

**Name** Ikan Tahai Lawas  
(Tahai Smoked Fish)

**Country** Malaysia

**Date of registration\*:**  
25/11/2015

\*Registered for a term  
of 10 years from  
25/11/2015 to  
25/11/2025



Source: Fisheries Association

#### Main characteristics/features

Tahai is made from silver-stripe round herring that has been smoked. 'Tahai' is derived from the name of the fish in the Tahsi local dialect. Tahai has a crunchy, tasty texture and is eaten on its own or with other staple food. Each herring is an average weight of 20 gm and after being smoked is 3–4 inches in size.

#### Geographical area

Lawas is an area situated in the district of Limbang, Sarawak. The Lawas Tahai smoked fish industry is generally centered around Kampung Awat-Awat, Kampung Punang and Kuala Lawas.

#### Production/processing

The herring used in the making of Tahai smoked fish are obtained in abundance during the months of May to December. The fish are cleaned and arranged on *telayak* or wire racks. Mangrove wood is used to smoke the fish arranged on the racks. The herring are placed on the lowest racks for 30 minutes. The racks must be turned over to ensure that the fish are evenly smoked. After 30 minutes, the fish are transferred to the middle rack and smoked again between 30–60 minutes until partially cooked. The fish are subsequently transferred to the topmost rack for the final process.

#### Link between product and territory

The location of Lawas district is strategic because it is on the border the state of Sabah with Brunei and Labuan. Tahai smoked fish has a widely-known reputation in the district and it has become an signature tourist attraction, as well as being a staple food in the community since early times.

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**Competent authority** Intellectual Property Corporation of Malaysia (MyIPO)

**GI rights holder/GI association** Lawas Fishermen Association

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**Type of product** 0302/0303

**Control body**

**File number** GI2015-00026

**Websites**