



Geographical Indication
Fiche



Name **Pla Kulao Kem Tak Bai
(Tak Bai Salted Kulao Fish)**

Country **Thailand**

Date of registration:
30.06/2015



Source: DIP Thailand

Main characteristics/features

Tak Bai Salted Kulao Fish (Pla Kulao Kem Tak Bai) is salted fish with a mild taste, firm and smooth texture and thick meat. When fried, the meat becomes tender and smells nice. The process of salting the fish is based on the traditional knowledge of the local people in Tak Bai district of Narathiwat province.

Geographical area

Narathiwat province: one of the most southern provinces of Thailand.

Production/processing

Link between product and territory

Tak Bai's coast has vast biodiversity and is ideal for Kulao fish to thrive. When the fish exceeds demand, local fishermen preserve it by fermenting it with salt using traditional knowledge inherited from their ancestors.

Publication in the Official Gazette

Competent authority

Department of Intellectual Property
Thailand

GI rights holder/GI association

Narathiwat Province

Contact information

Type of product

Foodstuff/ Salted Fish

Control body

File number

59100083

Websites