Main characteristics/features

Siau nutmeg (Pala Siau) is obtained from the seed kernel of the nutmeg tree’s fruit. The seeds are separated from the pulp and dried to a moisture content of about 12%. The dry seed has a shiny blackish-brown shell. It is round or slightly oval in shape, about 4-4.5 cm long and 3.5-4 cm in diameter. It is dense and rattles when shaken.

Geographical area

Siau nutmeg grows at an altitude of up to 300 masl on the island of Siau, which has an area of about 160 km². Siau is the main island of the Sitaro Islands regency, which is part of North Sulawesi province.

Production/processing

Siau nutmeg is obtained from ripe fruit of the nutmeg tree. The seed kernel usually has a blackish-brown slightly opaque colour. Changes in colour indicate the ripening stages of the fruit. When it is ripe, a marked line or a split appears, which indicates that the nutmeg is ready to be harvested. The nutmeg seeds and mace are separated from the fruit using a special knife. The seeds and mace are dried to a water content of about 12%. The dried seeds and mace are left to stand for 1 hour before being packaged.

Link between product and territory

Siau has a varied topography, that is, from plains and steep slopes up to high altitudes and mountain peaks reaching a height of 1 827 masl. Mount Karangetang in the northern part of Siau island is an active volcano. It produces volcanic ash, which helps keep the surrounding agricultural and plantation lands fertile. It is thanks to the island’s special soil conditions, the traditional methods used to process it and the farmers’ strong commitment that Siau nutmeg has such unique characteristics.