Sarawak Beras Bajong or bajong rice of Sarawak is special because it possesses all the attributes of home-grown naturally farmed rice, with great colour, aroma and texture.

The Sarawak beras bajong production area is located in the rice farms of Lubok Nibong in the Betong Division of Sarawak.

In Lubok Nibong, farmers mainly depend on rainwater for the irrigation of the rice fields as infrastructures for irrigation are not available. Farmers generally do not apply chemical fertilisers as bajong rice is a traditional tall variety which is inherently more efficient and has the ability to tap soil nutrients for growth. Farmers transplant the seedlings by hand at a spacing of 30 cm x 30 cm for optimum yield. They reach maturity 130 days after transplanting and are photoperiod sensitive.

Bajong rice is a fragrant coloured rice variety that originates from the traditional paddy fields of Lubok Nibong in the Betong Division of Sarawak.

Bajong rice is a traditional rice variety that is naturally farmed with minimal chemical inputs due to its adaptability to the soils and the pure natural environment. These factors make the Sarawak beras bajong unique.