

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

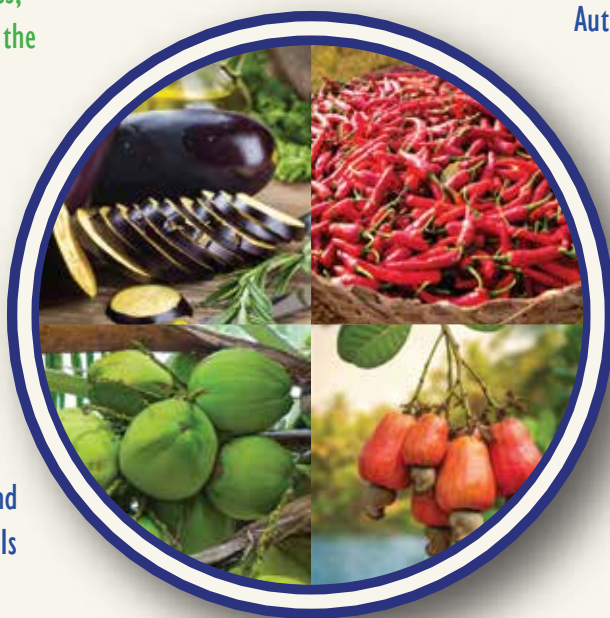
Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

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 KORGUT RICE

Goa Korgut Rice is an indigenous, red-kerneled landrace traditionally cultivated in Goa's unique coastal Khazan wetlands. Highly valued for its exceptional genetic salinity tolerance, this hardy crop thrives in waterlogged, brackish soils where other varieties fail. It features a bold, nutrient-rich red grain high in fiber and antioxidants. Deeply rooted in regional heritage, it is consumed as a wholesome staple, representing a vital, climate-resilient component of Goan agro-biodiversity and sustainable coastal farming.

UNIQUENESS

Goa Korgut Rice is unique for its extraordinary genetic salinity tolerance, allowing it to thrive in brackish water. It is exclusively cultivated in Goa's ancient, low-lying coastal wetlands known as Khazan lands. Officially registered as a distinct germplasm (INGRI4055), this indigenous red rice stands out for its high resilience to harsh climate changes. Rich in bran, fiber, and essential minerals, it offers superior nutritional benefits compared to white rice, anchoring both local food security and Goan agricultural heritage.

RAW MATERIALS

seeds



PRICE

Approx.

Rs. 100 to 120 per kilogram



CLASS OF GOODS

30



PROOF OF ORIGIN

3500 years old



NO. OF FAMILIES INVOLVED

Approx.

300 to 500 traditional farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Khazan Wetlands, Ribandar (North Goa)

METHODS OF PRODUCTION

The production of Goa's Korgut Rice relies on ancient, community-driven farming practices within coastal Khazan lands. In May, farmers prepare fields by using a sophisticated network of dykes and sluice gates to block saline tides and channel monsoon rainwater to wash the soil. Native seeds are broadcasted or transplanted in July, growing organically without chemical inputs. Due to the deep, marshy wetlands, the tall stalks are manually harvested, sun-dried, and traditionally parboiled to preserve the grain's nutrient-dense red bran.



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