

**Name** Sidat Marmorata Poso  
(Poso Marmorata Eel)

**Country** Indonesia

**Date of registration:**  
30/04/2019



Source: DGIP, Google

#### Main characteristics/features

#### Geographical area

Poso Marmorata eel (Sidat Marmorata Poso), eaten dried and shredded into floss (*abon*), has a savoury, slightly salty taste, based on organoleptic test results. Glutamic acid content in flossed eel is 49 405.99 mg/kg, while in fresh eel meat it is 23 537.04 mg/kg. This high glutamic acid content is due to protein hydrolysis during processing, and makes eel floss very tasty.

Marmorata eels can be found throughout Poso regency, but the largest populations are in the Lake Poso area in the Pamona Puselemba district and the Poso River basin in the districts of North Pamona, Lage, Poso Kota Selatan, Poso Kota and Poso Kota Utara.

#### Production/processing

#### Link between product and territory

Eels used as raw material for floss weigh between 300 g and 1 kg. They are first steamed to separate the meat from the bone. The meat is then teased apart and mashed until it becomes soft flakes and then mixed with seasonings and flavourings. The flavourings used do not include any preservatives that contain harmful chemical elements. The flakes are then fried before being pressed to remove the oil.

Eels are located throughout the sub-districts of Poso regency, but the largest populations can be found in the Lake Poso watershed and the Poso River. As an ancient lake, Lake Poso is a location that allows evolution to encourage the development of specific local species such as the Poso Marmorata Eel. The unique characteristics of the Poso Marmorata eel that inhabits Lake Poso and its surroundings are due to the conditions of the lake and river water in Poso.

**Publication in the Official Gazette** 10/12/2018

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

**GI rights holder/GI association** Joint Business Group of Origin of Masapi Marmorata Eel

**Contact information**

**Type of product** Fish product

**Control body** DGIP

**File number** IDG 000000075

**Websites**