA: SARAWAK PEPPER



### MAIN CHARACTERISTICS

The pepper is uniform black, creamy and ivory white. It is the shape of the round berries. The full-bodied natural flavour of the pepper is retained with no off flavour and no musty smell.

### METHODS OF PRODUCTION/PROCESSING

In Sarawak, pepper is cultivated as a monocrop without shade mainly on gentle to steep slopes. Field drains must be provided if holdings are located in low-lying areas. Vines are planted on mounds, prepared after land clearing.

- **Field planting:** Field planting of rooted cuttings is best done from October to December. Pre-rooted, polybag-nurseried or unrooted cuttings can be used. Inter-vine spacing is 2.5 m x 2.0 m (2,000 vines/ha). Newly planted cuttings must be shaded until they are well established.
- **Support:** Young vines are trained to climb up a support. Traditionally, belian posts are used but research has found that living posts of certain leguminous trees (*Gliricidia sepium* and *Erythrina indica*) are also suitable alternatives.
- **Pruning:** Vines must be pruned to encourage the formation of a desired canopy. Three rounds are recommended – the first at six months after planting to allow three leader shoots to develop; the second at 12–14 months when the vine has reached the half post. The final pruning is done when the terminal shoots have reached the top of the post. The last round usually coincides with the first berry production.
- **Fertilising:** Pepper vines have a high demand for nutrients. Application of chemical fertiliser is important to sustain high yield. Liming with dolomite is essential to improve the Ca and Mg nutrition for the vines and to raise the soil pH. Young vines must be fed frequently with N, P and K, the major plant nutrients. Mature vines require substantial N and K. Research on fertiliser need, nutrient composition and fertilising schedule for both immature and mature vines have been done. Symptoms for nutrient deficiencies and toxicities have also been described.

- Harvesting and processing: Pepper vines are normally brought to first crop at the beginning of the wet season in the second year of field planting. Harvesting is done from March to August. Black pepper is produced by direct sun-drying of fresh berries harvested from spikes which show early signs of maturity. White pepper is processed by soaking the berries in clean running water to remove their pericarp followed by sun-drying. For this purpose, spikes with more mature berries are harvested.

### **GEOGRAPHICAL AREA**

The whole state of Sarawak.

### **LINK WITH THE ORIGIN**

Sarawak, the largest state in Malaysia, is an established producer of “King Of Spice” Pepper, and about 98% of pepper production in Malaysia comes from the state. As Sarawak is situated between 2° and 7° to the north of the Equator line, it makes the Sarawak Pepper vines thrive in a warm, sunny climate with rain in due season and fertile soil.

### **GI MANAGEMENT BODY/ASSOCIATION**

Malaysian Pepper Board.

### **CONTROL BODY**

Internal Quality Control Laboratory of Pepper Board Marketing, Sarawak Biodiversity Center.

### **WEBSITE**

[www.mpb.gov.my](http://www.mpb.gov.my)

### **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Before GI registration: 18,824 tonnes in 2003.

After GI registration: 20,000 tonnes in 2016.

Beside local consumption, Sarawak Pepper is exported globally, including to Europe, Japan, China, Taiwan, Korea and Singapore. Until 2017, the total production was 523,400 tonnes worth USD 3,761.2 million.

### **EVOLUTION OF PRICES AFTER THE GI**

Before GI registration: RM 113.2 million in 2003 (sales in bulk).

After GI registration: RM 490 million in 2016 (sales in bulk).

### **OTHER ADVANTAGES OF HAVING GI REGISTERED**

The registration of Sarawak Pepper as a GI helps to promote the agro-tourism in the area.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI2013-00010

**Date of registration:**

30 September 2013

## 4.9 MALAYSIA: HALIA BENTONG



### MAIN CHARACTERISTICS

Halia is a ginger that is light yellow in colour. The taste is spicy, the fibre is fine and watery.

### METHOD OF PRODUCTION OR PROCESSING

Halia Bentong grows in an area located at 700 m above sea level. The average rainfall is about 187 mm a month, or 2,200 mm a year. The temperature is between 24 °C and 28 °C. The fertile soil and cold weather make the conditions suitable for ginger trees to grow.

### GEOGRAPHICAL AREA

Bentong, Pahang. It is a municipality located in Western Pahang, Malaysia. Bentong covers an area of 68,904 ha. It is located 80 km northeast of Kuala Lumpur, just across the main range of the Titiwangsa mountains. The average temperature in Bentong is 26.8 °C (80.2 °F) and the municipality experiences 2,419 mm (95.2 in) of rainfall every month.

### LINK WITH THE ORIGIN

Ginger has been planted in Bentong since 1963. The Chinese people were the first group of farmers to start planting the ginger tree. The geographical conditions in Bentong make it very suitable for ginger trees to grow.

### GI MANAGEMENT BODY

Pejabat Pertanian Daerah Bentong.

### CONTROL BODY

Pejabat Pertanian Daerah Bentong.

### APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI

Before GI registration: 4,000 tonnes in 2007

After GI registration: more than 8,000 tonnes in 2017

### **EVOLUTION OF PRICES AFTER THE GI**

Before GI registration: RM 18/kg in 2007

After GI registration: RM 30/kg in 2017

### **OTHER ADVANTAGES OF HAVING GI REGISTERED**

The registration of Halia Bentong as a GI helps to promote agro-tourism in the area.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 50100018

**Date of registration:**

28 July 2006

## 4.10 THAILAND: DOI CHANG COFFEE



### MAIN CHARACTERISTICS

Doi Chang Coffee is an Arabica strain grown in Doi Chang Valley, Mae Suai district, Chiang Rai Province. The roasted coffee is fragrant with a unique well-balanced taste.

### METHOD OF PRODUCTION/PROCESSING

When harvest time comes, farmers will pick only the ripest and strongest cherries individually. The coffee cherries are then processed, and every stage is closely monitored. The cherries are dried, fermented, hulled and sorted according to size. The production includes the roasting of green coffee in roasting machines by expert roasters, and the result is Doi Chang Coffee which has a unique taste and fragrance.

### GEOGRAPHICAL AREA

Doi Chang Valley, Wawee. Mae Suai district, Chiang Rai Province in the north of Thailand.

### LINK WITH THE ORIGIN

Doi Chang Coffee is an Arabica blend grown at 1,000-1,700 m above sea level in Doi Chang valley. Together with the high nutrient soil, moderate pH level, and natural water resources, this makes Doi Chang valley an appropriate place for coffee production. Moreover, there are some other particular factors such as the wet-processed method, specific cultivation, and hand-pick harvesting which result in the unique taste and aroma of Doi Chang Coffee.

### GI MANAGEMENT BODY/ASSOCIATION

The Doi Chang Coffee Planters' Group.

## **CONTROL BODY**

- Self-Control: Farmer and Manufacturers of Doi Chaang Coffee
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

3 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 1,300,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 15/kg to THB 30/kg after the GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 49100005

**Date of registration:**

15 August 2005

## 4.11 THAILAND: DOI TUNG COFFEE



### MAIN CHARACTERISTICS

Doi Tung Coffee refers to an Arabica strain grown in the area of Doi Tung Development Project on Nang Non Mountain in Chiang Rai province. The cultivation is located at 800-1,200 m above sea level. The cherries are processed and roasted in the Doi Tung Development Project area with the Project's specific method.

### METHOD OF PRODUCTION/PROCESSING

The ripened cherries are hand-picked then transferred to the factory for washing and sorting. The pulp of the cherries is removed and fermented for 36 hours. After fermenting, the beans are washed and sun-dried repeatedly until the moisture level is lowered to 10-12%. The processed beans are packed and stored away from direct sunlight before hulling and roasting following the formulas of Doi Tung.

### GEOGRAPHICAL AREA

Doi Tung Coffee must be produced in the area of the Doi Tung Development Project on Nang Non mountain range, which is located on the boundary of Mae Fah Luang District and Mae Sai District of Chiang Rai Province in the north of Thailand.

### LINK WITH THE ORIGIN

Doi Tung Coffee is planted at 800-1,200 m above sea level. The natural shade and organic fertilisers make the cherry beans ripen gradually resulting in a unique taste and aroma. Moreover, it is complemented by a specific production method creating the distinctive characteristics of Doi Tung Coffee.

### GI MANAGEMENT BODY/ASSOCIATION

Mae Fah Luang Foundation.

## **CONTROL BODY**

- Self-Control: Farmer and Manufacturers of Doi Tung Coffee
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

1 user.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 106,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 800/kg to THB 1,150/kg after the GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 50100020

**Date of registration:**

14 March 2007

## 4.12 THAILAND: LAMPHUN BROCADE THAI SILK



### MAIN CHARACTERISTICS

Lamphun Brocade Thai Silk refers to silk fabric created by lifting and pressing down the heddles to make unique patterns. Twisted silk threads are used as warp and weft, and supplementary silk threads are added to create designs.

### METHOD OF PRODUCTION/PROCESSING

The production of Lamphun Brocade Thai Silk follows ancient methods. Starting from feeding the silkworms with mulberry leaves, the weavers then process the silk filaments from cocoons to get the long, soft and lustrous threads that are tensile, elastic and strong. Timber is used for the weaving loom structure, on which the shuttle is inserted manually. The silk thread is wound around a bobbin.

The process begins by winding the wire in coils. The silk pieces are prepared according to the width and length required. The number of threads is used to calculate how much wire is needed.

### GEOGRAPHICAL AREA

The production must take place in Lamphun Province in the north of Thailand.

### LINK WITH THE ORIGIN

Lamphun Brocade Thai Silk is authentic fabric of the noble Yong people. Princess Dara Rasmi had preserved the making of Lamphun Brocade Thai Silk by adopting traditional knowledge to create beautiful patterns. Weavers must be experienced and careful in all processes from growing mulberries, feeding silkworms and reeling the silk filaments from the golden yellow cocoons to get the long continuous, soft and lustrous thread. These threads are then dyed, before being woven into beautiful patterns.

### GI MANAGEMENT BODY/ASSOCIATION

Lamphun Provincial Association.

## **CONTROL BODY**

- Self-Control: Manufacturers of Lamphun Thai Brocade Silk
- Internal Control: Provincial Committee

## **NUMBER OF USERS OF THE GI**

14 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 2,250 pieces/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 8,000/piece to THB 12,000/piece, after the GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 50100022

**Date of registration:**

28 April 2006

## 4.13 THAILAND: THUNG KULA RONG- HAI HOM THAI MALI RICE



### MAIN CHARACTERISTICS

Thung Kula Rong-Hai Thai Hom Mali Rice refers to paddy rice, brown rice, and white rice processed from Khao Dawk Mali (KDML 105) and Kor Khor (RD 15) varieties from the wet season crop in the Thung Kula Rong-Hai area. The rice has its own natural scent which is similar to pandanus leaf.

### METHOD OF PRODUCTION/PROCESSING

The rice seeds must be grown in the Thung Kula Rong-Hai area. The whole production must take place in the defined geographical area under specific conditions in order to guarantee the hygiene and safety of the product. Thung Kula Rong-Hai Hom Thai Mali Rice must be packaged within the area, and repackaging is not allowed in order to prevent contamination and alteration. On the package, the weight, date of packaging, and name of the mill or cooperative must be stated.

### GEOGRAPHICAL AREA

The whole production must take place in the Thung Kula Rong-Hai area. It is a large plain in northeast Thailand. It extends across five provinces, namely Roi Et, Mahasarakam, Surin, Yasothon, and Srisaket.

### LINK WITH THE ORIGIN

The Thung Kula Rong-Hai plain has sandy soil lacking nutrients. Growing rice in arid and salt soil causes tension to the rice, making it produce an aromatic substance. This circumstance explains why Thung Kula Rong-Hai Hom Mali Rice is more fragrant than those grown in other parts of the country.

### GI MANAGEMENT BODY/ASSOCIATION

Thai Hom Mali Rice Trade Association.

## **CONTROL BODY**

- Self-Control: Farmer and Manufacturers of Thung Kula Rong-Hai Thai Hom Mali Rice
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

29 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 300,000,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

Milled rice from THB 35/kg to THB 38/kg, after the GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 4810003

**Date of registration:**

02 February 2005

## 4.14 THAILAND: PETCHABUN SWEET TAMARIND



### MAIN CHARACTERISTICS

Petchabun Sweet Tamarind has smooth brownish skin while its flesh is evenly smooth, thick, tender, moist and sticky. Nevertheless, its fibre is not hard. The tamarind grown in Petchabun Province has a sweet taste and sweet aroma.

### METHOD OF PRODUCTION/PROCESSING

Each sweet tamarind tree should be planted 6 x 6 m apart. The harvesting period takes place between November and April, and only fully ripe sweet tamarind are collected. After harvesting, sweet tamarind will be sun-dried or heat-dried in order to lower the humidity in the tamarind.

### GEOGRAPHICAL AREA

The geographical area of Petchabun Sweet Tamarind is located in Petchabun Province in the north of Thailand.

### LINK WITH THE ORIGIN

The soil in Petchabun is rich, sandy, clayish, lateritic pebbles. The plain area has high phosphorus and potassium levels, which are great for sweet tamarind cultivation. Plus, due to the relatively low humidity between November and April, it is suitable for fruit plantation.

### GI MANAGEMENT BODY/ASSOCIATION

Petchabun Province.

### CONTROL BODY

- Self-Control: Farmer and Manufacturers Petchabun Sweet Tamarind
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

**NUMBER OF USERS OF THE GI**

49 users.

**APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 14,000 kg/year.

**EVOLUTION OF PRICES AFTER THE GI**

From THB 80/kg to THB 100/kg, after the GI registration.

**ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

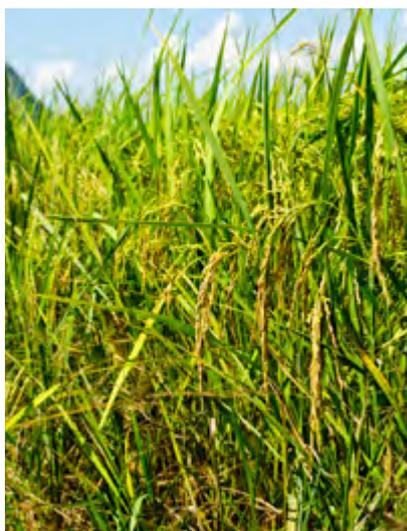
**Registration no.:**

GI 49100011

**Date of registration:**

14 March 2006

## 4.15 THAILAND: SANGYOD MUANG PHATTALUNG RICE



### MAIN CHARACTERISTICS

Sangyod Muang Patthalung Rice has hay-coloured husks, while the brown rice is red to dark red in colour within the grain. The milled rice is a mixture of white mixed with reddish-pink in color. The grain shape is small. It is grown in Patthalung Province.

### METHOD OF PRODUCTION/PROCESSING

The cultivation area must be within the Patthalung Province. Sangyod Muang Patthalung Rice is planted in the wet season of southern Thailand, which is between August and October. Harvesting season of the rice starts from December to February. After harvesting, the rice is carefully stored and monitored to keep the moisture level between 14-15%.

### GEOGRAPHICAL AREA

The production of Sangyod Muang Patthalung Rice is located in Patthalung Province in the south of Thailand.

### LINK WITH THE ORIGIN

Patthalung Province is a large plain with plenty of water resources from Songkla Lake. The soil has high nutrition due to the collection of sediment at the river basin. These factors are suitable for Sangyod Muang Patthalung Rice and results in a high quality product.

### GI MANAGEMENT BODY/ASSOCIATION

Sangyod Muang Patthalung Rice Grower and Trader Association.

## **CONTROL BODY**

- Self-Control: Farmer and Manufacturers of Sangyod Muang Patthalung Rice
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

32 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 250,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 55/kg to THB 85/kg, after GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 55100046

**Date of registration:**

13 September 2010

## 4.16 THAILAND: PAKPANANG TABTIMSIAM POMELO



### MAIN CHARACTERISTICS

Pakpanang Tabtimsiam Pomelo is famous for its ruby red pulp. Its zest is thin, smooth, and velvet soft when touched because it has tiny hairs all over the fruit. The taste of the Pomelo is sweet without bitterness afterwards. It is grown in Pakpanang district in Nakhon Si Thammarat Province.

### METHOD OF PRODUCTION/PROCESSING

The pomelo trees should be planted 6 x 6 m apart in the furrows. It is important to prune the branches when it is about three years old, so that the tree can be exposed to sunlight. The harvesting period is approximately 8-9 months after flowering. After harvesting, the pomelos are stored in linen bags in the shade to prevent them from being damaged.

### GEOGRAPHICAL AREA

Pakpanang Tabtimsiam Pomelo plantation is located at Pakpanang District in Nakhon Si Thammarat Province in the south of Thailand.

### LINK WITH THE ORIGIN

Nakhon Si Thammarat is a flooded mangrove plain with brackish water. The soil is mainly clay with a moderate level of nutrients. Nakhon Si Thammarat's weather is neither hot nor cold. Moreover, the early producers created furrows on the land to create a good drainage system and to save water during the year. They tried to plant pomelos and it turned out to be successful because of its unique pulp colour and taste.

### GI MANAGEMENT BODY/ASSOCIATION

Mr. Imron Saengwiman and Mrs. Amporn Sawasdisuk, Representatives of Pomelo Manufacturers in Nakhon Si Thammarat Province.

## **CONTROL BODY**

- Self-Control: Farmer and Manufacturers of Pakpanang Tabtimsiam Pomelo
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

11 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 310,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 200/kg to THB 350/kg, after GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 59100085

**Date of registration:**

13 February 2015

## 4.17 THAILAND: LAMPHUN GOLDEN DRIED LONGAN



### MAIN CHARACTERISTICS

Lamphun Golden Dried Longan is a dehydrated Dor longan variety. It is golden in colour, with a thick, dry and non-sticky flesh. The taste is sweet and it has a unique aroma. It can be stored for a long time while the scent and taste remain the same.

### METHOD OF PRODUCTION/PROCESSING

The Dor longan variety is collected when fully ripened. They are transferred to be sorted, washed and processed by skillful workers. After processing, they are dehydrated at a temperature of 60–70 °C for 10–12 hours to keep the scent of the longans.

### GEOGRAPHICAL AREA

Lamphun Golden Dried Longan must be planted and processed in Lamphun Province in the north of Thailand.

### LINK WITH THE ORIGIN

The geography of Lamphun Province consists of plains between valleys with a low level of rain. The soil is called “Nam Lai Sai Moon” which means the land is full of sediment deposits from the river. Once longan production became in excess, farmers started to change their surplus fruits into dehydrated longan and develop knowhow to preserve the taste and aroma of the longans.

### GI MANAGEMENT BODY/ASSOCIATION

Lamphun Provincial Administration and Makhuea Chae Sub-district Municipality.

## **CONTROL BODY**

- Self-Control: Farmers and Manufacturers of Lamphun Golden Dried Longan
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

2 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 1,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 600/kg to THB 1,000/kg, after GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 56100056

**Date of registration:**

13 June 2012

## 4.18 THAILAND: PINEAPPLE HUAYMON



### MAIN CHARACTERISTICS

Pineapple Huaymon is a Pattawia variety grown in Uttaradit Province. It is outstanding for having thin peel, shallow-bump skin with dense, soft and honey-yellow flesh. The scent and taste of the pineapple is relatively sweet. In addition, it is juicy with no irritation on the tongue when eaten.

### METHOD OF PRODUCTION/PROCESSING

Pineapple Huaymon can be planted all year, but the dry season between January–April is recommended since there is a lot of sun with low rainfall. Consequently, there is still water in the land for the first phase of plantation. If the pineapples are planted during the wet season, they must be buried at a 45° angle to prevent water collecting at the roots. After one year, the first fruit comes out and continues to do so for five to six years thereafter. Harvesting usually takes place between November and January and between April and July.

### GEOGRAPHICAL AREA

Pineapple Huaymon production is located in the Huaymon Subdistrict and Namphai Subdistrict of Nampad District in Uttaradit Province in the north of Thailand.

### LINK WITH THE ORIGIN

Most of the area is steep hills. The soil condition is sandy loam soil which gives it good water drainage capacity. The climate in the area is not too hot during summer, and it is quite cold during winter. These particular types of geography and climate make Huaymon Subdistrict and Namphai Subdistrict suitable for Pattawia pineapple cultivation.

### GI MANAGEMENT BODY/ASSOCIATION

Uttaradit Province.

## **CONTROL BODY**

- Self-Control: Farmers and Manufacturers of Pineapple Huaymon
- Internal Control: Provincial Committee
- External Control: Third-party control body accredited ISO 17065, complying with EU Regulation 1151/2012.

## **NUMBER OF USERS OF THE GI**

59 users.

## **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 2,500,000 kg/year.

## **EVOLUTION OF PRICES AFTER THE GI**

From THB 10/kg to THB 15/kg, after GI registration.

## **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

GI 61100113

**Date of registration:**

25 November 2016

## 4.19 THAILAND: KHAO YAI WINE



### MAIN CHARACTERISTICS

Khao Yai Wine is made of fermented fresh grape juice from *vitis vinifera* grapes which are planted, harvested and processed according to specific standards. The geographical area of Khao Yai Wine production is located in Pak Chong District and Wang Nam Khiao District in Nakhon Rachasima Province.

### METHOD OF PRODUCTION/PROCESSING

There are five main types of wine that are listed as Khao Yai Wine, namely white wine, red wine, rosé wine, sparkling wine, and sweet wine produced with different varieties. When planted, the branches need to be carefully pruned in order to provide maximum sun exposure. Vineyard management must use appropriate practices and high quality. Chemical substances used in the vineyard must be allowed to be used in Thailand. Pruning should be done twice a year by using proper techniques and tools. The Brix level of the ripened fruits should not be lower than 19 except for sweet wine grapes, which should not be lower than 23. The first period of harvesting season is between the middle of January and late March and the second period is between October and November. The collected grapes from the two periods are stored separately. The production process of each type of wine is varied by particular formulas. Labelling and packaging are done with a specific standard.

### GEOGRAPHICAL AREA

The production area of Khao Yai Wine is located in Pak Chong District and Wang Nam Khiao District of Nakhon Ratchasima province in the north east of Thailand.

### **LINK WITH THE ORIGIN**

Khao Yai Wine production is located in the northern part of Khao Yai National Park, which is 300 m above sea level. There are mountain ranges protecting the valley from the monsoons which result in a lower level of rainfall. Moreover, at 300 m above sea level, the weather is cold and dry during the fruit season which makes it suitable for grapes to get ripe, creates sugar in the fruit as well as colours and flavours in the grape skin. Plus, together with appropriate soil conditions, plenty of nutrients, and adequate water supply, it makes grapes planted in the area of high quality for wine production.

### **GI MANAGEMENT BODY/ASSOCIATION**

Thai Wine Association.

### **CONTROL BODY**

Thai Wine Association.

### **NUMBER OF USERS OF THE GI**

2 users.

### **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

Average 240,000 bottles/year.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

**Registration no.:**

00066

**Date of registration:**

13 March 2018

**Logo:**



## 4.20 VIET NAM: BINH PHUOC CASHEW



### MAIN CHARACTERISTICS

#### **Raw cashew nut:**

The cashew nut is the real fruit of the cashew tree including the nut shell, testa and kernel after removing the cashew apple (pseudofruit), cashew pomace and stem.

### ORGANOLEPTIC INDICATORS

- Plump shape, the surface of the nut shell is bright in colour, silky and shiny
- Firm and heavy nut, little or no sound when shaking the nut
- The body is thick (the thickness ranges from 14.5-18.0 mm, average thickness of 16.29 mm). The part close to the stem is swollen
- The distance at the curve of the nut is a wide, stretched shape
- Dividing into two parts: the distance between the nut shell and kernel at the curve of the nut is narrow
- When shelling the nut shell: the testa is dark brown, with a little white powder; thin testa and striped along the testa

### PHYSICAL INDICATORS

- Moisture: lower than 10%
- Foreign matters: lower than 1% of the weight
- Floating cashew nut in water: lower than 15% by the number of nuts

- Outturn (percentage of marketable kernels): no less than 30% of the weight
- Nut count per kilogram: no more than 200 nuts (nut weight from 5-6 g per nut)

### **Cashew kernel:**

The cashew kernel is the remaining part of the cashew nut after heating, shelling, drying, skinning and grading.

#### **ORGANOLEPTIC INDICATORS**

- Uniform colour, which may be white, light yellow or pale ivory
- Straight shape, swollen to both sides (thickness from 10.6 mm-13.1 mm), the surface is smooth, silky and shiny
- The distance at the curve of the kernel is small
- Smell: natural scent of the kernel, without any strange smell

#### **NUTRITION FACTS**

- Fat content: above 40% of the weight
- Saturated fat: above 23%
- Energy: no less than 550 kcal/100g

#### **PHYSICAL INDICATORS**

- Moisture: lower than 5%
- Foreign matter: lower than 0.01% of the weight
- Percentage of the number of qualified kernels is no less than 95% by quantity at each qualification grade under Viet Nam's standard on cashew kernels (TCVN 4850)
- Kernel with testa is less than 1% of the weight. Total diameter of the testa on the kernel is no more than 2 mm

### **Salt roasted cashew:**

The kernel of the cashew nut (with or without testa) is heat treated by roasting and using salt as an additive. Salt roasted cashew has two types: testa and non-testa cashew (with or without inner skin).

#### **ORGANOLEPTIC INDICATORS**

- Stretched shape, swollen in the middle, uniform in size and colour, firm, plump shape, no broken kernels
- The gap at the curve of the kernel (when splitted apart) is small; no salted stagnation in the gap
- Specific natural smell, crispy, greasy, naturally sweet, and sweeter than cashews from other regions

## NUTRITION FACTS

- Salt content; no more than 0.05% of the weight
- Fat content: no less than 43%
- Carbohydrate content: above 23%

## METHOD OF PRODUCTION/PROCESSING

Salt roasted cashew is processed following traditional methods, which is mostly by hand. Traditional skills together with the accumulated experiences of the locals give Binh Phuoc salt roasted cashew a specific taste. After being roasted, the cashew is cooled at the environment temperature, and packed in a normal plastic bag or vacuum bag which keeps the cashew crispy and maintains a good scent.

## GEOGRAPHICAL AREA

The total area of planting cashew in Binh Phuoc Province is 134,302 ha (2017 statistics), covering 11 districts and cities, including Bù Gia Mập District, Phú Riềng District, Phước Long City, Bù Đăng District, Bù Đốp District, Đồng Phú District, Lộc Ninh District, Hớn Quản District, Chơn Thành District, Bình Long City and Đồng Xoài City.

## LINK WITH THE ORIGIN

Cashew trees, scientific name *Anacardium Occidentale L.*, originate from northeast Brazil and have been gradually cultivated in Asia, Africa and Australia. Since 1975, cashew trees have been widely cultivated and become a “poverty eradication tree” which enriches farmers, especially the Stieng ethnic minority in the mountain area of Binh Phuoc. “Bom Bo village” is a poetic and historical name attached to the Stieng ethnic minority. Moreover, over 50 years, the Stieng ethnic minority in particular and other ethnic minorities in Binh Phuoc province have a strong attachment to maintain and develop cashew orchards. This becomes a familiar image and contributes to the reputation of Binh Phuoc cashew. Located aside “basalt soil roads” are the boundless cashew forests, stretching from Bù Đăng, Bù Gia Mập, Phú Riềng, Lộc Ninh, Bù Đốp to Đồng Xoài, Đồng Phú and Bình Long. Special climate conditions of the equatorial monsoon, high temperatures all year around and the dry season during flowering time (from January) are the ideal conditions for the growth of cashew trees.

## GI MANAGEMENT BODY/ASSOCIATION

People’s Committee of Binh Phuoc province.

## CONTROL BODY

Binh Phuoc Cashew Association.

## NUMBER OF USERS OF THE GI

Four companies have been granted the right to use the GI.

Under the agreement between companies and households, products from 77 households are guaranteed to be consumed, with a total area of 310 ha and productivity of 614 tonnes of cashew materials per year.

## APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI

After obtaining the GI, the volume of salt roasted cashew carrying the “Binh Phuoc” GI is 60 tonnes.

### **EVOLUTION OF PRICES AFTER THE GI**

The price for salt roasted cashew with the GI increased 1.45 times compared to the price for the same products without the GI sold by the same companies, and 1.88 times compared to similar products in the market.

### **OTHER ADVANTAGES OF HAVING GI REGISTERED**

The use of the geographical name of Binh Phuoc on packages and marks has reduced. The product origin can be traced to each household. Producers' awareness has increased. The mindset in production and consumption has changed. The GI has received great interest and policy support by the Viet Nameese Government.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

Registration no.:

00004

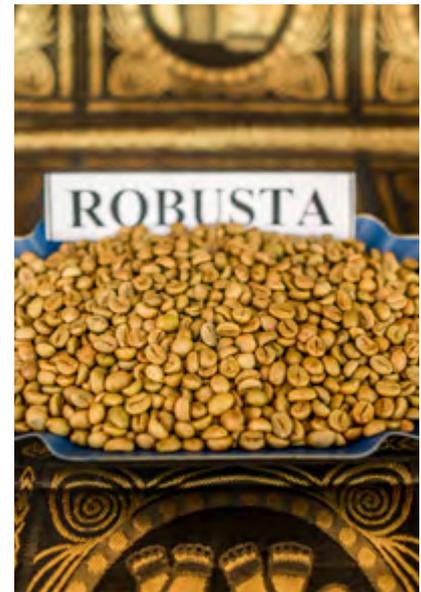
Date of registration:

14 October 2005

Logo:



## 4.21 VIET NAM: BUON MA THUOT COFFEE



### MAIN CHARACTERISTICS

- Bean colour: greyish-green, green or light greenish-grey
- Bean size: 10-11 mm long, 6-7 mm wide and 3-4 mm thick
- Flavour: typical of coffee as being roasted to a suitable level
- Aroma: attractive, typical, with medium to high intensity (typical trait)
- Taste: light bitter, mild, no austere taste (typical trait)
- Body: average to high (typical trait)
- Acidity: low
- Caffeine content: 2.2-2.4%.

### METHOD OF PRODUCTION/PROCESSING

#### *Production method*

- Selected varieties belong to the Robusta genetic group. Seeds or buds for grafting must be provided by licenced seed production units
- Shade trees: ensuring to prevent at least 20% direct sun light
- Irrigation: supplying enough water during the dry season
- Organic fertilisation: 10-20 tonnes of manure/ha/year
- Chemical fertilisation, plant protection measures, pruning: based on soil analysis and the guideline of technical extension workers

- Harvesting: hand picked ensuring at least 90% ripened fruits

#### *Processing methods*

- The Buon Ma Thuot coffee beans are processed from the fresh fruits of the Robusta coffee tree by the wet (full-washed) or dry (natural) method

### **GEOGRAPHICAL AREA**

Consisting of districts: Cư M'gar, Ea H'leo, Krông Ana, Cư Kuin, Krông Buk, Krông Năng, Krông Pak; Buôn Hồ town; and Buôn Ma Thuột city of Dak Lak province (Cư Kuin separated from Krông Ana; Buôn Hồ separated from Krông Buk).

### **LINK WITH THE ORIGIN**

#### *Soil for coffee planting:*

- Soil type: red-brown basaltic soil
- Soil depth and slope: depth of the basaltic soil is at least 0.7 m; soil slope a maximum of 15°

#### *Altitude of coffee planting region (above sea level)*

- The coffee trees are planted within an altitude range of 400-800 m. This range ensures high diurnal temperature difference in the ripening season that contributes to the high coffee quality.

#### *Temperature and diurnal temperature difference of coffee planting region*

- Yearly average temperature: 24–26 °C
- Diurnal temperature difference in fruit ripening season: above 11.3 °C

### **GI MANAGEMENT BODY/ASSOCIATION**

Buon Ma Thuot Coffee Association.

### **CONTROL BODY**

Department of Science and Technology of Dak Lak Province.

### **NUMBER OF PRODUCERS USING GI**

12 collective producers (including 15,000 coffee farmers).

### **VOLUME OF COFFEE BEAN SOLD WITH GI**

- 2013–2018: 22,200 tonnes
- Value added from GI: 2–3% compared with commercial coffee.

### **OTHER ADVANTAGES FROM THE GI**

- Maintains the sustainability of coffee production
- Preserves the pride of coffee producers with GI reputation/image
- Contributes to local cultural events (coffee festivals, competitions)
- Contributes to improving the livelihood of coffee farmers

### **GI RIGHT INFRINGEMENT**

Buon Ma Thuot Coffee was registered in April 2011 in China by a Chinese trading company as a trademark. Following the action from the Buon Ma Thuot Coffee Association, the trademark registration was cancelled in May 2014.

### **WEBSITE**

<https://bmtca.vn>

**Registration no.:**

00002

**Date of registration:**

9 August 2010

**Logo:**



## 4.22 VIET NAM: MOC CHAU SHAN TUYET TEA



### MAIN CHARACTERISTICS

- Shan Tuyet Tea was planted a long time ago in Moc Chau plateau at a level of 950–1,050 m above sea level. There are thousands of old tea trees which still produce buds in Chờ Lồng commune, Tân lập (Mộc Châu District), and To Múa (Vân Hồ District).
- The average temperature in the Shan Tuyet Tea planting area is 18.5 °C, the amplitude of temperature between days and nights is 12-15 °C; the average rain amount is 1,559 mm/year; the average humidity per year is 85%; foggy months range from December to April.
- Tea variety: Shan Tuyet Mộc Châu Tea variety. Seedling tea trees from the seedling tea garden are qualified to the 10TCN 446-2001 standard. The seedling tea branch has 1 bud and 2 leaves, which is incubated in a PE bag of soil. After the tree is grown in the garden for 8-12 months to a height of at least 20 cm, with 8-10 leaves, the diameter of the fresh root is at least 4-5 mm, the colour of the root cover is brownish red, the colour of the top is dark green. The tea leaves are large, thick, dark green coloured, shiny and without buds.
- Black tea: brownish-black colour, golden snowy, strongly perfumed, light taste, sweet when finishing.
- Green tea under the Bao Chung process: dark green colour, quite snowy, typical smell, non-acrid and sweet when finishing.
- Green tea under the Sao suot process: silver green colour, light acrid, sweet when finishing.

## METHOD OF PRODUCTION/PROCESSING

- Processing procedures of black tea include these steps: preparing raw materials (fresh tea shoot with one bud and 2-3 young leaves), preserving and allowing the materials to wither naturally or be withered by machine, rubbing and fermenting, drying the semi-final product, sorting out, checking the quality, packaging, storing and selling.
- Processing procedures of Bao Chung green tea includes these steps: preparing raw materials (fresh tea shoot with one bud and 2-3 young leaves), withering the tea buds, disposing enzyme, rubbing and stirring two times; drying for the first time, keeping humidity, drying for the second time, sorting out, checking quality, packaging, storing and selling.
- Processing procedures of Sao Suot green tea includes these steps: preparing raw materials (fresh tea shoot with one bud and 2-3 young leaves), preserving the buds, disposing enzyme, rubbing carefully, drying, roasting, sorting out, checking quality, and packaging, storing and selling.

## GEOGRAPHICAL AREA

After Decision No. 72/QĐ-CP of the Government adjusting the land border of Moc Chau District and establishing Van Ho District, Moc Chau Shan Tuyet Tea belongs to the area of the two districts, specifically:

- Mộc Châu District: consists of 7 communes/townships, namely the communes of Lóng Sập, Chiềng Sơn, Tân Lập, Chiềng Khừa, Phiêng Luông, Mường Sang and Mộc Châu Farm township.
- Vân Hồ District: consists of 6 communes, namely the communes of Tô Múa, Suối Bàng, Chiềng Khoa, Vân Hồ, Lóng Luông and Chiềng Yên.

## LINK WITH THE ORIGIN

The geographical factors include: topography, climate and soil that affect quality characteristics of the Shan Tuyet Tea. In particular, the topography is the most important factor that determines the climate and soil of the geographical area.

Moc Chau Plateau has a cool climate year round. The average annual temperature is 18.5 °C, lower than surrounding regions such as Yen Chau (Son La province), Mai Chau (Hoa Binh province); the average annual duration of daylight is 1,905 hours; foggy months range from December to April with the highest density overnight from 16:00 to 08:00, having an affect on regulation of the soil moisture – a good condition for the accumulation of nutrients and growth. In addition, the amplitude of temperature between day and night is 12-15 °C, providing conditions for the accumulation of substances in the tea buds. These are the conditions that determine the special flavor of the Mộc Châu Shan Tuyết Tea, which others products do not have.

## GI MANAGEMENT BODY/ASSOCIATION

Association of Production, Trading and Manufacturing of Moc Chau Tea.

## CONTROL BODY

Department of Science and Technology of Son La Province.

### **NUMBER OF USERS OF THE GI**

By the end of 2018, there are 6,362 farmhouses who cooperate with three companies, Vinatea Mộc Châu, Cờ Đỏ Tea Stock Company and Chiềng Ve Stock Company, which are granted the rights to use the Moc Chau Shan Tuyet Tea GI.

### **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

- Before obtaining the GI (2010): 4,720 tonnes, including 4,470 tonnes for export (accounting for 94.7%); 250 tonnes of domestic consumption (accounting for 5.3%).
- After obtaining the GI (2018): 5,050 tonnes, including 4,760 tonnes for export (accounting for 94.93%); 290 tonnes of domestic consumption (accounting for 5.07%).

### **EVOLUTION OF PRICES AFTER THE GI**

After obtaining the GI, the price for fresh bud tea has increased by 15-20%, volume of tea products packed with the GI logo in the domestic market has increased by a factor of 1.3-1.5 times, export tea products by 1.05-1.15 times.

### **OTHER ADVANTAGES OF HAVING GI REGISTERED**

- Improved awareness of people and enterprises, cooperatives in producing, and processing tea in compliance with food safety regulations.
- The reputation of Moc Chau Shan Tuyet Tea is more widely known by consumers.
- Tracing the origin and manufacturers of Shan Tuyet Tea, and protecting consumers' rights.
- Strengthening measures to control and protect Shan Tuyet Tea traded in the market.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.



**Registration no.:**

00058

**Date of registration:**

28 September 2017.

**Logo:**



## 4.23 VIET NAM: SON LA COFFEE



### MAIN CHARACTERISTICS

Son La coffee is produced from the Arabica coffee tree, hybridised as Catimor, which consists of 1/4 Robusta (Caturra and Timor) with average caffeine content of 1-6%, typical smell of Arabica coffee, lightly sour and bitter, long-lasting after taste and without strange taste.

Son La coffee consists of coffee beans, coffee roasted beans and coffee powder. The coffee bean has a long, oval shape, is longer than 4.75 mm, with caffeine content from 0.8-1.28%, raw protein content from 10.5-15%, and sugar content from 6.8-9.2%.

The coffee roasted bean and coffee powder have a brown colour, natural perfume, typically natural coffee smell, and without a strange smell. The caffeine content of the coffee roasted bean and coffee powder is from 1.0-1.6%, with the amount of property of pouring into water of 29-36%, raw protein content from 11.6-13.2%. Son La coffee liquid has a brown colour, is transparent and tastes lightly sour, lightly bitter with a long after taste. The sweet and fruity taste is also a typical characteristic for Son La coffee, which is widely known by consumers.

### METHOD OF PRODUCTION/PROCESSING

- Planting technique: planting soil should be at a gradient of 0-15°, soil porosity of over 60%, easily irrigated, with a soil thickness of over 70 cm, underground-water level of over 100 cm depth, soil humus content of over 2.5%, and pHKCL of 4.5-6. New crops should be started from February to March.
- Cultivating technique:
  - Clearing grass, digging for porosity, incubating the root with dust and grass, applying both chemical and organic fertiliser, cutting to shape the coffee tree with a large shadow of well-distributed branches in an open and sunny atmosphere.

- Planting short-term trees like nuts and beans in the middle of the small coffee tree lines and shade-creating trees like acacia trees, muong trees.
- Spraying water during rime climate.
- Harvesting technique:
  - Starting to harvest the coffee trees at the age of 3-4 years old to 25 years old;
  - Picking the coffee fruits by hand, without threshing the branches, only selecting the ripe fruits.
- Processing technique:
  - Being processed within 24 hours from the harvesting time, using the method of wet processing.
  - Drying under the sun by natural methods.

## GEOGRAPHICAL AREA

The communes of Phổng Lái, Chiềng Pha, Phổng Lập, Chiềng Bôm, Nậm Lầu, Bon Phặng and Muối Nọi of Thuận Châu District; Communes of Chiềng Đen, Chiềng Cọ, Hua La, Chiềng Ngần, Chiềng Sinh of Sơn La City; Communes of Mường Chanh, Chiềng Ban, Chiềng Mung, Chiềng Chung, Chiềng Mai, Chiềng Dong, Chiềng Kheo and Phiên Pần of Mai Sơn District; Communes of Púng Bánh, Dầm Cang, Nậm Lạnh and Mường Và of Sốp Cộp District.

## LINK WITH THE ORIGIN

**Topographic factor:** The districts of Thuan Chau, Mai Son and Son La City lie in a basin and plateau surrounded by mountains. Arabica coffee is planted on slopes at the foot of low mountains at around 600-800 m above sea level, on red-brown feralitic soil, yellow-brown bazan soil, yellow-red clay or grey granite with a thick highly-fertile soil layer. Although the height above sea level of the Son La coffee planting areas is not ideal (lower than the recommended height for Arabica coffee of at least 1,300 m), Son La province is located at 20°39' - 22°02' North latitude, which enables the Arabica coffee trees to grow and, together, contributes to the special characteristics and productivity of Son La coffee.

**Soil factor:** Son La coffee is planted mainly in red-brown soil on neutral magmatic rock bases (Fk), red-brown soil on limestone (Fv), and red soil on clay metamorphic rock (Fs). The soil layer has a thickness of over 70-100 cm, pH from 4.5-6, and a pongy, rich humus (thickness of at least 20 cm), which is easily tilled and well moisturised, helping Arabica coffee from becoming waterlogged in the rainy season while also keeping it moist in summer.

**Climate factor:** The climate in Son La province is divided in two clearly separate seasons, winter from October to March, and summer from April to September. A lot of rain in the summer months help the coffee tree to grow, bloom and fruit well. The annual average temperature is 21.4 °C (ranging from 16-27 °C), with mild weather, average rainfall of 1,200–1,600 mm, and average humidity of 80 - 82%. Daily temperature fluctuations of 10-15 °C help the trees to tolerate hot weather conditions when limited water resources may be available.

The above distinct climate and soil factors in the districts of Thuan Chau, Mai Son, Sop Cop and Son La city contribute to the special qualities of Son La coffee.

**Production practices:** The most important practices of farmers regarding the harvesting of Son La coffee is the manual picking (by hand), without threshing the branches, and only selecting the ripe fruit. The proportion of ripe or fairly ripe coffee fruit must be 90-95%.

### **GI MANAGEMENT BODY/ASSOCIATION**

People's Committee of Son La province.

### **CONTROL BODY**

Son La Coffee Association.

### **NUMBER OF USERS OF THE GI**

3 companies and 1 cooperative.

### **APPROXIMATE VOLUME OF PRODUCT SOLD WITH THE GI**

In 2018, the volume of product sold (with the GI), mainly consisting of roasted coffee beans and coffee powder, is 50 tonnes.

### **EVOLUTION OF PRICES AFTER THE GI**

20-30% increase.

### **OTHER ADVANTAGES OF HAVING GI REGISTERED**

The reputation for the relevant products has led to improved access into the market, making Son La coffee an important part of the Viet Nam coffee image. Enterprises are encouraged to invest in coffee production and processing in Son La province. Furthermore, the use of the sign "Son La" in trade is also expanded.

### **ANY CASES OF VIOLATIONS OF GI RIGHTS**

None.

### **WEBSITE**

[www.hoicaphesonla.com](http://www.hoicaphesonla.com)

## ANNEX 1: ACRONYMS

■ ASEAN	Association of Southeast Asian Nations
■ AWGIPC	ASEAN Working Group on Intellectual Property
■ CP	Contracting Party
■ CPO	Contracting Party of Origin
■ DGIP	Directorate General of Intellectual Property
■ DIP	Department of Intellectual Property
■ EC	European Commission
■ EU	European Union
■ EUR	Euro
■ EUIPO	European Union Intellectual Property Office
■ FTA	Free Trade Agreement
■ GI	Geographical Indication
■ IDR	Indonesian Rupiah
■ IPR	Intellectual Property Rights
■ KG	Kilogramme
■ KPPA	Kampot Pepper Promotion Association
■ MPKG	Community Foundation for the Protection of Gayo Coffee
■ MYIPO	Intellectual Property Corporation of Malaysia
■ PDO	Protected Denomination of Origin
■ PGI	Protected Geographical Indication
■ PDR	Lao People's Democratic Republic
■ RM	Ringgit Malaysia
■ THB	Thailand Baht
■ TRIPs	Trade-Related Aspects of Intellectual Property Rights
■ USD	US Dollars
■ VND	Viet Nam Dong
■ WIPO	World Intellectual Property Organization
■ WTO	World Trade Organization

## ANNEX 2: LIST OF TOTAL GI REGISTERED IN THE ASEAN REGION PER COUNTRY, AS OF JANUARY 2019

(Data extracted from the ASEAN GI Database and provided by concerned ASEAN IP Offices)

### Cambodia

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Kampot Pepper	02/04/2010	Kampot Pepper Promotion Association	Domestic
2	Kampong Speu Palm Sugar	02/04/2010	Kampong Speu Palm Sugar Promotion Association	Domestic
3	Koh Trung Pomelo	15/06/2018	Koh Trung-Kratie Pomelo Producer Association	Domestic

### Indonesia

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Beras Adan Krayan (Adan Krayan Rice)	06/01/2012	Asosiasi Masyarakat Adat Perlindungan Beras Adan Krayan (Association of Indigenous Peoples Protection Adan Rice Krayan)	Domestic
2	Beras Pandawangi Cianjur (Pandanwangi Cianjur Rice)	16/10/2015	Masyarakat Pelestari Padi Pandanwangi Cianjur/MP3C (The Society of paddy preserve of Pandanwangi Cianjur)	Domestic
3	Beras Raja Uncak Kapuas Hulu (Uncak King of Kapuas Hulu Rice)	28/02/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Beras Raja Uncak Kapuas Hulu (The Society of Geographical Indication Protection Society Uncak King of Kapuas Hulu Rice)	Domestic
4	Bareh Solok	08/10/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Bareh Solok (Geographical Indication Protection Society (MPIG) Bareh Solok)	Domestic
5	Kopi Arabika Kintamani Bali (Bali Kintamani Arabica Coffee)	05/12/2008	MPIG (Masyarakat Perlindungan Indikasi Geografis) Kopi Kintamani Bali (Geographical Indication Protection Society (MPIG) Arabica Kintamani Bali Coffee)	Domestic
6	Kopi Arabika Gayo (Gayo Arabica Coffee)	28/04/2010	Masyarakat Perlindungan Kopi Gayo (MPKG) [Gayo Coffee Protection Society (MKPG)]	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
7	Kopi Arabika Flores Bajawa (Flores Bajawa Arabica Coffee)	28/03/2012	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Flores Bajawa (Geographical Indication Protection Society (MPIG) Arabica Flores Bajawa Coffee)	Domestic
8	Kopi Arabika Kalosi Enrekang (Kalosi Enrekang Arabica Coffee)	15/02/2013	Masyarakat Perlindungan Kopi Enrekang (MPKE) [Coffee Enrekang Protection Society (MPKE)]	Domestic
9	Kopi Arabika Java Preanger (Java Preanger Arabica Coffee)	10/09/2013	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Java Preanger-Jabar (Geographical Indication Protection Society (MPIG) Arabica Java Preanger Coffee – Jabar)	Domestic
10	Kopi Arabika Java Ijen-Raung (Java Ijen-Raung Arabica Coffee)	10/09/2013	Perhimpunan Masyarakat Perlindungan Indikasi Geografis (PMPIG) [Association of Geographical Indication Protection Society ( PMPIG)]	Domestic
11	Kopi Arabika Toraja (Toraja Arabica Coffee)	09/10/2013	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Toraja (Geographical Indication Protection Society (MPIG) Toraja Arabica Coffee)	Domestic
12	Kopi Robusta Lampung (Lampung Robusta Coffee)	13/05/2014	Masyarakat Indikasi Geografis Kopi Robusta Lampung (MIG-KRL) [Geographical Indications Community Robusta Lampung Coffee (MIG-KRL)]	Domestic
13	Kopi Arabika Java Sindoro-Sumbing (Java Sindoro-Sumbing Arabica Coffee)	01/12/2014	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Java Sindoro-Sumbing (Geographical Indication Protection Society (MPIG) Arabica Java Sindoro – Sumbing Coffee)	Domestic
14	Kopi Arabika Sumatera Simalungun (Kopi Sumatera Simalungun Arabica Coffee)	19/02/2015	Himpunan Masyarakat Kopi Arabika Sumatera Simalungun (HMKSS) [Arabica Sumatra Simalungun Coffee Community Association (HMKSS)]	Domestic
15	Kopi Liberika Tungkal Jambi (Tungkal Jambi Liberika Coffee)	23/07/2015	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Liberika Tungkal Jambi (Tungkal Jambi Liberika Coffee Geographical Indication Protection Community)	Domestic
16	Kopi Robusta Semendo (Semendo Robusta Coffee)	13/08/2015	Masyarakat Perlindungan Indikasi Geografis Apit Jurai (Apit Jurai Geographical Indication Protection Society)	Domestic
17	Kopi Liberika Rangsang Meranti (Rangsang Meranti Liberika Coffee)	02/05/2016	Masyarakat Peduli Kopi Liberika Rangsang Meranti/MPKLRM (The Society Cares for Rangsang Meranti Liberika Coffee)	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
18	Kopi Arabika Sumatera Mandailing (Sumatera Mandailing Arabika Coffee)	09/09/2016	Masyarakat Perlindungan Indikasi Geografis Kopi Mandailing (MPIG-KM) (Mandailing Coffee Geographical Indication Protection Community)	Domestic
19	Kopi Robusta Temanggung (Temanggung Robusta Coffee)	06/12/2016	Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Temanggung (MPIG-KRT) (Temanggung Robusta Coffee Geographical Indication Protection Community)	Domestic
20	Kopi Robusta Empat Lawang (Empat Lawang Robusta Coffee)	10/02/2017	Perhimpunan Petani dan Pengusaha Kopi Empat Lawang (Empat Lawang Robusta Coffee Farmer and Entrepreneur Association)	Domestic
21	Kopi Arabika Sumatera Koerintji (Sumatera Koerintji Arabica Coffee)	17/04/2017	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Puncak Kerinci Jambi [Arabica Koerintji Jambi Coffee Geographical Indication Protection Community (MPIG-KAK)]	Domestic
22	Kopi Robusta Pinogu (Pinogu Robusta Coffee)	03/05/2017	Masyarakat Indikasi Geografis Kopi Robusta Pinogu Bone Bolango (MIG-KRPBB) [Pinogu Bone Bolango Coffee Geographical Indication Protection Community (MIG-KRPBB)]	Domestic
23	Kopi Robusta Pupuan Bali (Bali Pupuan Robusta Coffee)	03/07/2017	Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Pupuan (MPIG-KRP) [Pupuan Robusta Coffee Geographical Indication Protection Community (MIG-KRP)]	Domestic
24	Kopi Robusta Tambora (Tambora Robusta Coffee)	03/07/2017	Masyarakat Perlindungan Indikasi Geografis Kopi Robusta Tambora (MPIG-KRT) (Tambora Robusta Coffee Geographical Indication Protection Community)	Domestic
25	Kopi Arabika Sumatera Lintong (Sumatera Lintong Arabica Coffee)	21/12/2017	Masyarakat Pemerhati Kopi Arabika Lintong/MASPEKAL (Lintong Arabica Coffee Observer Society)	Domestic
26	Kopi Arabika Flores Manggarai (Flores Manggarai Arabica Coffee)	07/03/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Flores Manggarai (Flores Manggarai Arabica Coffee Geographical Indication Protection Society)	Domestic
27	Kopi Arabika Sipirok (Sipirok Arabica Coffee)	13/07/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Sipirok (Sipirok Arabica Coffee Geographical Indication Protection Society)	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
28	Kopi Arabika Pulo Samosir (Pulo Samosir Arabica Coffee)	13/07/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Arabika Pulo Samosir (Pulo Samosir Arabica Coffee Geographical Indication Protection Society)	Domestic
29	Kopi Robusta Kepahiang (Kepahiang Robusta Coffee)	13/11/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Kopi Robusta Kepahiang (Kepahiang Robusta Coffee Geographical Indication Society)	Domestic
30	Lada Putih Muntok (Muntok White Pepper)	28/04/2010	Badan Pengelola, Pengembangan dan Pemasaran Lada (BP3L) Provinsi Kepulauan Bangka Belitung (Agency Manager, Development and Marketing Pepper (BP3L) Bangka Belitung Islands Province)	Domestic
31	Vanili Kepulauan Alor (Alor Archipelago Vanilla)	19/10/2012	Asosiasi Petani Vanili Kepulauan Alor (APVKA) [Vanilla Growers Association Alor Islands (APVKA)]	Domestic
32	Cengkeh Minahasa (Minahasa Clove)	13/08/2015	Masyarakat Perlindungan Cengkeh Minahasa (MPCM) [Minahasa Clove Protection Community (MPCM)]	Domestic
33	Pala Siau (Siau Nutmeg)	11/11/2015	Lembaga Perlindungan Indikasi Geografis (LPIG) Pala Siau [Siau Nutmeg Geographical Indication Protection Association (LPIG-Pala Siau)]	Domestic
34	Lada Hitam Lampung (Lampung Black Pepper)	02/05/2016	Masyarakat Indikasi Geografis (MIG) Lada Hitam Lampung (Lampung Black Pepper Geographical Indication Society)	Domestic
35	Kayumanis Koerintji (Koerintji Cinnamon)	02/05/2016	Masyarakat Perlindungan Indikasi Geografis Kayumanis Koerintji Jambi (MPIG-K2) [Jambi Koerintji Cinnamon Geographical Indication Protection Society (MPIG-K2)]	Domestic
36	Pala Tomandin Fakfak (Tomandin Fakfak Nutmeg)	09/09/2016	Masyarakat Perlindungan Indikasi Geografis Pala Tomandin Fakfak (MPIG-PTF) (Tomandin Fakfak Nutmeg Geographical Indication Protection Society)	Domestic
37	Cengkeh Moloku Kie Raha (Moloku Kie Raha Clove)	21/09/2016	Masyarakat Perlindungan Indikasi Geografis Cengkeh Moloku Kie Raha (MPIG-CMKR) (Moloku Kie Raha Clove Geographical Indication Protection Society)	Domestic
38	Pala Dukono Halmahera Utara (Dukono North Halmahera Nutmeg)	17/10/2018	Masyarakat Perlindungan Indikasi Geografis (MPIG) Pala Dukono Halmahera Utara (Dukono North Halmahera Nutmeg Geographical Indication Protection Society)	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
39	Gula Kelapa Kulonprogo Jogja (Kulonprogo Jogja Coconut Sugar)	21/07/2014	Masyarakat Perlindungan Indikasi Geografis (MPIG) Gula Kelapa Kulonprogo Jogja (Geographical Indication Protection Society (MPIG) Kulonprogo Jogja Coconut Sugar)	Domestic
40	Purwaceng Dieng	20/07/2012	Masyarakat Perlindungan Indikasi Geografis (MPIG) Purwaceng Dieng (Geographical Indication Protection Society (MPIG) Purwaceng Dieng)	Domestic
41	Teh Java Preanger (Java Preanger Tea)	23/12/2015	Masyarakat Perlindungan Indikasi Geografis (MPIG) Teh Java Preanger (Java Preanger Tea Geographical Indication Protection Society)	Domestic
42	Mete Kubu Bali (Kubu Bali Cashew)	21/07/2014	Masyarakat Perlindungan Indikasi Geografis (MPIG) Mete Kubu Bali (Geographical Indication Protection Society (MPIG) Kubu Bali cashew)	Domestic
43	Mete Muna (Muna Cashew)	21/12/2016	Masyarakat Perlindungan Indikasi Geografis Mete Muna (Muna Cashew Geographical Indication Protection Community)	Domestic
44	Kangkung Lombok (Lombok Water Spinach)	15/12/2011	Asosiasi Komoditas Kangkung Lombok (Commodities Association Kale Lombok)	Domestic
45	Carica Dieng	20/07/2012	Masyarakat Perlindungan Indikasi Geografis (MPIG) Carica Dieng (Geographical Indication Protection Society (MPIG) Carica Dieng)	Domestic
46	Ubi Cilembu Sumedang (Cilembu Sumedang Sweet Potato)	24/04/2013	Asosiasi Agribisnis Ubi Cilembu (ASAGUCI) [Ubi Cilembu Agribusiness Association (ASAGUCI)]	Domestic
47	Salak Pondoh Sleman Jogja (Pondoh Sleman Jogja Snake Fruit)	21/07/2013	Komunitas Perlindungan Indikasi Geografis Salak Pondoh Sleman (Community Protection of Geographical Indications Sleman Jogja Pondoh Snakefruit)	Domestic
48	Jeruk Keprak Gayo-Aceh (Gayo-Aceh Orange)	22/03/2016	Masyarakat Perlindungan Indikasi Geografis (MPIG) Jeruk Keprak Gayo-Aceh [Gayo Aceh Orange Geographical Indication Protection Society (MPIG-JKGA)]	Domestic
49	Jeruk SoE Mollo (SoE Mollo Orange)	21/09/2016	Asosiasi Petani Jeruk Soe Mollo (APJSM) [Jeruk SoE Mollo Farmers Association (APJSM)]	Domestic
50	Sawo Sukatali Sumedang (Sukatali Sumedang Sapodilla)	14/12/2016	Asosiasi Petani Sawo (ANISA) Kabupaten Sumedang [Sapodilla Farmers Association (ANISA)]	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
51	Duku Komering	07/04/2017	Masyarakat Perlindungan Indikasi Geografis (MPIG) Duku Komering Sumatera Selatan [The Society of Geographical Indication Protection of Duku Komering South Sumatera (MPIG-DKSS)]	Domestic
52	Mebel Ukir Jepara (Jepara Carved Furniture)	28/04/2010	Jepara Indikasi Geografis Produk-Mebel Ukir Jepara (JIP-MUJ) [Geographical Indication Jepara Products — Jepara Carved Furniture (JIP - MUJ)]	Domestic
53	Tunun Gringsing Bali	18/07/2016	Masyarakat Perlindungan Indikasi Geografis Tunun Gringsing Bali (MPIG-TGB) [The Society of Geographical Indication Protection of Tunun Gringsing Bali (MPIG-TGB)]	Domestic
54	Tenun Sutra Mandar (Mandar Silk Weaving)	09/09/2019	Asosiasi Masyarakat Perlindungan Indikasi Geografis Sarung Sutra Mandar (The Society Association of Geographical Indication Protection of Mandar Silk Weaving)	Domestic
55	Tenun Ikat Sikka (Sikka Weaving)	08/03/2017	Masyarakat Perlindungan Indikasi Geografis Tenun Ikat Sikka (MPIG-TIS) (The Society of Geographical Indication Protection of Sikka Weaving)	Domestic
56	Tenun Ikat Tanimbar (Tanimbar Weaving)	03/07/2017	Lembaga Kebudayaan Daerah Kabupaten Maluku Tenggara Barat (West Southeast Maluku Regency Cultural Institution)	Domestic
57	Kerajinan Perak Celuk Gianyar Bali (Celuk Gianyar Bali Silver Crafts)	27/12/2018	Celuk Design Center (CDC)	Domestic
58	Tembakau Mole Sumedang (Mole Sumedang Tobacco)	25/04/2011	Masyarakat Perlindungan Indikasi Geografis (MPIG) Tembakau Sumedang (Geographical Indication Protection Society (MPIG) Sumedang Tobacco)	Domestic
59	Tembakau Hitam Sumedang (Sumedang Black Tobacco)	25/04/2011	Masyarakat Perlindungan Indikasi Geografis (MPIG) Tembakau Sumedang (Geographical Indication Protection Society (MPIG) Sumedang Tobacco)	Domestic
60	Tembakau Srinthil Temanggung (Srinthil Temanggung Tobacco)	13/05/2014	Masyarakat Perlindungan Indikasi Geografis (MPIG) Tembakau Srinthil Temanggung (Geographical Indication Protection Society (MPIG) Srinthil Temanggung tobacco)	Domestic
61	Minyak Nilam Aceh (Aceh Patchouli Oil)	10/09/2013	Forum Masyarakat Perlindungan Nilam Aceh (FMPNA) [Community Forum Nilam Aceh Protection (FMPNA)]	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
62	Susu Kuda Sumbawa (Sumbawa Horse Milk)	15/12/2011	Asosiasi Pengembangan Susu Kuda Sumbawa (Sumbawa Horse Milk Development Association)	Domestic
63	Madu Hutan Sumbawa (Sumbawa Honey)	25/09/2015	Jaringan Madu Hutan Sumbawa [Forest Honey Network Sumbawa (JMHS)]	Domestic
64	Garam Amed Bali (Amed Bali Salt)	23/12/2015	Masyarakat Perlindungan Indikasi Geografis (MPIG) Garam Amed Bali (The Community for the Protection of Geographical Indication (MPIG) Amed Bali Salt)	Domestic
65	Bandeng Asap Sidoarjo (Sidoarjo Smoked Milkfish)	09/10/2013	Forum Komunikasi Masyarakat Tambak (FKMT) Sidoarjo (Pond Society Communication Forum (FKMT) Sidoarjo)	Domestic
66	Ikan Uceng Temanggung (Uceng Temanggung Fish)	11/12/2018	Masyarakat Perlindungan Indikasi Geografis Ikan Uceng Temanggung (MPIG IUT) (Uceng Temanggung Fish Geographical Indication Protection Society)	Domestic
67	Champagne	14/11/2009	Comité Interprofessionnel du Vin de Champagne (CIVC)	France
68	Pisco	01/07/2010	Republic of Peru / INDECOPI	Peru
69	Parmigiano Reggiano	17/12/2010	Consorzio del Formaggio Parmigiano Reggiano	Italy
70	Lamphun Brocade Thai Silk	22/02/2016	Lamphun Provincial Administration	Thailand
71	Tequilla	18/07/2016	Consejo Regulador del Tequila, A.C.	Mexico
72	Grana Padano	18/07/2016	Consorzio per la Tutela del Formaggio Grana Padano	Italy
73	Scotch Whisky	07/09/2018	The Scotch Whisky Association	Scotland
74	Modena/Di Modena	07/09/2018	Consorzio per la Tutela del Lambrusco di Modena	Italy

## Lao PDR

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Khao Kai Noi	08/11/2018	Khao Kai Noi Houaphanh Association Khao Kai Noi Xiengkhouang Association	Domestic

## Malaysia

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Sarawak Pepper	04/11/2003	Malaysian Pepper Board	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
2	Borneo Virgin Coconut Oil	13/10/2006	Spark Prestige Sdn. Bhd.	Domestic
3	Tenom Coffee	01/11/2006	Yit Foch Coffee Factory Sdn. Bhd.	Domestic
4	Sabah Seaweed	09/04/2007	Tacara Sdn. Bhd.	Domestic
5	Bario Rice	10/03/2008	Sarawak Information Technology and Resources Council (SITRC)	Domestic
6	Buah Limau Bali Sungai Gedong	13/11/2008	Johan Limau Bali Chuan	Domestic
7	Pisco	03/12/2008	Republic of Peru / INDECOPI	Peru
8	Sarawak Beras Biris	17/02/2009	Sarawak Beras Biris	Domestic
9	Sarawak Beras Bajong	17/02/2009	Sarawak Information Technology and Resources Council (SITRC)	Domestic
10	Tambunan Ginger	20/02/2009	Pemborong Mangkab Enterprise	Domestic
11	Scotch Whisky	18/06/2009	The Scotch Whisky Association	United Kingdom
12	Kuih Lidah Kampung Berundong Papar	23/07/2009	Gerakan Daya Wawasan Kampung Berundong Papar	Domestic
13	Sarawak Dabai	09/03/2010	Sarawak Information Technology and Resources Council	Domestic
14	Terung Asam Sarawak	03/10/2010	Sarawak Information Technology and Resources Council	Domestic
15	Sarawak Layered Cake/ Kek Lapis Sarawak	10/11/2010	Persatuan Pengusaha Kek Lapis Sarawak	Domestic
16	Parmigiano Reggiano	17/12/2010	Consorzio del Formaggio Parmigiano Reggiano	Italy
17	Cognac	24/12/2010	Bureau National Interprofessionnel du Cognac	France
18	Sarawak Litsea	28/01/2011	The Government of the State of Sarawak	Domestic
19	Langkawi Cheese	03/03/2011	Friendly Farms Sdn, Bhd	Domestic
20	Perlis Harumanis Mango	02/08/2011	Jabatan Pertanian Negeri Perlis	Domestic
21	Belacan Bintulu	04/08/2011	Persatuan Nelayan Kawasan Bintulu	Domestic
22	Champagne	14/11/2009	Comité Interprofessionnel du Vin de Champagne (CIVC)	France
23	Kain Songket Melaka	24/10/2011	Institut Seni Malaysia Melaka (ISMMA)	Domestic
24	Sarawak Sesar Unjur	29/05/2012	Sarawak Information Technology and Resources Council (SITRC)	Domestic
25	Sarawak Umai	29/05/2012	Sarawak Information Technology and Resources Council (SITRC)	Domestic
26	Kayu Manis Keningau	02/04/2012	Warisah bt Hj Saribin (Isah Enterprise)	Domestic
27	Tuhau Tambunan	02/05/2012	Waasinah @ Resiminah Kuntagil (Nurkasih Enterprise)	Domestic
28	Tenun Pahang Diraja	30/11/2012	Tunku Azizah Aminah Maimunah Iskandariah binti Almutawakkil Alallah Sultan Iskandar	Domestic
29	Biskut Dan San Sungai Lembing	20/12/2012	Chew Kok Leong	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
30	Isau Sarawak	22/01/2013	Sarawak Information Technology and Resources Council	Domestic
31	Durian Nyekak Sarawak	22/01/2013	Sarawak information technology and Resources Council	Domestic
32	Ikan Terubuk Mulut Besar Sarawak	22/01/2013	Sarawak information technology and Resources Council	Domestic
33	Kacang Goreng Sempalit	28/01/2013	Kebun Sea Loy Kacang Goreng Sempalit & General Trading	Domestic
34	Gaharu Gopeng	12/04/2013	Envirotech Management Sdn Bhd	Domestic
35	Songket Terengganu	31/07/2013	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
36	Sabah Batik	18/11/2013	Sabah Handicraft Centre	Domestic
37	Kelarai, Ulu Tomani Tenom	18/11/2013	Sabah Handicraft Centre	Domestic
38	Halia Bentong	30/09/2013	Pejabat Pertanian Daerah Bentong	Domestic
39	Malaysian Durian Musang King	13/03/2014	Jabatan Pertanian Malaysia	Domestic
40	Batik Terengganu	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
41	Tembaga Ladang	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
42	Ukiran Kayu Besut	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
43	Keropok Losong	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
44	Keropok Lekor Terengganu	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
45	Bot Pulau Duyong	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
46	Nasi Dagang Terengganu	14/03/2014	Yayasan Pembangunan Usahawan Terengganu (YPU)	Domestic
47	Belacan Sibuti	07/07/2014	Pejabat Daerah Kecil Sibuti	Domestic
48	Buah Tarap, Sibuti	07/07/2014	Pejabat Daerah Kecil Sibuti	Domestic
49	Kayu Hujan Panas, Sibuti	07/07/2014	Pejabat Daerah Kecil Sibuti	Domestic
50	Daun Sabong Sibuti	07/07/2014	Pejabat Daerah Kecil Sibuti	Domestic
51	Timun Dayak Sibuti	07/07/2014	Pejabat Daerah Kecil Sibuti	Domestic
52	Balung Lemongrass Tea	10/07/2014	Kebun Rimau Sdn. Bhd	Domestic
53	Barolo	19/08/2014	Consorzio Di Tutela Barolo Barbaresco Alba Langhe E Roero	Italy
54	Sarawak Midin	11/09/2014	Sarawak Information Technology And Resources Council (SITRC)	Domestic
55	Anggur Tasik Beris	11/09/2014	Excel Agrotech Sdn Bhd	Domestic
56	Kuih Cincin Kampung Melugus Papar	11/11/2014	Rabiatul Enterprise	Domestic
57	Durian Balik Pulau	05/12/2014	Jabatan Pertanian Negeri Pulau Pinang	Domestic
58	Tawau Cocoa	08/01/2015	Majulah Koko Tawau Sdn. Bhd.	Domestic
59	Tequila	16/01/2015	Consejo Regulador Del Tequila, A.C.	Mexico

No.	GI Name	Registration date	Right Holder	Geographical origin
60	Ikan Empurau Sarawak	05/02/2015	Sarawak Information Technology And Resources Council (SITRC)	Domestic
61	Ikan Puput Sarawak	05/02/2015	Sarawak Information Technology And Resources Council (SITRC)	Domestic
62	Sarawak Sago	04/03/2015	Sarawak Information Technology And Resources Council (SITRC)	Domestic
63	Sarawak Tapioca	04/03/2015	Sarawak Information Technology And Resources Council (SITRC)	Domestic
64	Beca Berhias Melaka	31/03/2015	Unit Perancang Ekonomi (UPEN) Melaka	Domestic
65	Asam Pedas Melaka	31/03/2015	Unit Perancang Ekonomi (UPEN) Melaka	Domestic
66	Dodol Melaka	31/03/2015	Unit Perancang Ekonomi (UPEN) Melaka	Domestic
67	Kasut Manik Melaka	31/03/2015	Unit Perancang Ekonomi (UPEN) Melaka	Domestic
68	Kebaya Nyonya Melaka	31/03/2015	Unit Perancang Ekonomi (UPEN) Melaka	Domestic
69	Pala Balik Pulau	06/05/2015	Jabatan Pertanian Negeri Pulau Pinang	Domestic
70	Sarawak Adenosma	14/08/2015	Sarawak Information Technology And Resources Council (SITRC)	Domestic
71	Liking, Kota Belud	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
72	Tenunan Iranun, Kota Belud	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
73	Parang Berukir, Kota Belud	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
74	Inavol Rungus, Kudat	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
75	Rinago, Kudat	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
76	Pinakol, Kudat	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
77	Gong Matunggong, Kudat	14/09/2015	Lembaga Kebudayaan Negeri Sabah	Domestic
78	Ikan Tahai Lawas	25/11/2015	Persatuan Nelayan Kawasan Lawas	Domestic
79	Madu Kelulut Lundu	15/09/2016	Pertubuhan Peladang Kawasan Sri Gading, Lundu	Domestic
80	Penjaram Kota Belud	16/12/2016	Lembaga Kebudayaan Negeri Sabah	Domestic
81	Arbil Kuala Penyu	16/12/2016	Lembaga Kebudayaan Negeri Sabah	Domestic
82	Kolupis Sabah	16/12/2016	Lembaga Kebudayaan Negeri Sabah	Domestic
83	Piyutu Sandakan	16/12/2016	Lembaga Kebudayaan Negeri Sabah	Domestic
84	Sabah Tea	10/10/2006	Desa Tea Sdn. Bhd.	Domestic

## Thailand

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Angsila Stone Mortar	30/09/2013	Mr Kajorn Rungruangsilatiph	Domestic
2	Ban Chiang Pottery	10/06/2009	Ban Chiang Local Administration, Ban Chiang Municipality	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
3	Bankha Pineapple	27/12/2017	Ratchaburi Province	Domestic
4	Banmai Sapodilla	02/03/2018	Phra Nakhon Si Ayutthaya Province	Domestic
5	Bang Khun Thien Lychee	02/03/2018	Jomtong Pattana Community Enterprise	Domestic
6	Bang Mod Tangerine	02/03/2018	Jomtong Pattana Community Enterprise	Domestic
7	Ban Mon Pottery	27/06/2018	Nakhon Sawan Province	Domestic
8	Ban Pheao Aromatic Coconut	13/06/2018	Samut Sakhon Province	Domestic
9	Bangkrathum Phitsanulok Dried Banana	07/05/2018	Ms Jiraporn Pongrujirkornpan and other 12 producers	Domestic
10	Bor Sang Umbrella	10/06/2009	Bor Sang Umbrella Making Cooperative	Domestic
11	Chainat Khaotangkwa Pomelo	28/06/2006	Mr Vichai Kamklam, President of Chainat Fruit Tree Group	Domestic
12	Chaiya Salted Eggs	24/10/2007	Mr Adisak Teeratom, Representative of Chaiya Salted Eggs Producers and Traders	Domestic
13	Chanthaboon Mat	13/06/2018	Ms Suriya Kanchan	Domestic
14	Chiang Mai Celadon	10/06/2009	Mr Panya Santiparapop, Ms Paijitr Ingsiriwattana, Mr Pakorn Wilai, Ms Karnda Karnchanakorn, Ms Tassanee Yaja, M.L. Yongyuth Komalas, and Siam Celadon Pottery Co. Ltd.	Domestic
15	Chiang Rai Phulae Pineapple	29/12/2006	Nanglae Sub-district Administrative Organization and Chiang Rai's Phulae Pineapple Producer Network Committee	Domestic
16	Chiang Rai Tea	30/09/2015	Mae Fah Luang University and Chiang Rai Tea Producer	Domestic
17	Chonnabot Mudmee Thai Silk	30/04/2010	Khon Kaen Provincial	Domestic
18	Chumphon Ladyfinger Banana	05/08/2015	Chumphon Province	Domestic
19	Durian Pa La-U	03/07/2014	Huay Sat Yai Sub-district Administrative Organization	Domestic
20	Durian Prachin	27/12/2017	Prachinburi Province, Prachinburi Provincial Administrative Organization and Prachinburi Farmers Club	Domestic
21	Gluay Hin Bannang Sata	15/11/2011	Yala Province	Domestic
22	Huai Hom Cotton Wool Blend Fabric	30/09/2013	Women's Network of Sheep's Wool, Baan Huai Hom by Mrs Maliwan Nakroprai	Domestic
23	Isan Indigenous Thai Silk Yarn	09/04/2013	The Queen Sirikit Department of Sericulture	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
24	Kafee Doi Chaang	24/10/2007	The Doi Chaang Coffee planters' group	Domestic
25	Kafee DoiTung	02/05/2006	Mae Fah Luang Foundation	Domestic
26	Kafee Dong Ma Fai	31/03/2016	Arabica Coffee and Macadamia Nut of Dong Ma Fai Village Community Enterprise	Domestic
27	Kamphaeng Phet Banana	22/12/2017	Kampaeng Phet Province	Domestic
28	Kanom Mor Kaeng Muang Phet	09/04/2013	Phetchaburi	Domestic
29	Kaowong Kalasin Sticky Rice	10/06/2009	Kalasin Province	Domestic
30	Kathon Hor Bangkrang	31/01/2012	Nonthaburi Province, Nonthaburi Provincial Adm. Bangkrang Subdistrict Administrative Organisation, and Mr Narintr Son-uam	Domestic
31	Khao Hom Mali Thung Kula Rong-Hai	24/10/2007	Thai Hom Mali Rice Trade Association	Domestic
32	Khao Hom Mali Ubon Ratchathani	22/12/2017	Ubon Ratchathani Province	Domestic
33	Khao Jek Chuey Sao Hai	03/02/2009	Rice Department	Domestic
34	Khao Kum Lanna	31/01/2012	Rice Department	Domestic
35	Khao Leuang Patew Chumphon	03/02/2009	Rice Department	Domestic
36	Khao Rai Leum Pua Petchabun	03/07/2014	Rice Department	Domestic
37	Khao Yai Wine	27/06/2018	Ms Visootha Lohitnavy, Asoke Valley Winery Co., Ltd and Thai Wine Association	Domestic
38	Khaothalu Coffee	31/03/2016	Mr Santi Jairak and Mr Prasert Keskul, Khao Thalu Coffee Producers	Domestic
39	Kohkret Pottery	31/01/2012	Kohkret Subdistrict Administrative Organisation, and Pottery Handicraft Group	Domestic
40	Koh Phangan Coconut	09/04/2013	Group of Community Enterprises of Koh Phangan Coconut Farmers by Mr Salit Chotechuang, Chairman	Domestic
41	Krathon Ta-Lung	13/06/2018	Lopburi Province	Domestic
42	Lampang Chicken Bowl	18/12/2013	Lampang Pottery Association	Domestic
43	Lampang Khao Tan	18/09/2013	Network of Khao Tan Makers in Lampang Province	Domestic
44	Lamphun Blaokhiao Longan	29/06/2016	Lamphun Provincial Administrative Organization	Domestic
45	Lamphun Brocade Thai Silk	24/10/2007	Lamphun Provincial Administration	Domestic
46	Lamphun Golden Dried Longan	27/12/2017	Lamphun Provincial Administrative Organization and Makhuea Chae Municipality	Domestic
47	Lava Durian Sisaket	27/06/2018	Sisaket Province, Sisaket Provincial Administrative Organization and Sisaket's Durian Producer Association	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
48	Longkong Tanyougmat	27/12/2017	Narathiwat Province	Domestic
49	Mae Jaem Teen Jok Fabric	24/10/2007	The Province of Chiang Mai	Domestic
50	Manao Phetchaburi	10/09/2013	Phetchaburi Province	Domestic
51	Maprangwhan Nakhonnayok	31/03/2016	Nakhon Nayok Province	
52	Mayongchid Nakhonnayok	31/03/2016	Nakhon Nayok Province	Domestic
53	Mook Phuket	30/09/2015	Phuket Province	Domestic
54	Nakhonphanom Lychee	18/09/2014	Nakhon Phanom Province	Domestic
55	Nakornchaisri Pomelo	14/10/2005	Nakornpathom Chamber of Commerce	Domestic
56	Nam Dok Mai Khung Bang Kachao Mango	03/07/2014	Mr Manat Rasmitat	Domestic
57	Nan Golden Orange	18/09/2013	Nan Provincial Chamber of Commerce	Domestic
58	Nanglae Pineapple	29/12/2006	The Nanglae Tambon Administration	Domestic
59	Namtarn Tanode Muang Phet	09/04/2013	Phetchaburi	Domestic
60	Nong Sung's Fermented Mud Cloth	17/03/2016	Mukdahan Province, Ban Phu Silk Weaver Community Enterprise, Kiri Nakhon Weaving Group, Ban Phu Kid Pattern Cotton Weaving Group, Kid Chang Pattern Cotton Weaving Group and Luk Kaew Pattern Cotton Weaving Group	Domestic
61	Nont Durian	31/01/2012	Nonthaburi Province, Nonthaburi Provincial Administration, Nont Durian Conservation and Sustainability Club	Domestic
62	Nil Muang Kan	27/06/2018	Kanchanaburi Province	Domestic
63	Pakpanang Tabtimsiam Pomelo	26/06/2012	Mr Imron Saengwiman and Mrs Amporn Sawasdisuk Representatives of Pomelo Manufacturers in Nakhon Si Thammarat Province	Domestic
64	Phamai-madmee-Chinteandang Buriram	05/08/2015	The Queen Sirikit Department of Sericulture	Domestic
65	Phanat Nikhom Basketry	30/04/2010	Mr Komrich Boriboon	Domestic
66	Phetchabun Sweet Tamarind	14/10/2005	Phetchabun Province	Domestic
67	Phet Rose Apple	30/04/2010	Phetchaburi Province	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
68	Phrik Bang Chang	01/09/2016	Samut Songkram Province	Domestic
69	Phuket Pineapple	27/11/2009	Phuket Province	Domestic
70	Phurua Plateau Wine	02/05/2006	C.P.K. International Co. Ltd.	Domestic
71	Pineapple Hauymon	18/09/2013	Uttaradit Province	Domestic
72	Pla Rad Lumnam Sakae Krang Uthai Thani	18/12/2013	Uthai Thani Province	Domestic
73	Pomelo Hom Khuanlang	29/06/2017	Khuanlang Sub-district Municipality Chief	Domestic
74	Pon-Yang-Kham Beef	28/09/2016	Pon Yang Kham Breeding Cooperative NSC. Ltd	Domestic
75	Praewa Kalasin Thai Silk	24/10/2007	The Province of Kalasin	Domestic
76	Ratchaburi Aromatic Coconut	22/12/2017	Ratchaburi Province	Domestic
77	Rongrien Nasan Rambutan	11/03/2015	Mueng Nasan Municipality	Domestic
78	Sakon Dhavapi Haang Golden Aromatic Rice	26/07/2006	Sakon Nakorn Province	Domestic
79	Sakon Nakhon Mak Mao Berry	11/03/2015	Sakon Nakhon Province	Domestic
80	Sakon Nakhon Mak Mao Berry Juice	23/07/2004	Mr Kriengkrai Naksawat, President of the Sakon Nakhon Mak Mao Association and the Sakon Nakhon Mak Mao Association	Domestic
81	Sakon Nakhon Natural Indigo Dyed Fabric	11/03/2015	Sakon Nahon Province	Domestic
82	Salted Fish Kulao Tak Bai	28/09/2016	Narathiwat Province	Domestic
83	Samut Songkhram Kom Lychee	26/06/2012	Samut Songkram; Samut Songkram Provincial Administration Organisation; Samut Songkram Chamber of Commerce and Network of Community Enterprises for the Enhancement of Fruit Quality in Samut Songkram Province	Domestic
84	Sangkhalok Sukhothai	07/05/2018	Mueng Kao Sub-district Municipality	Domestic
85	Sangyod Muang Phatthalung Rice	28/06/2006	The Department of Rice	Domestic
86	Som-O Khao Yai Samut Songkram	26/06/2012	Samut Songkram; Samut Songkram Provincial Administration Organisation; Samut Songkram Chamber of Commerce; Network of Community Enterprises for the Enhancement of Fruit Quality in Samut Songkram Province	Domestic
87	Som-O Thakhoi Mueang Phichit	10/09/2013	Phichit Provincial	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
88	Sriracha Pineapple	28/06/2006	Mr Piya Kosintarajit	Domestic
89	Surat Thani Oyster	28/06/2006	The Surat Thani Coastal Aquaculture Cooperative Ltd.	Domestic
90	Surin Hom Mali Rice	03/06/2008	Surin Province	
91	Thepsadej Coffee	29/06/2017	Mae Ton Fresh Coffee Community Enterprise	Domestic
92	Tha Uthen Pineapple	18/09/2014	Nakhon Phanom Province	Domestic
93	Trang Roast Pork	02/05/2006	Trang Province	Domestic
94	Trat Si Thong Pineapple	28/09/2017	Trat Province	Domestic
95	Uttaradit Long Lab – Lae Durian	07/05/2018	Uttaradit Province	Domestic
96	Uttaradit Lin Lab – Lae Durian	07/05/2018	Uttaradit Province	Domestic
97	Water Chestnuts Suphan	22/12/2017	Wang Yang Sub-district Municipality	Domestic
98	Yai Klam Nonthaburi Mango	04/12/2018	Nonthaburi Province	Domestic
99	Yok Mlabri Nan	15/11/2011	Ms Aranwa Charoenkiripana and 12 Mlabri Nan locals	Domestic
100	Barbaresco	30/09/2015	Consorzio di tutela Barolo Barbaresco Alba Langhe e Roero	Italy
101	Barolo	30/09/2013	Consorzio di tutela Barolo Barbaresco Alba Langhe e Roero	Italy
102	Brunello di Montalcino	24/10/2007	Consorzio de Vino Brunello di Montalcino	Italy
103	Buon Ma Thuot Coffee	18/09/2014	Daklak People's Committee	Viet Nam
104	Champagne	28/06/2006	Comité Interprofessionnel du Vin de Champagne (CIVC)	France
105	Cognac	24/10/2007	Bureau National Interprofessionnel du Cognac	France
106	Kampong Speu Palm Sugar	17/03/2018	Kampong Speu Palm Sugar Promotion Association	Cambodia
107	Kampot Pepper	17/03/2018	Kampot Pepper Promotion Association	Cambodia
108	Napa Valley	15/11/2011	Napa Valley Vintners' Association (NNV)	USA
109	Pisco	14/10/2005	Republic of Peru / INDECOPI	Peru
110	Parmigiano Reggiano	01/09/2016	Consorzio del Formaggio Parmigiano Reggiano	Italy
111	Prosciutto di Parma	10/06/2009	Consorzio Prosciutto di Parma	Italy
112	Scotch Whisky	27/11/2009	The Scotch Whisky Association	UK
113	Shan Tuyet Moc Chau	28/09/2017	Department of Science and Technology of Son La Province	Viet Nam
114	Tequila	24/06/2012	Consejo Regulador del Tequila	Mexico
115	Van Yen Cinnamon	28/09/2017	The People's Committee of Van Yen Province	Viet Nam

## Viet Nam

No.	GI Name	Registration date	Right Holder	Geographical origin
1	Ba Den Custard Apple	10/08/11	Department of Science and Technology of Tay Ninh Province	Domestic
2	Ba Ria- Vung Tau Black Pepper	12/02/18	Sub-Department of Rural Development of Ba Ria-Vung Tau Province	Domestic
3	Bac Kan Tangerine	14/11/12	Department of Science and Technology of Bac Kan Province	Domestic
4	Bac Kan Seedless Persimmon	08/09/10	Department of Science and Technology of Bac Kan Province	Domestic
5	Bao Lam Seedless Persimmon	14/11/12	Department of Science and Technology of Lang Son province	Domestic
6	Bac Lieu Salt	12/12/13	Department of Science and Technology of Bac Lieu Province	Domestic
7	Ben Tre Da Xanh Pomelo	26/01/18	Department of Science and Technology of Ben Tre Province	Domestic
8	Ben Tre Xiem Xanh Coconut	26/01/18	Department of Science and Technology of Ben Tre Province	Domestic
9	Binh Minh Nam Roi Pomelo	29/08/13	Hoang Gia Export Fruit and Vegetable Manufacturing Private Company	Domestic
10	Binh Phuoc Cashew	13/03/18	Binh Phuoc Cashew Association	Domestic
11	BinhThuan Dragon Fruit	15/11/06	Binh Thuan Dragon Fruit Association	Domestic
12	Buon Ma Thuot Coffee	14/10/05	People's Committee of Daklak Province	Domestic
13	Cao Phong Orange	05/11/14	People's Committee of Hoa Binh Province.	Domestic
14	Cao Bang "Moso" Bamboo and Moso Bamboo Mat	23/07/18	Department of Science and Technology of Cao Bang Province	Domestic
15	Cat Hoa Loc Mango	03/09/09	Department of Science and Technology of Tien Giang Province	Domestic
16	Dai Hoang Ngu Banana	30/09/09	People's Committee of Ly Nhan District	Domestic
17	Dien Bien Rice	25/09/14	Department of Science and Technology of Dien Bien Province	Domestic
18	Doan Hung Pomelo	08/02/06	Department of Science and Technology of Phu Tho Province	Domestic
19	Ha Giang Orange	10/10/16	Department of Agriculture and Rural Development of Ha Giang Province	Domestic
20	Ha Giang Shan Tuyet Tea	16/08/18	Department of Agriculture and Rural Development of Ha Giang Province	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
21	Ha Long Grilled Chopped Cuttlefish	12/12/13	People's Committee of Ha Long City	Domestic
22	Hau Loc Shrimp Paste	25/06/10	People's Committee of Hau Loc District	Domestic
23	Hue Palm – Leaf Conical Hat	19/07/10	Department of Science and Technology of Thua Thien Hue Province	Domestic
24	Hung Yen longan fruit	23/01/17	Department of Science and Technology of Hung Yen Province	Domestic
25	Lang Son Star Anise	15/02/07	Department of Science and Technology of Lang Son Province	Domestic
26	Long Khanh Rambutan	08/06/16	Department of Science and Technology of Dong Nai Province	Domestic
27	Luan Van Pomelo	18/12/13	People's Committee of Tho Xuan District	Domestic
28	Luc Ngan Lychee	25/06/08	Department of Science and Technology of Bac Giang Province	Domestic
29	Meo Vac Mint Honey	01/03/13	Department of Science and Technology of Ha Giang Province	Domestic
30	Muong Lo Rice	22/01/18	People's Committee of Nghia Lo Town	Domestic
31	Mot Bui Do Hong Dan Rice	25/06/08	Department of Science and Technology of Bac Lieu Province	Domestic
32	Nang Nhen Thom Bay Nui Rice	10/01/11	People's Committee of Tinh Bien District	Domestic
33	Nga Son Sedge Rice	13/10/10	People's Committee of Nga Son District	Domestic
34	Ngoc Linh Ginseng	30/07/18	Department of Science and Technology of Kon Tum Province/Department of Science and Technology of Quang Nam Province	Domestic
35	Ninh Binh Goat Meat	04/07/18	Department of Agriculture and Rural Development of Ninh Binh Province	Domestic
36	Ninh Thuan Grape	07/02/12	Department of Science and Technology of Ninh Thuan Province	Domestic
37	Ninh Thuan Lamb	24/10/17	Department of Science and Technology of Ninh Thuan Province	Domestic
38	Phan Thiet Extract of Fish	30/05/07	Sub - Department of Standard, Metrology and Quality of Binh Thuan Province	Domestic
39	Phu Quoc Extract of Fish	01/06/01	Phu Quoc Fish Sauce Production Association	Domestic
40	Phuc Trach Pomelo	09/11/10	People's Committee of Huong Khe District	Domestic
41	O Loan blood cockle	22/02/18	Department of Science and Technology of Phu Yen Province	Domestic

No.	GI Name	Registration date	Right Holder	Geographical origin
42	Quan Ba seedless persimmon	05/07/17	People's Committee of Quan Ba District	Domestic
43	Quang Ninh Corrugate Lucine	19/03/14	Department of Science and Technology of Quang Ninh Province	Domestic
44	Quang Tri Pepper	28/10/14	Department of Science and Technology of Quang Tri Province	Domestic
45	Shan Tuyet Moc Chau Tea	09/08/10	Department of Science and Technology of Son La Province	Domestic
46	Son La Coffee	28/09/17	Department of Science and Technology of Son La Province	Domestic
47	Tam Xoan Hai Hau Rice	31/05/07	Hai Hau Tam Xoan Rice Association of Nam Dinh Province	Domestic
48	Tan Trieu Pomelo	14/11/12	Department of Science and Technology of Dong Nai Province	Domestic
49	Tan Cuong Tea	24/11/15	Department of Science and Technique of Thai Nguyen Province	Domestic
50	Tham Duong Khau Tan Don Rice	08/12/17	People's Committee of Van Ban District	Domestic
51	Thanh Ha Lychee	25/05/07	People's Committee of Thanh Ha District	Domestic
52	Thuong Xuan Cinnamon	10/10/16	People's Committee of Thuong Xuan District	Domestic
53	Tien Lang Rustic Tobacco	19/11/10	People's Committee of Tien Lang District, Hai Phong City	Domestic
54	Tra My Cinnamon	13/10/11	Department of Science and Technology of Quang Nam Province	Domestic
55	Trung Khanh Chestnut	21/03/11	People's Committee of Trung Khanh District	Domestic
56	Van Yen Cinnamon	07/01/10	People's Committee of Van Yen Province	Domestic
57	Vinh Bao Rustic Tobacco	19/08/16	People's Committee of Vinh Bao District	Domestic
58	Vinh Kim Lo Ren Milk Fruit	28/10/14	Department of Science and Technology of Tien Giang Province	Domestic
59	Vinh Orange	31/05/07	Department of Science and Technology of Nghe An Province	Domestic
60	Van Don peanut worms	12/11/15	People's Committee of Van Don District	Domestic
61	Yen Chau Mango	30/11/12	Department of Science and Technology of Son La Province	Domestic
62	Yen Tu Yellow Apricot Flower	18/12/13	People's Committee of Uong Bi City	Domestic
63	Xin Man Gia Dui Rice	28/09/17	People's Committee of Xin Man District	Domestic

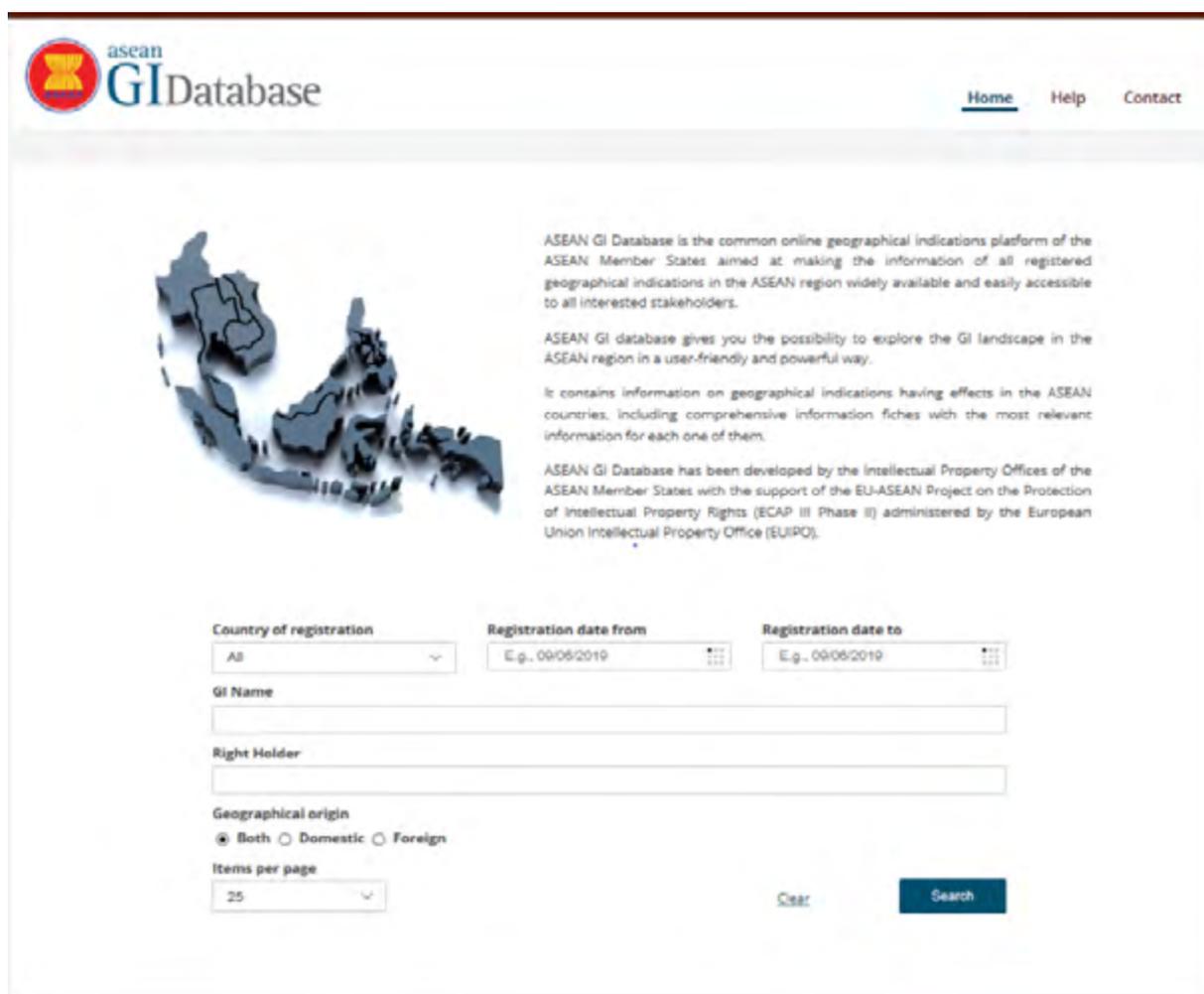
No.	GI Name	Registration date	Right Holder	Geographical origin
64	Cognac	13/05/02	Cognac inter-industry National Office	France
65	Pisco	23/05/07	The Republic of Peru	Peru
66	Scotch Whisky	19/11/10	The Scotch Whisky Association	UK
67	Isan Thai Lan Silk	18/09/14	The Queen sikirit Department of Sericulture	Thailand
68	Kampong Speu Palm Sugar	28/12/16	Kampong Speu Palm Sugar Promotion Association	Cambodia
69	Kampot Pepper	28/12/16	Kampot Pepper Promotion Association	Cambodia

## ANNEX 3: ASEAN GI DATABASE

ASEAN GI Database is the common online Geographical Indications platform of the ASEAN Member States aimed at making the information of all registered Geographical Indications in the ASEAN region widely available and easily accessible to all interested stakeholders.

ASEAN GI Database has been developed by the Intellectual Property Offices of the ASEAN Member States with the support of the EU-ASEAN Project on the Protection of Intellectual Property Rights (ECAP III Phase II) administered by the European Union Intellectual Property Office (EUIPO). The database has been handed over to ASEAN Member States at the closure of the project, and is currently maintained and updated by ASEAN Member States.

URL address: [http:// http://asean-gidatabase.org/gidatabase/](http://http://asean-gidatabase.org/gidatabase/)



The screenshot displays the ASEAN GI Database website. At the top left is the logo, which consists of a red circle containing a yellow stylized figure, followed by the text "asean GI Database". To the right of the logo are navigation links for "Home", "Help", and "Contact". Below the navigation is a large map of the ASEAN region. To the right of the map, there is a block of text describing the database's purpose and content. Below the text is a search form with several fields: "Country of registration" (a dropdown menu set to "All"), "Registration date from" (a date input field with "E.g., 09/06/2019" as a placeholder), "Registration date to" (a date input field with "E.g., 09/06/2019" as a placeholder), "GI Name" (a text input field), "Right Holder" (a text input field), "Geographical origin" (radio buttons for "Both", "Domestic", and "Foreign", with "Both" selected), and "Items per page" (a dropdown menu set to "25"). At the bottom right of the search form are "Clear" and "Search" buttons.

asean  
GI Database

[Home](#) [Help](#) [Contact](#)

ASEAN GI Database is the common online geographical indications platform of the ASEAN Member States aimed at making the information of all registered geographical indications in the ASEAN region widely available and easily accessible to all interested stakeholders.

ASEAN GI database gives you the possibility to explore the GI landscape in the ASEAN region in a user-friendly and powerful way.

It contains information on geographical indications having effects in the ASEAN countries, including comprehensive information fiches with the most relevant information for each one of them.

ASEAN GI Database has been developed by the Intellectual Property Offices of the ASEAN Member States with the support of the EU-ASEAN Project on the Protection of Intellectual Property Rights (ECAP III Phase II) administered by the European Union Intellectual Property Office (EUIPO).

Country of registration: All

Registration date from: E.g., 09/06/2019

Registration date to: E.g., 09/06/2019

GI Name

Right Holder

Geographical origin:  Both  Domestic  Foreign

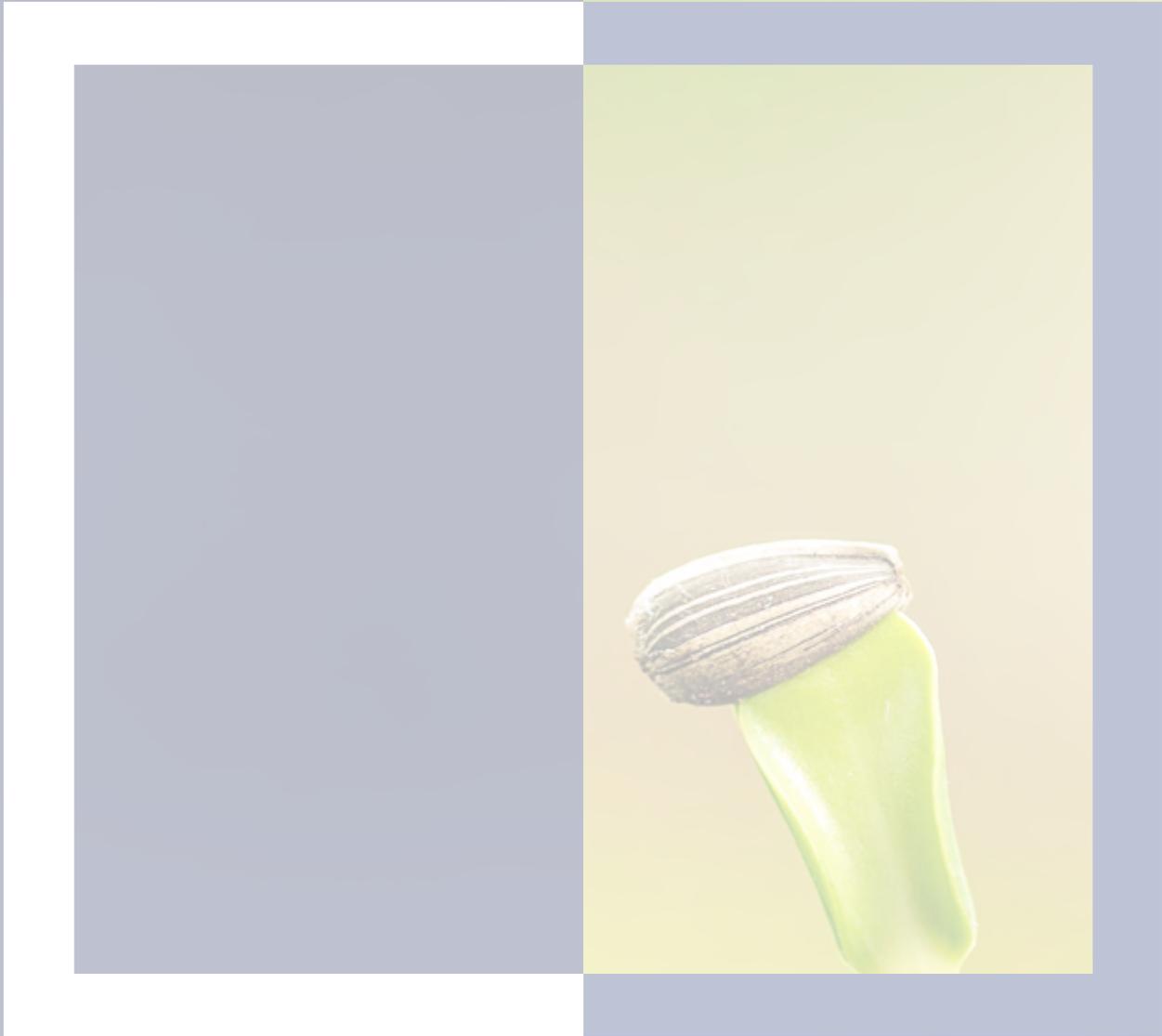
Items per page: 25

Clear Search

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## Promoting Intellectual Property Rights in the ASEAN Region



This Project is funded by the European Union and implemented by the European Union Intellectual Property Office (EUIPO)

