

Name | Belacan Bintulu
Country | Malaysia

Registration date:

04/08/2011

Expiry date:

04/08/2021



Source: myipo.gov.my

Main characteristics/features

Belacan Bintulu is a shrimp paste produced from acetes, which is a genus of small, krill-like prawns. Powerful in both smell and taste, belacan bintulu is red in colour, chalky rather than salty and only slightly moist.

Geographical area

Belacan Bintulu is produced in Bintulu, Sarawak, East Malaysia.

Production and processing

Acetes are freshly harvested from the sea. They are slightly pink in colour and are only harvested during the dry season (from March until May) from Bintulu waters. They are mixed with salt and then dried under the sun for four to five days. Once properly dried, the acetes are pounded using a mortar. This process is usually repeated several times until the paste fully matures and is ready to be moulded into shrimp paste. The fermentation/grinding process is what makes the shrimp paste original and unique.

To maintain the high quality and taste of the shrimp paste, it is wrapped in a type of leaf known as the 'daun apun'. It can be stored in this way, and still maintain its quality, for several years.

Link between product and territory

Bintulu is a coastal town in the northern region of the Malaysian state of Sarawak, Borneo. The town is known for its shrimp paste or belacan, and most families make their own shrimp paste during the shrimp season.

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Competent Authority | Intellectual Property Corporation of Malaysia — MyIPO
www.myipo.gov.my
GI right holder/GI association | Persatuan Nelayan Kawasan Bintulu
Contact information |

Type of product | Shrimp paste
Control body | Persatuan Nelayan Kawasan Bintulu
File number | GI2011-00005
Websites |