



Name Phrik Bang Chang
(Bang Chang Chilli)
Country Thailand

Date of registration:
08/06/2015



Source: DIP Thailand

Main characteristics/features

Bang Chang chilli (Phrik Bang Chang) is a local variety of chilli found in the provinces of Samut Songkhram and Ratchaburi. The chilli is a kind of cayenne pepper. It is narrow with a wide base and a pointed tip. The chilli has less seeds compared to other kinds of chilli and has a unique scent and a glossy skin. When unripe, the chilli is dark green. Once it turns red, it is ready to harvest.

Geographical area

Bang Chang chilli is grown in the Amphawa and Bang Khonthi districts of Samut Songkhram province and in Damnoen Saduak district, Ratchaburi province.

Production/processing

Link between product and territory

The provinces of Samut Songkhram and Ratchaburi have a sandy clay soil, which has been generated from salt and fresh water sediment over the years. Chilli farmers in the area have their own special techniques for growing this unique chilli based on the specific characteristics of the area.

Publication in the Official Gazette

Competent authority

Department of Intellectual Property
Thailand

GI rights holder/GI association

Samut Songkhram Province

Contact information

Type of product

Vegetables/chilli

Control body

File number

59100081

Websites