**Name** | Sarawak Pepper  
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**Country** | Malaysia  
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**Registration date:** | 04/11/2003  
**Expiry date:** | 04/11/2013

### Main characteristics/features

Three types of pepper are covered: creamy white pepper; Mikrokleen pepper; clean black pepper.

### Geographical area

The geographical area is located in the Sarawak region.

### Production and processing

Sarawak creamy white pepper: hand picking of selected spikes of mature berries; threshing the berries to separate them from the stalks; soaking in tanks in clean circulating water; repeated washing of retted berries to remove the pericarp; sun-drying berries immediately for three to four days; sieving of undersized peppercorns using a 4 mm sieve; colour sorting to remove dark/grey peppercorns; packing in new kraft papers bags.

Sarawak Mikrokleen pepper: the clean, dry pepper is treated with pressurised, super-heated steam for less than one minute to destroy food pathogens and reduce total plate counts; the pepper is then air-dried and rapidly cooled; the treated pepper is weighed, hygienically packed and sealed.

Sarawak naturally clean black pepper: obtaining fresh mature green berries directly from farmers; threshing by motorised thresher to separate them from the stalks; blanching the berries in clean hot water; drying by mechanical dryer; packing and storing under clean and hygienic conditions.

### Link between product and territory

Sarawak, the largest state in Malaysia, is an established producer of the ‘king of spice’ — pepper. About 98% of the pepper produced in Malaysia comes from Sarawak. Currently, there are around 70,000 pepper farmers throughout Sarawak and pepper cultivation covers about 14,000 hectares.

The distinctiveness and quality of this pepper is recognised worldwide.

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20/05/2004  
Intellectual Property Corporation of Malaysia — MyIPO  
www.myipo.gov.my

**Competent Authority**  
Malaysian Pepper Board

**GI right holder/GI association**  
Malaysian Pepper Board

**Contact information**  

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**Type of product**  
Pepper

**Control body**  
Malaysian Pepper Board

**File number**  
GI03-00001

**Websites**  
http://www.mpb.gov.my/mpb/