Komering Duku has a slightly oval shape with a tapered tip. The ripe fruit is a tan or yellow colour, with 1-3 mm thick skin. The flesh is divided into five segments, with clear or cloudy pulp and 1-2 small seeds each.

Komering dukus are produced in the Komering watershed, which covers three regencies, namely Ogan Komering Ilir (OKI), Ogan Komering Ulu Timur (OKUT) and Ogan Komering Ulu Selatan (OKUS).

Production/processing:

Komering dukus are produced from the Rasuan and Palembang varieties of duku. Seedlings are obtained by generative propagation, either sowing seeds in a bed or directly in a polybag. Saplings are moved to the planting area once they are at least 12 months old and 50 cm or more high, and have a minimum number of leaves of 8 strands. In Komering, especially the Rasuan area, duku fruit can only be harvested once they have ripened naturally on the stem. Consequently, post-harvest the fruits blacken and decompose faster, and must be processed quickly. Duku quality is determined by means of a diameter size system. Komering dukus come in two classes: Super quality (diameter of 3.3 cm or more) and Chakra quality (diameter of 2.6-3.2 cm).

Link between product and territory:

The area has high rainfall and is a wet tropical lowland with altitudes of 37-300 masl. Soil types are alluvial or entisol for the first 90 cm, and then mineral-rich hydromorphic gleysol, especially high in potassium, with a slightly acid pH, perfectly suited for cultivating Komering dukus. Komering Duku farmers have agreed on Standard Operating Procedure (SOP) to ensure fruit quality, while preserving local wisdom and ancestral traditions and culture.