

# 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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## KUNTHALGIRI KHAWA

Kunthalgiri Khawa/Peda is a traditional Maharashtrian milk-based sweet originating from Osmanabad district, particularly Samarkundi village. Prepared from cow or buffalo milk, it has a soft, smooth texture and turns semi-brown when made into Peda. Known for its creamy, nutty flavour and slightly oily finish, it is widely consumed during ceremonies and festive occasions across Maharashtra.

### UNIQUENESS

Kunthalgiri Khawa/Peda is valued for its rich taste, high protein, calcium, and phosphorus content. Its fudge-like texture and roasted nutty flavour make it distinct from other milk sweets. With a shelf life of 4-6 days, it is longer lasting than similar products. Produced in large quantities, especially during marriages, it has become a vital source of income and cultural identity for Osmanabad's local communities.

### RAW MATERIALS

Cow or Buffalo Milk, Sugar



#### Price

Approx.  
Rs. 400 to Rs. 700 per kg

#### No. of Families Involved

Approx.  
200 families

#### Class of Goods

29

#### Type of Goods

Food Stuffs

#### Proof of Origin

17<sup>th</sup> Century

#### Geographical Location

Samarkundi village, Osmanabad district, Maharashtra

### METHOD OF PRODUCTION

Milk is received in open pans and boiled until evaporated. Sugar is added to khawa, kneaded at 50°C, and mixed with flavouring agents. The mixture is moulded into peda shapes and packaged. Traditionally, khawa was prepared on stone stoves in open grounds, later refined into peda. Today, jacketed kettles and hygienic practices ensure quality and consistency in production.