Tembakau Mole Sumedang (Sumedang Mole Tobacco) is a dry, very finely chopped tobacco. It has a strong, lightly smoked aroma and comes in four different colours: white, yellow, red or green. Chopped mole tobacco has an exceptional and distinctive taste, a classic fragrant aroma, it draws well, and its taste is not bitter.

**Process of production/processing**

Chopped tobacco leaves are processed by farmers with traditional practices in Sumedang. Several varieties such as Nani, Kedu Hejo, Rancung, Sano, Beber and Omasnani can be used to produce Sumedang Mole Tobacco. Once the leaves are mature enough they are harvested from the tobacco plants and sorted according their maturity. The curing process colours the leaves evenly and gives them their distinctive aroma. The process takes 1-2 days for white mole, 2-3 days for yellow and red mole, and 1 day for green mole. Tobacco leaves are finely chopped or sliced with a sharp knife to a thickness of 0.5-1.5 mm. Chopping should be carried out at night, so that they can be dried the next day. Leaves are then dried for 20-25 days (outside/inside). Following this, the tobacco is then prepared and packaged in thick plastic bags.

**Geographical area**

The Sumedang Mole Tobacco production area is located in Sumedang regency, West Java province.

**Link between the product and the territory**

Sumedang district is very suitable for the cultivation and processing of tobacco thanks to its environment. The temperature varies between 15 and 28°C, the humidity levels are between 50 and 90% and the average rainfall is 2830 mm per year with six humid months and six dry months. The altitude varies between 50 and 850 m above sea level.

Human factors such as the specific skills of the Sumedang farmers who cultivate the tobacco plants and process the leaves to form white, yellow, red and green mole tobacco in terms of sorting, ripening, chopping and drying contributes to the distinctiveness of Sumedang Mole Tobacco.