

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

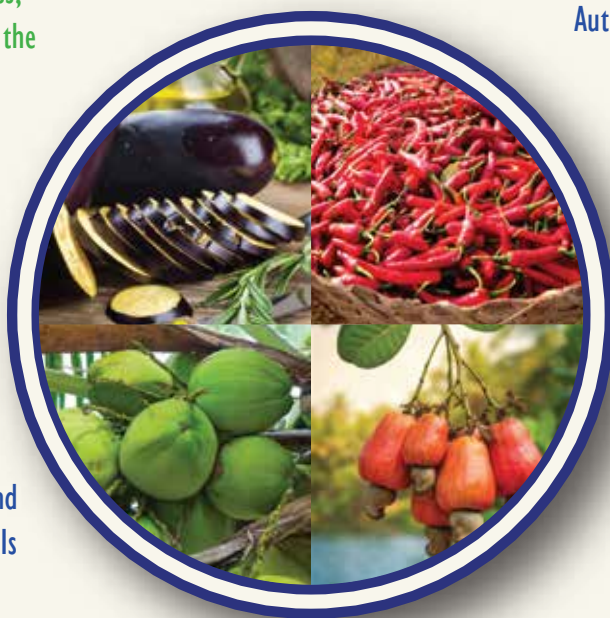
Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

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.



TALEIGAO VAYINGIM (TALEIGAO BRINJAL)

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-tillth 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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