

ADAN

From the Krayan Highlands



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Among the local rice varieties which are still cultivated in the Krayan highlands in the heart of Borneo, Adan rice is the best rice. Adan Krayan Rice is available in three different varieties: white, red, and black. This rice is known for its small grains and smooth texture and delicious taste, and the high carbohydrate content (white variety) and mineral content (black variety) make this rice capable of contributing to its excellent nutritional value nutritionally.

Over the centuries, the indigenous people there have cultivated the valleys into rice fields and developed a sustainable agricultural cycle inte-

grated with buffalo farming and the surrounding environment.

Adan Krayan rice is still cultivated by farmers in the Krayan Highlands (Kalimantan) according to traditional and natural methods. Between one and five hectares of rice fields are planted by each family and the planting process is done very intensively. The rice fields had clean and clear water flowing through bamboo pipes or natural ditches. Buffaloes are not used for plowing, but they are released into the fields after harvest to level the land, fertilize the soil, make the fields ready for the next season for processing.

Adan rice is planted once a year. Nurseries usually start around July and planting occurs afterwards. The harvest season starts from late December to February.

In 2012, Adan Rice from the Krayan Highlands was awarded a Geographical Indication (GI) certificate by the Indonesian government in recognition of the unique characteristics of this local rice. Only rice from the Krayan Highlands can be promoted and marketed under the name Adan Krayan Rice. Adan Krayan rice is also listed in the Slow Food Ark of Taste. *)

FOOD AND BIODIVERSITY IN KRAYAN HIGHLANDS

Owing to its high biodiversity, the Krayan Plateau can amaze tourists who come there. The results of the survey show that there are more than 40 rice varieties planted and cultivated in this region, for example. The diversity of local food crops and the resources available is not only a good way of protecting biodiversity, but also of building food

security and sovereignty. Local populations would be better able to adapt and cope with problems like climate change or other environmental challenges by preserving food.

FOOD AND CULTURAL HERITAGE

The right to food is one of the rights of human beings. But nourishment is more than just food. Deep cultural meanings are often expressed by food. Food represents culture, retains traditions and expresses an ethnic identity. Not only is Adan Krayan rice an agricultural commodity, but it is also a cultural product and part of the Lundayeh indigenous people's ethnic identity in the Krayan Highlands.

*)(<http://www.slowfoodfoundation.com/ark/details/1982/black-adan-krayanrice#.U5av56WpM7E>)



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