

Name **Chaiya Salted Eggs**

ไข่เค็มไชยา

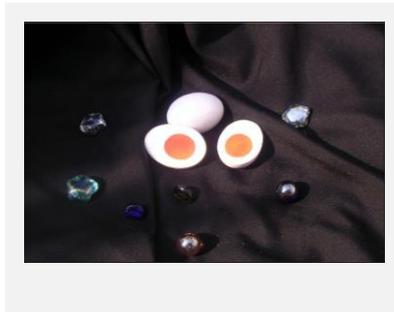
Country **Thailand**

Date of registration

24 / 10 / 2007



Unofficial translation



Source: DIP - Thailand

Main characteristics/features

Chaiya salted eggs are duck eggs. They are large and fluffy, and their taste is savoury but not too salty.

Geographical area

Chaiya salted eggs are produced in the Chaiya District of southern Thailand.

Production and processing

The ducks are raised in natural conditions and fed on a diet of local food: rice and seafood such as mussels, young anchovies, prawns and young crabs, etc. The eggs that are selected must be big and fresh. They are dipped in a black clay mixture called clay plaster, stored for a while and then boiled. The result is salted eggs that have waxy yolks, are aromatic and, above all, delicious.

Link between product and territory

A Cantonese man called Kee Sae Pak, who had set up home in Don Rong Thong in the Chaiya District, was employed as a railway bridge construction worker on the Chumpon-Surat Thani railroad. In his spare time, Kee Sae Pak raised ducks for their eggs. It was common for almost every household to keep ducks for their eggs. If people had too many, they would sell them at the railway station market and many other important places in the district. Later on, people experimented with ways of preserving the eggs to make them last longer. They got together and decided that the best way was to cover them with clay from the termite mounds of the Chaiya District mixed with a suitable quantity of ground salt.

Publication in the Official Gazette	24/10/2007
Competent Authority	Intellectual Property Department
GI right holder/GI association	Mr Adisak Theeratom, representing the Chaiya Salted Eggs producers' and sellers' group
Contact information	108 moo 6, Tambon Samet, Chaiya District, Surat Thani Province 84110, Thailand

Type of product	Eggs
Control body	
File number	49100028
Websites	