Adan Krayan Rice (Beras Adan Krayan) is characterised by its small grain and fine texture and pleasant taste. The geographical indication protection is for the white rice (there are also red and black varieties), which is mainly composed of carbohydrates as well as iron, protein, amylose and fat.

Production process is focused on the natural practices by farmers of Adan Krayan Rice. Production process depends on the organic material of the area. The farmers are prohibited in using the non-organic fertilizer. Besides of the natural process of production, the proper handling of post-harvest time should be conducted to press the lost production and sustain the quality of grain production. The rice field is located on 1000 m above the sea surface to fulfil the growth requirements needed for Adan Krayan Rice. The harvesting is conducted using sickle when the rice plants are yellowing. After the grain is shed, it is continued with the drying process. The duration of drying process is determined by the farmer depend on the risk of the rice is crumbled. The rice is stored before it is sold.

The production area of Adan Krayan Rice is located in Krayan and South Krayan District, Nunukan Regency, in the province of North Kalimantan.

Adan Krayan Rice is unique because of the geographical area it is grown in and the traditional practices of the local Krayan farming communities. The combination of natural factors and production technologies that rely only on organic materials give Adan Krayan Rice its distinctive taste.