

Name **Ikan Uceng Temanggung
(Uceng Temanggung Fish)**
Country **Indonesia**

Date of registration:
11/12/2018



Source: DGIP, Google

Main characteristics/features

Uceng Temanggung fish (Ikan Uceng Temanggung) is small in size (6-8 cm in length) and round in shape, with no scales and blackish skin colour. It has black vertical bar markings on its body and barbels around its mouth area. It is eaten whole, fried — its high glutamic acid content gives it a savoury taste.

Geographical area

Uceng fishing areas are located in several districts, namely Parakan, Bulu, Temanggung, Tembarak, Selopampang, Kranggan, Pingsurat, Kaloran, Kandangan, Kedandangan, Kedu, Ngadirejo, Gemawang, Candiroto, Bejen and Wonobojo.

Production/processing

Uceng fishing is carried out using traditional tools and fish traps (telik/icir and posong/bubu). The catch is processed in several stages, including: washing, sorting (by size), draining for 10-15 mins to reduce water content, seasoning, frying on medium heat with coconut or other oil, draining, freezing and packaging.

Link between product and territory

Temanggung regency is located at an altitude of 500-1 450 masl, with a topography mainly consisting of hills and basins. Of its 20 sub-districts, 18 sub-districts are crossed by rivers of varying sizes that have shallow rock beds conducive to the growth and development of Uceng fish. Uceng Temanggung fish also benefit from the public commitment to maintain cleanliness and fast-flowing river ecosystems as Uceng fish habitats and from fishing patterns based on local wisdom and restocking systems.

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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 Uceng Temanggung Fish
Contact information

Type of product Fish Product
Control body DGIP
File number IDG 000000073
Websites