## **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 Gls and there are numerous Gls which are not yet registered officially, but are potential registerable Gls.

> 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

Registered by the Authorized community of the GI

**Economic empowerment to** Artisans, Producers, and Manufacturers

> 650+ registered Gls and numerous unregistered Gls existence in India

Preservation of local Culture, Tradition, and Legacy

Legal Protection from unfair usage

Gl Sign or symbol indicating Geographical Origin or location

Social Uplifting and continuing the Legacy of the Nation

Prevents counterfeiting and ensures genuineness of products











# **GOAN KHAJE**



Khaje is a festive sweet which is also referred to as Kaddio-Boddio. It is named that way because of its thin and long shape. Goan Khaje is a renowned sweet dish originating centuries ago in Goa, celebrated prominently during traditional festivals like Zatras at Hindu temples and church feasts. This fried sweet treat is crafted from chickpea flour, ginger, jaggery, and sesame seeds, shaped into finger-sized sticks coated with ginger-infused jaggery and sprinkled with sesame seeds. The blend of ginger and jaggery creates a harmonious flavor that delights both as a snack and dessert, evoking nostalgia and enjoyment among all who indulge in its simplicity and deliciousness.

### UNIQUENESS

Goan Khaje is cherished for its crunchy texture and delicious taste, representing a healthy snack deeply rooted in Goan culinary tradition. Goan Khaje is soft, wholesome, sweet and crunchy. The color depends on the authentic Goan jaggery syrup and preparation methodology. Gumminess in the sweet is high, making it soft and smooth.

#### RAW MATERIALS

Chickpea Flour, Sesame Seeds.



#### METHOD OF PRODUCTION

Goan Khaje is a sweet fried delicacy made from chickpea flour, ginger, jaggery, and sprinkled with sesame seeds. It is shaped into finger-sized sticks coated with ginger-infused jaggery and sesame seeds.









