

Name **Banda Island Nutmeg**
Country **Indonesia**

Date of registration:
18/11/2019



Source: DGIP, Google

Main characteristics/features

Characteristics of Dry Nutmeg Seeds with shells from Banda Islands nutmegs are blackish brown and shiny seeds, dry nutmeg seeds when shaken sounds, shells must be intact, not broken or hollow and have a myristicin content between 4.33-14.05 %. Characteristics of Dry Nutmeg Fuli are included in the Whole or Broken Quality class, are not included in the Black Mace quality class and have a myristicin content between 11.84-20.83 %.

Geographical area

The Banda Islands comprise 12 islands, 7 of which are inhabited (Run, Ai, Banda Besar, Neira, Hatta, Syahrir, and Banda Api) and 5 that are uninhabited (Manukang, Nailaka, Maraka, Manuk and Batu Kapal).

Production/processing

Fresh nutmeg seeds are obtained from the ripe fruit of the Banda Island nutmeg trees. They are left out to dry in the sun on a para-para (raised drying platform) or a plastic mat. They are dried until they have a 10-12 % water content, which usually takes around 7-9 days. The mace also needs to be dried in the sun. The first part of the drying process takes several hours. It is then flattened using a wooden tool and dried again in the sun and air until it has a moisture content of 8-10 %. The whole mace drying process takes 2-3 days in sunny weather. Drying too fast is not recommended because it will cause the mace to become brittle and some of its essential oil will be lost.

Link between product and territory

Temperatures in the Banda Islands range from 22.6-30.7 °C. The Banda Islands are located in a wet region with an average rainfall of around 2 784 mm/yr. Heavy rainfall occurs from March-July with an average of over 200 mm/mo. Solar radiation is around 65.2 % with a relative humidity of 80.5 %. Soil acidity ranges from 5.8-6.5 %, calcium content 1.16-15.32, magnesium content 0.24-3.09, potassium content 0.08-0.85, and sodium content 0.09-1.8. The specific geographical conditions of the islands producing nutmeg in the Banda archipelago give the spice a unique quality that is different from mainland nutmeg.

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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 Banda Island Nutmeg
Contact information

Type of product Nutmeg
Control body DGIP
File number IDG 000000090
Websites