

Name | Keropok Lekor Terengganu
Country | Malaysia

Registration date:

14/03/2014

Expiry date:

14/03/2024



Source: myipo.gov.my

Main characteristics/features

Keropok lekor Terengganu is a traditional Malay fish cracker snack made from fish and sago flour. It is usually hand-made by shaping into sausages and eaten fried or steamed.

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 the state of Terengganu, Malaysia.

Production and processing

1. Grind the fish into a paste, mix it with the sago flour, season with salt and sugar, add a bit of water and combine in a food mixer.
2. Knead and shape the mixture into long cords of between 100 grams to 500 grams in size.
3. Boil, steam or fry the fish sausages.

Link between product and territory

Eastern Terengganu opens into the South China Sea. Being a state with a long coastline, one of its major industries is fishing. For this reason, Terengganu has become famous for keropok lekor.

Reputation and local 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

GI2014-00006

Websites