



Geographical Indication
Fiche



Name **Mondulkiri Wild Honey**
ទឹកឃ្មុំព្រៃមណ្ឌលគិរី

Country **Kingdom of Cambodia**

Date of registration*:
10/12/2020

**Reference to the Articles 24 and 25 of GI Law that come into force in 20 January 2014, the Ministry of Commerce has granted new certificate of Kampong Speu palm sugar on 05 August 2019.



Red honey



Light golden



Dark brown

Source: DIP Cambodia

Main characteristics/features

The Mondulkiri wild honey is characterized by its natural sweet taste, the freshness and complexity of their aromas, and their colors are red, light golden and dark brown honey.

Geographical area

The Mondulkiri wild honey is located and bordering the provinces of Kratie to the west, Stung Treng to the northwest, Ratanakiri to the north of Cambodia, and production zone is defined only in the Koh Nhek District, Pichreda District, Orang District, Keo Seima District, and Sen Monorom City, Mondulkiri Provinces.

Production and processing

Mondulkiri wild honey is harvested from the forest during the dry season between February to May, in which during that time the honey has composed of low moisture.

Mondulkiri wild honey is collected from the big tress with vine forest in the rainforest and collected from the tree which has green leave from December to June. The species of the trees are commonly used in medicine and extracting the resin for lighting by household.

Mondulkiri wild honey is collected, by traditional of the Pnong Indigenous community and providing improving techniques by experts, in order to harvest it with sustainability and meet the standard of sanitary.

Packaging should bear the label and the lot number, as well as the expiry or packaging date.

Link between product and territory

The name 'Kampong Speu' is related to production of palm sugar and is a traditional product from this area (several guide books and articles refer to this, such as the article in ASIA-Life). A unique characteristic of Kampong Speu palm sugar is its link to the local agroecosystem — the influence of the weather and the condition of the soil.

A unique characteristic of Mondulkiri wild honey is its link with the agro-environment conditions of the area, especially the influence of the climate.

The bee collection method is based on the honey collection technique of the Pnong Community in Mondulkiry Province. The Collection of "Mondulkiri Wild Honey" is based on bee keeping experience and knowledge of forest and bee sanctuaries in the designated areas.

Publication in the Official Gazette

Competent authority Department of Intellectual Property,
Ministry of Commerce

GI rights holder/GI association Mondulkiri wild bee conservation
Association

Contact information Pou Tang Village, Pu Chrey Commune,
Pich Chenda District, Mondulkiri province,
Cambodia

Type of product Honey

Control body Self and Internal Control by the Association

File number KH/GI/00008/20

Websites