

Name **Bandeng Asap Sidoarjo**
Country **Indonesia**

Date of registration
09 - 10 - 2013



Source: DGIP

Main characteristics/features

Sidoarjo Smoked Milkfish (Bandeng Asap Sidoarjo) is yellow and golden brown in colour, with a firm, elongated body and a bright silvery sheen with a soft fleshy belly. The meat is juicy, white and tender with a chewy texture. No traces of mud can be found. Sidoarjo Smoked Milkfish is very tasty, with a sweet and sour taste and not too salty, with a smoked fragrance and fresh-smelling.

Process of production/processing

A fish that meets the required standard for the Sidoarjo Smoked Milkfish must be selected. The milkfish must be washed, gutted, scaled, and the gills removed in order to avoid odour. The fish is opened along its back, deboned and rinsed; it is then salted in a mixture of iodine salt/dry salt mixture for approximately two to three hours. After draining, it is skewered for smoking. To smoke the fish, place it in an oven for three to ten hours at a temperature of about 80°C. The embers are then sprinkled with sawdust/wood powder to produce smoke so that it gives the fish a yellow colour.

Geographical area

The Sidoarjo Smoked Milkfish production area is located in the districts of Aru, Sedati, Buduran, Sidoarjo, Candi, Tanggulangin, Porong and Jabon, in the Sidoarjo regency, in the province of East Java.

Link between the product and the territory

This milkfish has existed in the Sidoarjo community for hundreds of years and it has been cultivated for generations, resulting in a milkfish that does not smell of mud. It stands out due to its black and coloured back and reddish lips. Pisciculture is conducted in brackish water ponds. Saltwater is used with a salinity >10 ppt and the depth of the water is generally more than 80 cm. The ponds' altitude is 0-3 m above sea level, the temperature ranges between 27 and 32°C, the average rainfall is 458.5 mm per year, and the existing mangrove vegetation affects soil silting and sedimentation. Milkfish are traditionally fed klekap (microbenthic algae, which consists of blue algae, green algae, diatoms, protozoa, copepods, ostracods, polychaeta, molluscs and crustaceans), which can be found at the bottom of the pond.

Publication in the Official Gazette

03-07-2013

Competent Authority

Directorate General of Intellectual Property
<http://www.dgip.go.id/>

GI right holder/GI association

Sidoarjo Pond Society Communication Forum

Contact information

Type of product

Fish/Smoked Fish

Control body

DGIP

File number

ID G 00000024

Websites