

INTELLECTUAL PROPERTY OFFICIAL JOURNAL

Batch No. 2/2024

Date 23 Mei 2024

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)

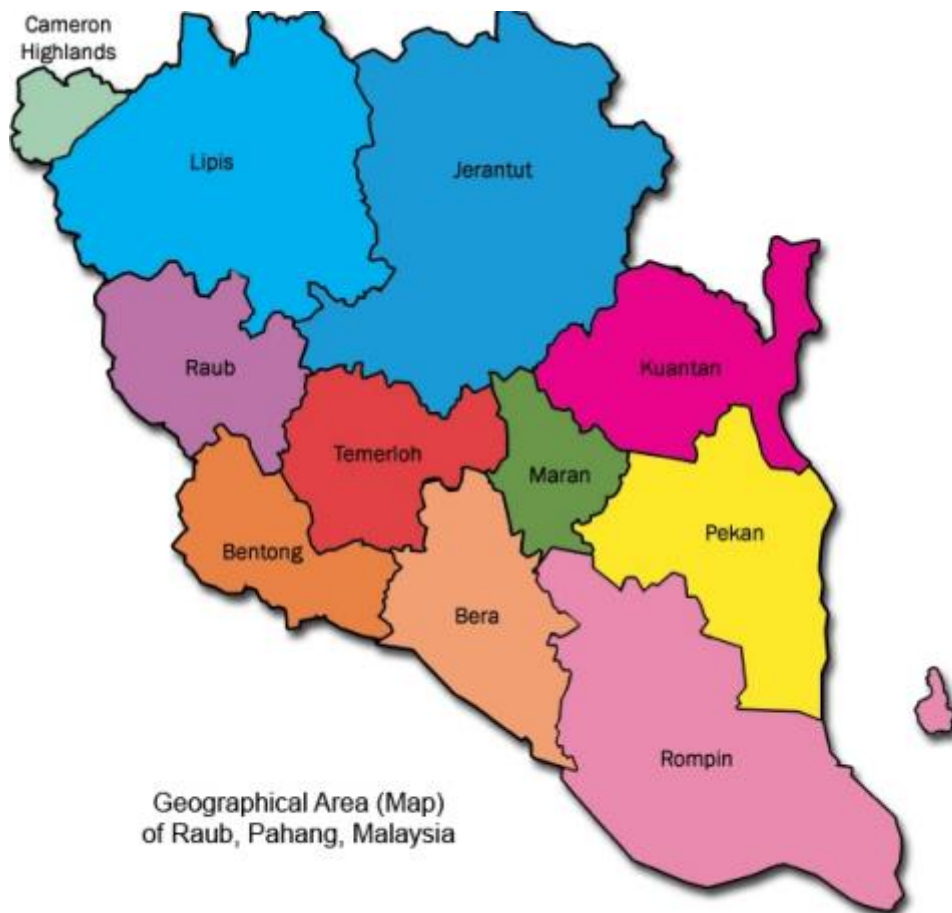
List of Accepted Application for Registration

Application Number	Class
GI2020000004	2 (Old Act)
GI2022000008	3
GI2024000004	2

APPLICATION NO.	GI2020000004
DATE OF FILING	27 August 2020
REPRESENTATION OF GEOGRAPHICAL INDICATION	"Raub Musang King Durian
CLASS 3 (Old Act)	
CONDITION/LIMITATION RELATED TO APPLICATION APPROVAL:	The applicant agrees to file a GI12 form for assignment process from Royal Pahang Durian Produce Sdn Bhd to Royal Pahang Durian Produce PKPP Sdn Bhd which is a joint venture between the Pahang State Agricultural Development Corporation and Royal Pahang Durian Group (RPDG) and amend the address to the Geographical Indication area requested.
LIST OF GOODS:	Durian
APPLICANT'S NAME/ ADDRESS /NATIONALITY/CAPACITY	
	ROYAL PAHANG DURIAN PRODUCE SDN BHD / NO. 31H-3, KELANA MALL, JALAN SS 6/12, KELANA

JAYA PETALING JAYA 47301 SELANGOR / Malaysian / The company that manages durian cultivation

THE DEMARCATION OF THE GEOGRAPHICAL AREA TO WHICH THE GEOGRAPHICAL INDICATION APPLIES

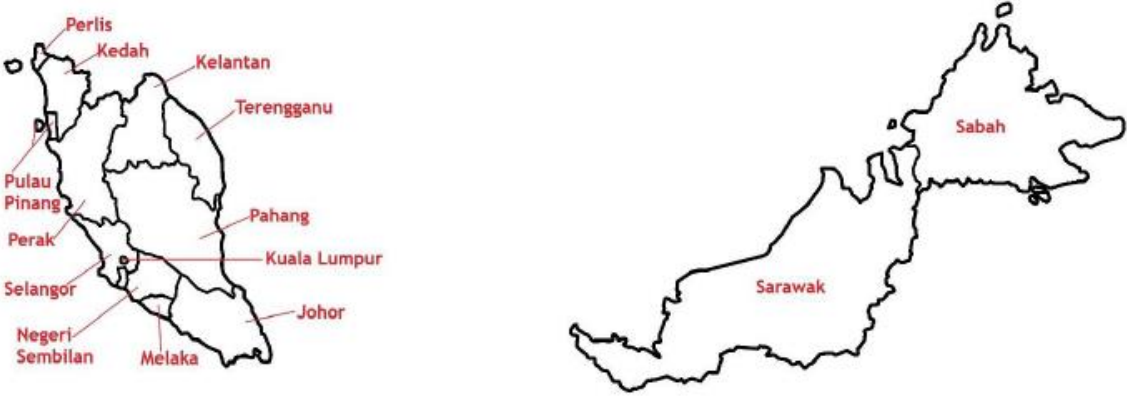


THE QUALITY, REPUTATION OR OTHER CHARACTERISTICS OF THE GOODS FOR WHICH THE GEOGRAPHICAL INDICATION IS USED

Musang King Durian refers to Musang King durians grown in Raub, Pahang, Malaysia which have the following quality, reputation and characteristics. Musang King is a premium variety of durian, known for its rich flavour, creamy texture, and distinctive yellow flesh. Raub, a district in the state of Pahang, Malaysia, is one of the most renowned regions for cultivating Musang King durians. Farmers in Raub began planting Musang King durians after recognizing its superior qualities and market potential. The fertile soil and favourable climate of Raub proved to be ideal for cultivating this durian variety. As Musang King gained popularity, more farmers in Raub started focusing on this variety, leading to an increase in production. Some farms in Raub have shifted towards organic farming methods to meet the growing demand for pesticide-free durians and to promote sustainability. Raub Musang King Durian” must be grown within the designated geographical area of Raub, Pahang, Malaysia as indicated. The Musang King durian trees and the farms must meet the specifications as

agreed by the Raub Musang King Durian Group. At all stages in the production of “Raub Musang King Durian”, growers, producers, harvesters, farmers and/or planters are required to keep records to provide a complete audit trail and traceability from a grower, producer, harvester, farmer and/or planter to final consumer. The procedure ensures that each batch of Musang King durian can be traced back to the grower, producer, harvester, farmer and/or planter from where it came. Each grower, producer, harvester, farmer and/or planter is responsible for the care and maintenance of the Musang King durian trees which includes keeping records for traceability purposes. They are required to keep records of all pesticide applications made to their plants. The growers, producers, harvesters, farmers and/or planters are required to operate a coding practice where batches of “Raub Musang King Durian” are coded and/or labelled. The coding practice may include a farm code, a farm location, a date of harvest and a picker identification. The growers, producers, harvesters, farmers and/or planters are required to provide a written statement confirming their plants have met the requirements and that they hold the records.

Detailed characteristic at Musang King durians from Raub. The flavour, rich, creamy, and bittersweet with a complex flavour profile. The texture, smooth and custard-like, with a thick, creamy consistency. The colour: Bright, golden yellow flesh. The Aroma, strong and pungent, characteristic of durians, but with a distinctively inviting note. The shape, Oval or slightly elongated with distinctive brownish-green skin and pronounced spikes. The seeds, generally small and flat, maximizing the amount of edible flesh. The unique and highly visible star-shaped feature or structure at the bottom of outer shell which extends outwardly toward the sides of durian. The ring of the fruit stem is brownish and relatively bald, with a gap between the stem end and the shoulder, a point where the first thorns begin. Raub Musang King Durian” growers, producers, harvesters, farmers and/or planters are encouraged to form and/or join a Raub Musang King Durian Group and they must obtain their harvested Musang King durians from Musang King durian trees, or from newly planted farms grafted from known specimens originating from the designated geographical area of Raub, Pahang, Malaysia.

APPLICATION NO.	GI2022000008
DATE OF FILING	27 September 2022
REPRESENTATION OF GEOGRAPHICAL INDICATION MALAYSIA BLACK THORN	
CLASS 3	
LIST OF GOODS: Durian	
APPLICANT'S NAME/ ADDRESS /NATIONALITY/CAPACITY MALAYSIA INTERNATIONAL DURIAN INDUSTRY DEVELOPMENT ASSOCIATION/ No 64, Jalan Kuantan, Titiwangsa, 53200 Wilayah Persekutuan Kuala Lumpur/Malaysian / Association	
THE DEMARCATION OF THE GEOGRAPHICAL AREA TO WHICH THE GEOGRAPHICAL INDICATION APPLIES	
	
<p>Black Thorn durians are predominantly grown in Malaysia, particularly in the northern area. The unique soil and climatic conditions in this region contribute to the distinctive flavour and quality of Black Thorn durians.</p>	
<p>Black Thorn (also known as D200) is another highly prized durian variety from Malaysia, celebrated for its unique flavour and texture. Black Thorn has gained a reputation for its premium quality and is sought after by durian connoisseurs. The name "Black Thorn" comes from the distinctive black marking at the bottom of the fruit, where the stem attaches. Black Thorn has round, plump pumpkin shape with wide pyramidal spikes and squat little stem, about as long as a thumb. Some fruits may display prominent, longitudinal seams, giving the surface a bulbous, bubbled appearance. The bottom of the fruit has a little belly-button indent that protects the durian's dried up flower stamen from breaking off as it grows, creating a blackened "thorn" that protrudes from the bottom part of the fruit. Husk of the fruit has colour ranges from green, green-brown, to grey-green while the colour of the flesh ranges from pale pink-orange, yellow, golden orange, to dark orange depending on the durian tree's age.</p>	
<p>The flesh of Black Thorn is soft and thick, and has creamy and sticky texture. Black</p>	

thorn durian has thick core with a rust-coloured line or “drain” running down the middle. The flesh is nearly fibreless and enclosed within an easily pierced thin and translucent skin. The skin of the flesh has fine and delicate wrinkles.

Like most durian varieties, Black Thorn durians have a specific season when they are harvested and available in the market. This season typically falls between June and August, although it can vary slightly depending on weather conditions and other factors.

Malaysia is a tropical country having warm and humid climate which is suitable for Black Thorn durian tree growth. In particular, Black Thorn durian tree grows well in the conditions for example Slightly sloping area such a hillside or foothill with slope of 6-12 degrees. Black Thorn durian trees can also grow on flatlands provided the soil is well-drained. The soil deep (more than 1.5m) and well-drained soil (alluvial or loamy soil) with high content of organic matter. Soil pH is at the range of 5.0-6.5 and the climate with warm Temperature at a range of 24-32°C 75-80% humidity with annual mean rainfall of 2000-4,000 mm.

Due to its exceptional taste and limited availability, Black Thorn durian commands a high price in the market and is considered a luxury fruit. It's often sought after by durian enthusiasts and connoisseurs who appreciate its unique flavour and quality.

APPLICATION NO. GI2024000004

DATE OF FILING 25 March 2024

REPRESENTATION OF GEOGRAPHICAL INDICATION

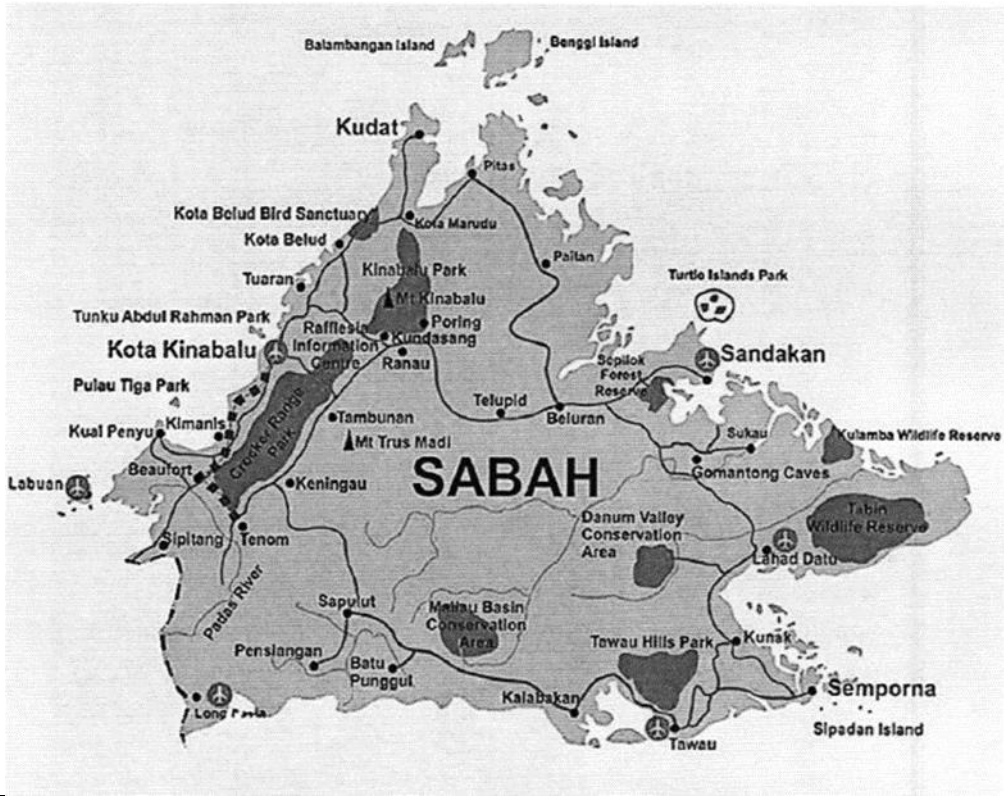
BELACAN PAPAR

CLASS 2

LIST OF GOODS:
shrimp paste (Belacan)

APPLICANT'S NAME/ ADDRESS /NATIONALITY/CAPACITY
Kelantan LEMBGA KEBUDAYAAN NEGERI SABAH/ Tingkat 3-6, Wisma Budaya, Jalan Tunku Abdul Rahman,88740 Kota Kinabalu Sabah Malaysia/ Malaysia/ Government Agency

THE DEMARCATION OF THE GEOGRAPHICAL AREA TO WHICH THE GEOGRAPHICAL INDICATION APPLIES



THE QUALITY, REPUTATION OR OTHER CHARACTERISTICS OF THE GOODS FOR WHICH THE GEOGRAPHICAL INDICATION IS USED

Belacan Papar telah sinonim dengan daerah Papar sejak dahulu lagi. Pengeluar terbesar belacan Papar di Sabah ialah Kampung Laut, Papar. Majoriti komuniti pengusaha produk ini terdiri daripada etnik Melayu Brunei. Perkampungan etnik Brunei di daerah Papar tertumpu di kawasan berhampiran laut dan sumber pendapatan utama mereka adalah sebagai nelayan pesisir pantai antara perkampungan tersebut adalah Kampung Laut, Kampung Kuala dan Buang Sayang. Perusahaan membuat belacan Papar dianggarkan bermula sekitar tahun 1940 di Kampung Laut dan terus berkembang sehingga ke hari ini. Belacan Papar terkenal

dengan keaslian dan keunikannya tanpa dicampur dengan perisa tiruan atau bahan pengawet. Ramuan itu diperbuat daripada udang geragau atau lebih dikenali sebagai 'bubuk' yang merupakan sejenis (udang halus berwarna keputihan dan bersaiz kecil sekitar satu hingga tiga sentimeter). Anak udang atau lebih dikenali bubuk yang akan dijemur terlebih dahulu. Setelah 2-3 hari, bubuk tersebut akan ditumbuk halus sehingga terhasilnya belacan. Bubuk segar yang dijadikan belacan lazimnya diperam dengan menggunakan garam selama beberapa hari dalam tempayan sebelum dikeringkan dan ditumbuk untuk dijadikan belacan. Keunikan belacan Papar terletak kepada aroma dan rasa yang luar biasa berbanding dengan belacan-belacan lain di Sabah. Keunikan tersebut dipengaruhi oleh kaedah pembuatan dan resipi tradisional belacan Papar yang diwarisi daripada generasi terdahulu. Begitu juga dengan kaedah penyimpanan bubuk iaitu menggunakan tempayan seramik tradisional agar kualiti bahan belacan sentiasa terjaga

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