

Name | Keropok Losong
Country | Malaysia

Registration date:

14/03/2014

Expiry date:

14/03/2024



Source: myipo.gov.my

Main characteristics/features

Keropok losong is made from fish and sago flour. The mixture is shaped into sausages and can be eaten fried or steamed. Keropok are traditionally hand-made, and the ones produced in Losong are small.

The high content of fish in keropok makes it a high-protein food that is rich in natural iodine.

Geographical area

The geographical area is located in Losong, a small town in Terengganu, Malaysia.

Production and processing

To make keropok losong, the following steps need to be observed:

- Combine the fish with the sago flour, some salt, sugar and a little bit of water in a food mixer;
- Once combined, shape the mixture into the required size in the form of a sausage;
- The keropok is then boiled, steamed or fried.

Link between product and territory

The town of Losong is famous for keropok, and in particular keropok lekor. It is named keropok losong because most of the keropok lekor factory is located in Losong.

Reputation and know-how constitute the main link between this product and the geographical area.

Publication in the Official Gazette

Competent Authority

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

GI right holder/GI association

Yayasan Pembangunan Usahawan Terengganu (YPU)

Contact information

Type of product

Fish sausage

Control body

Yayasan Pembangunan Usahawan Terengganu (YPU)

File number

GI2014-00005

Websites