Main characteristics/features

Sleman Jogja Snake Fruit (Salak Pondoh Sleman Jogja) has smooth and sharp shredded edges that are stacked with rather shiny brown to yellowish brown, its pulp is milky white and chewy texture. Even when it is still raw or small, Sleman Jogja Snake Fruit is sweet without any sourness.

Process of production/processing

The Sleman Jogja Snake Fruit production process begins with preparing the land to create the optimal environment in which the plants can grow and produce high-quality snake fruits. The best quality seeds are selected to ensure an even balance of male and female snake fruit plants, and planted evenly to allow for growth. Replanting, thinning the seedlings, fertilising, watering, pruning midrib, and pest control are done so that the plants can thrive. Pollination and fruit thinning increases the plant’s productivity to produce both quality and quantity according to the set targets. Harvesting is only done when the fruit is ready or has reached full maturity. Post-harvesting tasks include cleaning, sorting, labelling and packaging based on the size and predetermined quality standards.

Geographical area

The production area for Sleman Jogja Snake Fruit is located in the subdistricts of Turi, Pakem and Tempel in the Sleman Municipality, Special Region of Yogyakarta Province.

Link between the product and the territory

Sleman is growing in public awareness and generates quality Sleman Jogja Snake Fruit, as can be seen from its application for organic certification. The area is more than 1000 m above sea level, with an average rainfall of 1305.76 mm a year (four to five wet months & six to seven dry months), and temperatures averaging between 21° to 24°C. Sleman Jogja Snake Fruit grows on the southern slopes of Mount Merapi, just inside the Sleman regency. In this region the soil is black, sandy and porous; in other words, very suitable as a place to cultivate snake fruit plants.