

Name Sawo Sukatali Sumedang
(Sukatali Sumedang Sapodilla)
Country Indonesia

Date of registration:
14/12/2016



Source: DGIP, Google

Main characteristics/features

Sukatali Sumedang sapodillas (Sawo Sukatali Sumedang) are oval, smooth-skinned after washing and brown to orange (greyed orange group 163A) when ready for consumption. They are sweet tasting and have soft and smooth pulp with no sandiness, and can keep up to seven days when ripe.

Geographical area

Sukatali Sumedang sapodillas are cultivated in four subdistricts of Sumedang Regency, namely Situradja, Cisitu, Ganeas and Darmaraja.

Production/processing

Sukatali Sumedang sapodilla cultivation involves soil and seed preparation, planting, weeding, fertilising, irrigation/watering, pruning, thinning of fruit and pest control, according to standard operating procedure. Harvesting commences once the fruit has turned brown (Greyed orange group 163B), to ensure the fruit is ripe and to avoid damaging it. Once harvested, the fruit is collected, washed, sorted, stored, graded and packaged, so as to maintain its quality.

Link between product and territory

Sukatali Sumedang sapodilla plantations are located at altitudes of 100-1000 masl and have alluvial and latosol soil types with a pH of 5-6.5. Average annual rainfall reaches 2 478.9 mm, with 169 rainy days per year and relative humidity of 35 %-90 %. Temperatures range between 21-34 °C, with an average of 9-12 hours sunshine per day. The unique characteristics of the Sukatali Sumedang sapodilla are due to the conditions and soil in which it is cultivated, combined with the skills and knowledge of Sumedang farmers, who have been cultivating the fruit since the 1900s.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Sapodilla Farmers Association
Contact information

Type of product Fruit/Sapodilla
Control body DGIP
File number IDG 000000054
Websites