

Name **Surat Thani Oyster**  
**หอยนางรมสุราษฎร์ธานี**

Country **Thailand**

Date of registration

28/06/2006



Unofficial translation



Source: DIP - Thailand

### Main characteristics

The Surat Thani oyster is a white scar oyster. The oyster is a bivalve mollusc with one shell larger than the other. The oyster is cup-shaped and its flesh is white.

### Geographical area

The Surat Thani oyster production area is located in Surat Thani Province. Oysters are cultivated in the ocean and in aquaculture tanks in Ban Don Bay in the districts of Chaiya, Ta Chang, Pulpin, Muang and Kanchanadit as well as the coastal area of Ta Chana District in Surat Thani Province.

### Production and processing

The oysters are cultivated in the ocean for about a year and a half and are then transferred to aquaculture installations in Ban Don Bay. The oysters are placed in plastic baskets and set in tanks in the bay, which receives plenty of oxygen-rich water throughout the year. The oysters are harvested by hand and transported by boat to the collection centre. They are then washed and undergo microbiological testing before being put on the market.

### Link between product and territory

Many rivers converge in Surat Thani Province and then flow into the bay, bringing fertile sediments. The seabed of the coastal bay is therefore composed of nutrient-rich mud. The geographical conditions of the area and the suitable salinity levels of the bay are very favourable for the cultivation of oysters.

Publication in the Official Gazette	28/06/2006
Competent Authority	Intellectual Property Department
GI right holder/GI association	The Surat Thani Coastal Aquaculture Cooperative Ltd.
Contact information	Tambon Takien Thong, Kanchanadit District Surat Thani 84160, Thailand

Type of product	Fish/seafood — oyster
Control body	
File number	49100018
Websites	