

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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HARMAL CHILLI

Harmal Chilli flourishes when grown with irrigation after the kharif paddy season. It is popular for its moderate to strong spiciness, making it a preferred choice for Goans who enjoy medium to fiery dishes. Although the chilli has a thin outer covering, it has a strong stalk that improves its longevity. Many seeds inside the fruit guarantee a bountiful harvest of chilli powder, adding to its lively color and strong taste. Its intense spiciness gives a powerful spicy flavor to different dishes, allowing it to be used in small amounts for cooking.

UNIQUENESS

Harmal Chilli is greatly affected by the specific soil and weather conditions in the area. It is easily recognized because of its unique size, spiciness, color, and smooth, unwrinkled skin, characteristics impacted by the specific soil quality and hot, humid climate where it is grown. It has a lengthy expiration date and can be kept for an extended period of time. It is abundant in minerals such as potassium, magnesium, calcium, and sodium.

RAW MATERIALS

Chilli Seeds

Price
Approx.
Rs. 1200 per kg

Class of Goods
30

Proof of Origin
400 years ago



No. of Families Involved
Families in the Harmal region

Type of Goods
Agriculture

Geographical Location
Harmal village in
Pernem Taluka

METHOD OF PRODUCTION

Harmal chilli is cultivated as a watered crop after the kharif rice season. Premium seeds with preferred characteristics are planted in optimal climatic conditions. A system of seed conservation involves selecting chilli peppers based on their physical features. After being dried in the sun, they are wrapped and stored in airtight containers. The farmers next ready the soil through ploughing and levelling, and sow the seed potentially incorporating organic fertilizers or compost for soil enrichment.