

ABOUT GI

Geographical Indications (GIs) are associated with 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
Agriculture 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

GI Logo
Indicating Geographical
origin or Location

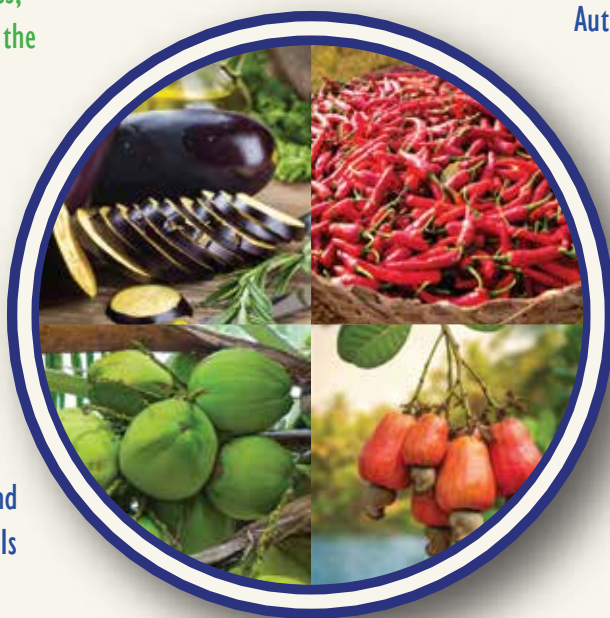
Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

Preservation of local Culture,
Tradition and Legacy

A community Right

Economic Empowerment to
Artisans, Producer, and
Manufacturers

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India



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, 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 these traditions, ensuring they thrive and adapt in today's competitive landscape.



GOA HILARIO MANGO (MANGHILAR OR MANGILAR/MANGILAL)

The Goa Hilario Mango (*Mangifera indica*), locally celebrated as Manghilar, Mangilar, or Mangilal, is a prized late-season variety native to North Goa. Celebrated for its exceptional sweetness, this Grade-A table fruit is easily distinguished by its medium-sized, oblong-oval shape and smooth, golden-yellow skin. Slicing into the fruit reveals a vibrant, deep saffron pulp that is both remarkably firm and completely fiberless, boasting an impressive sweetness.

UNIQUENESS

The Hilario mango's primary uniqueness lies in its rare late-season ripening window from May to July, capturing the market when other premium Indian varieties disappear. It outshines competitors with an exceptionally high sweetness rating of 22°–23° Brix, pairing this intense sugar profile with a uniquely firm, completely fiberless, and melting saffron-colored pulp. Originating strictly as a chance seedling in Siolim, its distinct honeyed aroma makes it Goa's most coveted heritage table fruit.

RAW MATERIALS

seeds



PRICE

Approx.
Rs. 5000 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

1979



NO. OF FAMILIES INVOLVED

Natives of Siolim village



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Siolim village, Bardez taluka,
North Goa

METHODS OF PRODUCTION

Hilario mango production relies on asexual veneer or stone grafting onto local hardy rootstocks to preserve its genetic uniqueness. Orchards require well-drained, lateritic soils and strategic pruning to manage its alternate-bearing nature. As a signature late-season crop ripening during the monsoon line, growers deploy pheromone-based fruit fly traps and organic canopy sprays to protect the developing fruit. Harvesting occurs manually at optimum physiological maturity, followed by careful desapping, washing, and controlled chamber-ripening to achieve uniform golden skin coloring.

