

# 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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# ALPHONSO

Alphonso Mango is a premium fruit variety cultivated along India's western coastline, especially in the Konkan region. Revered for its rich aroma, vibrant golden hue, and buttery-smooth pulp, Alphonso is consumed fresh and also used in pulp, juice, and dessert preparations. Its alternate-year bearing and low yield make it a prized seasonal delicacy, often nicknamed the "King of Mangoes."

## UNIQUENESS

Alphonso Mango stands out for its early bearing, excellent keeping quality, and irresistible flavour. Its fruits are conical, with a smooth skin, coppery blush, and minimal fibre. Grown in lateritic soils near the seashore, the mango develops oily glands and a distinct fragrance at 85% maturity.

## RAW MATERIALS

Alphonso Grafts



Price  
Approx.  
Rs. 300 to Rs. 1000 per kg

No. of Families Involved  
Approx.  
1000 families

Class of Goods  
31

Type of Goods  
Agricultural

Proof of Origin  
17<sup>th</sup> Century

Geographical Location  
Konkan region, Maharashtra

## METHOD OF PRODUCTION

Cultivation begins with pit filling in May using FYM, SSP, and Carbaryl. Planting occurs during June monsoons in well-drained lateritic soils (pH 6.5-7). Epicotyl grafting is practiced in moist nursery beds. Trees are irrigated every 15-20 days, with pruning done in May or October. Fruits are harvested at 85% maturity using mango harvesters, with minimal handling and shade storage to preserve quality.