

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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SANGLI RAISINS

Sangli Raisins are golden-green, seedless dried grapes known for their uniform round shape, soft texture, and sweet taste. Cultivated specifically for raisin production, they are dried using shed-based methods that preserve pulp and colour. Each raisin remains separate when handled, reflecting their fragile appearance and high-quality finish.

UNIQUENESS

Sangli Raisins have thin skin, fewer wrinkles, and mix instantly with saliva. Produced from pulpy grape varieties like Thomson Seedless and Sonaka, they retain 60% sugar post-drying. Australian dipping and sulphur fumigation ensure rapid dehydration and vibrant colour. The region's climate and soil yield 1200-1400g raisins from 4kg grapes which is higher than other regions.

RAW MATERIALS

Sonaka, Manikchaman Grapes



Price
Approx.
Rs. 300 to Rs. 450 per kg

No. of Families Involved
Approx.
1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
20th Century

Geographical Location
Sangli district, Maharashtra

METHOD OF PRODUCTION

Seedless grapes are grown using Dog Ridge rootstock and minimal chemical sprays. Harvesting occurs at 20-25° Brix from mid-February to April. Grapes are dipped in potassium carbonate and ethyl oleate solution, dried in east-west sheds to 13% moisture, washed, and graded. This process ensures uniformity, sweetness, and long shelf life.