Main characteristics/features

Nont durian refers to durians of the Karn Yao, Mohn Thong, Chanee, Kradumthong, and Muang species, which have a sweet, fragrant, smooth textured flesh and are yellow in colour.

Production and processing

Traditional and commercial varieties are used to cultivate Nont durians and specific planting instructions must be followed. The Nont durian is harvested between May and June. The age of the fruit can be estimated by the length of the stem. The fruit is cut above the articulation of the stalk with a sharp knife. It is cut after 120 to 135 days for the Karn Yao species and 140 to 150 days for the Mohn Thong species but this can vary depending on the climate. If it is hot and dry, durians will grow faster, and if the weather is rainy and humid, durians take longer to mature. After harvesting and during storage, Nont durians should not be placed on the floor as they are susceptible to fungi that may cause the fruit to rot. Durians should be placed in a basket or another prepared, clean container.

Geographical area

The Nont durian production areas are located in 6 districts of Nonthaburi Province including Muang, Bang Kruay, Pakret, Bang Yai, Bang Bua Thong, and Sainoi.

Link between product and territory

The Chao Phraya River flows through Nonthaburi Province, and provides the soil in the area with plenty of important natural minerals. The soil is fertile and the climate is hot and humid, making it suitable for planting fruits, especially durians. Durians grown here are high-quality and are very sweet and delicious.

The special characteristics of Nont durians and their popularity amongst durian lovers make them a renowned and well-accepted product.