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Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/5623)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission within three months from the date of this publication.

The product specification referred to in Article 7 of Regulation (EU) No 1151/2012 is available in the Union register of geographical indications.

SINGLE DOCUMENT

'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi'

EU No: PGI-TH-02992 – 31.8.2023

PDO ( ) PGI (X)

1. Name(s) (of PDO or PGI)

'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi'

2. Member State or Third Country

Thailand

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals fresh or processed

Combined Nomenclature code

08 – EDIBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

0801 – Coconuts, Brazil nuts and cashew nuts, fresh or dried, whether or not shelled or peeled

3.2. *Description of the product to which the name in (1) applies*

'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi' is an aromatic coconut classified as a short green coconut variety called Moo Si Khiao. The fruit has a fresh green skin with a pleated bottom and a round center with double-layer meat. Its water is sweet with pandan-like fragrance.

Product Characteristics:

(1) Variety: It is a mutation from the short green coconut variety called Moo Si Khiao.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

(2) Physical characteristics:

Bunch	Beautiful bunch. The bunch comprises of multiple fruits in one bunch, each fruit is similar in size, with no deformities or irregularities in shape. The bunch has a well-balanced shape, not leaning to one side or the other and each fruit is uniformly arranged.
Shape	Fresh green fruit with a pleated bottom and a round center and have a consistent shape. The shape of each fruit is generally round, the tip and around the perianth of the fruit is slightly sharp. The size of the fruit ranges from medium to small, the average weight is around 1,2–1,8 kilograms.
Flesh	The thickness of the coconut meat must be double-layer.
Taste	Sweet with pandan-like fragrance.

(3) Chemical characteristics:

The sweetness level is in the range of 7–10 degrees Brix.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.4. Specific steps in production that must take place in the identified geographical area

(1) Propagation

(2) Planting

(3) Fertilization

(4) Weed elimination

(5) Harvesting

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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3.6. *Specific rules concerning labelling of the product the registered name refers to*

The label on the 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi' packaging must contain the following information:

— Details on the label or package shall contain the words 'มะพร้าว น้ำหอม ราชบุรี' and/or 'Maphrao Namhom Ratchaburi'.

— Specify the name of the garden/farmer and contact information.

— The Thai GI logo and the EU logo for PGI (after the grant of the PGI) shall also be used.



4. **Concise definition of the geographical area**

Plantation covers an area of 7 districts, including Damnoen Saduak District, Wat Phleng District, Ban Pong District, Mueang Ratchaburi District, Bang Phae District, Pak Tho District, and Photharam District of Ratchaburi Province. Ratchaburi Province is located in the western central region of Thailand, its border area is next to the Republic of the Union of Myanmar, and its watershed is bordered by the Tanaosri mountain range with a length of 73 kilometers. Ratchaburi Province is about 100 kilometers from Bangkok, with Mae Klong River as the main river flowing through Ratchaburi Province in Ban Pong District, Photharam District, Damnoen Saduak District, and Mueang Ratchaburi District, which is approximately 67 kilometers with an area of 3 247 million rai or 5 196 square kilometers representing 11,27 percent of the area in the western region of 8 provinces with the following territories:

— North connects with Kanchanaburi Province.

— South connects with Phetchaburi Province.

— East connects with Nakhon Pathom, Samut Sakhon and Samut Songkhram provinces.

— West connects to the Republic of the Union of Myanmar.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The Geographical conditions of Ratchaburi Province can be classified into 4 types, which are high mountain areas, plateau areas, plain areas, and lowland areas. 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi' plantation areas are in the province's central and eastern area which are plain areas and lowland areas.

Apart from natural factors which play an integral role in the production of 'มะพร้าว น้ำหอม ราชบุรี/Maphrao Namhom Ratchaburi', human knowledge also plays a key role in the production. Human knowledge from knowing to select quality fruit from mother plant of at least 10 years old with fruit of brown colour, to raising the trench in order for water to flow through a small canal for the whole year and feed along both sides of the plantation row, to know that the trees must be planted in rainy seasons, and the optimal period to harvest is about 200-205 days (7 months) after it has bloomed are all human knowledge that play an integral role in the production and determine the quality of 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi'.

5.2. *Specificity of the product*

The variety used to grow 'มะพร้าว น้ำหอม ราชบุรี/ Maphrao Namhom Ratchaburi' is mutated from a local short green coconut variety named Moo Si Khiao. Aromatic coconut is an economic crop with an export value of billions of baht per year and is a native coconut originated from Thailand. Coconuts are cross-pollinated crops, so they are not purebred according to the nature of the breeding. Coconuts can be divided into two varieties, namely short coconut variety and tall coconut variety. Short coconut variety is often self-pollinated, so it is fruitful and rarely mutates. It is widely cultivated for its young fruit because when the fruit is not mature or about 4 months old, its meat is soft and its water is sweet. Authentic aromatic coconut that is used to cultivate 'มะพร้าว น้ำหอม ราชบุรี/ Maphrao Namhom Ratchaburi', when it sprouted enough into seedlings, the shell of an authentic aromatic coconut seedling must be wrinkled in streaks, whereas the seedlings of mutated varieties are smooth and not wrinkled. It can also be

distinguished from the other varieties in which the mutated seedling's petioles are red, but an authentic aromatic coconut variety seedling is green. Another way to distinguish is to rub the ends of the coconut roots. If it smells like pandan, then it is an authentic aromatic coconut variety.

The Moo Si Khiao variety is grown a lot in Sam Phran District and Nakhon Chai Si of Nakhon Pathom Province, and the cultivation is expanded to nearby areas of Ratchaburi Province, especially around the Mae Klong River estuary, eventually became known as Thailand's largest aromatic coconut plantation and the selected variety used to grow 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi'.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristics of the product (for PGI)*

The pandan-like aroma of 'มะพร้าว น้ำหอม ราชบุรี/ Maphrao Namhom Ratchaburi' coconut water is caused by the hybridization of the stamen (or called Xenia effect). The topography, soil, and climate of Ratchaburi Province also significantly contributes to the characteristics and uniqueness of 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi'.

The main soil suitable for planting 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi' are Soil Series 2, 3, 8, and 38, which are found in Mueang Ratchaburi District, Bang Phae District, Wat Phleng District, Photharam District, Pak Tho District, Ban Pong District, and Damnoen Saduak District area. The soil is mostly clay soil, silty clay soil, and loam soil. The color of the soil ranges from grey color, greyish brown color, to deep grey color, brown or deep brown color. The pH ranges from strongly acid to moderately alkaline (pH 5,5–8,5). The soil is rich in suitable minerals in which gypsum crystals, manganese nodules, shells, limestones, and mica flakes are found in the soil.

The climate in this geographical area is impacted by the southwest monsoon, which blows moisture from the Indian Ocean and the Andaman Sea. But due to Tanaosri mountain range blocking it, the area adjacent to the mountain receives not much rainfall. Most of the moisture is blown over to the Mae Klong River estuary and the province's eastern region which is 'มะพร้าวน้ำหอมราชบุรี/Maphrao Namhom Ratchaburi' plantation area. The average annual rainfall is not less than 1 500–2 000 mm. The annual average temperature is 35 degrees Celsius. Because of the favourable soil conditions, climatic conditions, topography and rainfall, the area is suitable for growing 'มะพร้าว น้ำหอม ราชบุรี/ Maphrao Namhom Ratchaburi' and the distinct and outstanding pandan-like aroma of 'มะพร้าว น้ำหอม ราชบุรี/Maphrao Namhom Ratchaburi' can therefore be retained in the product.

Reference to publication of the specification

Announcement of the Department of Intellectual Property, No. 205/2560 of 22 December 2017.