

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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SANGLI TURMERIC

Sangli Turmeric is a premium spice crop cultivated in the hot, dry climate of Sangli district, Maharashtra which is home to Asia's largest turmeric market. Known for its thick, fleshy rhizomes and saffron colour, it offers a distinctly earthy, slightly bitter, and peppery flavour with a mustardy aroma. It is widely used for culinary, medicinal, and cosmetic purposes.

UNIQUENESS

Sangli Turmeric is characterized by bold rhizomes with thin peels and minimal wrinkles. Its signature aroma and deep saffron hue are enhanced by the region's soil and traditional underground pit storage. Boiling in copper or earthen vessels improves curcumin distribution, colour uniformity, and hardness. The turmeric is globally recognized for its flavour, colour, and shelf stability.

RAW MATERIALS

Mother Rhizomes



Price
Approx.
Rs. 150 to Rs. 200 per kg

No. of Families Involved
Approx.
1200 families

Class of Goods
30

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Sangli district, Maharashtra

METHOD OF PRODUCTION

Rhizomes are planted from April to July in medium black soil enriched with organic manure. After 7-10 months, the crop is harvested when leaves yellow. Rhizomes are boiled in copper or earthen vessels, sun-dried for 10-15 days, and polished. Traditional pit storage with turmeric leaves and cow dung enhances aroma and preserves quality.