**Penjaram Kota Belud (Kota Belud Penjaram)**

**Date of registration**: 16/12/2016

**Registered for a term of 10 years from 16/12/2016 to 16/12/2026**

**Country**: Malaysia

**Main characteristics/features**

Penjaram is a type of traditional cake well-known in Kota Belud, which is round in shape and about 3 inches in size. It is 45–50 grams in weight, has a soft texture and is either brown, green or yellow in colour. In the past, only palm sugar was used to flavour penjaram, but nowadays various flavours such as durian, pandanus (screwpine leaves) or yam are used. Penjaram is part of the culinary heritage of the Bajau Sama community and the recipe has been handed down from generation to generation.

Penjaram is made mainly by women of the Bajau Sama community around the town of Kota Belud, who live in Kampung Jawi-Jawi, Kampung Wakap, Kampung Sembirai, Kampung Timbang Dayang and Kampung Merabau.

**Geographical area**

Penjaram is made in the traditional method of making penjaram and this is one of the reasons why Kota Belud penjaram is softer and tastier than penjaram found in other places.

**Production/processing**

The recipe for penjaram uses coconut milk, water, wheat flour, rice flour, sugar, selected flavour and cooking oil. It is made by mixing the coconut milk and water, and then adding the wheat flour. The rice flour and sugar are then added to the mixture. The penjaram is subsequently cooked by deep frying. The inhabitants of Kota Belud still maintain the traditional method of making penjaram and this has been continued since very long ago.

**Publication in the Official Gazette**

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

**GI rights holder/GI association**: Sabah State Cultural Board

**Contact information**

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**Type of product**: Foodstuff/Pastry

**Control body**: Department of Agricultural Sarawak

**File number**: GI2016-00003

**Websites**

www.sabah.gov.my/lks

**Link between product and territory**

Penjaram has been a culinary attraction for tourists to Kota Belud for a very long time. It is a traditional product that has become a signature recipe of the community of Kota Belud. The penjaram made by experienced Bajau Sama women are always in demand. The Bajau Sama tradition of exchanging trays during the Hari Raya holiday usually includes penjaram as an item on a tray. This tradition has been continued since very long ago.