

Name | **Lada Putih Muntok**
Country | **Indonesia**

Date of registration

28-04-2010



Source: DGIP

Main characteristics/features

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

Geographical area

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

Process of production/processing

Muntok White Pepper is obtained from the processed ripe fruit pepper and is characterised by its yellow or red colour. Geographic indication protection refers to the white pepper seed grain or white pepper powder produced from Muntok White Pepper processed by soaking, washing and drying. There are two kinds of processing methods: traditional methods/manual labour and modern methods/mechanical.

Link between the product and the territory

Bangka Belitung has high rainfall levels, and consists of 90% lowlands, with distinctive soil nutrients, and an intensity of solar radiation that produces pepper with a unique taste. In addition to these natural factors, Muntok White Pepper is a product that has quality and a high reputation in the world market because it is planted by people who are quality focussed. This community wishes to maintain the quality and reputation of the Muntok White Pepper they produce. Muntok White Pepper has had a long history in the life of the Bangka Belitung community, the first culture which began around the 19th century.

Publication in the Official Gazette | 21-01-2010
Competent Authority | Directorate General of the Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association | Agency for Development and Marketing of Pepper, the Province of Bangka Belitung Island
Contact information

Type of product | Spices/Pepper
Control body | DGIP
File number | IDG 000000004
Websites