**Main characteristics/features**

Solok rice (Bareh Solok) has a high amylose content, so it produces compact, non-sticky grains (‘pera’ type rice) with a sweet and delicious taste, and does not spoil easily.

**Geographical area**

Solok rice is currently produced in five subdistricts in Solok regency, namely Gn Talang, Kubung, Lembang Jaya, Koto Singkarak and Bukit Sundi, and two districts in Solok city, namely Tanjung Harapan and Lubuk Sikarah.

**Production/processing**

Solok rice is harvested with sickles, cutting the stems of mature, panicle-bearing plants at a height of about 10-20 cm above the ground. Grain is threshed manually by using a grain thresher barge or a thresher. The rice is separated from the chaff using a winnowing fan, a niru (winnowing sieve) or a tampah (circular tray woven from bamboo). Paddy is sun-dried for 2-4 days, either on pavement or on a 1-2 cm thick canvas mat, and is turned or stirred every hour to ensure it dries evenly. Drying is considered complete once the water content of the rice has reached around 14%. Grain is processed into rice using a rice grinding machine (huller). Grain that is dry and clean when ground will produce the best quality rice.

**Link between product and territory**

Solok rice is grown at an altitude of 390-900 masl. Average annual precipitation ranges between 160.1-184.4 mm, with a yearly average of 13-17 rain days per month. The soil has a pH of 5.43-6.46, total organic carbon content of 1.9-4.18 % and total nitrogen content of 0.28-0.48 %. The combination of soil factors, rainfall and the skill and knowledge of the local community give Solok rice a reputation and unique character that make it stand out from rice produced elsewhere.