

Name Pala Dukono Halmahera Utara
(North Halmahera Dukono
Nutmeg)

Country Indonesia

Date of registration:
17/10/2018



Source: DGIP, Google

Main characteristics/features

North Halmahera Dukono nutmeg (Pala Dukono Halmahera Utara) is produced by the Halmahera nutmeg tree (*myristica succedanea*). Particular characteristics are its essential oil content, which ranges from 2.02-2.571 %, and its myristicin content of 10.35 %. Dukono mace has an essential oil content between 11-13.4 % and a myristicin content of 13.40 %.

Geographical area

The geographical area producing North Halmahera Dukono nutmeg comprises 10 subdistricts, namely: Galela district, North Galela, South Galela, West Galela, Tobelo, North Tobelo, South Tobelo, East Tobelo, West Tobelo and Central Tobelo in the North Halmahera regency.

Production/processing

It generally takes 9 months for the nutmeg fruit to grow. When it is ripe, the fruit turns a brownish-yellow colour and a split appears in the flesh, revealing the red mace covering the shiny dark brown/black seed. The flesh is then removed. Drying is a slow and gradual process, which is done in the sun on drying floors, tarpaulin sheets or using a para-para (a raised drying platform). The seeds are dried until they have a water content of about 8-10 %. Final sorting is based on size, colour, texture and whether or not they have holes. The mace is then laid out on a clean surface, dried in the sun's heat slowly for several hours and aired. This step of the process takes 1-3 days until the water content reaches 12 %.

Link between product and territory

The North Halmahera region has a tropical climate. The average rainfall is 2 308 mm/yr and it has an average of 16 days of rain per month. It has an average humidity of 86 %, an average annual solar radiation of 49.7 % and an air temperature between 21.9-32.1 °C. North Halmahera comprises a series of hilly regions with various types of soil including those containing clay and sandy clay. Areas with these climate conditions and soil types facilitate the production of good quality nutmeg with characteristics that set it apart from nutmeg from other regions.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>

GI rights holder/GI association Geographical Indication Protection Society of
North Halmahera Dukono Nutmeg

Contact information

Type of product Spices/nutmeg

Control body DGIP

File number IDG 00000071

Websites