

**Name** Buah Tarap Sibuti  
(Sibuti Tarap Fruit)

**Country** Malaysia

**Date of registration:**  
7/7/2014



Source: MyIPO

#### Main characteristics/features

Tarap is a type of fruit well-known in the state of Sarawak, Malaysia, especially along the west coast. The tree is cultivated and thrives easily in Sarawak, although it is seldom found in other places, even if they have a tropical climate. Tarap has a strong smell, but is very delicious, sweet and soft, and is enjoyed by people from the very first taste, which is very similar to that of a juicy Mango. Its shape is oval to round, resembling that of a *Cempedak* or Jackfruit measures between 15–20 cm in length and 13 cm wide, and it may weigh up to 1 kg or sometimes even heavier. It has a very thick rind covered in soft thorns that lie flat. However, as the fruit matures, the rind becomes harder but brittle.

#### Geographical area

Sibuti, a subdistrict of Miri Sarawak, Area: 842.47 km<sup>2</sup> – Density: 15.47/km<sup>2</sup> [2010].

#### Production/processing

Tarap is usually harvested when it is still hard, but is sometimes left to ripen until its texture becomes quite soft. Its rind changes from a dark green with soft thorns to yellowish-green when ripe. The fruit normally splits open when ripe. Those who pick the fruit will ensure that it is carried out carefully and meticulously, because ripe Tarap is delicate in structure and its rind will split open and fall easily, especially if its stem is twisted and pulled. Tarap is a seasonal fruit and at the beginning of the fruit season, its price may range from RM6.00 to RM7.50 per fruit. There are also vendors who sell it at between RM10.00 and RM12.00 per *longgok* or bundle of three. Tarap has to be picked carefully due to its fragility and it will split if it falls to the ground. Tarap may also be picked when it is still unripe and then left to ripen naturally.

#### Link between product and territory

Tarap is abundant in the area of Sibuti and readily available in the Pasar Tamu Sibuti market or local markets and it has become an attraction to tourists wishing to sample its unique taste. It is best to eat the fruit immediately after it is picked (if it has ripened on the tree). It cannot be kept long as it will go off quickly and have an unpleasant odour. The flesh of the fruit is yellowish-white in colour and contains seeds. It can be fried in batter just like *Cempedak* and served as an afternoon treat. Unripe Tarap may be cooked as a side dish. The seeds may be fried without oil and eaten like nuts. A single Tarap contains approximately 150–200 fruit sacs depending on the size of the fruit, which varies from tree to tree.

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**Competent authority** Intellectual Property Corporation of Malaysia (MyIPO)

**GI rights holder/GI association** Sibuti Subdistrict Office

**Contact information** Tel. +60 85719002

**Type of product** Fruit

**Control body**

**File number** GI2014-00013

**Websites**