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OFFICIAL NOTICES

Sub: Notice is given under Rule 41(1) and Rule 72 of Geographical Indications of Goods (Registration & Protection) Rules, 2002.

1. As per the requirement of Rule 41(1) & Rule 72 it is informed that the issue of Journal 116 of the Geographical Indications Journal dated 29th March, 2019 / Phalguna 29, Saka 1940 has been made available to the public from 29th March, 2019.
## NEW G.I APPLICATION DETAILS

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PUBLIC NOTICE

No.GIR/CG/JNL/2010

Dated 26th February, 2010

WHEREAS Rule 38(2) of Geographical Indications of Goods (Registration and Protection) Rules, 2002 provides as follows:

“The Registrar may after notification in the Journal put the published Geographical Indications Journal on the internet, website or any other electronic media.”

Now therefore, with effect from 1st April, 2010, The Geographical Indications Journal will be Published and hosted in the IPO official website www.ipindia.nic.in free of charge. Accordingly, sale of Hard Copy and CD-ROM of GI Journal will be discontinued with effect from 1st April, 2010.

Registrar of Geographical Indications
GI Journal No. 118

Advertised under Rule 72 of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 118 dated March 29th, 2019

G.I. APPLICATION NUMBER – 1
Application Date: 27-10-2003

Application is made by Tea Board, a statutory authority of the Government of India established in 1953 under the Tea Act, 1953 for the purpose of controlling the Indian Tea Industry. 14, B.T.M. Sarani (Brabourne Road), P.O. Box No. 2172, Kolkata - 700 001, West Bengal, India who is the Registered Proprietor of Registered Geographical Indication Darjeeling under Application No: 1 in respect of Tea falling in Class – 30, which is hereby advertised to incorporate the amendments filed on December 12, 2017 in the Registered Geographical Indications under Section 29 (2) of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Tea Board,
   A statutory authority of the Government of India established in 1953 under the Tea Act, 1953 for the purpose of controlling the Indian Tea Industry.

B) Address : 14, B.T.M. Sarani (Brabourne Road),
   P.O. Box No. 2172, Kolkata - 700 001,
   West Bengal, India.

C) Name of the Geographical Indication : DARJEELING

D) Types of Goods : Class 30 – Tea

E) Specification:
   Tea produced in the said region has the distinctive and naturally occurring organoleptic characteristics of taste, aroma and mouth feel which have won the patronage and recognition of discerning consumers all over the world.

   Due to the unique and complex combination of agro-climatic conditions prevailing in the region comprising the said 87 gardens within the district of Darjeeling and the production regulations imposed by the Board, tea produced in the said region has the distinctive and naturally occurring organoleptic characteristics of taste, aroma and mouth feel which have won the patronage and recognition of discerning consumers all over the world. Consequently, the tea produced in the said region and having the said special characteristics, is and has for long been known to the trade and the public in India and abroad as Darjeeling tea and as such it has acquired substantial domestic and international reputation. Any member of the trade or public in India or abroad ordering Darjeeling tea or seeing tea advertised or offered for sale as Darjeeling will expect the tea so ordered, advertised or offered for sale to be the tea cultivated, grown and produced in the aforesaid region of the Darjeeling district and having the aforesaid special characteristics.

F) Description:
   The botanical name of the Darjeeling tea plant is “camellia sinensis”. It is a hardy, multi-stemmed, slow growing evergreen shrub which if allowed to, can grow up to 2.5 meters in height. It takes 4 to 6 years to mature and is known to have an economic life of well over 100
years with good care. It is able to withstand severe winters, extended droughts and the high altitudes of Darjeeling. The yields are much lower than non Darjeeling district, making it expensive to harvest and produce. The leaves are small, leathery, dark, glossy green in colour often covered with a downy silvery pubescence.

The rare flavour of Darjeeling tea is a result of combination of plant genes, soil chemistry, elevations, temperature and rainfall unique to the Darjeeling hills. A set of agricultural practice has been developed to sustain growth of shoots, while maintaining bush heights suitable for manual plucking. Plucking begins in March and closes by late November; the cold winter months of December to February are a period of dormancy. A Darjeeling tea bush yields only 100 gms of made tea in a year. Each kilogram of fine tea consists of more than 20,000 individual handpicked shoots. This gives an idea of the extent of human effort involved in its production.

**The variants of Darjeeling tea**

There are three types of Darjeeling tea that are produced in the 87 gardens growing Darjeeling tea, namely, Darjeeling White tea, Darjeeling Green tea and Darjeeling Black tea. The raw material used in all these variants is Darjeeling green leaves plucked from these gardens.

**The description of these variants is as under:**

1. **Darjeeling White**

   Darjeeling White tea is made from the leaves of the tea plant, namely camellia sinensis grown in the 87 tea gardens of Darjeeling, situated in the state of West Bengal. While the tea leaves used for making black tea have undergone withering and oxidation, those used for making white tea have not undergone any withering and oxidation. In other words, white tea undergoes minimum processing and the terminal buds with rich pubescence of tea shoots are merely dried in natural sunlight. This allows the buds to retain the covering of velvety silver colour.

2. **Darjeeling Green**

   Darjeeling Green tea is made from the leaves of the tea plant, namely camellia sinensis grown in the 87 tea gardens of Darjeeling, situated in the state of West Bengal. While the tea leaves used for making black tea have undergone withering and oxidation, those used for making green tea have not undergone the same extent of withering and oxidation. In other words, green tea is a less oxidized tea. The process of oxidation results in color and flavor changes due to the chemical reactions taking place in the tea leaf. Even though all varieties of tea have health benefits, green tea is said to be the healthiest.

3. **Darjeeling Black**

   Darjeeling Black tea is made from the leaves of the tea plant, namely camellia sinensis grown in the 87 tea gardens of Darjeeling, situated in the state of West Bengal. Darjeeling tea leaves are processed in the traditional “Orthodox” way. The inherently sensitive nature of the finely plucked, green leaf responds best to gentle treatment. Although differing leaf varieties require intricate variations in processing, these stages undergone are uniform.
G) Geographical area of Production and Map as shown in page no: 14

Tea Grown in 87 gardens in the district of Darjeeling, which are furnished as under:

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<th>Gardens Name</th>
<th>SI No.</th>
<th>Gardens Name</th>
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<td>Longview (Highlands)</td>
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<td>Rangaroon</td>
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H) Proof of Origin (Historical records):


I) Method of Production:

Darjeeling White tea

White teas are produced by separating only the terminal buds with rich pubescence of tea shoots and drying them in natural sunlight. This allows the buds to retain the covering of velvety silver colour.
Hand gloves are used while plucking so as not to cause any injury to the buds as injured buds would get easily discolored because of oxidation process. The infusion of undamaged buds will be light green in colour.

For proper sun-drying the buds are spread on a net for 24 to 48 hours to bring down the moisture level from 75-80% to 40-50%. The ambient temperature should not exceed 20-25ºc. After the sun drying, the core moisture is brought down to 2.5 to 3% by drying in a heater at 30ºc for 20 minutes. The dried tea is then ready for brewing.

**Darjeeling Green tea**
Green Tea is processed by two methods, namely, panning and steaming.

**PANNING:** In the panning method, fresh shoots are exposed to a blast of hot air at 100 – 106º C. Green leaf is fed into a barrel rotating at around 16 to 20 rpm. The barrel outside is heated and leaves are made to pass through the barrel for three to four minutes. Thus, when leaves attain a temperature of 60º C, the enzyme, polyphenol oxidase, is inactivated through this dry heating method.

**STEAMING:** In the steaming process, the inactivation of the enzyme is achieved by heating the leaves to a temperature of 100º C using a steamer.

**COOLING:** After the panning/steaming process, the leaf is cooled. The cooling process improves the condition of the tea leaf for the process of rolling, which takes places in two stages.

**FIRST ROLLING:** The cooled leaf is rolled in orthodox rollers for 40 minutes where pressure is applied according to the grade requirement. Alternatively, small moon type rollers consisting of stationary saucer shaped table with sickle type battens are also used for the first rolling. After this first roll, the rolled leaf undergoes drying at a temperature of 65 – 70 ºC in conventional driers for 13 minutes in a process referred to as semi firing. This firing is done to facilitate subsequent roll breaking process in which the semi fired leaf is passed through a roll breaker consisting of No. 3 mesh. The fines, comprising of about 30% of the total bulk, are separated and sent to the rotary drum. The remaining bulk is sent for the second rolling. The leaf after second rolling, is subjected to slow moisture removal for 1.5 hours due to which some twist is acquired.

The fines are passed through the rotary driers rotating at a speed of 20 rpm. Hot air from the furnace is passed to the drums. This is a unique technique followed in certain tea factories to facilitate further reduction in moisture of the rolled leaves, known as ‘dhool’. Leaves remain in the rotary drum for 1.5 hours and they acquire some twist. The drying time varies depending upon the requirement.

The fines, after passing through the rotary drum are sent for the final firing where firing is done at 95 - 100º C for about 17 minutes.

**SECOND ROLLING:** The rolled leaf, which passes over the mesh in the roll breaking stage is sent to the roller for second rolling. This is done for more twisting of the dhool and the rolling time is 20 minutes. The leaf after second rolling is subjected to slow moisture removal for 1.5 hours due to which some twist is acquired.

**DRYING:** The bulk from the rotary drum is then fired in an ECP drier at an inlet temperature of 95 - 100º C for 17 minutes.

**GRADING:** The dried tea is passed through the stalk extractor and sorter fitted with meshes.
**Darjeeling Black tea**

Darjeeling tea leaves are processed in the traditional “Orthodox” way. The inherently sensitive nature of the finely plucked, green leaf responds best to gentle treatment. Although differing leaf varieties require intricate variations in processing, these stages undergone are uniform.

Once the leaf reaches the factory, it is “withered”. The object is to evaporate moisture from the leaf slowly over a period of 14 to 16 hours. The leaf becomes limp so as to withstand twisting and rolling under pressure without crumbling. Liquor characteristics also begin to develop following physical and chemical changes within the leaf structure. The green leaves are segregated according to type and spread evenly on wire mesh screens fitted over specially designed ‘troughs’ which resemble very long wooden boxes. Each such trough is an air chamber which enables fresh dry air to be passed in a regulated manner through the green leaves till the desired “wither” is achieved. In Darjeeling processing approximately 65% of the water content in the green leaf is removed at this stage.

The withered leaf is then removed from the trough and loaded into rolling machines, which, by subjecting the withered leaf to a rolling movement under pressure, twist the leaf, rupture the cells and release the natural juices, promoting oxidation and accelerating the pigmentations. Rolling pressures and sequences are very meticulously supervised to ensure that the optimum style is imparted, without the detrimental effect of overheating.

Next, the leaf is thinly spread in a cool, well ventilated room to slowly oxidize (ferment). This stage, in which the flavanols combine with oxygen in the air, develops the unique flavour of Darjeeling Tea over a period ranging from two to four hours, mainly depending on ambient temperature and leaf pedigree. The experienced tea maker judges the extent of quality development from the fragrance progressively expressed by the leaf at regular intervals. This sensory judgment is critical to the quality of the infused liquor. For the visitor, the rich floral aroma emanating from a Darjeeling rolling and fermenting room is heady, almost intoxicating and definitely unforgettable.

Once optimum fermentation has been achieved, the rolled leaf is taken for firing (or drying) to arrest further fermentation by deactivating the enzymes, and to remove almost all of the remaining moisture in the leaf. The Tea Dryer is a chamber which exposes the fermented leaf to hot dry air at regulated, varying temperatures within its parts, for a duration of 20 to 30 minutes. A good fire reduces moisture content in the final product to about 2%, resulting in crisp dry tea which is then graded through vibrating meshes according to size. These grades are finally invoiced and packed in foil lined packages designed to retain freshness and quality over an extended period of time.

After final grading has been completed, nomenclatures are assigned according to the size of the grade. These fall into three categories:-


b) Brokens – TGBOP - Tippy Golden Broken Orange Pekoe.

c) Fannings – GOF – Golden Orange Fannings.

The above gradations relate only to the size of the leaf and not to quality differentiations. All grades are the product of the same green leaf. In addition to these nomenclatures, occasionally suffixes such as China-(ch), Clonal-(cl), Special-(spl) etc., may be included, as per the practice of individual gardens. Sometimes gardens add a numeral “1” after the grade name. The smaller Brokens and Fannings are generally utilized in tea-bags. Recently new technology has resulted in tetrahydral tea-bags which accept larger grades as well.
J) **Uniqueness:**

The distinctive, exclusive and rare character of Darjeeling tea is the result of several factors. The tea gardens are situated at elevations from 610 to 2134 meters on steep slopes which provide ideal natural drainage for the generous rainfall the district receives. Coupled with this, the intermittent cloud and sunshine combine to impart the unique character of Darjeeling tea which has the distinctive and naturally occurring organoleptic characteristics of taste, aroma and mouth feel which have won the patronage and recognition of discerning consumers all over the world.

K) **Inspection Body:**

The tea industry has been under the control of the Central Government since 1933. Originally, the Indian Tea Act of 1933 was enacted. Being a temporary enactment, it lapsed by efflux of time. In 1938, a permanent enactment was passed whose object was the control of the export of tea and extension of the cultivation of tea. The Tea Board Act of 1949 came to be passed with the object of development of the tea industry under the control of the Central Government. Since the objects of the 1938 and 1949 Acts were interrelated, it was proposed that there should be a single Act containing the provisions of the two Acts. With a view to achieving the said objectives, the Tea Act, 1953 came to be passed on May 28, 1953.

In pursuance of its statutory duties under the Tea Act, 1953 and its predecessor statutes, the Board has been implementing a certification program for regulation and control of all teas administered by it including Darjeeling tea. The certification program undertaken by the Board has been in existence for a long time and the Board has taken periodical steps to refine and improve the same in response to the evolving dynamics of consumer expectations from time to time. Today, the certification program involves various stages right from the production stage to the export of Darjeeling tea to overseas markets. At the production level, all the 87 gardens producing Darjeeling tea are registered with the Board and are required to seek prior approval of the Board for planting tea seeds or extension of area under cultivation. The Board has been regularly monitoring these gardens by making periodical checks and inspections. Every single invoice of tea produced by the aforesaid 87 gardens is sent to the Board, detailing grades, quantity and chest numbers.

From the tea gardens, tea is sent to the warehouses for onward sale to the ultimate buyers. These warehouses are registered with the Board under the Tea Warehouses Licensing Order. The channels of distribution are broadly divided into export, private sale and auction sale. Tea bought at the auction may either be meant for export or enter the domestic market. All auction centres and tea brokers are licensed by the Board including any new auction centre or broker. The Board has laid down auction norms and rules for compliance by the auction centers and brokers, and these norms are enforced through an Auction Committee comprising main buyers, growers and representatives of the Board. The tea bought by whole sellers, retailers, packeteers or exporters are registered with the Auction Centres. All buyers are registered with the Auction Committee. All exporters are registered with the Board under the Tea (Distribution & Export Control) Order.

The Board has arrangements whereby testing or confirmation testing of all Darjeeling tea is carried out by a Panel of Tasters. These tea tasters are considered competent to evaluate the distinctive characteristics of Darjeeling tea as a result of many years of practical training and experience in the assessment of tea and their highly refined sensory perception, in particular, in relation to the sensations of smell, taste and mouth feel of different types of tea. This enables them to easily recognize the distinctive characteristics associated with a particular type of tea and thereby accurately analyse the nature and quality of the tea.
Darjeeling white tea is usually made to order in small quantities and is directly sent to the consumer once the tea is processed.

L) Others:

1. Darjeeling name and logo are registered as Certification marks in India.
2. Well known dictionaries have defined Darjeeling as a Geographical Indication in India famous for its tea.

By virtue of the regulations formulated for administering the name “Darjeeling” as a certification mark, the Board has entered into license agreements with all users of the said name whose tea samples are found to conform to the standards and specifications set down in the regulations. The Board submits that it is in the interest of both trade and public that there should be a registration for “Darjeeling” tea as a geographical indication to ensure that the tea sold under it is recognized as tea produced in the aforesaid 87 gardens of the district of Darjeeling and having the aforesaid special distinctive and naturally occurring organoleptic characteristics.
Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 118 dated March 29th, 2019

**G.I. APPLICATION NUMBER – 544**
Application Date: 01-04-2016

Application is made by Orissa State Cooperative Handicrafts Corporation Limited, D-2 & 3, Industrial Estate, Rasulgarh, Bhubaneshwar, Odisha, India for Registration in Part A of the Register of Konark Stone Carving (Logo) under Application No. 544, the said Application is merged with Registered Gi Application No. 87 Konark Stone Carving as per the order of Registrar of Geographical Indications dated 30-01-2019 in respect of Stone Carving falling in Class – 19 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A. **Name of the Applicant**: Orissa State Cooperative Handicrafts Corporation Limited

B. **Address**: Orissa State Cooperative Handicrafts Corporation Limited, D-2 & 3, Industrial Estate, Rasulgarh, Bhubaneshwar, Odisha, India

C. **Name of the Geographical Indication**: KONARK STONE CARVING (LOGO)

D. **Types of Goods**: Class 19 – Stone Carving

E. **Specification:**

The origin of stone carving in orissa dates back to 13th century AD when medieval North India architecture of Kalinga School was in a flourishing stage. According to legend King Narasimha Deva-I of the Ganga Dynasty had ordered the Konark sun temple (13th century) to be built as a royal proclamation of the political supremacy of his dynasty. A workforce of 12 hundred artisans and architects invested their creative talent, energy and artistic commitment for an exhausting period of 12 years. The specific characteristic of ‘Konark Stone Carving’ is that the progeny of the artisans who built the magnificent temple chariot of the Sun God at Konark have kept alive the sculptural traditions of their forefathers and their deft hands chisel and carve replies of the temple sculptures in a variety of sizes. Since then families have passed on this tradition from generation to generation. In the Konark Sun Temple three different types of stone were used - Chlorite was used in the door-frame, Laterite was used in the foundation staircase and the centre of the platform and Khondalite (sahanapathar), the most usual kind, was used elsewhere. Even today the artisans use the
same stones among others, and the process of acquiring the skills and mastering the traditional craft is long drawn. Human judgment and expertise are applied at every step ranging from minute patterns in bas-relief executed with a jeweller's precision to boldly-modelled free-standing sculptures of exceptionally large size. The skilled craftsmen have the special expertise of drawing the sketch to be carved on a piece of cut-to-size stone. Once the outline is engraved, the final figure is brought out by removing the unwanted portions. This is the most crucial stage in the production which determines the overall quality of the product. For the harder stones, this is done by chiseling out the extra material. With softer stones, it is done by scraping out the extra material with a sharp flat-edged iron tool. The fingers of the artists who carved the chlorite parsva-devatas were both deft and precise, and today their descendants, the master craftsmen maintaining the distinct standards and quality, before the last stage of production conduct a final inspection to ensure quality and make necessary modifications to obtain perfection. They add exquisite finer carvings wherever necessary for the inert stone to be transformed into sculptural magnificence.

It is the carving style, locally sourced stone, climate and soil that gives the product its uniqueness and special characteristic. Khondolite stone (sahana pathar) or sand stone is available in plenty in the KHORDA DISTRICT and the artisans also originate from nearby cluster of villages.

F. Description:

The stone carving and sculpture of the Konark sun temple despite their richness and exuberance, not only does not dominate the architecture but actually serve to emphasize the supreme majesty of the temple. It is said that the artisans "built like titans and finished like jewellers", and continue to do even today following the 'Shilpashastra' (Ancient guideline) for their craft. The artist maintaining the special characteristics and unique features of the sun temple today produce an endless variety of sculptures and the themes may broadly be classified into:

(i) Deities:
(ii) Musician nymphs of the celestial spheres; The artist has succeeded in giving form to his inner aesthetic realization while carving replicas of the superbly executed free-standing celestial nymphs of rather over life-size on the first and second terraces of the porch of the temple. Figures playing on various instruments are beautifully carved depicting fully-developed bodies, swelling busts, rounded hips, amplitude of modeling, delicate curves, rhythmic action of the limbs and divinely ecstatic faces with an expression of grace and elegance.
(iii) Secular sculptures and composite and mythological figures including nagas, nagis and viralas sometimes with the head of an elephant or demon. The secular sculptures include beautiful alosa-kanyas ('indolent damsels') vaunting their voluptuous beauty in seductive poses, musicians and dancers, love both sublime and sensual, in greatly moving forms. Popular are the almost life-sized elephants and war-steeds, which guarded the northern and southern stairs of the porch of the Konark Sun temple. The workmanship of the artisans being of a high calibre brings out the dramatic vitality and strength, as the animal is shown
in a variety of actions. The violent protest during kheda-operations is expressed as effectively as the calm resignation to bondage at the hands of man.

(iv) Architectural motifs like pida-mundis, khakhara-mundis, vajra-mundis, pilasters, mouldings, chaitaya windows, trellis, etc. These mundis function as an ornament to beautify the structure and at the same time act as a frame to house or display images of the various deities. Their niches, offsets, and recesses cast shadows that interact with the rounded contours of figure sculpture and the organic profusion of scroll motifs to produce an emmeshed framework of light and dark accents. As miniature replicas made by artisans they perpetuate the image of the temple, both the terrestrial dwelling place of the deity and literally a design of the cosmos.

(v) Decorative patterns carved in the form of floral, plant and geometrical motifs. The decorative motifs, in addition to beautifying the structure, serve symbolically as auspicious images to protect the temple from real or imagined evils (now the homes of the art connoisseur). The special characteristic is that none of the carvings, in fact, is merely decorative; each 'has its meaning and is an image or symbol'.

The specific characteristic of 'Konark Stone Carving' is that the progeny of the artisans who built the magnificent temple chariot of the Sun God at Konark have kept alive the sculptural traditions of their forefathers and their deft hands chisel and carve replicas of the temple sculptures in a variety of size with families having passed on this tradition from generation to generation. Human judgment and expertise are applied at every step ranging from minute patterns in bas-relief executed with a jeweller's precision to boldly-modelled free-stranding sculptures of exceptionally large size. The skilled craftsmen have the special expertise of drawing the sketch to be carved on a piece of cut-to-size stone. The fingers of the artists who carved the chlorite parsva'devatas were both deft and precise, and today their descendants, the master craftsmen maintaining the distinct standards and quality, before the last stage of production conduct a final inspection to ensure quality and make necessary modifications to obtain perfection. They add exquisite finer carvings wherever necessary for the inert stone to be transformed into sculptural magnificence. As their ancestors even today the artists impartially depict in their carving all the rasas (sentiments) and in no way emphasize sringara (erota) over others. The fact stands out that the sculptor, in interspersing such sculptures with divine and other figures, do not give them any preferential or derogatory treatment, for similar must have been the attitude to the devotee who visited the temple for worship.

Thus the carving style and human creativity based on the Konark Sun temple, locally sourced stone, climate and soil that gives the product its uniqueness, special characteristic and reputation that is essentially attributable to its geographical origin'

The high quality of products, a testimony to the grand artistic vision is the benchmark which is monitored by a National awardees/State Merit Certificate holders for the Craft alongwith representatives of Orissa State Cooperative Handicrafts Corporation Limited.
G) Geographical area of Production and Map as shown in page no: 22

The main geographical areas of production of Konark Stone Carving are Konark, Bhubnaeswar areas within Khorda and Puri districts.

The specific location can be given in the terms of latitudes and longitudes.

Khorda: Latitude – 20.1660’ N, Longitude – 85.6660’ E
Puri: Latitude – 19.8106’ N, Longitude – 85.8314’ E

H) Proof of Origin (Historical records):

The tradition of stone-carving is very rich in Odisha. The crafts persons of the Kalinga School have built masterpieces like the Sun Temple, Konark, and the temples at Bhubaneswar. The origin of stone carving in Orissa dates back to 13th century AD when medieval North India architecture of Kalinga School was in a flourishing stage. According to legend King Narasimha Deva-1 of the Ganga Dynasty had ordered the Konark Sun temple (13th century) to be built as a royal proclamation of the political supremacy of his dynasty. A workforce of 12 hundred artisans and architects invested their creative talent, energy and artistic commitment for an exhausting period of 12 years. Konark is an important centre for stone-carving. Soft stone, red sand stone, and granite are used for carving. A variety of household products are made from sand stone while granite is used to make images modelled on temple figures. The work is confined to people of Pathurias caste with surnames of Das, Mistri, Nayak, Maharana, etc. as mentioned in the year 1604 in an Oriya inscription.

The art dates back to the late 6th century or early 7th century AD. In the 20th and 21st century the evidence of this art is reflected in the list of award winning artisans.

I) Method of Production:

The craftsmen follow the ‘Shipashastra’ (Ancient guideline) for their craft of Konark stone carving and the inspiration comes from the endless motifs engraved in the temples of Konark.

a. RAW MATERIAL

There are two types of stones used for making carvings- soft stone and sand stone. All household enterprises work with soft stone. Although soft stone is easier to work with, it does not lend itself to carving of bigger statues. In fact sizes beyond 3 feet are very difficult to get in soft stone. The advantage of soft stone over hard stone is that finer carvings can be done using the hand tools which brings out the best in the craftsman. The following variety of stones are used:

- Soft green stone (Serpentine): Initially it looks like solid gray in colour, but after the artisan works on it or washes the stone, it become translucent green.
- Soft red stone (Naali stone): It is relatively soft, making it easy to carve and has no translucency. Also used is the ultra soft white soapstone (Khadipathar).
- Granite: It is used for heavy work and is dark in colour.
• Sand stone or pinkish khondalite (Sahanapathar): Used for large sized sculptures and named after the Khond tribe of Odisha, as well-formed examples of the rock was found in their inhabited hills.

b. PRODUCTION PROCESS
The specific characteristic of 'Konark Stone Carving' is that the progeny of the artisans who built the magnificent temple chariot of the Sun God at Konark have kept alive the sculptural traditions of their forefathers and their deft hands chisel and carve replicas of the temple sculptures in a variety of size with families having passed on this tradition from generation to generation. Human judgement and expertise are applied at every step ranging from minute patterns in bas-relief executed with a jeweller's precision to boldly modelled free-standing sculptures of exceptionally large size. The production process can be divided in to four stages as follows:

Stage 1 - The raw stone is cut to desired size by the use of saw and chisel. The emphasis is on getting as big a size in order to make a one-piece sculpture. Further the sides of the stone are made even by removing the roughness through an instrument called Randa. The skilled craftsmen have the special expertise of drawing the sketch to be carved on a piece of cut-to-size stone. Drawn is the diagram of desired design by pencil and shaping done by using chisel.

Stage 2 - The shaped item is then subjected to further deeper carvings. The main instruments are chisel and hammer to add exquisite finer carvings wherever necessary, so that the inert stone can be transformed into sculptural magnificence.

Stage 3 - Further refinement is done through gunaandtagi. The artisan makes his own judgment for using the right size of instrument which influences the quality. Sand paper is used for polishing and giving finishing touches to the product and making the surface smooth.

Stage 4 - All surfaces are meticulously finished. The fingers of the artists who carved the chlorite parsva-devatas were both deft and precise, and today their descendants, the master craftsmen maintain the distinct standards and quality, and before the last stage of production conduct a final inspection to ensure quality and make necessary modifications to obtain perfection. The artisan's efficiency of craft production depends on his ability to make the item more attractive and an object of beauty. Therefore at this stage effort is made to embellish the product with exquisite ornamentation, to add to the value. On completion of the stone carving product, the artisan uses emery cloth and water paper to impart a better finish and shine. Sometimes transparent liquid like lacquer, wax are used to bring out the contours of the statue more prominently.

c. TOOLS USED
The production is totally manual and depends largely on the skill level of the craftsmen. Only a few production units have machines such as Electric saws for cutting the stones into regular sizes; Drilling machines for making holes and carvings. However the carvings are done manually using hand tools known by their special local names in Oriya as below-
• Tagi (Chisel) - A sharp edged instrument flattened in the front in various shapes and sizes
• Guna Tagi (double sided chisel)
• Thuk Thuka (wooden Hammer)
• Mugura (heavy wooden hammer)
• Mottama (Angle scale)
• Tanki
• Ghasa Stone (Sharpening stone)
• Hand saw
• Ghunta
• Tuli
• Muna
• Ouha (file)
• Hand Drill
• Rounder (Compass) - Instrument for measurement
• Emery cloth and water paper- for polishing
• File - Triangular File, Flat File half and Round File for polishing

J) Uniqueness:

a. The most important feature of Konark stone carving is the raw material. Konark stone carving utilizes serpentine stone, which is not employed by other craftsmen. The stone is called serpentine because of its color and markings resembling the skin of snakes. Serpentine stone is found in a staggering variety of colors. Serpentine comes in multi colored green, pink, gray, and black and has a distinctive dull to greasy lustre and a greasy feel. Compared to other dark rocks, serpentine is soft; it is also often rich in other metal ores, including chromium, manganese, cobalt and nickel. In mineralogy, serpentine may refer to any of 20 minerals belonging to the serpentine group. Owing to admixture, these minerals are not always easy to individualize, and distinctions are not usually made.

b. The uniqueness of 'Konark Stone Carving' is that the progeny of the artisans who built the magnificent temple chariot of the Sun God at Konark have kept alive the sculptural traditions of their forefathers and their deft hands chisel and carve replicas of the temple sculptures in a variety of sizes. Families have passed on this tradition from generation to generation and artisans even today follow the 'Shilpashastra' (Ancient guideline) with the themes of the carving being based on the temple and may broadly be classified into: (i) deities; (ii) musician nymphs of the celestial spheres; (iii) secular sculptures and composite and mythological figures (v) architectural motifs, pilasters, mouldings, windows, trellis, etc.; and (vi) decorative patterns of floral, plant and geometrical motifs.

K) Inspection Body:

1. Two Representatives – Orissa State Corporate Handicrafts Corporation Limited;
2. Two representatives - National awardees / State Merit Certificate holders for the Craft;
3. Two Representatives - O/o DC (Handicrafts), Bhubaneswar;
4. One Representative – O/o Director Handicrafts & Cottage Industries, Bhubaneswar;
5. One Representative – Executive Director, State Institute for Development of Arts & Crafts;
6. One Representative – NGO

L) Others:

Note:
The GI Application Number 87 "Konark Stone Carving" & GI Application Number 544 "Konark Stone Carving (Logo)" has been merged together as One Application, however, the applicant is at liberty to use the registration jointly and independently and that such use would also be a valid use under the Registration."
Geographical Area of Production of Konark Stone Carving

Khorda
Latitude - 20.1660° N
Longitude - 85.6660° E

Puri
Latitude - 19.8106° N
Longitude - 85.8314° E

Source: Administrative Atlas of India, Census of India 2011
Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 118 dated March 29th 2019

G.I. APPLICATION NUMBER – 545
Application Date: 15-04-2016

Application is made by Karnataka Soaps and Detergents Limited, (A Government of Karnataka Undertaking) P.B. No. 5531, Bengaluru - Pune Highway, Rajajinagar, Bengaluru -560 055, Karnataka, India for Registration in Part A of the Register of Mysore Sandalwood Oil (Logo) under Application No. 545, the said Application is merged with Registered GI Application No. 29 Mysore Sandalwood Oil as per the order of Registrar of Geographical Indications dated 19-03-2019 in respect of Sandalwood Oil falling in Class – 03 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Karnataka Soaps & Detergents Limited, (A Govt. of Karnataka Undertaking)

B) Address : Karnataka Soaps & Detergents Limited, (A Govt. of Karnataka Undertaking), Sandalwood Oil Division, Mysore, Karnataka, India

C) Name of the Geographical Indication: MYSORE SANDALWOOD OIL

D) Types of Goods : Class 3 - Sandalwood Oil

E) Specification:

The Mysore Sandalwood oil produced is synonymous for the special quality of Sandalwood oil. The Sandalwood oil produced is considered as "Liquid Gold" of Govt. of Karnataka, for its consistent quality and fragrance characteristics. It is also known as "Fragrant Ambassador of India" due to the hallmark for the purity and consistent quality.

The Sandalwood oil produced in the said region has its powerful pleasant, woody sweet odour and long lasting quality. Largely used as an excellent fixative in all the heavy and oriental types of perfumes

F) Description:

The botanical name of Mysore Sandalwood is "Santalum album" and it produces the best fragrant material and is one of the most desired perfumery material for over eight
decades. It is also called East Indian Sandalwood oil. The Sandalwood oil produced in the region is highly rated for its fixative properties and for its persistent, heavy, sweet & woody aroma.

The Sandalwood oil is made of natural Sandalwood through distillation. It is colourless to golden yellow, somewhat viscid oily liquid. In perfumery, it is valued for its non-varying composition and fixative properties and for its persistent heavy sweet, woody scent. The usage of Sandalwood oil is part of the world civilization commencing from the cradle to cremation.

It is largely used in medicine, beauty aids & cosmetic preparation. It would act as an antiseptic, analgesic, antibiotic, etc. The Sandalwood oil produced in the region is largely used as an excellent fixative in all the heavy and oriental types of perfumes.

G) Geographical area of Production and Map as shown in page no: 27 & 28

Due to the unique and pleasant climatic condition prevailing in the Mysore and Shimoga District, region in Karnataka State, the Sandalwood from santol tree grown has the special quality, more weight which gives higher yield of Sandalwood oil with powerful, pleasant woody sweet odour and long lasting property, largely used as an excellent fixative in all the heavy and oriental types of perfumes.

The Karnataka Soaps & Detergents Limited, Sandalwood Oil Division is a Government of Karnataka Undertaking Enterprise is the producing unit of "Sandalwood Oil" situated in Mysore Mahanagara Palike Limits in the state of Karnataka.

H) Proof of Origin (Historical records):

The Mysore Sandalwood oil factory is one of the oldest and historical Sandalwood oil manufacturing units in the Country and was started in the year 1915 by the Maharaja of Mysore.


In the year 1916, the Government agreeing with the Board are pleased to order that the construction of this factory be taken up at once on a suitable site in Mysore near the Kukkerhalli tank.

Reference: Order No. 1255-7-I & C 10-16-11, dated: 9th August 1916. Clearly shows the government decision for installation of Sandal oil factory.

I) Method of Production:

The Sandalwood logs are converted into coarse powder of uniform mesh size by splitting, chipping and disintegration process. This powder is charged into distillation stills in 1MT/2MTs lot and steam injected into it slowly from the bottom of the still. The steam enters into the pores of Sandalwood powder and the oil contained in it is carried by the steam and the vapours of oil and steam coming out of the distillation still pass
through water cooled condensers, where the vapours get condensed and collected in the collecting pot. Being lighter than water, Sandalwood oil floats on the surface of water layer, which is scooped off periodically.

A batch of 2 MTs of Sandalwood powder distillation takes about 160-140 hours to complete distillation depending upon the class of wood. The oil collected is known as "Crude oil". This. crude oil contains traces of moisture and dust particles. This is subject to vacuum drying and filtration. The purified oil is packed and dispatched for captive consumption or for sale/export.

Coal fired Lancashire boilers generate the steam and the water requirement is met by bore wells, which is softened by passing through Ion Exchange water softening process plant.

J) **Uniqueness:**

The distinctive exclusive and rare character of Mysore Sandalwood oil is the result of several factors.

The Sandalwood grown in the natural forest has unique climatic conditions. The usage of Sandalwood oil is part of the world civilization and it is used from cradle to cremation. The Sandalwood oil is largely used in medicines, beauty aids, cosmetics preparations, it would also act as an antiseptic, analgesic, antibiotic, etc. The Indian Sandalwood oil specially produced in Mysore & Shimoga district has powerful pleasant, sweet woody aroma and long lasting property due to higher santalol content which is unique in nature.

Due to unique and natural forest condition prevailing in the Mysore district region, the Sandalwood grown has distinctive characteristics and natural aroma with long lasting fragrance, which is unique and has won the patronage and recognition all over the world.

Santalum album, the botanical name of Sandalwood is grown in Southern India particularly in the region of Mysore at the altitude ranging from 2000 to 3000 feet. It is also planted (by seed) particularly in the state of Mysore, the principal producing region of the wood and the essential oil. The tree, which may attain a height of 60 to 65feet. is actually an obligate hemiparasite plant. Mysore State has best suitable climatic conditions with historical support in the dry deciduam belt in the banks of Cauvery river from North to South, in a well drowned loamy soil suitably grown in minimum 20 to 25 inch rainfall per year but and not more than 80 inch rain fall, which would bring highest yield of oil as well rich in santalol content with a long lasting powerful, sweet, woody and long lasting aroma of Sandalwood note.

Indian Sandalwood Oil especially produced in Mysore region has powerful, pleasant, sweet, woody aroma and long lasting property due to higher Santalol content (minimum 90%) which is unique in nature. It acts as an antiseptic, analgesic etc. Before the advent of Sulpha drugs sandalwood oil was used to treat deadly diseases like syphilis and gonorrhea.
The product has derived as commercial product from antiquity to modern times. According to the surveys about 2000 English tons of Sandalwood or more than 75% of the total production of India comes from Mysore every year.

The factory adopted steam distillation methods, which process is one of the best for Sandalwood aroma and superior quality of oil.

The Sandalwood oil produced in the said region is synonymous and unique in character for distinctive quality of Sandalwood oil and its products with nearly eighty five years standing in the global market at affordable costs. The Sandalwood oil produced in the factory has become benchmark for the quality Sandalwood oil in the global market and is a global leader for its consistent quality, fragrance characteristic products and services offered over several decades across the six continents in the world. Distillery also taken the pride as one of the largest distilleries of Sandalwood oil in the world and respected brand leader for quality Sandalwood oil over nine decades as well as have won the patronage and recognition of discerning consumers all over the world.

K) Inspection Body:

Indian Standard Institutions and BSI Auditors of India.

The Sandalwood oil produced is tested as per Indian Standard Specification-IS-329 for its physio-chemical characteristics such as colour, appearance, specific gravity, refractive index, Santalol content, ester value and solubility etc.

Agmark Certification for Exports

Apart from testing as per IS-329, Agmark authorities draw samples for testing independently to award Agmark certification which is an international benchmark for Quality.

L) Others:

Karnataka Soaps & Detergents Limited is the only Company manufacturing Mysore Sandalwood Oil distilled form natural Sandalwood by Government of Karnataka.
Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 118 dated March 29th 2019

G.I. APPLICATION NUMBER –546
Application Date: 15-04-2016

Application is made by Karnataka Soaps and Detergents Limited, (A Government of Karnataka Undertaking) P.B. No. 5531, Bengaluru - Pune Highway, Rajajinagar, Bengaluru -560 055, Karnataka, India for Registration in Part A of the Register of Mysore Sandal Soap (Logo) under Application No. 546, the said Application is merged with Registered GI Application No. 30 Mysore Sandal Soap as per the order of Registrar of Geographical Indications dated 19-03-2019 in respect of Sandal Soap falling in Class – 03 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Karnataka Soaps and Detergents Limited

B) Address : Karnataka Soaps and Detergents Limited, (A Government of Karnataka Undertaking) P.B. No. 5531, Bengaluru - Pune Highway, Rajajinagar, Bengaluru - 560 055, Karnataka, India

C) Name of the Geographical Indication: MYSORE SANDAL SOAP

D) Types of Goods : Class 3 - Sandal Soap

E) Specification:

The Mysore Sandal Soap is derived out of 100% pure Vegetable oil soap base with well blended natural Sandalwood oil based fragrance.

It is a toilet soap based on pure natural Sandalwood oil perfume along with other natural essential oils viz., Clove, Patchouli, Geranium, Palmarosa, Orange, Petitgrain oil, etc., which would act as natural skincare conditioners known since ancient Ayurvedic times.

The soap is in unique oval shape and neatly wrapped in flow wrap film to protect the fragrance, moisture & freshness of soap packed in traditional carton boxes available in 17g, 75g, 125g & 150g packs (round shape). Mysore Sandal Gold – 125g in “S” oval shape and Mysore Sandal Baby Soap - 75g in concave oval shape.
The shape, packing design and natural Sandalwood Fragrance cannot be comparable anywhere else in the country.

The Mysore Sandal Soap is woody 'Ochre' in colour.

The "Mysore Sandal Soap" manufacturing unit is situated in the Bengaluru Mahanagara Palike Limits, Bengaluru, the Capital city of the state of Karnataka.

Due to unique and natural forest condition prevailing in the Mysore District region and adjoining area, the Sandalwood grown has distinctive characteristics and natural aroma with long lasting fragrance, which is unique and has won the patronage and recognition all over the world.

F) Description:

Mysore Sandal Soap has been formulated with 80% TFM (Total Fatty Matter) in woody ochre colour added with chelating agents, opacifier & thoroughly blended Natural Sandal woody fragrance in oval shape in weight ranges of 17g, 75g, 125g & 150g with attractive uniform design packing. The process of making Mysore Sandal Soap involves receiving of oils / fats, storage of raw materials in storage tanks, blending of fatty acid mixture in blending tanks, reactants are added, boiled and allowed for settling. Soap obtained is dried in spray dryers to convert to soap noodles with required moisture content suitable for finished soap.

The Mysore Sandal Soap has been used from centuries for its natural Sandalwood aroma with long lasting fragrance quality.

G) Geographical area of Production and Map as shown in page no: 34

The "Mysore Sandal Soap" manufacturing unit is situated in the Bengaluru Mahanagara Palike Limits, Bengaluru, the Capital city of the state of Karnataka.

H) Proof of Origin (Historical records):

The Mysore Sandalwood oil factory is one of the oldest factories founded by none other than the Maharaja of Mysore, Late. Nalvadi Krishna Raja Wodeyar. The Maharaja of Mysore started the historical soap manufacturing unit in the country during the year 1918.

Reference: Order No. 1090 – 140 - I & C. 48 - 17-1, dated: 1st August 1917, clearly shows that the Government has sanctioned to start the manufacturing of soap on commercial scale under departmental control.

Formation of company and incorporation of Karnataka Soaps & Detergents Limited, under companies act 1956 during 1980. Government was pleased to accord sanction with effect from 30th Sept’ 1980 (afternoon) for the transfer of three departmental undertakings viz., (a) Government soaps Factory (including detergent plant), Bangalore (b) Government Sandalwood oil Factory, Mysore and (c) Government Sandalwood oil
Factory, Shimoga, on ‘as is where is’ basis and with their assets and liabilities as on 30.09.1980 to M/s Karnataka soaps & Detergents Limited.

Reference: Order No. CI 23 & C&I 80, Bangalore, dated: 12th Sept’ 1980, clearly shows that the Government order for incorporation of Karnataka Soaps & Detergents Limited.

By the above, historical and authentic records, it is clearly established that the unit was in existence in the year 1918, the import of Machines at Bangalore from USA were installed at Bangalore in the year 1918 & production was started from the year 1919 onwards.

From the above records, the Mysore Sandal Soap is synonymous with the Sandal soap in the Geographical area of Bangalore & Mysore Dist., the production of these Mysore sandal Soaps has originated and confirmed to the geographical area of Bangalore & Mysore.

After the Indian Independence and abolition of princely states, the management of the Government Soap Factory and Government Sandalwood oil Factories at Mysore & Shimoga was under the Government of Mysore / Karnataka

Till date KS&DL, a wholly owned undertaking of the Govt. of Karnataka is managing the activities of the Soap factory and is the rightful and only manufacturers of “Mysore Sandal Soap” and the only long surviving brand over ten decades in the country, within the geographical area of Bangalore & Mysore.

I) Method of Production:

The main raw materials for toilet soap manufacturing are Oils, Fats, Caustic soda, Sodium chloride, Water, Colour, Perfume & Preservatives.

KS & DL is using pure vegetable oils / fats for its manufacture of entire range of toilet soap & washing soaps. The main oils / fats currently used are palm Fatty Acid Distillate (PFAD) and Palm Kernel Fatty Acid Distillate (PKFAD). The oils & fats are received in tankers and are unloaded and stored in bulk storage tanks after checking for its quality.

Oils and fats are blended as per the approved fat charge composition in the blending tank.

Fatty acid mixture along with the other reactants like caustic soda & water are charged to kettle simultaneously in stoichiometric proportion and entire mass is boiled with open steam by maintaining a temperature of about 120\degree C for about 4hrs. The soap is allowed to settle for 48hrs.

The impurities settled at the bottom are called as Nigre and is separated from the bottom of the kettle. The top clear semi-viscous mass is called as “Neat soap”. This contains about 30 - 32% of moisture and 60 - 62% TFM.
This semi-viscous mass is pumped into intermediate tank and further it is pumped to heat exchangers, where the mass is heated up to 150 - 160°C from there it is pumped to atomizer, where it is sprayed in the form of fine droplets. The atomizer is maintained at a vacuum of about 40 mm absolute and the moisture content in the soap is reduced from original 30% to 10 – 12%.

The dried soap comes out through a plodder in the form of noodles. This is called as **BASE SOAP NOODLES** and it is stored in overhead silos.

100kgs batch of base soap noodles are drawn to amalgamator through an automatic weigher. All the ingredients like perfume, colour and various additives are added to the base soap noodles as per the approved specification of the particular soap.

The mass is thoroughly mixed for 5 - 10 mins and then passed through series of extrusion operations like simplex plodder, milling and duplex plodder to attain the homogeneity and finishing of the product.

From the duplex plodder, the soap comes out in the form of bar and it is cut into required length of billets in the cutting machine and fed to stamping machine.

In the stamping machine, reciprocating dies are fixed and chilled water is circulated through the inner cavities of the dies to maintain glossiness in the soap. The billets are stamped to required shape and the cakes are fed to wrapping machine,

In the fully automatic wrapping machine, cakes are wrapped with flow wrap film to prevent the loss of moisture and to retain the odour of the perfume for a longer period.

The flow wrapped cakes are filled in pre folded cartons and then packed in corrugated boxes.

Quality checks are carried out at each stage of processing operations to maintain good quality of soap.

The filled corrugated boxes are sent to Centralized Finished Goods Stores (CFGS) at the end of each shift.

**J) Uniqueness:**

KS & DL products are made with 100% biodegradable pure vegetable oils. The soap base is added with well blended 100% natural sandalwood oil based fragrance. It is tested in well equipped laboratory, which is under the control of Assistant General Manager (R & D and Quality Assurance Department) and the laboratory is approved by Department of Scientific and Industrial Research, Govt. of India, New Delhi.

The sandalwood soap fragrance is well blended with the natural Sandalwood oil along with other natural essential oils viz., clove, patchouli, Geranium. Palmarosa, Petitgrain, orange oil, etc., which would act as natural skincare conditioners as recommended in
ancient Ayurvedic texts. The fragrance blended with sandalwood oil has unique characteristics of natural sandalwood aroma with a long lasting fragrance quality.

The sandal soap in woody ochre colour with an oval shape is neatly wrapped in flow wrap film packed in traditional carton boxes with unique design and available in 17g, 75g, 125g & 150g weight variants. The Mysore Sandal Bath Tablet drawn in early 1918 is still maintained in round shape with neatly wrapped in cellophane paper placed in printed traditional cartons in single and trio packing boxes.

It is easily distinguishable from other soaps in the market because of its uniqueness, traditional packing and process of manufacture.

K) Inspection Body:


L) Others:

The "Mysore Sandal Soap" manufacturing unit is situated in the Bengaluru Mahanagara Palike Limits, Bengaluru, the Capital city of the state of Karnataka.

Due to unique and natural forest condition prevailing in the Mysore District region and adjoining area, the Sandalwood grown has distinctive characteristics and natural aroma with long lasting fragrance, which is unique and has won the patronage and recognition all over the world.

Santalum album, the botanical name of Sandalwood is grown in Southern India particularly in the region of Mysore at the altitude ranging from 2000 to 3000 feet. It is also planted (by seed) particularly in the State of Mysore, the principal producing region of the wood and essential oil. The tree, which may attain a height of 60 to 65 feet is actually an obligate hemiparasite plant. Mysore State has a best suitable climatic conditions with historical support in the dry deciduous belt in the banks of Cauvery river from North to South, in as well drowned loamy soil suitably grown in minimum 20 to 25 inch rainfall per year and not more than 80 inch rainfall, which would bring highest yield of oil as well rich in Santalol content with a long lasting powerful, sweet, woody and long lasting aroma of Sandalwood note.

The product is derived as commercial product from antiquity to modern times. According to the surveys about 2000 English tons of Sandalwood or more than 75% of the total production of India comes from Mysore every year.

Note:

The GI Application Number 30 "Mysore Sandal Soap" & GI Application Number 546 "Mysore Sandal Soap (Logo)" has been merged together as One Application, however, the applicant is at liberty to use the registration jointly and independently and that such use would also be a valid use under the Registration."
Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 118 dated 29th March, 2019

G.I. APPLICATION NUMBER – 616
Application Date: 01-06-2018

Application is made by, 1. Department of Biotechnology, Mother Teresa Women’s University, Kodaikanal – 624 101, Tamil Nadu, India; and 2. Tamil Nadu State Council for Science and Technology, Sardar Patel Road, DOTE Campus, Chennai – 600 025, Tamil Nadu, India for Registration in Part A of the Register of Kodaikanal Malai Poondu under Application No. 616 in respect of Garlic falling in Class – 31 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : 1. Department of Biotechnology, Mother Teresa Women’s University; & 2. Tamil Nadu State Council for Science and Technology

B) Address : 1. Department of Biotechnology, Mother Teresa Women’s University; & Kodaikanal – 624 101, Tamil Nadu, India  
2. Tamil Nadu State Council for Science and Technology  
Sardar Patel Road, DOTE Campus, Chennai – 600 025, Tamil Nadu, India

C) Name of the Geographical Indication: KODAIKANAL MALAI POONDU

D) Types of Goods : Class 31 – Garlic

E) Specification:

The physical characteristics of Kodaikanal Malai Poondu are as follows:

Local name (In Tamil) : Kodaikanal Malai Poondu
Other name : Melmalai Poondu
Scientific name : Allium sativum
Colour : White or pale yellow
Diameter : 0.5 - 1.5 cm
Kodaikanal Hill Garlic (Kodaikanal Malai Poondu) is known for its medicinal and preservative properties due to its antioxidant and antimicrobial potential, which is attributed to the presence of higher amount of organosulfur compounds, phenols and flavonoids compared to other garlic varieties.

The high content of organosulfur compounds is responsible for strong smell and pungent taste, which is a notable sensory property of Kodaikanal Hill Garlic as a food ingredient. The speciality of Kodaikanal Malai Poondu lies in its extended storage life period of 8 to 11 months at room temperature without the cloves being shriveled and sprouted. For this the stalks of the garlic are tied and hung on the traditionally designed roof structure of the cultivators. The smoke used for cooking provides proper humidity and air circulation. The houses of the garlic cultivators are maintained warm throughout the year, thus providing appropriate conditions for the storage of garlic.

**F) Description:**

Kodaikanal Hill garlic (Kodaikanal Malai Poondu) is known for its medicinal and preservative properties due to its antioxidant and antimicrobial potential, which is attributed to the presence of higher amount of organosulfur compounds, phenols and flavonoids compared to other garlic varieties.

The high content of organosulfur compounds provides an extraordinary strong smell and pungent taste, which is a notable sensory property of Kodaikanal garlic as a food ingredient. The speciality of Kodaikanal Malai Poondu lies in its storage life period of 8 to 11 months at room temperature without shrivelling of cloves and sprouting, by continuous smoking under traditionally designed roof structure which provides proper humidity and air circulation.

Such uniqueness of this garlic is attributed to the soil condition, hill altitude and the climatic conditions (temperature, humidity, rainfall) prevailing in the regions of Kodaikanal. The lateritic type of soil found in the region is very deep and the surface texture ranges from loam to clay loam. Soil pH varies between 5.5 and 6.5 and is non saline (Electrical conductivity 0.04 to 0.39 mbs/cm). Average depth of the soil is 0.25 to 1.0 meter. The color of the soil ranges from brown (7.5 YR 4/4) to black (2.5 YR 2/0) depending on the organic matter content of the soil. The soil is friable under moist condition and offers no resistance for root perpetration. The soils are generally well drained with moderate to very rapid permeability. Morphological examination of soil reveals no visual physical problems such as surface hardening, crusting and sub surface hard panel. The available nitrogen status ranges from 408 to 2038 kg /ha with very high proportion falling under high status. Available phosphorus is low to medium and available potassium is low to high. As regards to micronutrients, iron is present in sufficient level and copper content ranges from 0.8 to 80.0 ppm.
Kodaikanal Hill garlic (Kodaikanal Malai Poondru) is grown in the Kodaikanal Hills, Dindigul district, in the state of Tamilnadu.

The earlier Literature records of Kodaikanal Hill garlic (Kodaikanal Malai Poondru) is From 1837 Literature, wherein in the year 1821, Lieutenant Ward came up from Periyakulam to Velligebi and from there made a survey of the Palnis, including the basin at the southern end of the Upper Palnis which he did not mention. His memoir, which is dull reading, was not published till sixteen years. Later when Robert Wight, the botanist, quoted it in his own report, as Memoir descriptive of the Vurragherry and Kunnundaven Mountains (In Sanskrit Palnis is known as Varaha-giri or pig mountains).

In Memoir descriptive of the Vurragherry and Kunnundaven Mountains Ward had mentioned that Velputty, Poomburra and Munnamanoor villages occupy the highest and central part of these mountains. They are pleasantly situated on the extensive views surrounded by valleys and mountain. The houses are divided by regular paved lanes, and a principal street generally passes down the middle. At either end a gateway or barrier is situated. The slope in their vicinity are beautifully diversified with terraced fields on different level, in which is cultivated crops such as garlic, mustard, tennay (*Pannicum italicum*) also wheat and a species of grain similar to oats, by the natives called tovarray. There are few Pagodas in the sequestered situations at all these places; the only one of note, dedicated to Vailapur or Subramuny, is at Poomburra. It is built of stone, has a respectable spire. From the Central part of the Hill; garlic is the chief export, with some mustard, wheat and flag root (wasambu).

Though the land are prepared by ploughing, the garlic, mustard and wheat fields, undergo also the operation of digging and levelling, performed with mamittys (spades); the seed sown, the remainder of the labour of digging, weeding, and watering, devolves chiefly on the women, who are assisted by the men in taking in the harvest. Garlic produces two crops in the year, one in the month of August and the other in March.

In the Statistical Observations on the Varragherries, or Pulney Mountains by Robert Wright, he mentions that Garlic is the staple production in top Pulney Hills and is raised in great quantities. It is tended with much care, the fields are well ploughed and manured, and not a weed to be seen: the returns seem very great, and it is justified from the size of the bulbs as an excellent quality. This fact is sufficient to prove the fitness of the soil for the production of grain of the first quality. He also says that the principal part of their food is the produce of their own fields, while their clothing, agricultural implements, condiments and luxuries, are produced from low country in exchange for their garlic; hence the care bestowed on its culture.
In the survey of 1836 the population and communities at Munnamanoor, Poomburra, Velputty, Kawinjee is mentioned clearly. It also reveals that there were Mannadies as chief of the villages.

(ii) It is believed that Pandian King has nominated certain people as Mannadies for the hill villages. They were the Chief of those villages, collected and submitted tax to the King. These Mannadies have been there even before 14\textsuperscript{th} Century A.D. Evidence for that comes from copper plate inscriptions. In one such copper plate inscriptions of 1342 AD, it is mentioned the Pandiya King Kulasekara Pandian has settled a dispute within the Mannadies and mentioned the territories for Kumpoor, Munnamanoor, Kawinjee, Poondi, Klavaraik, Kookal, Poomburra, Puthoor and Velputty mannadies as ‘\textit{Vellaipoodu Kandam}’ meaning \textit{garlic continent}.

(iii) Munnamanoor Mannadies claim that their ancestors had made the first residence at Munnamanoor village by 1332 and believe that Polur was established prior to theirs. All the houses of early residents are built in the same construction plan. In 1837, Robert Wight mentioned that, their huts are built of wicker work, plastered over with clay and thatched with grass and ferns. Even today we can witness the wall built with wicker works plastered with clay. Thatched roof is very rare. They have replaced it with asbestos sheet or tiles.

All the early residences are constructed with perfect planning. The house is so warm. They have a kitchen at the left side and they used fuel wood for cooking. Entrance door is short with heavy doors with carving works. Straight to the entrance they have the living space and above that they have provisions for hanging the garlic for stocking for about 10 months. The smoke from the kitchen keeps them safe protected from fungi and insects. The short doors do not let smoke move out of the house so easily. Above the kitchen they have storage space for paddy. There are few slabs for grains storage too. Along with the living space they have storage spaces for Ragi, varagu etc., above the wood worked broad beds.

(iv) Vadugapatti is a small panchayat town in Theni district seventy kilometres away from Kodaikanal town. Lack of essential market characteristics did not hinder this market to emerge as a hub for garlic marketing in South India due to its historical links and consistency in market functionaries.

According to Sekhar \textit{et al.,} 2014 in the paper titled “Garlic Trading-A potential Agribusiness Venture in India” in the Journal of Horticulture, 2014 declares that, while tracing the historical developments of this market, it is more than 150 years old market and started with sale of small quantity of garlic. A group of people who cultivated garlic in and around Kodaikanal hills initially brought small quantity of garlic to Vadugapatti while they attended functions / visited relatives at Vadugapatti. At the same time, the labor force migrated from this village to Kodaikanal hills to be engaged in garlic (Malai Poondu) cultivation used to bring the garlic in gunny bags. The market intermediaries were able to trace back the possible quantity of sale a century ago, which would be around 50 to 70 tonnes a week. In recent times, this market has grown enormously and handling as high as 350 tonnes a week and about 50
wholesalers are involved in this market. Initially a small group of wholesalers are involved in this marketing as they had links with the garlic producers whom are relatives to them. However, this situation has been improving as one could find a mix of people engaged in the garlic wholesale marketing. This private market functions twice in a week. That is on Thursdays and Sundays.

Table: Grading and pricing of garlic in Vadugapatti market in 2014.

<table>
<thead>
<tr>
<th>Sl. No</th>
<th>Name of the garlic grades</th>
<th>Garlic grade</th>
<th>Price range of grade per Kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Kodaikanal – Malai Poondu</td>
<td>I</td>
<td>170 – 220</td>
</tr>
<tr>
<td>2</td>
<td>The Nilgris – Malai Poondu</td>
<td>II</td>
<td>140 – 160</td>
</tr>
<tr>
<td>3</td>
<td>Himachal Pradesh</td>
<td>IIIA</td>
<td>090 – 120</td>
</tr>
<tr>
<td>4</td>
<td>Himachal Pradesh</td>
<td>IIIB</td>
<td>080 – 100</td>
</tr>
<tr>
<td>5</td>
<td>Rajasthan and Gujarat</td>
<td>IVA</td>
<td>060 – 080</td>
</tr>
<tr>
<td>6</td>
<td>Rajasthan and Gujarat</td>
<td>IVB</td>
<td>050 – 060</td>
</tr>
<tr>
<td>7</td>
<td>Broken Cloves and Malformed</td>
<td>V</td>
<td>030 – 040</td>
</tr>
</tbody>
</table>

I) **Method of Production:**

Kodaikanal Hill Garlic cultivation is done twice in a year, one, around in the May and the other in the November depending upon the suitability of the climate. The hill altitude, the misty condition and the soil prevailing in the Kodaikanal region are responsible for its medicinal property and the long storage shelf life of the Kodaikanal Malai Poondu. It requires more than 120 days for its entire cultivation i.e., four to four and a half months.

**Processing of the land**
Initially, the land is ploughed after spreading cow dung manure. This process will be repeated after 15-20 days. Then the planting bed will be levelled using mamittys (spades).

**Planting**
The stocked garlic is made into individual cloves and sundried for a month before planting (Farmers assess the suitability of garlic to be planted by inspecting individual cloves). The thin papery husk should be kept intact when you plant the clove. The cloves will be placed 2 inches apart, in their upright position (the wide root side facing down and pointed end facing up).

**Growing**
Irrigation is done once in fifteen days. They depend on monsoon for most of their irrigation. Garlic must be kept well weeded once in 15 days. Usually weeding is performed three times till harvest. Garlic needs to be moderately fertilized as soon as it begins growing. Most of the farmers dissolve cow dung in the irrigating water (conventional method), few others are using other fertilizers also. Nowadays pesticides are used by some cultivators to get maximum yield due to the change in climate. Water-logging should be avoided.
Harvesting
Determining the right time to harvest is very important. When the plant completes growing in a full swing i.e when it stops leafing, the leaves start to dry becoming yellowish in colour. This is the correct time, where the bulbs would have matured to harvest. But Kodaikanal Hill garlic variety can withstand two weeks of late harvest also. The plants might be pulled by hand, but first the soil is usually loosened with a spade. Immediately the soil from around the roots is brushed off very gently. Newly dug garlic is immediately moved out of direct sunlight for drying. They are separated into three varieties depending on their sizes: small, medium and large. Then it is taken to the market for selling.

Sowing of the seeds (coves), digging, weeding, and watering are chiefly performed by women, who are assisted by men in taking the garlic to the harvesting stage.

Storing
The harvested garlic containing stalks are tied as loose bundles. They are hung on the traditionally built roof structures of houses to store them for a prolonged period. Depending on the humidity and amount of air circulation, garlic can be stocked for a long period in the smoky atmosphere of the houses. While selling the stalks are cut.

They can be stocked in continuous smoking in the village houses that are specially designed for garlic stocking for 8-11 months. Throughout the year the cultivators can sell the product unlike other garlic varieties.

Human factor adding to the quality of the product
Since the garlic had been cultivated for many generations in the Kodaikanal region, the method of cultivation had gone through many levels of iteration. The farmers have optimized ideal conditions of farming with respect to their own experience and traditional knowledge.

Traditional practices adopted
As traditional method of fertilization, cow dung manure is used during processing of land and irrigation. Cow dung ensures more availability of nutrients especially such as N, P and K in soil, compared to NPK fertilizer. The roof structures of the farmers’ houses are built in traditional way, thus facilitating the curing and storage conditions of garlic. The conventional skills of the farmers are involved throughout the process from assessing the cloves chosen for sowing till storage.

J) Uniqueness:
Kodaikanal Malai Poondu (Kodaikanal Hill Garlic) is very peculiar than other varieties cultivated throughout India. The pungent taste and odor are very strong. In India, garlic is planted as both kharif (June-July) and rabi (October-November) crop and it depends on the regions. It is planted as a rabi crop in Andhra Pradesh, Bihar, Haryana, Uttar Pradesh, Orissa, Punjab, Uttarakhand, Rajasthan, Bengal and hilly regions. It is both kharif and rabi crop in Tamil Nadu, Karnataka, Maharashtra, Gujarat, Madhya Pradesh and Chhattisgarh. Although they are planted as both crops, the yield and quality are good only in one crop. But Kodaikanal Malai Poondu is cultivated as two crops different from others. i.e., One crop planted in September-October and the other in April-May.
Other garlic varieties cannot tolerate extreme cold or hot climate conditions. But Kodaikanal Malai Poondu grows in cool climate between 11 to 20°C. The climatic condition and soil make this garlic peculiar characteristics with abundant medicinal properties.

Kodaikanal Hill garlic (Kodaikanal Malai Poondu) known for its medicinal and preservative properties due to its antioxidant and antimicrobial potential, which is attributed to the presence of higher amount of organosulfur compounds, phenols and flavonoids. The high content of organosulfur compounds provides an extraordinary strong smell and pungent taste, which is a notable sensory property of Kodaikanal garlic as a food ingredient. The speciality of Kodaikanal Malai Poondu lies in its extended storage life period of 8 to 11 months at room temperature without the cloves being shrivelled and sprouted due to continuous smoking under traditionally designed roof structure thus providing proper humidity and air circulation. This variety of garlic can withstand extreme hot or cold conditions.

Kodaikanal Malai Poondu has been reputed traditionally for its enhanced medicinal properties of about 10 folds with respect to other garlic varieties.

K) Inspection Body:

The quality of Kodaikanal Malai Poondu will be monitored by an Internal Watchdog Mechanism in order to maintain the original physical and chemical characteristics as per GI registration.

This committee will also help to regulate the use of Geographical Indication for the welfare of local producers’ community.

An Inspection Body is being constituted to oversee the standards and quality assurance system for inspection of every step of production of “Kodaikanal Malai Poondu” consisting of following members:

1. Member Secretary, Tamilnadu State Council for Science and Technology, Chennai;
2. Head of the Department, Department of Biotechnology, Mother Teresa Women’s University, Kodaikanal;
3. Head, Horticultural Research Station, Tamil Nadu Agricultural University, Kodaikanal;
4. Director/Assistant Director, Horticulture Department, Kodaikanal
5. One member from Mannavanloor Village, Kodaikanal
6. One member from Poondi Village, Kodaikanal
7. One member from Vilpatty Village, Kodaikanal
8. Two Representatives from GI Producers Association

L) Others:

The cultivators of Kodaikanal Malai Poondu (Kodaikanal Hill Garlic) conventionally use this garlic regularly to maintain their general health and as medicine for their common ailments like Gastric troubles, head ache, ear pain, etc. They have a very special preparation with garlic for post delivery healings.
Kodaikanal villagers totally depend on garlic for almost all common ailments like headache, asthma, tiredness, body pain, indigestion and other gastrointestinal problems, etc.,. For each treatment the Kodaikanal hill garlic is processed in a different manner to cure varied ailments. Traditionally they prepare a paste with equal proportion of palm jaggery and garlic with few other ingredients for delivered women to heal their womb and give her overall strength. Local traditional medicine practitioners use garlic in various proportions and forms in their medicine.

“Poondu Rasam” for General health and Body pain
Poondu rasam is a kind of soup prepared traditionally in the villages of Kodaikanal region using garlic for relieving body pains, digestive problems and general body health.
Garlic, pepper and red chillies are coarsely ground with water. The mixture is boiled for a minute and can be consumed upon cooling.

Garlic for head ache
A single clove is cut and rubbed on the forehead for mild head ache and if it is severe intolerable ache, garlic is made into paste with raw mustard and applied on forehead.

“Poondu Laegiyum” for post delivery healing
Poondu Laegiyum is a medicinal paste prepared using garlic. It is traditionally given to delivered mothers to heal post delivery injuries. It is also given to kindle appetite and reduce weight too.
One cup peeled garlic cloves are sautéed well with castor oil/ sesame oil. After cooling, it is ground along with very small amount of other spices such as dry ginger, pepper and long pepper. Finally palm jaggery is added and made into a paste.

Garlic for Gastric problems
Four garlic cloves are boiled with 1/4th cup of milk, smashed and consumed before bed for most of the gastric problems. Same is taken daily for weight reduction.

Curry with cooked and smashed garlic is consumed for constipation and deworming.

Garlic for pulmonary complaints
One garlic clove kept under the pillow while sleeping will make breathing easy.
General Information

What is a Geographical Indication?
- It is an indication,
- It is used to identify agricultural, natural, or manufactured goods originating in the said area,
- It originates from a definite territory in India,
- It should have a special quality or characteristics unique to the geographical indication.

Examples of possible Geographical Indications in India:
Some of the examples of Geographical Indications in India include Basmati Rice, Darjeeling Tea, Kancheepuram silk saree, Alphonso Mango, Nagpur Orange, Kolhapuri Chappal, Bikaneri Bhujia etc.

What are the benefits of registration of Geographical Indications?
- It confers legal protection to Geographical Indications in India,
- It prevents unauthorized use of a registered Geographical Indication by others.
- It boosts exports of Indian Geographical indications by providing legal Protection.
- It promotes economic Prosperity of Producers.
- It enables seeking legal protection in other WTO member countries.

Who can apply for the registration of a Geographical Indication?
Any association of persons, producers, organization or authority established by or under the law can apply.
The applicant must represent the interest of the producers.
The application should be in writing in the prescribed form.
The application should be addressed to the Registrar of Geographical Indications along with prescribed fee.

Who is the Registered Proprietor of a Geographical Indication?
Any association of persons, producers, organisation or authority established by or under the law can be a registered proprietor. Their name should be entered in the Register of Geographical Indications as registered proprietor for the Geographical Indication applied for.

Who is an authorized user?
A producer of goods can apply for registration as an authorized user, with respect to a registered Geographical Indication. He should apply in writing in the prescribed form along with prescribed fee.

Who is a producer in relation to a Geographical Indication?
A producer is a person dealing with three categories of goods
- Agricultural Goods including the production, processing, trading or dealing.
- Natural Goods including exploiting, trading or dealing.
- Handicrafts or industrial goods including making, manufacturing, trading or dealing.

Is registration of a Geographical Indication compulsory?
While registration of Geographical indication is not compulsory, it offers better legal protection for action for infringement.
What are the advantages of registering?
- Registration affords better legal protection to facilitate an action for infringement.
- The registered proprietor and authorized users can initiate infringement actions.
- The authorized users can exercise right to use the Geographical indication.

Who can use the registered Geographical Indication?
Only an authorized user has the exclusive rights to use the Geographical indication in relation to goods in respect of which it is registered.

How long is the registration of Geographical Indication valid? Can it be renewed?
The registration of a Geographical Indication is for a period of ten years. Yes, renewal is possible for further periods of 10 years each. If a registered Geographical Indication is not renewed, it is liable to be removed from the register.

When a Registered Geographical Indication is said to be infringed?
- When unauthorized use indicates or suggests that such goods originate in a geographical area other than the true place of origin of such goods in a manner which misleads the public as to their geographical origins.
- When use of Geographical Indication results in unfair competition including passing off in respect of registered Geographical indication.
- When the use of another Geographical Indication results in a false representation to the public that goods originate in a territory in respect of which a Geographical Indication relates.

Who can initiate an infringement action?
The registered proprietor or authorized users of a registered Geographical indication can initiate an infringement action.

Can a registered Geographical Indication be assigned, transmitted etc?
No, A Geographical Indication is a public property belonging to the producers of the concerned goods. It shall not be the subject matter of assignment, transmission, licensing, pledge, mortgage or such other agreement. However, when an authorized user dies, his right devolves on his successor in title.

Can a registered Geographical Indication or authorized user be removed from the register?
Yes, The Appellate Board or the Registrar of Geographical Indication has the power to remove the Geographical Indication or authorized user from the register. The aggrieved person can file an appeal within three months from the date of communication of the order.

How a Geographical Indication differs from a trade mark?
A trade mark is a sign which is used in the course of trade and it distinguishes goods or services of one enterprise from those of other enterprises. Whereas a Geographical Indication is used to identify goods having special Characteristics originating from a definite geographical territory.
THE REGISTRATION PROCESS

In December 1999, Parliament passed the Geographical Indications of Goods (Registration and Protection) Act 1999. This Act seeks to provide for the registration and protection of Geographical Indications relating to goods in India. This Act is administered by the Controller General of Patents, Designs and Trade Marks, who is the Registrar of Geographical Indications. The Geographical Indications Registry is located in Chennai.

The Registrar of Geographical Indication is divided into two parts. Part ‘A’ consists of particulars relating to registered Geographical indications and Part ‘B’ consists of particulars of the registered authorized users. The registration process is similar to both for registration of geographical indication and an authorized user which is illustrated below: