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भारत सरकार  
Government of India

भौगोलिक उपदर्शन पत्रिका

**GEOGRAPHICAL INDICATIONS JOURNAL**



बौद्धिक सम्पदा  
भारत  
**INTELLECTUAL  
PROPERTY INDIA**

भौगोलिक उपदर्शन पंजीकृति,  
बौद्धिक सम्पदा अधिकार भवन,  
जी.एस.टी. रोड, गिण्डी,  
चेन्नै - ६०० ०३२.

**Geographical Indications Registry,  
Intellectual Property Rights Building,  
G.S.T. Road, Guindy, Chennai - 600 032.**



**GOVERNMENT OF INDIA  
GEOGRAPHICAL INDICATIONS  
JOURNAL NO.78**

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## OFFICIAL NOTICES

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

1. As per the requirement of Rule 41(1) it is informed that the issue of Journal 78 of the Geographical Indications Journal dated 14<sup>th</sup> January, 2016 / Pausha 24<sup>th</sup>, Saka 1937 has been made available to the public from 14<sup>th</sup> January, 2016.

## NEW G.I APPLICATION DETAILS

<b>App.No.</b>	<b>Geographical Indications</b>	<b>Class</b>	<b>Goods</b>
530	Tulaipanji Rice	31	Agricultural
531	Gobindobhog Rice	31	Agricultural
532	Mysore Silk	24, 25 and 26	Handicraft
533	Banglar Rasogolla	30	Food Stuffs
534	Lamphun Brocade Thai Silk	24	Textiles

**PUBLIC NOTICE**

No.GIR/CG/JNL/2010

Dated 26<sup>th</sup> 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 1<sup>st</sup> April, 2010, The Geographical Indications Journal will be Published and hosted in the IPO official website [www.ipindia.nic.in](http://www.ipindia.nic.in) free of charge. Accordingly, sale of Hard Copy and CD-ROM of GI Journal will be discontinued with effect from 1<sup>st</sup> April, 2010.

**Registrar of Geographical Indications**

**G.I. APPLICATION NUMBER – 351**

Application Date: 28-11-2011

Application is made by **Consorzio del Formaggio Parmigiano-Reggiano**, Via J.F. Kennedy No. 18, 42124, Reggio Emilia, Italy for Registration in Part A of the Register of **PARMIGIANO REGGIANO** under Application No: 351 in respect of Cheese falling in Class – 29 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** : Consorzio del Formaggio Parmigiano-Reggiano
- B) Address** : Consorzio del Formaggio Parmigiano-Reggiano,  
Via J.F. Kennedy No. 18, 42124, Reggio Emilia,  
Italy  
Address of Service in India: K & S Partners,  
109, Sector 44, Gurgaon – 122003, National  
Capital Region, India
- C) Types of Goods** : **Class 29 – Cheese**
- D) Specification:**

Parmigiano Reggiano is describe as a hard, cooked and slowly matured cheese produced from raw cow's milk. Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Mantua to the right of Po River and Bologna to the left of Reno River, on the mountains, hills and plains enclosed between the Apennines ridge and the Po River, in Italy. Its production is governed by strict production regulations that delimit and define the entire process of production including the feeding of cows, production techniques, ageing and marking rules, as well as all other control and inspection methods. The cheese derives its geographical name from its production area, namely, Parma (Parmigiano) and Reggio Emilia (Reggiano).

- E) Name of the Geographical Indication:**

**PARMIGIANO REGGIANO**

- F) Description of the Goods:**

Parmigiano Reggiano is describe as a hard, cooked and slowly matured cheese produced from raw cow's milk. Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Mantua to the right of Po River and Bologna to the left of Reno River, on the mountains, hills and plains enclosed between the Apennines ridge and the Po River, in Italy. Its production is governed by strict production regulations that delimit and define the entire process of production including the feeding of cows, production techniques, ageing and marking rules, as well as all other control and inspection methods. The cheese derives its geographical

name from its production area, namely, Parma (Parmigiano) and Reggio Emilia (Reggiano).

Parmigiano Reggiano is one of the oldest and richest cheeses known in the world. It is still produced as it was nine centuries ago with the same ingredients and artisan care. It is a totally natural cheese that undergoes extensive maturation, leading to the preservation of all its organoleptic and nutritional properties. All production steps for Parmigiano Reggiano, namely, milk production, cheese production and minimum maturation of cheese take place in the area of origin.

**G) Geographical area of Production and Map as shown in page no: 13**

Parmigiano Reggiano is produced in the following territories of Italy as shown below:

- a) Province of Parma (Parmigiano)
- b) Province of Reggio Emilia (Reggiano)
- c) Province of Modena
- d) Province of Mantua (to the right of Po River)
- e) Province of Bologna (to the left of Reno River)

The geographical co-ordinates of the above mentioned areas are provided below:

	Latitude	Longitude
West	44°25'8.63"N	9°26'17.47"E
South	44° 3'44.21"N	10°54'58.13"E
East	44°57'16.22"N	11°25'29.75"E
North	45° 4'39.61"N	10°55'0.68"E

**H) Proof of Origin (Historical records):**

Parmigiano Reggiano cheese has been a symbol of its territory and of Italy ever since its noble and ancient origins, dating back to the Middle Ages. The intense agricultural and land reclamation activities carried out by the Benedictine and Cistercian monasteries in the plains surrounding Parma and Reggio Emilia led to the emergence of grancie, agricultural farms, where people started breeding cows for agricultural work and milk production.

The monks from these monasteries were the first producers of Parmigiano Reggiano, driven by their quest for a cheese that would have one primary characteristic namely, that of being long lasting. They achieved this by drying the cheese paste and increasing the size of the wheels, thereby making it possible for the cheese to be preserved and enabling it to be transported far from the area of production.

The first records of sales of Parmigiano Reggiano cheese date back to 1200 AD. A notarial deed drawn up in Genoa in 1254 bears witness to the fact that even then caseus parmensis (the cheese from Parma) was well known in a city so far from its area of production. In the 14th century the abbeys of the Benedictine and Cistercian monks continued to play an important role in defining its production technique. Then followed an expansion of trade to the regions of Romagna, Piedmont and Tuscany, from whose ports, and particularly from Pisa, the cheese produced in Parma and Reggio left for the maritime centers of the Mediterranean sea.

The best-known literary reference to Parmigiano Reggiano is from 1344 in the book titled “Decameron” written by Giovanni Boccaccio. The author describes the land of Bengodi and mentions a mountain of “grated parmesan” over which “maccheroni and ravioli” were rolled, providing an indication of the way in which it was used in the kitchen.

Reference to Parmigiano Reggiano cheese can also be found in a list of dishes by Bartolomeo Scappi, the chef of Popes Pius IV and Pius V. The said list was published in the book titled “Opera” in the year 1570.

Further, the British writer Samuel Pepys (1633-1703) wrote in his celebrated diaries about saving his “Parmezan cheese” during the Great Fire of London in 1666.

#### **D) Method of Production:**

Parmigiano Reggiano is made with cow’s milk from animals whose feeding mainly consists of forage from the production area. The production of this cheese is a result of a unique combination of traditional knowledge and meticulous effort and care on the part of the producers. Starting from the feeding of the cows that are milked for the production till the final stage of ageing and marking, the entire process is strictly regulated through a defined set of regulations and standards established by the Applicant and approved by the competent Member State (Italy) and the European Commission within the European Union. These include “the Feeding Regulations” and “the Production Standards”.

#### **Feeding Regulation:**

The cows that produce milk for the production of Parmigiano Reggiano cheese are fed a special and costly diet that envisages the use of local forage (of which at least 50% of dry matter produced is on the farms supplying the milk and at least 75% of dry matter are produced in the production area), vegetable pellets, and the prohibition to use fermented forage (that causes microbial activities that threaten the correct maturation of cheese and would render the use of additives necessary for preventing such microbial defeats and, especially, late swelling of the cheese).

The feed rationing of dairy cows is based on the use of local forage. In the daily feed, at least 50% of dry matter of forage must be provided by hay. The feed base, consisting of forage, must be appropriately integrated with pellets capable of balancing the supply of various diet nutrients. The dry matter supplied by pellets as a whole must not exceed that supplied by the forage.

Further, cows can neither be fed with fodders that may confer anomalous aromas and flavours to milk and alter its properties, nor with fodders that may be sources of contamination or badly preserved.

The Applicant has established feeding regulations that specifically lay down the rules that need to be followed by each dairy in feeding the cows that produce milk for the making of Parmigiano Reggiano cheese.

#### **Production standard:**

The milk used in the production of the cheese is raw, without any thermal treatments and without any use of additives. Upon milking, the milk from the evening and

morning milking is delivered to the dairy within two hours from the end of each milking. The milk is cooled immediately after milking and kept at a temperature not below 18 °C.

The evening milk is partly skimmed by removing the cream which naturally rises to the surface in open-top stainless steel basins. The morning milk, immediately after arriving at the dairy, is mixed with the partly skimmed milk from the previous evening. It may also be partially skimmed by removing the naturally risen cream. A maximum of 15% of the morning milk may be kept for processing on the following day. In this case, the milk must be kept in the dairy in suitably refrigerated containers, equipped with special agitators and at a minimum temperature of 10°C, and poured into the resting basins in the evening of the same day.

Starter whey is then added to the milk. This is a natural starter culture of lactic ferments obtained from the spontaneous acidification of the whey remaining after the previous day's cheese processing. The milk curdling takes place inside copper vats shaped like truncated cones with the exclusive use of calf rennet. After curdling, the curd is broken up into grains and cooked. These curd grains are then left to settle to the bottom of the vat in order to form a compact mass. The cheese mass is subsequently placed into special moulds for the moulding process. After a few days, cheeses are salted in a bath of salt solution. Maturation must last at least 12 months starting from the cheese moulding. In summer, the temperature of maturation rooms must not be lower than 16°C.

The minimum maturation period is 12 months, but it is only after about 24 months that Parmigiano Reggiano cheese reaches its full potential. During maturation, due to the enzymatic action of lactic bacteria, proteins are broken down into smaller fragments, into peptides and free amino acids, which are the basic building blocks in the protein chain. This is what determines the typical flavour and high digestibility of Parmigiano Reggiano cheese.

## **J) Uniqueness:**

Parmigiano Reggiano is one of the oldest and richest cheeses known in the world. It is still produced as it was nine centuries ago with the same ingredients and artisan care. It is a totally natural cheese that undergoes extensive maturation, leading to the preservation of all its organoleptic and nutritional properties. All production steps for Parmigiano Reggiano, namely, milk production, cheese production and minimum maturation of cheese take place in the area of origin.

The uniqueness of Parmigiano Reggiano cheese is derived primarily from the following factors:

- cows are fed primarily on fodder grown in the defined geographical area, specified by quantity and quality;
- there is an absolute prohibition of silage (fermented, high-moisture stored fodder) in feeds;
- only natural ingredients, namely, raw cow's milk, calf rennet and salt are used in the production;
- savoir-faire of the 'master cheese maker';
- there is an absolute prohibition of additives in the processing of milk;
- the cheese is matured for a period of at least 12 months.

**Natural factors:**

Parmigiano Reggiano is a premium cheese with extensive international patronage, reputation and goodwill attributable to its geographical origin. The soil characteristics in combination with the climatic conditions prevalent in the production area, extending from the Apennines ridge to the Po River, have a direct influence on both, the composition of the natural flora and the specific fermentation characteristics of the cheese.

It is microbiology that binds Parmigiano Reggiano to its area of origin. The milk used for the production of the cheese is raw, characterized by a specific and intense bacterial activity of the autochthonous microbial flora, which is influenced by environmental factors, in particular by the hay produced in the area of origin that is the main feed for the cows dedicated to this cheese production. For the production of Parmigiano Reggiano cheese, the cows are fed exclusively with the locally produced fodder (animal feed) and this is an important and distinguishing factor giving the cheese its much liked and singular flavor.

The peculiar physical, chemical and microbiological properties of the milk which ensure the specific characteristics and quality of the cheese are due to the manner in which the dairy cows are fed on fodder grown only in the production area, strictly excluding the use of silage of any kind.

**Human factors**

The complex operations to which the cheese is subjected are traditional cheese making techniques established over the centuries in the production area, handed down as local practices. Based on its illustrious history, making Parmigiano Reggiano cheese has become a precise art, requiring skill and dedication. Only three natural ingredients are used to make the cheese: unpasteurized (raw) milk, rennet (an enzyme that allows the coagulation of the milk) and salt.

Regular controls are carried out on the milk used in the process to ensure the high quality and the unique characteristics, which also allow the cheese to be a purely natural product, without additives or preservatives.

**K) Inspection Body**

Parmigiano Reggiano cheese is subjected to a strict inspection mechanism and intense scrutiny according to the EU legislation, namely, Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21<sup>st</sup> November 2012 on quality schemes for agricultural products and foodstuffs. The body responsible for conducting the official quality control and inspection of Parmigiano Reggiano cheese is Organismo Controllo Qualità Produzioni Regolamentate Soc. Coop. (formerly known as, 'Dipartimento Controllo Qualità P.R. '), a private body accredited in accordance with European Standard EN 45011, based on guarantees of independence and impartiality, operating as a product certification body authorized and delegated by the Italian Ministry of Agricultural, Food and Forestry Policies (hereinafter referred to as 'the Control Body').

By Decree of 13<sup>th</sup> October 1998 of the Italian Minister for Agricultural Policies, the Control Body was firstly authorized to carry out official controls for the verification of compliance with Product Regulations of the designation of origin Parmigiano Reggiano. The inclusion of the Control Body in the list as per Article 14 Paragraph 7

of Law No. 526 of 21st December 1999 was confirmed by Decree of 27<sup>th</sup> April, 2010 of the Italian Ministry of Agricultural, Food and Forestry Policies. The last authorization to the 'Control Body' to carry out official controls for the verification of compliance with Product Regulations of the designation of origin Parmigiano Reggiano was carried out by virtue of the Ministerial Decree of 19<sup>th</sup> February 2015.

**L) Others:**

The Consorzio del Formaggio Parmigiano Reggiano ('the Applicant') is a consortium of cheese makers that was established in 1934 in Italy. It is a voluntary non-profit consortium set up in compliance with Articles 2602 to 2615 bis of the Italian Civil Code and recognized by the Italian Ministry of Agriculture, Food and Forestry policies according to Article 14 of Italian Law No. 526 of December 21, 1999.

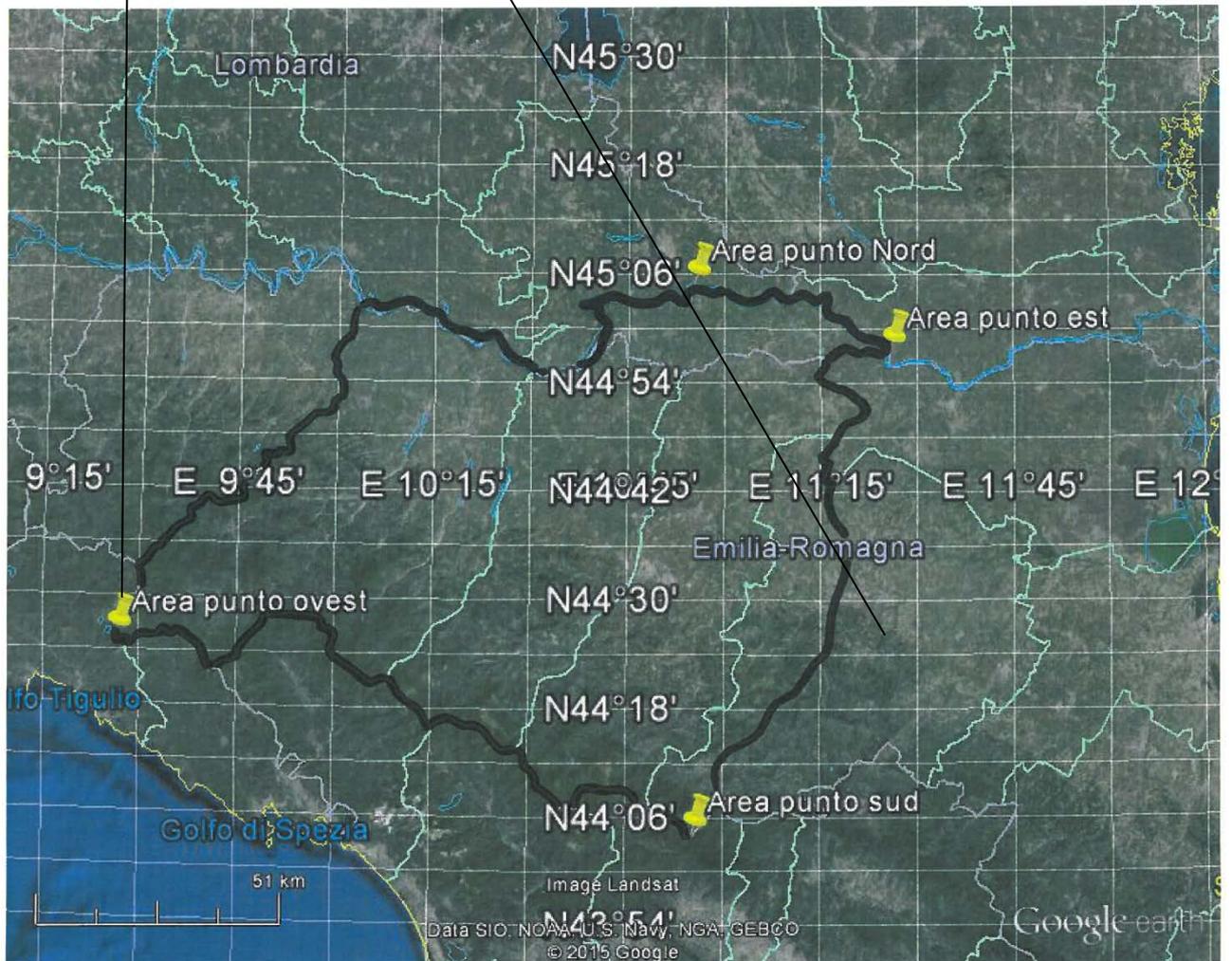
It was set up with the following objectives:

- a. Safeguarding and protecting the production and sale of Parmigiano Reggiano cheese and its designation by carrying out a careful surveillance of the production, sales, use of the designation and marks;
- b. Creating awareness, promoting and advertising the product with the aim of fostering its consumption, supporting its sales and export;
- c. Safeguarding the uniqueness of the product;
- d. Implementing initiatives for improving the quality of the product as well as improving the technical support to the Applicant's members; and
- e. Guaranteeing the authenticity of the product by applying marks and stamps.

The latitude and longitude of the defined production area of Parmigiano Reggiano cheese.



	Latitude	Longitude
West	44°25'8.63"N	9°26'17.47"E
South	44° 3'44.21"N	10°54'58.13"E
East	44°57'16.22"N	11°25'29.75"E
North	45° 4'39.61"N	10°55'0.68"E



**G.I. APPLICATION NUMBER – 490**

Application Date: 22-07-2014

Application is made by **Maharashtra Rajya Draksh Bagaitdar Sangh**, Draksh Bhavan, 117, Vasant Market Yard, Sangli, Taluk: Miraj, District: Sangli - 416416, Maharashtra, India for Registration in Part A of the Register of **SANGLI RAISINS** under Application No: 490 in respect of Raisins 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** : Maharashtra Rajya Draksh Bagaitdar Sangh
- B) Address** : Maharashtra Rajya Draksh Bagaitdar Sangh,  
Draksh Bhavan, 117, Vasant Market Yard,  
Sangli, Taluk: Miraj, District: Sangli - 416416,  
Maharashtra, India
- C) Types of Goods** : **Class 31**– Raisins
- D) Specification:**
- Sangli raisins variety is unique type of variety in Sangli district.
  - Sangli raisins are specially famous for its tempting and fragile appearance with distinct taste.
  - Most special characteristic of Sangli Raisins is – barring few handful exceptions, each and every raisin remains separated.
- E) Name of the Geographical Indication:**

**SANGLI RAISINS**



**F) Description of the Goods:**

Due to appropriate geological and weather (dry and hot) conditions in Sangli, it becomes most suitable place for drying the grape in natural way on large scale. Raisins from Sangli are famous for their special characteristics as follows –

- Appearance: Good and uniform appearance of Sangli raisins, in terms of its color (perfectly golden-green or golden-yellow), and smooth texture.
- Size: Uniform and round.
- Taste: Pleasing sweet taste without any sugar coat outside.
- Texture: Intact skin with fewer wrinkles.

- Higher pulp content.
- Touch: Soft and thin skin.
- On chewing: It mixes very easily and instantly with saliva while chewing.
- Acceptability: Worldwide acceptance

**G) Geographical area of Production and Map as shown in page no: 21**

Geographical location of Sangli district is between 16.4° & 17.1° North Latitude and 73.43° & 75.00° East Longitude. The district of Sangli is located in the western part of Maharashtra. Sangli District is situated in Managanga River-bed, below north of Mahadev mountain plateaus and surrounded by Warana and Krishna River. The length of the Krishna River in the district is 105k.m. Sangli district is extremely good for growing grapes due to their monsoon rains, rich fertile soil and cool climate. The major raisins producing areas are Tasgaon, Miraj, Palus, Kadegao, Aatpadi Malgaon, Kavathemahankal, Jat, and Agalgaon. High quality raisins are produced at Sangli District. India's 1<sup>st</sup> export potential project centre for raisins established in Miraj on 31-5-2013. There is very big market of raisins at Tasgaon where auctions are held. Export center is also there in Khanapur.

**H) Proof of Origin (Historical records):**

It is believed that grape cultivation is originated from Armenia near Caspian Sea in Russia. Cultivation of grapes is believed to have been introduced into the northern India by the Persian invaders in 1300 AD. When farmers discovered that, if grapes are dried in the sun it tastes sweet. Sangli district has the suitable climatic conditions for raisins production, production of raisins began in Tasgaon tehsil in Sangli, around 40 to 45 years ago.

In 1972 Late. Ganpatrao Mherte, Late. Mr. Vasanttrao Arve, Prof. Dabholkar, Krishibhushan Late. Mr. Sadubhau Vishnu Patil, Mr. Jagganath Mhaske, Mr. Vibhakar Dattatray Patil played a major role in development of raisin production.

They made dehydration chamber, having capacity of drying 100kgs of grapes with the help of local engineers. From this experiment they successfully produced raisins. In 1973, Late. Mr. Vasanttrao Arve and his colleagues sent the sample of the raisins produced in Tasgaon to Indian Institute of Agricultural Research (IIAR) for analysis. The (IIAR) analyzed and concluded that Sangli raisins were of good quality raisins produced in India. But the method used at that time was costly so they studied raisins making process used in Afghanistan, Iraq and other countries. After studying all the methods, they developed their own method such as raisin production under the shade or using solar energy. It also helped in export of raisins from Sangli (India) and resulted in increased foreign currency.

Now raisins from Sangli are of good quality and its export is worldwide. Each year raisins production is about 1.25 lakh tonnes out of which 30-40% is exported.

Quality of raisins increases if the total process of raisins production from Grape cultivation is done scientifically and accurately. India 1st raisin export promotion center established In 1994 Mr. R.R. Patil exclusively started big auction market of raisins in Tasgaon. Around 25 Crores was the initial turnover which is now becomes 150-200 Crores. Agricultural Produce Market Committee, Tasgaon has more than 100 raisins trading centers and 60-65 cold storages.

Now, Sangli, the most famous place for table and raisin grape production. The Tasgaon-Sangli belt of Maharashtra is contriving over 90 per cent of the country's annual production of 50,000 tons of raisins comes from. The district has about 60 thousand acres of grape plantation specifically for raisin making. The types of raisins produced in Sangli district are green, yellow and black. The weather of Sangli district i.e. more temperature and low humidity, is favorable for raisin making.

#### **D) Method of Production:**

##### **Seed Selection:**

The grape production in Sangli is specially focused for production of raisins only. The Sangli raisins are having appealing uniform size, texture and colour. Generally any variety has its own impact on raisin quality. The grapes should preferably be seedless for production of raisins. Each variety produces berries having varietal specific aroma, colour, shape and size. The pulpiness or juiciness, softness or hardness is also trait of a particular variety.

Only suitable varieties of grapes for raisins are used for cultivation in Sangli. The main varieties are Thomson seedless (round and long, golden and more pulpy), Manikchaman (long and golden green), Sonaka (long) and Tas-a-Ganesh (round).

##### **Water management:**

Sangli district is situated in the river basins of the Warna and Krishna rivers. The mostly water supply is from Krishna and sometime from ground water. Less quantity of water is desirable for quality raisin production. More use of water results late development of sugar content. If more quantity of the water is given before harvest, the raisins become sticky during storage.

##### **Nutrition management:**

Controlled and regulated use of plant growth regulators yields uniform shape and size of raisins in Sangli.

##### **Method of cultivation:**

Since 1985-86 rootstock method used to increase yield. The use of rootstocks like Dog ridge helps in mitigating the problems of salinity, poor water quality and drought. In addition, Dog ridge can also take care of nematodes in the soil, simultaneously providing excellent nutritional support to the grafted scion. It helps to increase grape quality, size of grapes. It also create canopy which keeps bunch of grapes in shed. This shed helps to get raisins with same color.

Trenches are dug at a distance of 10' x 5' or 8' x 5'. Rod “Y” spacing method is used to maintain space. Distance between vines and load on each vine affects on berry size.

Nutrients and water management are essential factors in raisins making. Sugar content in grapes depends upon potassium and amount of water given. More use of water results late development of sugar content.

##### **Harvesting:**

Quality of raisins depends upon size, colour weight, taste and flavor of grapes. Grapes should be plucked at proper TSS level and once fully ripe. At Sangli district fully ripe grapes are harvested after 4 to 4.5 months when brix's level becomes 20-25%. At

Sangli, grapes give best soft texture with more sugar content because of proper harvesting period. Grapes are ready for harvest by mid February till April first week. Early harvesting (i.e. in January) causes increase in acidity of grapes. Increase in acidity causes shrinkage of raisins. Harvesting also depends upon rate of rain.

### **Post Harvesting:**

After harvesting, the grapes undergo a number of processes to make raisins. Such methods include drying, washing cleaning, grading, packing and storing.

Some characteristics of grapes like size of the berries, sugar content, and the presence of an outer waxy layer are important factors in the drying and in post-drying process of berries.

Drying grapes is a critical process which is post-harvest activity. Green grapes have around 22 to 26 percent sugar, and drying reduces the amount of water and increases sugar to 60 percent by weight. Four to five kg of green grapes dry into a 1 kg of raisins. Drying in shed where pre-treated grape bunches are spread on meshes inside drying shed and protected from direct sun light.

Grapes have waxy outer layer which is repulsive for dehydration. To remove the waxy layer and to decrease the drying time, Australian dipping treatment is used in Sangli before drying. Dipping is required for fast drying of grapes. Since 1984-85 use of Australian dipping method started in Sangli. Australian dipping is chemical free method. The solution used here for dipping contains, solution containing 2.5% potassium carbonate and 1.5% ethyl oleate. When grape bunches are dipped into an alkaline solution containing, for instance, ethyl oleate, this component penetrates into the waxy layer on fruit surface and causes the formation of small pores facilitating rapid moisture loss. This process shortens the required duration for drying of grapes to desired level of moisture. The pH of solution is maintained at 9.5-11. the maximum dipping period is about 3 min. Size of the raisins is depends upon time of dipping ,i.e. For getting 14-15 mm size, 15 Second dipping is required.

Because of dipping small cracks are generated on outer layer of berry and the berry skin becomes more sensitive to absorb the heat which decreases drying time. Dipping process reduces drying period by 8-14 days. Fast drying causes increase in sugar content of berries.

Grapes contains large amount of polyphenol oxidase enzyme which gives dark green colour to berries. Activity of polyphenol oxidase enzyme reduces during dehydration process which causes discoloration of berries. After dipping process, Sulphur Fumigation is given for 6 hours to the dried berries to control Oxidative browning to maintain their characteristic green colour. It also reduces fungal infection.

Drying is the next process after dipping. Incomplete or ineffective drying or not drying to proper moisture reduces raisins quality. Sunlight falls directly on raisins causing reduction of pulp and sugar content, hardening of raisins and change in colour. Therefore, drying sheds are constructed in Sangli for drying the raisins. Drying sheds helps to dry the raisins properly by decreasing humidity and increasing temperature. East-west facing drying sheds are constructed which provide proper sunlight drying for grapes. In Sangli district grapes are dried up to 13% moisture under drying shed.

Length of shed is about 50-100 foot. Raisins takes 15-16 days to dry if dried in shed and it takes 3 hours to dry if dried at very high temperature in dryer.

Washing with Luke warm water is the next step after 15-20 days of drying. The washing process takes 1 day to clean all raisins. Then again drying is done in cool temperature to remove moisture adhering to surface. Based on size and colour grading is done.

**Storage:**

400 gauge LDPE polythene film bags are used for packing the Sangli raisins. This packing method increase shelf life of raisins for 6-7 months.

Storing of raisins at 4°C is done to reduce loss due to weather, moisture and micro-organisms. About 65 cold storages are available in Sangli District.

**J) Uniqueness**

**Geographical Significance**

The Sangli district comes under Deccan plateau geographic region. The maximum temperature in the district reaches upto 420 C whereas minimum temperature is usually around 140C. Humidity of Sangli district is 30-35%. Excessive humidity in air causes fungal infection. Average rainfall of Sangli district is 649.80mm. Climate of Sangli district is hot and dry which helps to improve quality of raisins

Soil formations in Sangli district have been predominantly influenced by the climate. Black, light and fertile soil type is majorly found in Sangli District as being part of the Sahyadri ranges. The district has three different climatic zones. The western zone receives very heavy rainfall which has lateritic soils on up-ghats and reddish brown soils on hill slopes, the latter being developed on parent material of trap rock. The transition zone of Krishna valley has deep black soils of alluvial origin. The third is the eastern drier zone, which consists largely of granular black soils and poor shallow soils. Saline-alkaline soils are met with in the low lying patches in the areas of low rainfall.

• **Uniform Shape**

The Sangli raisin variety is having appealing uniform size and round shape. The grape production in Sangli is specially focused for production of raisins only. Generally, grapes are produced for export purpose, wine production or as table grapes and left over quantity of grapes are used for preparation of raisins. However in Sangli the suitable climatic conditions provided platform to the farmers to think over raisins production. Furthermore, farmers applied their mind and took the right benefit of naturally available atmosphere and created unique raisins from the region having uniformity in the shape which won't find in other raisins producing regions such as Nasik, Solapur & some parts of Karnataka. In addition to this, usually, grapes vines are sprayed with chemicals for 4 to 5 times from plantation to harvesting period. But in Sangli region the grape vines are sprayed for only 2 times which leads to less effect of chemicals. Due to which the size of grapes remains uniform and leads to good quality raisins with the same size.

- **Thin Peel**

The Sangli raisins are known for taste and flavour. The areas of raisin cultivation are characterized by black and light soil with more Phosphate and Potash presence, relatively low temperature and favorable cool and dry climate which yield to development and retention of high sugar content at the stage of maturity. Plenty of sunlight during summer and mild winter in Sangli is ideal climate for raisins production. Warm weather and low chance of rain or fog helps to produce high quality raisins in Sangli region.

The most important characteristic of Sangli raisins is its less thickness of skin. This thin skin arises due to the specific temperature and climate of Sangli. Owing to thin skin, Sangli raisins on chewing get mixed with saliva very easily and instantly leading to a very pleasant taste.

- **Less Wrinkles**

Texture of Sangli raisins is soft with fewer wrinkles as thickness of its skin is less as compared to raisins from other places. Plenty of sun light during summer and mild winter in Sangli helps less or no sugar breakdown which reduces shrinking of skin of the raisins. Also at Sangli day temperature is high and night temperature is low which leads to less wrinkles formation on the grapes skin. So after releasing handful of Sangli raisins each and every raisins remains separated.

- **Luster**

Sangli raisins have more luster because of high percentage of potassium in soil in Sangli which gives tempting and fragile appearance to Sangli raisins.

- **High Pulp Content**

These raisins are more pulpy and sweet in taste because of presence of phosphate and potassium in the soil respectively. In Sangli, grapes to raisins ratio is 4:1, i.e. we get 1200 to 1400 grams of raisins from 4kg of Sangli grapes as being pulpy, while in other places we get 1000gm of raisins from 4kg grapes.

- **Sugar Content And Colour**

If the grapes are dried in the sun, the raisins become dark in colour. So, in Sangli region, to obtain uniform colour of raisins, the grapes are harvested when completely ripen and dried under shed to prevent the exposure of grapes bunches to direct sunlight during process of drying.

The day temperature is high and night temperature is low in Sangli, which leads to increase sugar content in raisins resulting into a pleasing sweet taste without any sugar coat outside. Also the golden green colour is maintained, which is a first-rate variety and highly demanded in international market. Sweetness of raisins depends on potash content in the soil. The yield and quality of final dried product depends on the TSS (Brix) of the fresh grape berry taken for drying purpose. Such types of suitable conditions are available in Sangli District.

- **Long Shelf Life**

Temperature of Sangli district is dry which helps to reduce the moisture content in the raisins very easily. Moisture content affects not only on desirable flavour but also on mouth feel (hard or soft).

Sangli raisin variety has only 18-20 % of moisture and less water content, So shelf life is more with good taste and soft mouth feel.

## **K) Inspection Body**

Maharashtra RajyaDrakshaBagaitdarSangh, Sangli has constituted an Inspection Body to oversee the standards and quality assurance system for inspection of every step of production and statutory compliances.

This Inspection Body consists of President / Vice-President / Secretary / Treasurer of the Applicant Organization, Farmer Members, GI Experts, and Agriculture Experts.

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

The system of internal watchdog mechanism will consist of following committee members:

- i) Representative of Producer group of Sangli Raisins
- ii) Three (3) farmers from the area under cultivation
- iii) GI Experts
- iv) Agriculture Expert.

This committee will also help to regulate the use of Geographical Indications for the welfare of local farming community. The committee will frame the terms and conditions to use brand name of Sangli Raisins by any of the marketing agency. The logo of Sangli Raisins GI will be used to create brand image.

## **L) Others**

### **HEALTH BENEFITS OF RAISINS**

#### **❖ Acidosis:**

Acidosis is an increased toxicity of the blood or gases in the respiratory system which is very harmful for the body. This causes many health problems like hair loss, heart diseases and damage to the internal organs, arthritis, gout, renal calculi, boils, skin disease, tumors and even cancer. Dry grapes contain potassium and magnesium that are best natural antacids which neutralize the acids and check acidosis.

#### **❖ Diabetes:**

Dry grapes lower the insulin level after eating a meal, in patients with diabetes. It helps sugar absorption and makes it stable to reduce the health complications for both types of diabetes. This helps to regulate leptin and ghrelin, which helps you feel either hungry or full. Hence it is useful for maintaining a healthy diet and to prevent overeating.

❖ Raisins have been the object of phytonutrient research primarily for their unique phenol content, but these delicious dried grapes are also one of the top sources of the trace mineral, boron, in the U.S. diet.

❖ Antioxidant Protection from Phenols

❖ Boron for Better Bone Health

❖ Protection against Macular Degeneration



## 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 at 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:

