Main characteristics

Trang roast pork has a crispy skin and a golden yellow colour. It is a tender meat that is full of flavour.

Production and processing

Trang roast pork is made from pigs weighing between 30 kg and 50 kg. The meat is poached in a big cooking pot at approximately 80 degrees Celsius. It is then marinated in an ‘Or Chieng Fun’ seasoning and with ingredients such as salt, sugar, soy sauce, garlic or pepper, and left to hang for at least six to eight hours in a room protected from insects by mosquito nets. The meat is roasted in a 1.5 m wide by 2 m depth brick oven. In an oven of such dimensions it is possible to roast 3 to 4 pigs. The pork is hung upside down and roasted at an appropriate temperature. It is then removed from the oven and cold water is poured over the meat before it is left to dry. After that, the pork is coated in honey and the meat is roasted again.

Geographical area

Trang roast pork is produced in Trang Province, in the southern part of Thailand, and more specifically in a coastal city that faces the Andaman Sea.

Link between product and territory

People enjoy eating Trang roast pork because it is cooked using a process that is unique to this southern Thai region. Trang roast pork is usually eaten at breakfast with a coffee. It can also be enjoyed with dumplings, dim sum and fried dough. These kinds of food are commonly eaten in the morning and have become characteristic of the region. Roast pork is also served at weddings, New Year and mid-year celebrations and other feasts, and even at funerals and offering ceremonies. This culinary tradition has a strong Chinese cultural influence as more than 80 % of the local people are of Chinese origin. Such a great tradition has enabled the town to be named Trang — a gourmet town. The Province of Trang organises an annual Trang Roast Pork Festival in September.