Main characteristics/features

The Sarawak Litsea is a plant best known for its pleasant and aromatic citrus-like scent that is emitted from its leaves, flowers and fruit. It is quite similar in fragrance to lemongrass, but smells sweeter.

Geographical area

The geographical area is located in the forests of Kampung Kiding in the area of Penissen, Pa’Ukat and Pa’Lungan in Bario, Long Kerebangan, Long Telingan and Ba’Kelalan in Lawas.

Production and processing

Plantations are located in forest areas. The flowers are yellowish white in colour. The colour of the fruit is like a pepper berry (globose berry) — green when unripe and almost black when mature.

Essential oil can be extracted from the leaves and fruit of the Sarawak Litsea tree. The oil is clear to yellowish in colour and it has a strongly aromatic smell. The oil possesses strong antimicrobial properties against certain strains of bacteria and fungus. Therefore, it can be used as a fragrance and as an antimicrobial ingredient in soaps, detergents and other scented products.

Link between product and territory

The Sarawak Litsea can be found growing wild in hilly areas at an altitude of around 700 m-1 200 m.

The factors influencing the chemical composition of Sarawak Litsea essential oil are attributed to the climate, soil type, weather and growing conditions in Sarawak.

The Sarawak Litsea is traditionally used for food flavouring and as a medication for stomach ailments.