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











BANGLAR RASOGOLLA



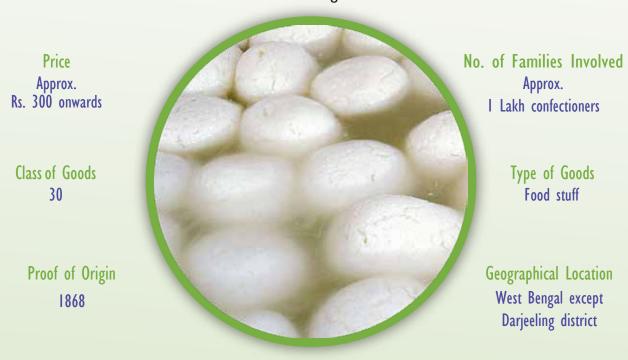
'Banglar Rasogolla' is a delectable syrupy dessert consisting of delicate chhana dumplings immersed in a light sugar syrup. These treats are pure white, spongy balls made from chhana, or Indian cottage cheese, and are cooked in a transparent, slightly sweet syrup. Rasogolla is a prized delicacy of Bengal, crafted from chhana balls that are boiled in a subtly flavored sugar syrup. Chhana, the primary ingredient in 'Banglar Rasogolla,' is derived from curdling pure milk. This sweet plays a significant role in Bengali cuisine and is deeply embedded in the region's culinary history.

UNIQUENESS

The uniqueness of Rasogolla lies in the meticulous human skill involved at each stage of its preparation. Expertise is evident in crafting fresh "Channa", preparing the sugar syrup, shaping the balls, and achieving the desired texture. Rasogolla stands out for its distinct taste, texture, and mouthfeel. It possesses unique organoleptic qualities, including its taste, soft texture, and aroma, which have earned it acclaim and admiration from discerning consumers around the globe.

RAW MATERIALS

Milk & Sugar.



METHOD OF PRODUCTION

Banglar Rasogolla is prepared by curdling fresh milk with lemon juice or vinegar to form channa, which is then drained and kneaded into soft, smooth balls. These are gently simmered in light sugar syrup, allowing them to absorb sweetness while retaining a spongy texture. The result is a delicately flavored and iconic Rasogolla.







