



**Name** Pla Duk Ra Tha Le Noi  
Patthalung  
(Tha Le Noi Phatthalung  
Fermented Catfish)  
**Country** Thailand

**Date of registration:**  
04/05/2018



Source: DIP Thailand

**Main characteristics/features**

Tha Le Noi Phatthalung Fermented Catfish (Pla Duk Ra Tha Le Noi Patthalung) is made from broadhead catfish which live naturally in the Tha Le Noi Wildlife Reserve Area. It is fermented with salt and sugar before being sun-dried, which is a local food preservation method. The ready-to-eat fish remains in its original shape but, when cooked, has a dry texture, dark grey skin and a salty-sweet taste.

**Geographical area**

Phatthalung province in southern Thailand.

**Production/processing**

The broadhead catfish in the area are to be fermented using salt and sugar before being left to dry in the sun in accordance with a local food preservation method.

**Link between product and territory**

Tha Le Noi is a freshwater lake with a rich biodiversity. The lake's bed comprises soil and mud which help to improve the quality of the water. Furthermore, the lake's water is very low in oxygen. The lake's unusual environment contributes to the good growth of the broadhead catfish used to make this product. Additionally, the traditional knowledge of the local people also contributes to the process of preserving the fish for consumption at a later date.

**Publication in the Official Gazette**

**Competent authority** Department of Intellectual Property  
Thailand

**GI rights holder/GI association**

**Contact information**

**Type of product** Foodstuff

**Control body**

**File number** 62100121

**Websites**