

Name **Garam Gunung Krayan  
(Krayan Mountain Salt)**  
Country **Indonesia**

Date of registration:  
22/11/2019



Source: DGIP, Google

#### Main characteristics/features

Krayan mountain salt (Garam Gunung Krayan) is produced in the form of powder and in the form of a bar of salt. There are no other ingredients and it has a salty taste. The salt powder has a shiny white to light grey colour and a soft texture, while the bars of salt are yellowish white, with a hard texture and the aroma of burnt bamboo.

#### Geographical area

Areas that produce Krayan mountain salt include five districts, namely: Krayan, Central Krayan, West Krayan, East Krayan and South Krayan districts.

#### Production/processing

The process starts by taking water from salt water springs or wells in the mountains, and cooking it to evaporate the water to produce wet salt. Salt water is continuously added to the cooking stove. The wet salt is dried in the sun to produce powdered salt, whereas to process salt bars, the wet salt is put into bamboo sticks, which are then burned to dry the salt. The salt is then packaged.

#### Link between product and territory

Krayan mountain salt is another unique product from the Krayan region, which is located at an altitude of about 1 000 masl. The source of the salt is the sandstone of the Krayan region, which has a high salt content. The salt dissolves in water and becomes accessible from wells and springs.

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Competent authority Directorate General of Intellectual Property, <http://www.dgip.go.id/>  
GI rights holder/GI association Association of Borneo Krayan Plateau Mountain Salt Indigenous Peoples  
Contact information

Type of product Salt  
Control body DGIP  
File number IDG 000000093  
Websites