

# 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



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## BORSURI TUR DAL

Borsuri Tur Dal is a traditional lentil-based dish originating from Borsuri village in Nilanga taluka of Latur district, Maharashtra. Prepared from locally cultivated white Tur (Arhar) dal, it is renowned for its yellowish, oily texture, spicy aroma, and mouthwatering taste. The dish is deeply rooted in local culinary heritage and is often enjoyed with Jowar Bhakari.

### UNIQUENESS

Borsuri Tur Dal is made using white Tur dal grown in low-water conditions and cooked with water from the Terna River, which imparts a distinct regional flavour. Sometimes blended with moong and masoor dals, it becomes a rich, layered preparation. The dal quickly homogenizes with water and has a shelf life of 15-16 hours. Its spicy tadka and digestive properties make it a staple in Marathwada cuisine.

### RAW MATERIALS

White Tur Dal



**Price**  
Approx.  
Rs. 100 to Rs. 220 per kg

**No. of Families Involved**  
Approx.  
1000 to 1500 households

**Class of Goods**  
31

**Type of Goods**  
Agricultural

**Proof of Origin**  
12<sup>th</sup> century

**Geographical Location**  
Borsuri village, Nilanga taluka,  
Latur district, Maharashtra

### METHOD OF PRODUCTION

White Tur dal is cultivated using traditional seed varieties preserved for decades. The dal is harvested, cleaned, and cooked with precise proportions. A spicy tadka of oil, garlic, and local spices is added. The dish is served hot, often with Jowar Bhakari, and consumed as a soup-like preparation. Water from the Terna River is considered essential for its authentic taste.