Chapter 6:
Application of Geographical Indication Act in Karnataka: An Assessment

This chapter attempts to provide an overview picture of the potential of GIs in State of Karnataka. According to a report on registration of Geographical Indications (GIs) released recently by the Union Ministry of Commerce and Industry, total application filed are 466, registered GI are 195 products in the country during the last ten years, Karnataka alone has claimed a lion's share of 32 GIs. The lead taken by Karnataka in getting GIs for its products augments the efforts made by both the government and voluntary organizations to protect and promote the state's cultural and biological diversity. The GIs will help the state to maintain exclusivity about its products.  

Details of Geographical Indications Registered in State of Karnataka, India

Mysore Silk

Name of GI: Mysore Silk

Name of Applicant: Karnataka Silk Industries Corporation Limited

[Government of Karnataka Enterprise]

Karakntaka State

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461 Newspaper, Deccan Herald Monday 09 December 2013 also Information available at http://ipindia.nic.in/girindia
462 Information compiled from GI Journals available at http://ipindia.nic.in/girindia
463 Information compiled from GI Journals No:03, available at http://ipindia.nic.in/girindia
Class & Type of Goods: 23 Raw Silk Yarn; 24 Textile and Textile Goods including Sarees 25 Readymade garments, made ups.ties &

Application No & Date of Filing: No:11 & 22-0702004

**Specification**

100% pure silk sarees in crepe-de-chine, Georgette with or without Gold Lace in Borders, Body, Palu [Cross Border] with or without prints and plain and printed dress materials. **Crop-de-chine**- 26/28 dealer untwisted Raw Silk Yarn in warp, 26/28 Denier 2 ply twisted yarn in weft, with or without gold lace in borders, body, pallu[cross borders] **Georgette**- 26/28 Denier 2 ply twisted yarn both in warp and dweft, with or without lace in borders body, cross borders and the continuation thereof.

**Geographical Area:**

“Mysore Silk” The manufacturing Unit is situated in the Mysore city Corporation Limits, Mysore is a district of the state of Karnataka.

**Uniqueness**

Karnataka Silk Industries Corporation Limited [KSIC] produces 100% Crep-de-chine fabrics using best quality yarn and using 65% silver and 0.65% Gold Lace
Zari tested at National Test Home, Chenni which is under the control of Minister of Defence, Government of India.

**Inspection**

Central Silk Board, Ministry of Textile and other- KSIC is the only company which produces 100% crep-de-chine fabrics using best quality yarn and using 65% silver and 0.65% Gold Lace Zari tested at National Test House, chenni which is under the control of Ministry of Defence, Government of India. KSIC is the only company which manufactures silk fabrics with different product range from cocoon to fabric.

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**Mysore Agarabathi & Mysore Agarbathi [Logo]**

Name of GI: Mysore Agarabathi & Mysore Agarbathi

Name of Applicant: All India Agarbathi Manufacturers’ Association FKCCI, Kempegowda Road, Bangalore.

Class & Type of Goods: 03 & Agarbathi/Oodabathi Manufactured

Application No & Date of Filing: 13 & 18 – Date’s: 11-08-2004: 19-08-2004

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**Specification**

464 Information compiled from – GI Journals No:03, pg:1-5 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

465 FKCCI-Federation of Karnataka Chamber of Commerce and Industry
A product which spreads fragrance when lighted through the medium of smoke, known popularly as agarbathi/Odabathi within the country and as incense or Joss sticks in other countries. Burning of incense is a centuries old tradition in the religious custom of all communities in Asian countries like India, China, Japan and others. Long ago incense was made mainly from aromatic resins of plant origin and fragrant wood dust from sandalwood, agar wood etc. Scholars agree that the earliest use of perfumes and fragrance especially incense was with the belief, that smoke of sweet smelling gums and spices, ascending upwards would delight Gods. The mental disposition [religious fervor] is to a great extent due to the inhalation of the volatilized terebinthinate constituent of incense which produce an obscure yet perceptibly stimulating effect and religiously devotional emotions.

**Geographical Area:**

Agarbathi, popularly known as Mysore Agarbathi originated in the State of Karnataka successor to the erstwhile state of Mysore. Mattipal is known as Hilmadi in Kannada. Mattipal or Halmadi is sourced from the tree Ailanthus malabarica which originally was found only in Karnataka, the successor state to the erstwhile princely state of Mysore. Further the bamboo available in shimoga, Karnataka possesses certain unique characteristics, which make it suitable for agarbathi.
**Uniqueness**

Agarbathi which originated from Karnataka was unique since the new materials used in its manufacture was originally found in this state only. For example, while sandalwood grows in many parts of India and various other countries, the sandalwood species Santalum album grew naturally in this state only. Ailanthus Malabaricum which yields Halmadi also known as mattipal, originated in this state. In the slokas these two ingredients find mentioned as constituted of Dasanga, Dhoopa and Agarbathi. The presence of ingredients as well as others conferred uniqueness.

**Inspection**

The All India Agarbathi Manufacturers’ Association [AIAMA] in collaboration with the Karnataka State Government has established R & D centre – FME R & D centre, 18/3 sampangiramanagar, Bangalore – 560 027, which will act as an Inspection Body to regulate quality testing and other related activities. Other:

The All India Agarbathi Manufacturers’ Association’s estimated turnover is Rs.7000 Cross.

**Bidriware**

Name of GI: Bidriware

Name of Applicant: Managing Director,

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466 Information compiled from –GI Journals No:03, available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

467 Information compiled from –GI Journals No: 10 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Karnataka State Handicrafts, Development, Corporation Limited

Class & Type of Goods:

6- Boxes, statues statuettes, Busts made of Meal: 21- Flower Vase, Trays: & 34- Cigar can and Ashtrays made of Metal - Type - Handicraft

Application No & Date of Filing:
No: 20 & 24-01-2005

Specification

Bidriware is an alloy of zinc, copper and other non ferrous metal. Pretty designs are engraved on it and there after inlaid with pure silver ware. The specifications of different Bidri items manufactured by KSHDC are - Phoolzadi box, Phoolzadibox -small; Aftaba Phoolzadi work: Flower vase Tarkashi work - Moghal Design : Buddha face: Flower vase Mehatbi work: Trusk up Elephant Phool zadi work: Paisted Moghal Box Tarkashi work; Box Mehatbi work, Box Mehtabi work; Nandi phool zadi work , Cigarbox sheet work, ahtray phoolzadi work, office set Mehatabi work; hexagonal box mehatabi work; round tray sheer work; and other variety of articles.

Information compiled from – GI Journals No:03, available at http://ipindia.nic.in/girindia
Geographical Area: It is produced in Bidar Town in Bidar District [Karnataka]
Bidar district is the northern most district of Karnataka. It is relatively a small
district. Bidar city where there is concentration of Bidriware articles.

Uniqueness
The making involves a special style of work called Damascening. The skilled
work of inlaying sliver and gold on zinc alloy and producing valuable articles is
very special. During the process of manufacturing, the bidriware are dipped in a
solution prepared with the soil available only around Bidar which has got
oxidizing properties.

Inspection
The applicants have informed that they are towards the establishment of an
Inspection Structure in consultation with the Development commissioner
[Headicrafts], Government of India.

Channapatna Toys and Dolls
Name of GI: Channapatana Toys and Dolls
Name of Applicant: Managing Director, Karnataka State Handicrafts
Development, Corporation Limited

469 Information compiled from –GI Journals No:09 available at http://ipindia.nic.in/girindia
Class & Type of Goods: 28 & Toys and Dolls, Handicrafts.

Application No & Date of Filing: No 23 & 07-02-2005

**Specification**

Channapatna different coloured Toys and Dolls [Lacquerware Products]

Channapatna Toys and Dolls. These are coated with lac in a variety of colours. Lacquerware product or otherwise called as channapatna toys are made out of wood and are manufactured in channapatna near Bangalore. The raw material used mainly for toys is hale wood which is very soft and light in weight and is grown near channapatna and Ramanagaram. It is ideally suited for lacquering.

**Geographical Area:**

Channapatana toys manufactured near Bangalore, Ramanagar, channapatana Taluk.

**Uniqueness** Channapatna toys and dolls are colourful in nature. This is made out of hale wood which is ideal wood to turn on the lathe for different shapes.

At present 868 member of artisan [lacquerware] are registered with KSHDC at channapatna.

**Mysore Rosewood Inlay**

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470 [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

471 Information compiled from –GI Journals No:11 pg :1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Name of GI: Mysore Rosewood Inlay

Name of Applicant: Managing Director, Karnataka State Handicrafts Development Corporation Limited

Class & Type of Goods: 19- Doors, Partition screens and veneers of Wood: 20- Statues, Statuettes of Wood and Furniture’s: 27Wall Hangings of Wood: 28- Jhoolas [swings] and toys - Handicrafts

Application No & Date of Filing: No:24 & 07-02-2005

**Specification**

Rosewood inlay is a craft where the flat surface of the Roos wood is scooped out in the desired designs and natural wood of different colours is inlaid in the hollow spaces to form beautiful pictures. The range of products manufactured by KSHDC are: Partition screen, carved mirror, Poojadoor carving, lamp stand china carved door, cabinet flower design, dining tables with six chairs, was hanging chest-Elephant designs, Jhoolas sofa set- Three seater, carved cots, divan, dasavathara inlay work.

**Geographical Area:** Rosewood Inlay is mainly practiced in Mysore city. This city, the headquarters of Mysore district is situated in the southern part of

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472 http://ipindia.nic.in/girindia
473 KSHDC- Karnataka state handicraft development corporation
Deccan peninsula and it forms the southernmost district of Karnataka state. Mysore city is known as one of the Garden cities of India and also known throughout the world as ‘City of Palaces”. The city is noted for pomp and gaiety of its traditional dasara festival. The total area of the Mysore taluk where in Mysore city is the headquarters.

**Uniqueness**

The uniqueness of rosewood inlay is that rosewood is initially carved according to the designs. The designs may be mythological scenes, wall panels, tables of different sizes, natural scenes, village life etc. the hollow places are then filled with wood of different colours according to requirement of designs.

**Mysore sandalwood oil**

<table>
<thead>
<tr>
<th>Name of GI:</th>
<th>Mysore sandalwood oil</th>
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</thead>
<tbody>
<tr>
<td>Name of Applicant:</td>
<td>Karnataka Soaps &amp; Detergents Limited [A Government of Karnataka Enterprise] Sandalwood Oil Division, Mysore, Karnataka State- India.</td>
</tr>
<tr>
<td>Class &amp; Type of Goods:</td>
<td>3- Natural oil extracted from the dressed sandalwood obtained from sandal trees, the rough processes at Mysore and Shimoga. &amp; Manufactured.</td>
</tr>
<tr>
<td>Application No &amp; Date of Filing:</td>
<td>No: 29 &amp; 18-03-2005</td>
</tr>
</tbody>
</table>
**Specification**

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 it is persistent heavy sweet, woody scent. The usage of sandalwood oil is part of the world civilization commencing from cradle to cremation. It is largely used in medicine, beauty aids and cosmetic preparation. It would act as an antiseptic, analgesic, antibiotic etc. the sandwood oil produced in the region is largely used as a excellent fixative in all the heavy and oriental types of perfumes. Its specification are: colour and appearance- nearly colourless to golden yellow : Odour: Relative density at 27/27 deg C.

**Geographical Area:**

Due to the unique and pleasant climate condition prevailing in the Mysore and Shimog District region in Karnataka State the sandalwood[santal tree] grown there has special quality more weight which gives higher yield of sandalwood oil, 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 and detergents limited, sandalwood oil division [Government of Karnataka Enterprise], the only producing unit for “Sandalwood oil” is
situated in the Mysore & Shimoga Mahanagara Palike limits in the state of Karnataka.

Uniqueness

Indian sandalwood oil specially produced in Mysore and 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 naturl aroma with long lasting fragrance, which is unique and has won the patronage and recognition all over the world.

Inspection

*Indian Standard Institutions and BSI*\(^{474}\) *Auditors of India* - The sandalwood oil produced is treated as per Indian standard Specification –IS-329 for its physiochemical characteristics such as colour, appearance specific index, santalol content, ester value and solubility etc.

Agmark Certification for Exports: Apart from testing as per 15 – 329, Agmark authorities draw samples for testing independently to award Agmark certification which is an international benchmark for quality.

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\(^{474}\) British Standard Institution [ BSI]Group is the world’s largest certification body. It audits and provides certification to companies worldwide who implement management systems standards. BSI also provides a range of training courses regarding implementation and auditing to the requirements of national and international management systems standards.
**Mysore Sandal Soap**

Name of GI: MYSORE SANDAL SOAP

Name of Applicant: Karnataka Soaps & Detergents Limited [A Government of Karnataka Enterprise]

Class & Type of Goods: 3- Soap & Industrial Products

Application No & Date of Filing: No 30 & 18-03-2005

**Specification**

The Mysore sandal soap is derived out of hundred percent biodegradable 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 natural essential oils viz clove, patchouli, Gernuum, palmrosa, petitgrain, orange oil etc. which would act as natural skincare conditioners known since from ancient Ayurvedic times. The soap is in unique oval shape, and neatly wrapped in Glassine Paper, to protect the fragrance, moisture and freshness of soap, packed in traditional carton boxes and is available in 17g, 75g, 125g and 150g packs [round shape], Mysore sandal gold -125g and Baby soap – 75g in “S” oval shape.

**Geographical Area**

Mysore district is situated in the southern part of Deccan Peninsula and is form the southernmost district of Karnataka state.

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475 Information compiled from –GI Journals No:9, pg-1-8, available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

476 Santalum album the the botanical name of sandalwood, is grown in southern India particularly in the region of Mysore at an altitude ranging from 2000 to 3000ft. it is also planted [by seed] particularly in the state of Mysore, the
Mysore sandal soap manufacturing unit is situated in the Bangalore Mahanagara Palike Limits, Bangalore, the capital city of Karnataka due unique and natural Forest condition prevailing in the Mysore District region and adjoining areas, 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.

**Uniqueness -**

KSDL\(^{477}\) 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 released in well equipped laboratory, which is under the control of General Manager [R&D and Quality Assistance Dept] and the laboratory approved by Dept. of Scientific & Industrial Research, Government of India, New Delhi.

**Inspection -**

Bureau of Indian standards and ISO certificate of company for ISO 9061-2000 for quality standards and ISO 14000 for environmental standards

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\(^{477}\) Karnataka Soap and Detergent Limited

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principal producing region of the wood and essential oil. The tree which may attain a height of 60to 65 feet, is actually an obligate hemiparasite plant. Mysore state has the best suitable climate condition with historical support in the dey deciduum belt in the banks of Cauvery rivers from north to south, in a well drowned loamy soil suitably grown in minimum 20 to 25 inch rainfall per year but 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.
**Kasuti embroidery**

Name of GI: Kasuti Embroidary

Name of Applicant: Managing Director, Karnataka State Handicrafts Development Corporation Limited

Class & Type of Goods: 26 & Embroidery Handicrafts

Application No & Date of Filing: No:31 & 31-03-2005

**Specification** - The kasuti embroidery of Karnataka is a special craft practiced mainly in Dharwad district [Karnataka]. The secret of this age old craft is that it can be done only by counting the threads of weft and warp of cloth and no design can be traced or implemental as outlines. The whole work is time consuming as it involves precision and embroidery on both sides of the cloth. Traditionally it is used on Ilkal sarees and blouse pieces. Initially women folk practiced temple motifs and designs. The kasuti embroidery is reflective of strong traditional designs like palanquins, elephants and creeping.

**Geographical Area:** Dharwad District in Karnataka. Dharwad district is one of the district of Northern Karnataka. The district is bounded by Belgaum district in the North, Haveri district in south, Gadag district in East and Utterkhand district in West.
**Uniqueness**  Kasuti work involves precision and embroidery on both side of cloth and time consuming.

**Mysore Traditional Painting**

Name of GI: Mysore Traditional Painting

Name of Applicant: Managing Director, Karnataka State Handicrafts Development Corporation Limited

Class & Type of Goods: 16 – painting & Handicrafts

Application No & Date of Filing: No : 32 & 31-03-2005

**Specification**

The Mysore painting is one which is executed on paper based on cloth or wood.

A special relief work called “gesso” [pure gold lay] is done to enhance the Jewellery and other embellishment in the paintings

**Geographical Area:**

Mysore district is situated in the southern part of Deccan Peninsuls and is form the Southern most distict of Karnataka state.

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Information compiled from –GI Journals No:11,pg: 1-4 available at [http://ipindia.nic.in/gijindia](http://ipindia.nic.in/gijindia)
**Uniqueness**

The Mysore School does not use stone and the relief work is subtle. The tool work is delicate. In case of Mysore paintings, the artist has the flexibility to use wider spectrum of colours and need not necessarily restrict the painting to the deep primary colour. Mysore school, the use of light and shade effect is more predominant.

**Coorg Orange**

Name of GI: Coorg Orange

Name of Applicant: Director of Horticulture, Department of Horticulture, Government of Karnataka.

Class & Type of Goods: 31 & Horticultural Product - Orange

Application No & Date of Filing: No: 33 & 31-03-2005

**Specification**

**Habit** : Orange is a spreading shrub or a small tree reaching a height of about 7-8m. **Root**: Tap root system it goes down up to 1-2.5m with plenty of fibrous roots. **Stem**: Cylindrical, this is slightly thorny below and unarmed of upper regions. Bark grayish black thin. **Branching**: Profuse branching, branching starts

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479 Information compiled from –GI Journals No:08,pg: 1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
at a height of 1-2m, from the base, branches are spirally arranged on main stem and are very slender.

**Geographical Area**

Coorg Orange is grown in the Kodagu, Hassan and Chikmangalur District at Karnataka. Coorg orange is a variety of orange with thin, loose peel coorg, a mountainous region of the Western Ghats.

**Uniqueness**

Though there are over hundreds of varieties of citrus fruits grown in the world, coorg orange surpasses all owing to its characteristics such as medium sized, fairly light skinned orange yellow fruits having dark orange pulp, being tender, juicy with a rich flavor and excellent blend of acid and sugar. High rain fall and duration of rainfall in Coorg [Kodagu] and surrounding regions and also hilly terrain with well drained soil gives the specific taste, aroma and keeping quality to this particular cultivar. It is unique to this particular region only and if it is grown in places other than coorg. It loses that specific taste, aroma and keeping quality.

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480 Information compiled from –GI Journals No:08, pg: 1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

481 Information compiled from –GI Journals No:08, pg: 1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
**Inspection:** Department of Forestry and Environmental Science, GKVK Campus, University of Agricultural Science Bangalore has agreed to be the Inspection Body to regulate quality standard parameters of the application.

**Mysore Betel Leaf**

Name of GI: Mysore Betel Leaf  
Name of Applicant: Director of Horticulture, Department of Horticulture, Government of Karnataka.  
Class & Type of Goods: 31 & Horticultural Product - Betel Leaf  
Application No & Date of Filing: No: 34 & 31-03-2005

**Specification**

**Habit:** A green leafy vine growing as a ground cover or small climber, very similar in growth habits to pepper. Root: Tap root system, often rooting at lower nodes: **Stem:** slender with longitudinal furrows, twining around the support with dimorphic branching. The vegetative climbing branches are orthotropic and produce plagirotropic side branches which are reproductive in nature, nodes, enlarged, 25-20 cm apart. The reproductive branches generally do not have any adventitious roots and do not produce any vegetative or climbing branches. Adventitious roots arise from the nodes, which cling to the supporting plant and

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482 Information compiled from –GI Journals No:08, pg: 1-5 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
help in climbing. **Leaf**: Leaves simple, alternate, up to 20x11 cm, ovate, cordate at base, slightly auricled, asymmetrical, shortly acuminate at apex, margin entire, blade glabrous, light green above and dark at undersurface. **Inflorescence**: Dense fleshy spikes up to 7 cm long, pendulous, arise from the leaf axils. **Flower**: Flowers very minute, dioeciously, bracteates, crowded, perianth absent stamens2, hypogynous, filaments usually distinct. Ovary superior, 1-loculed, stigma 5-6, ovule solitary, basal orthotropous. **Seed**: seed small with endosperm and a minute embryo.

**Geographical Area**

Mysore Betel Leaf is grown in the Mysore District of Karnataka.

**Uniqueness**

Though there are over hundreds of varieties of betel leaf grown in India, Mysore veelyedele surpasses all owing to its characteristics such as heart shaped leaves, hot taste and smooth texture to the leaves. The presence of black clay soil with moderate rainfall and temperature make Mysore veelyedele unique to that particular locality, where it brings specific hot taste and smooth texture to the leaves, which is very characteristic to that area. The occurrence of rough texture and pungent taste as observed if it is grown outside this region. These unique characteristics of Mysore veelyedele are due to a combination of the inherent

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483 Information compiled from –GI Journals No:08,pg: 1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

484 Information compiled from –GI Journals No:08,pg: 1-4 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
genetic constitution of the Mysore veelyedele and the geographical region where it is grown. These characteristics of Mysore veelyedele cannot be replicated by growing the same variety in areas other than Mysore.

**Inspection:**
Department of Forestry and Environmental Science, GKVK Campus, University of Agricultural science Bangalore has agreed to be the Inspection Body to regulate quality standard parameters of the application.

**Nanjangud Banana**
Name of GI: Nanjanagud Banana

Name of Applicant: Director of Horticulture,
Department of Horticulture,
Government of Karnataka

Class & Type of Goods: 31 & Horticultural Product - banana
Application No & Date of Filing: No: 35 & 31-03-2005

**Specification**

**Habit:** Stoloniferous shrub.  
**Leaves:** Margins of the leaf stalk and par of the leaf sheath near the leaf stalk are red to a width of 0.4 cm. leaves glucose below, petiole yellowish green, very glaucous, 38.1 cm long, circumference, 11.43 cm,
channel of petiole 1.25 cm wide, 1.9 cm deep, margin red, 0.4 cm broad. **Lamina**: Elliptic, 1.88m long 66.04 cm, broad, lamina base right side 7.76 cm shorter than the left side. Broadly obtuse, left side acute, apex of lamina right side truncate. Number of leaves 36 with average monthly emergence of 3, short blades 2, bottom large or small, erect or dropping, absent in some, 71.12 cm long, lamina portion 48.26 cm long 36.83 cm broad. **Inflorescence**: Peduncle glabrous, 48.26-53.34 cm long, circumference 15.8-16.5 cm, position of mature bunch pendulous and nearly parallel to the stem. It has a female, 4-10 hands of persistent male in the bottom and rest deciduous male flowers, fertile axis 45.72 cm, long sterile axis 76.2-91.44 cm long. **Perigonium**: Keels are fairly prominent in the lower series while those of the upper series are not prominent, pale white with often brown spots or sometimes brown blotches, margins hyaline 4.7 cm long 1.7 cm broad, apex 3 lobed with 2 very small lobes at the sinuses. Lobes yellowish scales cream colored, hyaline, apex erect, 2 mm long, yellowish, ridges 2 or 3, prominent, 2.6 cm, long 2.1 cm broad. **Fruit**: Tapers to apex, apex 0.6 cm long, nearly terete, 2 ridges prominent, dried stales often persistent about 50-80 in a bunch, ripe fruits drop off rather easily from the pedicel, rind rather thin, ripening to yellow often with yellow spots, pulp cream colored, very sweet with an excellent flavor.

**Geographical Area:**
Nanjanagud Banana is the variety of banana grown in the Mysore and Chamaraj Nagar district of Karnataka. It was widely cultivated in the Nanjanagud Taluk of Mysore District in the earlier period, hence the name was derived. Now it is cultivated in different areas of both Mysore and chamaraj Nagar districts. It is the Southern dry zone of Karnataka.

**Uniqueness:**

The Nanjanagud Banana is famous for its delicious taste and unique flavor, which is influenced by black clay alluvial saline soils of Nanjanagud [Deverasan halli] and unique method of organic cultivation [not using any inorganic fertilizers]. If this particular stop is grown elsewhere it will lead to development of hand lumbs in the fruit and lose the particular characteristic aroma, which actually limits its cultivation in other places. The beautiful aroma spreads to nearly areas indicating the presence of Banana. Ripen fruits easily drop off from bunch and ripen fruits can be stored up to 1-2 weeks. The unique characteristics of Nanjanagud Banana are due to the combinations of inherent genetic constitution of the Nanjanagud Banana variety, the geographical area where it is grown and organic cultivation.

**Inspection:**

Department of Forestry and Environmental Science, GKVK Campus, University of Agricultural science Bangalore has agreed to be the Inspection Body to regulate quality standard parameters of the application.
**Mysore Malligae**

Name of GI: Mysore Malligae  
Name of Applicant: Director of Horticulture, Department of Horticulture, Government of Karnataka  
Class & Type of Goods: Horticulture products falling in Class 31, Jasmine Flowers  
Application No & Date of Filing: No; 69 & 24-07-2006

**Specification**

Flowers very fragrant. Pedicel 0.3-2 cm. calyx glabrous or sparsely pubescent; lobes 8-9, linear, 5-7mm. Corolla tube slightly pinkish, 1.5 cm long petals pure white, lobes oblong to sub orbicular, 5-9 mm broad. Berry is purple black, globose, about 1 cm in diameter.

**Geographical Area:**

This particular variety is being grown only in and around Mysore and Srirangapatna taluk of Mandya district; hence the name Mysore jasmine [Mysore malligae]. Owing to the proximity of all these areas to Mysore city and erstwhile kingdom of Mysore, the name Mysore jasmine [Mysore malligae] is

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Information compiled from – GI Journals No:14 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

**Uniqueness**

The unique characteristic of the flower is its high fragrance\(^486\). The high volatile oil [essential oil] content in this variety is influenced by sandy loam soil with comparatively high soil prevailing in this region [Mysore and surrounding areas]. The dry and warm weather with low humidity prevailing in the region around Mysore and Srirangapatna taluk of Mandya district\(^487\). The dry warm climate adds to the favorable environment to the crop, which is responsible for the particular fragrance of the flower. If this particular crop is grown elsewhere, it will lead to the loss of the particular characteristic fragrance, which actually limits its cultivation in other places.

**Udupi Malligae**\(^488\)

Name of the GI: Udupi Malligae

Name of Applicant: Director of Horticulture, Department of Horticulture, Government of Karnataka

Class & Type of Goods: Horticulture products falling in

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\(^{486}\) The beautiful fragrance spreads to nearby areas indicating the presence of Mysore jasmine

\(^{487}\) There are over more than 8 varieties of jasmine grown in Karnataka, Mysore jasmine dominates all other jasmine varieties because of its to unique characteristics such as high fragrance. Therefore it is mainly used for decorative purposes and for making special type of garlands used mainly in marriage and other decorative purposes.

\(^{488}\) The beautiful fragrance spreads to nearby areas indicating the presence of Mysore Jasmine.
Class 31, Jasmine Flowers

Application No & Date of Filing: 70 & 24-07-2006

**Specification**

Flowers in cymose inflorescence and borne in the axils of the leaves and also terminal. Calyx 6, petals 6-8, bracteates. Fruits small, 0.4-0.5 cm in diameter.

**Geographical Area:**

Udupi Malligae is mainly grown in the coastal regions of Udupi district and surrounding villages viz., Shankarapura, Belmannu, Modumbe, Panlimar, Undoor Ennaje, Katpadi.

**Uniqueness:**

The unique characteristic of the flower is its fragrance. The volatile oil [essential oil] content and the unique flavor of this variety are influenced by laterite soil conditions of the region, heavy rainfall from southwest monsoon and the warm humid weather with high humidity prevailing in the region. If this particular crop is grown elsewhere, it will lead to the loss of the particular characteristic fragrance, which actually limits its Cultivation in other places. The unique characteristics of Udupi jasmine are due to the combinations of inherent genetic constitution of the variety and the geographical area where it is grown. The characteristics like moderate fragrance and good keeping quality of buds [shelf-
life of 3-4 days in bud condition], cannot be replicated by growing the same variety in areas other than Udupi district.

**Hadagali Malligae**

Name of GI : Hadagali Malligae

Name of Applicant: Director of Horticulture ,
Department of Horticulture ,
Government of Karnataka

Class & Type of Goods: 31 & Jasmine Flowers

Application No & Date of Filing: 71 & 24-07-2006

**Specification**

Plant is small shrub with little scandent nature. Leaves simple, thick, margin folded upside, slightly pubescent. Flowers borne in auxiliary cymes. Flowers with long corolla tube around 1 cm long. Petals 7, spreading, white in colour.

**Geographical Area:**

This particular variety is grown in Huvina Hadagali and surrounding areas. Huvina Hadagali is a taluk of Bellary district in Karnataka State. The name Hoovina Hadagalli gets by the extensive cultivation of these flowers.

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489 Literally huvina hadagli means ‘the village of flower boats’
490 Information compiled from –GI Journals No;14 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Uniqueness:

The unique characteristic of the flower is its fragrance. The volatile oil [essential oil] content in this variety is mild, which seem to be influenced by dry sandy soil prevailing in the region around Hadagali taluk of Bellary district. The dry climate [low sparse rainfall] also adds to the favorable environment to the crop, which is responsible for the particular fragrance of the flower. If this particular crop is grown elsewhere, it will lead to the loss of the particular characteristic fragrance, which actually limits its cultivation in other places. The beautiful fragrance spreads to nearby areas indicating the presence of Hadagali jasmine.

Ilkal Sarees

Name of GI Ilkal Sarees

Name of Applicant: The Commissioner of Textile Development and Director of Handlooms and Textiles, Government of Karnataka

Class & Type of Goods: 24 & Manufactured Goods & Textiles - Sarees

Application NO & Date of Filing: No 76 & 16-10-2006

Geographical Area:

Ilkal is medium sized town in Bagalkote district. The town is located in a valley that lies in South-East corner of Bagalkote district and is quite close to the
The town falls within the jurisdiction of Hungund taluk and lies at a distance of about 12 kms South of taluk head quarters. Between these two towns, Ilkal is an important centre of trade, commerce and industry.

Among other weaving centres where Ilkal sarees produced are as follows:

- Hungund Taluk
- Badami Taluk
- Koppal District - Kustag Taluk
- Gadag District.

**Uniqueness:**

- The uniqueness of saree is joining of the body warp with pallv warp with a series of loops locally called as TOPE TENI technique,
- The weaver will gait only 6 yards, 8 yards, 9 yards warp due to above TOPE TENI technique, KONDI technique is used for weft through inserting 3 shuttles
- Pallau portion-Design: ‘TOPE TENE SERAGU’ Normally in tope teni seragu 3 solid portions would be in red colour, and in between 2 portions in white colour.
- Tope teni seragu has been regarded as a state symbol and was greatly respected during festival occasions.
• Traditional Borders: Chikki, Gomi, Gadidadi and modern Gaythri are unique ones in Ilkal sarees – width ranging 2.5’ to 4’. Border colour uniqueness: Red usually or Maroon dominates

**Inspection Body:**

It is proposed by Department of Handloom and Textiles, Government of Karnataka to form a core team towards ensuring standards, quality, integrity and consistency of goods. The team of members would be

- Dy –Director Textiles, Department of Handlooms, Government of Karnataka, Bagalkote – Member Secretary.
- Dy –Director, Weavers service centre, Bangalore –Member.
- Central silk Technological Research Institute, Bangalore Member.
- Leading societies at Ilkal –Member – two numbers,
- Karnataka Handloom Development Corporation, Ilkal town –Member
- National Institute of Fashion Technology, Bangalore – Member
- A representative from Master weaver.

**Ganjifa cards of Mysore**

Name of GI: Ganjifa cards of Mysore

Name of Applicant: Development Commissioner [Handicrafts], Ministry of Textile, Government of India.

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491 Information compiled from –GI Journals No: 20 available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Class & Type of Goods: 16 & Handicraft Playing Cards.
Application No & Date of Filing: No 60 & 26-07-2006

**Specification:**

Ganjifa cards in different sizes, shapes are made. The number of cards for each theme varies from 16 to 900 cards. Motifs of animals, birds, nude figures, sword, leaves and zodiac signs etc. themes are drawn on the cards. Traditionally the design motifs were selected from Agamas, Upanishads, Ramayana, Mahabharatha, Bhagavatgeetha, Puranas, Jain, Buddhist Literature Shakta, shaivya, vaishnava, Ganapathy, Advaitya, Dwaitya, etc. The details of design motifs could be seen with microscope.

**Geographical Area:**

Ganjifa Cards of Mysore [Karanataka] is practiced at Vidyaranyapuram, Gokulam, Ashoka road in Mysore; Srirangapattna in Mandya District, Ulsoor, Srinagar, Hanumanthanagar, Vijayanagar, Jayanagar Bangalore areas of Karanataka State.

**Uniqueness:** Ganjeefa/ Ganjeepha [also god’s play / game or chadd] are the different names of a game played with cards which is of God’s images along with bunch of precious craft.

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492 For the epic Ramayana story 28 to 1008 cards are made, for Dasavatara 120 cards made.
### Navalgund Durries

<table>
<thead>
<tr>
<th>Name of GI:</th>
<th>Navalgund Durries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Applicant:</td>
<td>Development Commissioner [Handicrafts]</td>
</tr>
<tr>
<td></td>
<td>Ministry of Textile, Government of India.</td>
</tr>
<tr>
<td>Class &amp; Type of Goods:</td>
<td>27 &amp; Handicraft Rugs carpets and durries</td>
</tr>
<tr>
<td>Application No &amp; Date of Filing:</td>
<td>61 &amp; 26-07-2006</td>
</tr>
</tbody>
</table>

#### Specification:

There are three types of durries in Navalgund. Following two types are woven on vertical looms by women of Muslim [Sheikh-sayeed] community.

1. **Navalgund Jamkhan:** At present, Jamkhans are woven in 3 different sizes 3’*5’, 9’*6’, or 6’*9’. Jamkhan is used only as floor covering for special occasions in the house like marriage functions. Previously people used to get Jamkhans woven of the size of their verandahs or according to required sizes.

2. **Ja-Namaaz-Ja-Namaaz:** is a prayer mat, which is used by only Muslim community. In Urdu Ja-namaaz means a place for worshipping God. The intended use sometimes determines both design and size as in the Janamaaz because a Muslim must carry it everywhere. Ja-namaaz is relatively small about 2’*4ft.

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493 Information compiled from –GI Journals No: 20 available at [http://ipindia.nic.in/giindia](http://ipindia.nic.in/giindia)
3. Guddar- This is the third type of floor covering as well as a covering for stored grains and is woven by different group of weavers in Navalgund, which has got no connection with Jamkhan weavers. To make a guddar 9” broad and 18’ long stripes are stitched together. This fabric is warp faced and patterns in stripes are made using different colours in the warp. In Jamaaz except Mihrab it decorated with geometrical floral motifs but no animal or bird figure in it. The single Jamaaz is always woven on the loom in such a way that the length of Jamaaz becomes a width of the warp, which is generally 4 feet. That reduces the number of interlacements per pick in weaving. There is another kind of Jamaaz, which is 4’ feet broad and 15-20 feet in length. In this, the mihrab is repeated for number of times according to length of Jamaaz.

Geographical Area:
Naval-gond or Navalagunda [Kannada] is a Panchayat town in Dharwad district in the Indian State of Karnataka. Navalgund is situated 35km from Hubli and is famous as birth place of ‘Jamkhans’, the floor covering woven using cotton ropes or carpet.

Uniqueness: Durries are woven all over the country in infinite varieties. All these durries from different places in India are woven on a horizontal ground loom. However Navalgund are woven on a primitive vertical loom.
**Inspection Body:**

1. Regional Director [H] Southern Region, /o DC [Handicrafts], Chennai.
2. Chairperson, Crafts council of India, Chennai.
3. Representative from a Handicraft NGO.
4. Representative from NID.
5. A non-official member associated with art & craft.

**Karnataka bronze ware**

Name of GI: Karnataka bronze ware


Class & Type of Goods: Class:6, Religious idols, temple bells, Vessels and other ritual ware falling in 57 Handicraft.

Application No & Date of Filing: No 62 & 26-07-2006

**Specification:** Bronze is a mixture of copper and tin alloys. Those containing more than 11% tin have no engineering applications because of their increasing brittleness and hence, decreasing ductility. However, high-tin bronzes containing 20-30% tin, also known as bronze or speculum or bell metal, have long been...

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494 Information compiled from –GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
shaped and utilized as consumer, articles such as mirrors, kitchen wares, musical instruments, bell and ornaments in many parts of the world, including India.\footnote{The craftsmen who make the images in Bronze are known as ‘Stapathies’. They should be well versed in ‘dhyanaslokas’, which gives the physical attributes to the deity. This helps stapathy decide proportions of bodyof the image. The traditional crafts persons were an unbroken chain of evolution passing from teacher to the disciple and father to son.}

**Geographical Area:**

The craft is practiced in districts of Bangalore, Kolar, Chitradurga and Mandya of Karnataka.

**Uniqueness:**

The bronze casting process in Karnataka is ritualistic and has been practiced as a traditional craft till now since the last 200 years without changing the process. Another interesting part to note is the divisions done for a particular sculpture prior to its making which is very specific to Karnataka and is based on the *Shilpashastras*.\footnote{Shhilpashastras – Before taking up the making of wax model for masterpiece, the shloka given in the shilpashastras is chanted and details are worked out as per the drawing and followed with the preparation of wax modeling. The artisan takes note of the proportion and measurements as laid down in shilpashastras for icon making and makes a pattern rule. This was earlier done with a narrow ribbon of coconut tree leaf cut to the icon length requirement and folded at different lengths in proportion to the length of various parts of the icon.} Now, artisans just use the drawings from their ancestral databank. The unit of measurement in icon making is *tala*,\footnote{The tala is divided into 12 equal parts called angulas [equivalent to the breadth of a finger]. Each angula is divided into eight yava [the size of a barley grain] and so on until the smallest unit, a paramu [smaller than the end of a single hair]. The craftsmen use traditional tools, most of which are made by them. Some examples of the proportion system: Genesha Panchatala, Rama and Lakshmana ashtatala. The incarnations of Vishnu deshatala, Lord Shiva and his manifestations navatala Arm length 2.5 times tala Thigh width tala Crown 1.5 times tala.} which is the distance between the hairline and the end of the lower jaw.
The craftsmen could use his ingenuity only within the limits of these rules. This may have prevented any real originally artistic creations, but it did ensure aesthetic production of images\textsuperscript{498}.

**Inspection:**

1. Regional Director [H] Southern Region, O/o DC [Handicrafts], Chennai.
2. Chairperson, Crafts Council of India, Chennai.
3. Representative from a Handicraft NGO
4. Representative from NID
5. A non-official member associated with art & craft.

**Molakalmuru Sarees\textsuperscript{499 500}**

<table>
<thead>
<tr>
<th>Name of GI</th>
<th>Molakalmuru Sarees</th>
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<tbody>
<tr>
<td>Name of Applicant</td>
<td>The Commissioner for Textile Development and Director of Handlooms and Textiles, Government of Karnataka.</td>
</tr>
<tr>
<td>Class &amp; Type of Goods</td>
<td>24 &amp; Manufactured goods, Textiles.</td>
</tr>
<tr>
<td>Application No &amp; Date of Filing</td>
<td>No 77 &amp; 16-10-2006</td>
</tr>
</tbody>
</table>

\textsuperscript{498} The figures of deities are ideals rather than copies of real human figures. The Nataraja is meant to depict joy and sense of victory experienced during cosmic dance rather than the mere portrayal of a dancing figure. The image of Buddha rises above mere contemplation and seeks to depict perfect equilibrium and bliss.

\textsuperscript{499} Information compiled from – GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

\textsuperscript{500} The weaving of pure silk cloth and pure gold and tested saree are particular features and specialty of Molakalmur. The uniqueness of the saree is its contrast colour in pallav and border portions as compared to the colour of body portion, i.e. pallav and border – one colour, Body –another colour.[3]Towards attaining contrast colours in border and pallav portions three shuttles are used i.e. 2 shuttles for the borders and pallav and 1 shuttle for body portion.
**Specification:**

Molakalmuru silk sarees are woven using pure silk, pure gold and tested zari.

**Geographical Area:**

Molakalmuru Taluk in Chitradurga District, Karnataka which is Molakalmuru taluk is in Chitradurga District- about 250 kms from Bangalore. It is situated about 6 kms interior to the Bangalore-Bellary National Highway and it is in the Karnataka – Andhra Border. Raidurga is about 10 kms from Molakalmuru. Molakalmuru is situated in a dry place with rocky hills on one side and is a drought prone area. The main occupation of the people is weaving next to agriculture. Most of the weavers of Molakalmuru belong to Sokulasali, Pattasali and Padmasali communities.

**Uniqueness:**

Molakalmuru sarees are known for the last 70-80 years for sheer texture, butta, motifs. Colour Uniqueness: Mainly dark colours like Maroon, Red, Blue, Mustard, Green, Yellow, Snuff, Pink, and Black are used in Molakalmuru sarees. Design Uniqueness: The traditional designs of Molakalmuru sarees are Hamsa.

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501 The sokulasali community are the people migrated from Maharashtra. It is also said that they are one of the branches of Chatrpati Shivaji community. Pattasali’s belong to Ranibennur in Karnataka and Padmasalis are of Melkote. In the course of time, probably due to political invasions and social relationship, weavers from different areas migrated to Molakalmuru and now it is one of the Oldest and famous silk weaving centers in Karnataka. The weaving of pure silk cloth is a particular feature of Molakal feature of Molakalmuru taluk and silk fabrics manufactured here have a good market in the district and other parts of the state. Molakalmuru is also a place of tourist’s interest and visitors have a variety of sight seeing places in the taluk.
[ii] Rudrakshi  [iii] Vanki  [iv]Lotus  [v]Peacock  [iv]Mangoes  [vii]Gandaberunda etc., In the pallav the designs are bigger in size than the body. Normally the designs are coming in both sides of borders. The colour of pallav warp and weft is the same as that of border colour by using tie and dye technique. Sarees viz [i] Rudrakshi, Balamani, Disco, Lakshadeepa are quite famous.

Inspection:

It is proposed by Department of Handlooms and Textiles, Government of Karnataka to form a core team towards ensuring standards, quality, integrity and consistency of goods. The team of members would be;

1. Dy-Director Textiles, Department of Handlooms, Government of Karnataka, Bagalkote-Member Secretary.
2. Dy Director, Weavers service centre, Bangalore – Member.
3. Central silk Technological research Institute, Bangalore,-Member.
4. A member from a leading society in Molakalmuru.
5. Karnataka Handloom Development Corporation, Ilkal town- Member.

502 Other uniqueness:
The weavers involved in this trade are long standing and hereditary weavers in trade and are well experienced. The yarn used in Molakalmuru sarees are twisted and of fine quality silk yarn and even after long use, these threads never slips out and its original shape and appearance are retained for ever. Molakalmuru sarees are constructed as follows, the quality of Molakalmuru sarees is identified by reed and picks. Reed: 120 Nos-110-120 threads /Inch.Picks:3Ply yarn.
**Monsooned Malabar Arabica Coffee**

Name of GI: Monsooned Malabar Arabica Coffee

Name of Applicant: Coffee Board [Ministry of Commerce & Industry], Government of India.

Class & Type of Goods: 30, Coffee Agricultural Goods.

Application No & Date of Filing: No: 85 & 05-04-2007

**Specification:**

The Monsooned Malabar Arabica Coffees are prepared and traded in four different grades viz., Monsooned Malabar Arabica – AAA; Monsooned Malabar Arabica – AA; Monsooned Malabar Arabica – A and Monsooned Malabar Arabica Triage.

**Geographical Area:**

[‘Monsooned Malabar Robusta Coffee’ from India]

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503 Information compiled from GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)

504 The specifications prescribed for various grades of Monsooned Malabar Arabica coffee are given below:

- **MONSOONED MALABARA RABICA TRIAGE**: Minimum 90% by weight retention on a sieve with round holes of 6.00 mm [screen-15], not more than 1.5% by weight shall pass through a sieve with round holes of 6.70 mm [screen-17]; clean garbled; Maximum 3% by weight: Nil.

- **MONSOON ED MALABARA**: Minimum 75% by weight retention on a sieve with round holes of 6.00 mm [screen-15]; clean garbled; Maximum 3% by weight: Nil.

- **MONSOON ED MALABARA**: Minimum 90% by weight retention on a sieve with round holes of 6.70 mm [screen-17]; not more than 1.5% by weight shall pass through a sieve with round holes of 7.00 mm [screen-13]; clean garbled; Maximum 2% by weight: Nil.

- **MONSOONED MALABARA**: Minimum 90% by weight retention on a sieve with round holes of 7.10 mm [screen-18]; not more than 1.5% by weight shall pass through a sieve with round holes of 7.70 mm [screen-19]; clean garbled; Maximum 2% by weight: Nil.
Monsooned Malabar Arabica coffee is carefully prepared by using the raw coffee beans [Green beans], obtained from the whole crop cherry of Arabica [Coffea Arabica L], grown in different regions of the country are used for preparing Monsooned Malabar Arabica coffee. The Arabica cherry coffee beans are produced in coffee estates located in the following Arabica coffee growing regions of the country;

- Karnataka State: Baba Budan Giris, Chikmagalur, Manjarabad, Coorg and Billigiris regions
- Tamil Nadu State: Nilgiris, Sheveroys, Pulneys and Anamalais regions.
- Andhra Pradesh & Orissa: Araku Valley region.

Monsooned Malabar Arabica coffee commends a premium in overseas market not only for its distinctive quality also for its best blending attributes. These coffees are mainly used in blends to add body, crema and increase sweetness in the cup. India has established its unique identity as a single source of Monsooned Malabar Arabica coffee to the world market. During 2006-2007, India exported about 3,000MT of Monsooned Malabar Arabia coffee with an export earning of Rs.34.6 crors\(^505\).

**Uniqueness:** The Monsooned Malabar Robusta coffee is unique to only India. This has pioneered the process of monsooning of coffees for the first time in the

\(^505\) Information compiled from –GI Journal No : 09 available at pg:64 http://ipindia.nic.in/girindia
world. The uniqueness of Indian Monsooned Malabar coffee has been recognized much prior to 1950\textsuperscript{506} wherein it has been classified as the specialty coffee from India. Even within India, the coffee subjected to monsooning process in the Malabar Coast region during south west monsoon alone would acquire the unique characteristics of Monsooned Malabar Robusta coffee. Efforts to prepare monsooned Malabar coffee on mainland, by some enterprising exporters, under controlled conditions failed to produce characteristic flavor of monsooned coffee, indicating that the unique geographic association of monsooned coffee to the Malabar Coast.

Apart from the unique monsoon weather conditions prevailing in the Malabar Coast, the microbial processes dominated by yeasts and molds are found to be pre-requisites for the monsooning process of coffee beans. Added to this, monsooned coffee requires special care during preparation, as prolonged exposure to high moisture would attract microbiological and insect infestation affecting quality.

Besides, the raw coffee beans used in the preparation of Monsooned Malabar Robusta coffee are grown under a mixed shade canopy at high elevations ranging from 500-1000m MSL. It is now well-established world over that the

\textsuperscript{506} Information compiled from –GI Journal No : 09 available at pg:84 http://ipindia.nic.in/girindia
shade-grown coffees are superior in quality when compared to coffees grown under open conditions in many other countries.

In the cup, Monsooned Malabar Robusta coffee exhibits good body/ strength, mild acidity, rich toned sweeter and mellow taste which is the uniqueness of the specialty Monsooned Malabar Robusta Coffees.

Today, the uniqueness of Indian Monsooned Malabar Robusta coffees is well recognized world over. Mr. Kenneth Davides, and internationally renowned coffee quality expert, in his review article titled ‘Mysore and Monsooned Malabars; Coffees of India’ compared the Monsooned Malabar coffees as unique as intensely soft-ripened cheeses or peaty Islay single malt whiskies.

The Monsooned Malabar Arabica coffees from India are one of the finest quality specialty coffees in the world which command a premium in the overseas market not only for its distinctive quality but also for its best blending attributes.

**Inspection**: Coffee Board, Ministry of Commerce and Industry, Government of India with its head quarters in Bangalore has a well regulated inspection mechanism in place and is the Inspecting Authority which inspects all the curing works [factories] in the country including those producing Monsooned Malabar coffee. No coffee is allowed to be cured elsewhere other than in a licensed curing
works, and the Board is the sole authority to issue and grant such licenses to operate curing establishments. The Monsooned Coffee curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product [Monsooned Malabar coffee] processed is as per the requirements of Indian Coffee Board Standards. In addition to this an independent inspection structure shall be formed involving external members also as per the recommendation of consultative group.

**Monsooned Malabar Robusta Coffee**

Name of GI: Monsooned Malabar Robusta Coffee

Name of Applicant: Coffee Board [Ministry of Commerce & Industry], Government of India.

Class & Type of Goods: 30 & Coffee Agricultural Goods.

Application No & Date of Filing: No: 114 & 12-10-2007

**Specification:** The Monsooned Malabar Robusta coffees are prepared and traded in two different grades viz., Monsooned Malabar Robusta-AA and Monsooned Malabar Robusta Triage. The specifications prescribed for various grades of Monsooned Malabar Robusta coffee are – Monsooned Malabar AA- minimum 90% by weight; retention on a sieve with round holes of 7.10 mm [Screen -18].

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507 Information compiled from – GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Not more than 1.5% by weight shall pass through a sieve with round holes of 6.70mm [screen-17]; clean Garbled; Maximum 3% by weight. Monsooned Malabar Robusta Triage: Minimum 90% by weight retention on a sieve with round holes of 6.00mm [screen-15].

**Geographical Area**

Green coffee beans obtained from the whole crop cherry of Robusta [*Coffea conophora pierre ex Froehner*] grown in different regions of the country are used for preparing Monsooned Malabar Robusta coffee. The Robusta cherry coffee beans are produced in coffee estates located in the following Robusta coffee growing regions of the country.

- Karnataka State: Chikmagallur, Manjarabad and Coorg regions
- Tamil Nadu State: Nilgiris region
- Kerala State: Wayanad and Travancore.

**Uniqueness:** The Monsooned Malabar Robusta coffee is unique to only India, which has pioneered the process of monsooning of coffees for the first time in the world. The uniqueness of Indian Monsooned Malabar coffee has been recognized.

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508 The raw coffee beans are produced in estates located in hill slopes at higher elevations. The geographic and climatic conditions prevailing in Robusta coffee growing regions area, Factors- Ideal conditions; Soils- Deep, friable, rich in organic matter, well drained and slightly acidic [PH 6.0-6.5]; Slope- Gentic to moderate slopes; Elevation- 500-1000m. temperature -200 C- 300 C; hot, humid Relative humidity 80-90% Annual rainfall – 1000-2000 mm shade – Mixed shade comprising of evergreen trees.

509 Efforts to prepare monsooned Malabar coffee on mainland, by some enterprising exporters, under controlled conditions failed to produce characteristic flavor of monsooned coffee, indicating that the unique geographic association of monsooned coffee to the Malabar Coast.
much prior to 1950\textsuperscript{510} wherein it has been classified as the specialty coffee from India. Even within India, the coffees subjected to monsooning process in the Malabar Coast region during south west monsoon alone would acquire the unique characteristics of Monsooned Malabar Robusta coffee.

**Inspection:**

Coffee Board, Ministry of Commerce and Industry, Government of India with its head quarters in Bangalore has a well regulated inspection mechanism in place and is the Inspecting Authority which inspects all the curing works [factories] in the country including those producing Monsooned Malabar coffee. No coffee is allowed to be cured elsewhere other than in a licensed curing works, and the Board is the sole authority to issue and grant such licenses to operate curing establishments. The Monsooned Coffee curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product [Monsooned Malabar coffee] processed is as per the requirements of Indian Coffee Board Standards. In addition to this an independent inspection structure shall be formed involving external member also as per the recommendation of consultative group\textsuperscript{511}.

\textsuperscript{510} Cecil Gifford, 1950, Indian Coffee January 1950.

\textsuperscript{511} Information compiled from –GI Journals NO;21, Pg;117 available at \url{http://ipindia.nic.in/girindia}
Coorg Green Cardamom

Name of GI: Coorg Green Cardamom

Name of Applicant: Spices Board, A Commodity Board and Agency under the Ministry of Commerce and Industry

Class & Type of Goods: 30 & Agricultural Goods.

Application NO & Date of Filing: No78 & 27-12-2006

Specification

It is the fully ripened and dried fruit of the perennial plant Elettaria cardamomum of the Malabar Variety.

Geographical Area:

It is cultivated in the Coorg District, Chickmagalur District, Hassan District, and North Kanara District of the state of Karnataka, in India.

Uniqueness:

Coorg green cardamom, having color range from greenish to golden yellow color, measuring about 3.5 - 8 mm diameter, with global shape skin ribbed/smooth, and having campharaceous cool odour with a harsh taste and a refreshing effect due to the higher amount of 1, 8 cineole [41.0] while the alphaterpinyl acetate [30.0] content is comparable. Another distinct feature of this variety is that it is more adaptable and drought resistant. Another inevitable
factor that adds to the uniqueness of this variety is the natural contribution of the area of origin. As it is known soil plays a very major role in the cultivation and outcome of every crop. The cardamom growing soils of Karnataka are mostly clay loam. The soil pH of Karnataka is higher and also the Cation Exchange Capacity [CEC] of coorg soils is higher than the soils of other cardamom growing areas. The organic carbon content percentage is also at an up. On an average the cardamom soils from coorg in Karnataka contain mush less NH 40 AC and HN 03, extractable compared to soils of other areas though the other soil properties are comparable.

**Inspection Body:**

The applicants are taking steps to set up a suitable, independent and effective inspection body involving external members.

**Devanahalli Pomello**

Name of GI: Devanahalli Pomello

Name of Applicant: Director of Horticulture, Department of Horticulture, Government of Karnataka

Class & Type of Goods: 31 & Horticultural Products – Pomello

Application No & Date of Filing: 131 & 04-09-2008

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512 Information compiled from –GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
**Specification:**

Pomello or Chakkotta the thick, yellow-skinned fruit is the largest citrus fruit in the world and belongs to the Rutaceae family and is scientifically called citrus grandis. Fruit shape ranges from round to oblate or pear-shaped 10-30 cm wide with loose thick spongy rind. The rind is greenish-yellow, minutely hairy dotted with green large oil glands. The pulp is pinkish to red, very juicy to fairly dry and the segments are easily skinned.

**Geographical Area:**

Geographical extent of Devanahalli Pomello growing areas is particularly grown in 13 villages in Devanahalli taluk.

**Distribution or places of cultivation of Devanahalli Pomello Devanahalli:**

Melinathotadahalli, Shivanapura, Nandicross, Soopanahalli, Didalir, Neelaganapalya, Beerasandra, Rajathafarm, Raghunathapura, Vishwanathapura, Kundana, Neelaguntepalya, Chanarayapatna.

**Uniqueness:**

The carpels [juicy vescicles/pulp] are pinkish, juicy to fairly dry and the segments are easily skinned. It has characteristic blend of sweet and sour taste with high yield. Fruits grown in other areas and other pomello varieties will not yield reddish pink carpels of the fruits and also taste varies significantly. Other fruits gave somewhat acrid and sour taste and do not have the blend of sweet
and sour. This particular taste blending can be particularly seen in Devanahalli pomello. Other varieties of pomello can be distinguished by careful observation of carpel colour and the taste.

**Inspection**

Department of Forestry and Environmental Science, GKVVK campus, University of Agricultural Science, Bangalore has agreed to be the Inspection Body to regulate Quality standard parameters of the Application.

**Appemidi Mango**

<table>
<thead>
<tr>
<th>Name of GI:</th>
<th>Appemidi Mango</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Applicant:</td>
<td>Director of Horticulture</td>
</tr>
<tr>
<td>Class &amp; Type of Goods:</td>
<td>31 &amp; Horticultural Products- Mango</td>
</tr>
<tr>
<td>Application No &amp; Date of Filing:</td>
<td>No: 132 &amp; 04-09-2008</td>
</tr>
</tbody>
</table>

**Specification:** The Appemidi Mango are recognized by their unique aroma and taste apart from their color, shape, size, pulp content, shelf-life, consistency and the season of harvest. The fruits somewhat flattened.

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513 Information compiled from – GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Geographical Area:

*Distribution or places of cultivation of Appemidi Mango:*

Appemidi Mango varieties are particularly grown in Sagar, Ripponpete and Hosanagara Taluka of Shimoga District, River valleys of Aghanashini, Kali, Bedthi, Sharavathi and Varada of Uttara Kannada District, River valleys in Udupi and Dakshina Kannada District, Malnad region of Chikmagalur District, Sakleshpur region of Hassan District.

*Uniqueness:*

The fruits are fragile with fewer fibers content and sour in taste. Ripe fruits cannot be eaten directly. The unripe fruit are used for pickle. The latex oozes out when the stock of the fruit is cut and has a characteristic aroma by which the sub-varieties are differentiated. The latex is responsible for the keeping quality of the fruit and the taste. It is this latex that acts like a preservative and keeps the pickle for 3-4 years.

*Inspection:* Department of Forestry and Environmental Science, GKVK Campus, University of Agricultural Science, Bangalore has agreed to be the Inspection Body to regulate Quality standard Parameters of the Application.

*Kamalapur Red Banana*514

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514 Information compiled from – GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Name of GI: Kamalapur Red Banana
Name of Applicant: Director of Horticulture
Department of Horticulture,
Government of Karnataka.
Class & Type of Goods: 31&HorticulaturalProductral
Products-Banana.
Application No & Date of Filing: No: 133 & 04-09-2008

**Specification:**

It is popularly called as rich man’s fruit. Fruits are slightly thickened towards base, apex indistinct, the fruit tapers to apex. On hill slopes, it is cultivated under rainfed conditions. On lowlands furrow or drip irrigation method is followed. 5 to 7 in a bunch; 15-20 fingers in a bunch rather compact. The rind when ripe red, medium thick. The pup, cream – colored which possesses a pleasant flavor and delightful taste. It is rich in iron content. TSS [Total Soluble Solids] content is upto 200-220 brix. Color of skin and pulp is the main criteria for quality standards.

**Geographical Area:** Distribution or places of cultivation of Kamalapura Red Banana:

It is unique to Kamalapur and surrounding areas such as Rajnal and Nananihal region of Gulbarga District of Karnataka. Earlier it was cultivated in approximately 100 hectares.
Uniqueness:
It cannot be grown in plain lands. As the surrounding Area of Kamalapur is surrounded by hillock from three sides, it suited for this crop. It is grown in Kamalapur and adjacent areas. It can be grown in vallies surrounded by hillocks. The crop come up well in clay soil [halu bilapu], [the kamalapur area is unique because, halu bilapu soil is not found in other areas so red banana is only growing in this area but not in other areas. Once the Hyderabad Nizam tried this in Hyderabad but he was failed in his attempt to grow.

Inspection. Department of Forestry and Environmental Science, GKVYK campus, University of Agricultural Science, Bangalore has agreed to be the Inspection Body to regulate Quality standard parameters of the Application.

Sandur Lambani Embroidery

Name of GI: Sandur Lambani Embroidery
Class & Type of Goods: Class 24,25 &26 Handicraft –Hand Embroidery
Application No & Date of Filing: No 134 & 09-09-2008

515 The word ‘Lambani’ comes from the word ‘Laman’, a word derived fro Sansdrit word ‘Lavan’, meaning salt. The Lambanis were basically gypsies who earned their livelihood from minor forest producer and the salt they sold to the villagers. Lambanis are also called as ‘Banjara’, which is derived from the original Sanskrit word ‘Vanaj’ or ‘Banaj’, the meaning of which is trader.

516 Information compiled from –GI Journals available at http://ipindia.nic.in/girindia
**Specification:**

Main features of this Sandur Lambani embroidery art are as follows:

1. Fine needle work on various fabrics done specifically by the nomadic women of the Lambani community in and around Sandur Taluk in Bellary District;

2. This Sandur lambani embroidery is made on garments worn by women only – such as a course skirt called as ‘lehanga’; a blouse called as ‘choli’ and a veil called as ‘odhni’;

3. The colours on the costumes signify their lifestyle. The most commonly used colour is red which signifies fertility and marriage, while yellow signifies the vitality and strength of the Lambani women

4. This type of embroidery is combined with intricate appliqué work and patchwork

5. It is ornamented with accessories such as mirrors, beads, buttons, shells [cowries], coins, small bells, woolen or cotton tassels and other metallic trinkets called pari.

**Geographical Area:** Sandur is presently done in and around the Sandur Taluk which are mentioned as below;

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Sandur is the headquarter town of the taluk of the same name, situated at a distance of about 48kms. West of Bellaary city. According to one version, the name of the town is derived from ‘sandu’ which means ‘gap’ [or pass] and ‘ur’ which means town in Kannada language. In olden days, it was called skandapuri i.e the city of skanda or kkumaraswamy, whose temple is situated nearby sandur. Sandur was a princely stteand capita of the Sandur state, a small principality, ruled by the Ghorpade ruling house. In 1949, it was merged with the Government of India. In 1950, it became a separate taluke of Bellary District. It has an area of about 1248.89 sq kms. Sandur Taluk is bounded on the north and west by the Hospet taluk, on the south by Kudligi taluk and on the east by the Bellary taluk.
Location and District:

1. Sandur Taluk Bellary District
2. Hosplet Taluk Bellary District
3. Bellary Taluk Bellary District
4. Hagaribommanahalli Taluk Bellary District
5. Kudligi Taluk Bellary District
6. Hurina Hadagali Bellary District

Uniqueness

The distinctiveness of Sandur Lambani Embroidery lies in use of random designs and bright colours. This uniqueness lies in the following:

1. Usage of small bits of [cloth] material and attaching them to make up the whole garment by hand
2. Combined with intricate appliqué work [and / or patchwork]
3. The embroidery is non figurative;
4. Ornamented with accessories such as mirrors, beads, buttons, shells[cowries], coins, small bells, woolen tassels and other metallic trinkets
5. Use of designs like tree, creeper, flower, leaves, etc;
6. Usage of traditional hand block prints such as toori and vakdi.
**Inspection:** Sandur Kushala Kala Kendra, Karnataka State Handicrafts Development Corporation Ltd. And Textile Committee shall form a committee relating to assessment of quality standards and setting various parameter specifications. The quality related assessment of the products shall be carried under the guidance of the Textile Committee, Mumbai.

The Inspection body for the Sandur Lambani Embroidery is proposed as follows:

1. 2 [two] Master weavers from the Lambani Community of Sandur
2. 1 [one] Representative from Sandur Kushala Kala Kendra
3. 1 [one] Representative from Karnataka State Handicrafts Development Corporation Ltd [Cauvery]
4. 1 [one] Representative from Textile Committee, Mumbai and
5. 1 [one] Representative from on NGO.

**Sandur Kushala Kala Kendra**

The Sandur Kushala kala Kendra [SKKK] was initially sponsored and promoted by the Sandur Manganese and Iron Ores Let, sandur [SMIORE]. It is a registered non profit society established in 1984. SMIORE has been working with the Lambani women in and around Sandur taluk, the Bellary District, North Karnataka for the past 20 years., as part of the educational , social welfare and developmental activities of the company. The objective was both income generation and revival of the indigenous crafts of the area.
Today, SKKK has evolved over the years and gained recognition for this rural craft, both nationally and internationally. SKKK produces garments, soft furnishing [such as wall hangings, cushion covers, linen, table mats, etc.] and accessories [such as bags, purses, spectacle cases, etc.] with traditional Sandur Lambani embroidery. Presently, there are 300 crafts women benefiting from SKKK with an additional 100 under training. These artisans receive daily earnings which are then calculated as monthly earnings. They also receive various other worker benefits such as subsidized ration, bonus, provident fund etc.

SKKK is actively involved in the process of production with effective marketing strategies and other activities related to the development of the artisans concerned. Sandur kushala kala Kendra is an autonomous body, recognized by the following bodies;

1. Khadi and village Industries Commission [KVIC] – it is certified by KVIC
2. Development Commissioner [Handicrafts], Ministry of Textiles, Government of India – it is sponsored by the Ministry for implementation of their programs
3. Federation of Indian Chambers of Commerce & Industry [FICCI] – it is a II Tier partner with FICCI.
4. National Bank for Agriculture and Rural Development [NABARD] - Implemented cluster program with the Karnataka Regional Office at Bangalore

5. Dastkar – a non profit organization based in Delhi, which promotes Indian crafts and handicrafts and bridges the gap between the artisan and buyers;

6. Zilla Panchayat, Bellary – Under State Development Programmes, this local Government office provides welfare opportunities for the Lambanis working at SKKK under the cluster programme which includes housing loans, sanitation facilities, etc.

**Bydagi Chilli**

Name of GI: Byadagi Chilli

Name of Applicant: Spices Board,

Ministry of Commerce and Industry,

Sugandha Bhavan, H.H.By-Pass,

P.B No 2277,Palarivattom

P.O.,Cochin -682 025, India.

Class & Type of Goods: 30, Chillied being Species

Application No & Date of filing: No:129 & 01-08-2008

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518 Information compiled from –GI Journals available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
**Specification:**

1. Grown only in Karnataka, near Byadagi region
2. Grown on black cotton soil with pH Value of 5.5 to 6.5
3. Known for high colour value – 1,50,000-2,50,000 CU
4. Less pungent, even sweet smelling at times
5. Have wrinkles on pods

**Geographical Area:**

Byadagi Chilli is extensively cultivated in the transition belt of Dharwad, Haveri, and Gadag, districts of Karnataka. It is grown in rain-fed condition. Among the districts of Karnataka, Dharwad has the Maximum acreage. In Karnataka, Byadagi Chilli occupy an area of 1,45,000 hectares covering Dharawad, Gadag and Haveri districts with the production of 87,000 tonnes District wise details given below;

<table>
<thead>
<tr>
<th>District</th>
<th>Area</th>
<th>Production</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dharwad</td>
<td>71,000</td>
<td>47,000</td>
</tr>
<tr>
<td>Haveri</td>
<td>34,000</td>
<td>20,000</td>
</tr>
<tr>
<td>Gadag</td>
<td>40,000</td>
<td>20,000</td>
</tr>
</tbody>
</table>
Uniqueness

- Byadagi chilli have got the highest colour values of 150000 to 250000 CU and red in colour [156.9 ASTA colour units] and negligible [0.03%] in capsaicin.
- Fruits stand out by their deep red colour on maturity and wrinkles on the surface.
- Fruits are 12-15 cms. Long and thin but not too pungent and not spicy. The plant grows to a height of 1 cm. with a spread of 1m. leaves are thin and light green in colour.
- The Byadagi chilli which belongs to the species *capsicum annum*, which is most grown commercially and in which improvement in the crop is achieved
- Largely by hybridization and selection within *capsicum annum* itself
- Byadagi chilli is best grown in Tropical and subtropical regions, with annual rainfall of 500 to 800mm, temperature of 20 to 38 degree. C, in well drained loamysoils [black and red soils rich in potash having a ph of 5.5-6.5] and with warm humid conditions which favour the growth with dry conditions during maturity of the crop. These conditions subsist in the transition belt of North.
- Karnataka districts. It is stated that these chillies alone have the above qualities which are not seen in any other chillies, and this contributes to the uniqueness of the byadagi chilli.
• The pesticide usage in Dharward, Gadag and Haveri districts is very low being a rain fed crop in these places. Hence the produce from these areas is most preferred even though the yield is very low [200-250 kgs/acre or 500-1250 kgs/hect]

Spices Board’s role in protection of Byadagi chilli growers:

Presently Spices Board is promoting the post harvest promotional programmes such as providing:

1. HDPE polythene sheets/silpauline sheets are supplied to the farmers for hygienic drying of chillies,
2. Assisting in construction of chilli drying yards for hygienic drying of Byadagi chillies,
3. Conducting post harvest quality improvement training programmes for farmers, traders and officers of Horticulture and Agriculture Departments and Co-operative Societies.
4. The Spices Board is also implementing scheme for Organic cultivation of Byadagi chilli in 200 hectares.

5. Apart from the above programmes implemented, Board can take up development works of Byadagi chilli in the following ways-
   • By way of assisting the farmers for raising chilli nurseries and development of chilli crop
• Assisting the rural man power for establishing small scale chilli powdering units for value addition and employment generation in Byadagi chilli growing areas,

• Assistance for irrigation for chilli nurseries.

Spices Board is also undertaking the following promotional activities to boost export of spices includes Byadagi chilli [which is mainly exported in the form of oleoresin as substitute to Paprika Oleoresin], which in turn help the farmers to get remunerative price for their produce.

• Adoption of Hi tech processing

• Technology and process upgradation in processing units

• Upgrade/establish quality facilities / procedures

• Packaging development and Bar coding

• Sending business samples abroad

• Trade promotion tours

• Brochure printing

• Participation in international fairs/seminars

Export:

Byadagi chilli traders of Karnataka are mainly supplying Byadagi chilli to the leading exporters located at Cochin, Kerala and in turn, after value addition, products like Paprika Oleoresin is exported.
Udupi Mattu Gulla Brinjal

Name of GI: Udupi Mattu Gulla Brinjal
Name of Applicant: Mattu Gulla Growers’ Association facilitated by Department of Horticulture, Government of Karnataka
Class & Type of Goods: Class 31 – Agricultural Goods [Brinjal]
Application No & Date of Filing: No 199 & 03-03-2010

Specification:

Udupi Mattu Gulla Brinjal are large ovoid in shape, green in color with light green / white stripes, round in shape with slightly pentamerous at base and a unique characteristic of small spines on the stalk. Seeds are white, flat and many in number completely fill the locular cavity. Udupi Mattu Gulla Brinjal owes its name due to its cultivation mainly centered at ‘Mattu’ village and its surrounding areas. In Tulu [locally prevailing regional language] ‘Gulla’ means round.

Geographical Area: Udupi Mattu Gulla Brinjal variety is particularly grown in ‘Mattu’ village including village like Kote, Innanje, Kaipunjalu, and Uliyprugoli.

Information compiled from –GI Journals available at http://ipindia.nic.in/girindia
Mattu village is located at an about 12 km from Udupi town, which is historical place of Lord Krishna. The growing belt just 250 – 300 meters away from western coast.

**Uniqueness:**

**Agro-Climate condition:**

Well drained silt loam and clay loam soil with slightly acidic nature is good for growing Mattu Gulla and this particular soil is found in the region of Mattu village and surrounding region of Udupi District. The skin of this variety is thin, and virtually gets dissolved on boiling. It is less astringent than other variety is thin, and virtually gets dissolved on boiling. It is less astringent than other varieties; seeds are less in number and are not bitter. After cooking the fruit pieces retain their firmness, and also it is smooth without any fibrous material. It has a special flavor and is useful in traditional food preparation. If this variety is grown elsewhere it loses spines on the fruit stalk and calyx and also the taste and particular color.

**Human skill**

Land prepared with organic fertilizer with special reference to fish manure is the important to maintain the particular flavor. Local people in that area used a particular fish variety ‘Bhuthai’ for maturing the land.
**Inspection:** The Inspection body of ‘Udupi Mattu Gulla Brinjal’ consists of the following;

2. District Officer of the District [Deputy Director of Horticulture, Udupi] where Udupi Mattu Gulla Brinjal is grown.
3. Block level Officer where Udupi Mattu Gulla Brinjal is grown.
4. Horticulturist of the Local Agricultural Research Station of the University of Agricultural Sciences.

**Kinhal Toys**

Name of GI: Kinhal Toys

Name of Applicant: Karnataka State Handicrafts Development Corporation Limited

[A Government of Karnataka Undertaking]

Class & Type of Goods: 20 – Furniture, tables cradles peeta and other articles, palanquins, picture frames, statues of Goddesses and deities [Grama Devatha] hand crafted wood items goods [ not included in other classes] of wood ,

27- wall hanging [non Textile],

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520 Information compiled from – GI Journals NO 48, pg 21-25, available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
Toys, game and playthings. Models of all sorts of Animals, fruits and vegetables in natural shapes and sizes with a realistic touch.

Application No & Date of Filing: No: 213 & 02-08-2010

**Specification:** Kinhal toys is a unique craft used to make wooden toys. Kinhal is thematic and culturally a rich craft of hand painted wooden articles. The artists mainly paint these wooden crafts on themes, God and Goddesses of ‘Vaishnavism’ and ‘Shaivism’. The name of the art form is derived from a taluk called ‘Kinhal’ which is situated in Koppel district in North Karnataka.

**Geographical Area:** Kinhal woodcraft is presently done in and around Kinhal village in Koppal district of Karnataka.

**Uniqueness:** The distinctiveness of Kinhal Toys lies in it being a folk or village craft and it created local and rural employment and livelihood. This uniqueness lies in the following;

- This are is about 500 years old, patronized during Vijayanagar period,
- It is purely a folk/ village are form
- The toys are made out of soft and light wood.
- These are handmade toys
• Parts of toys [wherever necessary] are assembled and no machine/lathe is used

• The art form is thematic and based on Gods, Goddesses, animal forms, vegetables, palanquins etc.

• Technique of making the silver colour plaint viz, ‘lejjawara’ is unique to this art form

• Colour applied by skilled hands by brush

• Natural / vegetable dyes are used by older artisans

• These are made to cater to the needs during Hindu festivals as per the requirement of that particular occasion/ event.

**Inspection:**
Karnataka State Handicraft Development Corporation [KSHDC] has formed a standard and quality committee under its guidance, which is responsible for ensuring high standards of quality.

**Others:** Karnataka State Handicraft Development Corporation Limited [ASHDCL] established in 1964, its objectives is to:

• Preserve and develop the traditional handicrafts of the state

• Assist and give training to artisans

• Assist artisans to improve their socio-economic condition

• Act as a Nodal agency between the State / Central Government and the artisans
• Improve the living conditions of the artisans
• Promote marketing support

It has about 13 established craft complexes, spread in places where artisans of various groups are located.

KSHDCL has been involved in patronising Kinhal Toys now for some years now. It has about 72 artisans registered with it today. KSHDCL also markets and promotes the finished products through its Emporia, popularly known as ‘Cauvery Karnataka State Arts and Crafts Emporium’, Mysore, Mangalore and Hubli in Karnataka and Chennai. Secunderabad, Kolkata, New Delhi and Kochi outside the Karnataka State.

The following shall be appointed

• One Regional Design & Technical Development Centre, Bangalore
• One National Institute of Design,
• One National Institute of Fashion Technology, Bangalore
• One Export promotion Council of Handicrafts, Bangalore.
• One KSHDC
• Two – Master craftsmen
• Two – Non Governmental Organization.

Total numbers of Members are Nine.
**Bangalore Blue Grapes**

Name of GI: Bangalore Blue Grapes

Name of Applicant: Director of Horticulture

Department of Horticulture,

Government of Karnataka.

Class & Type of Goods: Class 31 – Horticulture Products [Grapes]

Application No & Date of Filing: No: 211 & 29-07-2010

**Specification:**

Bangalore Blue Grapes are found growing in Bangalore Rural district and are supposed to be a hybrid between vitis vinifere and V.Labrusca. In Bangalore Blue grapes berries are small sized, dark purple in colour, ovoid, seeded with thick skin having particular taste with a blend of sour and sweet. Juice is purple coloured, clear and pleasantly flavoured. Bangalore Blue grapes has a good keeping quality and mainly used for making juice and wine with 16 -18 % total soluble sugar.

**Geographical Area:**

Bangalore blue grapes are found growing in Bangalore Rural District, covering Doddaballapur, Devanahallim, Nelamangala and Hoskote region.

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521 Information compiled from – GI Journals NO 48, pg 21-25, available at [http://ipindia.nic.in/girindia](http://ipindia.nic.in/girindia)
**Uniqueness:**

The particular taste with a blend of sour and sweet is characteristic of this variety. Bangalore blue grapes has a good keeping quality and mainly used for making juice and wine with 16-18% Total Soluble Sugar.

Bangalore blue grapes is resistant to anthracnose\(^{522}\).

Bangalore blue grapes, which are fairly resistant to rain damage and in which fruit bud differentiation is not impaired by cloudy weather and rains, pruning is done at any time of the year. As a result, five crops are harvested every two years.

**Inspection:**

The inspection structure is as mentioned below:

Joint Director of Horticulture [Bio centre], Hulimavu, Bangalore – Head;

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**Note on Potential Karnataka GI**

State of Karnataka has significant number of potential GIs products that may qualify for protection as GIs, ranging from coffee, tea, soap etc. conditions to establish and use GIs in Karnataka are favorable due to the fact that the market is familiar with the concept of linking the quality are reputation of a product to its place of origin. This is evidenced by the rampant use of misleading source of origins in marketing products.

\(^{522}\) Any of several diseases of plants caused by certain fungi and characterized by dead spots on the leaves, twigs or fruits.
Many Karnataka products are well researched and documented for instance: sandur lambani embroidery, Byadagi Chilli etc. Also for major export products such as coffee, Mysore silk. With regard to the horticultural products, there are stringent quality control mechanism and are well legally regulated. Institutional structure to manage many potential GIs are in place, for instance most of the associations are in the form of co-operative societies and some are administered by specific crop boards.

**CONCLUDING REMARKS:**

The notion of geographical indications as a distinct intellectual property rights is quiet new to consumers as well as producers. However many are aware that, some of the products quality are directly linked to specific geographical regions where they originate. Consumers are aware of the fact, hence making those products to have high reputation that attracts higher prices as compared to substitute products.

From the above discussion it is evident that in the State of Karnataka there are some products which might qualify and be registered as GIs Internationally. There is no research conducted to evaluate and assess which products may qualify registration and hence be protected as GIs. Also even those products which have reputation linked to their place of origin are not well defined and their production processes are not documented. For this purpose The Federation
of Indian Micro and Small and Medium Enterprises [FISME] is planning to set up an IPF centre in the city. Once the IPF centre becomes operational, it will be easier to get geographical indicator tag for hundreds of products in accordance with the WTO agreement. FISME will set up IPF centers at Bangalore, Hyderabad and New Delhi which will assist individuals and entities in registering patents and searching and maintaining portfolio. The facilitation centers will also advice the Micro and Small and Medium Enterprises [MSME’s] with technical and legal advice in utilizing patent related matters. Besides, the online portal of MSMEs to register intellectual property rights will when launched provide the information required to the most concerned.

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523 IPF- Intellectual property facilitation
524 Deccan Herald Newspaper-Jan 13 .2013 by Harsha Raj Gatty, ' Intellectual property facilitation centre soon'