

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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KOLHAPUR JAGGERY

Kolhapur Jaggery, is a traditional sweetener made from fresh sugarcane juice cultivated in Kolhapur district, Maharashtra. Known for its golden to reddish-brown colour, chemical-free purity, and rich taste, it is widely used in Indian cuisines, beverages, and Ayurvedic remedies. It is a staple cottage industry product with strong domestic and export demand.

UNIQUENESS

Kolhapur Jaggery owes its superior quality to mineral-rich soils and salt-free waters of the Panchganga and Sahyadri rivers. It is rich in iron, calcium, glucose, and vitamins, making it highly nutritious. Its taste, durability, and attractive golden colour distinguish it from other jaggery varieties. Traditional blending techniques and hygienic preparation ensure long shelf life and premium appeal in national and international markets.

RAW MATERIALS

Sugarcane Juice, Panchganga River Water, Calcium Carbonate, Phosphoric Acid



Price
Approx.
Rs. 80 to Rs. 200 per kg

No. of Families Involved
Approx.
600 to 900 families

Class of Goods
31

Type of Goods
Food Stuffs

Proof of Origin
Ancient

Geographical Location
Kolhapur district, Maharashtra

METHOD OF PRODUCTION

Fresh sugarcane juice is extracted, filtered, and stored for impurities to settle. The juice is boiled in large churners, treated with natural clarifying agents, and impurities removed at different stages. The concentrated syrup is further processed into liquid or solid jaggery. Traditional blenders refine its colour and texture. The jaggery is sun-dried, moulded, and hygienically packed without chemicals or additives.