

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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NANDURBAR AMCHUR

Nandurbar Amchur is a traditional spice powder made by tribal communities from unripe Gaauti mangoes grown in the Satpura hills of Maharashtra. Known for its tangy-sweet flavour and fruity aroma, it is a pale beige powder with slight fibrous texture. Used widely in Indian cuisine, it adds acidity and depth to dishes without moisture.

UNIQUENESS

Made from the rare Gaauti mango, Nandurbar Amchur carries a distinct sweet-sour taste shaped by the region's climate and soil. The mangoes are harvested, peeled, sun-dried, and ground using indigenous tools and methods. This tribal-developed product is favoured for its flavour, medicinal benefits, and cultural significance. It is a substitute for tamarind or lemon and is popular in street food, home cooking, and export markets.

RAW MATERIALS

Gaauti Mangoes



Price
Approx.
Rs. 300 to Rs. 70 per kg

No. of Families Involved
Approx.
1500 families

Class of Goods
30

Type of Goods
Agricultural

Proof of Origin
17th century

Geographical Location
Nandurbar district, Maharashtra

METHOD OF PRODUCTION

Unripe Gaauti mangoes are harvested using weda tools, peeled, sliced, and sun-dried on cloth. Once crisp, slices are pounded and ground into powder using okhal and musal. The powder is sieved and stored in airtight jars. Braiding and storage practices are traditional, and production is seasonal, depending on mango availability.