**Main characteristics/features**

The Koh Phangan coconut is a long and oval coconut. The shell is dark brown and the flesh is white, soft and creamy.

**Production and processing**

Only good quality local varieties originating from a credible source in Koh Phangan are planted. Coconuts can be planted in the plains and in the mountains. Each tree must be 11x11 metres apart or as deemed appropriate to the area. The furrow must be 50 centimetres long, wide and deep. The use of manure or compost to line the bottom of the furrow is preferred.

When the coconut tree is 6 months to 1 year old, the farmers can begin to reap the fruits. The leaves should be cut regularly to accelerate the growth of the coconut. Once harvested, they should be kept in the shade.

The label should include 'Mapraw Koh Phangan' and/or 'Koh Phangan coconut'.

**Geographical area**

The Koh Phangan coconut production areas are located in Ban Tai and Koh Phangan, which are two subdistricts of Koh Phangan District.

**Link between product and territory**

In the Ayutthaya era, some people trying to flee from areas of conflict by boat ended up capsizing to the east of Koh Phangan. There were coconuts growing along the beaches and in the plains and with the arrival of new people on the island the coconut plantation area was expanded.

A reason for the area being so suitable for growing coconut trees is that the soil is mixed with sand. The coconut is a natural resource and has become a local treasure in Koh Phangan. Coconuts have become part of everyday life, local culture and heritage. An example of this is that when a new house is built, coconut seedlings or young plants are used during the blessing ceremony.