

# 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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# 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 "Chhana", preparing the sugar syrup, shaping the balls, and achieving the desired texture. Rasogolla stands out for its distinct taste, texture, and mouth-feel. 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.

Price  
Approx.  
Rs. 300 onwards

Class of Goods  
30

Proof of Origin  
1868



No. of Families Involved  
Approx.  
1 Lakh confectioners

Type of Goods  
Food stuff

Geographical Location  
West Bengal except  
Darjeeling district

## METHOD OF PRODUCTION

Banglar Rasogolla is prepared by curdling fresh milk with lemon juice or vinegar to form chhana, 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.