

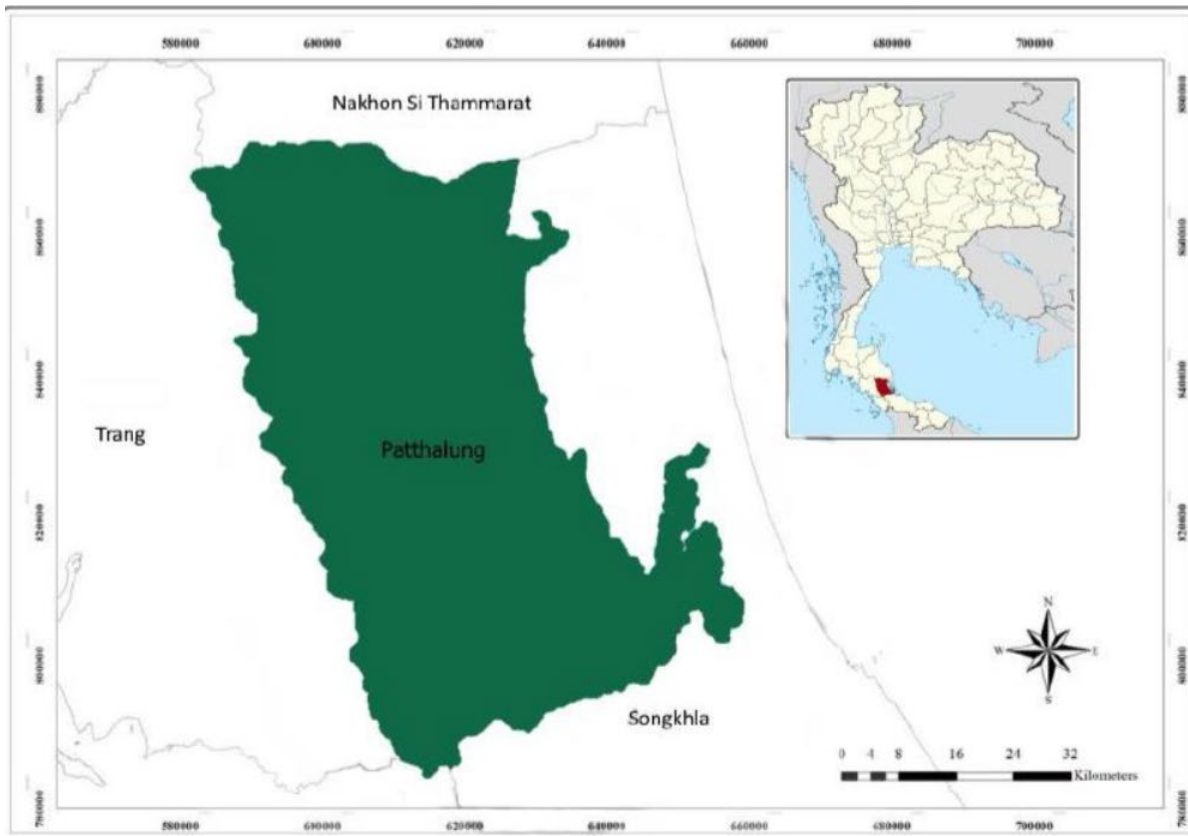
1. List of Accepted Application for Registration  
*Senarai Permohonan yang Disetujuterima untuk Pendaftaran*
2. Details of Accepted Application for Registration (Pursuant to Section 13 of Geographical Indications Act 2022)  
*Butir-Butir Permohonan yang Disetujuterima untuk Pendaftaran (Menurut Seksyen 13 Akta Petunjuk Geografi 2022)*

### **List of Accepted Application for Registration**

<b>Application Number</b>	<b>Class</b>
GI2020000005	2
GI2020000008	2
GI2021000004	2
GI2022000004	2
GI2022000005	2

Name of Geographical Indication	Khao Sangyod Muang Phatthalung
Class	: 2
Goods	: Rice
Application No.	: GI2020000005
Date of Filing	: 09 September 2020
Applicant's Name/Nationality/Address	: Sangyod Muang Phatthalung Rice Producer and Trader Association.  7, Moo 13, Pantae Sub-district, Kuankhanun District, Phatthalung Province 93110 Thailand
Representation of Geographical Indication	:

**Pemisahan kawasan geografi yang petunjuk geografi terpakai kepadanya:**



*Kualiti, reputasi atau ciri lain barang yang baginya petunjuk geografi digunakan, dan apa-apa syarat yang di bawahnya petunjuk boleh digunakan*

Phatthalung province has an area of 3,424.47 squares kilometers or about 2,140,296 rai. It is the 11th largest area among 14 southern provinces and is ranked 56th in the country. Generally, the terrain is a sloping flat area. The line of Khaobanthad mountain stretches from the west to east. Its a lowland with the line of Songkhla Lake as the waterfront of the city divides the boundary. The middle of the city is a flat area with a limestone mountain as a lone mountain on the flat area. Sangyod Muang Phatthalung Rice cultivation area covers all Phatthalung Province

which has areas bordering other provinces. The whole production cycle of Khao Sangyod Muang Phatthalung must take place in the defined geographical area to ensure that it is conducted entirely under the geomorphological conditions. Khao Sangyod Muang Phatthalung must be grown, dried, stored, milled and processed in the province of Phatthalung. Khao Sangyod Muang Phatthalung must be grown between August and October, and harvested during its ripening stage between December and February. The harvest is fixed according to the climate and the maturity of the rice. The harvested rice is then stored within the geographical area in silos with regulated temperature and humidity to avoid, in particular, risks of mixture with other rice varieties, possible contamination, high moisture, and prevent the dilution of its distinctive fragrance.

The seeds used in Khao Sangyod Muang Phatthalung production must be of Sangyod Phatthalung variety and have to be grown in Phatthalung province, since Phatthalung province has a geographical location suitable for growing Sangyod Phatthalung rice that contributes to the distinctive characteristics and quality of Khao Sangyod Muang Phatthalung. The seeds should be produced by Thailand Rice Department and its agencies, such as the Phatthalung Rice Research Centre and the Phatthalung Rice Seed Centre or the sources approved by Thailand Rice Department and comply with the rice seed production standards. Rice seeds may be bred by the farmers themselves provided that these are of the approved variety and planted within 3 years after obtaining them from the source. Packaging and labelling must be carried out in Phatthalung province and repackaging is not allowed to prevent any possible mixture, contamination or alteration of the rice.

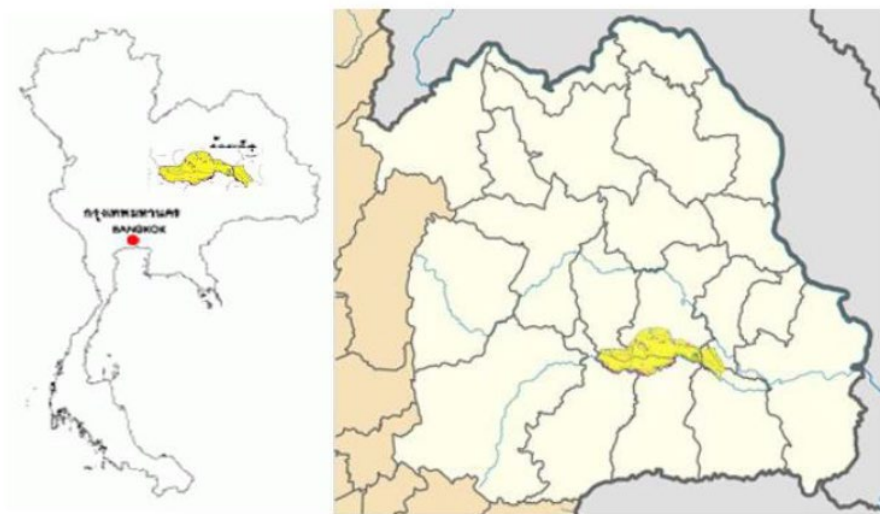
It is characterised by its red pericarp, soft texture when cooked and light fragrance. Natural factors have a significant impact on the quality, characteristics and uniqueness of the rice. The subsoil in Phatthalung possessed combined qualities of drainage as well as fertile deposits, and water storage and redistribution capacity. Phatthalung has two climatic influences, both oceanic and continental. owing to the oceanic (Gulf of Thailand) influence, there is considerable rainfall during rainy season and less extremity in temperatures over the seasons. In particular, its lowland location and weather makes the fertile land and climate of Phatthalung contribute to the distinguishing characteristic of Khao Sangyod Muang Phatthalung: slender grain shape. When Sangyod Phatthalung rice is grown in other provinces, its characteristics will be different, such as being thicker and less red. According to the local tradition, the rice is harvested after ripening phase, making the grain colour more red, more fragrant and softer when cooked, than Sangyod Phatthalung rice grown elsewhere. These outstanding characteristics are possible only under such unique geomorphological conditions in the southern part of Thailand especially the nature of the soil, water quality, hours of sunshine, narrow range of temperatures and heavy raining season.

Phatthalung is an important source of rice of southern Thailand since the ancient time. Its vast plains, the right climate and its richness in terms of water source make it ideal for Khao Sangyod Muang Phatthalung cultivation. A legend of the plain between Khao Hin Look Doan Mountains narrates that visitors would see the lush green stretches of rice fields at the beginning of the farming season being transformed into gold when the harvest time approaches in January and February. Khao Sangyod Muang Phatthalung has been grown in Phatthalung for over a hundred years but local people in the province of Phatthalung prefer to consume granule and hard with high amylose content rice, not the soft cooked rice as Khao Sangyod Muang Phatthalung. Therefore, traditionally Khao Sangyod Muang

Phatthalung is reserved to be given as a gift to respected senior people and cooked for special persons, such as for the royal guests, official foreign visitors on special occasions.

Name of Geographical Indication	: Khao Hom Mali Thung Kula Rong-Hai
Class	: 2
Goods	: <i>Rice</i>
Application No.	: GI2020000008
Date of Filing	: 09 September 2020
Applicant's Name/Nationality/Address	: Thai Hom Mali Rice Trade Association (Thung Kula Rong Hai Geographical Indication) 69, Moo 17, Patmanon Rd., Kasetwisai subdistrict, Kasetwisai district, Roiet, Thailand
Representation of Geographical Indication	:

**Pemisahan kawasan geografi yang petunjuk geografi terpakai kepadanya:**



*Kualiti, reputasi atau ciri lain barang yang baginya petunjuk geografi digunakan, dan apa-apa syarat yang di bawahnya petunjuk boleh digunakan*

The Thung Kula Rong-Hai Plain is a large plain in north-east Thailand, extending across five provinces, namely Roi Et, Mahasarakam, Surin, Yasothon and Srisaket. It covers a total of 2107 690 rai and was formerly named Thung Mah Long or Thung Pu Pa Lan. The geographical area where all the operations take place (sowing, cultivation, harvesting, milling, packaging and labelling) is Roi-et, Mahasarakam, Surin, Yasothon and Srisaket.

Thung Kula Rong-Hai area is a large basin-like area characterized by an undulating landscape about 200m above the sea level. Soil texture is largely of loamy sand (having low water retention properties) and clay, with low fertility and high salinity content. The high salinity content is due to large quantities of salt layers in the underground. The climate during the cold season is cool and dry, and the area suffers water shortage due to periodic droughts in July. The soil salinity and soil texture (dry loamy sand) are most apt for the cultivation of Hom Mali rice. Rice is mainly grown under rainfed conditions.

'Thung Kula Rong-Hai' is derived from the legendary 'Kula merchants', According to the legend, because of the dry weather in the dry season, a group of native people called Kula who were merchants journeyed across this large plain to sell their wares. They travelled until they were exhausted, but were still unable to reach the other side. They then felt like crying ('Rong-Hai' in Thai), hence the name 'Thung Kula Rong-Hai' ('plain of the crying Kula'). Cultivation of Hom Mali rice in Thung Kula Rong-Hai began after the government improved the Hom Mali rice variety and certified it in 1959 naming it 'Khao Dawk Mali 105'. Cultivation became more widespread in 1979 when the rice seeds exchange project called for the substitution of the cultivation of non-glutinous rice for glutinous rice in the Thung Kula Rong-Hai area. Since then Hom Mali rice is widely grown in the region and has developed further with better quality harvest due to farmers changing the new rice seeds every three years to maintain seed purity. Thung Kula Rong-Hai region has become an important rice producing area of Thailand, well-known for its quality Hom Mali rice. At present, almost 70% of agricultural land in Thung Kula Rong-Hai (or 1,276,103 Rai) is cultivated for growing Hom Mali rice.

Khao Hom Mali Thung Kula Rong-Hai refers to paddy, brown and milled rice processed from the light-sensitive rice varieties Khao Dawk Mali 105 and Kor Khor or RD 15, grown in the rainy season in Thailand in the Thung Kula Rong-Hai area and exuding a natural aroma. It is grown from Khao Dawk Mali (KDML 105) and RD 15 varieties and is a light-sensitive paddy rice. It can be brown rice or white rice (milled). The texture is transparent, shiny, silky smooth, and newly harvested KDML 105 and RD 15 rice grains have a creamy smooth texture when boiled. The only rice variety that is eligible is Khao Dawk Mali 105 and Kor Khor or RD 15 from the defined geographical area, since only this variety when grown under aforesaid conditions can produce rice with low amylose content (14-16 %) and with an amylopectin content of 86-84 %. This allows the rice to absorb a low proportion of the water in which it is cooked and release flavors. These outstanding characteristics are possible only under the unique geomorphological conditions in the north-eastern part of Thailand (nature of the soil, quality of the water used, number of hours of sunshine, narrow range of temperatures, cool dry weather in the harvesting season, etc.). Environmental factors such as drought and salinity, and cultivation practices, have a substantial positive effect on the aromatic quality of rice. In combination, the soil salinity in northern Thailand, the coolness and dryness of the area, the specific rice varieties (KDML 105 and RD 15) used, the climate and the soil nutrients cause

the paddy to become stressed and to produce the aromatic compound 2-acetyl-1-pyrroline(2AP), the same compound that gives pandanus leaves its fragrant smell. Khao Hom Mali Thung Kula Rong-Hai rice is more fragrant than other Hom Mali rice grown from elsewhere in the country.

The rice seeds used to produce Khao Hom Mali Thung Kula Rong-Hai have to be grown in Thung Kula Rong-Hai. The seeds must be Khao Dawk Mali 105 (KDML 105) and Kor Khor or RD 15 breeds obtained from the Rice Department or rice-grain producers, i.e, farmers' organisations or private organisations certified by the Rice Department based on the standards for rice grain production. The cooked rice smells liked pandanus leaf and tastes velvety, spongy and slightly sweet. It has a slight hint of the added condiments when cooked with other ingredients. The whole production cycle must take place in the defined geographical area to ensure that it is conducted entirely under the geomorphological conditions specific to that area. Given the growing conditions the entire biological cycle up to harvesting is carried out in the same place, i.e. where the rice was originally sown. Harvesting is governed by special rules which cover the dates, phenological stages and grain moisture to guarantee the hygiene and safety of the product and complete traceability of the rice to the region of origin and even, in many cases, to the original farmer. The processing shall take place in Roi Et, Surin, Srisaket, Mahasarakham, and Yasothon Provinces, which are the five provinces of the Thung Kula Rong-Hai area. The packaging shall take place in said five provinces of the Thung Kula Rong-Hai area to give consumers an effective guarantee of the origin, the quality of the rice and to ensure the retention of 2-acetyl-1-pyrroline (0,1-0,2 micrograms at the rice field), unique to Khao Hom Mali grown within the identified geographical area. Repackaging is not allowed to minimise possible dilution in concentration, which would undermine its distinctive aroma and to prevent any possible contamination or alteration of the product.

Name of Geographical Indication : Klang Bak Kut Teh

Class : 2

Goods : Prepared foodstuff and beverages Bk Kut Teh

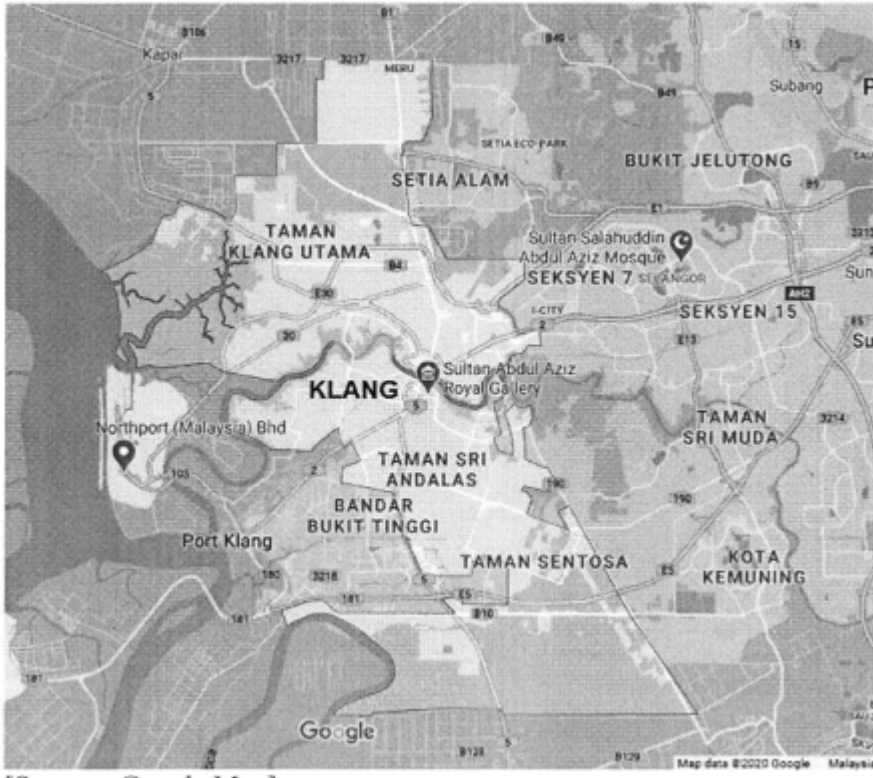
Application No. : GI2021000004

Date of Filing : 13 April 2021

Applicant's Name/Nationality/Address : Klang Chinese Chamber of Commerce and Industry  
Wisma KCCT, No. 77,79 & G1, Lorong Tiong, Taman Eng Ann, Klang 41050 Selangor Malaysia

Representation of Geographical Indication :

**Pemisahan kawasan geografi yang petunjuk geografi terpakai kepadanya:**



*Kualiti, reputasi atau ciri lain barang yang baginya petunjuk geografi digunakan, dan apa-apa syarat yang di bawahnya petunjuk boleh digunakan*

The quality, reputation or other characteristics of the goods for which the geographical indication is used, and any conditions under which the indication may be used Product description After the second world war, many of Chinese immigrants came to Klang. They became labours in the warehouses around harbour. The labour needed to consume a lot of energy when working. Therefore, they often preferred to take foods that could provide them with energy. There was a dish called HongBak from the Fujian province of China. It was cooked by using pork and garlic. It becomes one of their popular food. Klang Bak Kut Teh was developed from HongBak. It has its unique features which are totally distinguishable from

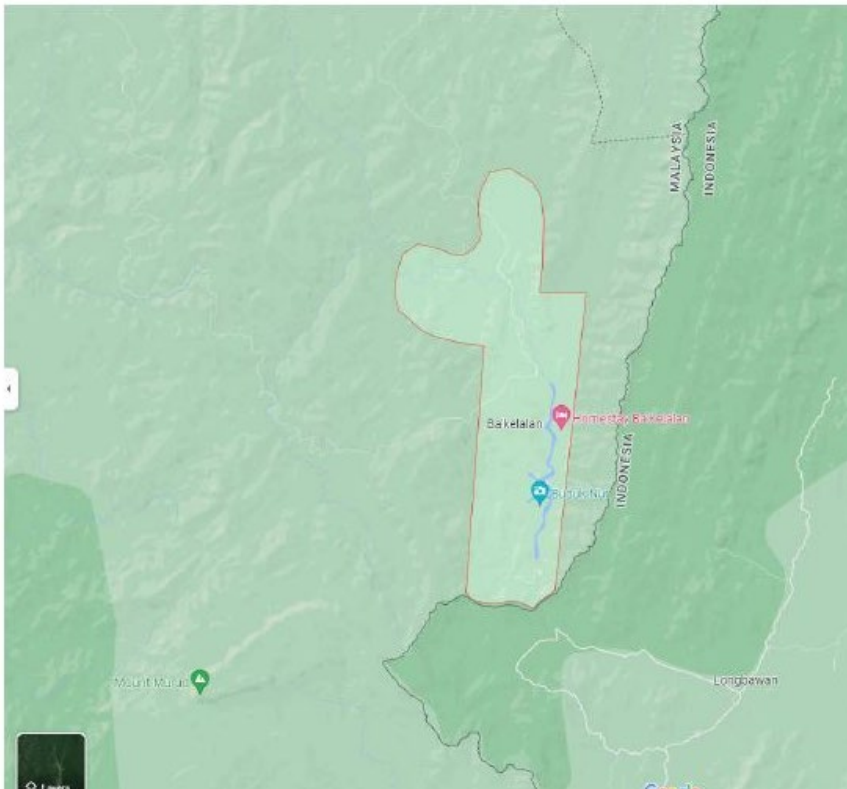


HongBak and others gourmet. Klang Bak Kut Teh has developed into the following 3 different styles of Klang Bak Kut Teh as a result of different cooking methods and the combination of the ingredients such as Traditional style, Chaozhou style, and Modern style Traditional style Klang Bak Kut Teh is the earliest type of Klang Bak Kut Teh, the soup is thick, sticky and dark brown in colour. The pork is light elastic. The flavour of the herbs is strong. For Chaozhou style Klang Bak Kut Teh, the soup is lighter in colour, normally not sticky, the flavour of herbs is strong, the pork is stillelastic meanwhile modern style Klang Bak Kut Teh started from Pandamaran, Klang. The soup is very thick and very sticky, colour of the soup is dark brown, the pork is not so elastic, while the flavour of herbs is not so strong. Quality, local culture factor the literal meaning of Klang Bak Kut Teh is "Pork Rib Tea" which will certainly associate with Klang, the birthplace of Klang Bak Kut Teh. Any visit to Klang will be incomplete without savouring this mouth-watering dish. Klang Bak Kut Teh has gained its fame among international gourmards and almost everyone knows that the popular soup originated from Klang. Klang Bak Kut Teh was invented by Mr. Lee Boon Teh, who was the resident of Klang and he was a pioneer of Klang Bak Kut Teh. Port Klang is the busiest port in Malaysia. In early days, coolies who were mainly Chinese migrants worked at the port. They collected remnants of herbs imported from China left on the port and passed these herbs to a vendor by the name of Lee Boon teh who sold stewed pork bones on the main street of Klang to make soup. The earliest version of Klang Bak Kut Teh was thus invented by Lee based on the formula given by the coolies. Lee's Klang Bak Kut Teh was an instant hit with the locals as it was said to be very affordable, tasty, filling and thirst. As people used to eat from Lee Boon Teh's shop they started to call the food as "Bah Kut Teh", Lee set up his Klang Bak Kut Teh stall at an intersection between the Klang train station and the Klang South police station in 1945 to serve the early Chinese immigrants. Many of these immigrants came from Fujian Province. The stall was later moved into a nearby shop named Kedai Makanan Teck Teh about 75 years ago Uniqueness KLANG BAK KUT TEH was created more to meet the specific needs of coolies in British Malaya at that time and less of an attempt to replicate a hometown dish with a few tweaks for nostalgic or sentimental reasons. Klang Bak Kut Teh is unique because the circumstances that created it in Klang. The uniqueness is stated below: 1. The cooking material. Pork must be the only meat use to cook Klang Bak Kut Teh. It can be any part of the pork except for the head. Other meat can be used only for enhancing the taste. 2. Garlic must be used to cook Klang Bak Kut Teh. 3. The thickness of soup, the thickness of herbs and the softness of meat must fall into the category of traditional, Chaozhou or modern style of Klang Bak Kut Teh. 4. Klang Bak Kut Teh must use herbs as the main ingredients while spices as the secondary ingredients. Klang Bak Kut Teh should have the specific herbs and spices. It must also contain pepper, Angelica and cinnamon. 5. The styles of cooking must be as i.e. traditional style, Chaozhou style, or modern style. The other important feature of Klang Bak Kut Teh is the ingredients. Klang Bak Kut Teh 's ingredients consist of combination of herbs and spices which are totally different from other food which uses only spices or herbs. Between the herbs and spices, Klang Bak Kut Teh has a stronger emphasis on the herbs. Klang Bak Kut Teh uses the herbs as the main ingredients while spices as secondary ingredients. It has the combination feature of the local food culture of Klang and the food culture from Fujian Process Specific steps in production that must take place in the identified geographical area. The cooking method for Klang Bak Kut Teh may be varied from each other. It mainly based on a few factors as follows: - The herbs and

spices used to cook Klang Bak Kut Teh is likely to be different. The forms of the herbs and spices can also be different. It can be in solid form or powder form. These will cause the timing of adding the herbs and spices during the cooking to be different. The volume of pork used for cooking might be different. The way to cook Klang Bak Kut Teh for commercial purpose and household consumption will be different. The pork that use to cook Klang Bak Kut Teh can come from different area and country, in order to maintain the freshness and to get rid of the unpleasant smell of the pork coming from certain area, the pork have to go thought some additional treatment. Furthermore, certain part of the pork might take a longer time to cook especially the fatty meat as compare with the skinny meat.

Name of Geographical Indication	Adan Rice Ba Kelalan
Class	: 2
Goods	: Prepared foodstuff and beverages: Rice
Application No.	: GI2022000004
Date of Filing	: 03 August 2022
Applicant's Name/Nationality/Address	: Koperasi Ba Kelalan Lawas Berhad Ba Kelalan Airport Terminal 98850 Ba Kelalan Sarawak Malaysia
Representation of Geographical Indication	:

**Pemisahan kawasan geografi yang petunjuk geografi terpakai kepadanya:**



*Kualiti, reputasi atau ciri lain barang yang baginya petunjuk geografi digunakan, dan apa-apa syarat yang di bawahnya petunjuk boleh digunakan*

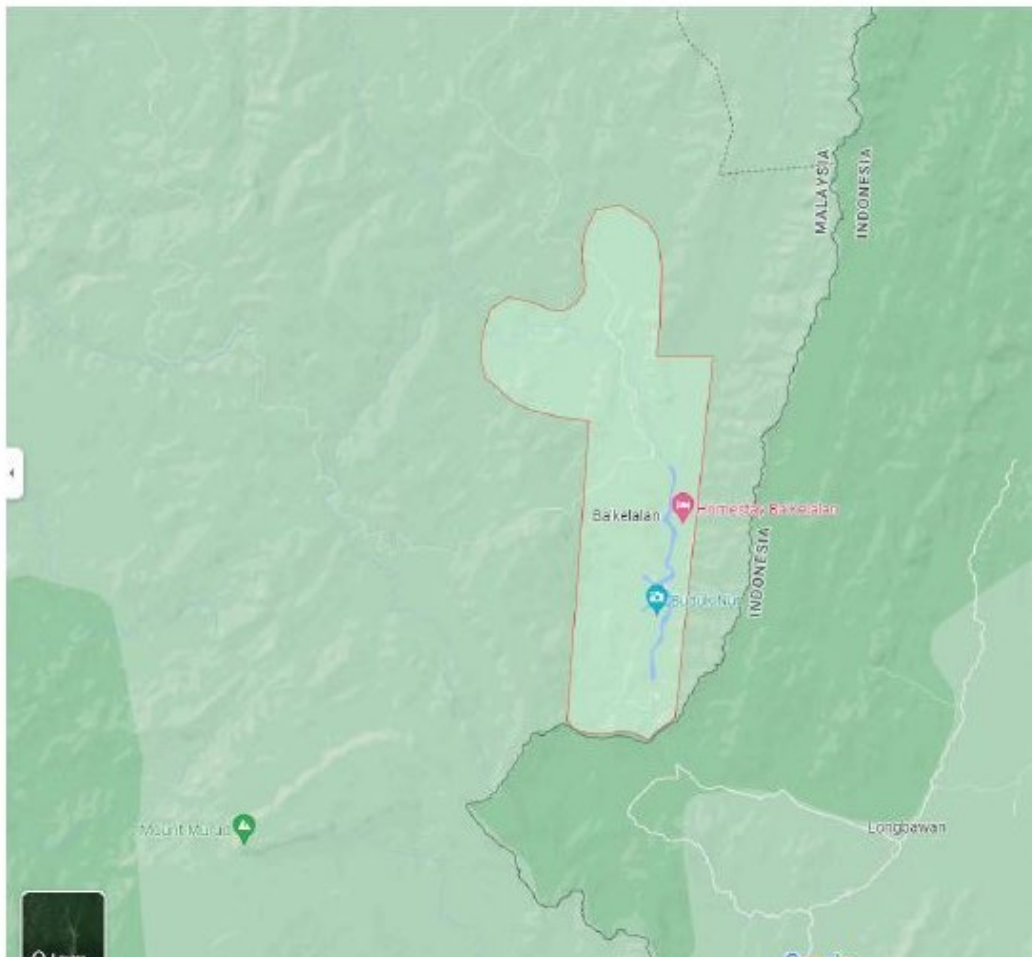
Rice are grown using heirloom seeds (the same seeds that have been inherited for generations) by the Lun Bawang farmers in Ba Kelalan Valley, Lawas; Sarawak. Each rice variety has its own unique taste and texture, making them highly discernible from the regular rice in the market. Grown in a cool highland climate (3,000ft above sea level), and nurtured by fertile soil, pristine air and crystal-clear springs; the biodiverse environment directly dictates the superior terroir of our rice.

The unique Adan rice is a local rice variety from the highlands of Borneo and is cultivated according to traditional practices by the Indigenous Peoples in the highlands, the Lun Bawang in Ba Kelalan the rice is cultivated through traditional methods, and its cultivation pays special attention on how it can affect the surrounding environment.

Adan's Rice is a marble white short-grain rice, highly coveted for its excellent sweet taste and slightly sticky texture. The cooked grain tastes delicate and wholesome, with a light and airy bite. This heirloom white variety is a source of protein, high in thiamine and low in fat. The Adan rice growers practice traditional farming methods for generations. During fallow period, buffaloes graze in the rice fields where they also fertilize the soil through manuring. The buffaloes are also used to plough the rice fields. The Adan Rice takes approximately six months to mature. They are sown in July, harvested in January, and planted for one cycle per year. After harvesting, the availability of rice straw as well as buffalos' manure are high due to the conventional practice of Adan rice farming.

Name of Geographical Indication	: Garam Bukit Ba Kelalan
Class	: 2
Goods	: Garam
Application No.	: GI2022000005
Date of Filing	: 03 August 2022
Applicant's Name/Nationality/Address	: Koperasi Ba Kelalan Lawas Berhad Ba Kelalan Airport Terminal 98850 Ba Kelalan Sarawak Malaysia
Representation of Geographical Indication	:

**Pemisahan kawasan geografi yang petunjuk geografi terpakai kepadanya:**



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Garam bukit yang dikenali sebagai Tucu dalam bahasa Lun Bawang mempunyai lebih daripada 70 jenis mineral seperti kalsium magnesium, zink dan sebagainya. Garam Bukit Ba Kelalan pula di ambil daripada kolam dan dididihkan untuk sejatan air garam dengan mengambil masa lama 10 - 14 hari keseluruhan proses sehingga sedia dibungkuskan untuk kegunaan penduduk kampung dan dijual Dinamakan dengan Garam Bukit Ba Kelalan kerana disinilah asal muasalnya garam bukit ini iaitu di satu wilayah Sarawak yang dinamakan Ba Kelalan, Lawas. Dahulu pemprosesannya adalah mengikut kaedah tradisional namun sejajar dengan waktu ianya juga sudah ditambahbaik bagi mendapat hasil yang lebih besar. Di Ba Kelalan inilah terdapat mata air garam yang satu-satunya pernah ada di Malaysia.

Garam Bukit Ba Kelalan adalah lebih masin daripada garam biasa namun mempunyai khasiat-khasiatnya yang tersendiri kerana ianya adalah dari sumber semulajadi. Malah dikatakan penggunaan garam bukit Ba Kelalan ini terlalu istimewa kerana rasanya jika diadun di dalam makanan akan menjadi lebih enak daripada menggunakan garam biasa.

Warna asli garam ini adalah kekelabuan. Garam ini digali dari telaga air masin di pergunungan Ba Kelalan. Garam ini adalah 100% asli dan hampir tidak diproses. Ini adalah jenis garam yang terbaik untuk manusia. Ia mengandungi mineral-mineral yang diperlukan oleh tubuh manusia seperti potasium, kalsium, magnesium, zink dan berpuluh-puluh jenis mineral lain. Pergunungan Ba Kelalan boleh dikatakan masih bebas dari pencemaran alam dan garam di sini adalah jenis yang terbaik.

Garam sama ada dibalut dengan daun atau dibungkus dalam plastik untuk menjadikannya tahan lebih lama. Garam semula jadi dipercayai telah wujud lebih seratus tahun dan merupakan barang dagangan tukar barang yang penting pada masa lalu. Garam itu kini dicari oleh masyarakat Cina khususnya dari Brunei dan Sabah yang menggunakannya untuk tujuan perubatan. Syarat, pindaan, pengubahsuaian atau had (jika ada)