

Name Lada Putih Malonan Kutai
Kartanegara Kaltim
(Malonan Kutai Kartanegara East
Kalimantan White Pepper)

Country Indonesia

Date of registration:
26/09/2019



Source: DGIP, Google

Main characteristics/features

Malonan Kutai Kartanegara East Kalimantan white pepper (Lada Putih Malonan Kutai Kartanegara Kaltim) comes in the form of yellowish/brownish/greyish white berries and has a density value of approximately 663.895 g/l. It has an average of 4.33 % piperine content, 4.25 % essential oils and 11.23 % oleoresin and a sharp aroma that can stimulate the sense of smell and cause sneezing.

Geographical area

This pepper is produced in two areas, namely Muara Badak and Loa Janan subdistricts, Kutai Kartanegara regency, East Kalimantan province.

Production/processing

The plants are propagated from climbing tendrils, and cuttings are taken in 5-7 segments (long cuttings) and sown for 20-25 days to be ready for planting. Planting is carried using spacing of 2x2 m and ironwood climbing poles. Harvesting starts when the pepper plant is one-year-old, when there are at least 1-2 red berries on each stalk, and at 3 years the harvest can be repeated at intervals of 20 days for 3 months. The berries are picked manually and put in sacks. These sacks are soaked in a river/pond for 10-15 days, and then washed and sieved to separate the skins from the pepper berries. They are dried until they reach 14 % water content at which stage the berries when handled are no longer sticky. Dried berries are sorted using a fan to remove the empty husks, and to produce clean Malonan white pepper.

Link between product and territory

East Kalimantan people have known about pepper plants for hundreds of years. This commodity has been cultivated by the people of East Kalimantan for generations. Malonan Kutai Kartanegara East Kalimantan White Pepper is produced from pepper trees that grow in areas at an altitude of 100-500 masl with a hilly topography and slope of 10-20 %. The agroecosystem is characterised by a wet tropical climate, average daily temperatures of 26-35°C, 63-98 % humidity and 5-7 hours of daily sunshine, with rainfall of 31-519 mm/mo. The geographical conditions produce white pepper with distinctive qualities and characteristics that have long been famous.

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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 Malonan Kutai Kartanegara
East Kalimantan

Contact information

Type of product Pepper

Control body DGIP

File number IDG.000000088

Websites