

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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MANGALWEDHA JOWAR

Mangalwedha Jowar is a heritage sorghum variety cultivated in Solapur's Mangalwedha Taluka. Known for its sweet taste, soft texture, and high nutritional value, it is used for both grain and fodder. The crop matures in 120-130 days and thrives post-monsoon, making it ideal for dryland farming and traditional food systems.

UNIQUENESS

This variety yields bold, lustrous grains with thin pericarp and high glucose content. Its rotis are soft due to rich gluten levels. Maldandi Jowar resists pests and diseases naturally, requiring no pesticides. Fodder from this crop enhances milk fat content in livestock. Its resilience to temperature shifts and photoperiod sensitivity ensures stable yields.

RAW MATERIALS

Maldandi Jowar Seeds



Price
Approx.
Rs. 35 to Rs. 80 per kg

No. of Families Involved
Approx.
5000 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Mangalwedha, Solapur district,
Maharashtra

METHOD OF PRODUCTION

Sown between September and October, seeds are treated with sulphur, azotobacter, and PSB. Deep black soil is ploughed and harrowed. Traditional sowing uses "Tifni" at 45×15 cm spacing. Intercropping with tur or kardai maintains soil fertility. Manual hoeing conserves moisture. Harvesting occurs when grains harden below 25% moisture, followed by threshing.