RIPA
POWERING INDIGENOUS INTELLECT

GOA





GEOGRAPHICAL INDICATIONS



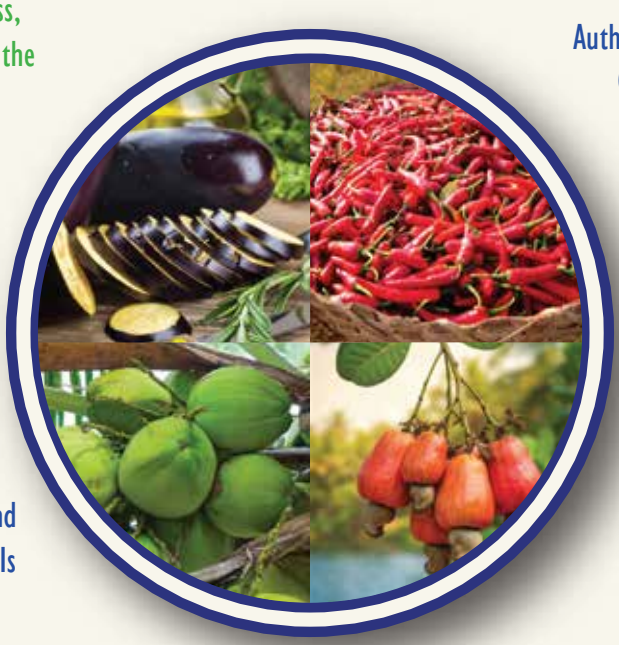
ABOUT GI

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 Agricultura 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, Producer, and Manufavturers

700+ Registered GIs and Numerous Unegisteres 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 culturl 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.

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REGISTERED GIs



GOAN BEBINCA

Bebinca, also known as 'Bibik', is a well-liked treat in Goa and a classic Indo-Portuguese dessert. The name of this dish comes from the belief that Sister Bebiana, a nun from the cloistered Augustinian convent at Convent Da Santa Monica, developed it which symbolized the seven hills of Lisbon and old Goa. It's a pudding with several layers that can be made up to sixteen, though some people like it with just the traditional seven layers. It is regarded as the 'queen of Goan desserts' and has a special place in Goan cuisine as a classic dessert. Its preparation is entrenched in ancient customs and continues to be a vital component of all Goan celebrations.

UNIQUENESS

The dish is made using the extra yolk which is not used while preparing desserts and breakfast. So, to put these to use with coconut milk as the local produce, local eggs, local jaggery, along with desi ghee, this dish is prepared. It can be eaten as it is or with a scoop of ice-cream.

RAW MATERIALS

Flour, Egg Yolk, Coconut Milk, Jaggery

PRICE
Approx.
Rs. 450 to 500 per kg

CLASS OF GOODS
30

PROOF OF ORIGIN
17th Century



NO. OF FAMILIES INVOLVED
Natives of Goa

TYPE OF GOODS
Food Stuff

GEOGRAPHICAL LOCATION
Panjim, Mapusa, Baga Beach Belt (North Goa) and Betalbatim, Madgaon (South Goa)

METHODS OF PRODUCTION

It is made with flour (maida), local egg yolks, sugar, ghee, coconut milk, and nutmeg. Goan Bebinca is traditionally baked in a special earthenware oven called Tizals over coconut husk fires. The batter is baked in layers to get those characteristic caramelized, light and dark strips, ranging from 7 to 16 layers. In the past few years commercially, Bebinca has been prepared in an electric oven as it used to take around 8-10 hours for traditional preparation.

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FENI

REGISTERED

The term "feni" originates from the Sanskrit word फेन phena, appearing in Konkani as फेण fenn (froth), referring to the bubbles produced when the alcohol is agitated or poured. Feni, a traditional alcoholic beverage, originates from Goa, a coastal state in western India. It is produced by a special method involving fermentation and distillation. It is a drink made from cashew apples with a high alcohol content of over 45%, specifically produced in Goa. Only fully mature cashew apples that have naturally fallen from the tree are collected and brought for the extraction process in the conventional way of producing cashew feni.

UNIQUENESS

Feni stands out due to the use of indigenous ingredients sourced locally and traditional production methods inherited through generations in Goa. The components are native to Goa and add to the local identity of the drink. The unique taste and characteristics of the product are created through the use of natural fermentation and double distillation in a copper pot (previously in an earthen pot).

RAW MATERIALS

Cashew Apples, Earthen Pots, Copper Pots

PRICE
Approx.
Rs. 500 to 1500
per bottle (750ml)

CLASS OF GOODS
33

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
40,000+ people

TYPE OF GOODS
Manufactured

GEOGRAPHICAL LOCATION
Sattari Sub-district, North Goa

METHODS OF PRODUCTION

The first step involves crushing the apples in a rock basin known as a "colmi" or using a press called a "pingre" to extract neero juice. This juice undergoes a natural fermentation process for a few days in either earthen pots or plastic drums that are partially buried in the ground. The neero is fermented and triple-distilled in copper pots called "bhann" to make urrack with 15% alcohol, which is then blended and redistilled to make cazulo with 40-42% alcohol.

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GOA MANKURAD MANGO

REGISTERED

'Goa Mankurad' also known as Mankurad, Malcorada, Cardozo Mankurad, Corado, Goa Mankur, etc., is the most popular variety that is available throughout Goa. Mankurad Mango is very much loved in Goa for its consistently glowing golden colour, attractive yellow exteriors, and intense aroma full of flavours and very fleshy. Goa Mankurad is the most popular commercial variety of Goa and popular throughout the State and neighbouring ones and preferred over all other known unknown varieties grown in the State as a table fruit.

UNIQUENESS

The Goa Mankurad Mango is a prominent fruit crop in Goa, representing one of over 80 traditional mango varieties in the state. It grows well in lateritic, alluvial, sandy loam. It is well adapted to the subtropical climate of Goa. The high total soluble solids (TSS) translate into exceptional sweetness, making it highly desirable for consumption as a table fruit. Beyond fresh consumption, Goa Mankurad Mangoes are versatile for value-added products such as pickles, jams, cakes, toffees, and lassi.

RAW MATERIALS

Seeds

PRICE
Approx.
Rs. 5000 per kg

CLASS OF GOODS
31

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
100 Commercial Farmers

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Canacona and Sanguem Municipal town, South Goa

METHODS OF PRODUCTION

Due to Goa's highly favourable climate for mango cultivation, the entire state predominantly undertakes mango plantation through vegetative propagation. This method ensures consistency, maintains parental quality, promotes early fruiting, and enhances productivity in the offspring. In grafting, shoots (scions) are grafted onto seedlings known as rootstock, which provide the necessary root system.

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GOA CASHEW (KAJU OR CAJU)

REGISTERED

Cashew, also known as Kaju or Caju, is a well-known and beloved fruit in Goa and is recognized as the official State Fruit. Goa Cashew is known for its high-quality kernels and is unique due to being primarily organic plantations, introduced by the Portuguese in 1570 for soil conservation and land development purposes. Cashews from Goa are famous for their nutritional advantages, providing vitamins, minerals, magnesium, iron, calcium, and more. They can be included in both savoury and sweet dishes for a diverse range of culinary options.

UNIQUENESS

The cashew tree, known for thriving in tropical climates, was introduced to Goa to help control soil erosion on steep coastal slopes. An unusual method utilized in cashew cultivation is letting the fruits ripen completely on the tree instead of picking them prematurely. Only the fruits that have naturally fallen are gathered to improve their taste and nutrients by increasing sugars, proteins in the nut, Vitamin C in the flesh, and other necessary elements.

RAW MATERIALS

Raw Cashew Nuts

PRICE
Approx.
Rs. 800 to 1500 per kg

CLASS OF GOODS
31

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
1000+ Families

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Ponda Taluka, North Goa and Balli Village, Quepem Taluka, South Goa

METHODS OF PRODUCTION

Women artisans collect and dry Sikki grass, discarding the flowering stem. Munj or khar grass forms the base, coiled and encased with Sikki using a six-inch iron tool called takua. No threads are used; dampened grass is coiled for pliability and dyed by boiling in fast colours. The coiling method shapes baskets, figures, and ornaments, ensuring strength and intricate detailing.

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GOAN KHAJE

Khaje is a festive sweet which is also referred to as Kaddio-Boddio. It is named that way because of its thin and long shape. Goan Khaje is a renowned sweet dish originating centuries ago in Goa, celebrated prominently during traditional festivals like Zatras at Hindu temples and church feasts. This fried sweet treat is crafted from chickpea flour, ginger, jaggery, and sesame seeds, shaped into finger-sized sticks coated with ginger-infused jaggery and sprinkled with sesame seeds. The blend of ginger and jaggery creates a harmonious flavor that delights both as a snack and dessert, evoking nostalgia and enjoyment among all who indulge in its simplicity and deliciousness.

UNIQUENESS

Goan Khaje is cherished for its crunchy texture and delicious taste, representing a healthy snack deeply rooted in Goan culinary tradition. Goan Khaje is soft, wholesome, sweet and crunchy. The color depends on the authentic Goan jaggery syrup and preparation methodology. Gumminess in the sweet is high, making it soft and smooth.

RAW MATERIALS

Chickpea Flour, Sesame Seeds

PRICE
Approx.
Rs. 80 per 500g

CLASS OF GOODS
30

PROOF OF ORIGIN
19th Century



NO. OF FAMILIES INVOLVED
Goan Families

TYPE OF GOODS
Food Stuff

GEOGRAPHICAL LOCATION
Bicholim Municipal town, North Goa

METHODS OF PRODUCTION

Goan Khaje is a sweet fried delicacy made from chickpea flour, ginger, jaggery, and sprinkled with sesame seeds. It is shaped into finger-sized sticks coated with ginger-infused jaggery and sesame seeds.

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KHOLA CHILLI

REGISTERED

The color of the Khola Chilly is a striking red, or brilliant red. It is being used in a variety of recipes and gourmet creations. Khola chillies possess a moderate degree of spiciness. For many years, the entire village of Khola (Cola) has been involved in the cultivation of Khola/Canacona chillies throughout the Kharif season, and in their preservation. They follow a particular pattern and age-old custom that have been handed down through the generations. It's frequently used to make 'papads.' These peppers are prized for their unique flavour and gentle heat, and local markets enjoy them for their versatility in the kitchen.

UNIQUENESS

The chilli's growth and quality are attributed to the favourable local soil and climate. Khola Chilli is renowned for both its flavour and vivid color. This well-known chilli, which has a bright red color and a pleasantly spicy flavour, is only grown in rain-fed environments. The unique soil and climate of Khola village have a big impact on the plant life.

RAW MATERIALS

Seeds

PRICE
Approx.
Rs. 500 to 1000 per kg

CLASS OF GOODS
30

PROOF OF ORIGIN
100 -150 years ago



NO. OF FAMILIES INVOLVED
Families in the Khola region

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Khola village, Canacona taluka, South Goa District

METHODS OF PRODUCTION

In the Khola region of Goa, the first step in growing Khola chillies include choosing high-quality seeds and getting the soil ready. Farmers provide frequent maintenance for their plants, such as watering and pest control. When the fruit is at its ripest, it is harvested, then sorted and sun-dried to retain its flavour.

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HARMAL CHILLI

REGISTERED

Harmal Chilli flourishes when grown with irrigation after the kharif paddy season. It is popular for its moderate to strong spiciness, making it a preferred choice for Goans who enjoy medium to fiery dishes. Although the chilli has a thin outer covering, it has a strong stalk that improves its longevity. Many seeds inside the fruit guarantee a bountiful harvest of chilli powder, adding to its lively color and strong taste. Its intense spiciness gives a powerful spicy flavor to different dishes, allowing it to be used in small amounts for cooking.

UNIQUENESS

Harmal Chilli is greatly affected by the specific soil and weather conditions in the area. It is easily recognized because of its unique size, spiciness, color, and smooth, unwrinkled skin, characteristics impacted by the specific soil quality and hot, humid climate where it is grown. It has a lengthy expiration date and can be kept for an extended period of time. It is abundant in minerals such as potassium, magnesium, calcium, and sodium.

RAW MATERIALS

Chilli Seeds

PRICE
Approx.
Rs. 1200 per kg

CLASS OF GOODS
30

PROOF OF ORIGIN
400 years ago



NO. OF FAMILIES INVOLVED
Families in the Harmal region

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Harmal village, Pernem Taluka, North Goa district

METHODS OF PRODUCTION

Harmal chilli is cultivated as a watered crop after the kharif rice season. Premium seeds with preferred characteristics are planted in optimal climatic conditions. A system of seed conservation involves selecting chilli peppers based on their physical features. After being dried in the sun, they are wrapped and stored in airtight containers. The farmers next ready the soil through ploughing and levelling and sow the seed potentially incorporating organic fertilizers or compost for soil enrichment.

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MYNDOLI BANANA

REGISTERED

Myndoli Banana cultivation is a significant fruit crop in Goa. It is believed to be very nourishing, with high levels of energy, vitamins, and minerals. It is possible to steam, roast or fry it. It can be seen on the large and towering banana tree. They are big and have a long, tusk-like shape. The pulp is a deep shade of yellow to golden and is solid and firm. As it matures, the skin changes from green to a golden colour and acquires black spots. Because of its excellent flavour and few seeds, the Myndoli banana is widely used in Goa for making a variety of shakes in comparison to other types.

UNIQUENESS

The soil and climate in Pernem, Bicholim, and Bardez along the river area have unique qualities that favour the growth of this high-nutrient-demanding variety of bananas. These conditions also contribute a distinct flavour to the bananas and result in a fleshier texture compared to other banana types cultivated in Goa.

RAW MATERIALS

Banana Rhizome

PRICE
Approx.
Rs. 150 to 300 per dozen

CLASS OF GOODS
31

PROOF OF ORIGIN
15th Century



NO. OF FAMILIES INVOLVED
Approx.
1000+ Farmers

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Pernem, Bicholim and Bardez Taluka of North district of Goa

METHODS OF PRODUCTION

It is grown in soil ranging from sandy loam to clay, in a climate that is well adapted to the humid, tropical, high rainfall zone. Choosing the right rhizome as planning material is crucial. Farmers inspect other farms to confirm the disease and pest-free status of banana plantations. They then pick healthy suckers with 2-3 sword-shaped leaves for planting, from the field identified by the farmer.

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AGSECHI VAYINGIM (AGASSAIM BRINJAL)

REGISTERED

'Agsechi Vayingi' is a phrase in Konkani which pertains to a specific type of brinjal (eggplant/aubergine) that is well-liked in Goa. The phrase 'Agsechi Vayingim' translates to 'brinjals from Agassaim,' a village in North Goa renowned for its agriculture where the flavorful and high-quality brinjals are produced. Traditional Goan dishes like 'Baingan Bharta' or 'Baingan Masala' frequently include them. The flavour of this variety is highly valued and plays a key role in Goan culinary traditions. Numerous elements combined contribute to its outstanding flavour, look, and nutritional benefits, making it a highly valued product from Agassaim.

UNIQUENESS

In Agassaim village, a distinct type of fruit or vegetable flourishes because of its exclusive soil, water, and weather circumstances. These factors give unique characteristics to the product: it has a higher amount of flesh, fewer seeds, bigger fruit, and a distinctive dark purple color. Additionally, it provides improved nutritional advantages due to the unique environmental factors.

RAW MATERIALS

Seeds

PRICE
Approx.
Rs. 30 to 60 per kg

CLASS OF GOODS
31

PROOF OF ORIGIN
19th Century



NO. OF FAMILIES INVOLVED
Natives of Agassaim village

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Agassaim village, Tiswadi taluka of North Goa

METHODS OF PRODUCTION

Firstly, high-quality fruits are gathered for the purpose of seed production. They usually choose the second fruits from strong eggplant plants, letting them fully ripen until they become yellowish before picking. The traditional methods of seed bed preparation, sowing, germination, and transplanting have been handed down through generations, ensuring the continued success in growing robust and healthy crops.

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SAT SHIRO BHENO
(SAT SHIRANCHO BHENDO)

'Sat Shiro Bheno' or 'Sat Shirancho Bhendo' is a prominent vegetable crop in Goa, referred to as okra in English and Bhendo in Goan Konkani. It showcases distinct seven-sided ridges in light green or light-yellow shades with occasional brownish tones on the edges. 'Sat' in Konkani stands for seven, 'Shiro' or 'Shirancho' represents leafy greens or vegetables, while 'Bheno' or 'Bhendo' signifies a dish or preparation.

UNIQUENESS

Sat Shiro Bheno (Sat Shirancho Bhendo) is a unique vegetable crop of Goa and is being cultivated by following age-old traditional methods of cultivation. According to traditional farmers, the "Sat Shiro Bheno"okra variety is named "Satpani" because its first flower typically appears above the seventh leaf. It is famous for its texture, its longer length, flavourful and very nutritious. It is among the longest varieties of Okra in Goa.

RAW MATERIALS

Seeds

PRICE
Approx.
Rs. 40 to 50 per kg

CLASS OF GOODS
31

PROOF OF ORIGIN
19th Century



NO. OF FAMILIES INVOLVED
Approx.
450+ Goan families

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Ponda, Tiswadi, Sattari, Dharbandora, Pernem, Canacona, Sanguem and Bardez, Goa

METHODS OF PRODUCTION

The coastal climate of Goa, characterized by warmth, humidity, and consistency, creates optimal conditions for a variety of agricultural pursuits. Sandy loam and clay-soils are best suitable for its cultivation. Goan farmers have upheld the cultivation of the Sat Shiro Bheno variety across generations, maintaining traditional practices during both the kharif and rabi seasons.

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TALEIGAO VAYINGIM (TALEIGAO BRINJAL)

REGISTERED

Taleigao Brinjal or eggplant (Solanum melongena) is a culturally and economically significant agricultural crop belonging to the Solanaceae family, indigenously cultivated in the state of Goa. The variety derives its distinctive name and reputation from its primary geographical area of cultivation, Taleigao Village. Characterized by its exceptionally large, round structure, light purple skin, and dense, low-seeded flesh, this crop plays an integral role in traditional Goan cuisine including Bharit (a roasted, mashed gravy dish), Rava Fry (semolina-coated pan-fried slices), roasted preparations, and as a vital vegetable ingredient in the classic Goan festive stew, Khatkhate.

UNIQUENESS

It is visually distinctive for its massive size, round shape, and light purple skin. Renowned for its firm, fleshy texture with minimal seeds, it features a unique, mildly bitter flavor profile highly sought after in regional markets. Nutritionally, it offers an exceptionally high mineral content, particularly potassium, magnesium, calcium, and phosphorus, alongside balanced dietary fiber, which pairs with a robust structure to grant it an extended shelf life.

RAW MATERIALS

Seeds

PRICE
Approx.
Rs. 50 to 60 per brinjal

CLASS OF GOODS
31

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Natives of Taleigao village

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Taleigao Village, Tiswadi Taluka, North Goa

METHODS OF PRODUCTION

The production of Taleigao Brinjal begins by sowing seeds in raised nursery beds to grow healthy seedlings. After four weeks, the young plants are manually transplanted into meticulously prepared, fine-tilth fields heavily enriched with organic farmyard manure. Cultivators practice precise regular irrigation and vigilant crop monitoring to combat its high vulnerability to destructive bacterial wilt disease. The good climatic condition and soil with pH of 5.5 to 6.6 in the village gives the better result in production of Taleigao Brinjal.

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GOA HILARIO MANGO (MANGHILAR OR MANGILAR/MANGILAL)

REGISTERED

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.

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GOA KORGUT RICE

REGISTERED

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 (INGR14055), 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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GOA KAJU APPLE

The Goa Kaju Apple (cashew apple) is the fleshy, juicy, false fruit (accessory fruit) to which the kidney-shaped cashew nut is attached externally. Introduced to Goa by the Portuguese from Brazil during the 16th century, it has evolved into the official State Fruit of Goa and represents the vibrant soul of the Goan summer.

UNIQUENESS

Its sweet, filtered juice is celebrated as a completely natural and healthy beverage unique to the region. Most notably, this juice serves as the essential base for crafting Urrak and Feni, traditional Goan alcoholic drinks produced nowhere else. Beyond beverages, the fruit supports the rural economy by being processed into specialized local products like sweet chips and pickles.

RAW MATERIALS

Cashew Tree

PRICE
Approx.
Rs. 5000 per kg

CLASS OF GOODS
31

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
30,000+ farmers

TYPE OF GOODS
Agricultural

GEOGRAPHICAL LOCATION
Mapusa (North Goa) and Margao (South Goa)

METHODS OF PRODUCTION

Fully ripe fruits are handpicked immediately after dropping to ensure peak sugar content. The kidney-shaped cashew nut is manually detached from the apple base. Next, the fleshy fruits are gathered in a stone basin (kolmbi) and traditionally foot-stomped to extract the sweet juice. The first press yields Niro, a non-alcoholic beverage. The remaining juice undergoes natural fermentation before single-distillation into Urrack, and double-distillation to create Goa's iconic Kaju Feni.

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GOA MUSSARAT MANGO (MONSERRATE, MUSHARAD)

There are two types of Mussarat found in Goa i.e. one from south and one from North known as Monserrate de Bardez (Bardez Mussarat) and Monserrate de Salcete. (salcete mussarat). This indigenous agricultural variety from Goa is prized for its striking blood-red or deep orange skin when ripe, it features an exceptionally thick, fiberless, and vibrant pulp with a high pulp-to-stone ratio.

UNIQUENESS

It is an indigenous Goan mango variety highly prized for its striking deep blood-red or dark orange skin when fully ripe. It has an exceptionally thick, fiberless, and blood-red pulp with a high pulp-to-stone ratio. While less preferred as a fresh table mango due to its unique sweet-sour and slightly acidic flavor profile, it is universally recognized as the absolute best variety for making traditional Goan mango jam and sweet preserves, known locally as Mangaad.

RAW MATERIALS

Authentic Scions

PRICE
Approx.
Rs. 600 per dozen



NO. OF FAMILIES INVOLVED
Hundreds of traditional and commercial mango farmers

CLASS OF GOODS
31

TYPE OF GOODS
Agricultural

PROOF OF ORIGIN
1979

GEOGRAPHICAL LOCATION
Bardez Town, North Goa
and Salcete Town, South Goa

METHODS OF PRODUCTION

Propagation is conducted primarily using vegetative methods such as inarching (approach grafting) or veneer grafting onto hardy, native local rootstocks. The trees are traditionally cultivated across hilly areas and orchard plains containing characteristic well-drained, acidic laterite soils. After harvesting, fruits are bundled into wooden crates or layered under local hay beds to ensure uniform, natural ripening.

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FILED GIs



GOA COCONUT CARVINGS AND SHELL ITEMS

Goa Coconut Carvings and Shell Items are traditional, sustainable handicrafts meticulously crafted from the versatile coconut tree (Cocos nucifera), locally known in Goa as "Naal." This unique craft utilizes full coconuts, barren nuts, and hard coconut shells to produce a wide array of utility and decorative items. The product range features durable kitchenware and cutlery, including coconut mugs, forks, spoons, and traditional serving spoons. It also includes functional lifestyle accessories such as paper holders, planters, and vases, as well as decorative items like candle stands and Goa's traditional lamps (samai).

UNIQUENESS

Coconut carvings and shell items seamlessly blend ancient heritage with modern sustainability. Historically central to Goan kitchens through traditional tools like the davlo (spoon), these products offer a highly durable, insect-resistant alternative to plastic that can last over a century. Artisans exploit the soft central cellulose of the shell to achieve a uniquely smooth finish.

RAW MATERIALS

Coconut Shells, Saw, Chisels

PRICE
Approx.
Rs. 50 to 5,000 per item

CLASS OF GOODS
20

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
500+ artisans

TYPE OF GOODS
Handicrafts

GEOGRAPHICAL LOCATION
Parra Village, Bardez Taluka, North Goa

METHODS OF PRODUCTION

The traditional manufacturing process begins with selecting mature coconuts, draining the liquid, and removing the inner meat. Goan artisans then scrape away the outer husk and clean the inner shell walls using specialized scraping tools until a perfectly smooth texture is achieved. Next, the shell is marked with initial outlines and cut into functional geometric forms using a handsaw or band saw. Skilled artisans then deploy fine chisels, files, and pen blades to engrave detailed patterns or pierce intricate holes. Finally, the raw handicraft undergoes rigorous sandpaper smoothing, buffing, and synthetic varnishing to yield a durable, high-gloss finish.

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GOA SAUSAGES (CHORIZO / CHORIS)

Goa Sausages (Chorizo / Choris) are famous, spicy pork sausages that are quintessentially Goan and the pride of the region's cuisine. Fiery, tangy, and intensely flavorful, these perfectly balanced sausages are crafted from raw, fatty pork meat infused with local spices. It historically originated in Velha Goa (Old Goa) and the broader Salcete taluka (South Goa) during early Portuguese rule.

UNIQUENESS

Goan pork sausages are unique to Goa and everyone's favourite even when they are out far away from their motherland. Goa sausage is made of pork meat, vinegar, chilli, ginger, garlic and other spices which gives a fiery taste to the sausage. It is very popular amongst the locals amongst Christian communities. The deep red sausage balls are mostly known to be eaten in a simple pao bread. It is quick and delicious street food.

RAW MATERIALS

Pork Meat, Local Spices, Ground Hot Chilli Peppers, Palm Vinegar, Fen

PRICE
Approx.
Rs. 375 to 400 for a small 200g pack

CLASS OF GOODS
29

PROOF OF ORIGIN
19th Century



NO. OF FAMILIES INVOLVED
Approx.
210 artisans across 22 villages

TYPE OF GOODS
Food stuffs

GEOGRAPHICAL LOCATION
Salcete taluka, South Goa

METHODS OF PRODUCTION

The process begins with large chunks of boneless pork that are sliced or chopped and heavily salted. This meat is then sun-dried for one to two days. Afterward, it is thoroughly marinated in a potent mixture of local spices, ground hot red chillies, palm vinegar, and feni (a traditional local liquor). The seasoned meat is kept pressed under a heavy weight for 24 to 48 hours before being stuffed into dried cattle casings. Finally, the sausage links are either sun-dried or slow smoked over a traditional fireplace for 8 to 12 hours.

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GOA KAAVI ART

Kaavi is a soil art or clay art. kaavi is the local konkani name for red soil pigment which is the only red colour used in the murals. The kaavi practiced in Goa is executed with soil from specific regions of Goa where the soil is soft and malleable for the execution of the art and the same is abundantly available across the State. The favorable soil (kaavi pigments) and relevant climatic conditions of Goa are the main constituents, which supports its spread in the entire State and thus popularity.

UNIQUENESS

One can say that the kaavi art in Goa is uniquely Goan as it appears to have influenced other kaavi art renderings in the neighbouring States of Maharashtra and Karnataka. Kaavi art is unique as the process and materials are indigenous. This is the only art form where layers are made, and the pattern is then etched out. Kaavi is a sacred way of creating a visual aesthetic in a space-one does not see it made just anywhere. It also therefore defines the sacred space. Temples, shrines and also some Churches of Goa have had Kaavi art as a form of decoration to highlight these sacred spaces.

RAW MATERIALS

Seashells, Water River Sand, Red Laterite Mud, Jaggery

PRICE
Approx.
Rs. 4000+

CLASS OF GOODS
16, 20

PROOF OF ORIGIN
450 years old



NO. OF FAMILIES INVOLVED
Few artisans across Goa

TYPE OF GOODS
Handicrafts

GEOGRAPHICAL LOCATION
Bardez and Pernem sub-districts, North Goa

METHODS OF PRODUCTION

The production of Goan Kaavi Art utilizes a fresco-like, subtractive etching technique. Artisans first apply a smooth base layer of white plaster made from fermented shell-lime, river sand, and jaggery to a wall. Next, a wet, butter-like paste of kaav, a natural maroon-red pigment derived from local laterite soil, is spread over the base. While this red layer remains damp, the artist uses sharp steel bodkins or stencils to carefully scrape away the design, revealing the stark white plaster underneath.

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GOA GHUMAT

Goa Ghumot is a traditional Goan membranophone instrument crafted from an earthenware mud pot featuring two distinct openings. Its larger mouth is covered with a goat-skin membrane, which acts as the main contributor to the instrument's resonant acoustics, while a smaller opening is left uncovered. Musicians play it by suspending it around the neck or waist, striking the membrane with one hand to create vibrations. Meanwhile, the other hand opens and closes the smaller opening to control air pressure and regulate the internal resonant column. This technique produces three unique traditional tones depending on strike position and hand placement: Ghum, Taat, and Dhap.

UNIQUENESS

The Ghumat is one of those rare musical instruments which are made from mud. It is a unique instrument of which there is no comparable in the world for its sound and rhythm. Ghumat is a folk instrument of the primitive tradition and is considered as a symbol of Goan identity.

RAW MATERIALS

Clay, Goat Skin, Natural Coir Ropes

PRICE
Approx.
Rs. 600 to 3,500

CLASS OF GOODS
15

PROOF OF ORIGIN
1000 years old



NO. OF FAMILIES INVOLVED
Handful of traditional potters

TYPE OF GOODS
Handicrafts

GEOGRAPHICAL LOCATION
Bicholim (North Goa),
Zambaulim (South Goa)

METHODS OF PRODUCTION

The Goa Ghumot is handmade by crafting an asymmetric, pumpkin-shaped clay pot on a wheel with two opposite openings. After being tapped to remove air pockets, the pot is sun-dried and kiln-fired for acoustic resonance. Traditionally covered with monitor lizard skin, artisans now ethically stretch wet goat skin across the larger mouth, securing it tightly with coir ropes and banana fibers. Once fully dried, the membrane is lightly warmed over embers before performances to tighten the skin and maximize its distinct, resonant tones.

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GOA URRACK, URRACCA OR URAQ

Urrak (also spelled Uraq or Urracca) is Goa's legendary, highly seasonal alcoholic beverage. It is made from the very first single distillation of fermented cashew apple juice. It has a cloudy appearance, a fresh fruity character, and lower alcohol content of about 14–16% ABV. Urrak is closely associated with Goa's cashew harvest and is traditionally enjoyed as a refreshing summer drink.

UNIQUENESS

Unlike its stronger, double-distilled cousin Feni, Urrak is much lighter, fruitier, and serves as Goa's quintessential summer refresher. Because it is unfiltered and contains fruit sediments, it has a very short shelf life and disappears completely when the monsoon rains arrive.

RAW MATERIALS

Riped Cashew Apples

PRICE
Approx.
Rs. 150 to 300 per liter

CLASS OF GOODS
33

PROOF OF ORIGIN
1976



NO. OF FAMILIES INVOLVED
1000s of local distilling families across Goa

TYPE OF GOODS
Manufactured Goods

GEOGRAPHICAL LOCATION
Pernem (Fakir Phata & Patradevi), North Goa

METHODS OF PRODUCTION

Naturally fallen ripe cashew apples are hand-picked, crushed/stomped to extract juice (niro), naturally fermented in earthen or plastic vats without external yeast, and single-distilled via a traditional copper pot still (bhatti).

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GOAN SWEET DODOL

Goan Sweet Dodol is a traditional, dark-brown confectionery celebrated for its gelatinous, chewy texture and rich, aromatic flavor. Crafted from local black coconut jaggery (pyod), fresh coconut milk, and rice flour, this authentic Goan delicacy offers a deep, caramel-like sweetness with distinct nutty undertones. Slow cooked to a glossy sheen without artificial preservatives, it is a staple during festive celebrations like Christmas.

UNIQUENESS

Goan Dodol stands out for its unique blend of sweet Goan Pyramid Jaggery and rich, creamy fresh coconut milk. Thickened with rice flour, this authentic festive delicacy achieves a signature gooey, pudding-like texture that melts in the mouth. While recipes vary in ingredient ratios, the ultimate goal remains consistent: delivering a deeply satisfying, ultra-creamy dessert with a distinctively rich, coconutty flavor profile.

RAW MATERIALS

Coconut, Ground Rice, Jaggery (Palm), Salt

PRICE
Approx.
Rs. 200 to 500 for 500g

CLASS OF GOODS
30

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Approx.
100+ Bakers and Confectioner

TYPE OF GOODS
Food stuffs

GEOGRAPHICAL LOCATION
Mapusa (North Goa), Margao & Salcete Villages (South Goa), Panaji & Fontainhas (Central Goa)

METHODS OF PRODUCTION

Goan Dodol is made by extracting thick milk from fresh coconuts and mixing it with melted pyod (local black coconut jaggery) and fine rice flour. This mixture is poured into a large copper vessel called a bhan and stirred continuously over a wood-fired clay stove. As it slow-cooks, artisans stir for hours to prevent burning. Coconut oil releases, giving the sweet a glossy sheen. Once it thickens into a sticky, gelatinous mass, it is cooled and sliced.

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GOA KUNBI SAREE & FABRICS

Goa Kunbi Saree & Fabrics are a treasured cultural heritage, characterized by their striking geometric, coarse checkered patterns in deep earthy tones like red, yellow, and blue. Woven from 100% durable cotton, this traditional handloom textile features a distinctively dense weave and a broad border. Historically worn by the indigenous Kunbi community for agriculture, it offers high breathability and structural strength. Modern revivals preserve these geometric motifs across contemporary sarees and running fabrics, blending rustic tribal utility with delicate, breathable elegance.

UNIQUENESS

The uniqueness of the Goa Kunbi Saree & Fabrics lies in its stark, rustic simplicity. Originally woven for indigenous agrarian women, it features bold, geometric checkered patterns dyed in earthy reds, yellows, and blues. Handloomed from coarse yet breathable cotton, it features a broad, unadorned border and an incredibly lightweight structure built specifically to withstand intense coastal humidity.

RAW MATERIALS

Cotton Yarn, Natural Dyes, Rice Starch

PRICE
Approx.
Rs.2500 to 10,000

CLASS OF GOODS
24, 25

PROOF OF ORIGIN
Medieval Period



NO. OF FAMILIES INVOLVED
Approx.
45 to 50 weavers

TYPE OF GOODS
TEXTILES

GEOGRAPHICAL LOCATION
Selaulim Dam, South Goa

METHODS OF PRODUCTION

The production of Goa Kunbi Saree & Fabrics relies on pit looms or frame looms using 100% pure cotton yarn. The yarn is pre-dyed in earthy tones before being hand-stretched onto the loom. Weavers use a two-shuttle weaving technique to interlace threads, creating the signature dense, geometric checkered pattern and plain, broad borders. It requires zero chemical sizing, keeping it soft.

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AGARACHE MITH (GAUNTHI MEETH OR LOAL SALT)

Goa Agarache Mith, also known as Gaunthi Mith, is a traditional form of solar salt from Goa. It is naturally produced and harvested from salt pans using age-old solar evaporation techniques. It is the ancient art of solar salt production carried out by traditional salt makers, locally known as Mitkaar from Goa. For centuries, the salt pans of Goa (mitache agor] have produced solar salt or gaunthi mith. Goans used Agarache Mith for everything from cooking to disinfecting wells in agriculture as a preservative healing a sore throat, bathing, cleaning, and even construction.

UNIQUENESS

Agarache mith is Goan traditional salt unique for its artisanal solar evaporation in coastal salt pans. Free from chemical processing, this unrefined salt retains essential trace minerals like magnesium, calcium, and potassium, alongside natural iodine. Its coarse texture and robust flavor profile make it irreplaceable in authentic Goan recipes and food preservation. Beyond culinary value, its eco-friendly production sustains coastal biodiversity by providing vital bird habitats and prevents regional flooding.

RAW MATERIALS

Sea Water



PRICE
Approx.
Rs. 50-100 per kg

CLASS OF GOODS
30

PROOF OF ORIGIN
Ancient

NO. OF FAMILIES INVOLVED
Approx.
75+ active traditional salt farmers (Mittkars)

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Agarvado, Pernem Taluka, North Goa

METHODS OF PRODUCTION

Traditional Goa salt production relies on solar evaporation and takes place in three seasonal phases. From November to December, workers drain, clean, and level the salt pans, constructing mud embankments and water channels to manage seawater flow. Between January and May, seawater evaporates under heat and wind, and laborers manually rake and store the resulting salt crystals. Production halts completely from June to October, as heavy monsoon rains inundate the pans and make them unusable.

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GOA BRASS AND COPPER CRAFTS

Goa's brass metal crafts are a stunning blend of artistry, tradition, and cultural symbolism, shaped by centuries of craftsmanship and diverse influences. The brass metal craft in Goa is typically practiced by kansara community families who have inherited the skills over generations. Unlike sheet metal work, this involves casting brass into molds, followed by meticulous finishing and engraving.

UNIQUENESS

The hallmark of Goan brassware is its detailed engravings. Artisans meticulously carve intricate patterns and motifs into the brass, creating beautiful and elaborate designs. Common motifs include floral patterns, geometric shapes, and depictions of deities and scenes from mythology. Many brass items are used in religious ceremonies and rituals. Lamps, for instance, hold significant spiritual value and are often lit during festivals and important events.

RAW MATERIALS

Metals & Alloys, Molding Materials, Fine River Sand

PRICE
Approx.
Rs.1000 to 10,000
(depends on size and work)

CLASS OF GOODS
6

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Families of the ancestral Kansara community

TYPE OF GOODS
Handicrafts

GEOGRAPHICAL LOCATION
Mapusa, Sanquelim (Sankhali), Bicholim municipal towns, North Goa district of Goa

METHODS OF PRODUCTION

The traditional production method of Goa's Brass and Copper Crafts, practiced by the generational Kansara community, relies on sand casting and sheet-metal forging. For brass items like Samai lamps, artisans pack a fine sand-and-clay mixture around a master pattern to create molds into which molten brass is poured. For utilitarian copperware, pure metal sheets are measured, sheared, edge-welded, and meticulously hand-hammered to harden the structure. Once cooled, the raw pieces are refined on rotational lathes. Finally, craftsmen hand-chisel intricate floral and mythological motifs directly into the surface, polishing the finished metal with an acidic tamarind-and-sand slurry.

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GOA COCONUTS

The coconut is one of Goa's most ancient and culturally significant agricultural products. For over a millennium, coconut palms have defined Goa's landscape, influenced livelihoods, shaped culinary traditions, and played an essential role in rituals and the maritime economy. Goa coconuts refer to the locally cultivated Cocos nucifera varieties that flourish in the state's unique coastal ecosystem. They are highly valued for their robust flavor, elevated oil content, and versatility in both cuisine and traditional practices.

UNIQUENESS

Goa Coconut is renowned for its distinctive qualities, setting it apart from coconuts grown elsewhere. It features a notably thick kernel and is prized for its high oil content, clean natural color, and superior breakability. Its long shelf life is attributed to the traditional sun-drying process, while the sensory profile, marked by a rich aroma, mild sweetness, and subtle mineral notes, directly reflects the coastal-lateritic soils of Goa and the region's time-honored agricultural techniques.

RAW MATERIALS

Seeds, River Silt & Compost, Organic fertilizer

PRICE
Approx.
Rs. 60 to 70 per piece

CLASS OF GOODS
31

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Approx.
15,000 to 18,000 farmers

TYPE OF GOODS
Agriculture

GEOGRAPHICAL LOCATION
Salcete, Canacona, and Sanguem, South Goa and Bardez, Bicholim, and Pernem, North Goa

METHODS OF PRODUCTION

The traditional coconut farming system of Goa is built upon ancestral knowledge, organic inputs, climatic adaptation, and sustainable soil management. From seed selection to harvesting, every stage reflects environmental harmony and cultural identity giving Goa coconuts their unique quality, thick kernels, aromatic oil, and long shelf life. The local farmers follow low-chemical, generational farming traditions, relying on organic manure such as cow dung, composted coconut leaves, seaweed, and fish waste. Irrigation often comes naturally from monsoon rainfall and coastal water tables. This results in chemical-free nuts with high natural purity and distinct flavour.

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GOA SALT

Traditional salt of Goa locally called Mitchem Lonn or Agorchem Lonn is naturally produced through age-old methods of solar evaporation practiced in the coastal khazan lands of Goa for centuries. The salt is harvested from shallow pans known as agors, managed by the traditional salt-making community known as the Agorkars. 'Goa Salt' has long been an essential cultural element in Goan households, deeply embedded within the state's culinary, preservation, and ritual practices. Its presence extends beyond mere seasoning, forming part of a broader coastal food tradition shaped by the region's maritime ecology and agrarian rhythms.

UNIQUENESS

Adauri is unique for its airy, porous texture created by black gram proteins and fermented ash gourd, resulting in a light yet firGoa salt owes its uniqueness to the historic Khazan ecosystem, where tidal flows, clay-lined pans, and mineral-rich estuarine soil produce natural greyish-white crystals. Extracted purely through traditional solar evaporation without chemical additives, its irregular, moist texture delivers a mild, earthy flavor and distinctive oceanic aroma. Deeply embedded in Goan culture, it serves as a crucial element in daily cooking, festive delicacies, and traditional feni-making, establishing an irreplaceable culinary, historical, and ecological heritage.ns and festive traditions, symbolizing both sustenance and culinary skill.

RAW MATERIALS

Wooden rake, scraper, Iron spade

PRICE
Approx.
Rs. 40 to Rs. 100 per 100g



NO. OF FAMILIES INVOLVED
Natives of Goa

CLASS OF GOODS
30

TYPE OF GOODS
Food stuffs

PROOF OF ORIGIN
1500-2000 years old

GEOGRAPHICAL LOCATION
Khazan Wetlands, Ribandar (North Goa)

METHODS OF PRODUCTION

Goa salt is produced through a traditional solar evaporation process in coastal salt pans. Production begins after the monsoon by clearing silt, repairing clay pan floors, and applying a lime wash. Sluice gates open to let tidal water into reservoirs, where sediment settles. The clear brine moves to evaporation pans to concentrate via sun and wind. Once highly concentrated, it flows into shallow crystallizer pans where salt crystals form, are lightly raked, manually harvested, sun-dried, and stored.

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GOA RECHEADO MASALA

Recheado Masala of Goa is a vinegar-based, bright red, spicy-tangy paste traditionally used for stuffing and marinating fish, especially mackerel, pomfret and sardines. The masala is characterized by a smooth, thick, glossy paste texture, prepared exclusively with dried red chillies, aromatic spices, ginger, garlic and Goan coconut/toddy vinegar, without the addition of water. Recheado Masala is a heritage Indo-Portuguese Goan condiment, developed within Catholic households and now considered a symbol of Goan culinary identity.

UNIQUENESS

Goa Recheado Masala is India's only spice mix designed specifically for stuffing whole fish. Ground exclusively with local coconut/toddy vinegar, this vibrant red, oil-free paste features a sharp sweet-sour-hot flavor. Deeply tied to Goan Catholic household heritage and coastal fishing traditions, the high tropical humidity naturally enhances its oil release, glossy finish, and long-lasting preservation.

RAW MATERIALS

Warm Spices, Garlic, Ginger, Onions, Sea Salt, Tamarind, Palm Jaggery

PRICE
Approx.
Rs. 90 to 300 for
100- 200g commercial pack

CLASS OF GOODS
30

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
Hundreds of families

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Margao, Salcete (South Goa),
Tiswadi (Central Goa)

METHODS OF PRODUCTION

The production of Goa Recheado Masala begins with selecting, sorting, and cleaning dried red chillies, which are then soaked in local Goan coconut or toddy vinegar. Fresh ginger, garlic, and whole spices are prepared, lightly crushed, and ground together while adding more vinegar. The mixture is finely balanced using salt, jaggery, and optional tamarind or kokum. After a final grind into a smooth, glossy paste, it is transferred to earthen or glass containers to rest and mature before final storage.

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GOAN DOCE

Goan Doce is a heritage sweet of Goa, focusing on its festive role, Portuguese-Goan roots, and labor-intensive preparation. It is one of Goa's oldest and most traditional Christmas sweets which is always a festive favourite. It is a Goan sweet that requires very few ingredients but a lot of patience and tremendous amount of stirring. The end result is a simple sweet that still ends up getting consumed too soon. It is also available in the local market throughout the year.

UNIQUENESS

Goan Doce stands out as a unique heritage sweet because of its distinct chana dal and fresh coconut base, entirely avoiding the milk or khoya common in other Indian confections. Its labor-intensive preparation requires hours of patient, community-driven stirring in traditional copper vessels to achieve a glossy finish. Serving as a cultural emblem for weddings and festive occasions, this authentic sweet uniquely offers excellent longevity without needing refrigeration.

RAW MATERIALS

Chana Dal, Coconut, Sugar, Ghee, Salt, Cardamom Powder

PRICE
Approx.
Rs. 600 to 700 per kg

CLASS OF GOODS
30

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
1000+ Families

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Mapusa and Panaji, North Goa

METHODS OF PRODUCTION

Goan Doce is produced by first soaking and boiling chana dal until tender, then grinding it into a smooth paste. Freshly grated coconut is also finely ground. Both pastes are combined in a heavy pan with sugar and cooked on low heat, stirring continuously for an hour until thick. Finally, cardamom and ghee are mixed in before the hot dough is leveled on a greased tray and cut into diamond shapes.

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GOAN PAO/POIE/UNDO

Goan breads are traditionally baked in wood-fired ovens (fornos) by Podars, giving them a signature smoky flavor and crust. Goan Pao - The most common daily staple; small, soft, fluffy square or oval rolls made from refined flour with a light crumb. Goan Poie - A healthier, round, flat whole-wheat disc with an inner pocket. It features a slightly sour, chewy texture and often substitutes for chapati. Goan Unddo (Undo) - Known as "hard bread," this rustic, refined-flour roll has a dense interior and a hard, crumbly shell.

UNIQUENESS

Goan Pao, Poie, and Undo are unique culinary staples that seamlessly blend centuries-old Portuguese baking legacies with local Goan ingredients and techniques. These breads serve as distinct symbols of heritage, each defined by a unique texture: the soft, fluffy Pao balances fiery curries; the smoky, wood-fired Poie offers a rustic heritage flavor; and the round, hard-crusted Undo provides a robust crunch that preserves its form during hearty meals. Together, they create a diverse breadbasket unmatched anywhere else in India.

RAW MATERIALS

Maida, Whole Wheat Flour (Atta), Sur (Local Coconut Toddy), Water, Sea Salt, Sugar, Fat

PRICE
Approx.
Rs. 5 and 10

CLASS OF GOODS
30

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
700 to 800 bakeries

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Fontainhas (Panaji's Latin Quarter), North Goa

METHODS OF PRODUCTION

Traditional Goan bread production relies on handmade dough, natural leavening, and traditional wood-fired clay ovens (fornos). Bakers (poders) mix flour, water, and yeast, historically using local coconut toddy for fermentation. After the initial rise, the dough is punched and shaped into distinct varieties: Pao into soft cubes, Poie into flat whole-wheat discs rolled in wheat bran, and Undo into small round balls. Crucially, they are baked sequentially in a single oven. The highest blast of heat puffs the hollow Poie in two minutes, followed by the softer Pao, while the declining warmth slowly bakes the Undo to achieve its signature crunchy, brittle crust.

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GOA MUGDYACHI SAARAN (VHIRANCHE SAARAN / ZHADU)

The Goa Mugdyachi Saaran (also locally known as Vhiranche Saaran or shiranche Saaran) is a traditional, entirely handcrafted eco-friendly household broom. It is composed of a tightly bound bundle of 100 to 120 strong, natural midribs harvested from mature coconut palm leaflets (ohiri). The finished artisanal broom features a distinctive rigid handle structure and a beautifully aligned, spread-out sweeping brush, weighing approximately 250 to 400 grams with a standard length of 0.90 to 1.2 meters.

UNIQUENESS

The Goa Mugdyachi Saaran is a 100% bio-based, zero-waste broom handcrafted entirely from coconut palm materials. Unlike synthetic alternatives, its distinctive rigid handle is bound traditionally using natural coir rope from coconut husk fiber, completely avoiding plastics. Its exceptionally resilient coconut midrib strands withstand both wet and dry surfaces, providing superior, all-weather durability that embodies Goan rural heritage.

RAW MATERIALS

Coconut Leaf, Coconut Husk, Rope

PRICE
Approx.
Rs. 50 to 100 per piece

CLASS OF GOODS
21

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Approx.
50 to 100 active household artisans

TYPE OF GOODS
Handicrafts

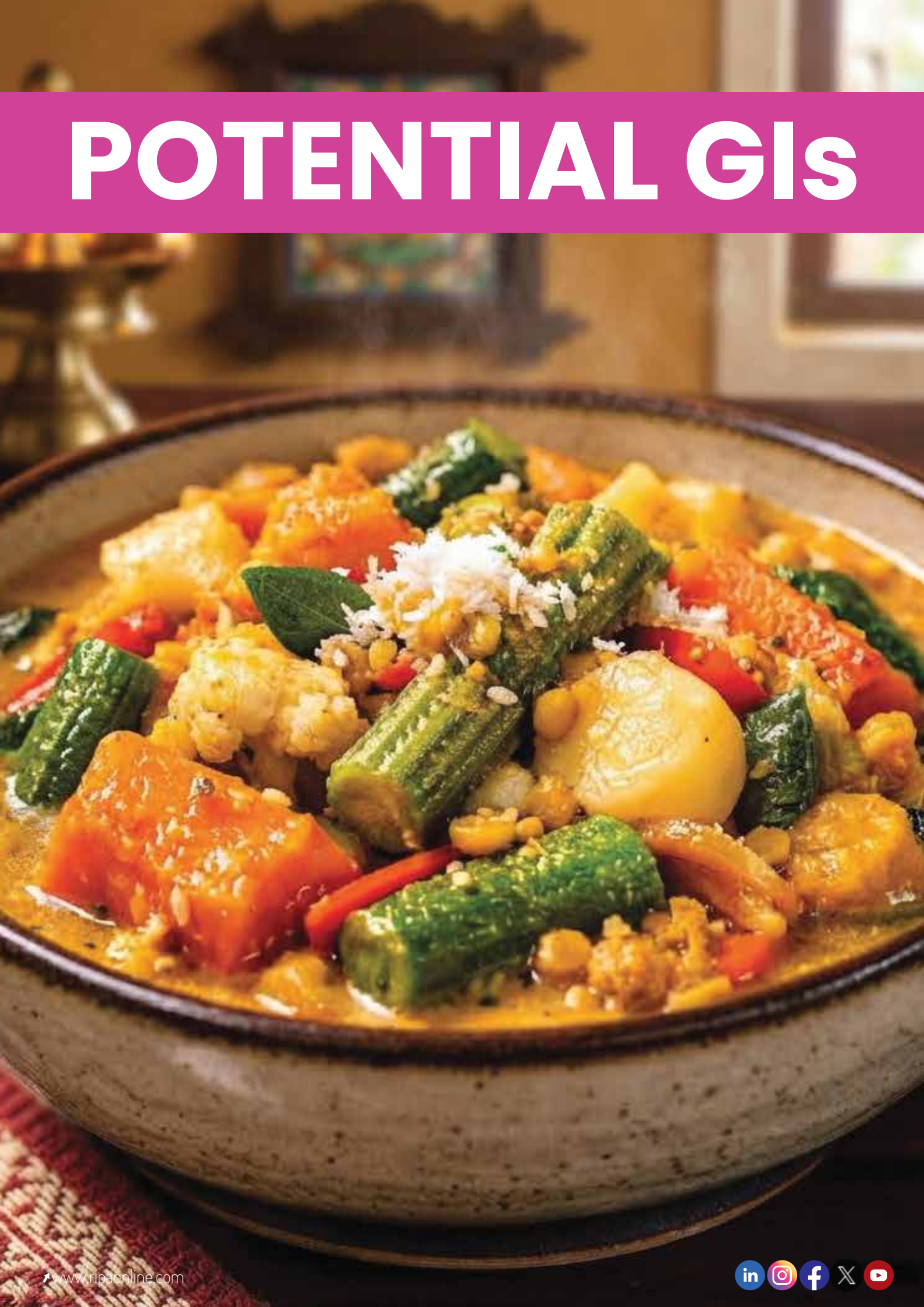
GEOGRAPHICAL LOCATION
Siolim Village, Bardez, North Goa

METHODS OF PRODUCTION

The Goa Mugdyachi Saaran is produced by manually harvesting mature coconut palm fronds. Artisans meticulously strip individual leaflets with a blade to extract the central midribs (vhir), which are then sun-dried to enhance strength. Finally, 100 to 120 aligned midribs are bundled and tightly wound into a rigid handle using natural coir rope from coconut husk fiber.

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POTENTIAL GIs



BALCHAO

Balchão is a fiery, sharp, and pickle-like Goan seafood condiment with strong Portuguese influences. It primarily features fresh prawns or fish preserved in an intense, deep-red paste made from ground Kashmiri chilies, warm spices, garlic, and ginger. Cooked entirely in oil and traditional Goan coconut vinegar without water, it offers a distinct balance of high acidity, intense heat, and a hint of sweetness. It serves as a long-lasting savory preserve, typically enjoyed in small portions alongside steamed rice or local breads.

UNIQUENESS

Balchão is unique because it blends Portuguese pickling methods with vibrant Goan spices. Unlike typical curries, it uses an oil-and-vinegar base without water, allowing it to be preserved like a hot pickle. Its distinct profile combines intense Kashmiri chili heat, sharp coconut vinegar tang, and a deep umami undertone derived from traditional dried shrimp paste.

RAW MATERIALS

Prawns, Fishes, Spices

PRICE
Approx.
Rs. 200 to 500 for 500g

CLASS OF GOODS
29

PROOF OF ORIGIN
16th Century



NO. OF FAMILIES INVOLVED
Approx.
1000+ families

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Sangolda, Bardez sub-district and Panaji, North Goa

METHODS OF PRODUCTION

The production of Balchão follows a precise, water-free preservation method. First, fresh prawns or meats are salted and flash-fried in oil to strip away all moisture, ensuring a long shelf life. Next, Kashmiri chillies and warm whole spices are ground exclusively with local Goan coconut vinegar into a smooth, fiery paste. Finely chopped onions are deeply caramelized in oil, before the spice paste is simmered inside. Finally, the fried proteins, sugar, and dried shrimp paste are combined and slow cooked until the oil completely separates and floats to the top.

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KHATKHATE

Goan Khatkhate is a traditional, nutrient-dense mixed vegetable stew native to the Konkani Hindu community. The word Khatkhate literally translates to "to boil". It is typically prepared without any oil, onions, or garlic, serving as a staple during festivals like Ganesh Chaturthi. It features a combination of at least five distinct seasonal vegetables, lentils, and fresh coconut, accented by the distinctive aroma of local Teppal (Sichuan pepper) berries. Khatkhate is deeply tied to Goan temple kitchens and festive rituals. It is traditionally cooked as the centerpiece feast offering to Lord Ganesha during Ganesh Chaturthi.

UNIQUENESS

Goan Khatkhate is a culinary anomaly that stands out as one of the oldest, purely indigenous vegetarian legacies in a region otherwise famous for Portuguese-influenced, meat-heavy, and vinegar-soaked dishes. Unlike dishes like Balchão or Vindaloo, which rely on ingredients brought by the Portuguese (like vinegar and heavily imported chilies), Khatkhate belongs to the ancient, indigenous Saraswat Brahmin and Hindu communities of the Konkan coast.

RAW MATERIALS

Seasonal Vegetables, Toor Dal, Coconut, Teppal Berries

PRICE
Approx.
Rs. 250 to 400 per thali

CLASS OF GOODS
29

PROOF OF ORIGIN
Several Centuries Old



NO. OF FAMILIES INVOLVED
Natives of Goa

TYPE OF GOODS
Food Stuffs

GEOGRAPHICAL LOCATION
Pernem, Bicholim, and Sattari Taluka, Konkan region, North Goa

METHODS OF PRODUCTION

Goan Khatkhate is produced through an entirely water-based, oil-free slow-boiling process. First, hardy roots like elephant foot yam, taro, and sweet potato are simmered alongside corn and drumsticks in a large pot. Once tender, cooked toor dal is stirred in to provide a thick, protein-rich base. A smooth, unroasted paste of freshly grated coconut and Kashmiri chilies is added for color and body. Finally, the stew is seasoned with local jaggery, sour kokum, and crushed Teppal berries, then simmered until thoroughly fused.

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GOAN CHITARI ART

Goan Chitari Art is a 300-year-old traditional wooden craft rooted in Cuncolim, South Goa. Derived from the Konkani word chitarop, meaning "to paint," this endangered art involves freehand painting on local woods like mango and jackfruit. Artisans use a vibrant palette of red, yellow, and green to create striking geometric shapes, twin floral patterns, and parakeet motifs. Essential to Goan Hindu rituals and wedding gifts, the art adorns low stools (paats), festive altars (makhars), and handcrafted traditional toys.

UNIQUENESS

Goan Chitari Art is unique for transforming local mango and jackfruit wood into sacred, functional items via freehand painting. Survived through centuries of colonial rule, this 300-year-old craft relies on a bold, high-contrast palette of natural red, yellow, and green pigments. Its unchanging visual vocabulary is defined by signature symmetrical motifs of twin parakeets or flowers. Sealed with a glossy natural lacquer, these vibrant pieces are irreplaceable components of Goan Hindu rituals, wedding gifts, and festive celebrations.

RAW MATERIALS

Wood, Natural binding gums, Mineral pigments, Sealing lacquers

PRICE
Approx.
Rs. 500 to over 15,000

CLASS OF GOODS
16,20

PROOF OF ORIGIN
300 years old



NO. OF FAMILIES INVOLVED
Approx.
70 to 80 artisans

TYPE OF GOODS
Handicrafts

GEOGRAPHICAL LOCATION
Cuncolim, South Goa

METHODS OF PRODUCTION

The production of Goan Chitari Art begins by cutting and seasoning native woods like mango or jackfruit. Artisans shape the wood into structural objects using hand tools and apply a dark base coat. Next, they execute fine freehand painting directly onto the surface without sketches or stencils. Using handmade brushes, they apply bold red, yellow, green, and white lines to depict signature twin parakeets or floral motifs. Finally, a protective glossy lacquer or varnish finish is applied.

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CROCHET CRAFT OF GOA

The Crochet Craft of Goa is a historic and intricate textile art tradition brought to the region by Portuguese missionaries and nuns in the 15th century. What began as a domestic craft practiced primarily within affluent Christian households has evolved into a prominent cottage industry and a crucial source of livelihood for women across Goan villages.

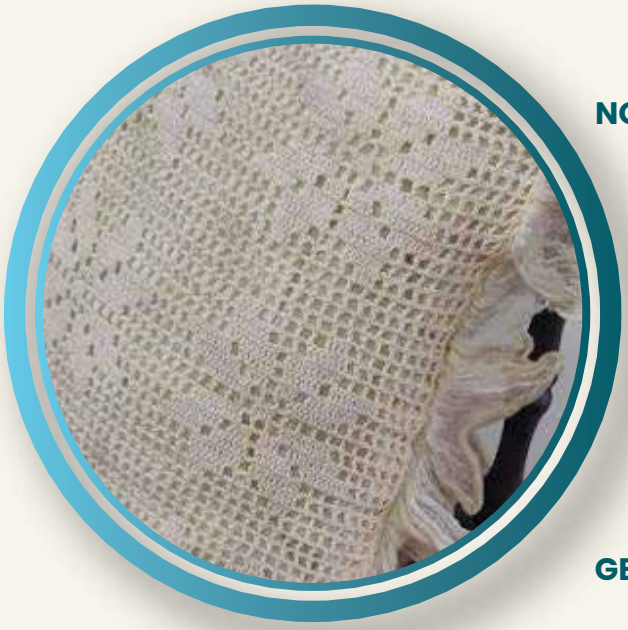
UNIQUENESS

The Crochet Craft of Goa uniquely blends European lace techniques with coastal Indian aesthetics. Introduced by Portuguese missionaries, it features distinct regional motifs like symmetry-driven mandalas and textured pineapple stitches. Unlike standard mass-produced lace, Goan crochet relies on intricate hand-hooking with ultra-fine cotton threads, traditionally preserved as family heirlooms in a bride's wedding trousseau (dennem). Today, this vibrant cottage industry empowers rural women, transforming delicate domestic coasters into modern resort wear and massive community art installations.

RAW MATERIALS

Threads, Steel Hooks

PRICE
Approx.
Rs. 120 to 400 (Small Souvenirs)



NO. OF FAMILIES INVOLVED
Fewer than 100 formally registered master artisans

CLASS OF GOODS
26

TYPE OF GOODS
Handicraft

PROOF OF ORIGIN
15th Century

GEOGRAPHICAL LOCATION
Panjim and Madgaon villages in the state of Goa

METHODS OF PRODUCTION

The Crochet Craft of Goa relies on precise hand-hooking techniques using single, continuous cotton or silk threads. Artisans use slender steel or bamboo crochet hooks to loop yarn through existing stitches, building patterns without a loom. Production begins with charting distinct geometric or mesh-like filet grids on paper. Makers systematically create interlocking loops, switching thread colors to build textured shell or pineapple motifs. Final pieces undergo strict washing, blocking, and stretching over wooden frames to lock the delicate shapes permanently into place.

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AZULEJOS TILE ART GOA

Azulejos Tile Art in Goa is a stunning 500-year-old tradition of hand-painted, tin-glazed ceramic tilework brought by the Portuguese in the 16th century. Derived from the Arabic word al-zulayj (meaning polished stone), this classic Iberian art form evolved beautifully in the coastal state. Goan artisans took the classic European cobalt blue-and-white layouts and fused them with indigenous stories, creating a distinct visual language found on local nameplates, church walls, and heritage mansions.

UNIQUENESS

Goa's Azulejos tile art uniquely fuses 16th-century Portuguese tin-glazed ceramic techniques with vibrant Indian sensibilities. While European originals strictly feature religious themes in cobalt blue, Goan tiles incorporate local elements like tropical coconut palms, local fauna, and folk festivals. Modern iterations embrace a warm palette of yellows and greens alongside classic blue. A defining modern hallmark is the integration of legendary artist Mario Miranda's humorous caricatures, turning architectural tiles into a distinct, living record of Goan village culture.

RAW MATERIALS

Clay blocks, Metallic oxide mineral powders, Organic water-soluble gums and glues

PRICE
Approx.
Rs.270 to 300 per tile

CLASS OF GOODS
26

PROOF OF ORIGIN
500 year old



NO. OF FAMILIES INVOLVED
Approx.
15 to 30 master artisans

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
Panaji, North Goa

METHODS OF PRODUCTION

Goan Azulejos production begins with shaping raw clay into tiles, which undergo an initial biscuit firing. Next, artisans dip the hardened tiles into an opaque, white tin-based glaze. Using freehand strokes or stencils, they paint intricate local motifs directly onto the wet surface with vibrant metallic oxide pigments. A final firing at 1200°C permanently vitrifies the glaze, melting the colors into the glass layers to create a glossy, weatherproof, and fade-resistant finish perfectly suited for tropical monsoons

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GOA KASTHAKARI WOOD CARVING

Goa Kasthakari Wood Carving is a traditional, manually sculpted handicraft deeply rooted in Goan architectural, religious, and domestic heritage. The craft represents a unique aesthetic synthesis, seamlessly fusing European (primarily Portuguese) religious iconography and furniture silhouettes with indigenous Indian craftsmanship and local decorative sensibilities. Historically preserved and executed by the ancestral Suthar, Badhai, and Chari artisan communities, these products range across structural architectural elements, interior fittings, and independent functional lifestyle objects. This diverse catalog includes highly ornate church altars, temple structures, detailed roofing systems, intricately carved doors, windows, decorative mirrors and utility boxes.

UNIQUENESS

Goa wood craft uniquely synthesises European Catholic aesthetics with indigenous Hindu craftsmanship. Crafted from local teak and rosewood, this art forms the backbone of Indo-Portuguese furniture and grand church altars. Master artisans seamlessly blend Western architectural frameworks with traditional Indian motifs like grapevines and lotus flowers. Additionally, the craft spans from exquisite gold-leaf gilded cathedral installations to vibrant, hand-painted wooden performance masks, preserving centuries of syncretic cultural heritage.

RAW MATERIALS

Teak wood, Iron nails, Sandpaper sheets, Chalk paste, Gold-leaf foil, Acrylic paint

PRICE
Approx.
Rs. 100 to over 1,00,000 depending on the complexity

CLASS OF GOODS
20

PROOF OF ORIGIN
15th Century



NO. OF FAMILIES INVOLVED
Approx.
70 to 90 master artisans

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
Demani ward, Cuncolim village, South Goa

METHODS OF PRODUCTION

Artisans select seasoned local teak or rosewood, cutting it into workable blocks. Master craftsmen sketch intricate designs directly onto the timber, chiseling away layers using traditional hand tools to create deep, three-dimensional reliefs. For furniture and altars, surfaces are smoothed with sandpaper and coated in rich wood stain or pure gold-leaf gilding. Conversely, items like ritual masks undergo priming with a chalk paste before vibrant, multi-layered organic paints are applied, fusing durability with detailed syncretic artistry.

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MANICHE KAAM OF GOA

Maniche Kaam is the traditional bamboo and cane craft of Goa. The term originates from Man, the Konkani and Marathi word for bamboo. This ancestral art form is primarily practiced by the Mahar community. It has historically provided vital utility items for Goa's coastal farmers and fishermen. Bamboo is locally available, in Pernem, Bicholim, Bardez, Tiswadi, and Sattari districts of Goa while the craft is practiced in the South Goa districts of Madgaon and Cuncolim; and the North Goa districts of Porvorim, Pernem, Bicholim and Mangueshi. The products are available in the weekly markets and in all the markets across Goa. A huge range of utility products like baskets, boxes, flower vases, winnowing trays, chicken baskets, grain baskets, partitions, fans, and mats are made from bamboo strips in Goa.

UNIQUENESS

Unlike colonial-era arts like Azulejos tiles or crochet, which were introduced by the Portuguese, Maniche Kaam is entirely indigenous to the Indian subcontinent. Because it was passed down purely through oral traditions and hands-on apprenticeship across generations. It evolved organically as a system of "material intelligence", using the flexible, sturdy, and abundant local forest bamboo to fulfill daily communal needs.

RAW MATERIALS

Bamboo, Cane

PRICE
Approx.
Rs. 100 to over 1,000

CLASS OF GOODS
26

PROOF OF ORIGIN
Several Centuries Old



NO. OF FAMILIES INVOLVED
Handful of active artisan families

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
Madgaon and Cuncolim district (South Goa), Porvorim, Pernem, Bicholim and Mangueshi district (North Goa)

METHODS OF PRODUCTION

To craft the bamboo the craftsmen soak the bamboo for two or three days in sea water for seasoning, it is then sun-dried. When completely dry it is segmented. The outermost layer of the bamboo or skin is removed completely. The pith inside is removed and used as fuel. The bamboo is then cut into strips. These strips are further cut into splits that are used for weaving the basket. The baskets are made only with the inner part. The tools used are basic and include the Koyto-large knife and the Sun or small, blunt knife. To colour the splits, chemical colours are boiled in water, and the strips are left in this solution for half an hour and dried.

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JUTE MACRAME CRAFT GOA

Jute Macrame Craft is one of Goa's most prominent eco-friendly textile handicrafts, celebrated for transforming raw, durable vegetable fibres into intricate utility items and decorative souvenirs. The craft blends traditional Indian knotting practices with coastal bohemian styles, making it highly popular among tourists visiting local emporiums.

UNIQUENESS

Goan jute macramé is unique for blending 13th-century Arabic looping traditions with Portuguese lace aesthetics. Crafting it requires zero looms or needles; artisans' hand-knot raw, high-lignin vegetable fibres on specialized tension boards to permanently lock the structural patterns. This process ensures exceptional tensile strength and durability compared to soft cotton. To highlight its coastal bohemian identity, makers weave indigenous seashells, native wood beads, and feathers directly into biodegradable utility items like beach bags, lampshades, and plant hangers.

RAW MATERIALS

Natural Jute Cords, Coastal Embellishments

PRICE
Approx.
Rs. 150 to over 5,000

CLASS OF GOODS
26

PROOF OF ORIGIN
13th Century



NO. OF FAMILIES INVOLVED
Handful of active artisan families

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
Panjim, North Goa

METHODS OF PRODUCTION

Goan artisans produce jute macramé by hand-knotting raw vegetable fibres on tension boards without looms or needles. First, craftsmen measure and cut natural jute cords, mounting them securely to prevent slipping. They then systematically build intricate structural patterns using three core knots: square, overhand, and double-half-hitch. During this tight looping process, artisans seamlessly weave in local seashells, native wood beads, and feathers. Finally, the ends are neatly trimmed and frayed into decorative fringes, creating durable, beach-inspired lifestyle accessories.

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GOA OTIM KAAM

Otim Kaam is the traditional heritage art of brass casting natively practiced in Goa by the indigenous Kansara community. Central to the religious, cultural, and festive identity of the region, this craft specializes in producing heavy ritual lamps, pots, and utilitarian artifacts. While deeply rooted in Goa, this ancient lineage of brass lamp-making shares continuous historical bonds along India's southwestern coastline.

UNIQUENESS

Goa Otim Kaam is unique for its monumental scale, featuring exceptionally tall, multi-tiered brass lamp towers (Samala) that define Goan temple architecture [Mangueshi]. Handcrafted by the hereditary Kansara community in clusters like Bicholim, the craft relies on a distinct modular segment casting technique. Heavy, intricate components are cast separately and seamlessly assembled. This process blends robust wax-resin casting with delicate sheet pressing, finished with intricate hand-engraved floral motifs, creating a brilliant cultural aesthetic distinct from other coastal traditions.

RAW MATERIALS

Brass Metal, Molds, Chisel

PRICE
Approx.
Rs. 150 to over 5,000

CLASS OF GOODS
26

PROOF OF ORIGIN
13th Century



NO. OF FAMILIES INVOLVED
Handful of active artisan families

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
St. Estevam Island, Mapusa,
Bicholim & Sanquelim, North Goa

METHODS OF PRODUCTION

The production of Goa Otim Kaam relies on heavy wax-resin casting paired with sheet pressing. The Kansara artisans craft intricate items like multi-tiered lamps by first creating dense, resin-hardened wax models to form rigid negative molds. Molten brass is poured into these molds, cooled, and broken out as raw segments. Larger structures are cast in separate, modular pieces and later assembled. Finally, the brassware is refined on a turning lathe, hand-chiseled with regional floral engravings, and polished to a brilliant sheen.

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GOA KUMBHAR POTTERY

Goa Kumbhar Pottery is an ancient, hereditary red clay craft practiced by the traditional potter community. Centered in North Goan hubs like Bicholim and Mayem, this art form transforms local terracotta earth into durable, porous wares. The production follows a strict customary division: men shape vessels on the potter's wheel, while women mold items entirely by hand. The craft balances utility and artistry, producing everyday kitchenware alongside intricate festive lamps, religious idols, and ceremonial masks.

UNIQUENESS

Goa Kumbhar Pottery is unique for its rich, unglazed North Goan red clay and a strict customary division of labor, where men spin the wheel and women sculpt entirely by hand. Distinctive indigenous creations include the gurguleta water cooler and clay shells for the ghumot drum, preserving an ancient, matte-finished heritage that survived centuries of Portuguese rule.

RAW MATERIALS

River Sand, Water, Firewood

PRICE
Approx.
Rs. 40 to over 5,000

CLASS OF GOODS
26

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Kumbhar community, Goa

TYPE OF GOODS
Handicraft

GEOGRAPHICAL LOCATION
Bicholim and Mayem, North Goa

METHODS OF PRODUCTION

Goan Kumbhar pottery relies on a strict, 45-day traditional process using local red clay. First, the earth is deep mined, manually soaked, sieved, and tempered with rice husks. The shaping follows a strict, gendered custom: men throw symmetrical vessels on the potter's wheel, while women sculpt complex figurines entirely by hand. After air-drying under the sun, the raw earthenware is stacked in traditional wood-fired kilns, baking to a characteristic deep, unglazed terracotta red hue.

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