

Name Belecan Sibuti
(Sibuti Prawn Paste)

Country Malaysia

Date of registration:
7/7/2014



Source: MyIPO

Main characteristics/features

The uniqueness of Sibuti Prawn Paste lies in its taste, which is delicious, original, not too salty and having an aroma distinct enough for it to be classified as a popular local product synonymous with the city of Miri. Sibuti Prawn Paste is considered an essential gift to be brought home by tourists from Malaysia and also Brunei. Traders from Bintulu, Miri, Limbang and Kuching frequently visit Sibuti to buy the prawn paste in order to repackage it to sell to the public.

Geographical area

Sibuti Prawn Paste originates in the Sibuti area, which is a subdistrict of Miri, Sarawak. Area: 842.47 km² – Density: 15.47/km² [2010].

Production/processing

Sibuti Prawn Paste is solely produced during the *bubuk* or prawn season, which occurs twice a year. It is made by mixing prawns with rock salt. The quantity of salt used is not excessive, but balanced according to the quantity of prawns processed. Half of the quantity may be mixed with palm sugar for increased taste. The prawns and salt are mixed thoroughly in a container and marinated overnight before being sun-dried using a fine net that is woven specifically for the purpose. After sun-drying, the prawns are placed in a grinding machine until the texture is slightly crumbly before being sun-dried again. In addition to the grinding machine method, some prefer to use a traditional pestle and mortar in order to produce prawn paste that has a superior taste.

Link between product and territory

The majority of Sibuti Prawn Paste produced is a cottage industry. As the location of Kuala Sibuti is close to the sea, it is relatively easy to obtain fresh prawns, as is required in the ingredients. It is imperative that the fresh prawns are not mixed with small fry at all to prevent the paste becoming bitter and having an unpleasant odour. The uniqueness of Sibuti Prawn Paste is in its taste, which is delicious, original and not too salty, as well as its pleasant aroma. These features have made it a very well-known local product in Miri. Sibuti Prawn Paste is always considered an essential gift brought home by tourists from all over Malaysia and also Brunei.

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Competent authority Intellectual Property Corporation of Malaysia (MyIPO)
GI rights holder/GI association Sibuti Subdistrict Office
Contact information Tel. +60 85719002

Type of product Crustaceans
Control body
File number GI2014-00009
Websites