### Main characteristics/features

In organoleptic testing, Rote palm sugar (Gula Lontar Rote) has a normal, fragrant aroma, is yellow to brown in colour and has a sweet and sour taste. The sugar mineral content consists of the elements K, Na, Ca and Mg.

### Geographical area

Rote palm sugar is produced in all areas of Rote Ndao district except in Ndao Island. The main producers of plate and ant (semut) sugar are Rote Barat Laut and Rote Barat Daya districts. Northwest Rote district and Southwest Rote also produce liquid sugar.

### Production-processing

The process of making sugar begins with sap tapping, which is done in the morning and evening. Palm sap that has been collected must be immediately processed into palm sugar to get a good quality sweet sugar. The next stage is to heat the palm sap in a pan using good quality firewood. Heat for 2 hr for liquid sugar and 2 hr 30 min for plate sugar and ant sugar. The key to the success of the Rote palm plate sugar is that it is combined 2-3 times until a drier sugar surface is formed with small cracks. Ant sugar is formed by adding a little baking soda and stirring until fluffy. The sugar is then crushed into a powder and left to cool. The powdered sugar is then sieved and dried for 2-3 hr.

### Link between product and territory

Ideal conditions for the growth of palms include maximum altitudes of 500 masl, rainfall of 1 000-2 000 mm/yr, and 4-8 dry months per year. Soil types that are suitable for optimum growth of palms are sandy soils that are rich in organic matter such as alluvial hydromorphs, dark grey and yellow grey alluvials, red and reddish-brown latosols. These conditions are found on Rote Island so it is a very good place for growing palms.