

## 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



A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, and dedication of the artisans, farmers, and communities who have kept these practices alive. By recognizing this inherent value, the GI system establishes a structure to safeguard and encourage these traditions, ensuring they thrive and adapt in today's competitive landscape.



# RATLAM RIYAWAN LAHSUN (GARLIC)

Ratlam Riyawan Lehsun is a premium garlic variety grown in Ratlam, Madhya Pradesh. It stands out due to its thick, paper-like white cover, which adds durability and protection. The bulbs are large, weighing between 100 to 125 grams, with 12-16 silver-white buds in each cluster. This garlic has a distinct, sharp taste due to its high sulfur content, making it ideal for Indian cuisine and herbal remedies. It remains fresh for up to a year, significantly longer than other varieties. Additionally, its smooth-cutting nature reduces labor costs, making it a profitable crop for farmers.

## UNIQUENESS

Ratlam Riyawan Lehsun is known for its medicinal properties, high oil content, and strong aroma. Unlike regular garlic, its thick outer cover enhances shelf life and prevents spoilage for nearly a year. The high sulfur content gives it a bold, pungent taste, making it a preferred choice for spice blends and traditional medicines. Due to its smooth and clean cutting process, it is easy to handle, reducing processing costs. Its silver-white buds and large bulb size make it visually distinct from other garlic varieties.

## RAW MATERIALS

Riyawan Garlic Seeds

### Price

Approx. Rs. 200 to  
300 per kg

### Number of Families Involved

Approx.  
600 to 700 families

### Proof of Origin

19<sup>th</sup> Century

### Class of Goods

31

### Type of Goods

Agriculture

### Geographical Location

Ratlam,  
Madhya Pradesh



## METHOD OF PRODUCTION

Ratlam Riyawan Lehsun is cultivated using organic farming methods that preserve its nutritional value and strong aroma. The ideal soil conditions and climate contribute to its unique taste and texture. Stress induction before harvest improves yield and bulb size, while drip irrigation optimizes water usage. Farmers utilize traditional planting techniques, ensuring the garlic grows to its full potential. Careful selection of seeds and proper agronomic practices maintain the purity and high quality of the crop, making it one of the best garlic varieties in India.