

Name **Madu Sumbawa**  
Country **Indonesia**

Date of registration

15-12-2011



Source: DGIP

### Main characteristics/features

Sumbawa Honey (Madu Sumbawa) is a natural forest honey that is golden yellow or brown in colour, depending on the flowering season. Sumbawa Honey is a product of forest bees in the form of a saturated sugar solution, which is largely composed of fructose (38.5%) and glucose (31%). In addition to carbohydrates, honey also contains protein, amino acids, enzymes, vitamins, and minerals. Honey is rich in antioxidants such as vitamin C, flavonoids and alkaloids. It can be stored for up to 6 months with no change of colour or flavour.

### Process of production/processing

This honey is obtained from honeycombs that are usually found on tall trees in the forest, known by local people as 'Boan'. These can grow to a height of 30m. Honey is collected from these natural beehives, which are referred to locally as 'Bantat' in Sumbawa, using sustainable harvesting methods. Once the harvest is completed, the honey is filtered to reduce fermentation, resulting in clean, clear honey. The packaging depends on the market as some of the honey is sent to the local market and large orders are sent to Jakarta.

### Geographical area

The production area of Sumbawa Honey is located on the island of Sumbawa, which consists of West Sumbawa Regency, Sumbawa Regency, Dompu Regency, Bima Regency, and Bima Municipality, Province of West Nusa Tenggara.

### Link between the product and the territory

Sumbawa's geographical conditions are very favourable for various species of bees. Forest conditions are very good and comprise certain tree species that the bees feed on and that make suitable breeding habitats for them. Sumbawa is an area with great potential for forest honey with a distinctive taste. Sumbawa Honey is famous because it comes from wild bees (*Apis dorsata*) that can only be found in the forests of Sumbawa. The bees are not farmed and the honey is gathered directly from the forests. The natural food the bees feed on is what makes Sumbawa Honey different from others. Harvesting is continuous and is carried out using sustainable methods so as to impede the process of destruction of forests (deforestation).

Publication in the Official Gazette

14-09-2011

Competent Authority

Directorate General of the Intellectual Property  
<http://www.dgip.go.id/>

GI right holder/GI association

Network of Forest Honey Sumbawa

Contact information

Type of product

Honey

Control body

DGIP

File number

IDG 00000012

Websites