

Name **Kangkung Lombok**
Country **Indonesia**

Date of registration

15-12-2011



Source: DGIP

Main characteristics/features

Lombok Water Spinach (Kangkung Lombok) vegetable crops can grow in almost all parts of Indonesia and Asia but the ones which are grown on the island of Lombok are of a superior quality. Lombok Water Spinach is easily recognisable by the shape and size of its thick shoots and leaves as well as its freshness. Lombok Water Spinach is crunchy, not chewy, and easy to eat. The shoots normally reach a length of 40-50 cm, which exceeds that of the average water spinach harvest. Cooked Lombok Water Spinach is characterised by a tender, crunchy texture and the colour remains the same after cooking. Lombok Water Spinach contains many vitamins; it is rich in iron and also prevents anaemia.

Process of production/processing

Before planting, the Lombok Water Spinach paddy fields are raked. Tillage is carried out to facilitate uniform puddling. Seedlings should be used in the form of cuts or pieces of middle stem cuttings. The length of cuttings range from 40-50 cm. Planting is carried out every time the previous crop has shown a decrease in productivity. Each plot is prepared to facilitate the flow of water and to allow easy maintenance and harvesting. Watering refers to the inundation of plots and irrigation water should flow continuously. The harvest can be carried out at any time during the production process and the tops of the shoots are picked preferably at a length of about 40-50 cm. The water spinach is then sorted based on the size of the leaves and washed with clean water to get rid of dirt and contaminants. Each bunch consists of 10-15 water spinach shoots. These bunches of water spinach are then tied and wrapped in banana leaves and put into a plastic bag.

Geographical area

The production area of Lombok Water Spinach is located on the island of Sumbawa, which consists of West Lombok Regency, and Mataram City, West Nusa Tenggara.

Link between the product and the territory

The island of Lombok's climatic conditions, in particular the light intensity and duration of irradiation influence the crunchy texture of Lombok Water Spinach. Lombok Water Spinach has been recognised as a commodity for generations and the people of West Nusa Tenggara have been growing it for hundreds of years. The unique characteristics and quality of Lombok Water Spinach are very much determined by geographical area and human influence. For generations, people have developed specific water spinach cultivation techniques in Lombok, covering the different stages from planting through to harvesting.

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Competent Authority Directorate General of the Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association Commodities Association Kale Lombok
Contact information

Type of product Vegetables/Spinach
Control body DGIP
File number IDG 00000011
Websites