Main characteristics/features

The Pakpanang Tabtimsiam pomelo tastes sweet and soft. The fruit segments can be bright pink or red, like pomegranate, and the skin is as soft as velvet.

Geographical area

The Pakpanang Tabtimsiam pomelo production area is located in Pakpanang District in Nakhon Si Thammarat Province.

Production and processing

The variety of the pomelo is Tabtimsiam.

Pakpanang Tabtimsiam pomelos can be planted in lowlands or highlands. On lowlands, the trees should be planted in furrows with a distance of 6x6 metres between each one, or as deemed appropriate for the area. It is important to prune the branches of the tree when it is about 3 years old to allow sunlight to reach the fruit. When the fruit grows it is necessary to water the tree.

The harvest period of pomelos is approximately 8 to 9 months after flowering. The fruit is tastier and easier to peel about 1 to 3 days after harvest. Pomelos are stored in linen bags in the shade to prevent them from being damaged. The label should include ‘Som-O Tabtimsiam Pakpanang’ and/or ‘Pakpanang Tabtimsiam pomelo’.

Link between product and territory

The Pakpanang District of Nakhon Si Thammarat Province is an area of plains and mangrove wetlands with flooding and brackish water, with no mountains or hills. The soil is mildly fertile and is suitable for planting various varieties including the Tabtimsiam pomelo.

Before the cultivation of fruit and vegetables, the area focussed mainly on rice farming. The sharing of local knowledge and experience taught producers to dig furrows to create a good drainage system and to have water all year long. Farmers then tried planting pomelos, which turned out to be successful.

It is a combination of natural and human factors that give this product its particular characteristics.