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

MEMONG NARANG

Memong Narang, originating from Meghalaya, India, stands out with its vibrant orange color and a delightful balance of tanginess and sweetness. This citrus fruit is esteemed for its refreshing taste and is commonly used in various regional dishes and beverages. It embodies a rich cultural significance and nutritional value, embodying the essence of Meghalaya's diverse agricultural heritage.

UNIQUENESS

Memong Narang (Citrus indica), the Indian Wild Orange, is considered the primitive ancestor of cultivated citrus and is endangered. Its small, inedible fruits are used medicinally for various ailments, including viral infections and kidney stones. Locally, it holds cultural significance in the Garo Hills, where it is placed on deceased bodies to ward off spirits. Additionally, it serves as a pest-free rootstock for cultivated citrus varieties.

RAW MATERIALS

Citrus Seeds, Organic Compost, Water, Sunlight, Bio Fertilizers etc.

Price
Approx.
Rs. 250 per kg

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
20th Century

Geographical Location
Garo hills district, Meghalaya

METHOD OF PRODUCTION

Memong Narang is cultivated in Meghalaya's hilly regions, where the trees are nurtured with proper care. The fruit ripens on the tree and is harvested by hand, then cleaned and packaged for distribution. Its unique flavour results from the region's specific climate and soil conditions.

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