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

700+ registered GIs and numerous unregistered GIs existence in India

Prevents counterfeiting and ensures genuineness of products

Preservation of local Culture, Tradition, and Legacy

A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, and dedication of the artisans, farmers, and communities who have kept these practices alive. By recognizing this inherent value, the GI system establishes a structure to safeguard and encourage these traditions, ensuring they thrive and adapt in today's competitive landscape.

© RIPA, AUG 2025

CHIRAIGAON KARONDA OF VARANASI

Chiraigaon Karonda is a traditional berry-sized fruit cultivated in Chiraigaon block of Varanasi district, Uttar Pradesh, known for its attractive maroon color, tart-sweet flavor, and high nutritional value. Used in pickles, jams, chutneys, and Ayurvedic remedies, it thrives in arid climates and is valued for its medicinal and culinary versatility.

UNIQUENESS

Chiraigaon Karonda is prized for its 10g fruit weight, low seed count (3 per fruit), and high vitamin C (28 mg/100g). It is rich in iron, antioxidants, and pectin, and is used to treat anemia, fever, and digestive issues. Its hardy, drought-tolerant nature and distinctive maroon hue make it a standout among Indian berries.

RAW MATERIALS

Karonda Saplings, Traditional Tools (Kudal, Fawada, Khurpi)

Price
Approx. Rs. 40 to 120 per kg

Number of Families Involved
Approx. 900 families

Proof of Origin
19th Century

Class of Goods
31

Type of Goods
Agricultural

Geographical Location
Chiraigaon block, Varanasi district, Uttar Pradesh

METHOD OF PRODUCTION

Karonda is planted in June-July at 3x3 meter spacing in well-drained loamy soil. Pits are filled with FYM and soil mix, and plants are irrigated lightly. Fruits ripen from May to December, turning from green to maroon. Harvested fruits are used fresh or processed into preserves and Ayurvedic formulations.

© RIPA, AUG 2025