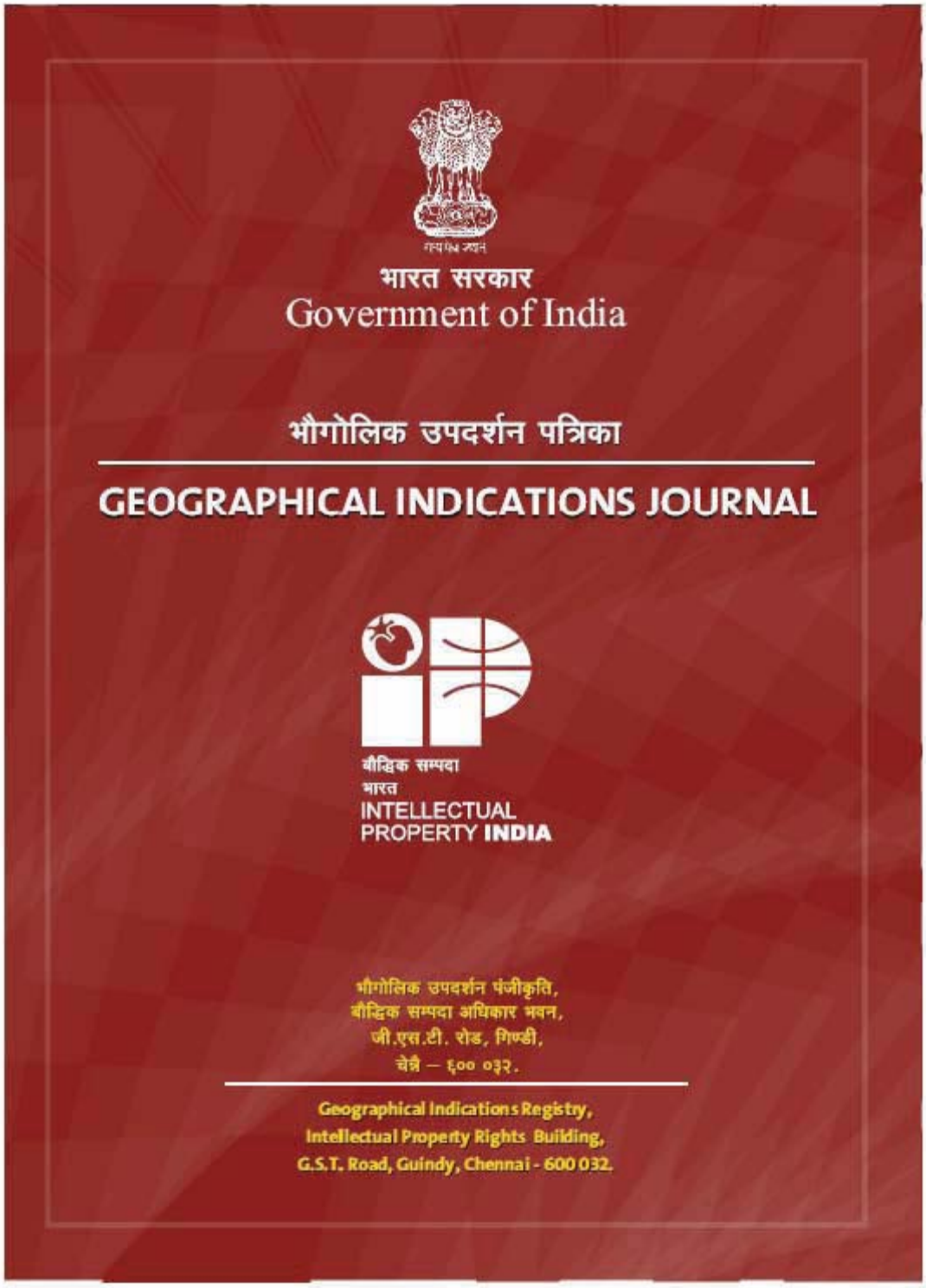
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Geographical Indications Registry,
Intellectual Property Rights Building,
G.S.T. Road, Guindy, Chennai - 600 032.

GOVERNMENT OF INDIA
GEOGRAPHICAL INDICATIONS
JOURNAL NO. 111

OCTOBER 29, 2018 / KARTIKA 07, SAKA 1940

INDEX

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 111 of the Geographical Indications Journal dated 29th October, 2018 / Kartika 07, Saka 1940 has been made available to the public from 29th October, 2018.

NEW G.I APPLICATION DETAILS

App.No.	Geographical Indications	Class	Goods
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
614	Chamba Chappal	25	Handicraft
615	Goan Coconut Feni	33	Manufactured
616	Kodaikanal Malai Poondu	31	Agricultural
617	Seeraga Samba Rice	30	Agricultural
618	Khola Chilli	30	Agricultural
619	Gorakhpur Terracotta	27	Handicraft
620	Varanasi Zardozi Craft	27	Handicraft
621	Chunar Red Clay Glaze Pottery	27	Handicraft
622	Mirzapur Pital Bartan	27	Handicraft
623	Banaras Wood Carving Craft	27	Handicraft
624	Banaras Hand Block Print	27	Handicraft
625	Idu Mishmi Textiles	25	Textiles
626	Dharwad Pedha (Logo)	29	Food Stuff

PUBLIC NOTICE

No.GIR/CG/JNL/2010 Dated 26th February, 2010

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

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

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

Registrar of Geographical Indications

Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 111 dated 29th October, 2018

G.I. APPLICATION NUMBER – 604

Application Date: 01-01-2018

Application is made by Coffee Board, No. 1, Dr. B. R. Ambedkar Veedhi, Bengaluru - 560 001, Karnataka, India for Registration in Part A of the Register of **Coorg Arabica Coffee** under Application No. 604 in respect of Coffee falling in Class –30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Coffee Board

B) Address : Coffee Board
No. 1, Dr. B. R. Ambedkar Veedhi,
Bengaluru - 560 001,
Karnataka, India

C) Name of the Geographical Indication:

COORG ARABICA COFFEE

D) Types of Goods : **Class 30** - Coffee

E) Specification:

"Coorg Arabica Coffee" is grown specifically in the region of Kodagu district (district name under British rule was Coorg) lies on the eastern and western slopes of the Western Ghats in the State of Karnataka (75'25'-76"14'E, 12"15'-12'45'N) at an Elevation of 900-1100 m MSL heavily intercropped with spices like black pepper and ginger and fruit trees such as jackfruit and mandarins.

Physically the raw Arabica coffee of Coorg region exhibits bluish green colour. The chlorogenic acid content ranges from 4.6 to 5.3 mg/100gm and the caffeine content ranges from 1.9 to 2.2 %. The trigonelline content varies from 1.5 to 3.0 %. As coffee is a beverage which gets the unique flavour and aroma only when it is roasted and brewed, the main differentiation lies in the organoleptic characters perceived in the cup.

The Coffees of Coorg region exhibit a pleasant aroma, balanced cup with mild acidity, strong body with a hint of floral note and a Dark chocolate after taste. The cherry/unwashed/natural Coorg Arabica Coffees exhibits strong fruity, cherry characters.

F) Description:

Coorg Arabica can be described as coffee from Kodagu region at an elevation of 750-1100 m MSL in the state of Karnataka. There are two types of coffee grown in Kodagu region namely Arabica and Robusta.

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah*

The botanical name of Arabica Coffee is *Coffea Arabica* and that of Robusta is *Coffea canephora* Pierre ex Froehner

Coffea arabica is a species of Coffea originally indigenous to the forests of the south-western highlands of Ethiopia. It is also known as the "coffee shrub of Arabia", "mountain coffee", or "arabica coffee".

Botanical description/Scientific Classification of Coorg Arabica Coffee:

Arabica Coffee

Kingdom	:	Plantae
Order	:	Gentianales
Family	:	Rubiaceae
Subfamily	:	Ixoroideae
Genus	:	Coffea
Species	:	***Coffea arabica***

The special characteristics of washed Arabica coffee (parchment coffee) from Coorg are pleasant aroma, balanced cup with mild acidity, strong body with a hint of floral note and a dark chocolate after taste. The special characteristics of un-washed Arabica Coffee (cherry/unwashed/natural) from Coorg are strong fruity, cherry characters.

G) Geographical area of Production and Map as shown in page no: 14

The Kodagu district (district name under British rule was Coorg) lies on the eastern and western slopes of the Western Ghats in the State of Karnataka (75°25'–76°14' E, 12°15'–12°45' N).

Demographics of Coorg

Elevation	:	900-1100 m MSL
Rainfall	:	1000-1200 mm
Main coffee type	:	Arabica
Total area under coffee	:	20,000 ha
Average production	:	3,100 MT
Main varieties	:	S.795, Sln.4, Sln.5, Cauvery
Main intercrops	:	Pepper, Mango, Jackfruit, Vegetables

H) Proof of Origin (Historical records):

The capabilities of the province as a coffee growing country have long been known to the natives, and it is a matter of surprise, that the European enterprise did not enter on the field till a much later date. It is conjectured that in the time of the Coorg Rajahs

some Moplas to whom they had given land near Nalknadd, introduced the shrub from seed, which was brought from "Mocha" or perhaps second hand from Munzerabad. Its successful and profitable cultivation was at first concealed from the Coorgs, but these were shrewd enough to find out for themselves, that, whilst none of the fabled fatal consequences followed the cultivation of the shrub, there was a ready and lucrative sale for the produce.

Through the exertions of the first British Superintendent, Captain Le Hardey, who took a deep interest in the material prosperity of the country, the coffee plant became almost universal, and now there is hardly a Coorg or any native house that does not pride itself in a coffee-garden, comprising, it may be, a few trees or as many acres.

Mr. Fowler the first European planter opened up the Mercara Estate in 1854, Mr. H. Mann became the pioneer on Sampaji Ghat in 1856, Dr. Maxwell opened up the Perambadi Ghat estates in 1856 and in 1857-Mr.Kaundinya founded Anandapur village with a most promising plantation in Bamboo district.

I) Method of Production:

Coffee cultivation is an integral part of the lives of the people of Kodagu district and forms the backbone of the economy of the district till today. Increase in productivity levels is performed by judicious management of resources and taking the advantage of favourable climatic conditions. The native method of cultivation is still followed but with the advent of new technology and improvement in agricultural science, few methods have been modernised.

Description of the coffee plant Arabica:

The plant produce profuse branches and the matured leaves are dark green in colour while the young leaves are eligible either green or bronze. The flower buds are produced in clusters in the axils of leaves at each node. Initiation of flower buds and subsequent growth takes place in the months of September to March in South India. At about 8 to 10 days after the showers the blossoms occur. Arabica is self-fertile and hence the fertilized ovary grows into a fruit and ripens into dark berries.

Native mode of cultivation

The native mode of cultivation was exceedingly simple. The plants, reared from seed in a nursery, were in the monsoon put out on a shady hill-slope, the under wood of which had been previously cleared away. An occasional weeding was all the attention bestowed upon the plants which in 3 or 4 years, according to the density of the covering shade, gave a promising crop, that was picked, dried and disposed of the husk to the merchant. When coffee cultivation in Coorg was taken in hand by European skill and energy, the industry soon assumed greater importance.

Soils

The coffee soils in Coorg belong to the red lateritic soil groups. They differ in texture from sandy loam to clayey loam with colour varying from light grey to deep red. The soils are usually rich in organic matter and acidic to neutral in reaction (pH). The total soluble salts are well below the sensitivity limits. They are well supplied with potassium but are generally low in available phosphorus. They are also poor in calcium and

magnesium. They respond well to liming, manuring and other soil management practices,

Shade

The approved methods of coffee cultivation in Coorg were planting under shade and on the open ground, and an intelligent planter will be guided by his experience of the elevation, exposure, and amount of atmospheric humidity of his locality which method to apply.

If shade-planting was decided upon, there was the choice between natural and artificial shade, and in either case due regard was paid to full light and free circulation of air. For artificial shade planting the jungle trees were all removed and either burnt or which seem to be better-piled up and allowed to rot, when of the spontaneous new growth, especially the Sponia Wightii or "Charcoal tree" which springs up like weeds, a sufficient number of trees were allowed to remain. More permanent shade trees, however, are the jack tree, the Poinciana regia, Bauhinia, the mango tree etc., seeds of which are put down at regular distances on the plantation, and after 5 or 6 years the young trees offer already partial shade.

Some of the Sampaji Ghat-estates nearest Mercara were of this description and their appearance leaves hardly anything to be desired in coffee planting. The soil and elevation best suited for cardamoms was also best adapted for coffee cultivation, hence at first the desire was to secure cardamom jungles for coffee plantations.

Planting from nursery

After a piece of land has been cleared and regularly pitted with holes 18 inches cube and at a distance of 5 or 6 feet from each other, the surface soil is filled in and a peg fixed in the centre. With the first burst of the monsoon, the sturdy seedlings of 3 or 4 pairs of leaves are removed from the nursery with a ball of earth attached to the roots and transplanted into the holes marked by the pegs. This was the surest and therefore cheapest mode of planting.

Weeding

Weeding is the next operation to be carefully attended to, but where from the nature of the soil or of the lay of the land there is danger of loss of surface soil from heavy rain; no-hoe weeding is allowed during the monsoon; but only hand weeding or cutting with grass-knives and, after the monsoon, a breaking up of the soil, to turn the weeds down. Easy roads are laid out to bring every part of the estate within ready access and at the same time to be the means of an effectual drainage.

With the end of the first year's operations, the planter very likely build for himself a simple cottage on a convenient spot that commands a fine view and some Bungalows were most beautifully situated. With the third year, the estate came into flower and bearing. In March or April the snowy white of the blossoms, in their copiousness but slightly relieved by the dark green foliage, delights the eyes with its morning freshness and purity and glory the jasmine-like flowers fill the air with an agreeable aroma.

Description of native plant

A three year old tree is 4 feet high of a pyramidical shape with alternately opposite branches (primaries) of which the topmost are 8 inches and the lowest 3 feet long,

which is subdivided by secondary's and tertiary's. The flowers are in appearance like jasmines on short stalks, in clusters round the branches and last but 2 days. The tree approximately had 20 pairs of branches, and 3 inches from the stem the clusters of flowers begin; the lowest branch contains 22, the middle 8 and the uppermost 2 clusters with an average of 12 blossoms each, These do not all set and produce mature berries, but give an idea of the fertility of the shrub. Gentle showers or heavy mists at this time greatly enhance the fecundity of the blossoming, hence the importance of spring rains.

The leaves are oblong, lanceolate, dark green and glossy on the upper, paler on the lower side and form a striking contrast with the snowy flowers or red berries. After a fertile blossoming the ovaries, if favoured by a few showers, swell rapidly and the green berries resemble olives.

In October they become hard, turn yellow and, when mature, red. They now resemble cherries. A sweet aromatic succulent pulp encloses 2 beans, which are surrounded by a parchment like skin, which, when dry, easily drops off.

A thin silky skin called the "silver-skin" is the last coating of the bean which, if of good quality, is long, of a bluish green colour and of a peculiar aroma. In some cherries there is but one bean developed which fills up the whole space. It is round and called Peaberry, and fancy assigns to it a higher price in the market than to ordinary coffee.

Pulping

The separation of the fresh pulp from the beans is effected on the estate by a machine called "pulper," after which the parchment coffee is washed and slightly fermented to remove all- saccharine and gummy matter, carefully dried and sent to the Coast, where it is peeled, garbled, sized, packed and shipped for the market.

Manuring

Considering that every crop takes a certain amount of nourishment out of the soil, it is clear, that something in the shape of manure must be given to it in return, and it is generally acknowledged; that according to the chemical analysis of the coffee bean, the Coorg soil wants phosphate of lime, carbonate of magnesia and potash as the principle ingredients of the requisite manure, and a mixture of super of super phosphate of lime and Peruvian guano or stable-manure, lime and ashes may be the nearest approach to it. Experiments with different proportions of these materials on a number of trees of equal growth soon show which is the most effectual· mixture for each locality.

Pruning

Of almost equal importance with manuring is the pruning of the trees, whereby the extravagant elaboration of the sap is checked and the fertility of the soil economised. It is this operation which makes the planter most familiar with his trees and which impresses upon the appearance of an estate as decided a stamp, as the system of training characterizes a school. It is amusing to hear a planter call 'one's attention to this and at "dear little tree", which he has "brought round by pruning", but these are often the men who do justice to a plantation and who eventually succeed.

Modern method of cultivation in Coorg

Coffee cultivation is an integral part of the lives of the people of Kodagu district and forms the backbone of the economy of the district till today. Increase in productivity levels is performed by judicious management of resources and taking the advantage of favourable climatic conditions. The native method of cultivation is still followed but with the advent of new technology and improvement in agricultural science, few methods have been modernized. Nursery management is performed by the help of germination beds and seeds are sown in the month of December or January at a distance of 2.5 to 3.0 cm rows. The seedlings in the button stage are transplanted to polybag nursery and a proper aftercare is provided. Proper transplantation to the field is performed and all measures to prevent pest and disease are meticulously followed.

Now days, Dadap is commonly used as a lower canopy shade. One to two meter long stakes are planted for every two plants of coffee during June when rains of South West monsoon commence. Silver oaks are also planted as shade belts in E-W direction to protect coffee from southern exposure. But coffee industry expansion across Kodagu in the 1970s and 1980s has also taken place at the expense of native vegetation cover. Different soil management practices are also followed such as i) soil conservation measures, ii) soil moisture conservation measures and iii) drainage measures.

Native methods like pruning, weeding and manuring is also followed for sustainable productivity of coffee. The most important part of quality coffee is it post harvesting practice. Both Arabica and Robusta Coffees undergoes both dry processing and wet processing and the clean coffee is cured in mills.

J) Uniqueness:

Coorg has the unique distinction of growing fine quality Arabicas, with high productivity. Coffee in Coorg is cultivated under a two tier mixed shade canopy, comprising of evergreen leguminous trees. Shade trees prevent soil erosion on a sloping terrain with gentle to moderate slopes, heavily intercropped with spices like black pepper and ginger and fruit tress such as jackfruit and mandarins.

The soils are usually rich in organic matter and acidic to neutral in reaction (pH), with total soluble salts well below the sensitivity limits, well supplied with potassium but are generally low in available phosphorus results in production of some fine aromatic Coorg Arabica coffees with an intense aroma and light acidity which results in a distinct well balanced flavourful cup.

The uniqueness of the GI product “Coorg Arabica”: Kodagu district of the Western Ghats being a global biodiversity hotspot in South India, has a unique biotic and abiotic conditions which provides uniqueness to the Coffee grown in it. The terrain provided for coffee by the broader landscape provides it a unique aroma and flavour notes to the coffee when roasted.

The coffee farmers growing Arabica and Robusta under shade trees provide ecosystem services through their farms and protect biodiversity. The shade also means that there is natural mulching from the leaves that fall onto the ground, which in turn helps avoid the use of strong fertilizers and pesticides.

Coorg Arabica Coffee are intensely aromatic highlighting the combination of full body, light acidity, and slight flavour.

Coorg Coffee which is grown under unique elevation and shade possess very unique aroma and flavour and hence has its own reputation.

K) Inspection Body:

Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters 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. 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 Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

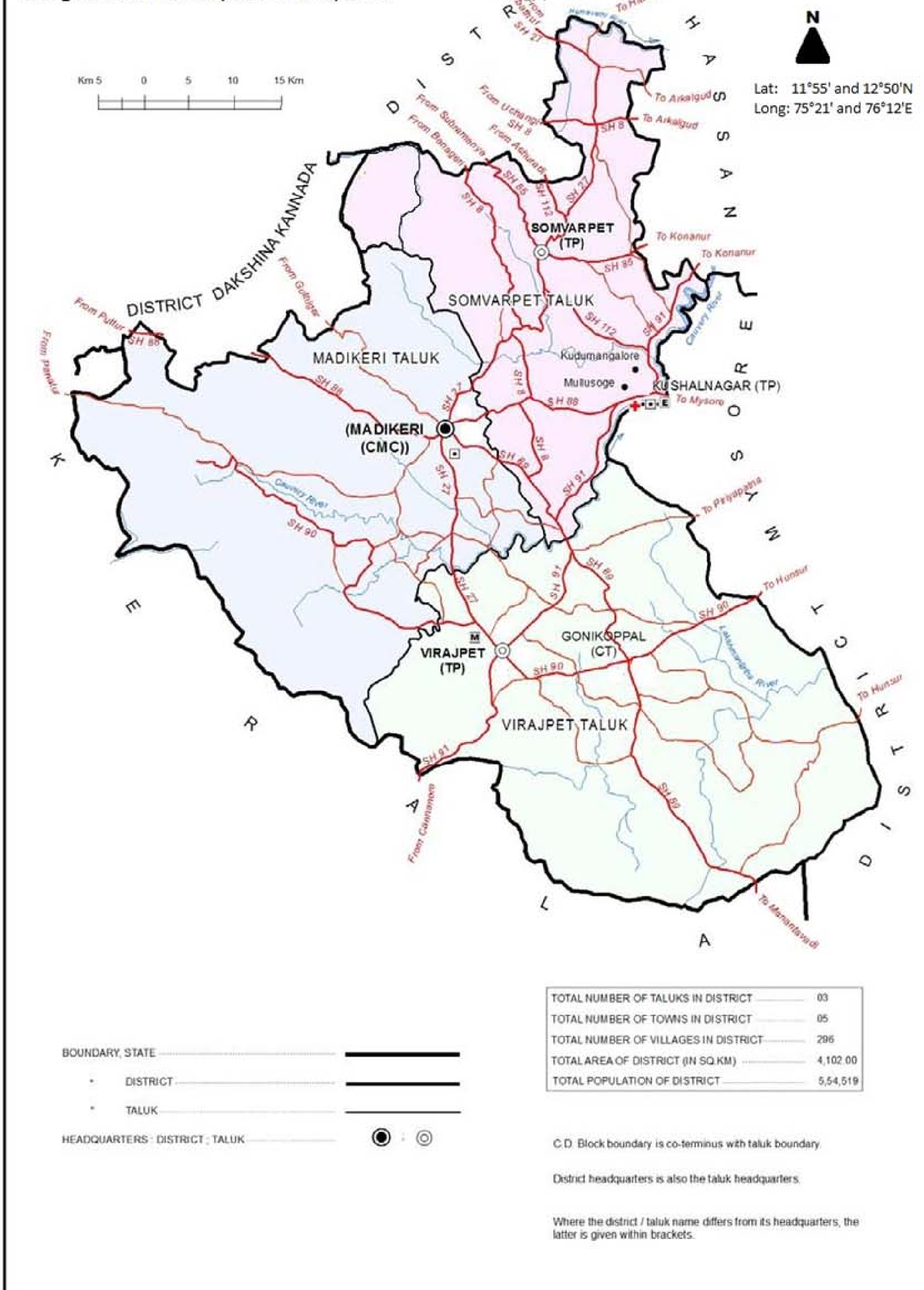
Further, an inspection structure, to regulate the use of the GI will be set up by the Coffee Board of India, Wherein, Along with the current system of providing Certificate of origin as per the International Coffee Organization (ICO) guidelines certifying GI labelled Arabica Coffees will be put in place , where the Coffee Board extension officers on collection of samples from the growing region/ registered estates/ growers will send the same for analysis to the Coffee Quality Division for analysis and Certification.

L) Others:

Culture of Coorg and Coffee

Coffee cultivation was embraced by the Kodavas, the dominant community within the modern day district of Kodagu in Western Karnataka. Kodava culture and the wildlife living in their forest realm. Sacred groves, known as ***devarakadu*** (devara = God's and kadu = forest), continue to be maintained in their natural state amongst the coffee plantations. Each village has at least one ***devarakadu***, which is believed to be an abode of the gods, with strict laws and taboos against poaching and felling of trees. The groves are also an important storehouse of biodiversity in the district. The wealth of biodiversity found in the coffee forests of Kodagu is considerable, and includes some of India's larger flagship species, such as elephants, tigers, bison, leopards, and sambar deer. Maintaining the ecological integrity of coffee plantations, within a broader landscape of formal protected areas and ***devarakadu*** groves, is undoubtedly a vital component of wider biodiversity conservation efforts in the region.

Map of included tehsils for GI protection of Coorg Arabica Coffee, Karnataka, India



Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 111 dated 29th October, 2018

G.I. APPLICATION NUMBER – 605

Application Date: 01-01-2018

Application is made by Coffee Board, No. 1, Dr. B. R. Ambedkar Veedhi, Bengaluru - 560 001, Karnataka, India for Registration in Part A of the Register of **Wayanaad Robusta Coffee** under Application No. 605 in respect of Coffee falling in Class – 30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Coffee Board

B) Address : Coffee Board
No. 1, Dr. B. R. Ambedkar Veedhi,
Bengaluru - 560 001,
Karnataka, India

C) Name of the Geographical Indication:

WAYANAAD ROBUSTA COFFEE

D) Types of Goods : **Class 30** - Coffee

E) Specification:

"Wayanaad Robusta Coffee" is grown specifically in the region of Wayanad district which is situated on the eastern portion of Kerala and lies between the North latitudes 11^{o} 27' and 11^{o} 58'and the East longitudes 75^{o} 47' and 76^{o} 26' with an altitude ranging from approximately 700 M to 2100 M. The chlorogenic acid content ranges from 5.5 to 6.6mg/100gm and the caffeine content ranges from 1.9 to 2.2 %. The trigonelline content varies from 2.8 to 3.3 %. As coffee is a beverage which gets the unique flavour and aroma only when it is roasted and brewed, the main differentiation lies in the organoleptic characters perceived in the cup.

The Robusta coffee of Wayanad region exhibit soft to neutral cup, full bodied, malty and chocolaty note with light to medium flavour. The un-washed (cherry/natural) Wayanaad Robusta Coffee exhibit slight cherry / fruitiness, chocolaty and grassy taste.

F) Description:

Wayanad Robusta can be described as coffee from Wayanad region at an elevation of 700-2100 m MSL in the state of Kerala.

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah.*

The botanical name of Robusta is *Coffea canephora* Pierre ex Froehner

Coffea canephora, commonly known as robusta coffee, is a species of coffee that has its origins in central and western sub-Saharan Africa. It is a species of flowering plant in the Rubiaceae family.

Botanical description/Scientific Classification of Wayanad Robusta Coffee:

Kingdom	:	Plantae
Order	:	Gentianales
Family	:	Rubiaceae
Subfamily	:	Ixoroideae
Genus	:	Coffea
Species	:	***Coffea canephora***

Robusta is a diploid species and has broad, large leaves that are pale green in colour. The number of flowers per node are higher than in Arabica. The buds initiate during the month of November and ready for blossom in February and March on receipt of summer showers of by irrigation. Unlike Arabica, Robusta is self-incompatible and hence cross pollination is essential. Robusta is generally ready for harvest two months later than Arabica.

Wayanad is unique for its intrinsic geo-graphic and climatic peculiarities with the occurrence of ever-green forests. The terrain provided for coffee delivers a unique aroma and flavour notes to the coffee when roasted. The main Robusta varieties of coffee grown in Wayanad region are S.274, C x R and Peridenia. Intercrops grown along with Coffees are pepper, Banana, Ginger and few vegetables. Fairly gentle sloping hills of medium elevation and rich laterite soil are very well suited for the Robusta Coffee. The rich and healthy soil gives full nurture to the bean and hence it has full body and a medium flavour. The chocolaty note which is highlighted in the Wayanad coffee is a well renowned in global coffee market which is one of its unique features.

G) Geographical area of Production and Map as shown in page no: 24

The District of Wayanad is situated on the eastern portion of Kerala. It lies between the North latitudes 11^{o} 27’ and 11^{o}58’ 35" and the East longitudes 75^{o}47’ 50" and 76^{o}26’ 35". The District is bounded on the North by Kodagu District of Karnataka State, on the East by Mysore District of Karnataka State and Nilgiri District of Tamil Nadu State, on the South by Nilambur Taluk of Malappuram District and Kozhikode Taluk of Kozhikode District, on the West by Quilandy and Vadakara Taluks of Kozhikode District and Thalassery Taluk of Kannur District. Wayanad due to its extensive scope of agricultural farming has been reported to be holding a position amongst the 18 real agri-biodiversity hotspots situated in the globe.

The Flora of Wayanad is the characteristic of the Western Ghats and the plantation crops grown in the cool climate. A major portion of the District is covered by coffee. Coffee is cultivated in Mananthavady, Sulthan Bathery and Vythiri Taluk.

The region is located on the top of the majestic Western Ghats and its altitude range from approximately 700 meters to as high as 2100 meters. A large part of the region's population comprises of the indigenous tribal communities. The region is full with densely populated high-standing hilly terrains, mountains (Chembra Peak), lakes (the beautiful Pookot Lake), waterfalls and dams (BanasuraSagar Dam).

Demographics of Wayanad

Elevation	:	600-900 m MSL
Rainfall	:	1100-1200 mm
Main coffee type	:	Robusta
Total area under coffee	:	67,426ha
Average production	:	56,245 MT
Main varieties	:	Peridenia, S.274, CxR
Main intercrops	:	Pepper, Banana, Ginger, Vegetables

H) Proof of Origin (Historical records):

In the first half of the nineteenth century Manantoddy was military station and the troops were cantoned on the hill. The officer in command appears to have planted coffee experimentally on this hill employing his men for the work and the tree flourished on this fertile soil. North Wayanad then became a planting centre with all the stuffs of European club. “Letters from Malabar” written by Jacob Cater Visscher who was Chaplain at Cochin from the year 1717 to 1723 has written the following phrases.

“The coffee shrubs is planted in gardens for pleasure and yields plenty of fruit which attains a proper degree of ripeness…If it thrive, great advantage no doubt accrue to the East India Company who will not thus be compelled to purchase such quantities from Mocha, where the price is very high…..”

East India Company opened an experimental plantation at Anjarakandy, near Tellicherry under Mr. Murdock Brown and was reported to do well during 1800. In 1825, Captain Bevan of the 27th Regiment took over charge of the garrison at Manantoddy in North Wayanad and very shortly showed his interest to introduce coffee cultivation. Mr. Brown seems to have made a success of this venture, and he came to be known as 'Anjarakandy Brown '. Plants taken from Anjarakandy were planted in Manantoddy in Wayanad in 1825by one Captain Bevan, when his garrison was stationed there and these established themselves so well that coffee seeds were distributed to the local cultivators for planting by the then Collector of Malabar Mr. W. Sheffield Captain Bevan writes : “I extended my plantation considerably while I remained in the station on ascertaining from impartial and good judges (especially Bishop Turner, who has tasted the coffee) that is possessed the flavour and aroma of the fined Mocha berries”

He left Manantoddy in 1831 and the two members of the firm of Parry and Company passing Manantoddy on their way to the Bababudans were so stuck with the coffee they found there that at their suggestion the "Pew" estate was opened on the hill by Mr.Pugh from Ceylon who was an experienced planter. It is estimated that during the year 1869, there existed 120 thousand acres of coffee plantations in South India, out of which 60 thousand acres were in Wayanad. Coffee cultivation reached its peak during the second half of the 19th century. Coffee estates existed in Mananthavady, Panamaram, Thirunelly (in North Wayanad) Thariod, Vythiri, Vazhavatta, Sulthan Bathery, and Kolagappara (in South Wayanad) during this period. Europeans, mainly the English, were the owners of these plantations.

As per the statement by Francis B. Thurber in his book on "PLANTATION TO CUP" He states that from an official "Statement of the Material Progress of India" he has learn that: "The extension of coffee cultivation commenced experimentally in the Wayanad in 1840, and in 1862 there were 9,932 acres under cultivation in the Wayanad alone. In 1865, Wayanad coffee cultivation had increased to 200 estates, covering 14,613 acres. The exports in 1860-61 amounted to 19,119,209 pounds, and coffee cultivation became a very important and increasing source of wealth.

The Robusta variety of coffee was introduced in Wayanad in the second half of the nineteenth century. The Arabic coffee has more beverage value and hence fetched higher price. Robusta can also withstand the attack of pests and diseases. Hence Arabica was gradually replaced by Robusta.

I) Method of Production:

Description of the coffee plant Arabica:
Robusta is a diploid species and has broad, large leaves that are pale green in colour. The numbers of flowers per node are higher than in Arabica. The buds initiate during the month of November and ready for blossom in February and March on receipt of summer showers of by irrigation. Unlike Arabica, Robusta is self-incompatible and hence cross pollination is essential. Robusta is generally ready for harvest two months later than Arabica.

Native mode of cultivation
Coffee based farming system is a notable feature of Wayanad. Coffee is grown both as pure crop and as mixed crop along with pepper. Wayanad, produces almost around 90% of the state's Coffee produce which literally concludes that the coffee economy of kerala is highly correlated with the coffee economy existing in Wayanad. The geographical description of the territory covers a vast portion with agricultural land, roughly 54 % of the district's area.

Robusta coffee produce is more than 95 % of the total coffee cultivation done in Wayanad. As an approach towards natural farming, the farmers generally grow coffee plantations under the shade of spice plantations mainly pepper so that the cash crop can be protected against pests and other diseases generated in the soil. The small and marginal farmers generally follow a mixed cropping pattern wherein coffee is produced along with other cash crops such as pepper, arecanut and banana. Crops such as pepper and banana would provide shade to coffee plantations and act as a mode of natural farming methodologies adopted to protect against arising threats from existing

as well as new pests and coffee related disease. The harvesting period of coffee generally starts in the month of December and is set to close in February is almost over.

Weeding, Manuring and pruning

Activity of controlling weed which is usually done thrice a year. Women labourers who are usually engaged in weed control activities use sickles to cut and remove the weeds. Weeds are removed immediately after the onset of south-west monsoon in June; when the north-east monsoon sets in September-October the second pruning is done; in January-February the final weeding is done at the time of fruit collection. The soil is upturned using Munvetti (*Thoomba*) during July-August. Lastly during November-December *(PodiKothu*) (surfacing) is done. Pruning is done immediately after harvest and during August-September. Cow dung and fertilisers are applied twice a year. The second weeding is done during October and November. Post-monsoon fertilizer application is done during this period. Harvesting starts in the month of December and comes to a close by the end of January. Pruning is done in February and March. Control measures against pests, insects, and diseases are taken in the month of April. Pre-monsoon manuring is done in May.

Soil

In the Wayanad Forested Hills the soil is mainly of Forest loam and Laterite type. The Northern portion of this region has Udalfstropepts and Southern portion has Udultstropepts. As regards the Wayanad Plateau, the soil is mainly of Forest loam type. The upper layer is highly enriched with organic matter and high in nitrogen but poor in base due to leaching. The soil is dark in colour. It has red loamy and red sandy soils also, technically known as Udalfstropepts, Udultstropepts, Ustalfstropepts. This type of soils is suitable for Coffee plantation.

Shade

Trees of wild type like Rosewood, Anjili (Artocarpus), Mullumurikku (Erythrina), several species of Caussia and many other non-descriptive varieties are still preserved in Wayanad and there to give shade to the coffee plants. These trees give semblances of wilderness to the landscape of Wayanad. In a majority of coffee plantations, the age old species are replaced by the silver oak, which is suited to cold climate. This tree grows quickly and its cultivation is widespread among coffee plantations for shade and for giving support to pepper

Method of cultivation in Wayanad

The seed coffees obtained from authentic source are sown in germination bed during December to January. The duration between seed sowing and field planting of seedlings will be about eight month. Field planting of seedlings is normally taken up during the month of August to September. After field planting, the Robusta plants starts yielding from fifth years onwards and yield stabilizes from tenth year forwards. The flowering in Robusta occurs in February and the normal duration between flower to fruit development is about ten to eleven months. The period between January and March is the main harvest season for Robusta coffee.

In case of washed coffee, the Robusta coffee fruits are harvested and then manually sorted to remove the immature and over-ripe fruits from the harvested coffee lot. Mechanical sorters are also available to sort out the immature fruits (green bean

separator).The resulting coffee beans (known as wet parchment) are sun-dried to a thickness of 4 to 7 cm for about six to eight days under bright weather condition. During the course of drying, the wet parchment is raked regularly to facilitate uniform drying of coffee. When the coffee samples reaches to a moisture level of 10%, the coffee samples (known as parchment coffee), they are bagged in clean gunny bags and stacked on a raised wooden platform to ensure of circulation of air underneath the bags and also avoid re-absorption of moisture from surroundings.

In case of un-washed coffee, the Robusta coffee fruits are harvested when 85 to 90% of the fruits in a given plot/area. Before subjecting the fruits for drying, all the unripe, tree- dried and damaged fruits are sorted out and dried separately. The remaining sound/healthy fruits are spread to a thickness of about 7 to 8 cm on clean drying yards and dried for about 12 to 15 days under bright weather condition. During the course of drying, the fruits are raked regularly to facilitate uniform drying of coffee. When the coffee samples reaches to a moisture level of 12%, (known as dry cherry) they are winnowed to remove the extraneous matter (if any) and then bagged in clean gunny bags. The bags are stacked on a raised wooden platform to ensure of circulation of air underneath the bags and also avoid re-absorption of moisture from surroundings. The dry cherry samples are dispatched to curing factories for further processing (removal of husk, size grading and garbling of un-desirable coffee beans).

Robusta coffee being susceptible to drought, responds well to irrigation compared to Arabica. The irrigation practice suggested by Coffee Board is that: First winter irrigation will commence 20 to 25 days after the cessation of monsoon. Irrigation will be done up to 25 mm once in 20 to 25 days till the end of December. Later blossom irrigation at 25 to 40 mm is given during fort-night of February followed by backing irrigation of 25mm within gap of 15 to 20 days. weeding is usually done thrice a year. Women labourers who are usually engaged in weed control activities use sickles to cut and remove the weeds. Soil conservation measures are followed by adapting contour planting and terracing and moisture is conserved by scuffling, mulching, digging trenches and pits.

J) Uniqueness:

Wayanad district is unique for its intrinsic geographic and climatic peculiarities with the occurrence of evergreen forests. The terrain provided for coffee delivers a unique aroma and flavour notes to the coffee when roasted.

Wayanaad Robusta Coffee which is grown under unique elevation and shade possess very unique aroma and flavour and hence has its own reputation. The yield potential of Robusta Coffee in Wayanad is to be around 1400 and 2500 Kg/Ha, under rain and irrigated conditions respectively.

The cup characteristics of Wayanaad Robusta Coffee can be described as soft to neutral cup, full bodied, malty and chocolaty note with light to medium flavour. The cherry/unwashed/natural Wayanaad Robusta Coffees exhibit slight cherry/fruitiness, chocolaty and herbaceous taste. These characteristics are unique for coffees grown in this region when compared to the other Robusta growing region. Wayanad Robusta Coffee beans are golden brown beans which from the olden days had a special place in the global market.

Wayanad Robusta are most suitable for blending with Arabica and used for preparing espresso coffee. It enhances the richness and longevity of the espresso blend's cream without detracting from the flavour.

K) Inspection Body:

Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters 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. 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 Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

Further, an inspection structure, to regulate the use of the GI will be set up by the Coffee Board of India, Wherein, Along with the current system of providing Certificate of origin as per the International Coffee Organization (ICO) guidelines certifying GI labelled Coffees will be put in place, where the Coffee Board extension officers on collection of samples from the growing region/ registered estates/ growers will send the same for analysis to the Coffee Quality Division for analysis and Certification.

L) Others:

Majority of the Robusta grown in Wayanad includes old Robusta (Peridinia Robusta), S.274 and Congensis Robusta (C x R). Robusta coffee (Coffea canephora) is a diploid species (2n= 22 chromosomes) and has broad & large leaves that area pale green in colour with smooth margin. The Robusta fruits are medium bold, round to oblong with evident navel and borne in tight clusters of 30 to 50 fruits per fruit cluster. Robusta coffee is self in-compatible (i.e. the ovule of the same flower cannot be fertilized with its own pollen) and hence cross pollination is essential.

Wayanad district is blessed with unique geographic and climatic peculiarities with the occurrence of ever-green forests. The terrain provided for coffee delivers a unique aroma and flavour notes to the coffee when roasted. The coffee soils in Wayanad area are red, lateritic and forest loam type.

Trees of wild type like Rosewood, Anjili (Artocarpus), Mullumurikku (Erythrina), several species of Cassia and many other non-descriptive varieties are still preserved in Wayanad and provide shade to the coffee plants. These trees give semblances of wilderness to the landscape of Wayanad. In a majority of coffee plantations, the age old species are replaced by the silver oak, which is suited to cold climate. This tree grows quickly and its cultivation is widespread among coffee plantations for shade and for giving support to pepper. Shade trees provides a natural habitat for vast population of birds and natural enemies of insect pests/diseases, help in reducing the soil erosion, contribute towards the fertility of coffee soils by recycling nutrients from deep soil in the form of leaf litter and finally protect the coffee bushes from vagaries of climate.

Ecosystem of Wayanad:

a) Climate

Wayanad has a salubrious climate. The altitude of Wayanad varies from 700 to 2100 meters from mean sea level. The mean rainfall in this district is 2358 mm (about 75 inches). The mean maximum and minimum temperature were 29^0C and 18^0C respectively and the temperature generally lowers to around 15^0C during December and January months. The relative humidity will go up to 95% during south west monsoon period. High velocity winds are common during the southwest monsoon and dry winds blow in March/April. High altitude regions experience severe cold.

Generally, the year is classified into four seasons, namely, cold weather (December-February), hot weather (March-May), southwest monsoon (June-September) and northeast monsoon (October-November).

The dale, 'Lakkidi", nestled amongst the hills of Vythiritaluk has the highest average rainfall in Kerala. The average rain fall in Wayanad is 3000 mm. per year. Noolmazha (yarn rain) a phenomenon in which the rain falls incessantly for hours like thin yarn was unique to Wayanad.

b) Flora and Fauna

The flora of Wayanad is characteristic of the Western Ghats and the plantation crops grown in the cool climate. A major portion of the district is covered by coffee. Trees of the wild type like rose-wood, anjili (Artocarpus), mullumurikku (Erthrina), several species of caussia and many other non-descript varieties are still preserved here and there, to give shade to the coffee plants. These trees give a semblance of wilderness to the landscape of Wayanad.

In a majority of coffee plantations, the age-old species are replaced by the silver-oak which is suited to the cold climate. This tree grows quickly and its cultivation is widespread among coffee plantations for shade and for giving support to pepper. It is used for the plywood industry and thus is economical to the farmers. Eucalyptusgrandis, a shorter variety of eucalyptus, whose fragrant smell suffuses the very air around it, is cultivated on a large scale in certain parts of the district. Eucalyptus oil is extracted on commercial basis from its leaves. Of the 20,864 hectares of reserve forest, the major portion is teak plantation.

Arecanut palms and jack trees are also grown here. Tea is grown as an industry in large estates. The soil and climate of Wayanad are suitable for horticulture on commercial basis. For promoting the cultivation of vegetables and raising of orchards, the Kerala Agricultural University is running a Regional Agricultural Research Station at Ambalavayal. With the clearing of forests, the diverse and buzzing animal life, characteristic of the forests of Western Ghats, has vanished from Wayanad.

One can still see the bonnet monkeys, loris, mongooses, jungle cats, squirrels, jackals, hares, etc. in the limited forest areas. Elephant, bear and other wild animals from the neighbouring wild life sanctuaries of Karnataka and Tamil Nadu, stray into the Begur forest range and the forests around Muthanga, which is 20 kilometres away from the town of Sulthan Bathery.

c) Agriculture

This high altitude district is characterised by the cultivation of perennial plantation crops and spices. The major plantation crops include coffee, tea, pepper, cardamom and rubber. Coffee based farming system is a notable feature of Wayanad. Coffee is grown both as pure crop and as mixed crop along with pepper. Pepper is grown largely along with coffee in the north eastern parts of the district, especially in Pulpally and Mullankolly areas.

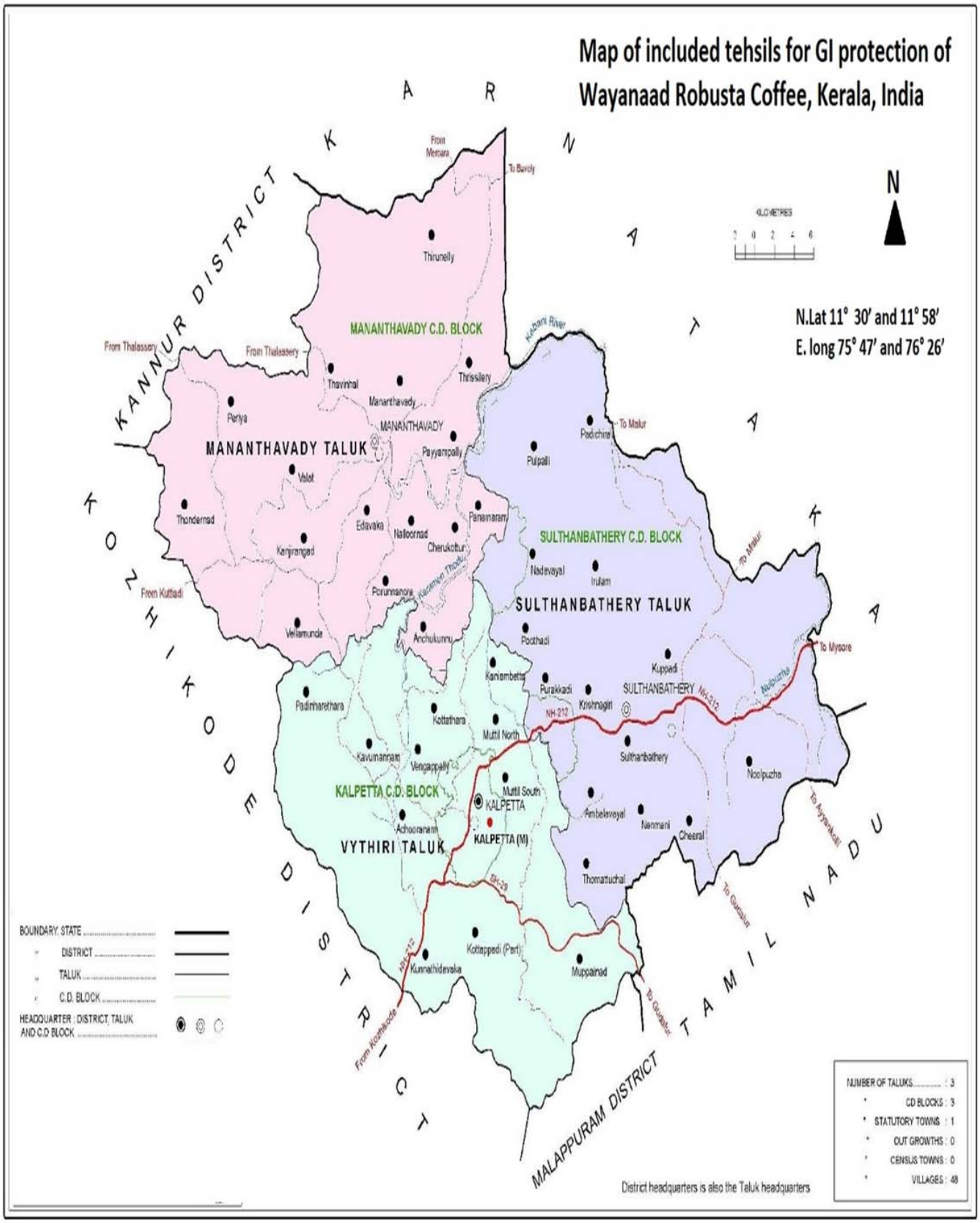
Coffee in Wayanad (67,426 ha.) shares 33.65 per cent of the total cropped area in the district and 78 per cent of the coffee area in the state. Other major crops are rubber(63,015 ha.), coconut(59,452 ha.), cardamom (38,348 ha.), tea (31,792 ha.) cassava and ginger. A recent increase in the area under coconut cultivation is noticed in the lower elevations. Paddy is cultivated in 22,772 hectares of land. The rice fields of Wayanad are in the valleys formed by hillocks and in majority of paddy lands, only a single crop is harvested. Ginger cultivation in Wayanad has also substantially increased in recent times and the ginger produced is mainly marketed in the form of green ginger. Homestead farming assumes importance in this district.

Generally, “Kuruma” (One of the dominant community of Wayanad) settlement has three categories of lands, determined by the topography. The first is Vayal (wet lands), which are essentially paddy fields.

The traditional rice varieties of Wayanad are cultivated by the community, among which are the famous scented varieties like Jeerakasala and Gandhakasala etc. The second higher level lands next to the vayal are called Thottam, which support coffee, coffee, banana, jack trees, pepper, vegetables, etc. The drier lands with shallow soil are termed as Uzhavuparambu where tapioca, chillies and drought-resistant varieties of paddy are grown.

d) Bio Village

The MS Swaminathan research foundation, under the Bio village program has involved in designing and maintaining Coffee Farm Agro Forestry to enhance the quality of the green cover of the villages by integration of coffee farms with suitable multipurpose trees and afforestation programmes for degraded lands by planting tree species which are valuable and suitable to Wayanad region. In addition many Biodiversity programs have been conducted by the foundation in Wayanad district for the conservation of the same.


Map of included tehsils for GI protection of
Wayanaad Robusta Coffee, Kerala, India
N.Lat 11° 30' and 11° 58'
E. long 75° 47' and 76° 26'
N
KILOMETRES
KANNUR DISTRICT
KARNATAKA
KOZHIKODE DISTRICT
TAMILNADU
MALAPPURAM DISTRICT
MANANTHAVADY C.D. BLOCK
MANANTHAVADY TALUK
SULTHANBATHERY C.D. BLOCK
SULTHANBATHERY TALUK
KALPETTA C.D. BLOCK
VYTHIRI TALUK
KALPETTA (M)
SULTHANBATHERY
Thirunelly
Thavinhal
Manantavady
Thrissilery
Periya
Payyampally
Velari
Thondernad
Edavaka
Naloornad
Panamaram
Cherukottur
Kanjirangad
Porunnanore
Vellamunda
Anchukunnu
Padinharethara
Kottathara
Muttil North
Kavumannam
Vengappally
Muttil South
Achooranam
Nadavayal
Irulam
Poothadi
Kaniambetta
Purakkadi
Krishnagiri
Kuppadi
Sulthanbathery
Noolpuzha
Ambalavayal
Nenmani
Cheeral
Thomattuchal
Kottappadi (Part)
Kunnathidavaka
Muppainad
Pulpalli
Padichira
From Thalassery
From Mananthavady
From Kuttiadi
From Kozhikode
To Mysore
To Malur
To Ayyankolli
To Gundlupet
Kabani River
Karamanathodu
NH-212
SH-29
BOUNDARY: STATE
DISTRICT
TALUK
C.D. BLOCK
HEADQUARTER : DISTRICT, TALUK AND C.D BLOCK
NUMBER OF TALUKS : 3
CD BLOCKS : 3
STATUTORY TOWNS : 1
OUT GROWTHS : 0
CENSUS TOWNS : 0
VILLAGES : 48
District headquarters is also the Taluk headquarters

Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 111 dated 29th October, 2018

G.I. APPLICATION NUMBER – 606

Application Date: 01-01-2018

Application is made by Coffee Board, No. 1, Dr. B. R. Ambedkar Veedhi, Bengaluru - 560 001, Karnataka, India for Registration in Part A of the Register of **Chikmagalur Arabica Coffee** under Application No. 606 in respect of Coffee falling in Class – 30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Coffee Board

B) Address : Coffee Board
No. 1, Dr. B. R. Ambedkar Veedhi,
Bengaluru - 560 001,
Karnataka, India

C) Name of the Geographical Indication:

CHIKMAGALUR ARABICACOFFEE

D) Types of Goods : **Class 30** - Coffee

E) Specification:

"Chikmagalur Arabica Coffee" is grown specifically in the region of Chikmagalur district and it is situated in the Deccan plateau, belongs to the Malnad region of Karnataka. The district is situated between 12°54'42" and 13°53'53'' north latitude and between 75°04'46" and 76°21'50" east longitude. Its greatest length from east to west is about 138.4 km and from north to south 88.5 km. at an Elevation of below 1000 m MSL intercropped with spices like black pepper, Cardamom, Arecanut, Orange and Vanilla. It is known as Coffee Country of India,

Chikmagalur is home to thick jungles, wildlife sanctuaries and large coffee plantations. Physically the raw Arabica coffee of Chikmagalur region exhibits straw greyish colour. The chlorogenic acid content ranges from 4.7 to 5.7 mg/100gm and the caffeine content ranges from 1.9 to 2.3 %. The trigonelline content ranges from 1.1 to 2.6 %. As coffee is a beverage which gets the unique flavour and aroma only when it is roasted and brewed, the main differentiation lies in the organoleptic characters perceived in the cup. The Coffees of Chikmagalur region exhibit a mild acidity and medium body

with floral and a hint of citrus note of lemon grass. The cherry / unwashed / natural Chikmagalur Arabica Coffees exhibit positive fruit characters and occasionally pleasant winey.

F) Description:

Chikmagalur Arabica can be described as coffee from Chikmagalur region at an elevation of 1000 to 1100 m MSL in the state of Karnataka.

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah.*

The botanical name of Arabica Coffee is *Coffea Arabica* and that of Robusta is *Coffea canephora* Pierre ex Froehner

Coffea arabica is a species of Coffea originally indigenous to the forests of the south-western highlands of Ethiopia. It is also known as the "coffee shrub of Arabia", "mountain coffee", or "arabica coffee".

Botanical description/Scientific Classification of Chikmagalur Arabica Coffee:

Arabica Coffee

Kingdom	:	Plantae
Order	:	Gentianales
Family	:	Rubiaceae
Subfamily	:	Ixoroideae
Genus	:	Coffea
Species	:	***Coffea arabica***

The plant produce profuse branches and the matured leaves are dark green in colour while the young leaves are eligible either green or bronze. The flower buds are produced in clusters in the axils of leaves at each node. Initiation of flower buds and subsequent growth takes place in the months of September to March in South India. At about 8 to 10 days after the showers the blossom occurs. Arabica is self-fertile and hence the fertilized ovary grows into a fruit and ripens into dark berries.

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

As per the gazetteer, the district is situated between 12°54’42” and 13°53’53’’ north latitude and between 75°04’46” and 76°21’50” east longitude. Its greatest length from east to west is about 138.4 km and from north to south 88.5 km. It is bounded on the east by the Tumkur district, on the south by the Hassan district, on the west by the western ghats which separate it from the Dakshina Kannada (South Kanara) district, on the north-east by Chitradurga district and on the north by the Shimoga district. Situated in the south-western part of the Karnataka it consists of 7 taluks – Chikmagalur, Kadur, Koppa, Mudigere, N.R Pura, Sringeri and Tarikere.

As per the history, situated in the Deccan plateau, Chikmagalur city belongs to the *Malnad* region of Karnataka. The mountainous district is locally referred to as ‘*Malnad*’ meaning ‘hilly country’, especially because of its central and western belts endowed

with some of the most useful and dense forests. The district falls under hilly, southern transition and central dry agro climatic zones of the State. The taluks of Chikmagalur, Koppa, Narasimharajapura, Mudigere and Sringeri falls under hilly zone. Tarikere taluk falls under southern transition zone and Kadurtaluk falls under central dry zone. The hilly slopes in the *Malnad* regions of Chikmagalur, Koppa and Mudigere are rich in coffee plantations. This *malnad* district, especially its central and western belts are endowed with some of the most useful and dense forests of the country. Continuous stretch of valuable forests encompasses the whole of the Jagara valley and most of Koppa and Mudigere taluks. These forests have for long been providing shelter to numerous coffee plantations on hill slopes and have for long been exerting a beneficial influence on the climate and rainfall experienced by the district. The forests in the district mainly belong to the southern tropical variety and they are classified as southern tropical wet evergreen forests, southern tropical semi-evergreen forests, southern moist-deciduous forests, southern tropical dry-deciduous forests and southern tropical thorn forests.

Elevation	: 700-1200 m MSL
Rainfall	: 1000-4500 mm
Main coffee type	: Arabica, Robusta
Total area under coffee	: Arabica - 37,000 ha,Robusta - 23,000 ha
Average production	: Arabica - 29,000 MT,Robusta - 30,000 MT
Main varieties	: Arabica - S.795, Sln.5B,Sln.9, Cauvery Robusta - Peridenia, S.274, CxR
Main intercrops	: Pepper, Cardamom, Arecanut,Orange, Vanilla

H) Proof of Origin (Historical records):

Mr. Lewis Rice was a British historian, archaeologist and educationist compiled the much acclaimed "*Mysore Gazetteer"* and published in the year 1897. He has described that

"Coffee cultivation of Southern India may be said to have had its origin in this District"

C**hikmagalur** was called Kadur District until 1947. For the plant was first introduced, in about the 17th Century, by a Muhammadan pilgrim named Baba Budan, who on his return from Mecca brought a few berries in his wallet and taking up his adobe on the hills that now bear his name planted them near his hut. The vegetation of Kadur District, the Jagar Valley and most of the Koppa and Mudgere taluk is a continuous stretch of valuable forest, densely clothing the hill sides and giving shelter to much coffee cultivation.

It was not, however, till about 1820 that the cultivation extended beyond his garden, and not till 20 years later that European enterprise was first attracted to it. One of the earliest European planters was Mr. Cannon, who formed an estate on the high range immediately to the south of Bababudangiri where the original coffee plants are still in existence, flourishing under the shade of the primeval forest.

The success of Mr. Cannon's experiment led to the occupation of ground near Aigur in South Manjarabad by Mr.Green in 1843, as stated under the Hassan District. Since

1860 estates have sprung up between these points with such rapidity that European planters are settled in almost a continuous chain of estates from the south-west of Shimoga to the southernmost limits of Manjarabad. The Coffee zone in the district estimated to cover about 1,000 square miles extending over the whole western portion. In 1869, 160 square miles were under Coffee which includes European plantations and native plantation. As per the historic data, the total produce was nearly 12 million pounds of coffee.

Mr. Lewis Rice also has writer that there were five types of land in *malnad* where coffee was planted: *káns* or forest; *male* or heavy forest in the passes and slopes; village jungles termed *uduve*; *kumri*, where the original timber was cut and replaced by a secondary growth of trees; and *kanave* or lands covered with hard wood trees and bamboo. Of these, the*káns* (forest) and (*uduve)* village jungles with a rich deposit of vegetable matter decaying under the shade provided organic and inorganic manure and were considered best suited for coffee. The forests north of the Baba Budan Hills and in Koppa and Madikeri taluks in Kadur, densely covering the hill sides and sheltering coffee plants, were some of the areas known for coffee

Robert H Elliot has stated his book “Gold, Sport and Coffee: Coffee Planting in Mysore” in the year 1894, that when he entered the province in 1855, a plant called “Chick” variety of coffee, where he believes that the name was taken from the town of Chikmagalur, which lies close to the original Mysore home of the coffee plant.

He further writes that his first case that he gives related to coffee is the property purchased by his friend. In 1876, Elliot’s friend purchased a native estate of 240 acres of good coffee land in Mysore of which 180 acres had been very irregularly planted with “Chick” Coffee where he notes it as “original Mysore plant”.

As per the imperial gazetteer of India Central taluk of Kadur District is Chikmagalur of which the north is occupied by the lofty forest-clad circle of Bababudan mountains. Around Chikmagalur is an elevated tract of rich black-soil watered by perennial streams from the Baba budans. Its fertility was such that it was called “Honjavanige” or “flowing with gold”. The west of taluk forms part of Malnad and there are many coffee plantations on the slopes of the Baba budans.

In addition “The modern town of Chikmagalur extending from the fort (which was under Ganga kings and then passed to Hoysalas) to Basavanhalli, was established in 1865. A number of Muhamadan traders and shopkeepers have settled here, who supply the wants of the coffee plantations to the west”. Hence, Chikmagalur had rich coffee plantations and trade in the town was mostly confined to the Coffee plantations.

In 1911, Kent owner of Doddanagudda Estate near Aldur of this district found a new variety of Arabica Coffee. This was known as “Kent Coffee”. Later Dr. Leslie. C. Coleman made strenuous effect for development of coffee plantations with a keen intense and leadership in coffee research. In the year 1925 a Coffee experimental station (The present Central Coffee Research Institute), Balehonnur was started under the stewardship of Dr. Leslie. C. Coleman by the Maharaja’s government. In 1937, the Government of India appointed a Coffee Cess Committee realising that there should be control on the inland and foreign markets of coffee, formed in 1940, a Coffee Market Expansion Board which later became the Coffee Board in 1941.

I) Method of Production:

Native mode of cultivation

Clearing for a plantation consists of removing with the axe and cutting all undergrowth and obstructions, and such trees as are not required. Large trees that have thick foliage in the hot weather and little or none in the monsoon are left as shade at regular distances, attention being paid to leave fewer trees on portions with a northern aspect than on those facing the south, all quarters exposed to the wind especially requiring protection. This accomplished, the ground is either cleared by lopping and laying in line to await the process of rotting in the monsoon, or fire is used to facilitate matters. Lines of pegs, generally at 6 x 6 feet, are then laid down, and the land is holed, each hole being generally one foot wide by two feet deep. This is done to remove all obstacles to the roots of the young plants, and to make a nice loose bed for their reception. Roads are traced to and from convenient points in the property, and these are again intersected by paths to facilitate the general working of the estate.

Nursery: For Nurseries, convenient situations, with facilities for irrigation or with river or tank frontage, are selected and entirely cleared of trees, the soil being dug to the depth of two feet or more, and every root and stone removed. This is then laid out into beds, generally about four feet wide, separated by paths, and the whole well drained and put in order with the same care as a flower garden.

Manuring: Manure is applied and the beds are then cut up into furrows, at six inches apart, into which the seeds are placed, about one inch apart. The whole bed is then covered up with dry leaves and watered by hand, care being taken to maintain a uniform state of moisture, which must not be excessive. The seed germinates in six weeks, and from the bean, which is raised on a slender green stem of about eight inches in height, burst forth two small oval leaves. These two-leafed seedlings are pricked out into beds at either 4 x 4 or 6 x 6 inches, and require from ten to fourteen months, with constant attention and watering, to form into good plants, which should have three or four pairs of small primary branches and be from one foot to one and a half in height.

Planting: Planting is performed in the months of June, July and August. The plants being carefully removed from the beds and the roots trimmed, they are planted either with a *mamoti* or planting staff by a regular gang of experienced men. Great attention is paid to this operation to see that the holes are properly filled in and that the roots are not bent or injured, and lastly that the plants are firmly set in the ground and not hung. Under favourable circumstances, the plants are ready for topping in the second year.

Topping: A topping staff, duly marked to the proper height, is placed alongside of the young tree, and the top or head and one primary branch are removed. Trees are topped at heights varying from two feet to four and a half feet, but the medium of three feet is generally preferred. This operation has the effect of directing the sap into the primary branches and making them throw out secondary shoots, which come from each eye along the branch. An abundance of vigour has the effect of forcing out a number of shoots under the junction of the upper primaries with the stem, and also from the stem at various places. These are termed suckers, and are all removed by

gangs of women and boys. The first crop generally appears in the third year, and consists merely of a few berries on the primary branches, aggregating about one maund per acre. In the fourth year a return of about one cwt. per acre may be expected, and it is not until the seventh or eighth year that the planter is rewarded by a full crop, which, even under the most favourable circumstances, rarely exceeds five or six cwts. per acre.

Harvesting: The crop commences to ripen in October and November. As soon as the cherries are of a fine red colour, they are picked into baskets, and brought to the pulper to be either measured or weighed, and deposited in a vat made for their reception.

Pulping: They are passed through the pulper with a stream of water either the same day or early next morning, and the pulp or outer skin being thus removed, the beans are allowed to ferment for twenty or twenty-four hours, without water, to facilitate the removal of the saccharine matter which surrounds them. After the mass has been washed and well stamped out in three waters, all light beans and skins being carefully separated, the beans are removed to the draining mats, where they are constantly turned over and allowed to remain for a day or more, or until all water has drained off. They are then spread out thickly on the drying ground in order to dry slowly. This is an operation requiring constant attention for six or eight days, the whole having to be covered up every evening to protect it from dews.

Drying: The beans should not be dried too thinly spread, or too suddenly exposed to the full rays of the sun, as they are apt to become bleached and bent. A drying ground protected by large trees is the best, as in that case portions in shade and sun are both available. When the beans are sufficiently dried, they are bagged and despatched to the coast or for preparation and shipment.

Yield: The yield of an estate that has been well maintained in cultivation may be put down at from three and a half to four cwts. per acre. As much as six cwts. per acre have been produced off portions, but of course only under the most favourable circumstances, and such is an exception to the general rule. An accurately calculated estimate shows that, in a series of years, the crop is more frequently below three and a half cwts. than above.

Soil

According to National Bureau of Soil Survey and Land Use Planning, the soils of the district have been defined as Ustalfs, Ustalfs – Rock outcrops, Ulstafs- Tropepts and Tropepts- Orthants-Aqualfs. About 50 per cent of the soils mostly from the Malnad parts of the district are acidic in nature. The soluble-salt content is generally low. The soils in Malnad areas are well supplied with organic matter and ten percent of the soils confined to Maidan areas are deficient in organic matter. The phosphorous and potash content are generally poor. These are suitable for growing plantation crops like coffee. The lateritic soil found in parts of Koppa, Mudigere and Sringeri taluks are acidic in nature and deficient in nitrogen, potash, phosphorous and lime.

Shade:

The Chikmagalur Arabica varieties are grown under two-tier canopy of mixes shade comprising Erythtina Lithosperma as lower canopy and Albizzia, Ficus, Terminalia, Bellarica are home to spices like pepper, cardamom and vanilla.

Method of Cultivation

The seed coffee samples sourced from the Research Department of the Coffee Board sown in germination bed during the month of December to January. The duration between seed sowing and field planting of seedlings will take about seven to eight month. Field planting of seedlings is normally taken up during the month of August to September. After field planting, the Arabica plant starts yielding from fourth to fifth years onwards. The flowering in Arabica occurs in March to April and the normal duration between flower to fruit development is about eight to nine months.

The period between November to January is the main harvest season for Arabica coffee. The Arabica coffee fruits are hand-picked as and when they ripe and processed predominately by wet method. Wet method of coffee processing involves mechanical removal of the outer fruit skin and mucilage adhering the coffee bean followed by washing of coffee bean with clean water. The resulting coffee beans (known as wet parchment) are sun-dried on a clean drying yard cemented/brick-tiled) for about six to eight days under bright weather condition. During the course of drying, the wet parchment is raked regularly to facilitate uniform drying of coffee. When the coffee samples reaches to a moisture level of 10%, the coffee samples (known as parchment coffee), they are bagged in clean gunny bags and stacked on a raised wooden plat-form to ensure of circulation of air underneath the bags and also avoid re-absorption of moisture from surroundings.

In case of un-washed coffee, the Arabica coffee fruits are harvested when 85 to 90% of the fruits in a given plot/area. Before subjecting the fruits for drying, all the unripe, tree- dried and damaged fruits are sorted out and dried separately. The remaining sound/healthy fruits are spread to a thickness of about 7 to 8 cm on a clean drying yard (cemented/brick-tiled) and dried for about 12 to 15 days under bright weather condition. During the course of drying, the fruits are raked regularly to facilitate uniform drying of coffee. When the coffee samples reaches to a moisture level of 12%, (known as dry cherry) they are winnowed to remove the extraneous matter (if any) and then bagged in clean gunny bags. The bags are stacked on a raised wooden platform to ensure of circulation of air underneath the bags and also avoid re-absorption of moisture from surroundings.

The coffee samples thus prepared (parchment or dry cherry) are dispatched to curing factories for further processing (removal of parchment or husk, size grading and garbling of un-desirable coffee beans).

J) Uniqueness:

Known as Coffee Country of India, Chikmagalur is home to thick jungles, wildlife sanctuaries and large coffee plantations. The cup reveals medium body, light acidity and flavour with medium to intense aroma.

The uniqueness of the GI product “Chikmagalur Arabica”: Chikmagalur district known as Coffee Country of India, Chikmagalur is home to thick jungles, wildlife sanctuaries and large coffee plantations. The coffee farmers growing Arabica and Robusta under shade trees provide ecosystem services through their farms and protect biodiversity. The shade also means that there is natural mulching from the leaves that fall onto the ground, which in turn helps avoid the use of strong fertilizers and pesticides.

Chikmagalur Arabica Coffee exhibit mild acidity and medium body with floral and a hint of citrus note of lemon grass. The cherry/unwashed/natural Chikmagalur Arabica Coffees exhibit positive fruit characters and occasionally pleasant winey.

K) Inspection Body:

Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters 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. 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 Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

Further, an inspection structure, to regulate the use of the GI will be set up by the Coffee Board of India, Wherein, Along with the current system of providing Certificate of origin as per the International Coffee Organization (ICO) guidelines certifying GI labelled Arabica Coffees will be put in place , where the Coffee Board extension officers on collection of samples from the growing region/ registered estates/ growers will send the same for analysis to the Coffee Quality Division for analysis and Certification.

L) Others:

This district has a geographical area of 722075 hectares. An area of 43022 hectares is covered by forest and the total planted area of Arabica coffee in Chikmagalur region of Karnataka in the year 2016-17 is17,699 hectares out of which the bearing area of Coffee was around 14890 hectares. Production of only Arabica Coffee in the year 2016-17 was around 10426 MT.

Ecosystem of Chikmagalur:

Flora:

The variety and beauty characterise the vegetation of the district. The rampart of the Western Ghats which blocks the south-west monsoon clouds from June to September supports rich tropical evergreen forests interspersed by lush grassy slopes on its windward side.

Arthocarpushirsutus, Colophyllumelatum, Dipterocarpusindicus, Holigama grahamii, Lophopetalum spp. Vateriaindica, Cinnamomummalabathrum, Elaceocarpusserratus, Harpulliaarbora, Scleropyrumpentandrum, Arengawightii are commonly found. Bauhinia phoenica, Chonemorphafragrans, Entadapusaetha, Gnetumula, Moullavaspicata are some of the striking and interesting woody climbers.

Shade trees: Dadap / Haluvana (Erythrinalithosperma), Baagemara (Albizialebbeck), Attimara (Ficusglomerata), Terminaliabellarica,Jackfruit (Artocarpusheterophyllus) and Silver oak (Greviliarobusta)

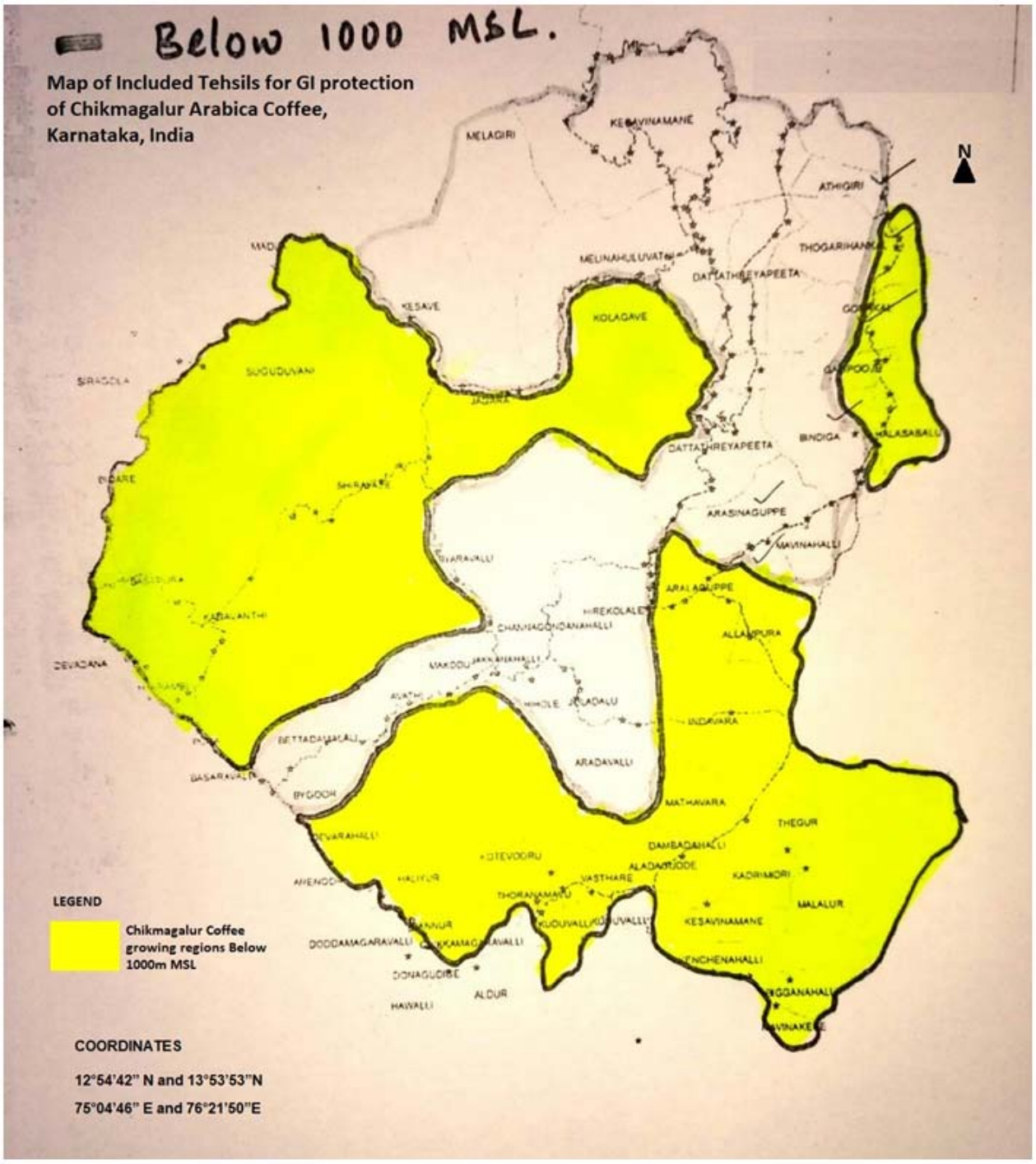
The forest debris and leaf litter support a number of bacteria and fungi which break down the organic matter and return it back to the soil. Agaricus, Coprinus, Clavaria, Dictyophora and Polyporus are some of the macro fungi we can see in the Chikmagalur region.

Fauna:
The fauna is rich and varied in this district which has tropical evergreen, moist deciduous and dry forests. Major group of Indian mammals like cat tribe, civets, mongooses, hyena, dog tribe, wolf, jackal, fox, wild dog, otter, bear, bat, monkey, elephant, bison, deer tribe and rodents are well represented in the coffee ecosystem of the Chikmagalur district. Other mammals like the Indian wild boars, the house shrew and savi's pygmy shrew are also seen in this area.

Birds: Storks, spotbill ducks or grey ducks, common teals, prey, eagles, kites, vultures and owls are commonly met with in the district. In addition, the green pigeon, the rock pigeon, partridge, myna, tailor bird, sparrow, king fisher, wood-pecker, jungle fowl, wild dove, the cuckoo and bulbul are also found.
Reptiles: A fairly tropical climate and rich supply of insect food support quite an abundance of reptilian life in this district. Reptiles include snakes like Indian cobra, king cobra, the Krait, the pit viper. Crocodiles and lizards like garden lizard, giant gecko and house gecko are found.

Amphibians: Burrowing frog, the skipping grog, the bull frog, bush frog, the tree frog and common Indian toad. Other invertebrates like scorpions, Leeches and 13 types of spiders are found.

Rivers: Nethravathi, Tunga, Bhadra, Vedavathi, Vagachi and Hemavathi.


Below 1000 MSL.
Map of Included Tehsils for GI protection of Chikmagalur Arabica Coffee, Karnataka, India
MELAGIRI
KESAVINAMANE
ATHIGIRI
N
KESAVE
KOLAGAVE
SIRASOLA
SUGUDUVANI
DATTATHREYAPEETA
BINDIGA
ARASINAGUPPE
MAVINAHALLI
ARALAGUPPE
ALLAPURA
INDUVARA
ARADAVALLI
MATHAVARA
THEGUR
DAMBADAHALLI
ALADAMUDDE
KADRIMORI
MALALUR
KESAVINAMANE
ENCHENAHALLI
ALDUR
HAIVALLI
LEGEND
Chikmagalur Coffee growing regions Below 1000m MSL
COORDINATES
12°54'42" N and 13°53'53"N
75°04'46" E and 76°21'50"E

Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 111 dated 29th October, 2018

G.I. APPLICATION NUMBER – 607

Application Date: 01-01-2018

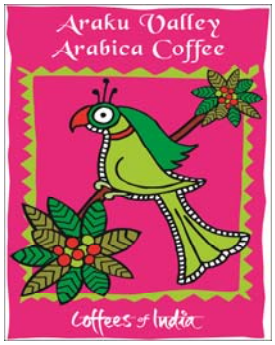
Application is made by Coffee Board, No. 1, Dr. B. R. Ambedkar Veedhi, Bengaluru - 560 001, Karnataka, India for Registration in Part A of the Register of **Araku Valley Arabica Coffee** under Application No. 607 in respect of Coffee falling in Class –30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Coffee Board

B) Address : Coffee Board
No. 1, Dr. B. R. Ambedkar Veedhi,
Bengaluru - 560 001,
Karnataka, India

C) Name of the Geographical Indication:

ARAKU VALLEY ARABICA COFFEE



D) Types of Goods : **Class 30** - Coffee

E) Specification:

F) Description:

Araku Valley Arabica can be described as coffee from the Hilly tracks of Visakhapatnam district of Andhra Pradesh and Odisha region at an elevation of 900-1100 Mt MSL. The major type of Coffee grown in the state of Andhra Pradesh and Odisha is Arabica Coffee and grown under the men made forest to a larger extent and known for Arabica Coffee zone.

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah*

The botanical name of Arabica Coffee is *Coffea Arabica.*

Coffea arabica is a species of Coffea originally indigenous to the forests of the southwestern highlands of Ethiopia. It is also known as the "coffee shrub of Arabia", "mountain coffee", or "arabica coffee".

Botanical description/Scientific Classification of Arabica Coffee:

Arabica Coffee

Kingdom	:	Plantae
Order	:	Gentianales
Family	:	Rubiaceae
Subfamily	:	Ixoroideae
Genus	:	Coffea
Species	:	***Coffeaarabica***

The plant produce profuse branches and the matured leaves are dark green in colour while the young leaves are eligible either green or bronze. The flower buds are produced in clusters in the axils of leaves at each node. Initiation of flower buds and subsequent growth takes place in the months of September to March in South India. At about 8 to 10 days after the showers the blossom occurs. Arabica is self-fertile and hence the fertilized ovary grows into a fruit and ripens into dark berries.

G) Geographical area of Production and Map as shown in page no: 42

Araku Valley Coffee is grown in the hilly terrains of Agency Mandals Viz., Paderu, Pedabayalu, Munchingput, G. Madugula, Hukumpeta, Araku, Dumbriguda, Ananthagiri, G.K.Veedhi, Koyyuru and Chintapallimandals. Koraput, Nandapur, similiguda, Pottangi, Dasmanthpur, T.Rampur, Lamtaput, Laxmipur block/Mandal of Koraput District in Odisha and some part of Kandhamal, Rayagada, Keunjor, Gajapati & Kalahandi Districts. Since the terroir like soil, temperature are similar these regions are also included in the Geographical area of production of Araku Valley Arabica.

Elevation	: 900-1100 m MSL
Rainfall	: 1000-1200 mm
Main coffee type	: Arabica
Total area under coffee	: 20,000 ha
Average production	: 3,100 MT
Main varieties	: S.795, Sln.4, Sln.5, Cauvery
Main intercrops	: Pepper, Mango, Jackfruit, Vegetables

H) Proof of Origin (Historical records):

Historical evidence of the first sprouting of coffee in Andhra Pradesh is as far as 1863. As per the Madras District Gazetters – Vizagapatnam written by W. Francis 1907, “The Raja of Vizianagaram has a Coffee estate at Anantagiri, on the way up to Galikonda from the plains, and close by the stands the bungalow which Mr. H.G. Turner, Collector from 1881 to 1889, built when he was constructing the Anantagiri ghat up to this part of the planteau.”

Further he states about the location of Araku valley that “thirty miles north-east of the Minamalur track is the Anantagiri (or Galikonda) ghat. This is so called from the village of Anantagiri near the top, at which the Raja of Vizianagaram has a **coffee-plantation**,

and from the great Galikonda hill which overlooks it. When the Jeypore estate was first entered, in 1863, and it became necessary to construct a road from its capital to the plains, the original idea was to follow a line running from Vizagapatam, through Srungavarapukota to Kasipuram (41 miles); thence four miles to Kottur at the foot of the hills; up this Anantagiri ghat, ascending through Rayavalasa and Anantagiri; over the watershed of Galikonda, four or five miles up an easy gradient; down to Janamguda on the feet plateau and thence on vid the **Araku Valley**, Padwa, Handiput and Sogaru to Jeypore by the ghat starting down from Petta. Later, the anantagiri was abandoned.

The idea of completing it was revived in 1885 by Mr.H.G. Turner, the then Agent, who was much impressed by the capabilities of the Araku and Padwa country, the produce of which had no outlet. As per the imperial Gazetteer of India, it states that during 1900s at Anantagiri (about 2,800) feet is a coffee plantation managed by the Vizianagaram estate and a bungalow in Srungavarappukota Tahsil in Vizagapatam District, Madras. The hills are as a rule well wooded, the lower slopes being 'reserved' by the Vizianagram estate, but the higher ranges are usually open rolling savannahs. By the year 1920, coffee plantations were sprinkled accorss Ananthagiri, Araku and Chintapalli areas of Visakapatnam district. It was not until 1950s coffee was viewed with serious intent. Coffee Board conducted a Techno-Feasibility Survey in the early fifties to identify areas suitable for Coffee cultivation in the states of Andhra Pradesh, Orissa and Madhya Pradesh. Based on the recommendations, coffee plantations were started at each of these states by agencies with the main objective to wean tribals away from *Podu/*shifting cultivation, engage tribal farmers by providing gainful employment, diversify sources of income through cultivation of coffee based intercrops like pepper.

As per the gazetteer of Koraput, Coffee was introduced in Koraput in 1930 by late Maharaja Bikram Dev Barma of Jeypore. Though still not popular as an agricultural produce, it was taken up as a tool for soil conservation to avoid siltation in Machkund basin in 1958.

Soil Conservation Department of State Government followed the said experience and attempted to take up the crop in a big scale as a soil conservation measure in Machkund basin to obviate silting in Jalaput reservoir way back in 1958.They took of the advantage of the then jungle growth and used it for shade and grew coffee in considerable trait of Machkund area. Encouraged by the results, Soil Conservation department went for subsequent expansion in other areas suitable for coffee till 1989-90. Later, coffee plantation was introduced as a programme under Additional Central Assistance (Revised Long Term Action Plan - RLTAP) for undivided Koraput district to help the small marginal tribal farmers and landless people of BPL categories to become coffee growers.

In the years between 1960 and 1978, the AP Forest department collectively raised coffee plantations over an area of 1296 ha as an "Under Crop" in the forest areas. In 1976, ITDA introduced coffee as a development initiative for tribal groups. Under the ITDA program, tribal people were encouraged to grow coffee in existing *podu* land, to which they were given *pattas* or "right to use". The area under coffee cultivation, which was barely 700 ha between 1975 and 1985 has increased dramatically over the decade and in 2002, the area covered 18,466 ha of which an area of 14,140 ha. Is under tribal sector.

I) Method of Production:

The area around Vishakapatnam district in Andhra Pradesh and Koraput district in Orissa is recognized to have the basic physical and climatic conditions that are required for coffee cultivation. The hilly region has an elevation ranging from 3000 to 5300 feet, receives adequate rains from South- West and North-East monsoons distributed throughout the major part of the year. The average rainfall is 1250 to 1500 mm, with relative humidity between 68 to 92 percent. Soils are sandy clay loams with optimum pH levels of 6.0 to 6.5. The terrain in the region is medium to steep slopes.

The tribal of the region are growing coffee in the organic was though they were unaware of the concept of organic coffee.

Native mode of cultivation

The region anciently practicing burn and shifting (Podu) cultivation mostly by the primitive tribal group of Dandakaranya forest in eastern Ghats of India. To check the age-old practices of Podu cultivation, Coffee was best thought by Mr. Brodie by passion during 1898 and Govt of Andhra Pradesh by policy during late sixties. Coffee was grown in the State of Andhra Pradesh in the year 1898 by Mr.Bordie, a Britisher, in Pumuleru Valley of East Godavari and also in Sircilla of Karimnagar district. Coffee had another entry in to Andhra Pradesh in 1920 introduced by the Jamindars /Revenue Officers and progressive tribal growers and coffee cultivation slowly spread to Anantagiri, Minumuluru and Chintapalli area of Visakhapatnam. At present context the Coffee grown in the 11 mandals of the agency area of Visakhapatnam district. Coffee was first introduced in the State of Odisha by the then Maharaja of Jeypore at Bicholkota near Jeypore. In the year 1958 Soil Conservation department under Govt. of Odisha took up coffee in large tract of Machkund catchment area to check soil erosion.

The main objective was to take advantage of Agro climatic condition and existing shade plants, raised in hilly slopes. During late 90 s few private entrepreneurs has ventured into the coffee cultivation and became role model for other aspirants, subsequently the Govt. of Odisha inclined towards expanding coffee in tribal sector utilizing the fund from the different schemes like ITDA, DRDA, NABARD, RLTAP, NREGS as it realised that coffee is the best fit to provide effective and sustainable livelihood.

Soil

The coffee soils in Araku valley belong to the red lateritic soil groups. They differ in texture from sandy loam to clayey loam with colour varying from light grey to deep red. The soils are usually rich in organic matter and acidic to neutral in reaction (pH).The total soluble salts are well below the sensitivity limits. They are well supplied with potassium but are generally low in available phosphorus. They are also poor in calcium and magnesium. They respond well to liming, manuring and others oil management practices

Shade

The approved methods of coffee cultivation in Araku valley is planting under shade. The shade pattern in the Araku valley region is under predominantly mono shade. In the initial year the grower has to plant the shade plants following with mixed shade pattern (60% mono shade and 40% mixed shade) to maintain the ideal shade for

coffee. After establishment of shade, the grower takes up Coffee depending upon the cultural practices. The thick shade is maintained in the entire region to combat the prolonged drought period from November to May and related pest and disease infestation. The forest type can be classified as “dry deciduous” The ever green tree species viz. Spondiasmangifera (Wild Mango), Syzigium Cumini (Jambolona), *ArtocarpusIntegrifilia* (Jack), Ficus species , *Dalbergiasissoo* (Rose wood) , *Burseraserrata*, *Albizziaodoritissima*, *Schhelicheraoleosa*, Toona ciliate etc are seen along with deciduous tree species such as *Terminalia species Gmelinaarboria, Grewiatiliefolia* in the Eastern Ghats where Coffee is cultivated. In addition to the above men made grown tree species, *Gravillearobusta (Silver oak), Acrocarpusraxinifolios and Maesopsisemini* were also planted in the Coffee estates where the natural shade cover is found to be thin. The mixed shade canopy formed with the combination varied lush green native tree species contribute to a deposition of abundant organic matter and minerals in the soil to produce quality Coffee. To give immediate shade in the NTA, the growers generally plants the quick shade species viz. *Indigoferatasmania*, Glaricidia, Crotalaria etc.

Planting from nursery

After receiving the seed coffee from the Coffee Board, Primary nursery followed by raising of secondary nursery practices are followed and after attending a 5 pair of leaves in the polybag, the seedlings transfers to the planting site for taking of planting in the main field. In the above practices different implementing agency ie. ITDA in AP/Implementing Agency of Odisha extends financial support besides ground level technical support. In general, the nursery works starts by January whereas planting of poly bag seedlings in the main field starts by August and ends before October.

Weeding

Weeding is an important operation in coffee and during initial establishment in particular and the growers of this region are very familiar to this practice and do very efficiently. As the average holding of the estates is less than 2 ha ,the works gets completed by most family members. However few private entrepreneurs of the coffee largely confined to Odisha engage labourers for this job. In general it practice to be carefully attended to, but where from the nature of the soil or of the lay of the land there is danger of loss of surface soil from heavy rain; no-hoe weeding is allowed during the monsoon; but only hand weeding or cutting with grass-knives and, after the monsoon, a breaking up of the soil, to turn the weeds down. Easy roads are laid out to bring every part of the estate within ready access and at the same time to be the means of an effectual drainage.

With the end of the first year's operations, the planter very likely build for himself a simple cottage on a convenient spot that commands a fine view and some Bungalows were most beautifully situated. With the third year, the estate came into flower and bearing. In March or April the snowy white of the blossoms, in their copiousness but slightly relieved by the dark green foliage, delights the eyes with its morning freshness and purity and glory the jessamine-like flowers fill the air with an agreeable aroma.

Description of native plant

A three year old tree is 4 feet high of a pyramidical shape with alternately opposite branches (primaries) of which the topmost are 8 inches and the lowest 3 feet long, which is subdivided by secondaries and tertiaries. The flowers are in appearance like

jessamines on short stalks, in clusters round the branches and last but 2 days. The tree approximately had 20 pairs of branches, and 3 inches from the stem the clusters of flowers begin; the lowest branch contains 22, the middle 8 and the uppermost 2 clusters with an average of 12 blossoms each, These do not all set and produce mature berries, but give an idea of the fertility of the shrub. Gentle showers or heavy mists at this time greatly enhance the fecundity of the blossoming, hence the importance of spring rains.

The leaves are oblong, lanceolate, dark green and glossy on the upper, paler on the lower side and form a striking contrast with the snowy flowers or red berries. After a fertile blossoming the ovaries, if favoured by a few showers, swell rapidly and the green berries resemble olives.

In October they become hard, turn yellow and, when mature, red. They now resemble cherries. A sweet aromatic succulent pulp encloses 2 beans, which are surrounded by a parchment like skin, which, when dry, easily drops off.

A thin silky skin called the "silver-skin" is the last coating of the bean which, if of good quality, is long, of a bluish green colour and of a peculiar aroma. In some cherries there is but one bean developed which fills up the whole space. It is round and called Peaberry, and fancy assigns to it a higher price in the market than to ordinary coffee.

Pulping

These parathion of the fresh pulp from the beans is effected on the estate by a machine called "pulper," after which the parchment coffee is washed and slightly fermented to remove all-saccharine and gummy matter, carefully dried. After dry the grower sale their coffee in the open market and some growers they sales to the Curing works.

Manuring

Considering that every crop takes a certain amount of nourishment out of the soil, it is clear, that something in the shape of manure must be given to it in return, and it is generally acknowledged that according to the chemical analysis of the coffee bean, the Odisha soil wants phosphate and lime, carbonate of magnesia and potash as the principle ingredient soft it requisite manure, and a mixture of super phosphate and manure, lime and ashes may be the nearest approach to it. Where as in Andhra Pradesh the inorganic manure is restricted and some growers are apply organic manure and bio fertilizers or else by default the leaf litter fallen under the tree take care of Coffee plantations. But the manuring should be done to supplement to the nutrient to the Coffee plants by organic method or inorganic method.

Pruning

Of almost equal importance with manuring is the pruning of the trees, where by the extravagant elaboration of the vegetative growth is checked and the fertility of the soil economised. Pruning plays a major role to maintain the bush. Where as in NTA the bush management practice is limited. Very rare growers they will do the pruning operations. Most of the growers are not familiar with pruning activities. By default organic coffee plantation and pruning operation not attended by the growers of this region which shows that still they can improve their production and quality by attending the above said operations.

J) Uniqueness:

The coffees of Araku region are light to medium body, pleasant acidity with citrus note of grape fruit with mild Jaggery sweetness. The cherry/unwashed/natural Araku Valley Arabica Coffees exhibit positive fruit taste with sweet, honey and occasionally a hint of pleasant winey.

The coffee produce of Araku, by the tribals follows an organic approach in which they emphasis management practices involving substantial use of organic manures, green manuring, organic pest management practices etc.

The agronomical practices followed by tribal farmers including the usage of Organic/Bio-Fertilizers in coffee plantations and also the post-harvest practices of coffee production has resulted in natural organic coffee from Araku.

The cup profiles of Araku Valley coffee are medium body, medium to sharp acidity with citrus flavor in an invitingly complex combination of intense aroma with a spicy tinge like no other.

K) Inspection Body:

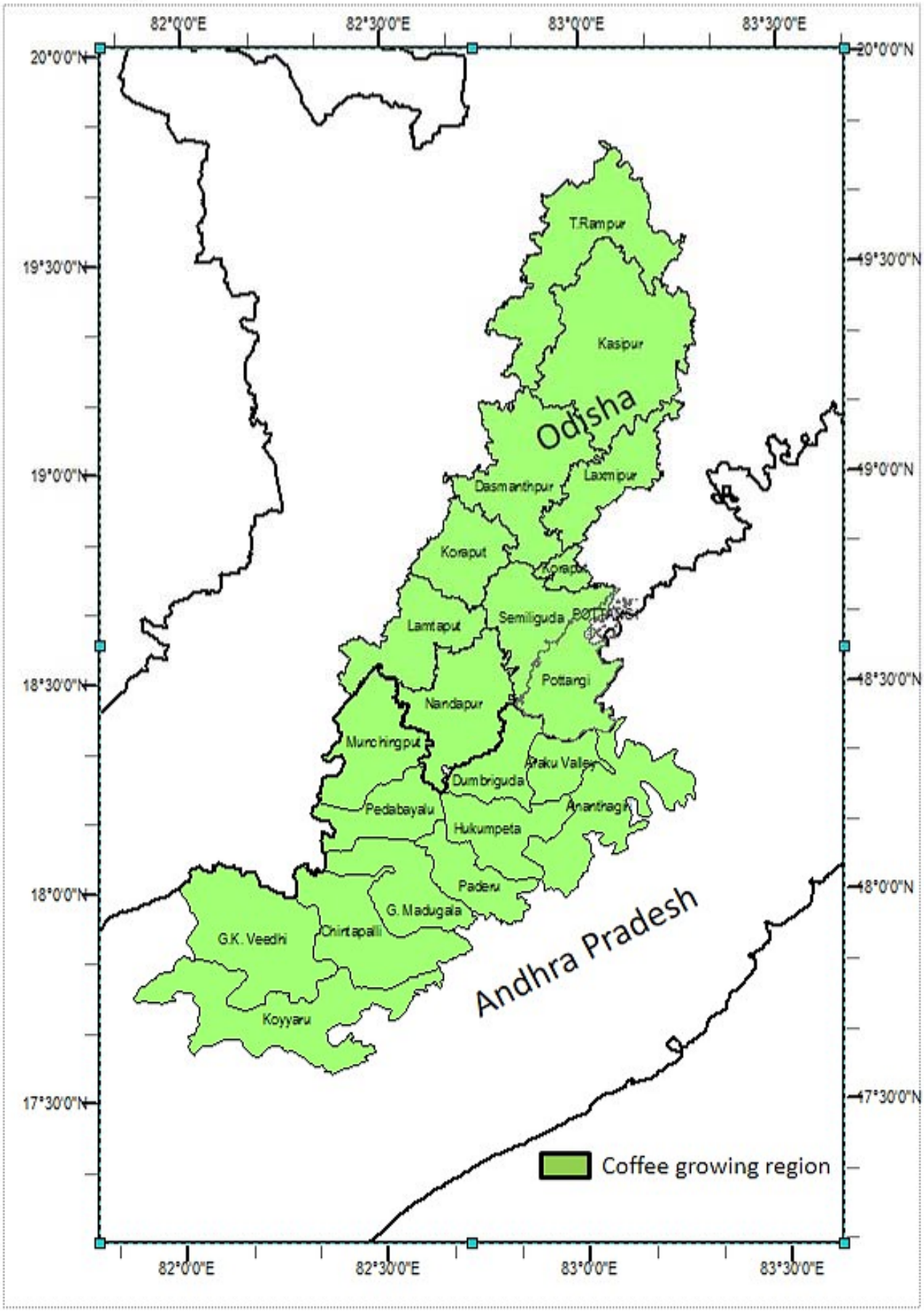
Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters in Bangalore has a well-regulated inspection mechanism in place and is the Inspecting Authority which inspects all the curing works (factories) in the country. No coffee is allowed to be cured elsewhere other than in a licensed curing works and the Board is the sole authority to issue and grant such licenses to operate curing establishments. The Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

Further, an inspection structure, to regulate the use of the GI will be set up by the Coffee Board of India, Wherein, Along with the current system of providing Certificate of origin as per the International Coffee Organization (ICO) guidelines certifying GI labelled Arabica Coffees will be put in place , where the Coffee Board extension officers on collection of samples from the growing region/ registered estates/ growers will send the same for analysis to the Coffee Quality Division for analysis and Certification.

L) Others:

A cafe-store called “Araku” was opened in Paris and Araku Coffee has found a place on the shelves of Paris’s iconic, upmarket grocery store La Grande Épicerie. This initiative is being led by the Naandi Foundation who began working with the tribal farmers of Araku Valley in Andhra’s Visakhapatnam district in 2000. Over the years, its coffee project has expanded from 1,000 acres in the beginning to over 20,000 acres. In 2008, the foundation established Araku Originals, a social enterprise, to market the coffee around the world, drawing buyers from Japan, South Korea, Switzlerland, and France, among others

Map of tehsils included for GI protection of Araku Valley Arabica Coffee, Andhra Pradesh and Odisha, India



Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 111 dated 29th October, 2018

G.I. APPLICATION NUMBER – 608

Application Date: 01-01-2018

Application is made by Coffee Board, No. 1, Dr. B. R. Ambedkar Veedhi, Bengaluru - 560 001, Karnataka, India for Registration in Part A of the Register of **Bababudangiris Arabica Coffee** under Application No. 608 in respect of Coffee falling in Class –30is 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 : Coffee Board

B) Address : Coffee Board
No. 1, Dr. B. R. Ambedkar Veedhi,
Bengaluru - 560 001,
Karnataka, India

C) Name of the Geographical Indication:

BABABUDANGIRIS ARABICA COFFEE

D) Types of Goods : **Class 30** - Coffee

E) Specification:

"Bababudangiris Arabica Coffee" is grown specifically in the birthplace of coffee in India and region is situated in the central portion of Chikmagalur district. Selectively hand-picked and processes by natural fermentation, the cup exhibits full body, acidity, mild flavour and striking aroma with a note of chocolate. This coffee is also called High Grown Coffee which slowly ripe in the mild climate and there by the bean acquires a special taste and aroma.

The coffees of Bababudangiris region exhibit striking acidity with full body and sweetness with mild flavour and a balanced cup. The cherry/unwashed/natural Bababudangiris Arabica Coffees exhibit pleasant positive fruit taste.

The elevation of Bababudangiris ranges in between 1000-1500 m MSL with Coordinates: 13.3130 N 75.7370E intercropped with Pepper, Cardamom, Arecanut

which adds flavour to the Coffee. Higher elevation area is predominantly Arabica growing track and known for its unique flavour and aroma.

F) Description:

Bababudangiris Arabica Coffee can be described as coffee from Bababudangiri region at an elevation of 1500 – 2000 m MSL in the state of Karnataka.

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah*

The botanical name of Arabica Coffee is *Coffea Arabica* and that of Robusta is *Coffea canephora* Pierre ex Froehner

Coffea arabica is a species of Coffee originally indigenous to the forests of the south western highlands of Ethiopia. It is also known as the "coffee shrub of Arabia", "mountain coffee", or "arabica coffee".

Botanical description/Scientific Classification of Bababudangiris Arabica Coffee:

Arabica Coffee

Kingdom	:	Plantae
Order	:	Gentianales
Family	:	Rubiaceae
Subfamily	:	Ixoroideae
Genus	:	Coffea
Species	:	***Coffea arabica***

The plant produce profuse branches and the matured leaves are dark green in colour while the young leaves are eligible either green or bronze. The flower buds are produced in clusters in the axils of leaves at each node. Initiation of flower buds and subsequent growth takes place in the months of September to March in South India. At about 8 to 10 days after the showers the blossom occurs. Arabica is self-fertile and hence the fertilized ovary grows into a fruit and ripens into dark berries.

G) Geographical area of Production and Map as shown in page no: 49

Bababudangiri is located in the central portion of the district and this chain of mountains forms a horseshoe shaped ridge of tremendous dimensions. The ridge has an opening in the north–west. The northern side commencing with the Hebbe Gudda peak which is 1,337 metres above the Mean Sea Level (MSL) stretches eastwards without interruption for about 25 km. Bending towards the South, it extends to the east an unbroken wall of above 32 km. The southern portion is formed by the Basavanagudda and the Woddinagudda ranges. The summit of the hills consists of steep grassy slopes and the ravines are full of vegetation. The sides of the hills are covered with dense forests and coffee plantations.

Elevation	: 1000-1500 m MSL
Rainfall	: 1750-2200 mm
Main coffee type	: Arabica
Total area under coffee	: 15,000 ha

Average production	: 10,500 MT
Main varieties	: S.795, Sln.9, Cauvery
Intercrops	: Pepper, Cardamom, Arecanut

H) Proof of Origin (Historical records):

As per Mr. Lewis Rice who was a British historian, archaeologist and educationist and compiled the much acclaimed "*Mysore Gazetteer"* The coffee plant was first introduced, in about the 17thCentury, by a Muhammadan pilgrim named Baba Budan, who on his return from Mecca brought a few berries in his wallet and taking up his adobe on the hills that now bear his name planted them near his hut. Known as Chandradrona Parvata in the legends, this Baba Budangiri range is said to be the loftiest range on the table-land of Karnataka.

I) Method of Production:

Nursery:
A gentle sloping land without big shade trees is preferred for raising nurseries. For sowing the coffee seeds, germination beds of 1 metre width and of convenient length raised to a height of 15 cm from the ground level is prepared. Selected and certified seeds will be sown during December or January in the nursery beds. The seeds will germinate in about 40-45 days and attain button or topee stage.

Planting:
While choosing the site for coffee planting due consideration is given to elevation, slope, aspect, soil type, rainfall, wind speed, shade trees, availability of perennial water source and transport facilities. North, East and North-East aspects are suitable for growing coffee. Dadap plants are planted in the blocks at a distance of 20 feet apart during June month to provide temporary lower canopy shade. Arabica Talls are planted at 7 X 7, 7 X 6 or 6 X 6 feet Arabica Dwarf/Semi Dwarf – 5 X 5 feet distance. Sixteen to eighteen months (root plants) old seedlings are normally planted during June-July months in the planting pits opened earlier.

Pruning:
When one or two summer showers are received, coffee plants start producing new shoots when pruning is performed. Only pruning is performed generally involving removal of old unproductive wood, criss-cross branches, branches touching ground, lean, lanky and whippy wood and pest and disease affected branches as well as branches growing towards main stem and ground.

Weeding:
In new clearings, the weeds are removed by slash weeding at least 3-4 times in a year while in established fields weeding is done 2-3 times in a year. All the slashed weeds should be spread in the field during the rainy season for rotting and bio-degradation. After the monsoon, clean weeding is done in the entire estate.

Shade:
June-July months are ideal for planting shade trees. Planting only silver oak trees does not ensure filtered shade. The temperature of the field is generally higher in the estates where silver oaks are planted as shade trees. In coffee estates the shade trees

such as Indian fig, atti, bilibasari, mallegargatti, rose wood, jack, gandagarige and trees belonging to leguminous family are planted at proper distance. Permanent shade trees are generally planted at a distance of 12-15 metres. In wind prone areas, silver oak and silk cotton trees are planted densely round the boundary of the estate. It is essential to regulate the shade trees regularly in order to provide required light intensity to the coffee plants. Generally May is the ideal month for shade regulation. Pre-monsoon Manuring, Mid monsoon manuring, Pre-monsoon Bordeaux mixture spray, pest and disease management is performed at appropriate time in a year.

Soil type

Soil is red and lateritic sandy loam to clay loam.

Harvesting

In order to maintain and protect the coffee beverage quality, aroma, thickness of the brew, taste and flavour as well as acidity in the cup, the right kind of coffee fruits are harvested in right time. Coffee fruits are picked as and when they become ripe; this is understood by gently squeezing the fruit with fingers. On gentle squeeze, the bean inside the fruit pops out easily.

Pulping: They are passed through the pulper with a stream of water either the same day or early next morning, and the pulp or outer skin being thus removed, the beans are allowed to ferment for twenty or twenty-four hours, without water, to facilitate the removal of the saccharine matter which surrounds them. After the mass has been washed and well stamped out in three waters, all light beans and skins being carefully separated, the beans are removed to the draining mats, where they are constantly turned over and allowed to remain for a day or more, or until all water has drained off. They are then spread out thickly on the drying ground in order to dry slowly. This is an operation requiring constant attention for six or eight days, the whole having to be covered up every evening to protect it from dews.

Processing: Parchment coffee or plantation coffee is prepared by pulping, cleanly washed with water and dried under sun. Preparation of such coffee requires pulping equipments and adequate supply of clean water. The quality of parchment coffee is always superior to that of cherry coffee (whole fruit dried under sun). Cherry coffees always give fruity taste as the beans are in contact with the mucilage for a longer time during the course of drying period. Therefore, wet processing of coffee is performed to get superior quality coffee and the method is followed wherever, all the adequate facilities like sufficient clean water and good processing machineries are available.

J) Uniqueness:

Bababudangiri Arabica coffee is grown in the birth place of coffee in India and the mountain range with elevation more than 1000M is home to high-grown Arabica which slowly ripe in the mild climate and there by the bean acquires a special taste and aroma. Higher elevation area is predominantly Arabica growing track and known for its unique flavour and aroma. Selectively hand-picked and processes by natural fermentation, the cup exhibits full body, acidity, mild flavour and striking aroma with a note of chocolate.

This coffee is also called High Grown Coffee. The highly elevated mountain range of Bababudangiri normally maintains cool climatic condition throughout the season compared to lower elevation areas. During the monsoon fog and hanging mist covers the entire mountain range resulting in unclear visibility. The mountain gives birth to umpteen number ravines and streams which flows down in the hilly slopes and provide perennial water source.

K) Inspection Body:

Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters 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. 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 Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

Further, an inspection structure, to regulate the use of the GI will be set up by the Coffee Board of India, Wherein, Along with the current system of providing Certificate of origin as per the International Coffee Organization (ICO) guidelines certifying GI labeled Arabica Coffees will be put in place , where the Coffee Board extension officers on collection of samples from the growing region/ registered estates/ growers will send the same for analysis to the Coffee Quality Division for analysis and Certification.

L) Others:

Ecosystem of Bababudangiris:
Bababudangiri and Mullayyanagiri, Kemmangundi chain of hills are one of the most important physiographic features of Karnataka state and also it is said to be the most sensitive hotspot regions. These hill ranges are isolated complex chains that have iron rich plateau consists of rich bio diversity and harbours endemic floristic plant species.

The mountain forests of higher altitudes of the Western Ghats are called as sholas as they are closely juxtaposed with grasslands. The tropical mountain forests are characterized by the presence of persistent cloud cover. The mosaic of shola – grassland with shola fragment are limited to folds and valleys. The mountain separated from the grassland with a sharp edge where this region is called as ecotone region.

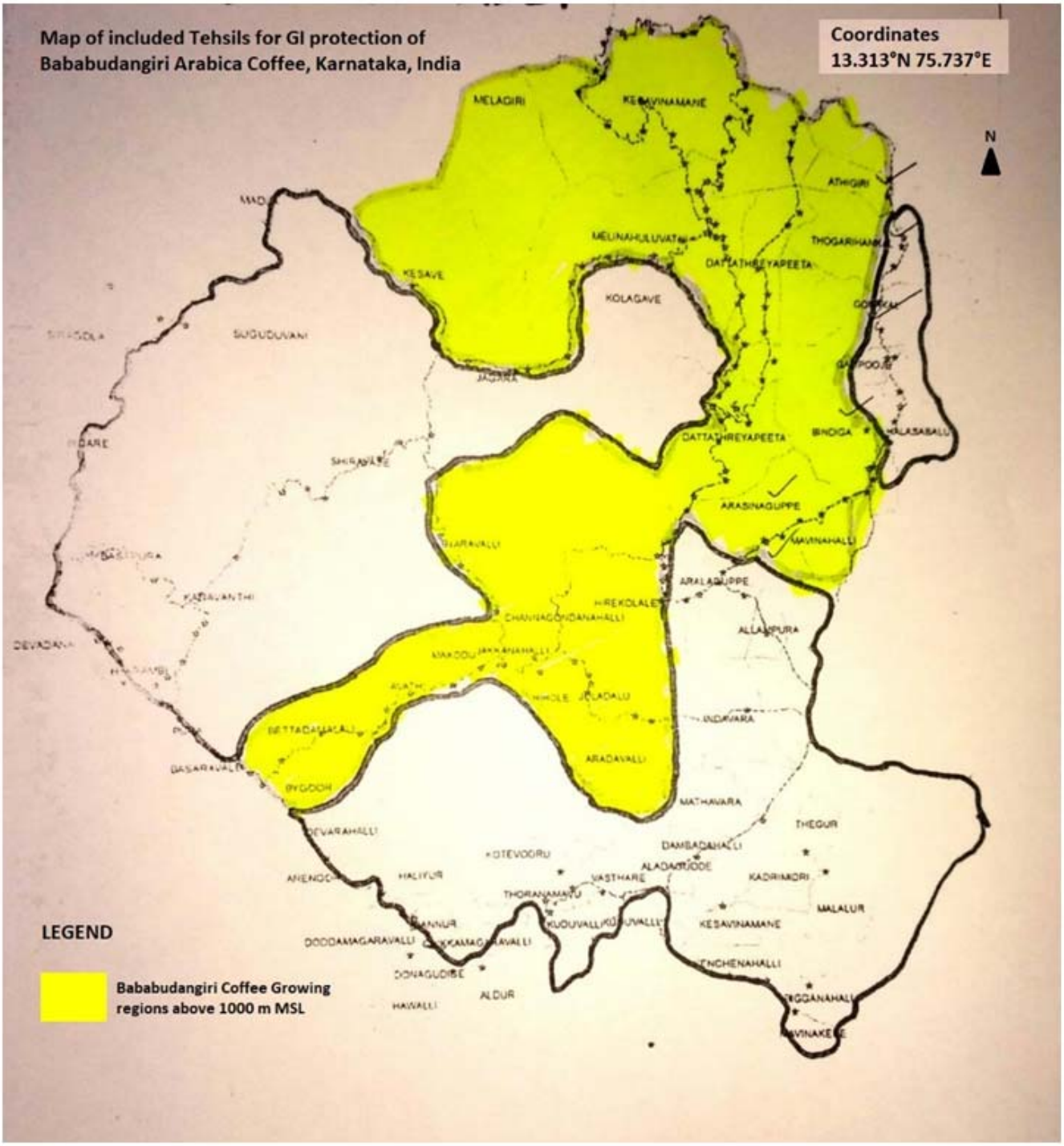
In this mountain grasslands of Kemmannugundi, comprised tall grasses whereas Mullayanagiri and Bababudangiri harbours the small or stunted grass communities. The common species in Kemmannugundi, Bababudangiri and Mullayanagiri are Arundenellaperpuria, Chrysopogan Hackelli, C. velutinus, Heterogancontratus, Eulaliatrispicata, Jansenellagrifithiana, Themedatriandra are abundant in Kemmannugundi.

The dominant tree species forming the upper canopy include Tectonagrandis, Dalbergialatifolia, Terminaliatomentosa, T. paniculata, T. bellerica, Pterocarpusmarsupium, Adina cordifolia, Lagerstroemia lanceolata and several species of Ficus. The middle storey comprises of species such as Randiadumetorum,

Emblicaofficinalis, Kydiacalcina, Wrightiatinctoria, Dilleniapentagyna and Gmelinaarborea. The northern valley, being dry, has species such as Anogeissuslatifolia and Dalbergiapaniculata. Even within the deciduous forests, strips of evergreen vegetation with species like Syzygiumcumini are seen along the riparian tracts, often extending down into the valley from the sholas.

Hills show extreme climatic conditions. Soil and environmental factors like depth of soil, presence or absence of rocks and boulders, grazing and burnt condition, forest edges, rocky and non-rocky slopes, edaphic factors, microclimatic conditions, rainfall mainly influenced on the species composition. Bababudan hills consist of the Dharwarschists, these schists have iron ores, consists of hornblendic schists, which are associated with ferrugineous quartzites and hematite bands. Iron is in the form of banded iron formations, which is limonite. Along the Bababudan hills is a rich of black cotton soil, water holding capacity is more due to supply of water from the hill streams, soil is acidic in nature.

The Bababudangiris are house of the Jerdon'sBaza Avicedajerdoni, MountainHawk-Eagle Spizaetusnipalensis. Grass Owl Tytocapensis, Ceylon Frogmouth Batrachostomusmoniliger, Blue-eared Kingfisher Alcedomeninting, Wayanad Laughingthrush Garrulaxdelesserti, Grey-breasted Laughingthrush Garrulaxjerdoni, Broad-tailed Grass- Warbler Schoenicolaplatyura. It is also observed as breeding place of the Nilgiri Wood-Pigeon Columbaelphinstonii, Speckled Piculet Picumnusinnominatus, Red-whiskered Bulbul Pycnonotusjocosus, Yellow-browed BulbulIoleindica, Indian Scimitar-Babbler Pomatorhinushorsfieldii, Malabar Whistling-Thrush Myiophonushorsfieldii, Eurasian Blackbird Turdusmerula, Nilgiri Flycatcher Eumyiasalbicaudata, White-bellied Blue- Flycatcher Cyornispallipesand Brown Rock Pipit Anthussimilis.


Map of included Tehsils for GI protection of
Bababudangiri Arabica Coffee, Karnataka, India
Coordinates
13.313°N 75.737°E
N
MELAGIRI
KESAVINAMANE
ATHIGIRI
MELINAHULUVATI
THOGARIHANK
DATTATHREYAPEETA
KESAVE
KOLAGAVE
SUGUDUVANI
BHOGA
ARASINAGUPPE
MAVINAHALLI
ARALAGUPPE
HIREKOLALE
CHANNAGOWDANAHALLI
ALLAPURA
KADAVANTHI
BETTADAHALLI
ARADAVALLI
INDAVARA
MATHAVARA
THEGUR
DAMBADAHALLI
ALADAMANE
KADRIMORI
MALALUR
KESAVINAMANE
KOTEVOORU
HALIYUR
VASTHARE
THORANAMAVU
KUDUVALLI
DONAGUDIBE
ALDUR
HAIVALLI
LEGEND
Bababudangiri Coffee Growing
regions above 1000 m MSL

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. There 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 alongwith 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 Indications is not renewed, it is liable tobe removed from the register.

When a Registered Geographical Indication is said tobe 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 good 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: