

Name | Garam Amed Bali
(Amed Bali Salt)
Country | Indonesia

Date of registration:
23/12/2015



Source: DGIP, Google

Main characteristics/features

Amed Bali salt (Garam Amed Bali) is a shiny white colour, with small to medium sized crystals, easily dissolved and crushed in the mouth and has a salty taste without excessive bitterness. It is 96.4-95.1 % NaCl with a water content of 11.7-14.2 %.

Geographical area

The Amed Bali salt production area is currently very limited and only found in the Amed banjar area of Amed and banjar Dinas Lebah in Purwakerthi village, Abang district of Karangasem regency, Bali province, with a beach length of about 1 km and a width of about 100 m, giving an area of about 10 Ha.

Production/processing

Amed Bali Salt is produced using a centuries old salt-making process, using sari land which has been smoothed and flattened and flooded with sea water and then doused with sea water to produce quality nyah water. The resulting nyah water is stirred and dried in wooden trays to produce salt and salt flower

Link between product and territory

The Amed people make salt by trapping salt crystals in the local sari soil and then wash the trapped salt out with seawater through a filtration system and dry it in halved and hollowed out coconut tree trunks to produce salt and *fleur de sel*. This process is enhanced by having good quality seawater with a low NaCl content..The climate in Purwakerthi village, Abang district of Karangasem regency is wet with a temperature range of 29-35°C, rainfall is 1472-2550 mm/yr with 119-193 day/yr of rain. The process production of Amed Bali salt is well controlled by salt farmers. The production process has been passed down from generation to generation working directly in salt-making areas. Amed Salt farmers work in groups.

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Competent authority | Directorate General of Intellectual Property, <http://www.dgip.go.id/>
GI rights holder/GI association | Geographical Indication Protection Society of Amed Bali Salt
Contact information |

Type of product | Salt
Control body | DGIP
File number | IDG 000000038
Websites |