

Maharashtra



GEOGRAPHICAL INDICATIONS

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 of Natural Goods, Food Stuff
Manufactured Goods, Handicrafts or
Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India

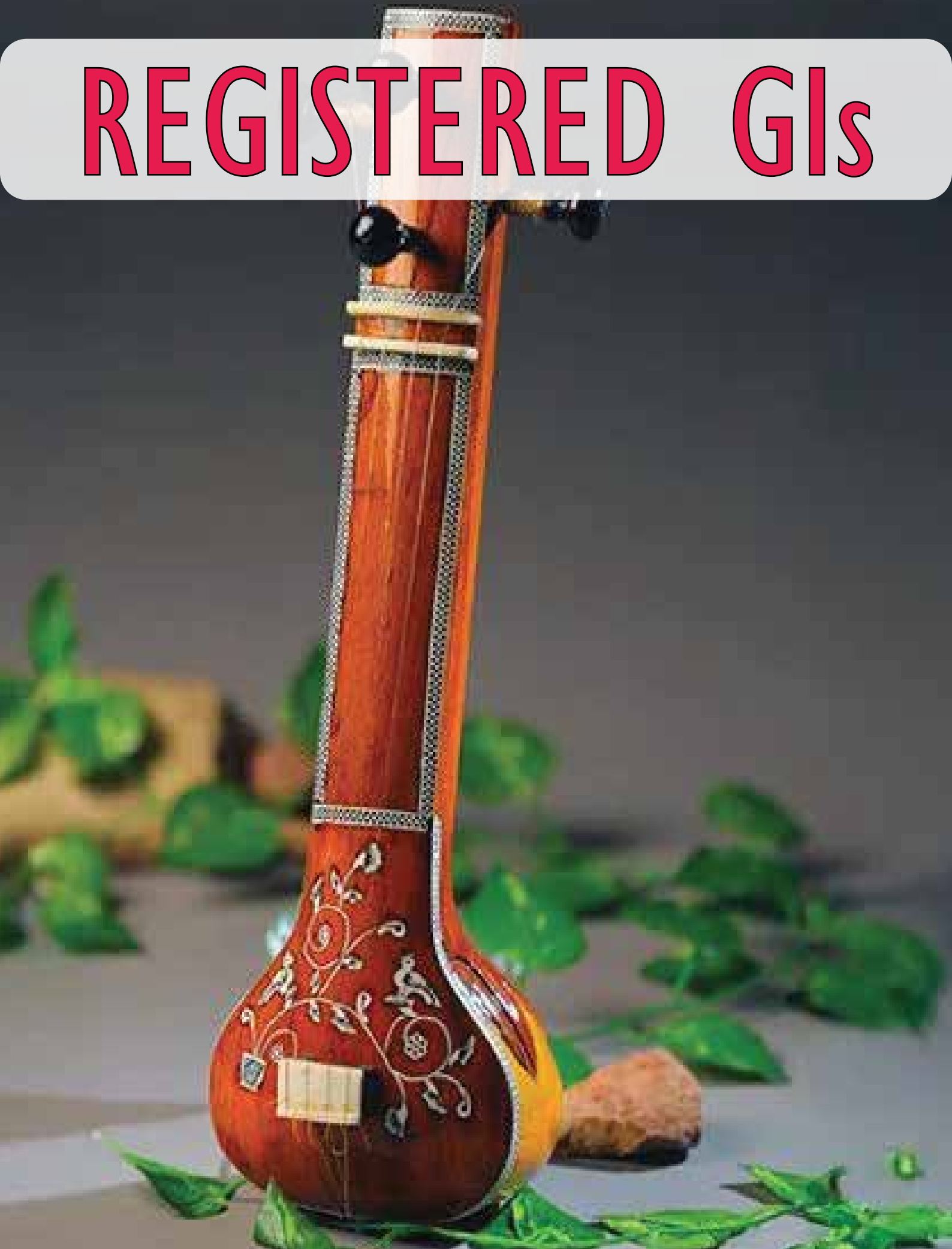
Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

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.



REGISTERED GIs



ALPHONSO

Alphonso Mango is a premium fruit variety cultivated along India's western coastline, especially in the Konkan region. Revered for its rich aroma, vibrant golden hue, and buttery-smooth pulp, Alphonso is consumed fresh and also used in pulp, juice, and dessert preparations. Its alternate-year bearing and low yield make it a prized seasonal delicacy, often nicknamed the "King of Mangoes."

UNIQUENESS

Alphonso Mango stands out for its early bearing, excellent keeping quality, and irresistible flavour. Its fruits are conical, with a smooth skin, coppery blush, and minimal fibre. Grown in lateritic soils near the seashore, the mango develops oily glands and a distinct fragrance at 85% maturity.

RAW MATERIALS

Alphonso Grafts

Price
Approx.
Rs. 300 to Rs. 1000 per kg

Class of Goods
31

Proof of Origin
17th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Agricultural

Geographical Location
Konkan region, Maharashtra

METHOD OF PRODUCTION

Cultivation begins with pit filling in May using FYM, SSP, and Carbaryl. Planting occurs during June monsoons in well-drained lateritic soils (pH 6.5-7). Epicotyl grafting is practiced in moist nursery beds. Trees are irrigated every 15-20 days, with pruning done in May or October. Fruits are harvested at 85% maturity using mango harvesters, with minimal handling and shade storage to preserve quality.

MAHABALESHWAR STRAWBERRY

Mahabaleshwar Strawberry is a juicy, sweet-sour fruit cultivated in the cool, lateritic soils of Maharashtra's hill station. Known for its vibrant red colour and seed-rich surface, it contributes nearly 87% of India's strawberry output. Used in jams, jellies, cosmetics, and desserts, it's a seasonal delicacy and a major cash crop.

UNIQUENESS

Mahabaleshwar strawberries contain up to 200 seeds per fruit and 80% water, making them juicier than other varieties. Their glucose content reaches 10%, enhancing natural sweetness. Grown in iron-rich red soil with optimal sunlight, they retain bright colour and freshness. High in Vitamin C, potassium, and folic acid, they offer health benefits and export-grade quality.

RAW MATERIALS

Strawberry Saplings

Price
Approx.
Rs. 450 to Rs. 800
per kg

Class of Goods
31

Proof of Origin
19th Century



No. of Families Involved
Approx.
2,000 families

Type of Goods
Agricultural

Geographical Location
Mahabaleshwar, Satara district,
Maharashtra

METHOD OF PRODUCTION

Strawberries are planted between September to October. Each acre holds 22,000-25,000 plants spaced 12 inches apart. Flowering begins after 10 days of short sunlight exposure. Dormant in winter, plants resume growth in spring. Fruits ripen by May-June. Fresh borewell water and temperate climate ensure disease-free, high-yield harvests over an 8-month cycle.

NASHIK GRAPES

Nashik Grapes, cultivated in the fertile valleys of Maharashtra's Nashik district, are renowned for their premium table varieties. With a legacy rooted in early 20th-century innovation, these grapes are now a major export commodity, reaching markets across Europe, the Middle East, and South-east Asia. Known for their conical bunches, crisp pulp, and vibrant appearance, they are consumed fresh and also processed into raisins and juices.

UNIQUENESS

Nashik Grapes are distinguished by their bold, elongated berries with thin, soft skin and minimal seeds. Their conical, well-filled bunches and attractive colouration enhance their appeal. The grapes meet AGMARK export standards, with ideal bunch weights (350-500g), berry diameters of 18 mm, and a sugar-to-acid ratio of 20:1. Their high soluble solids (minimum 18° Brix), excellent transportability, and compliance with Codex food safety norms make them a preferred choice globally.

RAW MATERIALS

Vitis Vinifera L. Cuttings

Price
Approx.
Rs. 200 to Rs. 300
per kg

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Agricultural

Geographical Location
Nashik district, Maharashtra

METHOD OF PRODUCTION

Grape cultivation begins in October with nursery development, followed by land preparation and transplantation in January. Drip irrigation, hormonal treatments, and pest control are applied through growth stages. Flower thinning and GA₃ treatments promote berry elongation and uniformity. Berries mature over 120-150 days, with harvesting around the 150th day. Post-harvest, vines are rested and pruned for the next cycle. The process ensures high-quality yield suited for both domestic and export markets.

NAGPUR ORANGES

Nagpur oranges, or Nagpur Santra, are celebrated for their sweet taste, juicy pulp, and distinctive aroma. Grown in Maharashtra's Nagpur region, they gained prominence in the 19th century when British-introduced varieties were crossbred with local ones. This unique hybrid is now widely appreciated in India and abroad for its superior quality and vibrant flavour.

UNIQUENESS

One of the key factors that contributes to the unique taste and aroma of Nagpur oranges is the soil in which they are grown. The region's soil is rich in minerals, particularly calcium and magnesium, which help to give the oranges their distinct flavour. In addition, the region's climate, which is hot and dry for much of the year, helps to ensure that the oranges are able to ripen properly and develop their full flavour.

RAW MATERIALS

Orange Seedlings and Grafts.

Price
Approx.
Rs. 60 to Rs. 120
per kg

Class of Goods
31

Proof of Origin
19th Century



No. of Families Involved
Approx.
800 families

Type of Goods
Agricultural

Geographical Location
Nagpur,
Maharashtra and Madhya Pradesh

METHOD OF PRODUCTION

Nagpur oranges are produced by crossbreeding various oranges with local varieties in the Madhya Pradesh & Nagpur district of Maharashtra.

AJARA GHANSAL RICE

Ajara Ghansal is a traditional aromatic rice variety cultivated in the foothills of Ajara Taluka, Maharashtra. Known for its delicate fragrance and soft texture, it is manually harvested and sun-dried for optimal quality. Rich in heritage and grown using heirloom seeds, Ghansal rice is prized for its purity, flavour, and cultural significance.

UNIQUENESS

Ghansal rice contains 0.237 mg/kg of 2-Acetyl-1-pyrroline (2AP), surpassing many Basmati samples in aroma. Grown in lateritic soils with cool, humid ripening conditions, it retains fragrance naturally. Its cultivation relies on heirloom seed selection and rain-fed irrigation, making it a rare, region-specific rice cherished for its taste and aroma.

RAW MATERIALS

Ghansal Rice Seeds

Price
Approx.
Rs. 100 to Rs. 250
per kg

Class of Goods
30

Proof of Origin
Ancient



No. of Families Involved
Approx.
1500 families

Type of Goods
Agricultural

Geographical Location
Ajara Taluka, Kolhapur district,
Maharashtra

METHOD OF PRODUCTION

Land preparation begins in June with weed burning, plowing, and organic manure application. Sowing uses 30-35 kg of heirloom seeds per hectare, followed by hand transplantation. Rain-fed irrigation and cool ripening conditions preserve aroma. Manual harvesting occurs in October-November, followed by drying to 13% moisture, threshing, milling, and careful storage.

WAIGAON TURMERIC

Waigaon Turmeric is a traditional rain-fed crop cultivated in Samudrapur tehsil of Wardha district, Maharashtra. Known for its dark mustard yellow colour, soft texture, and pungent aroma, it is used for culinary, medicinal, and Ayurvedic purposes. Cultivated organically over an 8-month cycle, it is a heritage crop grown across generations.

UNIQUENESS

Waigaon Turmeric matures in 180 days and contains 6.12% curcumin, far exceeding ISI standards. Its vibrant colour, strong aroma, and high medicinal value are enhanced by organic farming. A small quantity suffices for food colouring. The powder is durable, and its therapeutic potency triples when processed per Ayurvedic methods.

RAW MATERIALS

Mother Rhizomes



Price
Approx.
Rs. 60 to Rs. 100 per
100 gms

No. of Families Involved
Approx.
800 families

Class of Goods
30

Type of Goods
Agricultural

Proof of Origin
16th Century

Geographical Location
Waigaon village, Wardha district,
Maharashtra

METHOD OF PRODUCTION

Cultivation begins post-Akshaytritiya using healthy mother rhizomes. Beds are spaced 1-1.5 feet apart and enriched with cattle manure. Rainfall supports growth; canal irrigation supplements if needed. After 6 months, rhizomes are harvested, sun-dried, and powdered. Budded rhizomes are stored for next season. No chemicals are used throughout the process.

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.

BHIWAPUR CHILLI

Bhiwapur Chilli is a traditional pungent variety cultivated in Nagpur's Bhiwapur, Umred, and Kuhi talukas. Known for its deep red colour, thick skin, and short length (approx. 1.5 inches), it is sun-dried and ground into powder. Its low acidity and long shelf life make it ideal for culinary use.

UNIQUENESS

Bhiwapur Chilli offers intense pungency with minimal quantity, giving vibrant red colour to food without acidity. Its thick skin resists breakage and extends shelf life up to a year. Unlike hybrids, it requires only one irrigation and minimal crop protection. Powder resists pests and retains quality, making it highly marketable.

RAW MATERIALS

Bhiwapur Chilli Seeds

Price
Approx.
Rs. Rs. 100 to Rs. 250
per kg

Class of Goods
30

Proof of Origin
19th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Agricultural

Geographical Location
Bhiwapur, Nagpur district,
Maharashtra

METHOD OF PRODUCTION

Seeds are sown in July and transplanted in nourished soil with compost, cow dung, and bio-fertilizers. Plants grow 15-20 inches tall and flower within 45-50 days. Red chillies are harvested as "toda" before full drying, then sun-dried and powdered. No machinery is used; cultivation is entirely manual and organic.

SINDHUDURG & RATNAGIRI KOKUM

Sindhudurg and Ratnagiri Kokum is a naturally grown fruit from Maharashtra's Konkan belt. Known for its reddish-green to purple hue and juicy pulp, it offers a sweet-sour taste and high antioxidant content. Used in culinary, cosmetic, and Ayurvedic applications, Kokum is a zero-attention crop thriving in forest shade.

UNIQUENESS

Kokum from this region contains Hydroxycitric Acid and Garcinol, offering anti-inflammatory and anti-obesity benefits. Its thick pericarp is rich in xanthones, while the pulp is prized for flavour. Varieties like Konkan Amruta and Konkan Hatis have pH values around 1.80, enhancing sourness. Naturally pest-free, it's ideal for organic farming and export.

RAW MATERIALS

Kokum Saplings

Price
Approx.
Rs. 90 to Rs. 200 per kg

Class of Goods
29

Proof of Origin
Ancient



No. of Families Involved
Approx.
3000 families

Type of Goods
Agricultural

Geographical Location
Sindhudurg and Ratnagiri districts,
Konkan, Maharashtra

METHOD OF PRODUCTION

Kokum trees grow under natural vegetation or alongside coconut and arecanut plantations. No chemical inputs are used. Fruits are harvested when fully red, sun-dried, and processed into rind, pulp, or butter. The cultivation cycle requires minimal irrigation and thrives in partial shade with well-distributed rainfall and forest soil.

WAGHYA GHEVADA

Waghya Ghevada is a traditional French bean variety cultivated in Koregaon and Khatav talukas of Satara district. Known for its faint pink beans with red lines, it matures in 78-80 days and thrives in dry climates. Rich in protein and carbohydrates, it is a nutritious alternative to imported Rajma and valued for its sweet taste.

UNIQUENESS

Waghya Ghevada is drought-resistant and suited to rain-shadow zones. Its beans are sweeter than other Rajma types and contain high protein. The pods show greyish stripes at maturity, with 12-14 pods per crop. Due to low irrigation needs and natural soil fertility, it is ideal for sustainable farming and has strong market demand.

RAW MATERIALS

Waghya Ghevada Seeds

Price
Approx.
Rs. 80 to Rs. 180 per kg

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved
Approx.
250 families

Type of Goods
Agricultural

Geographical Location
Koregaon and Khatav talukas,
Maharashtra

METHOD OF PRODUCTION

Deep ploughing and harrowing begin in May, followed by sowing in mid-June using seed drills. Seeds are spaced 30 cm apart and sown 5-7 cm deep. Flowering starts by day 30-45, and pods mature by day 70-80. After sun-drying and threshing, beans are stored for reuse or packed for market. Leaf drop improves soil fertility.

NAVAPUR TUR DAL

Navapur Desi Tur is a white-seeded pigeon pea variety cultivated in Navapur taluka, Maharashtra. Known for its small grain size, fast cooking time, and rich aroma, it is traditionally processed into dal using ash-roasting and hand grinding. Grown during the monsoon season, it is a rain-fed crop with high nutritional value.

UNIQUENESS

This variety matures in 90-95 days and contains fewer anti-nutritional compounds than red-seeded types. Its traditional ash-roasting method enhances aroma and taste. Being leguminous, it improves soil fertility naturally. The dal is fragrant, quick to cook, and expands in volume, making it ideal for regional cuisines and sustainable farming.

RAW MATERIALS

Navapur Tur Seeds



Price
Approx.
Rs. 100 to Rs. 220 per kg

No. of Families Involved
Approx.
1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
20th Century

Geographical Location
Navapur taluka, Nandurbar
district, Maharashtra

METHOD OF PRODUCTION

Ploughing begins in May, followed by sowing in June-July using preserved seeds. Intercropping with paddy or soybean is common. No fertilizers or pesticides are used. Pods mature in 90-120 days and signal readiness by producing sound in wind. Post-harvest, seeds are ash-roasted and ground using traditional tools to make aromatic dal..

AMBEMOHAR RICE

Ambemohar is a traditional aromatic rice variety from Maharashtra, known for its short white grains and tall crop height. With a cultivation period of 140-160 days, it is prized for its soft texture, chewability, and sweet taste. When cooked, it emits a mango blossom-like aroma, making it ideal for festive and daily meals.

UNIQUENESS

Ambemohar rice contains 2AP (0.115-0.365 mg/kg), a compound responsible for its mango-like fragrance. Soil fungi like *Aspergillus awamori* enhance this aroma. The rice has high starch content (up to 70%), cooks quickly, and has an elongation ratio of 1:2. Cooked grains are small, sticky, and break easily it is perfect for children and elderly.

RAW MATERIALS

Ambemohar Paddy Seeds

Price
Approx.
Rs. 120 to Rs. 300 per kg

Class of Goods
30

Proof of Origin
18th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Agricultural

Geographical Location
Mulshi taluka, Pune district,
Maharashtra

METHOD OF PRODUCTION

Ambemohar rice is grown in loamy soils with good drainage. Sowing begins with onset of monsoon, followed by transplanting. The crop reaches 6 feet in height and matures in 140-160 days. Manual harvesting is followed by sun-drying and milling. No chemical aroma enhancers are used; fragrance develops naturally through soil microbiota.

VENGURLA CASHEW

Vengurla Cashew is a traditional variety cultivated in Vengurla taluka of Sindhudurg district, Maharashtra. Known for its creamy-white, kidney-shaped kernels and sweet taste, it is a high-value cash crop. The crop is evergreen, low-maintenance, and yields both nuts and vitamin C-rich apples. Varieties V1 to V7 are developed locally for superior traits.

UNIQUENESS

Vengurla V7 offers 86% juice content is 12% higher than average, making its apple ideal for juice extraction. V2 has a 32% shelling thickness, ensuring kernel protection and longer shelf life. With yields up to 24 kg per tree and minimal wrinkles, Vengurla cashew is visually appealing and nutritionally superior, gaining global market acceptance.

RAW MATERIALS

Cashew Grafts

Price
Approx.
Rs. 1600 to Rs. 2000 per kg

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved
Approx.
2000 families

Type of Goods
Agricultural

Geographical Location
Vengurla taluka, Sindhudurg
district, Maharashtra

METHOD OF PRODUCTION

Pits are dug in summer and filled with topsoil and dry leaves before monsoon. Grafts are planted after 3-4 rains. No irrigation is needed post-establishment. Flowering begins in December-January; fruits mature in 50-55 days. Nuts are sun-dried for 2-3 days and stored in gunny sacks. Mulching and organic practices enhance soil health and yield.

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.

LASALGAON ONION

Lasalgaon Onion, also known as Niphad Red or Nashik Red, is a light red Rabi-season variety cultivated in Lasalgaon, Maharashtra. It is prized for its large bulb size, strong aroma, and pungent taste due to high sulphur content in the soil. With high sugar and dry matter content, it offers excellent shelf life and market appeal.

UNIQUENESS

This variety has 16-17 intact outer scales, enhancing protection and storage. Its light red colour, 17-18° Brix sugar content, and 17.27-17.67% dry matter ensure minimal weight loss and deterioration. The bulbs are 4-6 cm in size, easy to handle, and rich in Vitamin C, B2, calcium, and iron. Storage life extends up to 9 months.

RAW MATERIALS

Lasalgaon Onion Seeds



Price
Approx.
Rs. 90 to Rs. 1500 per kg

No. of Families Involved
Approx.
1500 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
20th Century

Geographical Location
Lasalgaon, Niphad taluka,
Nashik district, Maharashtra

METHOD OF PRODUCTION

Sown in October-November, fields are ploughed 4-5 times and divided into small beds. Seedlings are transplanted at 15×10 cm spacing using 1.5-2 cm bulblets. Minimal irrigation is required initially, with subsequent watering every 21 days. Harvesting occurs 65-150 days post-transplantation when tops fall. Bulbs are sun-dried and stored for extended shelf life.

DAHANU GHOLVAD CHIKOO

Gholvad Chikoo is a premium tropical fruit cultivated in Dahanu's Gholvad region of Maharashtra. Known for its sweet taste, soft granular pulp, and light brown skin, it belongs to the Kalipatti variety grafted on Rayan rootstock. Grown organically for over a century, it is harvested twice a year and widely shipped across India.

UNIQUENESS

Gholvad Chikoo owes its signature sweetness to calcium-rich soil and 8.14% sugar content. Each fruit weighs 50-80g, contains 2-3 seeds, and has smooth, polished skin. With 25.15% ascorbic acid and high fibre, it's a natural energy source. Its shelf life extends 4-5 days, and agro-tourism around "Chikoo Wadis" boosts local branding.

RAW MATERIALS

Kalipatti Grafts

Price
Approx.
Rs. 120 to Rs. 400 per kg

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved
Approx.
2000 families

Type of Goods
Agricultural

Geographical Location
Gholvad, Dahanu taluka, Palghar district, Maharashtra

METHOD OF PRODUCTION

Kalipatti saplings are grafted on Rayan rootstock in December-January and planted in April-May. Organic compost is used, and light irrigation supports growth. Fruits mature after 3 years, with commercial yield from year 12. Harvesting is done manually using basket tools. Fruits are washed, packed, and dispatched to major cities like Mumbai, Delhi, and Jaipur.

BEED CUSTARD APPLE

Beed Custard Apple, cultivated in the Balaghat ranges of Maharashtra, is a premium dryland fruit known for its exceptional sweetness and creamy pulp. Grown in shallow, gravelly, potassium-rich soils, it features a round shape, shiny green skin and soft granular flesh. The fruit is harvested manually and consumed fresh or processed.

UNIQUENESS

Beed Custard Apple contains 24.12% total sugar and 17.97% reducing sugar-higher than other varieties. Each fruit weighs 240-380g and yields 47.44% pulp with only 24-50 seeds. Its creamy white pulp, mild acidity (0.24%), and high TSS (24.49° Brix) make it ideal for fresh consumption and beverages. The variety is disease-resistant and shelf-stable when pulped.

RAW MATERIALS

Custard Apple Seeds



Price

Approx.

Rs. 150 to Rs. 200 per kg

No. of Families Involved

Approx.

1800 families involved

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

17th Century

Geographical Location

Balaghat ranges, Beed district,
Maharashtra

METHOD OF PRODUCTION

Seeds from mature fruits are sun-dried for 20 days and germinated in polythene bags with a mix of black soil, sand, and compost. Transplanting occurs after 25-30 days into 4×4 pits. Trees mature in 3-4 years and yield up to 50 kg per tree by year five. Irrigation is minimal, and harvesting is done manually with care.

JALNA SWEET ORANGE

Jalna Sweet Orange is a traditional Nucellar variety cultivated in the potassium-rich soils of Jalna district, Maharashtra. Known for its oblate shape, greenish-yellow rind, and sweet juice, it matures early due to a high TSS-to-acid ratio. The fruit is tight-skinned, disease-resistant, and widely consumed fresh or juiced.

UNIQUENESS

This variety has a thick rind that protects the pulp and enhances shelf life. Its high TSS content ensures a naturally sweet taste, with 9-12 segments and a truncated apex. Rich in vitamin C, potassium, and bioflavonoids, it offers 45 kcal per serving. The peel contains edible fibres and sugars, adding nutritional value.

RAW MATERIALS

Sweet Orange Bud Grafts

Price
Approx.
Rs. 70 to Rs. 120 per kg

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved
Approx.
3000 families

Type of Goods
Agricultural

Geographical Location
Badnapur tehsil, Jalna district,
Maharashtra

METHOD OF PRODUCTION

Iron sheets are cut into strips and heated in a coal furnace to make them malleable. Artisans use hammers and forceps to shape the iron by repeatedly beating it while hot. The process involves refining details with chisels and manually attaching decorative elements without welding. Pieces are coated with red oxide to prevent rusting, followed by a layer of blackboard paint for lustre.

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.

JALGAON BANANA

Jalgaon Banana is a high-yielding tropical fruit cultivated in the irrigated belt of Khandesh, Maharashtra. Known for its sweet taste, soft pulp, and curved fingers, it is primarily grown using Dwarf Cavendish varieties like Basrai, Shrimanti, and Grand Naine. Jalgaon contributes 16% of India's banana production and is recognized as the "Banana Capital of India."

UNIQUENESS

Jalgaon bananas have a thin peel and high pulp-to-peel ratio. The Basrai variety features greenish-yellow colour and soft texture, while Shrimanti is prized for its flavour and fruit quality. With 80 tons/hectare productivity and bunch weights of 20-35 kg, Jalgaon leads in yield. Banana fibre from this region has high tensile strength and spinning ability.

RAW MATERIALS

Banana Rhizomes or Tissue Culture Plantlets



Price
Approx.
Rs. 40 to Rs. 90 per dozen

No. of Families Involved
Approx.
1000 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
16th century

Geographical Location
Jalgaon district, Maharashtra

METHOD OF PRODUCTION

Jalgaon Bananas are propagated via rhizomes or tissue culture. Rhizomes are sun-cured and planted in furrows with FYM, neem cake, and carbofuran. Tissue culture plantlets are hardened in nurseries before field transplantation. Drip irrigation is widely adopted. Fruits mature in 11-14 months and are ripened using ethylene solution and controlled temperature methods.

MARATHWADA KESAR MANGO

Marathwada Kesar Mango is a premium mango variety cultivated in the hot, dry zones of Maharashtra's Marathwada division. Known for its saffron-like color, sweet taste, and large size, it is grown using both grafting and in-situ methods. The fruit is harvested post 70-80% maturation and is prized for its high pulp content and nutritional value.

UNIQUENESS

Marathwada Kesar Mango contains 24° Brix total soluble solids-the highest among Indian mangoes-resulting in exceptional sweetness. Its saffron hue and flavor give the variety its name. Yields are 3-4 times higher than Alphonso, and the fruit is larger in size. It is rich in vitamins, minerals, and sugars, making it both delicious and nutritious.

RAW MATERIALS

Kesar Mango Grafts

Price
Approx.
Rs. 60 to Rs. 150 per kg

Class of Goods
31

Proof of Origin
17th Century



No. of Families Involved
Approx.
2,000 families

Type of Goods
Agricultural

Geographical Location
Marathwada division,
Maharashtra

METHOD OF PRODUCTION

Grafts are planted in 1×1×1 m pits enriched with compost, super phosphate, and Carbaril. High-density planting (5×5 m) is preferred for better yield. Trees mature in 5-10 years. Harvesting begins mid-May using the traditional 'Zhela' tool. Fruits are hand-picked, shaded, and packed immediately to preserve quality.

PURANDAR FIG

Purandar Fig is a heritage fruit cultivated for over two centuries in Purandar taluka of Pune district, Maharashtra. Known for its bell-shaped form, violet skin, and pinkish strawberry-like pulp, it offers a sweet, resin-like flavour with low acidity and high sugar content. The fruit is consumed fresh or dried and is prized for its nutritional richness and market appeal.

UNIQUENESS

Purandar Fig contains 15-18° Brix TSS and 0.20-0.22% acidity, giving it a lingering sweet taste. Each fruit weighs 60-70g and has over 80% edible pulp. With 1150-1200 fruits per tree and 60-70 kg yield, it is a high-yielding variety. Its attractive violet colour, soft slender skin, and pink pulp make it ideal for fresh consumption and processing.

RAW MATERIALS

Poona Fig Cuttings

Price
Approx.
Rs. 120 to Rs. 300 per kg

Class of Goods
31

Proof of Origin
Early
18th Century



No. of Families Involved
Approx.
1200 to 1500 families

Type of Goods
Agricultural

Geographical Location
Purandar taluka, Pune district,
Maharashtra

METHOD OF PRODUCTION

Propagation is done via cuttings and layering. Planting begins with the monsoon using 5×5 m spacing. Pits are filled with compost, sand, and neem or castor cake. Trees are trained to single stems and pruned twice yearly. Irrigation is done using sweet, salt-free well water. Fruiting occurs in two bahars: Mrug (moderate) and Hast (sweet) with harvesting from February to June.

JALGAON BHARIT BRINJAL

Jalgaon Bharit Brinjal is a traditional brinjal variety cultivated for over five centuries in the fertile, irrigated lands of Khandesh, Maharashtra. Known for its pale green skin with white stripes, large size, and soft texture, it is specifically grown for preparing the iconic dish “Khandeshi Bharit.” The variety is preserved by local farmers and celebrated for its roasting quality and oil-rich pulp.

UNIQUENESS

This brinjal weighs between 500g to 1200g and secretes more oil when roasted, enhancing the flavour of mashed dishes. It has fewer seeds, soft skin, and a mildly bitter taste. The pulp quantity is high, and the fruit is four times larger than standard brinjals. Its distinct taste is retained only in Jalgaon’s medium-black soil and cannot be replicated elsewhere.

RAW MATERIALS

Bharit Brinjal Seeds

Price

Approx.
Rs. 40 to Rs. 80 per kg

No. of Families Involved

Approx.
2000 to 2500 families

Class of Goods
31

Proof of Origin
17th Century



Type of Goods
Agricultural

Geographical Location
Jalgaon district,
Maharashtra

METHOD OF PRODUCTION

Seeds are selected from sun-dried yellow brinjals and germinated in nursery beds. Transplanting occurs from November to January with drip irrigation. Plants grow 5-6 ft tall and are spaced 75-90 cm apart. Harvesting begins after 3.5-4 months when fruits are glossy and full-sized. Grading and packing follow, with damaged fruits discarded.

SOLAPUR POMEGRANATE

Solapur Pomegranate is a premium fruit cultivated in the dry, well-drained soils of Solapur district, Maharashtra. Known for its glossy rind, bold arils, and sweet taste, it is grown year-round with peak harvests from Ganesh and Bhagwa varieties. The fruit is consumed fresh or processed into juice, jam, and nutraceuticals.

UNIQUENESS

Solapur Pomegranate contains high TSS (Ganesh: 16.10° Brix, Bhagwa: 15.95° Brix) and low acidity (0.45-0.50%), giving it a pleasant sweetness. Ganesh fruits weigh up to 320.5g with 708 arils, while Bhagwa reaches 310.25g with 510 arils. The rind is smooth, leathery, and ranges from reddish-yellow to dark red. Its tough skin and soft seeds enhance shelf life and transportability.

RAW MATERIALS

Ganesh and Bhagwa Seeds/Rootstocks

Price

Approx.
Rs. 350 to Rs. 900 per kg

No. of Families Involved

Approx.
1800 to 2000 households

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

20th century

Geographical Location

Solapur district,
Maharashtra



METHOD OF PRODUCTION

Seedlings are prepared by drying and ash-treating seeds or using Guti Kalam rootstock. Plantation occurs in February-March or July-August in sterilized pits filled with compost and sand. Drip irrigation is used due to low rainfall. Fruits mature in 5-6 months and are harvested using secateurs in 2-3 pickings. Post-harvest, fruits are shaded for a week and stored at 5°C for up to two months.

ALIBAG WHITE ONION

Alibag White Onion is a traditional sweet onion variety cultivated in Alibag tehsil of Raigad district, Maharashtra. Known for its mild flavour, slender shape, and glossy white appearance, it is grown using indigenous methods and genuine seeds. Best consumed raw, it is also valued for its medicinal properties and unique braiding-based storage tradition.

UNIQUENESS

Alibag White Onion has negligible anthocyanin, resulting in low pungency and a sweet taste. Its flavour is shaped by the salt-mineral-rich soil and post-rice harvest moisture. The onion is slender at the base, with soft skin and high total solids. Braiding of onions into wreaths is a local identity and enhances shelf life. It is also used in processed forms like flakes and powder.

RAW MATERIALS

Traditional White Onion Seeds

Price
Approx.
Rs. 40 to Rs. 100 per kg

Class of Goods
31

Proof of Origin
20th century



No. of Families Involved
Approx.
800 to 1200 families

Type of Goods
Agricultural

Geographical Location
Alibag tehsil, Raigad district,
Maharashtra

METHOD OF PRODUCTION

Cultivation begins post-Kharif rice harvest in moist soil. Seeds are sown in 4×4 ft flat beds with cow dung. Transplanting occurs in November-December. Irrigation is done every 4-5 days using well water. Harvesting starts 50-70 days after transplanting. Onions are cured for 9-12 days and braided during January-February using skilled labor.

BHANDARA CHINNOOR RICE

Bhandara Chinnor is a traditional aromatic rice variety cultivated in the fertile, rain-fed lands of Bhandara district, Maharashtra. Known for its sweet taste, soft texture, and signature fragrance, it is a short-grain, gluten-free, and fat-free rice with high protein content. This indigenous variety is cherished for its culinary and nutritional value.

UNIQUENESS

Chinnor rice is rich in 2-Acetyl-1-pyrroline (2AP), the compound responsible for its distinct aroma. It is medium-grained, white in colour, and remains firm and tender after cooking. Grown in tropical soils with high rainfall and cool maturity-stage climate, it develops a unique flavour profile. The rice has a shelf life of up to 18 months and is ideal for traditional dishes and festive meals.

RAW MATERIALS

Chinnor Rice Seeds



Price
Approx.
Rs. 70 to Rs. 200 per kg

No. of Families Involved
Approx.
600 to 900 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
11th Century

Geographical Location
Bhandara district, Maharashtra

METHOD OF PRODUCTION

Seeds are selected from previous harvests and sown in nurseries during June-July. After 30-40 days, seedlings are transplanted into levelled, water-retentive fields. The crop matures by October. Traditional transplanting and bunding methods are used, with minimal weeding. Post-harvest, rice is milled in local clusters to produce high-quality grains and by-products.

VASMAT HALDI (TURMERIC)

Vasmat Haldi is a traditional turmeric variety cultivated in Hingoli, Parbhani, and Nanded districts of Maharashtra's Marathwada region. Known for its vibrant yellow colour, rich aroma, and high curcumin content, it is grown using age-old practices and revered for its culinary, medicinal, and ceremonial significance.

UNIQUENESS

Vasmat Haldi is prized for its deep flavour and colour due to high curcumin levels. Cultivated with traditional seed selection, organic manure, and ritual-based farming, it retains a distinct earthy aroma and long shelf life. Women play a key role in its production, and the crop is celebrated through local songs and festivals. It is used in Ayurveda, cosmetics, and exports as whole rhizomes or powder.

RAW MATERIALS

Mother Rhizomes



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

No. of Families Involved
Approx.
3000 households

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
17th century

Geographical Location
Basmat taluka, Hingoli district,
Maharashtra

METHOD OF PRODUCTION

Healthy mother rhizomes are planted in pits before monsoon, spaced 25×30 cm apart. Beds are mulched with green leaves and irrigated every 10-15 days. Organic fertilizers and compost are applied in three stages. Harvesting occurs 7-9 months post-planting when leaves yellow. Rhizomes are cleaned, separated, and processed-finger rhizomes are dried for market, while mother rhizomes are reserved for seed.

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

Class of Goods
30

Proof of Origin
17th century



No. of Families Involved
Approx.
1500 families

Type of Goods
Agricultural

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.

NANDURBAR MIRCHI (CHILLI)

Nandurbar Mirchi is a traditional chilli variety cultivated in the hot, dry climate of Nandurbar and Dhule districts in Maharashtra. Known for its deep red colour, mild pungency, and long-lasting aroma, it is sun-dried directly on soil-a unique practice that enhances flavour and quality. The chillies are used fresh, powdered, or in spice blends.

UNIQUENESS

This stemless chilli is organically grown by tribal communities using age-old pest control and soil treatment methods. Sun-drying on earth and slow ripening yield uniform colour and improved taste. The chilli is free from artificial colours and preservatives, and its powder is hygienically packed and lab-tested. It is favoured for its mild heat, rich aroma, and culinary versatility.

RAW MATERIALS

Capsicum Annuum Seeds



Price
Approx.
Rs. 155 to Rs. 200 per kg

No. of Families Involved
Approx.
900 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
17th century

Geographical Location
Nandurbar and Dhule districts,
Maharashtra

METHOD OF PRODUCTION

Land is ploughed and sterilized with organic or conventional methods. Seeds are sown in nursery beds and transplanted after 30-40 days. Intercrop spacing is 45 cm. Tribal farmers use country liquor and natural pest control techniques. Harvesting occurs from March to June, followed by sun-drying for 5-15 days. Chillies are graded, packed, and sold locally and internationally.

PANCHINCHOLI TAMARIND

Panchincholi Tamarind is a traditional, organically cultivated variety grown in the fertile Kanhar soils of Latur district, Maharashtra. Known for its rich pulp, medicinal value, and long lifespan, it is derived from the local 'Patadi' seed and thrives in the dry, elevated Balaghat plateau. The fruit is used in culinary, medicinal, and cultural applications.

UNIQUENESS

This tamarind is rich in carbohydrates, proteins, fibres, tartaric acid, and essential vitamins and minerals. It requires minimal water due to its deep-rooted nature and matures faster than other varieties. The fruit is larger and heavier, offering more pulp. Its traditional cultivation and sun-drying methods preserve its natural flavour and therapeutic properties.

RAW MATERIALS

Patadi Tamarind Seeds



Price

Approx.

Rs. 100 to Rs. 250 per kg

No. of Families Involved

Approx.

800 to 1600 families

Class of Goods

30

Type of Goods

Agricultural

Proof of Origin

11th century

Geographical Location

Panchincholi village, Latur district,
Maharashtra

METHOD OF PRODUCTION

Seeds are soaked, dried, and sown at 33 ft spacing. Seedlings are transplanted after 3-4 months. Grafting is used for early fruiting and quality improvement. Irrigation is minimal, with no water needed during monsoon. Weed control is done through ploughing and mulching. Harvesting begins in the 7th year (or 4th for grafted trees) by hand-picking or stick-beating. Average yield is 30 tonnes/ha.

BORSURI TUR DAL

Borsuri Tur Dal is a traditional lentil-based dish originating from Borsuri village in Nilanga taluka of Latur district, Maharashtra. Prepared from locally cultivated white Tur (Arhar) dal, it is renowned for its yellowish, oily texture, spicy aroma, and mouthwatering taste. The dish is deeply rooted in local culinary heritage and is often enjoyed with Jowar Bhakari.

UNIQUENESS

Borsuri Tur Dal is made using white Tur dal grown in low-water conditions and cooked with water from the Terna River, which imparts a distinct regional flavour. Sometimes blended with moong and masoor dals, it becomes a rich, layered preparation. The dal quickly homogenizes with water and has a shelf life of 15-16 hours. Its spicy tadka and digestive properties make it a staple in Marathwada cuisine.

RAW MATERIALS

White Tur Dal

Price
Approx.
Rs. 100 to Rs. 220 per kg

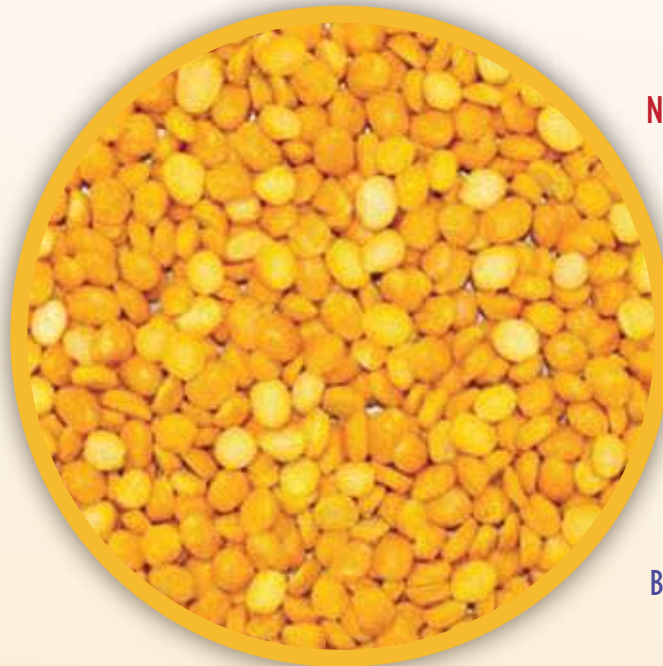
No. of Families Involved
Approx.
1000 to 1500 households

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
12th century

Geographical Location
Borsuri village, Nilanga taluka,
Latur district, Maharashtra



METHOD OF PRODUCTION

White Tur dal is cultivated using traditional seed varieties preserved for decades. The dal is harvested, cleaned, and cooked with precise proportions. A spicy tadka of oil, garlic, and local spices is added. The dish is served hot, often with Jowar Bhakari, and consumed as a soup-like preparation. Water from the Terna River is considered essential for its authentic taste.

KASTI CORIANDER

Kasti Coriander is a traditional, organically cultivated variety of coriander grown in Ausa taluka of Latur district, Maharashtra. Known for its delicate fragrance, pale white to light brown seeds, and bushy growth habit, it is widely used as a spice and flavouring agent in Indian cuisine. All parts of the plant leaves, seeds, and stems are aromatic and edible.

UNIQUENESS

Kasti Coriander has a distinct aroma and flavour due to the unique soil and climatic conditions of Ausa. It has a short cultivation cycle of 40-45 days, nearly half that of other varieties, allowing multiple harvests in a year. Produced from genuine gaavran seeds, it is organically grown and has the lowest wilt incidence compared to Beed and Osmanabad coriander. Its fragrance and quick yield make it highly demanded in neighbouring states.

RAW MATERIALS

Gaavran Coriander Seeds



Price
Approx.
Rs. 120 to Rs. 250 per kg

No. of Families Involved
Approx.
1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
11th century

Geographical Location
Ausa taluka, Latur district,
Maharashtra

METHOD OF PRODUCTION

Fields are ploughed 3-4 times to fine tilth, enriched with farmyard manure, and prepared with channels and beds. Split Kasti coriander seeds are sown, followed by pre-emergence herbicide spraying. Seeds germinate in 1-2 weeks. Irrigation is done immediately after sowing and then at 6 to 10 days intervals. The crop is harvested within 40-45 days, ensuring multiple cycles annually.

BADLAPUR JAMUN

Badlapur Jamun is a large-sized, oblong berry fruit cultivated in Badlapur town of Thane district, Maharashtra. Scientifically known as *Syzygium cuminii*, it is an evergreen tree that can grow up to 100 feet tall. The fruit ripens from green to deep purple or black by late summer and is prized for its sweet, tangy, and mildly sour taste with astringent notes.

UNIQUENESS

Badlapur Jamun has a distinct size, colour, and flavour shaped by the tropical climate and lateritic soils of Badlapur. The fruit season lasts from May to June, yielding 15-20 kg per tree annually. Its seeds are valued for medicinal use, especially in managing diabetes, while leaves are used in religious ceremonies and traditional remedies for jaundice. The fragile seed coat makes cultivation unique, as damaged seeds cannot be replanted.

RAW MATERIALS

Gaavran Coriander Seeds



Price
Approx.
Rs. 240 to Rs. 600 per kg

No. of Families Involved
Approx.
900 to 1500 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
20th century

Geographical Location
Badlapur town, Thane district,
Maharashtra

METHOD OF PRODUCTION

Jamun trees are planted on flat lands in red and lateritic soils. Seedlings begin fruiting after 8-10 years. Blooming occurs in December, with fruits harvested from May to June. Cross-pollination is common. Fruits are hand-picked and stored above 15°C to maintain quality. Traditional tribal communities have preserved cultivation and trade practices for generations.

BAHADOLI JAMUN

Bahadoli Jamun is a heritage fruit variety cultivated in Bahadoli village of Palghar district, Maharashtra. Scientifically known as *Syzygium cumini* L., it is an evergreen tree that can grow up to 100 feet tall. The fruit is oblong, large-sized, and ripens from green to deep purple or black towards the end of summer. Known for its sweet, sour, and astringent flavor, Bahadoli Jamun is consumed fresh and processed into beverages and medicinal products.

UNIQUENESS

Bahadoli Jamun trees are considered sacred and have given Bahadoli the name “Jambulgaon.” Fruits weigh 18-20 g with high pulp content (TSS 12-15°B), making them desirable for consumption and processing. The fruit is rich in antioxidants, tannins, and anthocyanins, and its seeds are widely used in antidiabetic medicines. Pulp is processed into wine, vinegar, ice cream, juice, and fruit bars. Ownership of Jamun trees is traditionally passed to newborns, symbolizing legacy and livelihood.

RAW MATERIALS

Bahadoli Jamun Seeds



Price
Approx.
Rs. 300 to Rs. 700 per kg.

No. of Families Involved
Approx.
900 to 1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
20th century

Geographical Location
Bahadoli village, Palghar district,
Maharashtra

METHOD OF PRODUCTION

Jamun trees are planted on flat lands in lime-rich soils. Blooming occurs in December, with fruits harvested from May to June before monsoon rains. Cross-pollination is common. Fruits are hand-picked and stored under controlled conditions to extend shelf life up to three weeks. Seeds are preserved for cultivation and medicinal use. Traditional practices ensure sustainability and cultural continuity.

DAGDI JOWAR OF JALNA

Dagdi Jowar (*Sorghum bicolor*), locally known as “Dagdi,” is a traditional sorghum variety cultivated in Jalna district, Maharashtra. It is a hardy cereal crop with small grains (2-4 mm) that are reddish-white in colour. The variety is valued for its resilience, traditional food culture, and multiple uses ranging from staple food to industrial applications.

UNIQUENESS

Dagdi Jowar derives its name from the Marathi word Dagdi (stone), as the grain pods vary in size. It has an inverted grain-holding husk, making it distinct from other sorghum varieties. This landrace is stress-tolerant, surviving drought and poor soils, and has been cultivated by ancestors for generations. Its flour is used to prepare the famous Dagdi Jowar Bhakri, a staple in rural Maharashtra, enjoyed with chutneys, vegetables, and yogurt.

RAW MATERIALS

Dagdi Jowar Seeds

Price
Approx.
Rs. 70 to Rs. 120 per kg

No. of Families Involved
Approx.
800 to 1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Jalna district, Maharashtra



METHOD OF PRODUCTION

Dagdi Jowar is grown under rainfed conditions in semi-arid soils. Seeds are sown directly in prepared fields, with minimal irrigation required. The crop matures in 100-110 days. Harvested grains are cleaned, dried, and milled into flour. Bhakri is prepared by mixing flour with hot water, hand-flattened, and roasted on a griddle. Apart from food, the grain is used for brewing, ethanol production, and livestock feed.

AKOLA KAGZI LIME

Akola Kagzi Lime is a traditional acid lime variety cultivated in the Vidarbha region, particularly in Akola, Buldhana, and Nagpur districts of Maharashtra. Known locally as Kagzi Nimbu, it is valued for its thin rind, high juice content, and tangy flavour. The fruits are small to medium-sized, greenish-yellow at maturity, with 6-10 juicy segments and a light green pulp.

UNIQUENESS

Akola Kagzi Lime is prized for its thin skin, high juice content, and canker-free nature. Each tree yields around 25 kg annually. The juice is rich in Vitamin C, calcium, and phosphorus, making it nutritionally superior. Its shelf life of 6-8 weeks is longer than other lime varieties, enhancing its commercial and export value.

RAW MATERIALS

Kagzi Lime Seeds



Price
Approx.
Rs. 80 to Rs. 200 per kg

No. of Families Involved
Approx.
1500 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Vidarbha region,
Maharashtra

METHOD OF PRODUCTION

Cultivation is carried out in tropical climates with lime-rich soils. Fields are prepared with organic manure, and seedlings are planted with proper spacing. Irrigation is applied based on soil moisture. Fruits are harvested between March and June when greenish-yellow. Post-harvest, lemons are graded, packed, and stored under controlled conditions to extend shelf life up to eight weeks.

AMRAVATI PIPPALI

Amravati Pippali (*Piper longum*), locally known as Pimparpani, is a perennial aromatic shrub cultivated in Achalpur, Anjangaon Surji, and Shirajgaon talukas of Amravati district, Maharashtra. It has woody roots, jointed stems, ovate leaves, and blackish-green oblong fruits growing in fleshy spikes. The dried spikes form the commercial spice “Pippali,” while its root radix is called “Pippalimula.”

UNIQUENESS

Amravati Pippali is renowned for its therapeutic properties and is extensively mentioned in Ayurvedic texts like Charak Samhita. Rich in alkaloids, lignans, volatile oils, and proteins, it enhances bioavailability of drugs and shows anti-obesity effects. Each part, roots, stems, and fruits, has medicinal value, used in churna for cough, constipation, and immunity. Its unique phytochemical profile makes it vital in Ayurveda, Unani, and Tibetan medicine.

RAW MATERIALS

Pippali Vine Cuttings



Price

Approx.

Rs. 400 to Rs. 1200 per kg

No. of Families Involved

Approx.

500 to 800 families

Class of Goods

30

Type of Goods

Agricultural

Proof of Origin

16th Century

Geographical Location

Amravati district,
Maharashtra

METHOD OF PRODUCTION

Propagation is done through vine cuttings with 3-5 internodes, raised in nurseries during March-April. Rooted cuttings are transplanted in pits filled with soil and farmyard manure at 60×60 cm spacing. The crop thrives in hot, humid climates with partial shade and laterite soils. Spikes are harvested six months after planting, dried in sun for 4-5 days, and stored. Irrigation is weekly for pure crops, while intercrops rely on shared water.

AMRAVATI CHANA

Amravati Chana, also known as gram or chickpea, is a pulse crop cultivated in the saline tracts of Amravati district, Maharashtra. Recognized for its large seed size (5-7 mm), earthy flavour, and high protein content, it is a staple in Indian diets. The crop is vital for farmers in the region, especially as a Rabi source of income under limited irrigation.

UNIQUENESS

Amravati Chana is nutritionally rich, containing protein, fibre, vitamins, and minerals, making it a vegetarian protein substitute. It has a nutty, earthy taste distinct from other chickpea varieties. Known locally as “Dariyabadi Channa,” it thrives in saline soils and contributes to soil fertility by fixing nitrogen. Its short duration cycle allows farmers to quickly rotate crops, enhancing sustainability and productivity.

RAW MATERIALS

High Quality Black Gram Seeds



Price

Approx.

Rs. 80 to Rs. 180 per kg

No. of Families Involved

Approx.

2000 to 3000 families

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

19th Century

Geographical Location

Amravati district,
Maharashtra

METHOD OF PRODUCTION

Chana is cultivated in well-drained loamy soils with pH 6.0-7.5. Fields are ploughed to 8-10 inches for aeration, enriched with compost, and levelled for irrigation. Sowing occurs in October-November with 30-45 cm row spacing and 60-80 kg seed rate per hectare. Harvesting is done after 100-120 days when pods turn yellow and dry. Seeds are threshed, sun-dried, and stored to prevent spoilage.

KOLHAPUR JAGGERY

Kolhapur Jaggery, is a traditional sweetener made from fresh sugarcane juice cultivated in Kolhapur district, Maharashtra. Known for its golden to reddish-brown colour, chemical-free purity, and rich taste, it is widely used in Indian cuisines, beverages, and Ayurvedic remedies. It is a staple cottage industry product with strong domestic and export demand.

UNIQUENESS

Kolhapur Jaggery owes its superior quality to mineral-rich soils and salt-free waters of the Panchganga and Sahyadri rivers. It is rich in iron, calcium, glucose, and vitamins, making it highly nutritious. Its taste, durability, and attractive golden colour distinguish it from other jaggery varieties. Traditional blending techniques and hygienic preparation ensure long shelf life and premium appeal in national and international markets.

RAW MATERIALS

Sugarcane Juice, Panchganga River Water, Calcium Carbonate, Phosphoric Acid

Price
Approx.
Rs. 80 to Rs. 200 per kg

No. of Families Involved
Approx.
600 to 900 families

Class of Goods
31

Type of Goods
Food Stuffs

Proof of Origin
Ancient

Geographical Location
Kolhapur district, Maharashtra



METHOD OF PRODUCTION

Fresh sugarcane juice is extracted, filtered, and stored for impurities to settle. The juice is boiled in large churners, treated with natural clarifying agents, and impurities removed at different stages. The concentrated syrup is further processed into liquid or solid jaggery. Traditional blenders refine its colour and texture. The jaggery is sun-dried, moulded, and hygienically packed without chemicals or additives.

KUNTHALGIRI KHAWA

Kunthalgiri Khawa/Peda is a traditional Maharashtrian milk-based sweet originating from Osmanabad district, particularly Samarkundi village. Prepared from cow or buffalo milk, it has a soft, smooth texture and turns semi-brown when made into Peda. Known for its creamy, nutty flavour and slightly oily finish, it is widely consumed during ceremonies and festive occasions across Maharashtra.

UNIQUENESS

Kunthalgiri Khawa/Peda is valued for its rich taste, high protein, calcium, and phosphorus content. Its fudge-like texture and roasted nutty flavour make it distinct from other milk sweets. With a shelf life of 4-6 days, it is longer lasting than similar products. Produced in large quantities, especially during marriages, it has become a vital source of income and cultural identity for Osmanabad's local communities.

RAW MATERIALS

Cow or Buffalo Milk, Sugar



Price

Approx.

Rs. 400 to Rs. 700 per kg

No. of Families Involved

Approx.

200 families

Class of Goods

29

Type of Goods

Food Stuffs

Proof of Origin

17th Century

Geographical Location

Samarkundi village, Osmanabad district, Maharashtra

METHOD OF PRODUCTION

Milk is received in open pans and boiled until evaporated. Sugar is added to khawa, kneaded at 50°C, and mixed with flavouring agents. The mixture is moulded into peda shapes and packaged. Traditionally, khawa was prepared on stone stoves in open grounds, later refined into peda. Today, jacketed kettles and hygienic practices ensure quality and consistency in production.

SOLAPUR CHADDAR

Solapur Chaddar is a traditional woven textile from Solapur, Maharashtra, renowned for its durability, intricate jacquard designs, and soft texture. Produced for over a century, it is widely used for bedspreads, blankets, and terry towels. Known for its high quality and reputation, Solapur Chaddar has gained recognition both in domestic and international markets as a premium cotton product.

UNIQUENESS

Solapur Chaddar holds a monopoly in jacquard woven designs, crafted through specialized hank dyeing and weaving techniques. Its attractive patterns, long-lasting fabric, and fine finishing distinguish it from other textiles. The use of salt-free water and traditional craftsmanship enhances its quality. With over 15,000 handlooms and power looms, Solapur has become synonymous with this iconic product, blending heritage with modern production methods.

RAW MATERIALS

Cotton Yarn, Dyes, Jacquard Looms, Shuttle-Less Looms, Finishing Tools

Price
Approx.
Rs. 450 to Rs. 1200

Class of Goods
24

Proof of Origin
19th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Handicrafts

Geographical Location
Solapur district, Maharashtra

METHOD OF PRODUCTION

Production begins with hank dyeing and bleaching of cotton yarn, followed by winding and pirn winding. Warp yarns are arranged on creel machines and transferred to beams. Weaving is done on jacquard-fitted looms, now often replaced by shuttle-less and air-jet looms for higher efficiency. After weaving, chaddars are cut to size, inspected, finished, bundled in sets of five, and packed into bales of 10-20 bundles for distribution.

SOLAPUR TERRY TOWEL

Solapur Terry Towels are premium cotton textiles produced in Solapur, Maharashtra, with a legacy of over 100 years. Known for their durability, absorbency, and intricate jacquard designs, they are widely used in households and hospitality industries. These towels are crafted through traditional weaving methods combined with modern looms, making them popular across India and international markets.

UNIQUENESS

Solapur Chaddar holds a monopoly in jacquard woven designs, crafted through specialized hank dyeing and weaving techniques. Its attractive patterns, long-lasting fabric, and fine finishing distinguish it from other textiles. The use of salt-free water and traditional craftsmanship enhances its quality. With over 15,000 handlooms and power looms, Solapur has become synonymous with this iconic product, blending heritage with modern production methods.

RAW MATERIALS

Cotton Yarn, Dyes, Jacquard Looms, Shuttle-Less Looms, Finishing Tools

Price
Approx.
Rs. 200 to Rs. 800

No. of Families Involved
Approx.
800 families

Class of Goods
24

Type of Goods
Handicrafts

Proof of Origin
19th Century

Geographical Location
Solapur district, Maharashtra



METHOD OF PRODUCTION

Production begins with hank dyeing and bleaching of cotton yarn, followed by antichlorination and optical whitening. Dyed yarns are wound onto bobbins and pirns, then warped and woven on jacquard-fitted looms. Modern shuttle-less and air-jet looms increase efficiency and quality. After weaving, towels are cut to standard sizes, inspected, finished, bundled, and packed into bales for distribution.

PUNERI PAGADI

Puneri Pagadi is a traditional headgear originating from Pune, Maharashtra, with historical roots in the 17th century. Worn as a symbol of honour and pride, it is crafted from cotton, satin, or silk fabric. The pagadi is distinguished by its unique folds, ornamental features, and cultural significance, making it an iconic representation of Pune's heritage and identity.

UNIQUENESS

Puneri Pagadi is recognized for its distinctive design elements such as the Koka (crest) above the right eye, the dangling Jantar ribbon, the flat Math, and the golden Jari strip. Its Ghera covers the head circumference, while the Astar lining and Kamal forehead cover provide comfort and protection. Traditionally white, it was also dyed with vegetable and fruit colors, symbolizing dignity and cultural pride.

RAW MATERIALS

Fabric, Dyes, Starch Solution, Wooden Logs, Decorative Ribbons

Price
Approx.
Rs. 500 to Rs. 2000

Class of Goods
31

Proof of Origin
17th Century



No. of Families Involved
Approx.
500 families

Type of Goods
Handicrafts

Geographical Location
Pune district, Maharashtra

METHOD OF PRODUCTION

Pagadis are made from fabric strips approximately 65 meters long and 9 inches wide. The cloth is dipped in water, starched, and folded to fix the design permanently. Artisans traditionally used their head, knees, or wooden logs as a base. Each pagadi lasted about 15 days, requiring regular remaking. Today, skilled craftsmen continue the process with improved materials, preserving its authenticity and cultural value.

PAITHANI SAREE & FABRICS

Paithani is a luxurious silk fabric interwoven with golden or silver zari threads, originating from Paithan in Maharashtra. Renowned for its vibrant colours like blues, magentas, and purples, it features traditional motifs such as peacocks, lotuses, vines, and flowers. Available as sarees, shawls, dupattas, stoles, and even ties, Paithani is treasured as Mahavastra-a rich fabric preserved for generations.

UNIQUENESS

Paithani is handmade using pure silk and zari, with borders and pallav woven in intricate tapestry techniques. Each saree may contain over 200 butties, all crafted in geometric zari patterns. Famous varieties include Dhup Chhav, black Paithani with golden borders, and Ajanta-inspired lotus motifs. Durable for over 100 years, Paithani is considered an heirloom, often valued like gold ornaments due to its zari content.

RAW MATERIALS

Pure Silk Yarn, Gold or Silver Zari Threads, Natural Dyes, Teak Wooden Looms, Weaving Accessories

Price
Approx.
Rs. 5000 to Rs. 100000

Class of Goods
24 & 25

Proof of Origin
18th Century



No. of Families Involved
Approx.
900 to 2000 families

Type of Goods
Handicrafts

Geographical Location
Paithan and Yeola, Maharashtra

METHOD OF PRODUCTION

Weaving begins with 3,000 yards of pure silk yarn dyed in Yeola. Zari threads of gold or silver, traditionally made by Sonar and Chapade communities, are interwoven on teak wooden looms. Techniques include split tapestry, interlocking (Kadiyal), and dobby weaving, ensuring reversible motifs. Each saree takes one month to a year to complete, depending on design complexity. Finished pieces are inspected, folded, and preserved as heirlooms.

SAWANTWADI GANJIFA CARDS

Sawantwadi Ganjifa is a traditional hand-painted playing card art form preserved in Sindhudurg district, Maharashtra. Originating from Persia and popularized in India during the Mughal era, these cards are locally called Dev Khel or Bhagwan Khela. Crafted in circular or oval shapes, they depict mythological stories, deities, and folk motifs. Each card is painted with natural colours and finished to preserve its vibrancy, making them both artistic and cultural treasures.

UNIQUENESS

Sawantwadi Ganjifa stands apart for its miniature-style hand painting, floral borders, and Maharashtra cultural motifs. Female deities are shown in traditional Navwari Kashtee sarees, while male figures wear turbans (phetaa). The king cards uniquely place Krishna as the eighth avatar and Buddha as the ninth, a feature exclusive to Sawantwadi. These cards not only serve as a game but also as a medium to teach scriptures and folk stories, blending art with education.

RAW MATERIALS

Watercolour Paper Sheets, Bamboo Compass, Cotton Cloth, Natural Dyes, Poster Colours, Fine Brushes

Price
Approx.
Rs. 2000 to Rs. 15000 per set

Class of Goods
16

Proof of Origin
17th Century



No. of Families Involved
Approx.
150 families

Type of Goods
Handicrafts

Geographical Location
Sawantwadi, Sindhudurg district,
Maharashtra

METHOD OF PRODUCTION

Cards are made from thin watercolour paper sheets cut into 10 cm circles using bamboo compasses. Natural colours like ochre, indigo, red earth, soot, lime, and seashell powder are used alongside poster paints. Artisans paint mythological figures with fine brushes, using cotton cloths and palettes for precision. Cards are dried on bamboo dishes (pardee) and finished with protective coatings. Each set is hand-painted, ensuring uniqueness and authenticity.

KARVATH KATI SAREES & FABRICS

Karvath Kati sarees and fabrics from Bhandara district are traditional Tussar silk textiles known for their durability, elegance, and artistic weaving. Produced alongside shirting and ladies' dress materials, these fabrics are crafted with locally cultivated Tussar cocoons and imported silk varieties. Their distinctive saw-tooth border designs and rich textures make them highly valued in both domestic and export markets.

UNIQUENESS

Karvath Kati sarees are unique for their intricate dobby borders and saw-tooth motifs, achieved through skilled manual weaving. The fabrics combine reeled Tussar silk with Ghicha, Katia, and Balkal yarns, creating varied textures. Their natural sheen, earthy tones, and artistic patterns reflect the heritage of Bhandara's weaving clusters. The blend of traditional handloom techniques with diverse silk by-products ensures exclusivity and cultural authenticity.

RAW MATERIALS

Local and Korean Tussar Silk, Ghicha, Katia, Balkal Yarn, Mulberry Silk, Cotton

Price
Approx.
Rs. 2500 to Rs. 12000

Class of Goods
24 & 25

Proof of Origin
20th Century



No. of Families Involved
Approx.
2000 families

Type of Goods
Handicrafts

Geographical Location
Bhandara district, Maharashtra

METHOD OF PRODUCTION

Production begins with cocoon collection, stifling, sun-drying, and reeling to obtain silk yarn. By-products like Ghicha and Katia are spun into coarse yarns. Pre-weaving involves preparing warp beams and weft pirns, often combining Tussar silk with dyed cotton. Looms are set with warp beams, and weaving is done manually on pit looms using three shuttles for body and borders. The saw-tooth border design emerges from precise interlacing of yarns, showcasing the artisan's skill.

MIRAJ TANPURA

The Miraj Tanpura is a long-necked plucked string instrument, integral to Indian classical music. Originating from Miraj in Sangli district, Maharashtra, it is renowned for its deep, resonant drone that sustains and supports melody. Crafted traditionally with natural materials, its hollow gourd resonator (tumba) and delicately finished body produce a rich tapestry of overtones, making it the finest Tanpura worldwide.

UNIQUENESS

Miraj Tanpura is globally acclaimed for its full-bodied sound and artisanal craftsmanship. Each instrument is handmade using gourds grown in Mangalwedha, locally engineered tools, and traditional techniques passed down generations. Unlike melodic instruments, it creates the adharaswara (base note) essential for performance. Its overtone-rich drone provides a sonic canvas for ragas, meditation, and improvisation. Male, female, and instrumental variants differ in size, tone, and resonance, ensuring versatility across musical contexts.

RAW MATERIALS

Dried Gourds (Tumba), Teak or Rosewood, Cotton Threads, Natural Adhesives, Metal Strings

Price
Approx.
Rs. 15000 to Rs. 80000

Class of Goods
15

Proof of Origin
17th Century



No. of Families Involved
Approx.
400 to 500 families

Type of Goods
Handicrafts

Geographical Location
Miraj, Sangli district, Maharashtra

METHOD OF PRODUCTION

Production begins with selecting and drying gourds to form the resonator. The body is carved from wood, comprising the tabli, tumba, and neck heel (gulu). Strings are attached to a bridge, transmitting vibrations to the resonating plank and air cavity. Artisans tune the instrument to keynote, fifth, and octave, ensuring harmonic balance. Each Tanpura is hand-polished, tested for tonal quality, and finished to achieve its characteristic deep, rounded sound.

HUPARI SILVER CRAFT

Hupari Silver Craft, originating in 1912 from Hupari town in Kolhapur district, Maharashtra, is a renowned tradition of handmade silver jewellery. With over 25,000 people engaged in the industry, including 10,000 skilled artisans, Hupari produces ornaments such as payals, challe, kaddore, and the unique seamless silver balls (ghungroos). These products are in high demand across India, especially during festivals like Ganesh Chaturthi, Dussehra, and Diwali.

UNIQUENESS

Hupari is the only place in India producing seamless silver balls, exported widely to jewellery hubs. The craft is entirely handmade, passed down through generations, and involves intricate smithy work with evolving designs. About 75% of the village population is engaged in this trade, making Hupari a landmark destination for silver jewellery. Its ornaments are valued for purity, durability, and artistry, combining traditional techniques with modern aesthetics.

RAW MATERIALS

Silver, Zinc, Brass

Price

Approx.

Rs. 500 to Rs. 50000

No. of Families Involved

Approx.

200 to 500 families

Class of Goods

14

Type of Goods

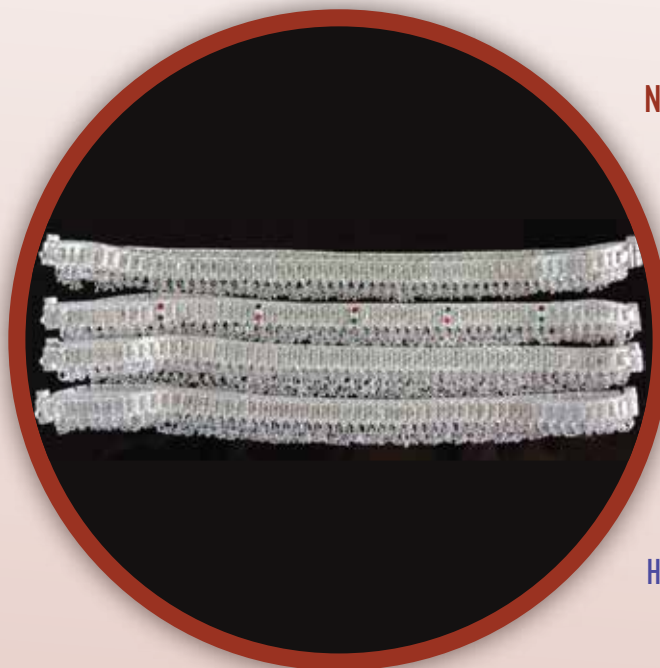
Handicrafts

Proof of Origin

20th Century

Geographical Location

Hupari town, Kolhapur district,
Maharashtra



METHOD OF PRODUCTION

Production begins with melting silver in crucibles, alloying with zinc or brass, and casting bars in matrices. Bars are annealed, pressed into strips, and cut into designs using fly presses. Wires are coiled into rings (mati), assembled into chains by women workers, and soldered with borax paste. Final ornaments are crafted by combining chains and decorative pieces, then polished in Ukada (sulphuric acid solution) to remove black coating. Each ornament is a collaborative effort of multiple artisans.

MIRAJ SITAR

The Miraj Sitar is a long-necked plucked string instrument belonging to the lute family, originating from Miraj in Sangli district, Maharashtra. Known for its deep tonal resonance and intricate craftsmanship, it has been a key instrument in Hindustani classical music since the Mughal era. Traditionally made with rosewood or tun wood and a gourd resonator, it is used by professional musicians worldwide for its rich drone and melodic support.

UNIQUENESS

Miraj Sitar is globally acclaimed as the finest sitar, often referred to as the pride of Miraj, also called Sitar Nagri. Its craftsmanship involves natural gourds from Bhima riverbanks, camel bone bridges, and brass frets, producing a full-bodied sound. Historically played in Mughal courts and depicted in Raja Ravi Varma's paintings, it remains central to classical music. With 7 main strings and 11-13 sympathetic strings, its overtone-rich drone creates a sonic canvas unmatched by other instruments.

RAW MATERIALS

Indian Rosewood or Tun Wood, Dried Gourds, Camel Bone, Brass Frets, Metal Strings



Price

Approx.

Rs. 15000 to Rs. 80000

No. of Families Involved

Approx.

200 to 400 families

Class of Goods

15

Type of Goods

Handicrafts

Proof of Origin

17th Century

Geographical Location

Miraj, Sangli district,
Maharashtra

METHOD OF PRODUCTION

Production begins with selecting seasoned rosewood or tun wood trunks, carved into the dandi (neck), tabli (soundboard), and gullu (joint). The tumba resonator is made from carefully chosen gourds, soaked, shaped, and dried. Components are joined with adhesive mixtures, polished, and fitted with brass frets, camel bone bridges, and metal strings. Final shaping, sanding, and inlay work are done manually, ensuring tonal precision. Each sitar is tested for resonance and durability before reaching musicians.

SAWANTWADI WOODEN CRAFT

Sawantwadi Wooden Craft, originating in the Sindhudurg district of Maharashtra, is a centuries-old tradition of lacquered and hand-painted wooden toys and utility items. Introduced in the late 17th century, the craft flourished under royal patronage and became famous for imitation fruits, dolls, board games, and household articles. Made primarily from mango and coral tree wood, these toys are vibrant, durable, and educational, reflecting the cultural heritage of Sawantwadi.

UNIQUENESS

Sawantwadi Wooden Craft is renowned for its lifelike imitation fruits, painted with natural colours to resemble real produce. The toys are handcrafted by the Chittari and Sutar communities, with designs inspired by local folklore and Maharashtrian traditions. Exhibited since 1925, these crafts gained global recognition, with pieces preserved in museums in London and Germany. The specialty Chitrالي lacquer work and hand-painted furniture further distinguish Sawantwadi as India's largest hub for wooden toys and models.

RAW MATERIALS

Mango Wood, Shivani Wood, Coral Tree Wood, Varnish, Natural Dyes

Price
Approx.
Rs. 300 to Rs. 5000

Class of Goods
20

Proof of Origin
17th Century



No. of Families Involved
Approx.
2000 families

Type of Goods
Handicrafts

Geographical Location
Sawantwadi taluka, Sindhudurg
district, Maharashtra

METHOD OF PRODUCTION

Wood from mango and Shivani trees is cut into blocks, shaped on turning lathes, and smoothed with chisels and sandpaper. Hollow spaces are created to reduce weight, and parts are assembled with nails. Toys are primed with wood primer mixed with colour powder, then painted with vibrant oil-based colours using brushes or spray guns. Lacquer finishing and hand-painting add decorative motifs. Each piece is inspected for quality before being sold in sets or individually.

PEN GANESH IDOL

Pen Ganesh Idol is a handmade clay idol crafted by artisans of Pen town in Raigad district, Maharashtra. With a legacy of over 100 years, Pen is regarded as the birthplace of Lord Ganesha's earthly form. These idols are made from Shadu clay, organic soil, and natural colours, offering serene expressions, subtle shading, and excellent finishing. Sizes range from 3 inches to 5 feet, customized as per devotees' requirements.

UNIQUENESS

Pen Ganesh Idols are renowned for their lifelike eyes, sculpted and painted by highly skilled artisans. The idols are eco-friendly, made primarily from Shadu clay sourced from Gujarat, ensuring safe immersion in water bodies. Their aesthetic appeal lies in poise, grace, and fine detailing. Affordable yet artistic, Pen idols stand out for thematic designs reflecting social issues like sustainability and global warming, making them distinct from idols produced elsewhere.

RAW MATERIALS

Shadu Clay, Organic Soil, Powdered Dyes, Wooden Tools, Brushes



Price

Approx.

Rs. 300 to Rs. 15000

No. of Families Involved

Approx.

1600 to 2000 families

Class of Goods

21

Type of Goods

Handicrafts

Proof of Origin

19th Century

Geographical Location

Pen town, Raigad district, Maharashtra

METHOD OF PRODUCTION

The process begins with sculpting a base image, followed by preparing clay and moulding parts. These are joined and finished using handcrafted wooden tools. Idols are sun-dried for 2-3 days, polished with sandpaper, and shaded with primer. Painting is done collaboratively by artisans, with special attention to eye carving and painting. Finally, idols are covered in protective film and stored before dispatch. Eco-friendly Shadu clay ensures sustainability and environmental safety during immersion.

KAVDI MAAL OF TULJAPUR

Kavdi Maal of Tuljapur is a sacred necklace made from cowrie shells, considered auspicious in Hindu rituals and believed to represent Goddess Lakshmi. Traditionally, priesthood malas consist of sixty-four kavadas symbolizing sixty-four classical arts. Worn during worship of Tulja Bhavani, these malas hold deep cultural, spiritual, and historical significance across Maharashtra.

UNIQUENESS

Tuljapur Kavdi is distinct for its yellow hue compared to grey varieties found elsewhere. Smooth, shiny, and uniform shells are strung into malas used in ornaments and rituals. Historically, kavdi shells served as currency and were part of ancient games. Medicinally, Kapardak Bhasma derived from kavdi is valued in Ayurveda for digestive and therapeutic benefits.

RAW MATERIALS

Cowrie Shells, Cotton Threads



Price

Approx.

Rs. 500 to Rs. 5000 per mala

No. of Families Involved

Approx.

500 families

Class of Goods

20

Type of Goods

Handicrafts

Proof of Origin

Ancient

Geographical Location

Tuljapur,
Osmanabad district, Maharashtra

METHOD OF PRODUCTION

Cowrie shells of the Cyprides genus are collected from coastal regions, especially Chennai. They are cleaned, polished, and strung into malas with threads. Priesthood malas often contain sixty-four shells, assembled with precision. Artisans ensure uniformity in shine and shape, sometimes adding decorative beads. Finished malas are consecrated for religious use and distributed among devotees.

NASHIK VALLEY WINE

Nashik Valley Wine refers to wines produced in the Nashik district of Maharashtra, where at least 80% of grapes are grown, vinified, and bottled locally. Vineyards are maintained with controlled yields, manual harvesting, and plantation density of 2500 plants per hectare. The wines include varieties like Chenin Blanc, Sauvignon Blanc, Zinfandel, Cabernet Sauvignon, Shiraz, Chardonnay, Merlot, and Riesling.

UNIQUENESS

Nashik Valley Wine is distinguished by its altitude of 2000-2400 feet, which creates a unique day-night temperature inversion. This climate ensures grapes develop balanced acidity and sugar, resulting in wines with perfect harmony between fruitiness and alcohol. It is one of the few regions near the equator producing high-quality wines, offering whites with fruity aromas and reds with structured flavours.

RAW MATERIALS

Wine Grapes, Enzymes, Oak Barrels

Price
Approx.
Rs. 500 to Rs. 5000

Class of Goods
33

Proof of Origin
20th Century



No. of Families Involved
Approx.
1200 to 1600 families

Type of Goods
Manufactured

Geographical Location
Nashik district, Maharashtra

METHOD OF PRODUCTION

Wines are made from freshly harvested grapes, crushed as whole bunches, and fermented in stainless steel tanks or wooden vats. Reds undergo malolactic fermentation; while fining and filtration ensure clarity. Bottling is done under hygienic conditions with cork or screw caps. Grades range from entry-level pleasant wines to reserve wines aged for exceptional depth and lingering flavours.



FILED GIs



OSMANABADI GOAT

Osmanabadi Goat is a hardy dual-purpose breed native to Osmanabad district of Maharashtra, India. Recognized for meat and milk production, it is medium to large in size with predominantly black coats, though brown, white, and spotted varieties also exist. Bucks weigh 30-36 kg, with a lifespan of 15-18 years. Known for adaptability, disease resistance, and prolific reproduction, it is widely reared across India.

UNIQUENESS

Osmanabadi goats are prized for their prolificacy, often producing twins and triplets, with rare cases of seven kids. Their meat is tender, protein-rich, and low in fat, fetching high market demand. They resist seasonal diseases, adapt to varied fodder, and require low feeding costs. The breed also provides high-quality leather and medicinally valued milk, used in food, cosmetics, and pharmaceuticals.

Price
Approx.
Rs. 6000 to Rs. 15000

No. of Families Involved
Approx.
900 to 1400 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Osmanabad district, Marathwada
region, Maharashtra



METHOD OF PRODUCTION

Goats are reared under semi-intensive systems combining grazing and enclosure. They consume 2-3 kg green fodder and 0.5 kg dry fodder daily, with low water needs. Breeding occurs twice a year, with a gestation period of five months. Healthy goats are selected for mating to ensure strong progeny. Milk yield averages 0.5-1.5 kg per day for four months, while meat and skin are processed for commercial use.



WADA KOLAM

Wada Kolam, also known as Zini or Jhini rice, is a traditional landrace cultivated in Wada tehsil of Palghar district, Maharashtra. This small-grain rice has been grown for generations using genuine seeds and traditional methods like Rab. It is off-white, aromatic, light in weight, and easy to digest. With high mineral content and excellent cooking qualities, it is valued both domestically and internationally.

UNIQUENESS

Wada Kolam is distinct for its peculiar aroma, fine texture, and ability to completely absorb lentils when cooked. It has the highest number of grains per panicle, averaging 260, and is rich in micro-nutrients, especially zinc. Cultivated without chemical fertilizers, using cow dung and mulch, it retains purity and traditional authenticity. Its unique soil texture and cultivation practices give it superior taste compared to other rice varieties.

RAW MATERIALS

Traditional Rice Seeds

Price
Approx.
Rs. 80 to Rs. 250 per kg

No. of Families Involved
Approx.
400 to 600 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
18th Century

Geographical Location
Wada tehsil, Palghar
district, Maharashtra



METHOD OF PRODUCTION

Seeds are carefully selected and stored using traditional methods to ensure purity. Land is prepared with Rab, a practice of burning organic matter to sterilize soil and enhance nutrients. Farmers use cattle dung and forest mulch as manure. Rice is sown before monsoon, grown with minimal external inputs, and harvested manually. The grains are dried, cleaned, and packed, maintaining traditional practices for quality preservation.



JOOT JOWAR

Joot Jowar is a traditional rabi crop cultivated in Bhoom and Paranda talukas of Osmanabad district, Maharashtra. Known for its radiant white, shiny spherical grains with light brown heads, it matures in 105-120 days. Rich in fibre, protein, potassium, calcium, and iron, it is highly nutritious and in demand across India. The crop grows well in deep black and brown soils with ideal pH balance.

UNIQUENESS

Joot Jowar stands out for its bold, radiant grains, high nutritional value, and tolerance to temperature variations. With plant heights of 220–250 cm, it ensures superior grain and fodder yield. Farmers preserve seeds traditionally to maintain originality, avoiding pesticides and fungicides. Its fodder enhances milk quality in cattle, while soil conditions of Bhoom and Paranda provide balanced nutrients, making it distinct from other jowar varieties.

RAW MATERIALS

Jowar Seeds

Price
Approx.
Rs. 500 to Rs. 5000 per mala

No. of Families Involved
Approx.
800 to 1200 families

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
19th Century

Geographical Location
Bhoom and Paranda talukas,
Osmanabad district, Maharashtra



METHOD OF PRODUCTION

Farmers select panicles before harvest, dry and thresh them for seed preservation. Sowing occurs between mid-September and mid-October using traditional tools like Tiffani. Seed treatments include sulphur, azotobacter, and cow urine. Fields are deeply ploughed, harrowed, and levelled with drainage systems. Intercropping with kardai is common. Harvesting is done once grains harden, followed by threshing, sun drying, and packaging in jute bags for safe storage and transport.



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HIMROO SHAWL AND FABRICS OF AURANGABAD

Himroo shawls and fabrics are traditional handwoven textiles from Aurangabad, Maharashtra, dating back to the 14th century. Made with cotton warp and silk, art silk, or rayon weft, they are richly ornamented using extra-weft figuring. Himroo products include shawls, curtains, pillow covers, skirts, and tapestry. Designs are inspired by Ajanta and Ellora caves, woven on pit and jacquard looms with intricate detailing.

UNIQUENESS

Himroo weaving is renowned for its double-float design and elaborate motifs of flowers, fruits, birds, and geometrical patterns. The craft reflects Persian influence, with the word Himroo meaning “prototype.” Each shawl takes 7-10 days to weave, requiring patience and skill. The fabrics are prized for their brightness, elegance, and heritage value, once reserved for royalty during Mohammed Tughlaq’s reign.

RAW MATERIALS

Cotton Yarn, Art Silk, Rayon, Zari Threads, Wooden Pit Looms

Price
Approx.
Rs. 2000 to Rs. 15,000

Class of Goods
24 & 25

Proof of Origin
14th Century



No. of Families Involved
Approx.
500 families

Type of Goods
Textiles

Geographical Location
Aurangabad district, Maharashtra

METHOD OF PRODUCTION

Cotton and art silk yarns are procured from Malegaon, Bhiwandi, and Bangalore. Dyeing and warping are outsourced to local units, while pim winding and weaving are done manually. Traditional pit looms require two artisans, while jacquard looms need one. The jala mechanism lifts warp threads for design weaving, and multiple throw shuttles insert coloured weft yarns. Each shawl is woven over several days, ensuring fine quality and heritage authenticity.



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SOLAPUR WALL HANGING

Solapur Wall Hanging is a renowned handloom craft from Maharashtra, made using coarse cotton yarn in various widths and lengths. Popular types include Cut Work, Figure Work, and Portrait designs. Produced on plain wooden handlooms, these wall hangings are manually woven with extra weft threads for motifs. Finished products are decorated with bells, beads, and mirrors, making them vibrant and artistic.

UNIQUENESS

The craft is distinct for its use of natural cotton yarns, with warp dyed in black and weft in contrasting colours. Weaving is shuttle-less, done entirely by hand with suspended slay, requiring high skill and patience. Extra weft threads are used for embroidery-like motifs, whose impressions do not reflect on the reverse side. This manual technique makes replication on power looms impossible, preserving its exclusivity.

RAW MATERIALS

Cotton Yarn (2/40s, 2/30s for warp; 4s, 6s for weft), Napthol, Wooden Handlooms, Bobbins, Ply Yarns

Price
Approx.
Rs. 1000 to Rs. 6000

Class of Goods
24

Proof of Origin
17th Century



No. of Families Involved
Approx.
800 families

Type of Goods
Textiles

Geographical Location
Solapur district, Maharashtra

METHOD OF PRODUCTION

Cotton yarns are procured locally, dyed with naphthol or direct dyes, and wound into bobbins. Ply yarns are prepared by twisting multiple strands, often 10-30 ply, for weft. Warping is done manually using sectional methods. Designs are first drawn on canvas sheets and placed beneath warp threads during weaving. Weaving is carried out on handlooms without shuttles, inserting weft threads by hand. After weaving, finishing includes trimming, hemming, and adding decorative embellishments.



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NAGPUR SAREE

Nagpur Saree is a traditional handloom textile from Maharashtra, also popular in parts of Chhattisgarh and Madhya Pradesh. Woven with cotton yarn and bordered with silk, art silk, or cotton, it is available in 9-yard and 6-yard lengths. Produced on frame looms with dobby attachments, these sarees are known for their durability, fine counts, and extra weft designs.

UNIQUENESS

Nagpur Saree weaving involves intricate manual processes requiring harmony of motion and rhythm between mind, hand, and foot. The dobby mechanism enables unique motifs and borders, while the saree's traditional 9-yard length reflects Maharashtrian culture. Known as Lugad, it is worn in distinctive styles. The saree combines heritage artistry with practical utility, making it a valued handloom creation across rural and urban markets.

RAW MATERIALS

Cotton Yarn, Wooden Frame Looms, Dobby Attachments, Pirns, Fly Shuttles, Bobbins

Price

Approx.

Rs. 1500 to Rs. 8000

Class of Goods

25

Proof of Origin

19th Century

No. of Families Involved

Approx.

1000 families

Type of Goods

Textiles

Geographical Location

Nagpur district, Maharashtra



METHOD OF PRODUCTION

Cotton yarn of 60s and 80s counts is procured, dyed, and sized with rice or arrowroot solutions. Warp yarns are wound into bobbins, while weft yarns are converted into pirns. Sectional warping prepares warp sheets, followed by drafting and denting. Weaving is done manually on frame looms with dobby attachments, using fly shuttles and extra weft threads for motifs. After weaving, sarees are folded and finished for marketing.



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SHIVNERI HAPUS MANGO

Shivneri Hapus Mango is a premium variety cultivated in Junnar and Ambegaon talukas of Pune district, Maharashtra. Grown in the fertile Sahyadri ranges, these mangoes are oval to kidney-shaped, weighing 201-495 gm. Known for their thick pulp, pleasant aroma, and attractive yellow-orange colour after ripening, they have a shelf life of up to 12 days. The fruits are marketed locally and exported to Japan, Dubai, UK, and Europe.

UNIQUENESS

Shivneri Hapus stands out for its large size, smooth glowing texture, and characteristic Hapus flavour. The fruits are sliceable with sharp cuts and contain high nutritional value, including potassium, iron, magnesium, and protein. With high sugar content (6.83 gm/100 gm sucrose), they are sweet and aromatic. The deep black poita soils and unique climatic conditions of the Sahyadri ranges impart a distinct taste, flavour, and late maturity, making them different from other Hapus varieties.

RAW MATERIALS

Stone-Grafted Mango Plants



Price

Approx.

Rs. 600 to Rs. 800 per kg

No. of Families Involved

Approx.

900 to 1200 families

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

20th Century

Geographical Location

Junnar and Ambegaon talukas,
Pune district, Maharashtra

METHOD OF PRODUCTION

Mango grafts are propagated by stone grafting and planted at 10x10 m spacing in pits filled with FYM, SSP, and fertile soil. Trees bear fruits after 4-5 years, producing 150-450 fruits annually. Farmers intercrop vegetables and pulses between rows. Proper irrigation, pruning, and Bordeaux paste application ensure healthy growth. Fruits are harvested at 85% maturity using local harvesters, packed in corrugated boxes, and marketed through APMC and export channels.



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MAHUA

Mahua is a multipurpose forest tree belonging to the Sapotaceae family, widely cultivated in Central and Western India. Its flowers are rich in sugars and used for making sweets, fermented beverages, and cattle feed. Seeds yield edible oil used for cooking, soaps, and medicinal purposes. The tree provides food, fodder, and fuel, making it vital for rural livelihoods and tribal communities.

UNIQUENESS

Mahua holds sacred importance among tribal groups, especially the Bhil community, and is revered as Kalpavriksha in Hindu mythology. Flowers are fermented into a traditional alcoholic drink, leaves are used for plates, and bark timber for construction. Seed oil serves as skin care, detergent, and medicinal remedy. Its cultural role spans birth, marriage, rituals, and festivals, while residues after distillation are highly nutritive for cattle.

RAW MATERIALS

Mahua Flowers

Price
Approx.
Rs. 80 to Rs. 150

Class of Goods
33

Proof of Origin
16th Century



No. of Families Involved
Approx.
1200 to 2000 families

Type of Goods
Manufactured

Geographical Location
Nandurbar, Gadchiroli,
Maharashtra

METHOD OF PRODUCTION

Flowers are collected between March and May, dried on rooftops or courtyards, and stored for fermentation. For drink preparation, 5 kg dried flowers are fermented with 15 litres of water, then distilled using clay and metal pots with bamboo pipes to collect liquor. Seeds are pressed to extract oil, while bark and leaves are processed for medicinal uses. Traditional practices ensure sustainability and cultural continuity.



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RENUKA MATA TAMBUL

Renuka Mata Tambul is a sacred prasad offered at the Renuka Devi temple in Mahur, Nanded district, Maharashtra. Prepared from betel leaves (*Piper betel* Linn) and a mixture of 13 or more ingredients including lime, catechu, cloves, cardamom, fennel, nutmeg, saffron, gulkand, dried coconut, and betel nut, it is crushed using a local stone called kodava. Distributed after puran poli naivedya, Tambul is a traditional offering symbolizing divine energy and oral health.

UNIQUENESS

Tambul is unique for its blend of 13 medicinal properties described in Ayurveda, such as aiding digestion, reducing acidity, improving oral hygiene, and enhancing stamina. It is considered sacred, offered alongside puran poli, and integral to rituals at Mahurgad, one of the 3½ Shakti Peeths. Its phytochemical-rich betel leaves provide antiviral benefits, while the mixture acts as a mouth freshener, aphrodisiac, and digestive stimulant.

RAW MATERIALS

Betel Leaves, Areca Nut, Lime, Catechu, Cloves, Cardamom, Fennel Seeds, Nutmeg, Saffron, Gulkand, Dried Coconut, Cinnamon, Liquorice

Price
Approx.
Rs. 50 to Rs. 150 per piece

Class of Goods
31

Proof of Origin
Ancient



No. of Families Involved
Approx.
300 temple associates

Type of Goods
Agricultural

Geographical Location
Mahur, Nanded district,
Maharashtra

METHOD OF PRODUCTION

Betel leaves are washed, dried, and stems removed. Leaves are cut into pieces and ground with areca nut, lime, catechu, cloves, and cardamom using kodava stone. Liquorice powder, fennel seeds, rose petal jam, and grated coconut are added to form a coarse paste. The mixture is blended thoroughly and prepared as prasad. Offered first to Renuka Mata, it is then distributed among devotees.



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TENDU LEAVES

Tendu leaves are one of the most important non-timber forest products in India, widely used as wrappers for beedis, the indigenous leaf-rolled cigarettes. Known for their agreeable flavour, flexibility, resistance to decay, and fire-retaining capacity, they are collected mainly in Chandrapur, Gadchiroli, and Gondia districts of Maharashtra. Apart from beedi-making, tendu leaves and fruits have traditional medicinal uses, making them vital for rural livelihoods.

UNIQUENESS

Tendu leaves are prized for their smooth texture, flavour acceptability, and antimicrobial properties. They are considered the most suitable covering for beedis compared to other leaves like Sal or Plash. Rich in carbohydrates, phenols, proteins, tannins, and glycosides, they exhibit pharmacological activities including antioxidant, anti-inflammatory, and antidiarrheal effects. Their fire-retaining property and durability make them unique wrappers, while extracts from the tree are used in treating malaria, dysentery, and other ailments.

RAW MATERIALS

Tendu Leaves

Price

Approx.
Rs. 200 to Rs. 500
per 1000 leaves

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved

Approx.
800 families

Type of Goods
Agricultural

Geographical Location
Chandrapur, Gadchiroli, and
Gondia districts, Maharashtra

METHOD OF PRODUCTION

Leaves are sorted, bundled, and sun-dried for over a week to enhance durability and antimicrobial properties. Bundles are taken to local markets or phads, where contractors record collections for payment. The leaves are then supplied to beedi manufacturers, who manually roll tobacco flakes into tendu wrappers tied with coloured threads.



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CHIKKI OF LONAVALA

Chikki of Lonavala, also known as Guddani, is a traditional Indian sweet snack prepared with jaggery, roasted nuts, and ghee. Originating from Lonavala town in Pune district, Maharashtra, it is hard, brittle, crisp, and light brown with a glossy finish. Rich in protein, iron, and energy, it is easily digestible and suitable for all age groups. Popular varieties include peanut, cashew, almond, walnut, and dry fruit chikki, often recommended for nutritional supplementation.

UNIQUENESS

Lonavala Chikki is renowned for its crunchy bite, balanced sweetness, and medium brown colour. Made from wholesome ingredients like peanuts, jaggery, and ghee, it offers high calorific value and health benefits. Peanuts provide vitamin E, zinc, and magnesium, aiding skin health and collagen synthesis. Sugar-free and low-calorie options are also available, catering to modern preferences.

RAW MATERIALS

Groundnuts, Jaggery, Ghee, Cashews, Almonds, Walnuts, Dry Fruits, Fruit Pulp

Price
Approx.
Rs. 500 to Rs. 1500 per kg

Class of Goods
30

Proof of Origin
19th Century



No. of Families Involved
Approx.
500 to 700 families

Type of Goods
Food Stuffs

Geographical Location
Lonavala, Pune district,
Maharashtra

METHOD OF PRODUCTION

Groundnuts are roasted until golden brown, cooled, and peeled. Some are powdered while others are kept whole. Jaggery is caramelized with ghee over a slow flame, then mixed with groundnut powder. The mixture is poured onto greased plates, topped with whole nuts, rolled into thin sheets, cooled, and cut into squares. Variants are prepared by adding dry fruits, fruit pulp, or spices. Finished pieces are packed and marketed locally and nationally.



KOLHAPURI PHETA

Kolhapuri Pheta is a traditional Marathi turban, exclusively worn in Kolhapur, Maharashtra. Measuring 3.5 to 6 meters in length and 1 meter in width, it is folded freshly and twisted around the head. A symbol of pride and prestige, it is worn during religious functions, weddings, and ceremonial occasions. The colours of saffron and white represent valour and peace, making it an integral part of Maharashtrian attire.

UNIQUENESS

Kolhapuri Pheta is distinctive for its six to seven folds and a tail end called Shemala. Made from Pune cotton, it is soaked in rich colours and reflects Maratha heritage. Historically worn by men as a mandatory costume, it was associated with warriors and dignitaries. Its cultural significance dates back to the reign of Chhatrapati Shivaji Maharaj and the Peshwa era, symbolizing loyalty, honour, and tradition.

RAW MATERIALS

Pune Cotton Fabric

Price
Approx.
Rs. 250 to Rs. 1500 per piece

Class of Goods
25

Proof of Origin
17th Century



No. of Families Involved
Approx.
400 to 500 artisans

Type of Goods
Handicrafts

Geographical Location
Kolhapur district, Maharashtra

METHOD OF PRODUCTION

The pheta is woven from Pune cotton fabric, dyed in saffron or white colours. Cloth is cut to required dimensions and folded into six or seven layers. The final fold leaves a tail end (Shemala) of about one-fourth meter. Each pheta is hand-folded and twisted freshly around the head, ensuring symmetry and elegance. Artisans prepare variations for different occasions, with colours chosen to match cultural significance.

RANYA ROTI

Ranya Roti is a traditional delicacy of the Vidarbha region in Maharashtra. Extremely thin like paper, it is prepared with just three ingredients Lokvan wheat flour, water, and salt. Cooked on an inverted clay pot (randan) over a traditional chulha (stove), this roti is a staple food of the Mahar and other backward class communities. It is eaten with mutton, chicken, or aamras and is considered both food and an art form.

UNIQUENESS

Ranya Roti is unique for its delicate preparation method, requiring skill and patience. Unlike regular rotis, it is spread on the forearm and draped over the heated clay pot, resulting in a paper-thin, netted bread. Its history dates back to the 13th century, mentioned in the writings of Sant Dnyaneshwar. It also has a keeping quality of 3-4 days without spoilage, making it practical for households.

RAW MATERIALS

Lokvan Wheat Flour, Water, Salt



Price

Approx.

Rs. 20 to Rs. 50 per piece

No. of Families Involved

Approx.

500 to 700 families

Class of Goods

30

Type of Goods

Food Stuffs

Proof of Origin

13th Century

Geographical Location

Vidarbha region, Maharashtra

METHOD OF PRODUCTION

Dough is prepared by mixing wheat flour, water, and salt, then kneaded for 20-25 minutes until gelatinous bubbles form. A portion of dough is spread on the forearm, then draped onto an oiled clay pot heated on a chulha. The roti is cooked on both sides for 2-3 minutes, folded, and served. The process is laborious and delicate, requiring traditional skill passed down through generations.



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LATUR ADKITTA

Latur Adkitta is a traditional double-sided hand tool used for cutting or breaking betel nuts, locally crafted in Murud and Udgir talukas of Latur district, Maharashtra. Made from brass, iron, or silver with steel plating, it is often decorated with motifs of animals, birds, humans, and deities. Adkitta has been a symbol of glory in households and an essential accessory for preparing tambul.

UNIQUENESS

Adkitta is renowned for its sharpness and durability, with some pieces retaining quality for 10-20 years. The Hira Adkitta of Udgir is especially famous across India. Artisans embellish the tool with gold and silver plating, mirrors, and coloured glass, making it both functional and ornamental. Leaders like Pandit Jawaharlal Nehru and Yashwantrao Chavan were known to use Adkitta, adding to its prestige.

RAW MATERIALS

Iron, Brass, Silver, Steel Plates, Gold/Silver Plating, Mustard Paste, Hembari Powder

Price
Approx.
Rs. 500 to Rs. 5000 per piece

Class of Goods
8

Proof of Origin
17th Century



No. of Families Involved
Approx.
250 to 300 families

Type of Goods
Handicrafts

Geographical Location
Murud and Udgir talukas,
Latur district, Maharashtra

METHOD OF PRODUCTION

Iron or brass pieces are heated and hammered into shape. Both sides are rubbed and polished, with holes drilled for alignment. The top leaf is hardened in stone charcoal and cooled with water to retain sharpness. Designs are carved and plated with gold or silver, often depicting horses, peacocks, dragons, or religious symbols. The final product is polished with hembari powder and mustard paste, then finished on a rotating wheel.

PAHILE ROTI

Pahile Roti is a traditional deep-fried bread delicacy from the Vidarbha region of Maharashtra. Closely related to Ranya Roti, it is prepared with just four simple ingredients-Lokvan wheat flour, water, salt, and vegetable oil. Known for its thin, delicate texture and unique preparation method, it has been a staple food of the Mahar and other backward class communities for generations. Typically served with mutton curry or aamras, it is both a cultural and culinary heritage dish.

UNIQUENESS

Pahile Roti is distinctive for its laborious preparation process, where dough is kneaded, lifted, and slammed until gelatinous bubbles form, then spread over the forearm and slid into hot oil. Beyond its taste, Pahile Roti has empowered women by providing them with livelihood opportunities, turning traditional kitchen skills into economic independence. It also has a keeping quality of 3-4 days without spoilage, adding practicality to its uniqueness.

RAW MATERIALS

Lokvan Wheat Flour, Water, Salt, Vegetable Oil



Price
Approx.
Rs. 20 to Rs. 50 per piece

No. of Families Involved
Approx.
500 to 700 families

Class of Goods
30

Type of Goods
Food Stuffs

Proof of Origin
13th Century

Geographical Location
Vidarbha region, Maharashtra

METHOD OF PRODUCTION

Ingredients are mixed and dough is rested for an hour. The dough is kneaded for 20-25 minutes, lifted and slammed until bubbles form. A palm-sized portion is spread on the forearm, then slid into hot oil in a kadhai over a traditional chulha. The roti is fried for 5-6 seconds on each side until golden brown, folded, and served. The process is delicate, requiring skill and patience, making it an art form passed down through generations.



ALLAPALLI SAGWAN (TEAK) WOOD

Allapalli Sagwan, popularly known as teak wood, is a deciduous hardwood tree belonging to the Lamiaceae family. Found abundantly in tropical and subtropical regions, it is revered as the “King of Timber” due to its durability, resistance to chemicals, and elegant appearance. In Vidarbha, Maharashtra, particularly in the Allapalli range of Chandrapur division, teak trees thrive in dry deciduous forests, reaching heights of up to 45 meters with girths of 7-8 meters.

UNIQUENESS

Allapalli Sagwan is prized for its high durability, water resistance, and ability to withstand extreme weather conditions. It is traditionally used in house construction, temples, boats, bridges, and outdoor furniture. Teak's longevity, with a lifespan of over 25 years in temperate climates, makes it one of the most sought-after timbers globally.

RAW MATERIALS

Teak Seeds

Price

Approx.
Rs. 2000 to Rs. 5000
per cubic foot

Class of Goods
31

Proof of Origin
20th Century



No. of Families Involved

Approx.
1200 to 2000 families

Type of Goods
Agricultural

Geographical Location

Allapalli range, Chandrapur district,
Vidarbha region, Maharashtra

METHOD OF PRODUCTION

Teak plantations are established through controlled planting to ensure consistent timber supply. Seeds, dispersed naturally by wind, are also collected for nursery propagation. Trees are grown in calcium-rich soils with proper spacing to maximize growth. Mature trees are harvested after decades, with logs processed into planks and beams for construction and furniture. Traditional forestry practices ensure sustainability and preservation of natural teak forests.



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BANJARA EMBROIDERY, MIRROR WORK AND ALLIED ORNAMENTATION ARTEFACTS OF MAHARASHTRA

Banjara embroidery is a distinctive textile art practiced by the Banjara community across Maharashtra and other parts of India. Traditionally created by women in verandas of their homes, it involves hand-spun cotton or silk fabrics, stitched with bold threads, mirrors, cowries, beads, and tassels. The embroidery is geometric in nature, rarely depicting figurative motifs, and is applied to garments like kachali (bodice), phetiya (skirt), and household articles such as zolanas and darani.

UNIQUENESS

Banjara embroidery is unique for its vibrant colour schemes, mirror work, cowrie shell borders, and geometric motifs inspired by Rangoli. Each piece is handmade using only a household needle, with no mechanical tools. The craft is identical across India among Banjaras, reflecting a common cultural origin. Traditionally part of dowries, these artefacts symbolize prosperity, protection, and artistic heritage.

RAW MATERIALS

Cotton and Silk Fabrics, Woolen and Cotton Threads, Natural Dyes, Mirrors (Deshi Galvanized), Cowries, Beads (Coral, Lapis Lazuli, Red Beads), Coins, Ghungroos, Zinc Pieces (Pari)

Price
Approx.
Rs. 1000 to Rs. 10000
per piece

Class of Goods
24 & 26

Proof of Origin
13th Century



No. of Families Involved
Approx.
2000 artisans

Type of Goods
Textiles

Geographical Location
Vidarbha, Marathwada, Maharashtra

METHOD OF PRODUCTION

Embroidery begins with preparing cloth pieces measured by indigenous methods using hand spans and fingers. Bright threads are stitched in chain, buttonhole, and herringbone styles. Mirrors are framed with thread and attached, while cowries are joined in trefoil structures. Coins, beads, and ghungroos are added for ornamentation. Pieces are lined with mangji cloth, joined together, and finished with piping and tassels. The final artefact, such as a kachali, is tied with strings and decorated with woollen balls.



PAITHANI (PRATISHTHANI)

Paithani, also known as Pratishthani, is a luxurious handwoven sari made of silk and zari. Originating from the ancient city of Paithan in Maharashtra, it is characterized by oblique square borders and a padar (pallu) adorned with peacock or parrot motifs. Woven using tapestry techniques, Paithani saris are available in saharav and nauvari lengths. Known as Dev Vastra, Paithani has been treasured for over 2,500 years and was once exchanged with gold by Greco-Romans.

UNIQUENESS

Paithani is the first handmade sari crafted with silk and zari, distinguished by its reversible tapestry weave and kaleidoscopic colour effects achieved by using different hues in warp and weft. Borders such as Narali and Pankhi are woven with intricate zari inlay, requiring master craftsmanship. Historically woven with pure gold and silk, Paithani reflects royal patronage, especially under the Peshwas, and continues to symbolize prestige, spirituality, and artistry.

RAW MATERIALS

Silk Threads, Zari, Dyes, Coconut Oil

Price

Approx.
Rs. 2500 to Rs. 200000

Class of Goods
23

Proof of Origin
2nd Century BC



No. of Families Involved

Approx.
1500 families

Type of Goods
Textiles

Geographical Location

Paithan and Yeola, Maharashtra

METHOD OF PRODUCTION

Raw silk sourced from Bangalore is cleansed, dyed with vat and acid dyes, and softened with coconut oil. Warp threads (20-22 denier silk) and weft threads (30-32 ply silk) are woven using three shuttle techniques for body and borders. Zari, originally pure gold, now silver is coated with gold plating, is interwoven to create motifs. Weaving employs split tapestry, interlocking, and dobe-tailing methods, taking 18-24 months for a single sari. Borders and padar are woven separately with zari and coloured silk, then integrated into the sari.



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KALAMB KHARWAS KHIS

Kalamb Kharwas Khis is a traditional dairy-based delicacy prepared from Chikache Dudh- the first milk of a cow or buffalo after the birth of a calf. Unlike fresh kharwas, which has a shelf life of only 1-2 days, the dry kharwas khis can be preserved for 1-2 months, making it a sustainable and portable snack.

UNIQUENESS

Kalamb Kharwas Khis is unique for its extended shelf life and sustainable preparation method. The first milk is considered highly nutritious. By drying and processing it, Kalamb artisans have created a product that retains the nutritional richness while becoming easier to store and carry. This innovation preserves cultural heritage while meeting modern needs for convenience and longevity.

RAW MATERIALS

First milk of Cow or Buffalo, Sugar or Jaggery

Price
Approx.
Rs. 400 to Rs. 800 per kg

Class of Goods
29

Proof of Origin
Ancient



No. of Families Involved
Approx.
500 families

Type of Goods
Food Stuffs

Geographical Location
Kalamb, Dharashiv district,
Maharashtra

METHOD OF PRODUCTION

The first milk is collected after calving, mixed with sugar or jaggery, and processed into kharwas. To extend shelf life, the kharwas is dried into khis form, reducing moisture content while retaining nutrients.



PALGHAR TARPA HANDICRAFT

Palghar Tarpa Handicraft refers to the traditional musical instrument Tarpa. The Tarpa is a horn-shaped wind instrument made from bottle gourd, bamboo, and palm leaves, played during harvest festivals from Holi to Diwali. Beyond its musical role, artisans also craft Tarpa-inspired decorative items such as toys, keychains, trophies, and home décor pieces, making it both a cultural symbol and a livelihood source.

UNIQUENESS

Tarpa is unique for its indigenous craftsmanship and cultural significance among the Warli tribes. The sound of Tarpa guides the rhythm of circular dances, symbolizing unity and celebration. Its construction uses natural materials like bamboo, palm leaves, bottle gourd, honeybee wax, and fig glue, combined with decorations of peacock feathers and marigold flowers. The vibrations of Tarpa are believed to have healing power, reflecting the tribe's holistic traditions.

RAW MATERIALS

Bamboo, Palm Leaves, Bottle Gourd, Honeybee Wax, Cluster Fig Glue

Price
Approx.
Rs. 1500 to Rs. 100000
per piece

Class of Goods
15

Proof of Origin
17th Century



No. of Families Involved
Approx.
800 to 900 artisans

Type of Goods
Handicrafts

Geographical Location
Palghar district, Maharashtra

METHOD OF PRODUCTION

Thin bamboo is cut, dried, and shaped into male and female flutes, joined with rope. Palm leaves are stripped and shaped into horns, while bottle gourds are ripened, hollowed, and used as the stomach. Honeybee wax and fig glue seal joints, preventing air leakage. Charcoal powder provides natural colouring, and decorations with peacock feathers and marigold flowers complete the instrument. Each Tarpa is handcrafted with precision and devotion.



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JAWHAR PAPER MACHE PRODUCTS

Jawhar Paper Mache is a traditional craft from Maharashtra that involves creating masks, figurines, trays, and decorative items using paper pulp, natural paste, clay, and paints. Artisans handcraft these products with intricate designs, often inspired by folklore and deities. Eco-friendly and durable, they serve as souvenirs, gifts, and home décor, reflecting cultural heritage and artistic creativity.

UNIQUENESS

Jawhar Paper Mache is unique for its blend of artistry and sustainability. Using recycled paper, natural adhesives, and organic varnishes, artisans create vibrant designs with cultural motifs. Products often depict mythological scenes and are linked to festivals like Bohada. The craft emphasizes individuality, as each piece carries the artisan's personal touch, making them collectible and valued internationally.

RAW MATERIALS

Scrap Paper, Clay, Water, Natural Dyes, Acrylic Paints, Varnish, Glass Balls, Cowries, Beads

Price
Approx.
Rs. 500 to Rs. 5000

Class of Goods
16

Proof of Origin
17th Century



No. of Families Involved
Approx.
500 to 600 families

Type of Goods
Handicrafts

Geographical Location
Jawhar, Palghar district,
Maharashtra

METHOD OF PRODUCTION

Scrap paper is torn, soaked, and blended into pulp mixed with natural paste. Clay moulds or hand-sculpting shape the pulp into masks or artefacts. Layers are applied and sun-dried to prevent mould. Surfaces are sanded, primed, and painted with natural or acrylic colours. Glass balls, cowries, and beads may be added for detailing. Finally, varnish is applied for durability and glossy finish.



BAMBOO CRAFT OF MAHARASHTRA

Bamboo Craft of Maharashtra represents a traditional and eco-friendly art form where bamboo is skilfully transformed into furniture, baskets, household items, decorative pieces, and musical instruments. Known as the “poor man’s timber,” bamboo is abundant in India and widely used for construction, storage, and daily utility. These crafts sustain artisan livelihoods while promoting sustainable alternatives to plastic and wood.

UNIQUENESS

The uniqueness of bamboo craft lies in its versatility, biodegradability, and cultural significance. Maharashtra’s artisans employ traditional techniques passed down generations, blending creativity with sustainability. Bamboo’s natural antibiotic properties and resilience make it suitable from birth rituals to agricultural tools. With over 1,500 documented uses, bamboo crafts embody heritage while offering modern eco-friendly solutions for décor, packaging, and industrial applications.

RAW MATERIALS

Bamboo

Price
Approx.
Rs. 200 to Rs. 5000

Class of Goods
20 & 27

Proof of Origin
17th Century



No. of Families Involved
Approx.
500 to 700 families

Type of Goods
Handicrafts

Geographical Location
Maharashtra

METHOD OF PRODUCTION

Bamboo poles are cut, treated, and sun-dried to prevent fungal or borer attacks. Strips are silvered, smoothed, and shaped using traditional tools like sickles and modern machines like lathes. Artisans weave, carve, or assemble bamboo into desired forms, finishing with sanding and polishing. Decorative items may be painted or varnished, ensuring durability. Sustainable harvesting and pressurized treatment enhance longevity and eco-friendliness.



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GOND PAINTING OF MAHARASHTRA

Gond Painting is a tribal art form practiced by the Gond community, one of India's largest Adivasi groups. Traditionally painted on mud walls using natural colours from soil, sap, leaves, and charcoal, these artworks depict mythology, nature, animals, and daily life. Modern Gond paintings are created on canvas or paper with acrylics, making them portable and widely appreciated.

UNIQUENESS

The uniqueness of Gond Painting lies in its signature motifs and intricate patterns such as dots, dashes, fish scales, and seed shapes. Each artist develops a distinctive style, often inspired by mystical beliefs and folklore. Colours carry symbolic meanings—orange for spirituality, red for fear, and green for nature. Gond artists believe good images bring good luck, motivating them to decorate homes and community spaces.

RAW MATERIALS

Pidor, Charcoal, Red Soil, Plant Sap, Leaves, Cow Dung

Price
Approx.
Rs. 1000 to Rs. 50000

Class of Goods
16, 25 & 20

Proof of Origin
14th Century



No. of Families Involved
Approx.
500 to 600 families

Type of Goods
Handicrafts

Geographical Location
Nagpur, Gadchiroli, Chandrapur
districts of Maharashtra

METHOD OF PRODUCTION

For wall paintings, surfaces are prepared with pidor soil, then painted using natural colours like charcoal, cow dung, and plant sap. For canvas, cloth is stretched, primed with fevicol and emulsion, and painted with acrylics. Artists outline figures with brushes or indigenous tools like koochi, filling them with signature motifs. Themes include gods, animals, trees, and festivals, reflecting tribal beliefs and cultural narratives.



NRUSINHAWADI BASUNDI

Nrusinhawadi Basundi is a traditional heat-desiccated milk dessert from Shirol Taluka, Kolhapur district, Maharashtra. Made exclusively with buffalo milk, it has a creamy consistency with soft flakes suspended throughout. Its light caramel colour and rich taste come from milk sourced near the Krishna River, enriched by nutrient-dense fodder and pure river water, giving it a distinctive flavour and texture.

UNIQUENESS

Nrusinhawadi Basundi is unique for its caramelized flavour, granular texture, and balanced sweetness. The buffalo milk used imparts richness due to its high fat and protein content. Garnished with dry fruits, it offers a subtle crunch. Its physio-chemical composition ensures optimal consistency, density, and shelf stability. The sacred origin of Nrusinhawadi adds cultural and spiritual significance, making it distinct among regional basundi varieties.

RAW MATERIALS

Buffalo Milk, Sugar, Cardamom, Saffron, Almonds, Pistachios

Price
Approx.
Rs. 500 to Rs. 700

No. of Families Involved
Approx.
700 to 900 families

Class of Goods
29

Type of Goods
Food Stuffs

Proof of Origin
17th Century

Geographical Location
Nrusinhawadi, Shirol Taluka,
Kolhapur district, Maharashtra



METHOD OF PRODUCTION

Buffalo milk is slowly boiled until reduced to half its volume, forming delicate flakes. Cream layers are skimmed, and sugar is added in a 10:1 ratio for caramelized flavour. The milk is stirred continuously to prevent malai formation, ensuring uniform consistency. Cardamom or saffron may be added for aroma, and the basundi is garnished with almonds or pistachios before serving chilled.



UJANI BASUNDI

Ujani village in the Latur district of Maharashtra, India, is the source of the well-known heat-desiccated native dairy product known as Ujani basundi. It is renowned for its distinctive body and texture, with soft flakes evenly suspended in a creamy consistency, as well as its distinctive flavor, which is frequently described as caramel or burnt due to the high heat treatment.

UNIQUENESS

Ujani basundi stands out from regular basundi due to its strong caramelized taste gained from a traditional cooking method over a wood fire. This method reduces milk by 40-50%, creating a creamy texture with milk solids. It uses only buffalo milk and sugar, without added flavours.

RAW MATERIALS

Raw Milk, Cane Sugar

Price
Approx.
Rs. 500 to Rs. 700

Class of Goods
29

Proof of Origin
20th Century



No. of Families Involved
Approx.
20 to 30 Families

Type of Goods
Food Stuffs

Geographical Location
Ujani village, Latur district,
Maharashtra.

METHOD OF PRODUCTION

To prepare Ujani basundi, heat raw milk to about 90°C while stirring to prevent scorching. Boil the mixture and add cane sugar in a 10:1 ratio. Reduce the volume by 40-50% through constant heating and stirring until thickened, then cool.

PHULE PAGADI

The Phule Pagadi refers to the specific style of traditional turban (pagadi or pheta) famously worn by the 19th-century Indian social reformer Mahatma Jyotirao Phule. The pagadi is typically a round head wrap made from cotton or "batti" fabric and is often seen in red or orange hues, though other colors exist. It is designed to be lightweight and comfortable for extended wear during functions.

UNIQUENESS

The uniqueness of the Phule Pagadi lies in its profound socio-political and cultural symbolism rather than just its physical design. Unlike turbans associated with royalty or ruling classes, the Phule Pagadi uniquely represents the movement for social justice, anti-caste reform, and the upliftment of the common man and oppressed communities.

RAW MATERIALS

Cotton Fabric

Price
Approx.
Rs. 400 to Rs. 800 per piece

Class of Goods
25

Proof of Origin
19th Century



No. of Families Involved
Approx.
100 to 200 families

Type of Goods
Handicrafts

Geographical Location
Pune, Maharashtra

METHOD OF PRODUCTION

The production of the Phule Pagdi typically involves two main methods, depending on whether it is a traditional long fabric "pheta" that is tied fresh for each event or a convenient ready-made, pre-stitched turban.

SHINDE SHAHI PAGADI

The Shinde Shahi Pagadi (Shinde Royal Turban) is a prestigious and regal traditional turban associated with the Scindia (Shinde) dynasty of Gwalior. It stands as a symbol of honor and prestige within the Maratha heritage of Maharashtra and Madhya Pradesh.

UNIQUENESS

The Shinde Shahi Pagadi is unique due to several distinctive features that set it apart from other traditional Maharashtrian or Indian turbans. The most striking feature is its very specific, sharp, and upright silhouette, often described as "boat-shaped".

RAW MATERIALS

Chanderi Silk Fabric

Price

Approx.
Rs. 500 to Rs. 1,500

Class of Goods
25

Proof of Origin
18th Century

No. of Families Involved

Approx.
100 to 200 families

Type of Goods
Handicrafts

Geographical Location
Pune, Maharashtra



METHOD OF PRODUCTION

Traditionally, Skilled artisans focus on creating the iconic boat shape using a long single piece of fabric without modern tools.

KOLHAPURI SAJ (JEWELLERY)

Traditional Gold Necklace of Kolhapur, Maharashtra. Also known regionally as Mahalmmi Saaj, Kolhapuri Mangal Saaj, or Marathi Saaj Haar. Historically worn by royal families and brides. It is highly regarded as a symbol of prosperity, protection, and marital bliss

UNIQUENESS

Kolhapuri Saaj's uniqueness lies in its intricate design of 21 symbolic motifs, representing deities, nature, and prosperity. The central pendant (Mangalmani) bears the image of the Goddess Mahalaxmi or Vishnu-Lakshmi seated on a lotus. Other pendants depict Dashavatar, Tulsi leaf, Shankha, Chakra, Surya, Chandra, and Kalash motifs.

RAW MATERIALS

22-Carat Gold



Price

Approx.
Rs. 2,000 to Rs.10,000

No. of Families Involved

Approx.
1,500 to 2,000 families

Class of Goods

14

Type of Goods

Manufactured Goods

Proof of Origin

17th Century

Geographical Location

Kolhapur, Maharashtra

METHOD OF PRODUCTION

Goldsmiths follow manual crafting - no casting, only hand-soldering, hammering, and intricate joining.



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DHARMABAD MIRCHI OF NANDED

The Dharmabad Mirchi is a variety of red chili that has a special reputation in the Nanded district of Maharashtra, primarily known for its role in local cuisine and the prominent market for red chillies and coriander in the town of Dharmabad.

UNIQUENESS

The uniqueness of the Dharmabad Mirchi from Nanded primarily stems from its specific balance of heat (pungency) and rich colour that is highly valued in the local cuisine of the Marathwada region of Maharashtra.

RAW MATERIALS

Seeds

Price
Approx.
Rs. 130 to Rs. 170
per Kg

Class of Goods
31

Proof of Origin
20th Century

No. of Families Involved
Approx.
3,500⁺ smallholder farmers

Type of Goods
Agricultural

Geographical Location
Nanded, Maharashtra



METHOD OF PRODUCTION

Nanded's climate and soil are ideal for producing superior Dharmabad Mirchi. Hours of labor, organic methods, and traditional knowledge are all necessary for production.



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SATARA KANDI PEDHA

The Kandi Pedha is a renowned, traditional brown sweet from the city of Satara, Maharashtra, celebrated for its unique caramelized flavour and soft, fudge-like texture. It is prepared using locally sourced materials like cow milk, ghee etc.

UNIQUENESS

Granular texture (kandi) differentiates it from other pedhas. The slow heating and manual stirring over Chhula enhances caramelization of milk sugars, giving a characteristic nutty flavour.

RAW MATERIALS

Full-Cream Cow Milk, Refined Cane Sugar, Pure Ghee

Price
Approx.
Rs. 300 to Rs.600 per kg

Class of Goods
29

Proof of Origin
150 years ago



No. of Families Involved
Approx.
1,200 to 1,500 workers

Type of Goods
Food Stuff

Geographical Location
Satara, Maharashtra

METHOD OF PRODUCTION

The production of the authentic Kandi Pedha of Satara is a labor-intensive, traditional process known as the "Kandi technique." It relies on patience and constant attention over a low flame.

GONDIA KESHORI MIRCHI

Gondia Keshori Mirchi is a specific variety of medium-spicy, dark red chili pepper native to the Gondia district of Maharashtra, India. The chili derives its name from the village of Keshori in the Arjuni Morgaon tehsil of the Gondia district.

UNIQUENESS

Unlike some other common Indian chilies that might dry to a brighter or lighter red, the Gondia Keshori Mirchi is specifically prized for its deep, dark red hue.

RAW MATERIALS

Seeds

Price

Approx.

Rs. 150 to Rs. 220 per kg

Class of Goods

31

Proof of Origin

20th Century



No. of Families Involved

Approx.

100 families

Type of Goods

Agricultural

Geographical Location

Gondia, Maharashtra

METHOD OF PRODUCTION

Farmers in the Gondia region utilize a range of traditional, locally fabricated tools, often made from wood and iron, that are common across the Vidarbha region of Maharashtra for chili cultivation tasks such as soil preparation, weeding, and harvesting.



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POTENTIAL GIs



TARRI POHA

The Nagpuri Tarri Poha is known for its unique combination of textures and its distinct spicy kick from the tarri (gravy). This spicy gravy is poured generously over the poha just before serving, transforming a simple dish into a rich, flavourful, wholesome and filling meal. Often enjoyed for breakfast or as a late-night snack.

UNIQUENESS

The main differentiator is the accompanying gravy, typically made from soaked black chickpeas (kala chana), onions, tomatoes, and a robust blend of spices.

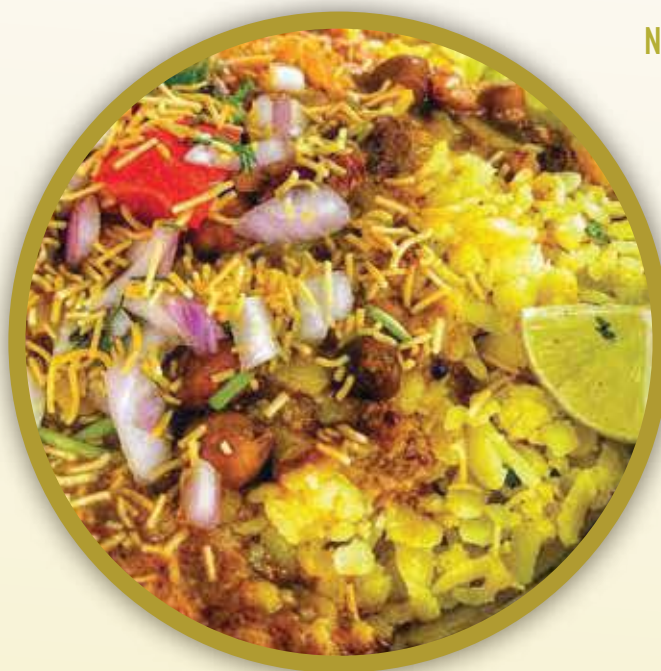
RAW MATERIALS

Flattened Rice, Black Chick Peas, Onions, Tomatoes

Price
Approx.
Rs. 50 to Rs. 200

Class of Goods
30

Proof of Origin
Around 1960s



No. of Families Involved
Approx.
1000 vendors

Type of Goods
Food Stuffs

Geographical Location
Nagpur, Maharashtra

METHOD OF PRODUCTION

The production of Tarri Poha involves preparing two main components separately: the Poha (flattened rice) and the spicy Tarri (gravy), and then assembling them just before serving.

SHIRDI PEDA

Shirdi Peda is a famous milk-based sweet from Shirdi, India, made primarily from condensed milk solids (khoya) and sugar. It is a soft, sweet dessert that is often flavoured with cardamom or saffron and is a popular offering to devotees.

UNIQUENESS

The uniqueness of Shirdi Peda lies in its cultural and spiritual significance as a prasad (holy offering) in the city of Shirdi, which is a popular pilgrimage site for devotees of Sai Baba. While it is a standard sweet made from khoya and sugar, its special status comes from the stories and traditions surrounding its presentation to Sai Baba and its consumption as prasad by devotees.

RAW MATERIALS

Milk, Sugar

Price

Approx.
Rs. 130 to Rs. 180 per kg

Class of Goods

30

Proof of Origin

Around 1920s



No. of Families Involved

Approx.
200 to 300 families

Type of Goods

Food Stuffs

Geographical Location

Shirdi, Maharashtra

METHOD OF PRODUCTION

Its production method involves the slow and continuous heating of milk until it is reduced to a semi-solid consistency (khoya or mawa), which is then mixed with sugar and flavourings.

YAVATMAL COTTON

Yavatmal cotton is a significant cash crop from Yavatmal, Maharashtra, which is known for its high production of cotton, supported by a large market and numerous cotton-based industries like collection centers and ginning factories.

UNIQUENESS

Yavatmal cotton is renowned for its premium quality, softness, and durability, fueling a significant portion of India's textile industry. The district is often called the "Cotton City of India" or the "Cotton Capital of Maharashtra".

RAW MATERIALS

Raw Cotton Seed

Price
Approx.
Rs. 6,650 per quintal

Class of Goods
31

Proof of Origin
3000 BCE



No. of Families Involved
Approx.
40000 farmers

Type of Goods
Agricultural

Geographical Location
Yavatmal, Maharashtra

METHOD OF PRODUCTION

Cotton production in Yavatmal primarily relies on rainfed agriculture using a combination of traditional practices and modern technology.



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PATODI KADHI

Patodi kadhi (also known as Patwadi or Sambharwadi) is a popular, traditional street food from the Vidarbha region of Maharashtra, India, particularly Nagpur. This unique dish combines a crispy, savory snack with a warm, tangy yogurt-based curry.

UNIQUENESS

The uniqueness of Patodi Kadhi lies in its distinct combination of textures and flavours, which sets it apart from other Indian dishes, including the more common Punjabi Kadhi Pakoda.

RAW MATERIALS

Gram Flour, Refined Flour, Fresh Coriander, Grated Coconut, Roasted Chana Dal

Price
Approx.
Rs. 40 to Rs. 80

Class of Goods
30

Proof of Origin
20th Century



No. of Families Involved
Approx.
1000 vendors

Type of Goods
Food Stuffs

Geographical Location
Nagpur, Maharashtra

METHOD OF PRODUCTION

The production of Patodi Kadhi involves a two-part process: first making the stuffed Patodi, and then preparing the Kadhi (curry) that accompanies it.

SEV PURI

Sev Puri is often described as an Indian canapé. It is assembled on a base of several flat, crispy fried flour discs, known as papdi or puri, which serve as edible little plates. Each disc is topped with a flavorful mixture and generous garnishes, designed to be eaten in a single, bite-sized mouthful.

UNIQUENESS

The uniqueness of Sev Puri lies in its signature flat, crispy base, its balance of a full spectrum of flavours in a single bite, and its iconic status as a street food from Mumbai that avoids the use of yogurt (unlike many North Indian chaats).

RAW MATERIALS

Chickpea Flour, Refined Flour, Potatoes, Onions, Tomatoes, Tamarind, Dates, Jaggery, Mint, Coriander, Green Chilies

Price
Approx.
Rs. 30 to Rs. 60

Class of Goods
30

Proof of Origin
20th Century



No. of Families Involved
Approx.
250,000 vendors across
Mumbai

Type of Goods
Food Stuffs

Geographical Location
Mumbai, Maharashtra

METHOD OF PRODUCTION

The production of Sev Puri can be broken down into two main stages: the preparation of individual components and the final assembly. The components are typically prepared in bulk beforehand, while the final assembly is done at the moment of serving to maintain freshness and texture.

NARALACHI VADI (COCONUT BARFI)

Naralachi vadi, also known as coconut barfi or nariyal barfi, is a traditional, melt-in-your-mouth Maharashtrian sweet that has a soft, creamy, and fudge-like consistency. It is a popular delicacy often prepared during festivals like Narali Purnima and Raksha Bandhan.

UNIQUENESS

The uniqueness of Naralachi vadi stems from its strong cultural and traditional significance and its distinctive texture and core ingredient compared to other Indian sweets.

RAW MATERIALS

Fresh Grated Coconut, Jaggery, Cardamom Powder



Price

Approx.
Rs. 350 to Rs. 850 per kg

No. of Families Involved

Approx.
1000 families

Class of Goods

30

Type of Goods

Food Stuffs

Proof of Origin

20th Century

Geographical Location

Konkan, Maharashtra

METHOD OF PRODUCTION

The mixture of Coconut, Jaggery and Cardamom powder is cooked until it binds together into a dough-like consistency and then spread on a greased plate to cool and cut into squares.

PINGULI CHITRAKATHI

Pinguli Chitrakathi is a traditional storytelling art form originating from the Thakar tribal community in the village of Pinguli, Maharashtra, India. Artists use natural and locally sourced raw materials for paintings and to craft puppets. These puppets are used to narrate the story of epics like Ramayana and Mahabharata.

UNIQUENESS

The uniqueness of Pinguli Chitrakathi lies in its identity as an immersive, multi-disciplinary tribal art form from Maharashtra that integrates storytelling with various visual aids. Unlike most folk arts that are solely painting styles, Chitrakathi is a performance art tradition.

RAW MATERIALS

Paper, Leaves, Soil, Soot, Cashew Gum, Plant Fibers, Bamboo Pens

Price
Approx.
Rs. 4,500 to Rs. 10,000

Class of Goods
16, 20

Proof of Origin
17th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Handicrafts

Geographical Location
Pinguli, Sindhudurg
district, Maharashtra

METHOD OF PRODUCTION

The Pinguli Chitrakathi method involves two main components: the traditional process of creating the visual aids (paintings and puppets) using natural materials, and the execution of the storytelling performance itself.



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AMBADA

The Ambada fruit, known botanically as *Spondias pinnata* (Indian Hog Plum or Wild Mango), has a distinct appearance, taste, and texture that changes significantly as it ripens. It is a popular, tangy fruit used extensively in Maharashtrian cuisine.

UNIQUENESS

Unlike most fruits consumed at only one stage of maturity, Ambada is highly valued and versatile in both its unripe green stage (used as a pungent, highly acidic vegetable or souring agent for curries and pickles) and its ripe golden-yellow stage (eaten fresh as a sweet-sour fruit, or made into juices, jams, and chutneys).

RAW MATERIALS

Seeds

Price
Approx.
Rs. 160 to Rs. 320 per
kilogram

Class of Goods
31

Proof of Origin
17th Century



No. of Families Involved
Approx.
1000+ small-scale producers
and collectors

Type of Goods
Agricultural

Geographical Location
Konkan region, Maharashtra

METHOD OF PRODUCTION

The production of the Ambada fruit in Maharashtra relies on a mix of traditional homestead gardening and wild harvesting.



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