

Name **Susu Kuda Sumbawa**
Country **Indonesia**

Date of registration

15-12-2011



Source: DGIP

Main characteristics/features

Fresh milk, can be stored for long time until 5 months after the milking process (without pasteurization process, warming, or additional preservative). Not damaged and not clot, the sour taste is increasing since the milking process, until reaches pH below 4, and the colour is from white to yellowish white. Sumbawa Horse Milk contains at least 20% antibacterial qualities, which is the same as the antibiotic

Geographical area

The production area of Sumbawa Horse Milk is located on the island of Sumbawa consisting of West Sumbawa Regency, Sumbawa regency, Bima Regency and Bima Municipality, West Nusa Tenggara Province.

Process of production/processing

Sumbawa Horse Milk (Susu Kuda Sumbawa) is produced from the mares. These are groups of Sumbawa horses whose foals are at least two months old and have already been put out to pasture. To round up the horses for milking, the farmer uses grass feed to entice them, a whistle or a distinctive voice that the horses recognise. They are milked at the stables or in the milking parlour four times per night. During the milking process, the foal is always near its mother so that it can continue feeding. This also stimulates the mare's teats, which can increase the milk supply. The milking process is planned as much as possible so as not to affect the growth of the foal. The fresh milk that is extracted is filtered, packaged and stored in accordance with the Sumbawa Horse Milk standards.

Link between the product and the territory

The Sumbawa island consists of lowlands and highlands that are mostly barren and hilly; and the island receives a low rainfall. Most of this area is known as the savannah. The only vegetation is overgrown grass and shrubs, which is very suitable for rearing livestock, such as cattle and horses. In general, people living in the highlands have horse farms. Rather than being kept in stables, the horses freely roam in large pastures. At milking time, the horses are herded by their owners. It is the combination of the type and variety of food eaten by Sumbawa horses that makes the milk so distinctive.

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Competent Authority Directorate General of the Intellectual Property
<http://www.dgip.go.id/>
GI right holder/GI association Development Association of Sumbawa Horse Milk
Contact information

Type of product Milk
Control body DGIP
File number IDG 000000010
Websites