**Name**: Kolupis Sabah (Sabah Kolupis Glutinous Rice Cakes)

**Country**: Malaysia

**Geographical area**: Kota Kinabalu, Papar, Membakut, Beaufort, Kuala Penyu and Sipitang.

**Main characteristics/features**: Kolupis or Kelupis is a traditional food of many ethnic communities that live on the west coast and interior of Sabah. It is made of glutinous rice wrapped in leaves. It is square- or rectangular-shaped and has a soft texture. The size of each kolupis depends on the size of the leaf used to wrap it. The size is fairly standard in the market, but each community had a slightly different technique.

**Production/processing**: The process of making ‘kolupis’ is divided into two stages: cooking the rice followed by the process of wrapping and steaming it. The basic ingredients are coconut milk and glutinous rice. For the first stage, the glutinous rice is soaked prior and then drained. Coconut milk is then heated and brought to the boil. After this, the glutinous rice and coconut milk are cooked together until half-cooked. For the second stage, the glutinous rice is wrapped in leaves and tied using string called *lamma*. The rice is then steamed until completely cooked. The entire process takes 4 to 5 hours. It takes skill to produce kolupis that is delicious and of good quality.

**Publication in the Official Gazette**

- **Competent authority**: Intellectual Property Corporation of Malaysia (MyIPO)
- **GI rights holder/GI association**: Sabah State Cultural Board
- **Contact information**: Tel: +60 88268863
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**Type of product**: Foodstuff/Confectionary

**Control body**: Intellectual Property Corporation of Malaysia (MyIPO)

**File number**: GI2016-00005

**Websites**: www.sabah.gov.my/lks

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