

उत्तर-पूर्वीय क्षेत्रीय कृषि बिपणन निगम लिमिटेड
NORTH EASTERN REGIONAL AGRICULTURAL MARKETING CORPORATION LTD
(A GOVERNMENT OF INDIA ENTERPRISE)
9, RAJBARI PATH, G. S. ROAD, GANESHGURI, GUWAHATI - 781 005, ASSAM, INDIA
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E-mail: edfmd.neramac@gmail.com ; Website: www.neramac.com

214/Admn/191/10/569
August 5, 2013

✓
Shri Prashanth Kumar S. Bhairappanavar
Examiner of Trade Marks & GI
Geographical Indications Registry Office
Intellectual Property Office Building,
G.S.T Road, Guindy, Chennai - 600 032

Sub: Application for GI registration for **Tripura Queen Pineapple** under the Geographical Indications of Goods (Registration and Protection) Rule 2002.

Dear Sir,

Greetings from NERAMAC!

We are forwarding you application of GI registration for the commodity Tripura Queen Pineapple grown in Tripura.

This include following list of items:

1. Application - 3 copies
2. Statement of Case - 3 copies
3. Maps - 3 copies
4. Symbolic representation - 5 copies
5. Affidavit - 1
6. MoA and By Laws of NERAMAC - 1 copy
7. DD of INR 5000 for registration fees
8. Test reports

Looking forward for your kind consideration.

Thanking You,

Encl: As stated above



Yours faithfully,
S. Bhattacharjee
6/8
S. Bhattacharjee
Executive Director



सत्यमेव जयते

Geographical indications Registry

Intellectual Property Building,
G.S.T. Road, Guindy, Chennai - 600 032

Phone: 044-22502091 & 92 Fax : 044-22502090

E-mail: gir-ipo@nic.in



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Receipt

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Date : 29-08-2013

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NORTH EASTERN REGIONAL AGRICULTURAL MARKETING CORPORATION LTD(NERAMAC),
9 RAJBARI PATH, GANESHIGURI, GS ROAD, GUWAHATI,
GUWAHATI,
ASSAM,
781 005,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
436	GI-1A	31	1	Tripura Queen Pineapple	Agriculture	5000

Payment Details :

Payment Mode	Cheque / DD_NO	Bank Name	Cheque/DD Date	Amount Calculated	Amount Paid
DD	024162	HDFC Bank	17-06-2013	5000	5000

Total Calculated Amount in words : Rupees Five Thousand only

Total Received Amount in words : Rupees Five Thousand only

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REGISTRAR, GEOGRAPHICAL INDICATIONS REGISTRY

ON DEMAND PAY

Or Order

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Rupees

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FOR VALUE RECEIVED

For HDFC BANK LTD

HDFC BANK LTD

GURGAON - BANKHOUSE - HARYANA

CHEQUE CLEARING BRANCH - 000002

GURGAON - 122002

Ref. No. 03721922483

DRAWEE BRANCH

ISSUING BRANCH

M. Jain
B1517 CB07

AUTHORISED SIGNATORIES

Please sign above

⑈024162⑈ 1102400931: 999992⑈ 16

GI APPLICATION No.

436

**THE GEOGRAPHICAL INDICATIONS OF GOODS
(REGISTRATION AND PROTECTION) ACT, 1999**

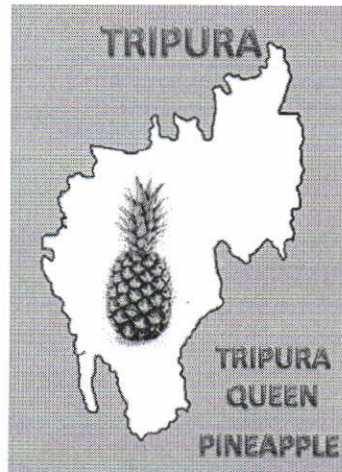
Received Rs. 5000 in cash/
Cheque/DD/MO on 29.8.2013
vide entry no. 2186 in the
register of valuables
Cashier
D.D.O.

(To be filled in triplicate along with the Statement of Case accompanied by five additional representation of the Geographical indication)

One representation to be fixed within the space and five others to be send separately

1. Application is hereby made by **North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)** with its Registered Office at 9 Rajbari Path, Ganeshguri, G S Road, Guwahati – 781 005 for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars :-

- (A) Name of the applicant : North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)
- (B) Address : 9 Rajbari Path, Ganeshguri, G S Road, Guwahati – 781 005
- (C) List of authority : Under the administrative control of the Ministry of Development of North Eastern Region (DoNER), Government of India, New Delhi
- (D) Name of the geographical indication [and particulars] :



TRIPURA QUEEN PINEAPPLE

- (E) Type of Goods : Class – 31 – fruits (Pineapple)

(F) Specification :

Tripura Queen Pineapple is characterized by its distinct aroma and pleasant organoleptic qualities with a comparatively³ lesser fibre content. Apart from this it is almost free from any chemical residue because of the organic cultivation practices followed by farmers at Tripura.²

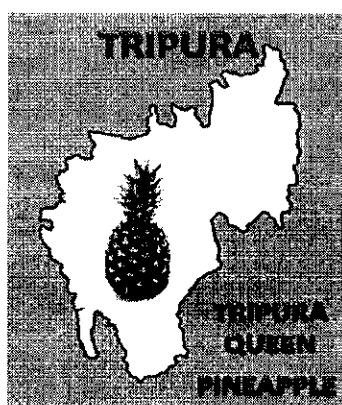
Given below are the specifications of Tripura Queen Pineapple³

Weight of the fruit (Kg)	1.0 to 1.5
Total Suspended Solids (TSS %)	18 to 19
Acidity (%)	0.5 to 0.6
Total Sugar (%)	13 to 14
Vitamin C (mg/100 gm)	28 to 30
Color of pulp	Golden Yellow

Tripura Queen Pineapple Fruits are Spiny, golden yellow in colour and emit pleasant aroma and flavour at the ripening stage. The fruits are harvested when eyes turns yellow during mid-May to mid-July when the fruit is available. Average weight of fruit varies from 1.0 Kg to 1.5 Kgs. It possesses all the good organoleptic qualities. Its juice is of bright yellow colour. Total Soluble Solids (TSS) varies from 10⁰ to 14⁰ brix depending upon the stage of maturity and season and the pH value ranges from 4 to 4.5. The water content is from 80% to 90%. The sweetness and the unique aroma differentiates it with the Pineapples of other region of North East India.²

(G) Name of the Geographical Indication: (and particulars)

TRIPURA QUEEN PINEAPPLE



(H) Description of Good

Family: *Bromeliaceae* , **Genus:** *Ananas*, **Botanical Name:** *Ananas comosus*

The Plant

Pineapple is technically not a single fruit, but a sorosis. It is a medium tall (1-1.5m) herbaceous perennial plant with 30 or more trough-shaped and pointed leaves 30–100 cm long, surrounding a

thick stem. It has multiple, spirally-arranged flowers along the axis and each of them produce a fleshy fruit that becomes pressed against the fruits of adjacent flowers, forming what appears to be a single fleshy fruit.²

The long-pointed leaves are 30 - 100 cm in length, usually needle tipped and bearing sharp, upcurved spines on the margins. As the stem continues to grow, it acquires at its apex a compact tuft of stiff, short leaves called the crown or top. Occasionally a plant may bear 2 or more heads instead of the normal one.²At blooming time, the stem elongates and enlarges near the apex and puts forth an inflorescence of small purple or red flowers. The flowers are pollinated by humming-birds, and these flowers usually develop small, hard seeds. Seeds are generally not found in commercially grown pineapple and vegetative propagation by suckers is followed for multiplications

The Fruit

The oval to cylindrical-shaped, compound fruit develops from many small fruits fused together. It is both juicy and fleshy with the stem serving as the fibrous core. The tough, waxy rind turns golden yellow when the fruit is ripe. The pulp is golden yellow with delicious taste and aroma and the fruits weight ranges from 1000 gm to 1500 gm.²

Commercial pineapple plants are only harvested two to three years, because the fruit begins to get smaller with each year of plant life. Pineapple products include pineapple slices, juice concentrates and pulps. ***However Tripura Queen Pineapple is not found suitable for slices because of its smaller size and deep eyes.*** In order to increase the shelf life and to make pineapple juice and slices available even during off-season, canning is the most popular method. The waste parts left from canning plants, including the skin, core and ends, are used to make alcohol, vinegar and food for livestock.²

Pineapples are nutritionally packed members of the Bromeliaceae family. This delightful tropical fruit is high in the enzyme Bromelain and the antioxidant vitamin C, both of which play a major role in the body's healing process. Bromelain is a natural anti-inflammatory that has many health benefits and encourages healing. Pineapple fruit is very low in Saturated Fat, Cholesterol and Sodium.²

- Tripura Queen Pineapples contains vitamin C,(important for immune and digestive systems)
- Pineapples have anti-inflammatory effects which are good for those long hard days and those heroic sporting injuries

(I) Geographical area of Production and Map :

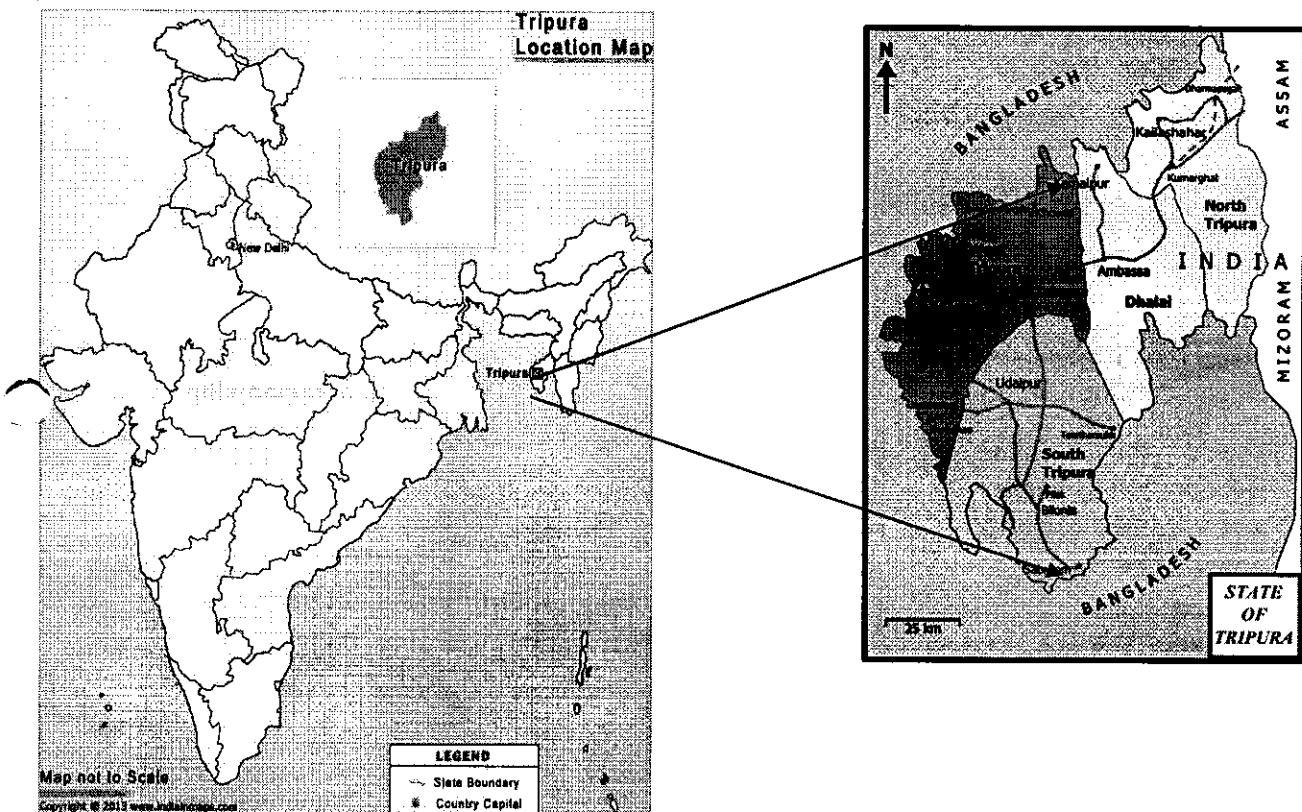
Pineapple is one of the largely grown fruit crop in North-eastern states of India. It is grown commercially in Assam, Meghalaya, Tripura, Arunachal Pradesh, Nagaland and Manipur covering an area of 60,553 ha and production of 6,35,100 tons (2009). National optimum yield of pineapple is about 15 t/ha. Under high density planting, the yield could be obtained about 50-60 t/ha. The North-eastern region of India produces more than 40% of the total pineapple of the country and almost 90-95% is organic by default.

Tripura is one of the leading Pineapple growing State in the country with total production estimated to be around 1, 17,531 MT during 2010-11. The area under cultivation is estimated at 6200 hectares while the yield per hectare is around 19 MT. There are two varieties of pineapples available in the State, Kew variety which is the processing variety and the Queen variety. The Pineapple season in Tripura ranges from the month of June to December with July-August as the peak months.⁶ Productivity of pineapple per hectare in Tripura is 18.73 tons, which is higher than the national average of 15.80 tons. The Dhalai district, another buffer zone of pineapple cultivation records the highest yield per hectare production in the state with 21.88 tons, according to Sibnarayan Sen, Director of the state Government's Department of Horticulture.⁶

The following list shows the leading catchment areas of markets of Pineapple in Tripura in the three major districts:⁶

District	Principal Catchment Areas
North Tripura	Dharmanagar, Unakot, Fatikrai, Kumarghat, Vanghmuri, Phuldurgsai, Sakhan
Dhalai Tripura	Kamalpur, Halhari, Salema, Kanchanpur, Bahudurpura, Sakhn, Rabiraipara
West Tripura	Khowal, Kalyanpur, Ranirbazaar, Jambal, Bisalgarh, Sonamura, , Kathalia, Khowal

Map of Queen Pineapple is cultivated in an area in India



Tripura Queen Pineapple production area lies between latitudes 22°56' and 24°32' north and longitudes 91°09' and 92°20' east

(J) Proof of origin: (Historical records) :

Christopher Columbus is credited with discovering the pineapple on the island of Guadeloupe (a Caribbean island located in the Leeward Islands, in the Lesser Antilles) in 1493, although it is native to South America and the fruit had long been grown there. He called it "piña de Indes" meaning "pine of the Indians."

Magellan, a Portuguese explorer is credited with finding this fruit in Brazil in 1519, and by 1555, the luscious fruit was being exported with gusto to England. When European explorers discovered this tropical fruit, they called them "Pineapple" (term first recorded in that sense in 1664) because it resembled to what are now known as pine cones. From England pineapple soon spread to India, Asia, and the West Indies.

The word "Pineapple" was first recorded in 1398, where it was originally used to describe the reproductive organs of conifer trees (now termed pine cones). The term "pine cone" was first recorded in 1694 to replace the original meaning of "pineapple".

Pineapple was introduced to Hawaii circa in 1770 by Captain James Cook, a British explorer, but commercial cultivation did not begin until the 1880s when steamships made transporting the perishable fruit viable. However, since pineapple was first canned and became a major crop in Hawaii, we associate pineapple with Hawaii and the tastes of the islands.

Commercial cultivation of pineapple in India started only about four decades back. The conditions prevailing in large parts of our country are ideal for pineapple cultivation and it is being cultivated in high rainfall and humid coastal regions of peninsular India and hilly areas of North-Eastern region. India has been developing pineapple products and in the current international food market the North East region Pineapple from India has attained a respectable position. Of late, it has been shown that pineapple can also be grown commercially in the interior plains with medium rainfall and supplementary protective irrigation. It is grown in Assam, Meghalaya, Tripura, Sikkim, Mizoram, West Bengal, Kerala, Karnataka and Goa on a large scale, whereas in Gujarat, Maharashtra, Tamil Nadu, Andhra Pradesh, Orissa, Bihar and Uttar Pradesh on a small scale.

The name of Pineapple is derived from Spanish name 'Pina' given to the plant, based on the appearance of its fruits, which resemble a pinecone. The name 'Ananas' which later became the generic name, is derived from Tupi Indian name 'Nana' Pineapple is a unique fruit for its beauty of appearance, delicate fragrance and excellent flavor.¹²

Origin and Distribution:

The modern Pineapple originated in Pre-Columbian times in South America; a mountain for seedless and selection for large fruit size, increased sweetness and juiciness and improved flavor occurred over time (Purseglove, 1972). Two hypothesis on the possible Origin of Pineapple have been stated in Bartholomew et al (2003); the first hypothesis by Bertoni in 1919 suggested that Pineapple were domesticated by the Tupi-Guarani Indians from *A. Cosmosus* Var. *anassoides* who carried them

during their migration northward to the Antilles, northern Andes and Central America. This Hypothesis has been quoted in a number of reviews on crop origins. (Purseglove 1972; Bartholomew et al 2003)¹²

The second hypothesis by Leaf and Antoni (1981) as stated in Bartholomew et. Al (2003), suggested that the genus could have originated and located in an area within 10.N – 10.S Latitude and 55 – 75 W Longitude. They also suggested that Southeastern Brazil could have been a secondary centre of origin and distribution (Purseglove 1972; Bartholomew et. al. 2003). Purseglove (1972) suggested that modern Pineapples could have originated in the Parana – Paraguay river drainage area because of the occurrence of seeded relatives in the wild (*A.bracteates*, *A. ananassoides* (bak) L.B. Smith, *A. erectifolius* and *Pseudanans sagenarius* (Arudda) Camarg (Purse glove 1972).¹²

Following the discovery of Pineapple in South America, It was soon dispersed into other regions of the world by travelers and seafarers. Pineapples were introduced into the Phillipines, Hawaii and Guam during the early 16th century by the Spaniards, and reached India and the east and West Africa by 1548. It was until 1719 that pineapple plants were successfully established in England in Greenhouses (Purseglove 1972; Bartholomew et. al. 2003).¹²

The congenial humid climate has favored the cultivation of pineapple in the Tripura. The finest quality ‘Queen’ variety of Tripura is very much in demand as a fresh fruit throughout India and also in foreign countries, because it is considered to be the best in quality, sweetness and flavor.

(K) Methods of Production :

1.1. Climate and soil

Laterite soils on hill tops or medium to heavy loams, rich in humus, low calcium and having a slightly acidic reaction with a pH of 5.0 - 6.0 are best for pineapple.⁷ Soils with higher pH are unsuitable because of development of lime-induced iron chlorosis⁸.

It is a typical humid tropical fruit plant, it requires shade for quality fruits.⁷ The optimum temperature range for successful cultivation of pineapple is between 15.6 to 32.2⁰C (cited by Malan, 1954) with high humidity.⁷

High temperature over 35⁰C is unfavourable for the development of fruits, especially if the relative humidity is low. Strong and direct solar radiations cause sun-burn of fruits, which is characterized by desiccation, partial drying and cracking of fruits and eventually associated with less juice content.⁸

Optimum annual rainfall for commercial production of pineapple is ranges from 1000mm to 1500mm per year⁹ although it can grow in areas having 500mm to 5550mm of rainfall.² Higher rainfall is not unfavourable, since this is usually linked with higher atmospheric humidity and cloudiness; whereby the risk of fruit being damaged by sun-burn is reduced. In such area, good drainage is important because the root system of pineapple plant is very sensitive to waterlogging⁹.

1.2. Propagation

Tripura Queen Pineapple is commercially propagated by suckers in Tripura. The suckers arise and grow from buds below the ground level. The slips arise from fruit stalks. They are smaller than suckers but borne more in number per plant than suckers. The crown grows on the top of the fruit. It is the vegetative growth at the top of the fruit, attached to the central core of the fruit. Fruit stalks cut into bits known as discs can also be used for propagation.⁷ Among sucker slips and crown – the first two are better for early fruiting but for planting uniformity in sizes i.e. in terms of weight is a per condition for a uniform field and crop situation.¹⁰

1.3. Land Preparation

An area with 30–40% slope is generally selected for Tripura Queen Pineapple cultivation. In the North East Region, the most common method of initial clearing of the land for plantations is by way of slash-and-burn. No formal organic compost is added to the soil for planting. Only in cases where cow dung or other compost materials are available, they may be added to the pits that have been dug for plantation. The land is generally prepared by hoeing, but in areas where the slope is not too steep, the land may be leveled by ploughing to facilitate uniform distribution of water and nutrients. Alternate crisscross rows are made using a bamboo across the slope, which helps in soil and water conservation. In most hill areas of the North East Region, the fields are not ploughed but uniform rows are demarcated either across the slopes or along the slopes where the suckers are planted at uniform spacing (in the case of mono-cultivation) or random spacing if planted along with other perennial crops such as banana, papaya, etc.

1.4. Planting

The land should be thoroughly ploughed and pulverized to a good tilth. Tripura Queen Pineapple is mainly planted just at the onset or the offset of monsoon, in order to avoid heavy precipitation in the pre establishment period of the plants.⁷ Though the best time for plantation in Tripura would be May to June, but availability of suckers during this period is scarce as the fruits attaining maturity at this time and the cultivators are reluctant to go for desuckering. So in general practice planting in Tripura is done during late August to early October taking the advantage of post monsoon soil moisture.¹⁰ Before planting the suckers or slips should be sun cured and fry leaf scales at the base should be removed and basal ends dipped in monocrotophas (0.15%) and carbendazim (0.1%) to avoid mealy bugs and fungal infection, respectively. Suckers should be planted in 10 cm deep holes, but the heart of the suckers must not be buried.

Plant Population per Ha	Distance Plant to Plant within a Row (cm)	Distance Row to Row (cm)	Distance Trench to Trench (cm)	Yield (t/ha)
43,500	30	60	90	45.2
53,300	25	60	90	51.6
63,700	22.5	60 or 45	75 or 90	61.0

[Source: A technology bulletin for Tripura, ICAR Study]

1.5. Fertilizer and Nutrient Management

Pineapple plant is a gross feeder of Nitrogen & Potash, though no fertilizer or manure application is practiced in Tripura. The pineapple in Tripura is produced taking advantage of virgin soil and good rainfall although application of fertilizer can help increase yield.¹⁰

Tripura Queen Pineapple plants can be fertilized with 600 kg N, 400 Kg P₂O₅ and 600 kg K₂O with 25-30 tons of FYM per ha Under dense planting. After the fruits are harvested and slips and suckers are removed the application of fertilizer has been found effective to promote growth and yield.⁷

Tripura Queen Pineapple is a shallow feeder with high nitrogen and potassium requirement. Since these nutrients are prone to heavy losses in the soil, practices relating to time of application and the form of fertilizer determine their efficient usage.²

1.6. Water Management

Tripura Queen Pineapple is grown mostly as a rain-fed crop in Tripura because the region receives ample rainfall. However, irrigation is necessary during dry spell, especially November to March at 20-25 days interval ensure good crop. Off season production is not possible without 4-6 irrigations in dry hot months since stomata of pineapple leaves never open during sunlight due to xerophytic nature of plants. The roots are very sensitive to water logging therefore, till land is most suitable due to good drainage.⁷

1.7. Weed Management

Successful weed control is very important in Tripura Queen Pineapple growing especially during rainy season. Because of heavy rainfall weeds poses a serious problem and manual weeding accounts for 40% of the total production cost. Due to long rainy season (April – October) weedicide/herbicide are not so effective in slop pineapple orchards of Tripura and that's why manual weeding or high density plantation is a better option to reduce the density of weed and problem as well.⁷

1.8. Inter-culture

Earthing up is an essential operation in pineapple cultivation aimed at good anchorage to plants. It involves pushing the soil into the trench from the ridge where trench planting is a common practice. As the pineapple roots are very shallow, the plants are eventually lodged especially under conditions of flat-bed planting in heavy rainfall areas. Lodging of plants when the fruits are developing would result in lopsided growth, uneven development and ripening of fruits. High-density planting would minimize the necessity of this operation, as the plants prop each other preventing lodging.²

1.9. Plant Protection

No serious pest or disease of pineapple is prevalent in Tripura. However, Mealy bug and Heart rot are important pest and disease respectively.

1.10. Harvesting and yield

Tripura Queen Pineapple fruits are mainly harvested during mid-May to Mid-July² in Tripura.

Generally pineapple flowers 10 – 11 months after planting and in Tripura fruits attain maturity after 3 – 4 months of flowering, varied with the variety, time of planting, size of planting materials. The most common Index of harvesting of pineapple is yellowing of ½ basal of the fruit for local market.

The yield from a plant population of 35000–40000/ha is about 40 – 50 tones and that from a plant population of 43000 – 50000/ha normally varies between 50 – 60 tones.

1.11. Post Harvest Management

Process	Activities
Cleaning	Pineapple fruits are cleaned by removing the leaves and stalk from both ends
Drying	After harvesting, the pineapple fruits can be kept in the shade for a short duration
Grading	The fruits can be separated and graded according to the size
Packaging and transportation	Waste generating packaging material is to be avoided. The use of material for packaging should be eco-friendly. Clean bamboo baskets are used for packing pineapple both at the farm as well as at processing stage. For long distance transportation, the crown of the pineapple is usually cut half way in order to reduce damages during transportation
Storage godown treatment	Adequate ventilation is required for short duration storage, whereas refrigerated system is suggested to slow down ripening during long storage. Care should be taken to prevent bruising during harvesting and packing. Fruits have to be adequately protected against fungal infection. The level of atmospheric oxygen in the transport container can be reduced to slow down respiration
Storage pests	Rodents, squirrels, etc., destroy the pineapple fruits in the storage godown. Mechanical means and traps can control storage pests. Patchouli can be grown to ward off snakes

1.12. Economic Life

Economic life of a pineapple plantation is expected to be around 4 years. After this the plot should be uprooted and replanted.²

(L) Uniqueness :

The Queen Pineapple variety produced in Tripura is not just distinctly special in comparison with other varieties grown elsewhere in India but also significantly different in quality from the same variety grown in other adjacent States of North East. It is the most popular and excellent cultivar of Tripura for fresh consumption.

The plants are dwarf in stature and compact, habit of growth and bluish green foliage. The leaves are short stiff, spiny along the margins and thickly covered with a whitish bloom in both surfaces. The fruit weighs 0.8 – 1.3 kg. Peduncle is short, fruitlets or eyes are small, prominent, deep set.⁷ When fully mature, the fruits of Tripura Queen Pineapple are spiny, golden yellow in colour and emit pleasant aroma and flavour at the ripening stage.² The flesh, although less juicy than Cayenne, is crisp (less fibrous), transparent with a pleasant aroma and flavour. The Total Soluble Solids (TSS) content varies from 10⁰ to 14⁰ brix and acidity varied 0.6 – 0.8 %. The slips are 1-4, suckers 1-3 and both are smaller in size than those of Cayenne.⁷

Although these fruits are smaller than the majority of other types of pineapple, but it charms consumers with their golden yellow pulp and delicious fragrance. The juice is bright yellow in colour and possesses very pleasant organoleptic qualities. The sweetness and unique aroma of Tripura Queen Pineapple differentiates it with Queen Pineapple of other region of North East India.²

The TSS % (Total Suspended Solids) content of Tripura Queen Pineapple is as high as 18 – 19% whereas Total Sugar% ranges from 13-14% depending upon the stage of maturity and season.² One more feature that separates these pineapples from pineapples grown in other parts of the country is their lesser fiber content.² Given below is the quality parameter of Tripura Queen Pineapple as per ICAR Research Centres in North-East India³

State	Variety	Wt. of fruit (Kg)	TSS (%)	Acidity (%)	Total Sugar (%)	Vit. C (mg/100g)
Manipur	Queen	0.6 - 1.0	18-20	0.5-0.6		
Meghalaya	Queen	1.0 - 1.5	18-20	0.4-0.5	14-16	
Nagaland	Queen	1.2 - 1.5	18-22	0.3-0.4	14-16	50-54
Tripura	Queen	0.8 - 1.3	13-17.2	0.6-0.8	13-14	28-30

One of the reasons for this success is the agro climatic conditions of Tripura, which are highly conducive for cultivation of various horticulture crops and primarily "Queen" and "Kew"; varieties of Pineapple.²

Given below is a table showing the required climatic conditions for Tripura Queen Pineapple cultivation vis-à-vis the climatic conditions of Tripura.²

S. No.	Ideal requirements for Pineapple cultivation	Climatic Conditions of Tripura
1	Slightly acidic soil with pH range of 5.5 to 6.0 is considered optimum for pineapple cultivation.	The pH values of Tripura Soils vary from 4.05 to 6.05 and in more than 90 percent of the Soils, pH is below 5.6.
2	The fruit grows well as long as temperature ranges from 15.5 to 32.50 C.	The maximum and minimum temperatures during winter are 27°C and 13°C and during summer are 35°C and 24°C respectively
3	Optimum rainfall required for pineapple is 1500mm per year although	The amount of average total annual rainfall in the State is 2169.4 mm
4	Pineapple grows in almost any type of soil, provided it is free-draining.	The fertile soil of Tripura and well drained topography of Tilla land with moderate steep slopes, gentle to moderate slope and rolling topography provide perfect cultivation conditions.

[Source: Department of Agriculture, Government of Tripura & Pineappleindia.com]

Owing to this high climatic suitability the farmers need not to use chemical inputs for cultivation and neither is there any requirement for irrigation.² The North-East region produces more than 40% of the total pineapple of the country and almost 90-95% of the produce is organic. The common varieties produced from this region (North East) are qualitatively different and is said to be among the “Best in the world as they are very sweet (high TSS) with less fiber”.³ The Tripura Queen Pineapple produced in Tripura is free of any chemical residue thus making the fruits of Tripura by default Organic.²

The pineapple fruit are highly sensitive to direct sunlight. Both bright sunshine and total shade are harmful for the plant and deteriorates the quality of fruits and therefore shade management plays an important role in cultivation. Farmers at Tripura grow the Tripura Queen Pineapple under the natural shaded canopy of various trees which primarily includes Jackfruit, Litchi and other trees. It is believed that Tripura Pineapple plants grown under the shade of jackfruits produces better quality of fruits.²

(M) Inspection body :

NERAMAC is taking steps to set – up a suitable and efficient inspection body to ensure the quality standards of the product. The organisation has an established branch office at Ram Nagar, Road No – 2, Tripura which is already working in close association with the farmers of the state helping them to market their produce to the exporters and traders from Guwahati and other parts of the country. As per the requirements of the inspection body a well-organized and appropriate team will be appointed.

Along with the Statement of Case in Class 31 in respect of Fruits (Tripura Queen Pineapple) in the name(s) of **North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)** whose address is **9 Rajbari Path, Ganeshguri, G S Road, Guwahati – 781 005** Who claims to represent the interest of the producers of the said goods to which the geographical indication relates and which is in continuous use since in respect of the said goods.

2. All communications relating to this application may be sent to the following address in India.
North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC), 9 Rajbari Path, Ganeshguri, G S Road, Guwahati – 781 005

SIGNATURE

SHRI S. BHATTACHARJEE
MANAGING DIRECTOR
NORTH EASTERN REGIONAL AGRICULTURAL MARKETING CORPORATION LTD (NERAMAC)
9 RAJBARI PATH, GANESHGURI, G S ROAD, GUWAHATI – 781 005