Example of best practices and available tools for the use of indigenous and traditional knowledge and practices for adaptation

Inputs provided by:

Korea Adaptation Center for Climate Change (KACCC), Korea Environment Institute

Title of practice/tool

Onggi, Korean Traditional Jars

Description of practice/tool

Climate change has created various issues to our society. Food security is one of the most significant issues among negative impacts of climate change. Preserving foods in fresh condition containing maximum nutrients should be the way to adapt to climate change. Koreans have maintained their unique way of preserving food without using any electric energy. Onggi, a type of Korean traditional earthernware pottery, is used to store food and condiments such as soy sauce, kimchi, soybean paste, spices, and dried foods to keep food fresh. Throughout the four seasons with the temperatures and humidity fluctuating, Onggi retains a moderate temperature and humidity inside. The flavor of the seasonings, sauces, and pickles, which have been fermented inside the jars, can last for several years.

In addition, Onggi absorbs harmful toxins. When water seeps in Onggi jars, the jars automatically filter harmful toxins and substances. Similarly, Onggi helps fermenting the food slowly. Therefore, they retain the fresh quality of the food for a very long time. Onggi allows air and moisture to slowly seep through its walls, which enhances the flavor of the food. Temperature change and humidity usually decay foods rapidly. Onggi is able to diminish vulnerability to climate change for maintaining freshness of the food. It is widely used in Korea.

Region

- Asia-Pacific

Country

Korea

Sector

- Food security, agriculture and fisheries

Name of implementing institution/s

It is widely used in Korea.

Further information

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