

ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes to Natural Goods, Food Stuff
Manufactured Goods,
Handicrafts or Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Legal Protection from
unfair usage

Registered by the Authorized
community of the GI

GI Sign or symbol
indicating Geographical
Origin or location

Economic empowerment to
Artisans, Producers, and
Manufacturers

Social Uplifting and
continuing the
Legacy of the Nation

650+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting and
ensures genuineness of
products

Preservation of local Culture,
Tradition, and Legacy



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FENI

The term "feni" originates from the Sanskrit word फेन phena, appearing in Konkani as फेण fenn (froth), referring to the bubbles produced when the alcohol is agitated or poured. Feni, a traditional alcoholic beverage, originates from Goa, a coastal state in western India. It is produced by a special method involving fermentation and distillation. It is a drink made from cashew apples with a high alcohol content of over 45%, specifically produced in Goa. Only fully mature cashew apples that have naturally fallen from the tree are collected and brought for the extraction process in the conventional way of producing cashew feni.

UNIQUENESS

Feni stands out due to the use of indigenous ingredients sourced locally and traditional production methods inherited through generations in Goa. The components are native to Goa and add to the local identity of the drink. The unique taste and characteristics of the product are created through the use of natural fermentation and double distillation in a copper pot (previously in an earthen pot).

RAW MATERIALS

Cashew apples, Earthen pots/Copper pots.

Price
Approx.
Rs. 500 to 1500 per
bottle (750ml)

Class of Goods
33

Proof of Origin
16th Century



No. of Families Involved
Approx.
40,000 people

Type of Goods
Manufactured

Geographical Location
Goa

METHOD OF PRODUCTION

The first step involves crushing the apples in a rock basin known as a "colmi" or using a press called a "pingre" to extract nero juice. This juice undergoes a natural fermentation process for a few days in either earthen pots or plastic drums that are partially buried in the ground. The nero is fermented and triple-distilled in copper pots called "bhann" to make urrack with 15% alcohol, which is then blended and redistilled to make cazulo with 40-42% alcohol.