



**Name** Lam Yai Ob Hang Nuer Si  
Tong Lamphun  
(Lamphun Golden Dried  
Longan)  
**Country** Thailand

**Date of registration:**  
13/02/2015



Source: DIP Thailand

**Main characteristics/features**

**Geographical area**

The Lamphun Golden Dried Longan(Lam Yai Ob Hang Nuer Si Tong Lamphun) is produced from aDor variety of longan.Once dehydrated, the fruit has a lovely golden colour.The fruit's flesh is thick, dry, not sticky, and sweet with a unique fragrance.

Lamphun province.

It can be stored for a long time without alteration of its fragrance and taste. Lamphun Golden Dried Longan is planted and dehydrated in Lamphun province.

**Production/processing**

**Link between product and territory**

Lamphun Golden Dried Longans must be grown and dehydrated in Lamphun province.

Lamphun province consists of plains in valleys with a low level of rainfall.The soil in the area is called 'Nam Lai Sai Moon' and is good for longan plantations.When production exceeds the market demand for fresh longans, farms turn the surplus fruits into Lamphun Golden Dried Longan which can also be sold at a good price.The fruit is dehydrated according to a local traditional process, passed from generation to generation, and using locally developed ovens and techniques.

**Publication in the Official Gazette**

**Competent authority**

**GI rights holder/GI association**

**Contact information**

Department of Intellectual Property  
Thailand  
Lamphun Provincial Administrative  
Organization and MakhueaChae  
Municipality

**Type of product** Foodstuff

**Control body**

**File number** 59100085

**Websites**