**Geographical Indication Fiche**

**Name**
Khao Tan Lampang (Lampang Rice Cracker)

**Country**
Thailand

**Date of registration:**
08/11/2011

**Main characteristics/features**
The Lampang Rice Cracker (Khao Tan Lampang) is made of either RD6 glutinous rice (white sticky rice) or black glutinous rice that is fried and then drizzled with sugar cane syrup. It is crispy and fragrant with a delicious rich and savoury, not greasy, taste. The Lampang Rice Cracker is a local snack that comes from the traditional knowledge of the local Lanna people who shape the rice, leave it to dry and then fry it. It can be enjoyed at any time.

**Geographical area**
Lampang Rice Crackers are produced in Lampang province, in northern Thailand.

**Production/processing**
Lampang Rice Cracker is made according to the local Lanna traditional method of shaping the rice, leaving it to dry and frying it. It is then drizzled with sugar cane syrup. The combination and proportions used are passed from generation to generation.

**Link between product and territory**
The geographical characteristics of Lampang province and the traditional knowledge of the Lanna, an ancient tribe residing in the area, contribute to the production of Lampang Rice Crackers. The area has a very hot climate with less rainfall than other parts of the northern provinces of Thailand. The particular characteristics of the climate aid the dehydration process which is essential for keeping the rice’s beautiful alignment of grains while drying.

**Publication in the Official Gazette**

**Competent authority**
Department of Intellectual Property Thailand

**GI rights holder/GI association**
Network of Khao Tan Makers in Lampang Province

**Contact information**

**Type of product**
Foodstuff

**Control body**

**File number**
56100055

**Websites**