<table>
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<th>Name</th>
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<td>Sakon Dhavapi Haang Golden Aromatic Rice</td>
<td>26 / 07 / 2006</td>
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**Main characteristics/features**

Sakon Dhavapi Haang golden aromatic rice is a brown rice, ranging from light brown to dark brown in colour, with small, sturdy, oblong, translucent and aromatic grains. Its moisture content does not exceed 10 %.

**Geographical area**

Sakon Dhavapi Haang golden aromatic rice is produced in the Varichpum District, Pung Kon District and Akat Amnuai District of Sakon Nakhon Province, Thailand.

**Production and processing**

The rice is harvested in the Milk Grain Stage before maturation (from approximately 85 % grain development stage). The rough rice grains are processed to obtain brown rice according to the following steps: The rice is softened in closed bags for two nights. Then it is soaked in water for twelve hours, after which the poor quality grains are sorted out and discarded. The rice is steamed for 40 minutes and removed from the heat. Water is poured over the grains, left for 20 minutes, and then water is poured over them again. After that the grains are left to air dry or dry in the sun. Finally, the rice is milled to remove only the husk without polishing the grains and dried completely.

The packaging bears the label ‘Sakon Dhavapi Haang Golden Aromatic Rice’. The weight, contents and sell-by date are specified on the packaging.

**Link between product and territory**

Sakon Nakhon Province is a basin situated in the upper part of the north-eastern region and known for its rice production. The geography of the area comprises rolling hills with the Puparn mountain range in the middle, and towards the north. The principal agricultural water supplies are the Nong Ham lake and the Songkram, Pung, Yam, Huai Pla Hang, Oon and Kam rivers, which make the area good quality arable land for rice paddy.