Name: Sagu Lingga (Lingga Sago)  
Country: Indonesia

Date of registration: 23/08/2019

Source: DGIP, Google

Main characteristics/features

Lingga Sago (Sagu Lingga) flour is pure white. The particle size of the flour is such that 80%-90% pass through a 100 mesh sieve. It has the typical taste and smell of sago flour and contains no foreign matter. According to proximate composition analysis, this sago flour has protein content between 0.16% and 0.40%, carbohydrate content between 79.82% and 84.32%, and total energy between 320.88 kcal and 337.92 kcal.

Geographical area

Lingga Sago is produced from sago palm trees that are planted in the Lingga, East Lingga and North Lingga districts of Lingga regency.

Production/processing

Sago palm trunks are stripped and cut into four to six pieces. The sago trunks are milled and the resulting pulp is rinsed in a reservoir that is continuously drained of water. Sago starch extraction is carried out in three tanks in which the sago pulp is repeatedly stirred, allowed to settle and washed. Sago starch is dried on a drying bed heated by a wood burner until the water content reaches 14-18%.

Link between product and territory

Lingga Sago is produced from sago palm trees that are planted in yellow or black clay with a high organic content and yellow-red podzolic, latosol and histosol soils. These soils are formed from the decaying process of organic materials that can usually be found in swamps or in places that are always flooded and where the acidity level is generally low, with a pH of 5.5-6.5. This area has an average temperature of 26.8ºC, a relative humidity of 84%, rainfall of 1726-3079.8 mm/year. These characteristics, together with the condition of the land of the Lingga regency, make it possible to cultivate sago plants and produce good quality sago flour that is unique and different from the sago flour produced elsewhere.