



सत्यमेव जयते

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. 116**

MARCH 27, 2019 / CHAITRA 06, SAKA 1940

INDEX

S. No.	Particulars	Page No.
1	Official Notices	4
2	New G.I Application Details	5
3	Public Notice	6
4	<i>GI Applications</i>	
	<i>Odisha Rasagola – GI Application No. 612</i>	7
5	General Information	17
6	Registration Process	19

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 116 of the Geographical Indications Journal dated 27th March, 2019 / Chaitra 06, Saka 1940 has been made available to the public from 27th March, 2019.

NEW G.I APPLICATION DETAILS

App.No.	Geographical Indications	Class	Goods
630	Thingpui Mizo Ginger	30	Agricultural
631	Mizo Phuihnam	31	Agricultural
632	Mizo Hatkora	31	Agricultural
633	Passion Fruit	31	Agricultural
634	Mizo Chow-Chow	31	Agricultural
635	Kashmir Saffron	30	Agricultural
636	Dalle Khorsani	30	Agricultural
637	Mizo Banana (Long Cavendish)	31	Agricultural
638	Tripura Jackfruit	31	Agricultural
639	Dekang	31	Agricultural
640	Naga Cucumber	31	Agricultural
641	Tirur Betel Leaf (Tirur Vettila)	31	Agricultural
642	Harmal Chilli	30	Agricultural
643	Judima	33	Agricultural
644	Pithora	2 & 19	Handicraft
645	Mau Saree	24 & 25	Textiles

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**

Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 116 dated March 27th, 2019

G.I. APPLICATION NUMBER – 612

Application Date: 23-02-2018

Application is made by 1. The Odisha Small Industries Corporation Limited (OSIC Ltd.), (A Government of Odisha Undertaking), Managing Director, Industrial Estate, Madhupatna, Cuttack, Pin – 753010, Odisha, India, and 2. Utkal Mistanna Byabasayee Samiti, Odisha, B-34, Sahid Nagar, Bhubaneswar-751009, Odisha, India for Registration in Part A of the Register of **Odisha Rasagola** under Application No. 612 in respect of Food Stuff – Rasagola falling in Class – 30 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. The Odisha Small Industries Corporation Limited (OSIC Ltd.); &
2. Utkal Mistanna Byabasayee Samiti
- B) Address :** 1. The Odisha Small Industries Corporation Limited (OSIC Ltd.), (A Government of Odisha Undertaking), Managing Director, Industrial Estate, Madhupatna, Cuttack, Pin – 753010, Odisha, India; &
2. Utkal Mistanna Byabasayee Samiti Odisha, B-34, Sahid Nagar, Bhubaneswar-751009, Odisha, India

C) Name of the Geographical Indication:

ODISHA RASAGOLA



D) Types of Goods : **Class 30 – Food Stuff – Rasagola**

E) Specification:

“Odisha Rasagola” is sweet from the state of Odisha made-up of Chhena cooked in sugar syrup, which is very soft to feel, juicy and non- chewy in consistency and can be swallowed without teeth pressure. Colour development of “Odisha Rasagola” is very specific, where without addition of external colour, various intensity coloured rasagolas are prepared using the principle of caramalization of sugar with specific methods of preparation. Generally, “Odisha Rasagola” are white in colour with round shape (non-spherical) but off white rasagolas in various shades are plentifully prepared by cooking the

rasagola at 110°C for about 40 minutes in which caramalisation of sugar takes place giving the off white colour.

For “Odisha Rasagola” chhena is prepared from the natural milk of local breed cow without removal of cream. Presence of fat makes it softer compared to the chhena of other parts, where cream is removed from the milk before chhena preparation leading to coarse textured chhena. “Odisha Rasagola” is prepared by following a unique chhenna processing technique called “chhenachakata”, in which chhena is kneaded a number of times for about 15 minutes on a wooden platform for disintegration of its particles from the tissue. In this process searing strength of chhena particles is reduced and it becomes softer. Addition of ‘suji’ and ‘maida’ acts as binding agent for development of soft round shaped non-spherical rasagola.

Characteristics of Odisha Rasagola

- ❖ Soft, juicy, non-chewy (easy to swallow with less teeth pressure)
- ❖ Both white and off white variants
- ❖ Colour development in off white variants are through natural process
- ❖ Soft round shaped non-spherical ball

Chemical composition, moisture and nutrient content of the finished products

Sl. No.	Particulars	Average Value
1	Total Fat (%)	6.43
2	Total Protein (%)	7.71
3	Carbohydrate by differences % by weight (%)	43.93
4	Total Sugar expressed in sucrose (%)	29.48 to 38.16
5	Energy value in 100g(Kcal)	264.33
6.	Moisture content (%)	34.17
7.	Calcium (mg/100g sample)	130
8.	pH	6.0
9.	Specific gravity	1.20
10.	Sucrose in syrup (% by wt)	50.38

“Odisha Rasagola” is famous for its distinct quality, features and characteristics. The impact of evolutionary process and technology infusion over hundreds of years has led to developing a unique rasagola called “Odisha Rasagola”, which has been influenced by its geography and cultural anthropogeny to a great extent in developing this unique product.

F) Description:

“Odisha Rasagola” is known for its distinct quality, features and characteristics. Odisha Rasagola is very soft to feel, juicy and non-chewy in consistency and can be swallowed without teeth pressure. Colour development of “Odisha Rasagola” is very specific in the world where without addition of external colour, various coloured Rasagolas are prepared using specific methods of preparation. Generally, Odisha Rasagolas are white in colour and non-circular in shape. Off-white Rasagolas in various shades are prepared by suitable blending of fresh and stored sugar-syrup with varying cooking temperature, cooking duration and by following of specific processing technique.

Nutritional Content of Odisha Rasagola.

Sl. No.	Particulars	Average value
1	Total Fat (%)	6.43
2	Total Protein (%)	7.71
3	Carbohydrate by differences % by weight (%)	43.93
4	Total Sugar expressed in sucrose (%)	29.48 to 38.16
5	Energy value in 100g (Kcal)	264.33
6.	Moisture content (%)	30.55

Physical characteristic of White small-sized Odisha Rasagola

Sl. No.	Specifications	Average value
1	Size (diameter in cm)	3.6
2	Weight(before cooking in sugar-syrup in gram)	13.6
3	Weight(after cooking in sugar-syrup in gram)	26.5

Physical characteristic of White big-sized Odisha Rasagola

Sl. No.	Specifications	Average value
1	Size (diameter in cm)	4.8
2	Weight(before cooking in sugar-syrup in gram)	22.9
3	Weight(after cooking in sugar-syrup in gram)	45.5

Physical characteristic of off- white small-sized Odisha Rasagola

Sl. No.	Specifications	Average value
1	Size (diameter in cm)	3.6
2	Weight(before cooking in sugar-syrup in gram)	13.6
3	Weight(after cooking in sugar-syrup in gram)	26.5

Physical characteristic of White big-sized Odisha Rasagola

Sl. No.	Specifications	Average value
1	Size (diameter in cm)	4.8
2	Weight(before cooking in sugar-syrup in gram)	22.9
3	Weight(after cooking in sugar-syrup in gram)	45.5

G) Geographical area of Production and Map as shown in page no: 16

Odisha Rasagola is being prepared all over state of Odisha (Latitude and Longitude of Odisha: Latitude varies from 17.31⁰ N to 22.31⁰ N and Longitude varies from 81.31⁰ E to 87.29⁰ E. It is predominantly manufactured in the following districts:

1. Angul
2. Balasore
3. Bargarh
4. Bhadrak
16. Kandhamal
17. Kendrapara
18. Kendujhar
19. Khordha

- | | |
|-------------------|-----------------|
| 5. Balangir | 20. Koraput |
| 6. Boudh | 21. Malkangiri |
| 7. Cuttack | 22. Mayurbhanj |
| 8. Debagarh | 23. Nabarangpur |
| 9. Dhenkanal | 24. Nayagarh |
| 10. Gajapati | 25. Nuapada |
| 11. Ganjam | 26. Puri |
| 12. Jagatsinghpur | 27. Rayagada |
| 13. Jajpur | 28. Sambalpur |
| 14. Jharsuguda | 29. Sonepur |
| 15. Kalahandi | 30. Sundargarh |

H) Proof of Origin (Historical records):

a. The Odisha Rasagola has an age old tradition and is associated with world renowned Puri Jagannath Temple, as per the rituals of “Niladri Bije”, the Rasagola bhoga is traditionally offered to Devi Lakshmi on behalf of Shree Jagannath. As per Record of Rights, this is the duty of Bhitarchha Sebaka. It is mentioned in Bhitarchha Sebara Niyama and published in Record of Rights, Part-III, The Orissa Gazette, Extra-ordinary, Law Department Notification dt. 12 October, 1955.

b. The reference of Rasagola is found in the late 15th Century, Odia Ramayana written by Balaram Das. Balaram Das’s Ramayana is known as Dandi Ramayana or Jagamohana Ramayana as it was composed and sung at the Jagamohana of the Puri Temple.

In its 'Ajodhya Kanda', one comes across elaborate descriptions of chhena and chhena-based products including Rasagola. According to the description, after Lord Rama left for the forest, Bharata and Satrughna went to bring him back and on their way, accepted the hospitality of sage Bharadwaj. The sage served them and their followers various types of food and delicacies which included dudha chhena (cottage cheese prepared from milk) and the products from chhena namely chhenapuri, chhenaladu, Rasagola and rasabali.

c. Fakir Mohan Senapati, in his writing *Utkal Bhramanam* published by ‘*Utkal Deepika*’ in August 27, 1892 mentioned plentiful use of rasagola in Odisha during those days.

d. In December 14, 1893, a poem titled, ‘Bali Jatra’ was published in the weekly “Indradhanu” written by poet Damodar Pattanayak. The poem was an eye-witness of Cuttack’s famous, historic fair, Bali Jatra (Journey to Bali Island of Indonesia) and mentioned that sweets shops were looking attractive in presence of Rasagola and other sweets. This shows that Rasagola was a much-relished sweet as back as in 1893 in Bali Jatra, the grand fair of Odisha.

e. Important evidence relating to the popularity of Rasagola is available in a travelogue named Waltier Darshan written by Fakir Mohan Senapati, which was published in the *Utkal Sahitya*, a monthly Odia literary magazine in 1904. He mentioned that rasagola were not found in Waltier market and was astonished to be served plenty of excellent quality Rasagolas, Kachoris and puris. They were all

prepared and brought from the kitchen of Prince Vikram Deo of Jeypore, Odisha (Year-7, Vol-1, 1904, *The Utkal Sahitya Press, Cuttack, Page-29*)

I) Method of Production:

The general practices adopted during the production process (Method of production) of Odisha Rasagola at various stages are mentioned below:

1. Chhena preparation

Chhena for “Odisha Rasagola” is prepared from the milk produced from native cow breeds of Odisha. In Odisha, chhena is prepared from the natural milk without removal of cream. Chhenapani (whey i.e. left-over liquid after extraction of chhena) is used as curdling agent. Milk is boiled in a ‘kadai’ for 10-15 minutes at 85-90°C and taken off chulha (stove) and is allowed to cool for 10 minutes. When temperature lowers to about 70-75 °C, then chhenapani is sprinkled gently and mixed thoroughly to curdle milk. After curdling of milk, the container containing chhena and liquid is allowed to cool for 2-3 hours undisturbed. Thereafter, the entire content is strained through a white porous cotton cloth / gamuchha (Odisha handloom cloth is traditionally used) to collect chhena. Chhenapani is collected separately and kept for future use.

2. Sugar syrup preparation

For “Odisha Rasagola”, sugar syrup is prepared by boiling sugar, milk and water at about 105 °C temperature and impurities are removed number of times through straining.

3. Ingredients

For preparation of “Odisha Rasagola” tender (soft) chhena (prepared from low temperature boiling), suji/ and maida, small cardamom (Ilaichi) powder, milk and sugar are required.

4. Processing of ingredients

For “Odisha Rasagola” tender (soft) chhena, suji, maida, small cardamom powders are mixed together. The entire mixture is spread on the chhenapata gently in hand and again collected to form a rounded shape and quizzed with hand pressure. Again it is spread on chhenapata and the process is repeated a number of times for about 20 minutes. This process is called kneading and locally it is known as chhenna chakata. In this process, chhena tissues are broken and particles are separated to reduce its searing strain. The individual chhena particles are held together with the help of binding agent’s suji and maida which results in development of soft and non- chewy characters. This is a very specialized skilled operation and can only be performed manually by the experienced experts of rasagola, which makes “Odisha Rasagola” very soft. Both suji and maida are sieved through fine mesh sieve, coarse particles and other physical contaminants are discarded, and only fine particles are used. Small cardamom seeds are grinded to finely powdered form after removing the seed coat, which helps in proper conditioning and flavoring “Odisha Rasagola”.

5. Rasagola preparation

“Odisha Rasagola” is prepared (cooked) in high temperature i.e. at 110 °C using the prepared sugar syrup. Simultaneously, water is also boiled in a specially designed double chulha to 100 °C of temperature. Rasagolas are cooked for 25 minutes at 110 °C temperature. After maturity of the rasagola, they are taken off the kadai and put in hot water (i.e 100 °C) for some time and then sugar syrup is added which makes “Odisha Rasagola” very soft and non-spherical in shape. For “Odisha Rasagola” preparation, cold water is not used.

6. Natural colour development in “Odisha Rasagola”

“Odisha Rasagola” is known for its natural colour development. Here, no artificial colour is used. By just blending fresh and stored sugar syrup in 60 : 40 proportion, along with cooking at 110 °C temperature for about 50 minutes, caramelisation of sugar takes place as a result naturally off white coloured variations are produced which gives unique quality to “Odisha Rasagola”. By just varying cooking temperature and duration, along with mixing fresh and stored syrup in different proportions, various off white coloured variations are produced. As “Odisha Rasagola” does not use any type of colour from external sources.

In all these processes, the standard operating procedure (SOP) laid down by The Food Safety and Standards Authority of India (FSSAI) are followed.

J) Uniqueness:

“Odisha Rasagola” is famous for its distinct quality, features and characteristics. Odisha being the centre of origin of rasagola has seen the impact of evolutionary process and technology infusion over hundreds of years in developing a unique quality rasagola called “Odisha Rasagola”, which has been influenced by its geography and cultural anthropology to a great extent in developing this unique product.

“Odisha Rasagola” is very soft to feel, juicy and non- chewy in consistency and can be swallowed without teeth pressure. Colour development of “Odisha Rasagola” is very specific, where without addition of external colour, various intensity coloured rasagolas are prepared. Generally, “Odisha Rasagola” are white in colour with round shape (non-spherical) but off white rasagolas are prepared by blending fresh and stored sugar syrup 60:40 proportion, along with cooking at 110 °C temperature for about 50 minutes, caramelisation of sugar takes place as a result naturally off white coloured variations are produced which gives special quality to “Odisha Rasagola”.

1. Chhena is prepared from the milk of native cow breed of Odisha.

Chhena for “Odisha Rasagola” is prepared from the milk produced from local breeds of cows of Odisha. As it is produced locally, its quality is greatly influenced by geographical factors of the area and genetic nature of the breed. Odisha is endowed with high rainfall (1500mm), high humidity, well-networked river system and their eroded alluvium built, fertile soils with varied topography, which help in abundant availability of green and dry fodder throughout the year. In Odisha, cow are generally open grazed and fed with green fodder with no or very little concentrate (grains, oilcakes and commercial feed). Generally, local breed cows of Odisha are low milk yielder with very good milk quality. Further, due to eating of

more green fodder, the quality of milk is improved which helps in producing high quality soft chhena. In Odisha, chhena is prepared from the natural milk without removal of cream, which makes chhena softer.

2. Use of tender (soft) Chhena

In “Odisha Rasagola”, tender chhena is used and its specific preparation method makes it soft in texture. In Odisha, chhena is prepared from the natural milk without removal of cream. Chhenapani (whey i.e. left-over liquid after extraction of chhena) is used as curdling agent. Milk is boiled in a kadai for 10-15 minutes at 85-90 °C and taken off from chulha (stove), allowed to cool for 10 minutes. When temperature lowers to about 70-75 °C, then chhenapani is sprinkled gently and mixed thoroughly to curdle milk. After curdling of milk, the container containing chhena and liquid is allowed to cool for 2-3 hours undisturbed. Thereafter, the entire content is strained through a white porous cotton cloth / gamuchha (Odisha handloom cloth traditionally used) to collect chhena. Chhenapani is collected separately and kept for future use.

3. Sugar syrup preparation

For “Odisha Rasagola”, sugar syrup is prepared by boiling sugar, milk and water at about 105 °C and impurities are removed number of times through straining.

4. Ingredients

For preparation of “Odisha Rasagola” tender (soft) chhena (prepared from low temperature boiling), suji and maida, small cardamom (Ilaichi) powder, milk and sugar are required. In contrast, rasagolas are prepared from chhena and sugar syrup only in other places.

5. Processing of ingredients

For “Odisha Rasagola” tender (soft) chhena, suji and maida, small cardamom powders are mixed together. The entire mixture is spread on the chhenapata gently in hand and again collected to form a heap and squeezed with hand pressure. Again it is spread in chhenapata and the process is repeated a number of times for about 20 minutes. This process is called kneading and locally it is known as chhennachakata. In this process, chhena tissues are broken and particles are separated to reduce its searing strain. The individual chhena particles are held together with the help of binding agents like suji and maida which results in development of soft and non- chewy characters. This is a very specialized skilled operation and can only be performed manually by the experienced experts of rasagola, which makes “Odisha Rasagola” very soft. Both suji and maida are sieved through fine mesh sieve, coarse particles and other physical contaminants are discarded, and only fine particles are used. Small cardamom seeds are grinded to finely powdered form after removing the seed coat, which helps in proper conditioning and flavoring “Odisha Rasagola”.

6. Rasagola preparation

“Odisha Rasagola” is prepared (cooked) in high temperature i.e. at 110 °C using the prepared sugar syrup. Simultaneously, water is also boiled in a specially designed double chulha to 100 °C. Rasagolas are cooked for 25 minutes at 110 °C. After maturity of the rasagola, they are taken off the kadai and put in hot water (i.e

100 ° C) for some time and then, sugar syrup is added which makes “Odisha Rasagola” very soft and its non-spherical shape. For “Odisha Rasagola” preparation, cold water is never used.

7. Natural colour development in “Odisha Rasagola”

“Odisha Rasagola” is known for its natural colour development. Here, no artificial colour is used. By just blending fresh and stored sugar syrup 60 : 40 proportion, along with cooking at 110 ° C temperature for about 50 minute, caramelisation of sugar takes place as a result naturally off white coloured variations are produced which gives special quality to “Odisha Rasagola” . By just varying cooking temperature and duration, along with mixing fresh and stored syrup in different proportions, various off white coloured variations are produced. Therefore, “Odisha Rasagola” does not use any type of colour from external sources.

K) Inspection Body:

Odisha Small Industries Corporation Ltd. (OSIC) has constituted an inspection structure to oversee the quality and regulating system of the Geographical Indication.

The quality of Odisha Rasagola will be monitored by an internal watchdog mechanism in order to maintain the uniform quality as per GI registration norm. The system of internal watchdog mechanism will be performed by the following committee:

Sl. No	Name of Member	Designation
1	President, Utkal Mistanna Byabasayee Samiti	Chairman
2	Managing Director, OSIC, Government of Odisha	Vice-Chairman
3	Representative from Patent Information Centre, Science and Technology Department, Government of Odisha	Member
4	Office-bearers of Utkal Mistanna Byabasayee Samiti- Two members	Member
5	Representative from Food Supplies and Consumer Welfare Department, Government of Odisha	Member
6	Representative from Department of Industries, Government of Odisha	Member
7	Representative from an NGO of National or International repute	Member

The following committee will help to regulate the use of Geographical Indication for the welfare of Odisha Rasagola producers. The committee will frame the terms and conditions for branding GI registered Odisha Rasagola and to regulate its users:

SI No	Name of Member	Designation
1	Additional Secretary to Govt, Micro, Small and Medium Enterprises Department, Odisha	Chairman
2	Representative from Department of Food and Public Distribution, Department of Food and PD , Krishi Bhawan, New Delhi – 110001	Member
3	Principal Scientist, ICAR-Indian Institute Of Water Management, Bhubaneswar - 751023	Member

4	Representative from Directorate of Export Promotion and Marketing, Government of Odisha	Member
5	Representative from Food Supplies and Consumer Welfare Department, Government of Odisha	Member
6	Representative from Utkal Mistanna Byabasayee Samiti	Member
7	Representative from Directorate of Agriculture and Food Production, Government of Odisha	Member
8	Representative from Department of Health and Family Welfare, Government of Odisha	Member

L) Others:

The general sanitation practices adopted, by producers of Odisha Rasagola:

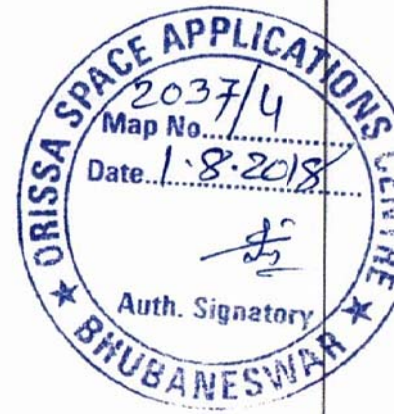
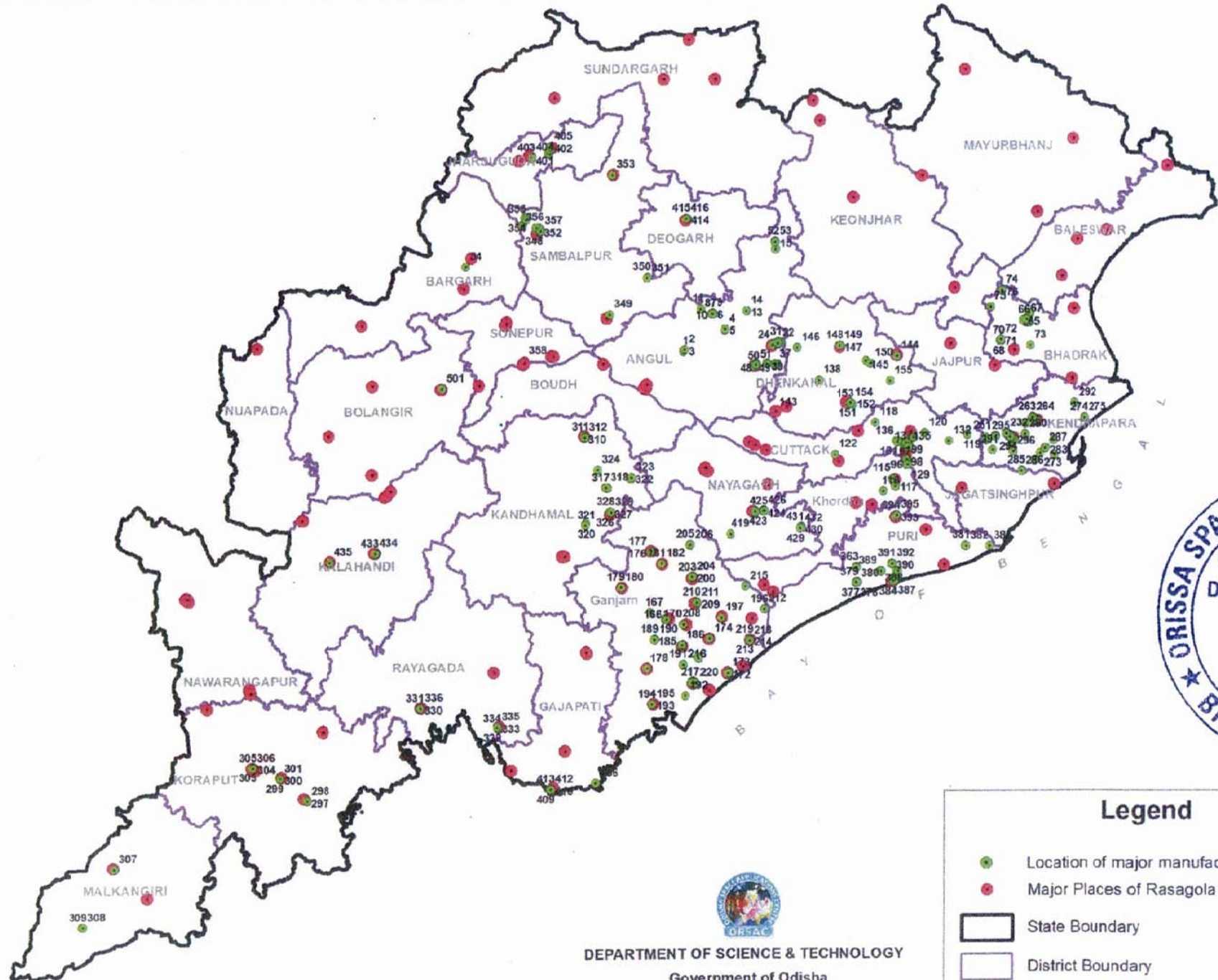
It is mandatory on the part of the producers of Odisha Rasagola to keep the production unit neat and clean. They have to sanitize it at regular interval following standard operating procedure as per provisions of the Food Safety Act, 2006 and 2011. All the utensils have to be cleaned thoroughly using approved sterilizers. All persons engaged in production process will ensure use of approved head cover, nose and mouth mask, hand gloves and shoes (to be used only in production unit) at the “Odisha Rasagola” production unit or workshop to prevent any type of contamination. They are not permitted to wear jewellery during production and handling. All inputs are to be stored in a neat and clean environment so as to ensure the protection against contamination from insect pests as well as pathogenic microbes. Similar procedure is also followed for post- production and storage handling of “Odisha Rasagola”.

The Food Safety and Standards Authority of India (FSSAI) approved packaging materials are only used. In order to increase self-life further, producers are using vacuum packing “Odisha Rasagola” in tin cans at higher temperature i.e. at 90 °C. In this process, the tin cans are cleaned first and then sterilized through autoclaving process and then vacuum packed followed by cooling in water. In all these processes, the standard operating procedure (SOP) laid down by The Food Safety and Standards Authority of India (FSSAI) are followed.

The handling of spoiled items would be as per provisions of the Food Safety Act, 2005 and 2011 and far away from the production unit in order to avoid chance of contamination.

MAJOR PLACES OF RASAGOLA AVAILABILITY IN ODISHA

0 30 60 120 180 240 Kms



Legend

- Location of major manufacturers of Rasagola
- Major Places of Rasagola Availability
- State Boundary
- District Boundary



DEPARTMENT OF SCIENCE & TECHNOLOGY
Government of Odisha

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:

