

Name **Vanili Kepulauan Alor**
Country **Indonesia**

Date of registration

19-10-2012



Source: DGIP

Main characteristics/features

Alor Archipelago Vanilla (Vanili Kepulauan Alor) has a very strong flavour and the characteristic vanilla aroma. The elongated pods are black and slightly wrinkled, but with a shiny surface. They are supple: they can be rolled around a finger easily without breaking and will then return to their original shape. The pods vary in length from 23.01 to 27.10 cm, with a diameter of 1.30-1.55 cm and a vanillin content of 2.32 %-2.85 %.

Geographical area

The Alor Archipelago Vanilla production area is located in the following districts in Alor regency of the province of East Nusa Tenggara: South Alor district, Northwest Alor, North Central Alor, East Alor, Northeastern Alor, Lembur, Mutiara and Mataru Bay.

Process of production/processing

The Geographical Indication of the Alor Archipelago Vanilla covers dried vanilla pods produced from plants grown and processed in the Alor Archipelago. The plants are cultivated at an altitude of 500-950 m above sea level. The fruits of the vanilla crops developed and cultivated by farmers in the Alor regency are picked when ripe, and processed using the Alor vanilla farmers' own dried-vanilla processing technology.

Link between the product and the territory

The geographical area of the Alor regency enjoys volcanic soil that, combined with coastal and sea breezes that blow throughout the year, creates very suitable agro-climatic conditions for vanilla cultivation. Natural shade in the vanilla plantations is also important for growing vanilla plants.

There are nine steps in the processing of vanilla: 1) picking and selection of pods; 2) washing; 3) sorting by size; 4) withering or wilting; 5) curing; 6) drying in the sun; 7) drying on bamboo racks/wire and storage indoors for 30-45 days; 8) sorting and grading; and 9) storage and packaging.

The favourable geographical factors and agricultural know-how combine to produce high-quality vanilla pods with a good aroma.

Alor Archipelago Vanilla has gained recognition in national and international markets as vanilla of excellent quality.

Publication in the Official Gazette	18-07-2012
Competent Authority	Directorate General of the Intellectual Property http://www.dgip.go.id/
GI right holder/GI association	Farmers Association of Alor Archipelago Vanilla
Contact information	

Type of product	Spices/Vanilla
Control body	DGIP
File number	IDG 00000017
Websites	