Main characteristics/features

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

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.

Geographical area

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

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 Chumphon-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.

Unofficial translation

Name
Chaiya Salted Eggs
ไข่เค็มไชยา

Country
Thailand

Date of registration
24/10/2007

Contact information
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