

**Name** Dried Cengkeh Moloku Kie Raha (Moloku Kie Raha Clove)  
**Country** Indonesia

**Date of registration:**  
21/09/2016



Source: DGIP, Google

#### Main characteristics/features

Moloku Kie Raha cloves (Dried Cengkeh Moloku Kie Raha) are dark brown and have a very strong aroma. They have a 6.0-6.6 % water content, a 5.6-6.6 % ash content, a 4.3-5.2 % protein content, and a 6.6-7.0 % crude fibre content. The clove oil, which has a yellowish colour, has a 21.9-23.0 % essential oil content; 10.8-12.1 % levels of fixed oil and resin; and 80-90 % total eugenol levels.

#### Geographical area

The cultivation area of Moloku Kie Raha cloves comprises nine municipalities/regencies in North Maluku province: North Halmahera, South Halmahera, East Halmahera, West Halmahera, Central Halmahera, Morotai Island, Sula Islands, Tidore Islands and Ternate City.

#### Production/processing

The clove production process begins with the seeds, land preparation, cultivation and tree maintenance followed by harvesting and post harvesting. When the fresh clove buds are ready, they are carefully picked and dried in the sunlight until they reach a maximum water content of 14 %. They are then stored in clean bags. Clove oil is produced from the peduncle, flower and leaves using a refinement system. It is then placed in clean bottles and labelled Moloku Kie Raha clove with the geographical indication logo.

#### Link between product and territory

For clove cultivation the people of North Maluku still rely on traditional methods, which are combined with technological cultivation methods. Generally, cloves of various varieties are planted at a maximum height of 750 masl on the islands of North Maluku, which have suitable agroecosystems for clove plantations with particular climates and fairly high temperature fluctuations. They have a wet season of 10 months, a dry season of 2 months and an average rainfall of 2 418 mm/yr. The ground in this region is volcanic with andosol, latosol, mediteran, and red and white podzolic soil types, which are quite fertile, facilitating the production of cloves with a different taste and quality characteristics compared to cloves produced in other regions.

**Publication in the Official Gazette** 20/06/2016  
**Competent authority** Directorate General of Intellectual Property,  
<http://www.dgip.go.id/>  
**GI rights holder/GI association** Geographical Indication Protection Society of  
Moloku Kie Raha Clove  
**Contact information**

**Type of product** Spices/cloves  
**Control body** DGIP  
**File number** IDG 000000051  
**Websites**