

Name Sarawak Sesar Unjur
Country Malaysia

Registration date:

29/05/2012

Expiry date:

29/05/2022



Source: myipo.gov.my

Main characteristics/features

Sarawak sesar unjur is a traditional food of the Melanau people and it is eaten with sago.

Geographical area

The geographical area is located in Sarawak.

Production and processing

The process of making Sarawak sesar unjur is rather tedious and time consuming. Firstly, only the best shrimp are selected. Then, the shrimp are boiled. Once cooked, the shrimp are peeled and then smoked. Finally, they are dried and the sesar unjur is packed for distribution.

Link between product and territory

The shrimp is found in the waters of Belawai, which is in the Sarikei Division of Sarawak.

Publication in the Official Gazette

05/12/2013

Competent Authority

Intellectual Property Corporation of Malaysia — MyIPO
www.myipo.gov.my

GI right holder/GI association

Sarawak Information Technology and Resources Council (SITRC)

Contact information

Type of product

Shrimp

Control body

Sarawak Information Technology and Resources Council (SITRC)

File number

GI2012-00001

Websites