

Name Mete Muna
(Muna Cashew)
Country Indonesia

Date of registration:
21/09/2016



Source: DGIP, Google

Main characteristics/features

Mete Muna (Muna cashew) has shape of pulpy apples with large cashews, high levels of fat, protein and fibre, and quite high levels of ash. Muna cashews are white in colour and have a crunchy, savoury and sweet taste.

Geographical area

Muna cashews are produced in an area consisting of 22 subdistricts in Muna municipality, Southeast Sulawesi province. Five of these subdistricts are located on Buton Island and the remaining 17 are on Muna Island.

Production/processing

The production process begins with the soil and seeds, followed by planting, replanting and maintaining plants. Once the cashew trees are ready for harvesting, the cashew nut is separated from the cashew apple (pseudo fruit) and dried in the sun until it has a water content of around 5-6 %. The nut is then peeled/split to obtain the kernel before being sorted, graded, packaged and labelled.

Link between product and territory

The unique characteristics of Muna cashews are due to the conditions and soil in which they are grown, combined with the tradition and culture of the people of Muna. Muna municipality has average rainfall of up to 1 738 mm/year and 106 rainy days/year, with a four-month dry season from August to November. The land is rocky and relatively fertile, and features mostly Mediterranean-type soil (alfisol and oxisol) with a pH of 5.42-7.34.

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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 Muna Cashew
Contact information

Type of product Nuts/Cashew Nuts
Control body DGIP
File number IDG 000000052
Websites