





Name

Khao Hom Mali Thoungsamrit (Thoungsamrit Hom Mali Rice) Date of registration: 21/12/2016

Country







Source: DIP Thailand

Main characteristics/features

Thoungsamrit Hom Mali Rice (Khao Hom Thoungsamrit) is paddy rice, brown rice and white rice. It is produced from the Khaw Dok Mali 105 rice variety grown in the wet season.

This variety has a long grain and natural fragrance. The croplands in Thoungsamrit, mostly contain rock salt below the surface.

Geographical area

The plantation area is in 14 districts, 113 sub-districts of Nakhon Ratchasima province, approximately 200 km to the north east of Bangkok.

Production/processing

Link between product and territory

The areas of plantation comprise of both highland and lowland. Due to the saline soil and rock salt beneath the surface, the areas have poor water flow and lack nutrients. Rice grown in the area becomes stressed and produces 2-aectyl-1pyrroline (2AP, a fragrant chemical, which results in a rice with a stronger fragrance than those grown in other areas.

Publication in the Official Gazette Competent authority

GI rights holder/GI association Contact information Department of Intellectual Property Thailand

Type of product Rice Control body

File number Websites 61100118