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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
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INDEX

| S. No. | Particulars | Page No. |
|---------------|--|-----------------|
| | | |
| <i>1</i> | Official Notices | 4 |
| | | |
| <i>2</i> | New G.I Application Details | 5 |
| | | |
| <i>3</i> | Public Notice | 6 |
| | | |
| <i>4</i> | <i>GI Applications</i> | |
| | <i>Grana Padano - GI Application No. 350</i> | 7 |
| | | |
| <i>5</i> | General Information | 19 |
| | | |
| <i>6</i> | Registration Process | 21 |

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 105 of the Geographical Indications Journal dated 06th April, 2018 / Chaitra 16, Saka 1940 has been made available to the public from 06th April, 2018.

NEW G.I APPLICATION DETAILS

| App.No. | Geographical Indications | Class | Goods |
|----------------|---|--------------|--------------|
| 566 | Wooden Mask of Kushmani | 20 | Handi Crafts |
| 567 | Madurkathi | 20,27 | Handi Crafts |
| 568 | Darjeeling White | 30 | Agricultural |
| 569 | Darjeeling Green | 30 | Agricultural |
| 570 | Otho Dongo | 19 | Manufactured |
| 571 | Jaipuri Razai | 24 | Textiles |
| 572 | Komal Chaul of Assam | 30 | Agricultural |
| 573 | Lucknow Bone Carving | 20 | Handi Crafts |
| 574 | Thaikkal Rattan Furniture | 20 | Handi Crafts |
| 575 | Kalpetta Bamboo Craft | 20 | Handi Crafts |
| 576 | Kannur Baby Wraps | 24 | Textiles |
| 577 | Grana Padano | 29 | Manufactured |
| 578 | Lucknow Chikan Craft (Logo) | 24 | Handi Crafts |
| 579 | Krishnagar Sarpuria | 30 | Food Stuff |
| 580 | Krishnagar Sarbhaja | 30 | Food Stuff |
| 581 | Punjab Seed Potato | 31 | Agricultural |
| 582 | Tawlhlohpuan | 24 & 25 | Textiles |
| 583 | Mizo Puanchei | 24 & 25 | Textiles |
| 584 | Silao Khaja | 30 | Food Stuff |
| 585 | Pethapur Printing Blocks | 16 | Handicraft |
| 586 | Pawndum | 24, 25 | Textiles |
| 587 | Ngotekherh | 24, 25 | Textiles |
| 588 | Hmaram | 24, 25 | Textiles |
| 589 | Hand Knotted Carpet (Dann) of Uttarakhand | 27 | Handicraft |

| | | | |
|-----|------------------------------|---------|--------------|
| 590 | Tamenglong Orange | 31 | Agricultural |
| 591 | Siroi Lily | 31 | Agricultural |
| 592 | Sirarakhong Chili | 30 | Agricultural |
| 593 | Gulbarga Tur Dal | 31 | Agricultural |
| 594 | Phulam Gamusa | 24 | Textiles |
| 595 | Tapil | 31 | Agricultural |
| 596 | Oyik | 31 | Agricultural |
| 597 | Rahre | 31 | Agricultural |
| 598 | Surti Locho | 30 | Food Stuff |
| 599 | Puttapaka Telia Rumal | 24 | Textiles |
| 600 | Leteku | 31 | Agricultural |
| 601 | Manipur Black Cherry | 31 | Agricultural |
| 602 | Manipur Black Rice (Chakhao) | 30 | Agricultural |
| 603 | Assam Elephant Apple | 31 | Agricultural |
| 604 | Coorg Arabica | 30 | Agricultural |
| 605 | Wayand Robusta | 30 | Agricultural |
| 606 | Chikmagalur Arabica | 30 | Agricultural |
| 607 | Araku Valley Arabica | 30 | Agricultural |
| 608 | Bababudangiri Arabica | 30 | Agricultural |
| 609 | Assam Lemon | 31 | Agricultural |
| 610 | Kandhamal Haldi | 30 | Agricultural |
| 611 | Jeeraphool | 30 | Agricultural |
| 612 | Odisha Rasagola | 29 & 30 | Food Stuff |
| 613 | Marayoor Jaggery | 30 | Agricultural |

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

G.I. APPLICATION NUMBER – 350

Application Date: 28-11-2011

Application 350 and 577 made by Consorzio per la Tutela del Formaggio Grana Padano, Via XXIV Giugno, 8, 25015 San Martino Della Battaglia, Desenzano del Garda (BS), Italy for Registration in Part A of the Register of **Grana Padano** are merged together to proceed as a single application as per the order of Registrar of Geographical Indications dated August 11, 2017 under Application No. 350 in respect of Cheese falling in Class –29 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

- A) Name of the Applicant** : Consorzio per la Tutela del Formaggio
Grana Padano
- B) Address** : Consorzio per la Tutela del Formaggio
Grana Padano, Via XXIV Giugno, 8, 25015 San
Martino Della Battaglia, Desenzano del Garda (BS),
Italy

Address of Service in India:
“K & S PARTNERS
515-B, Platinum Tower,
5th Floor Sohna Road, Sector 47,
Gurgaon – 122 002
National Capital Region, India”

- C) Types of Goods** : **Class 29** – Cheese

D) Specification:

‘Grana Padano’, is described as a hard cheese, which is made from a cooked paste and is matured slowly. Grana Padano cheese is produced all year around from untreated cow’s milk, which is partially creamed using natural separation. Grana Padano cheese derives its name from the Italian word “Grana” referring to the cheese’s granular, crumbly texture, while “Padano” refers to its home in the fertile Po River Valley (Pianura Padana).

E) Name of the Geographical Indication:

GRANA PADANO



F) Description of the Goods:

Grana Padano cheese is produced all year around from untreated cow's milk, which is partially creamed using natural separation. Grana Padano cheese derives its name from the Italian word "Grana" referring to the cheese's granular, crumbly texture, while "Padano" refers to its home in the fertile Po River Valley (Pianura Padana).

The cheese is cylindrical in form with a slightly convex or virtually straight heel, and with flat faces featuring a slightly raised edge. Its production is governed by strict production regulations (Disciplinare di Produzione– the Product Specification) that delimit and define the entire process of production including, the production area, the cows' diet, production techniques, ageing and marking rules, as well as all other specific rules concerning slicing, grating and packaging.

G) Geographical area of Production and Map as shown in page no: 18

Grana Padano is produced in the following territories of Italy as shown below:

- | | |
|-----------------------------|------------------------------|
| (i) Province of | (xviii) Province of Pavia |
| Alessandria | (xix) Province of Sondrio |
| (ii) Province of Asti | (xx) Province of Varese |
| (iii) Province of Biella | (xxi) Province of Trento |
| (iv) Province of Cuneo | (xxii) Province of Padua |
| (v) Province of Novara | (xxiii) Province of Rovigo |
| (vi) Province of Turin | (xxiv) Province of Treviso |
| (vii) Province of Verbania | (xxv) Province of Venice |
| (viii) Province of Vercelli | (xxvi) Province of Verona |
| (ix) Province of Bergamo | (xxvii) Province of Vicenza |
| (x) Province of Brescia | (xxviii) Province of Bologna |
| (xi) Province of Como | (on the right bank of |
| (xii) Province of Cremona | the Reno) |
| (xiii) Province of Lecco | (xxix) Province of Ferrare |
| (xiv) Province of Lodi | (xxx) Province of Forlì |
| (xv) Province of Mantova | Cesena |
| (on the left bank of the | (xxxii) Province of Piacenza |
| Po) | (xxxiii) Province of Ravenna |
| (xvi) Province of Milan | (xxxiiii) Province of Rimini |
| (xvii) Province of Monza | |

With reference solely to milk production, the area of production also includes the whole of the local authority areas of Anterivo, Lauregno, Proves, Senale-S. Felice and Trodena in the autonomous province of Bolzano.

The aforesaid production area lies within the geographical co-ordinates as provided below:

| | Latitude | Longitude |
|-------|-------------------|-------------------|
| West | 44° 35' 11.598" N | 6° 57' 55.195" E |
| South | 43° 46' 17.723" N | 11° 57' 49.565" E |
| East | 45° 38' 10.057" N | 13° 5' 49.475" E |
| North | 46° 52' 17.250" N | 10° 28' 11.895" E |

H) Proof of Origin (Historical records):

Grana Padano identifies a unique cheese produced exclusively in the above defined area and is made from untreated cow's milk, obtained from the above defined milk production area, hosting about 4,299 farms. The milk is produced by cows which are milked twice daily and fed on locally grown forage. There are about 130 dairies in the above-defined area where such milk is processed and where the minimum 9-month ageing period of the cheese wheels takes place. Characterized by its consistent white or beautifully pale-yellow straw colour, with a grainy structure and a bright and nutty flavour, Grana Padano comes in three distinct vintages: from 9 to 16 months, over 16 months and Riserva, starting from 20 months to 24 and over.

The history of Grana Padano cheese dates back to the 12th century when Cistercian and Benedictine monks reclaimed the land in and around the Po Valley, ideal for agriculture and abundant in livestock. The monks, looking for a solution to preserve surplus milk produced each day, used special cauldrons to heat the milk to turn it into a cheese that lasted longer and became better and more intense with maturing. The monks called it *caseusvetus*, or 'old cheese' in Latin. Soon people who were not familiar with Latin gave it the name "*formaggiodi grana*", meaning 'grainy cheese' or simply 'grana', derived from its compact but granular appearance.

Over the years, Grana Padano assumed such high value and popularity that it often featured as the centrepiece in banquets during the Renaissance period, and was highly prized by nobility. Initially known as *caseusvetus* ("old cheese" in Latin), and later as *Grana*, this unique cheese finds mention in the ancient texts as a highly prized and nutritious product which was often presented as a gift to nobility. A few historical references to Grana Padano are listed below:

- (a) At Epiphany celebrations in 1473, the subjects of Ercole I d'Este's, the Duke of Ferrara in Italy, gave him 276 kinds of Grana Padano wheels, along with capons, calves, beef cattle, fine wines and a variety of compotes.
- (b) During a visit to Piacenza, King Charles III of France received a gift of some large and excellent wheels of Grana Padano because he was known to be excessively fond of it.
- (c) In 1477, Pentaleone da Confienza, a 15th century traveller and cheese writer, sang praises of the cheese makers from Po Valley, the production criteria and the excellence of the pastures, translated as, "*because they are near the banks of the Po, where nutritious grass suitable for cheese grows almost everywhere. They are in fact special pastures for milk*".
- (d) It is also well documented that in 1504, Isabella d'Este, Marchesa of Mantua, sent this treasured cheese to the Dukes of Ferrara as a gift.
- (e) Giuseppe Maria Mitelli, a famous board game designer from Rome, designed the Game of Cockaigne in the 1691, wherein the illustrated squares in the game corresponded to specialities from different Italian cities. One of these squares depicted the famous Grana Padano cheese;
- (f) The great novelist and famous gourmet expert Alexandre Dumas, in his book *Le Grand dictionnaire de cuisine*, in 1873, wrote about Grana Padano, "*this cheese is not produced at all in Parma, but in Lodi and its vicinity*". Count Giulio Landi, in his *Formaggiata*, dated around 1538, places Grana Padano above all Italian

cheeses, considering it the perfect condiment for lasagne and macaroni and various varieties of fruits.

- (g) Grana Padano's protein content was considered to be valuable in the sixteenth century and the cheese was commonly used to nourish large sections of the population. In fact, troops marching to war or sent on expeditions used to carry with them Grana Padano cheese, as replacement for fish and cheese, because of its nutritional value.

I) Method of Production:

Grana Padano is made from untreated cow's milk from cows whose feed mainly consists of forage from the production area. The unique characteristics of Grana Padano are a result of a combination of geographical factors, the traditional knowledge and meticulous effort and care on the part of the producers. The entire process of production is strictly regulated and monitored at each step to ensure consistent quality and the same are defined by set regulations established by the Applicant.

Feeding Requirements

The basic feed for the dairy cattle, consisting of green or preserved fodder, is fed to lactating cows, dry cows and heifers over 7 months old. Milk cows are fed primarily with feed produced on the home farm or in the Grana Padano production area.

No less than 50 % of the dry matter of the daily ration must be made up of feed with a ratio of fodder to feed of no less than 1, by reference to the dry matter. At least 75 % of the dry matter of the fodder in the daily ration should come from feed produced in the production area of the milk.

The authorised feeds include fresh fodder, hay, straw, silage (not permitted for 'Trentingrana' production). Raw materials for feed, by category, which may be added to the fodder are cereals and their derivatives, oil seeds and their derivatives, tubers and root vegetables and products derived from them, dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

Production standard

Controls over the implementation of this Specification are carried out in accordance with clauses 36 and 37 of EC regulation No. 1151/2012. The processing of Grana Padano, of any type and size - whether in segments or grated, with or without the rind (on the side), using the PDO and the logo that distinguishes it, may only be handled by those holding the appropriate packaging authorization issued by the Applicant, which has been recognized and charged with undertaking the functions described in clause 14, paragraph 15 of Law No. 526, dated December 21, 1999.

The major steps in the method of production of Grana Padano cheese are as follows:

- (i) It all starts with collection of untreated cow's milk, produced in the specified geographical area, and that is milked twice a day. It is partially skimmed by natural surface skimming and then collected within twenty-four hours from the first milking. The skimmed milk is then placed inside traditional copper cooking cauldrons (or vats), which have the shape of a bell turned upside down. Each cauldron can contain around 1000 litres of milk and produces two wheels of

cheese, called "twin wheels". This is when a small amount of lysozyme (natural protein from eggwhites) is added to the cauldron – maximum of 2.5gm per 100kg of milk, to avoid the “swelling of the wheel” during ageing.

- (ii) This is followed by adding the whey produced the day before to the vats. Full of lactic acid bacteria, whey is the perfect way to trigger the transformation of milk into cheese. Once the whey has been added, the milk is brought to a temperature of 31-33°C and rennet is added to the milk to ensure that it curdles. The curd is then broken with a giant whisk (*spino*), while the heating of the curd and the cooking continues, until the temperature reaches 53-56° C. The heating process stops whilst the grains in the curd settle to the bottom of the cauldron.
- (iii) Whilst the temperature is kept constant throughout the end of the cooking process, the curd grains are left to rest under the whey for 30-70 minutes. The cauldron will then be left to rest in order to let the cheese form. Then, using a wooden shovel (*pala*) and a linen cloth (*schivino*), the curd mass is raised from the bottom and cut into two equal parts, in order to create two twin wheels. Each of the two wheels are wrapped in alinen cloth, are extracted from the copper vat and placed on a shelf - the *spersola*. Thereafter, each wheel is placed into a special mould, the *fascera*, made of suitable plastic material. A heavy object of the same material is then placed on top of the cheese to place pressure.
- (iv) After about 12 hours, a piece of plastic (*fascera*) engraved with the Marks of Origins is inserted. Then a casein plate, with a specific ID code is placed on the top face of the wheel, this is crucial when identifying the traceability of each wheel;
- (v) Two days later, the process of salting (*salatura*) starts: the cheese wheels are soaked in brine, a solution of water and salt, to kill any bacteria and eventually give the cheese its characteristic taste. This step can take from 16 to 25 days, depending on the saline solution and the size of the wheel. Once the salting is finished, the wheels are taken into a “hot room” (*camera calda*) where they will dry for a few hours;
- (vi) Finally, the cheese wheels will be taken to specific maturing warehouses, where they will be left to age for a minimum of 9 months.

In addition to the above described process, several controls are maintained during the production of Grana Padano, as discussed below:

- (i) Maturing Warehouses – The maturing warehouses are insulated and designed with equipment that regulate the temperature, the moisture level and the required aeration.
- (ii) Time – Ageing time can last from a minimum of nine months to more than 20 months. During this period, the cheese undergoes various important physical and chemical changes which lend it its unique taste.
- (iii) After 9 months of ageing, technicians test each wheel with a special small steel hammer. This process requires great expertise and experience, giving the technicians the opportunity to spot what may have been caused by abnormal fermentation. They might also use a special needle to check the scent and flavour of the cheese without damaging the wheel. To be absolutely certain the cheese is of the highest quality, a small instrument is sometimes used to extract a small

sampled, 1cm in diameter and 7-8 cm long, which can be tested to check the fragrance, colour and texture of the paste.

- (iv) Once the wheel meets the requirements according to the Product Specifications, it receives the fire-brand marking which certifies the quality of the cheese and its official “Grana Padano” status. The wheels that do not pass these tests are subjected to a process called “*retinatura*” (etching of the wheel to remove all the Marks of Origin) so that it will not be sold as Grana Padano.

Two separate packaging authorizations are provided for Grana Padano, one relating to segments with rind and the other relating to grated cheese. Any type of cheese product packaged without the rind (small pieces, slices without rind, flakes etc.) is treated like grated cheese and is subject to the same requirements. The only case in which packaging authorization is not required, is for “pre-packed” cheese, in other words, where the packaging takes place at the point of sale.

Grated Grana Padano Cheese

Grated Grana Padano is obtained solely from already certified whole cheese wheels. The grating process must be carried out within the boundaries of the Grana Padano area of production. While the typical characteristics of Grana Padano remain unaffected, the “grated” product should have the following characteristics:

- humidity: no less than 25% and no more than 35%;
- appearance: non-powdery and consistent, no more than 25% of particles should have a diameter smaller than 0.5 mm in diameter;
- quantity of rind: no more than 18%.

In order to maintain the best possible quality, ensure traceability and guarantee control over the product, packaging authorizations for Grana Padano in its ‘grated’ format and for similarly treated formats, can only be issued to businesses operating within the Grana Padano production area and limited to establishments located within that area.

Specific rules concerning slicing, grating, packaging, etc.

Grating and related packaging must take place within the boundaries of the Grana Padano area of production since fresh grated cheese is a highly sensitive product and the preservation of its organoleptic characteristics requires it to be packaged immediately in conditions such as to avoid any drying out; furthermore, immediate packaging in packs bearing the designation of origin is more likely to ensure the authenticity of the grated product, which by nature is more difficult to identify than a whole cheese.

The use, for the production of grated Grana Padano, of cheese left over from the cutting and packaging of Grana Padano marketed in pieces of varying and/or fixed weight, as blocks, cubes, bite-sized pieces, etc., is permitted only under the following conditions:

- (a) the maximum proportion of rind must be 18 %;
- (b) traceability of the whole Grana Padano cheese from which the leftover cheese comes must be ensured at all times;
- (c) where leftover cheese is to be used later and/or transferred from one establishment to another, it must be sorted by registration number and month of production;

- (d) it may be transferred only within the same farm or between farms of the same group and only within the area of origin.
- (e) The marketing of leftover cheese for the production of grated 'Grana Padano' is therefore prohibited.

Labelling regulations:

The official mark,, certifying ownership of the requirements that legitimize the use of the name Grana Padano must appear on whole cheeses as well as on all Grana Padano cheese packaging, in segments or grated.

The mark consists of a rhomboid design, crossed at the shorter diagonal by a wide band, bordered by two parallel stripes above and two below. In the centre of the band, the words "GRANA" and "PADANO" are written on two lines in block capital letters. Within the upper and lower angles of the rhomboid, which are rounded, are the initials "G" and "P" respectively.

J) Uniqueness:

Even though the demand for Grana Padano cheese has increased over the years, it is still crafted using the same techniques that the Cistercian monks perfected nearly 1000 years ago, which has further helped to cement its place as one of the most consumed, well-loved and renowned cheeses of the culinary world. All production steps for Grana Padano, namely, milk production, cheese production and minimum maturation of cheese take place in the area of origin.

The uniqueness of Grana Padano cheese is attributed to the following factors:

- Cows are fed primarily with feed produced on the home farm or in the Grana Padano production area;
- Cows are fed fresh fodder, hay, straw or silage (not permitted for Trentingrana cheese, which is produced exclusively in the autonomous Province of Trento);
- The diameter of the wheel of cheese is between 35 and 45 cm and the heel between 18 and 25 cm, depending on the cheese-making techniques;
- The rind's thickness must not exceed 8 mm and must be no less than 4 mm.
- The shape is cylindrical with a slightly convex or almost straight edge. The upper and lower faces are flat with slightly rimmed edges;
- The weight can never be under 24 kg, but a wheel can weigh up to 40 kg;
- The texture is hard, with barely visible small holes and a circular, finely grained structure that breaks into slivers when cut with a knife;
- particular morphology of the paste, linked to the production technique, is characterized by a granular texture which gives rise to its typical flakiness;
- The rind has a natural golden yellow colour, while the interior is either straw-coloured or white;
- It has a delicate flavour and fragrant aroma, essentially due to the widespread use of waxy corn in the fodder fed to the cattle;
- High level of natural breakdown of the proteins in peptones, peptides and free amino acids and the water and fat content is largely similar to the protein content; and
- The cheese is resistant to lengthy ripening, even beyond 24 months

The uniqueness of Grana Padano also lies in its great nutritional qualities, namely:

- Grana Padano contains a high concentration of proteins: Leucine, Lysine, Phenylalanine and Tyrosine, to name a few. Additionally, being a dairy product, Grana Padano supplies the same protein input as milk, but in a concentrated form;
- Grana Padano is rich in mineral salts which form a vital part of a balance diet, such as zinc, copper and phosphorus but, most importantly, calcium
- It is also an important source of A and B2 vitamins:
- Grana Padano is a semi-fat cheese which is mostly made of “good” unsaturated fat, providing half of the daily percentage recommended
- Grana Padano is completely carbohydrate free and can be considered virtually lactose-free due to the long ageing period, which is why it is perfectly suited for people who suffer from lactose intolerance.

Natural factors

The production area of Grana Padano cheese is largely contiguous with the region of the Po river plain, characterised by fairly flat water meadows with alluvial soil of fluvial-glacial origin and well supplied with water, which is one of the most fertile areas of the world and among the best suited for growing fodder. Even today, a large supply of local fodder, in particular maize, in addition to the vast supply of water, is an essential element for maintaining cattle rearing and milk production in this area. In particular, these soil characteristics, together with the area’s microclimate, favour the production of maize, which represents the greatest proportion of the fodder for the cows whose milk is intended for Grana Padano, and it makes up to 50 % of the dry matter ingested.

A major natural factor that link Grana Padano to its area of origin is the high irrigation potential of the Po plain and the resulting availability of fodder, including mainly waxy corn, which is responsible for the specific characteristics of the white or straw colour, flavour and aroma of the paste. Acceptable and authorized forage includes:

- Fresh forage - fresh forage from meadows that are established, artificial or mown.
- Ideal forage constituents are: mixed established meadow grasses, alfa-alfa and clover; separate herbage or similar, consisting of ryegrass, winter rye, oats, barley, maize, wheat, sorghum, corn, millet, fescue, timothy, lupin, pea, vetch and field bean.
- Hay: obtained from field drying, air-drying methods or dehydration of fresh forage.
- Straw: from cereals such as wheat, barley, oats, rye, and triticale.

Silage, chopped corn or silo hay. Silage, however, is not permitted in the production of Trentingrana type cheese.

Raw materials for feed, which may be added to the fodder such as cereals and their derivatives, oil seeds and their derivatives, tubers and root vegetables and products derived from them, dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

Another causal link between Grana Padano and its area of origin is the use of raw milk, which has the effect of including in the process of cheese-making lactic bacteria typical of the area. Further, the use of natural whey also creates an unbroken microbiological link with the production area. In fact, the milk, which turns to whey and thus, to natural whey inoculum, is the link in the chain joining the cheese-making process to the production area and ensures the continued and constant inclusion of lactic bacteria

typical of the area of origin, which lend its special characteristics to Grana Padano cheese.

Human factors

The art of making Grana Padano cheese is a tradition that has been built through the contribution of people over centuries, which have been handed down over generations. The continuation and adherence to these traditions have helped in preserving the unique techniques that contribute to Grana Padano's unmatched characteristics. Only three natural ingredients are used to make the cheese: untreated cow's milk, salt (through the time the wheels are left in brine), and rennet (an enzyme that allows the coagulation of the milk). Moreover, from the dairy farm to processing, the milk cannot be subjected to any physical, mechanical or heat treatment, which may alter its status as natural untreated milk.

K) Inspection Body:

In 1996, Grana Padano obtained Protected Designation of Origin recognition by the European Union. 47. Following the changes brought about by the recognition of Grana Padano as a PDO by the European Union, the control functions are now being applied by CSQA S.r.l., an approved private body based in Thiene, Italy, which has been appointed by the Applicant and approved by the Italian Ministry of Agriculture. CSQA S.r.l. is entrusted with verifying whether the conditions laid down in the Production Regulations that give the product the right to use the diamond-shaped Protected Designation of Origin Grana Padano logo are complied with. The Applicant collaborates with CSQA S.r.l. on a daily basis in order to fulfil the vital task of testing and branding the wheels of Grana Padano that meet the required standards, thus certifying their authenticity.

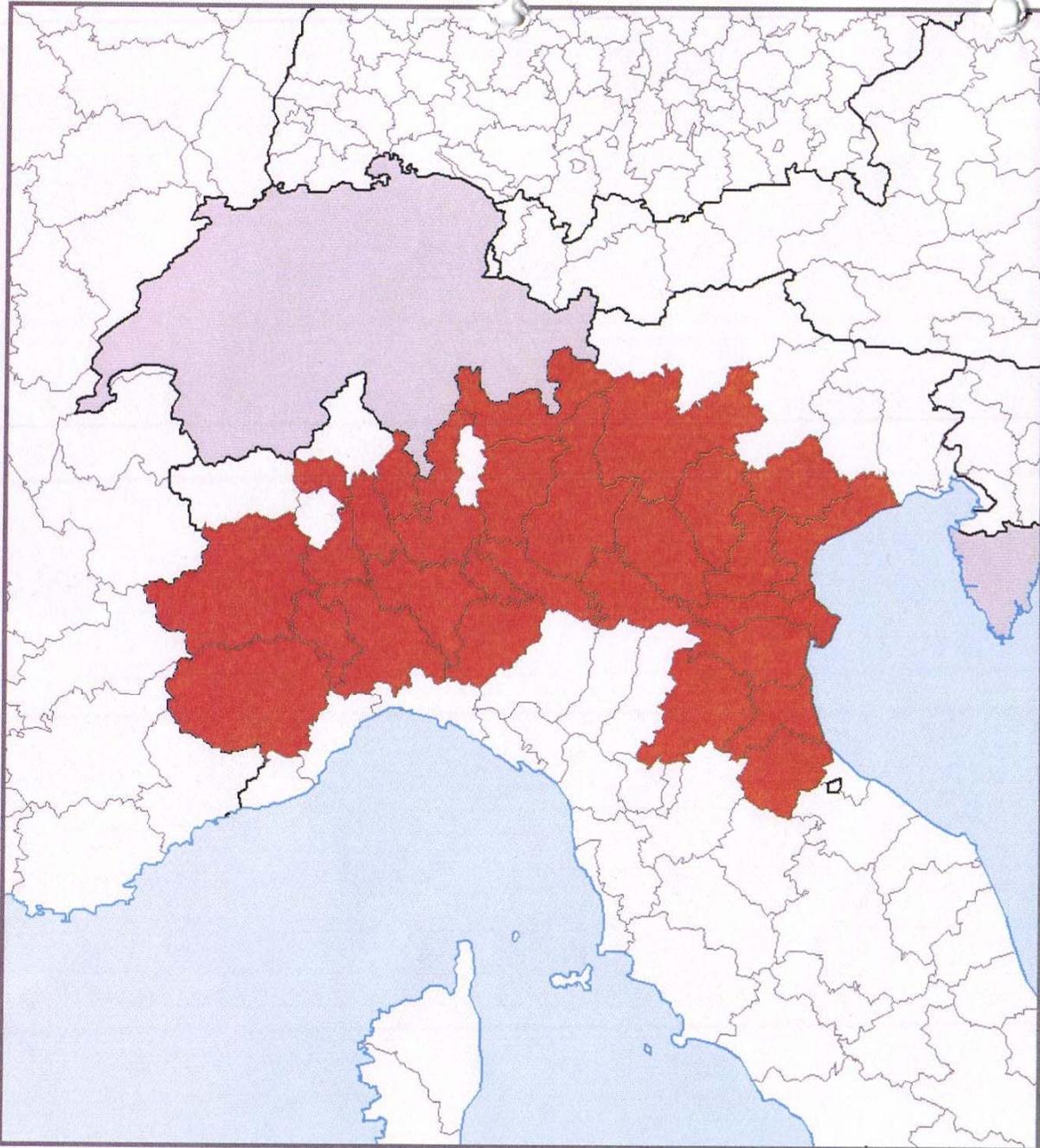
L) Others:

Grana Padano was formally recognized at the Stresa International Convention on the Use of Appellations of Origin and Denominations of Cheeses of June 1, 1951, where dairy owners and experts signed up to a European dairy "Convention," which laid down precise rules regarding the naming of cheeses, with guidance on their characteristics.

Thereafter, the rules on 'Protection of Designations of origin of cheeses', including Grana Padano, and their areas of production were defined by Law No. 125, dated April 10, 1954, on the protection of designations of origin and typical designations of cheeses. Thereafter, the Decree of the President of the Republic No. 1269 dated October 30, 1955, was issued on the recognition of designations relating to methods of production, characteristics of marketing and areas of production of cheeses.

The 'Grana Padano' designation of origin was extended to the grated form of the product by the Decree of the Prime Minister on the extension of the designation of origin of 'Grana Padano' cheese to the 'grated' typology, dated November 4, 1991, which ruled that the grated product has to be obtained exclusively from a whole cheese entitled to the designation of origin in question, and that the grating operations have to be carried out in the area of production and that the packaging is done immediately with no processing and with no addition of substances such as to alter the conservation and the original organoleptic characteristics.

At the European Union level, Commission Regulation (EC) No 1107/96 of June 12, 1996, has recognised Grana Padano as a protected designation of origin pursuant to Council Regulation (EEC) No 2081/92 which was first repealed and replaced by Council Regulation (EC) No 510/06 of March 20, 2006 and later repealed by Regulation (EU) No 1151/12 dated November 21, 2012.



**Geographical Indication
NUTS-3 level**

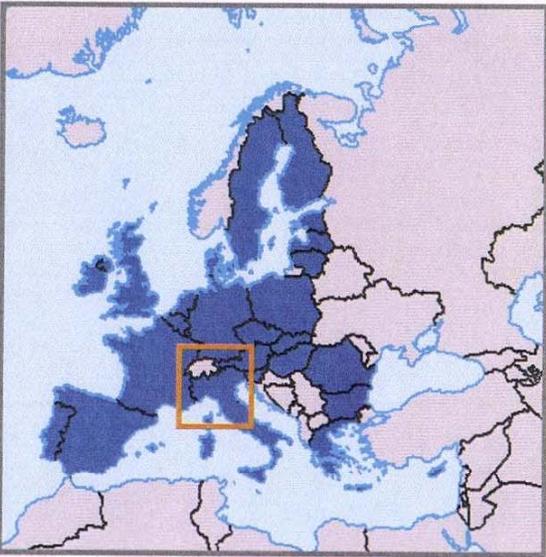
GI:
Grana Padano

COUNTRY:
ITALY

Geographical zone:
Grana Padano



Source: DG AGRI - DOOR database
JRC - IES - RWER - AgriEnv Action
Cartography: DG AGRI GIS-Team 04/2011
©EuroGeographics for the administrative boundaries



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:

