

Name | Tuhau Tambunan
Country | Malaysia

Registration date:

02/05/2012

Expiry date:

02/05/2022



Source: myipo.gov.my

Main characteristics/features

Tuhau is a pickled vegetable. It is a traditional food eaten for generations by the Kadazandusun-Murut people. It contains an active ingredient named 'Taurultam' and 'Ethylpyrazine', an antibacterial ingredient that is used as an antitumour agent.

Geographical area

The geographical area is located in Tambunan, a valley district in Sabah.

Production and processing

Farmers in Tambunan use traditional methods to cultivate tuhau. Tuhau can grow well in peat soil that receives a total of 200-260 cm of rain each year and where the pH level is 3.8.

It is grown from an approximately 9 month old rhizome. These rhizomes are kept in the shade at a normal temperature for two to three weeks before they are used to grow the seeds. These seeds are then planted.

Link between product and territory

Tambunan's terrain, soil and climate are suitable for growing tuhau.

Geographical conditions constitute the link between this product and its territory.

Publication in the Official Gazette

07/04/2014

Competent Authority

Intellectual Property Corporation of Malaysia — MyIPO
www.myipo.gov.my

GI right holder/GI association

Waasinah @ Resiminah Kuntagil (Nurkasih Enterprise)

Contact information

Type of product

Spice — ginger

Control body

File number

GI2012-00005

Websites