



Geographical Indication
Fiche



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

Date of registration:
08/11/2011



Source: DIP Thailand

Main characteristics/features

Geographical area

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.

Lampang Rice Crackers are produced in Lampang province, in northern Thailand.

Production/processing

Link between product and territory

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.

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