

Name | Gula Kelapa Kulonprogo Jogja
Country | Indonesia

Date of registration

21 - 07 - 2014



Source: DGIP

Main characteristics/features

Kulonprogo Jogja Coconut Sugar (Gula Kelapa Kulonprogo Jogja) is produced from sap that is taken twice a day (mornings and afternoons) and obtained from coconut palms grown in the Kulonprogo Regency. It is unique; its colour ranges from yellow, yellow-brown and brown, its texture smooth and creamy, and the sugar is either crystallised into a cylinder or shell shape or granulated. It does not easily melt and has a sweet taste of coconut.

Geographical area

The production zone for Kulonprogo Jogja Coconut Sugar is in the subdistricts of Girimulyo, Kokap and Samigaluh, Kulonprogo Regency, Special Region of Yogyakarta.

Process of production/processing

The coconut trees used must be free of contamination/pollution, chemical fertilisers and pesticides. The trees are tapped to extract the sap taken twice a day (mornings and afternoons). Only natural substances are used to purify the sugar, such as limestone. Other substances such as sodium bisulphite are not used. The sap is then transformed into sugar blocks (shell/cylinder shaped) and granulated sugar. The production process of Kulonprogo Jogja Coconut Sugar follows a Standard Operating Procedure (SOP); whereby the quality of the sugar is confirmed by a team of inspectors. The sugar is a certified organic product.

Link between the product and the territory

Kulonprogo Jogja Coconut Sugar is of a unique and excellent quality, it has been produced for generations. The people of Kulon Pogro have always been involved in the sugar production process, especially those from the Girimulyo, Kokap and Samigaluh subdistricts in the Menoreh hills. This area is between 100 and 500 m above sea level and has an average rainfall of 1907.8 mm per year. It rains an average of 103 days per year, temperatures are between 21.8 and 24°C, and the average humidity oscillates between 41 and 97%. The soil, composed of layers of sandstone, is rich in inceptisols and alfisols. It is rich in andesite and clay and is calcareous. Its texture is sandy clay loam.

Publication in the Official Gazette

16 -04- 2014

Competent Authority

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

GI right holder/GI association

Geographical Indication Protection Society of
Kulonprogo Jogja Coconut Sugar

Contact information

Type of product

Sugar

Control body

DGIP

File number

IDG 000000029

Websites