

Name Nuar Ko Khun Phon Yang
Kham
(Pon-Yang-Kham Beef)
Country Thailand

Date of registration:
19/01/2009



Source: DIP Thailand

Main characteristics/features

Pon-Yang-Kham Beef (Nuar Ko Khun Phon Yan Kham) is high-quality beef from the crossbreeding of European cattle and local breeds. The red meat is a vivid red colour with a marbled texture. It is tender and has a delicious taste when cooked. It has fat layer point up to 3.5 according to the beef standard.

Geographical area

Beef farming takes place in eight districts of Sakon Nakhon province namely, Na Kae, Wang Yang, Pla Pak, Renu Nakhon, That Phanom, Na Wa, Phin Sawan and Muang Nakhon Phanom, four districts of Mukdahan province namely, Muang Mukdahan, Dong Luang, Khamcha-I and Nong Sung and in Seka district of Bueng Kan province.

Production/processing

Link between product and territory

The farming area for Pon-Yang-Kham Beef is on high land and on some small hills. The area also has many small rivers running through it along with the Mekhong River on one side. The weather in winter can be slightly cold. All of these factors contribute to the distinct quality of the beef farmed in this area.

Publication in the Official Gazette

Competent authority Department of Intellectual Property
Thailand

GI rights holder/GI association Pon Yang Kham Breeding Cooperative
NSC. Ltd

Contact information

Type of product Animal Products/Beef

Control body

File number 59100082

Websites