Main characteristics/features

Sakon Nakhon Mak Mao berry juice refers to a juice beverage which is sweet and tinged with sour and tangy tastes. The colour of this berry juice is red or deep purple, like the natural colour of Mak Mao berries.

Production and processing

The Mak Mao berries that are used to extract the juice from are full and round. During the ripening stage, the skin turns red and then black when fully ripe. The fruit is harvested from July to December. As all berries in the same bunch do not ripen at the same time, only bunches that are 50% ripe or more are picked.

The Mak Mao berries are then sorted to obtain only the berries that are black and these are then washed. Only fresh and intact berries are selected. They are pressed and the juice is separated from the pulp. The juice is then sterilised by heating it.

Sakon Nakhon Mak Mao berry juice is packaged in tightly sealed, sterilised containers, such as different-shaped glass bottles.

Geographical area

The Sakon Nakhon Mak Mao berry juice production area is located in Sakon Nakhon Province.

Link between product and territory

The Mak Mao berry is a fruit that has a production cycle that is in direct correspondence with the solar calendar cycle. The geographical conditions of Sakon Nakhon Province contribute to the high quality of the Mak Mao berries grown in this area, making Sakon Nakhon Mak Mao berries the best in Thailand.