

Name **Sangyod Muang Phatthalung Rice**
ข้าวสังข์หยดเมืองพัทลุง

Country Thailand

Date of registration

28 / 06 / 2006



Source: DIP - Thailand

Main characteristics/features

Sangyod Muang Phatthalung rice covers: brown rice, paddy rice and paddy treated as milled rice. Paddy rice is the colour of hay. Brown rice has a dark-red grain. The colour of milled rice is a mixture of white and red or pink, while its grain is small and elongated.

Geographical area

The production area of Sangyod Muang Phatthalung rice is located in Phatthalung Province, a flood plain in the Songkhla Lake area, in southern Thailand.

Production and processing

The cultivation area must be within the paddy areas of the Phatthalung Province, and is performed in the annual planting season of southern Thailand (August, September or October). Harvesting occurs from December to February. The rice product is stored to provide a suitable moisture content of no less than 14 % and no more than 15 %.

Labels should include the words 'Sangyod Muang Phatthalung Rice'. The weight, bag number and packaging date are also indicated.

Link between product and territory

Phatthalung is an old town and a major food production area for the southern part of Thailand. The area is flat lowland with weather conditions and a water source favourable for paddy cultivation on the plain between the mountains.

Phatthalung farmers developed the planting of this slow-growing rice, which most people do not consume on a daily basis but keep for special occasions.

Sangyod rice is a local rice variety that has been cultivated for more than 100 years.

Publication in the Official Gazette	28/06/2006
Competent Authority	Intellectual Property Department
GI right holder/GI association	The Department of Rice
Contact information	3 Rachadumnoen Nok Ave., Bangkok 10200, Thailand

Type of product	Rice
Control body	
File number	49100019
Websites	