



GMGC

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GI APPLICATION No.

472 -

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Date: - 25th March, 2014

To,

The Registrar,
Geographical Indication Registry,
Chennai,

Subject: - Submission of ten Geographical Indication applications from state of Maharashtra,

Dear Sir,

It gives us great pleasure to inform you that we have successfully studied ten GI potential products from State of Maharashtra with the support of World Bank assisted project called Maharashtra Agricultural Competitiveness Project (MACP). We have prepared GI application for the same and submitting herewith for your perusal. Kindly acknowledge the same and do the needful in the interest of agri communities involved in this regard.

Thanks and Regards,

Prof. Ganesh S. Hingmire
Chairman,
GMGC,
Pune



Enclosed : following GI applications with required documents

1. Ajra Ghansal Rice
2. Waigaon Turmeric
3. Bhiwapur Chilli
4. Pune Mulshi Ambemohar
5. Mangalwedha Maldandi Jowar
6. Navapur Desi Tur
7. Solapur Chutney
8. Kolhapuri Masala
9. Sindhudurg Ratnagiri Kokum
10. Koregaon Waghya Ghevada

Email: info@gmhc.co.in www.gmhc.co.in

Pune: 210-B, Ashoka Pavilion, Near NIV, Dr. Ambedkar Road, Camp, Pune 411 001.

Mumbai: 3/57, Saraswati, Dr S.S Rao Road, Lalbaug, Mumbai 400 012.

New Delhi: Nirmal Tower, Connaught Place, Barakhamba Rd., New Delhi 110 001.

Nashik: 7, Gurudeep Apts., Parabnagar, Indiranagar, Nashik 422 009.

GI APPLICATION No.
472 -

 भारतीय स्टेट बैंक
State Bank of India

प्री करने वाली शाखा
Drawing Branch: SHOLAPUR TREASURY
लैड को /CODE No: 03072
लैड No. 0217-2729486

मांग द्राफ्ट
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								7
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								1

मांगे जाने पर REGISTRAR OF GEOGRAPHICAL INDICATIONS या उनके आदेश पर
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लैड को /CODE No: 10395

प्राधिकृत हस्ताक्षरकर्ता
AUTHORISED SIGNATORY

[Signature]
L. DESAI
शाखा प्रबंधक
BRANCH MANAGER

कम्प्यूटर द्वारा मुद्रित होने पर ही वैध
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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



INTELLECTUAL
PROPERTY INDIA

Receipt

CBR NO :2388

Date : 26-03-2014

TO

Generated by :BABU

MALDANDI JOWAR VIKAS SANGH MANGAL WEDHA,
TALUKA - MANGALWEDHA, DISTRICT - SOLAPUR,
SOLAPUR,
MAHARASTRA,
413001,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
472	GI-1A	31	1	Mangalwedha Maldandi Jowar	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD/PO NO	Bank Name	Cheque/DD/PO Date	Amount Calculated	Amount Paid
DD	417048	State Bank of India	24-03-2014	5000	5000

Total Calculated Amount in words : Rupees Five Thousand only

Total Received Amount in words : Rupees Five Thousand only

***** This is electronically generated receipt hence no signature required *****

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4.	Additional Representation	Annexure 4
5.	Form Of Authorization	Annexure 5
6.	<p>Research Papers/Thesis:</p> <ol style="list-style-type: none"> 1. 'Baseline Scenario of Postrainy Season Sorghum Economy in Western Maharashtra' 'Working Paper Series No. 39, ICRISAT Research Program, Markets, Institutions and Policies,; N Nagaraj, Vasanth Pokharkar, Surajit Halder, Cynthia Bantilan and MG Chandrakanth. 2. 'Agriculture productivity in Solapur District of Maharashtra: a Geographic Analysis' Awate S. J. and Todkari G. U.' ; International Journal of Agriculture Sciences; Volume 4; Issue 2, 2012, pp-186-189; 3. 'M-35-1 derived sorghum varieties for cultivation during the postrainy season', P Sanjana Reddy, Nelum VS Reddy and A. Ashok Kumar, International Crops Research Institute for the Semi-Arid Tropics (ICRISAT), Patancheru, AP, India, Journal of SAT Agricultural Research. 4. Jowar Samachar <ol style="list-style-type: none"> 4.1 'An analysis of prices of selected rabi cultivars across markets'; B Dayakar Rao, B Subbaraydud, T Sarada, P prakash and N Seetharama, NRC Sorghum, Hyderabad; Jawar Samachar, Volume 4, No. 2, October, 2008. 4.2 'Dough and roti making qualities of sorghum genotype'; CV Ratnavathi and N Seetharama; NRC Sorghum, Hyderabad; UD Chavan; AICSIP, MPKV, Rahuri, Maharashtra; Jawar Samachar; 	Annexure 6

	<p>Volume 4; Issue No. 2; October 2008.</p> <ol style="list-style-type: none"> 5. 'Local Seed Systems for Millet Crops in Marginal Environments of India: Industry and Policy Perspectives' EPT Discussion Paper 151; May 2006; Latha Nagarajan, Philip G. Pardey, and Melinda Smale 6. 'Trail testing sites in the All India Coordinated Projects – How well do they represent Agro-ecological Zones and Farmers Fields?'; A. J. Packwood, D. S. Virk and J. R. Witcombe; page 13; 7. 'Nitrogen use efficiency among diverse Sorghum Cultivars'; J.C. Gardner, J. W. Maranville and E. T. Paparozzi; reprinted from Crop Science, Vol. 34, No. 3. 8. 'Post-rainy season sorghum: constraints and breeding approaches'; Belum VS Reddy and others,; an open access journal published by ICRISAT; December 2012; Volume 10; Page 1-12. 9. 'Sorghum Roti': I. Traditional Methods of Consumption and Standard Procedures for Evaluation'; D. S. Murthy and V. Subramanina; ICRISAT. 10. 'Studies on shelf life extension of sorghum roti'; Unhale D.S., Sakhale B.k. , Ranveer R.C. and Pawar V.D.; International food research journal, 19(2); 2012; page 733-736. 	
7.	<p>Information given by ATMA coordinator and Taluka Krishi Adhikari, Mangalwedha</p> <ol style="list-style-type: none"> 1. Rabbi Season, Weekly report: date: 15/01/2014, available from Taluka Krishi Adhikari, Mangalwedha Taluka. 2. Information of Mangalwedha Maldandi Jowar containing method of cultivation 3. Nutritional contents of Maldandi Jowar 4. Leaflet from ATMA 5. Pamphlet of Mohol Research center 	Annexure 7
8.	News Paper Articles	Annexure 8

GI Application
472

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

FORM GI -1

Received Rs. 5000 in cash/
Cheque/DD/MO on 26.3.2014
vide entry no. 2388 in the
register of valuables
Cashier
P.D.O.

A: Application for the registration of a Geographical Indication in part A of the register: Section 11(1) of Geographical Indication Act, 1999 and rule 23(2) of Geographical Indication of Goods (Registration and Protection) Rules, 2002
Fee: Rs. 5,000/- (See entry No 1A of the First Schedule)

Application is hereby made by Great Mission Group Consultancy for the registration on behalf of Maldandi Jowar Vikas Sangh, Mangalwedha in part A of register of the Geographical Indication furnishing the following particulars.

NAME OF THE APPLICANT : Maldandi Jowar Vikas SanghMangalwedha

ADDRESS : Maldandi Jowar Vikas Sangh, Mangalwedha
Taluka Mangalwedha, Dist.: Solapur

GEOGRAPHICAL INDICATION : 'Mangalwedha Maldandi Jowar'

CLASS : 31

GOODS : Class 31, Agricultural product. Grain.

A NAME OF APPLICANT: Maldandi Jowar Vikas Sangh,
Mangalwedha. Represented by Prof.
Ganesh S. Hingmire of GMGC

B ADDRESS: Maldandi Jowar Vikas Sangh,
Mangalwedha, Taluka Mangalwedha,
Dist.: Solapur

C LIST OF ASSOCIATION OF PERSONS/PRODUCER/ ORGANIZATION/AUTHORITY: Maldandi Jowar Vikas Sangh,
Mangalwedha

D TYPES OF GOODS: Agricultural Product, Grain under class
31.

E SPECIFICATION: Mangalwedha Maldandi Jowar

- Maldandi Jowar is traditional variety of grain of Mangalwedha Taluka in Solapur District.
- Mangalwedha Maldandi Jowar is specially famous for its sweet taste and nutritional value
- It has bold lustrous grain with thin pericarp.
- It gives the best grain yield and grain quality, fodder yield and fodder quality.
- This variety dominates the post-monsoon season sorghum areas in India. Several varieties were

developed at ICRISAT
incorporating genes from
Mangalwedha Maldandi (M-35-
1).

- Maldandi Jowar contains high percentage of glucose as compare to other kind of Jowar.
- The *roti* made from Maldandi Jowar is widely believed as the best for taste and softness.

**F NAME OF GEOGRAPHICAL
INDICATION AND
PARTICULARS:**

Mangalwedha Maldandi Jowar

Goods: Class 31, Agricultural
product. Grain.

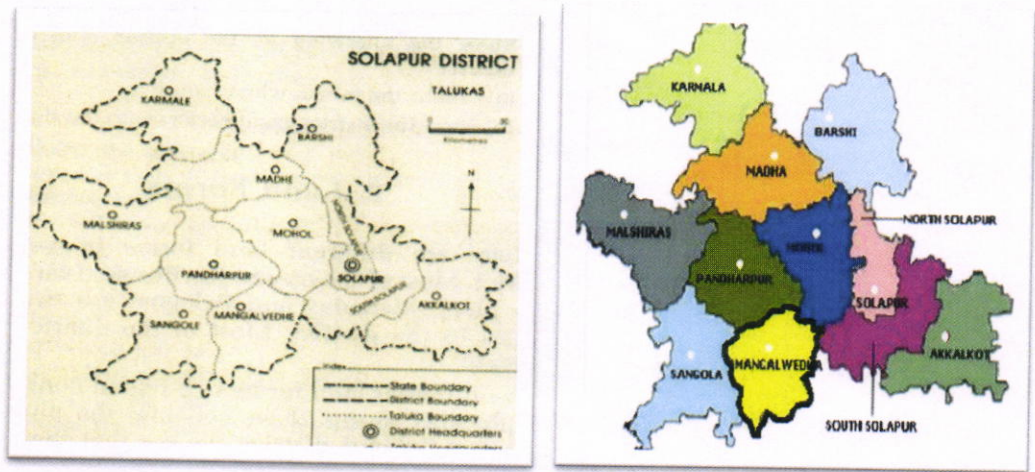
G. DESCRIPTION OF MALDANDI JOWAR:

- The Mangalwedha Maldandi Jowar is pearly white bold and round grain. Its head is brown in color.
- Plant height: 180 to 200 cms.
- Distinguishing morphological characteristics:
 - i. Plant pigment: Nontan
 - ii. Leaf: Dark green during early age while yellowish green, long at maturity
 - iii. Stem: Juicy and sweet
 - iv. Earhead: Oval shape
 - v. Glume: Straw coloured, wrinkled.
 - vi. Grain: Pearly white, bold and round
- Maturity: range in number of days:
 - i. Days to 50% flowing: 74-78
 - ii. Duration of the crop: 125 to 130.

Geographical area of production:

Mangalwedha Taluka consists of 81 villages and total area is 1140.9 Square Km. It is found that farmers from each and every village in Mangalwedha Taluka, cultivates Maldandi Jowar. Total area under cultivation is 44700 Hectare¹. Yield Potential - Grain: 15-18 Quintals/Hectare. - Fodder: 50-90 Quintals/Hectare.

Map of Solapur District ²



Mangalwedha is a Taluka place in Solapur District. Mangalwedha lies on the Sangole – Solapur route and 23 Km from Pandharpur. Mangalwedha is situated 55 km towards west side of the district headquarters at Solapur and 25 km towards southeast of Pandharpur. Geographically Mangalwedha Taluka is located between 17 to 13 degrees north latitude and 75 to 25 degrees east longitude.

¹ Rabbi Season, Weekly report: date: 15/1/2014, available from Taluka Krishi Adhikari, Mangalwedha Taluka.

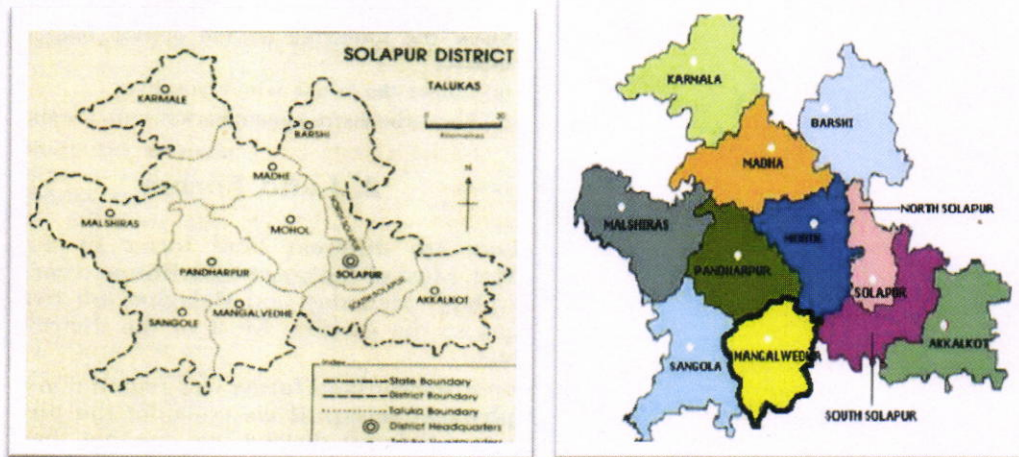
² From solapur.nic.in

H. GEOGRAPHICAL AREA OF PRODUCTION AND MAP

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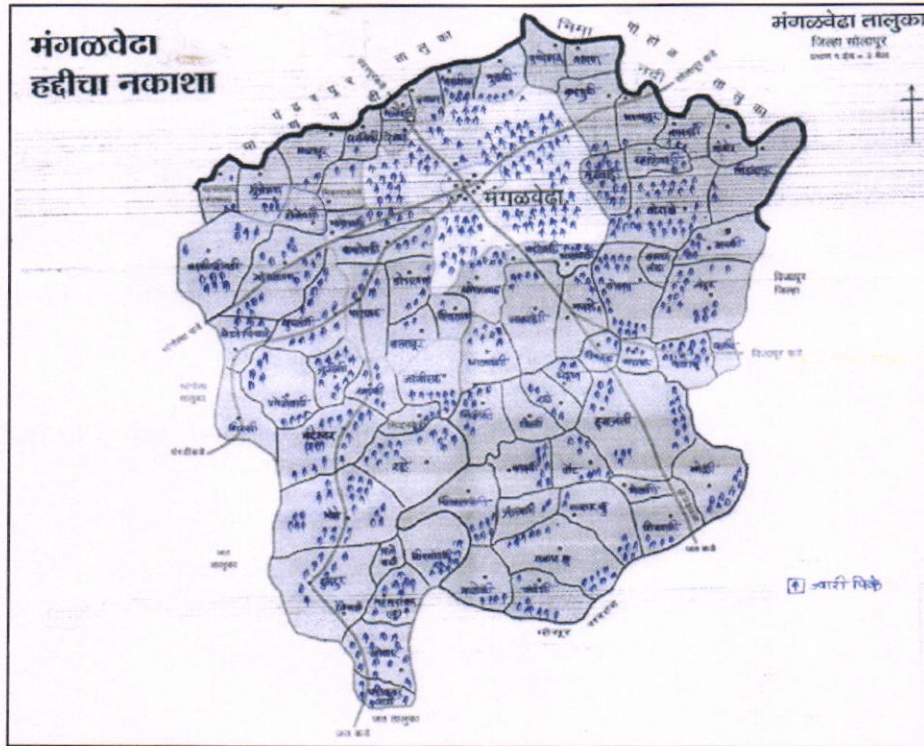


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¹ Rabbi Season, Weekly report: date: 15/1/2014, available from Taluka Krishi Adhikari, Mangalwedha Taluka.

² From solapur.nic.in

Map of Mangalwedha Taluka:



1. Latitude : 17°-13'N
2. Longitude : 75°-25'E

Mangalwedha is a Taluka in Solapur District consists of 81 villages and total area is 1140.9 Square Kms. Mangalwedha is situated 55 km west of the district headquarters at Solapur and 25 km southeast of Pandharpur.

I. PROOF OF ORIGIN

Maldandi Jowar is a traditional crop of Mangalwedha Taluka in Solapur District, being cultivated for several hundred years for grain and fodder use.

This is local 'Wan' (kind of Jowar) selected to develop hybrid varieties of Jowar in 1930 at Mohol Research Centre. It is clear that this Maldandi Jowar has history of hundreds of year as prior to 1930 also this variety dominating the post-monsoon season.

J. METHOD OF CULTIVATION/PRODUCTION OF MALDANDI JOWAR

1. Soil:

Mangalwedha Maldandi Jowar grows well in deep black soil. Mangalwedha Taluka has very deep black soil with an average depth of 40 to 50 feet. pH level is between 6.5 and 7.5. Mangalwedha Maldandi Jowar can also grow in shallow and medium deep black soil.

2. Preparatory tillage Operation:

Mangalwedha Maldandi Jowar requires deep ploughing to medium deep ploughing and two to three times harrowing to conserve the moisture and eradicate the weeds from the field.

3. Period of sowing:

Sowing period of rabi Jowar is from 15 September to 15 October. Especially Mangalwedha Maldandi Jowar is sown at the end of the monsoon season. The post monsoon rainfall is useful for its growth and development. Cloudy weather during growth is favorable for growth and development.

4. Seed rate:

Seeds require for sowing Mangalwedha Maldandi Jowar is approximately 10 Kg. per hectare.

5. Seed treatment:

- Sulphur seed treatment (for Smut disease) is given at 30g for 10Kg seed
- Azetobactor as a seed treatment at 250g for 10Kg seed
- P.S.B. Phosphorus Solubilising Bacteria (for 'Jeevanu Sawardhan') are also recommended as a seed treatment.

6. Spacing:

- In land without irrigation facilities spacing observed is 45 X 15 cms. (i.e. 1.5 Lakh seedlings per Hectare).
- If irrigation facility is provided or areas with assured rainfall spacing observed is 45 X 12 cms.

7. Sowing method:

- Sowing is done by traditional method. Farmers use 'Tiffani' for sowing.
- Seed of the Mangalwedha Maldandi Jowar should not be sown below the depth 5 cms.

8. Inter cropping:

- Inter cropping practices found in Mangalwedha Taluka are as under.
 - Jowar – Tur- in 2:1 proportion
 - Jowar – Kardai in 1:1 or 2:1 proportion
- This is done mainly to maintain soil fertility.
- Thinning

9. Inter tillage:

2 to 3 hoeing are recommended to remove the weeds and conserve the moisture in the root zone. This technology increases the yield and quality sorghum.

10. Harvesting and threshing

Mangalwedha Maldandi Jowar takes about 120-130 days to mature. The crop should be harvested immediately after it is mature. The right stage for harvest is when grains have become hard having less than 25 per cent moisture

Harvesting is done by uprooting the entire plant. These plants are kept to dry for three to four days. Thereafter earheads are separated from the plants. Nowadays threshing is done with the help of threshers. In remote areas traditional method of beating the

earheads with sticks or by trampling bullocks is still followed. The threshed grain is cleaned and dried in sun for about a week to bring the moisture content down for safe storage.

11. Packaging

Good packaging is necessary for easy handling, transportation and storage. The Mangalwedha Maldandi Jowar is transported from field (threshing floor) to the market and stored in jute and plastic bags in a shade. Good quality jute bags either new or second hand are necessary to avoid spoilage and to protect the Jowar from moisture and insect attack etc.

K. GEOGRAPHICAL SIGNIFICANCE AND UNIQUENESS OF MANGALWEDHA MALDANDI JOWAR

1. Geographical Significance

- **Soil**

Soil of Mangalwedha Taluka is deep black soil. Soil depth is 40 to 50 feet. It contains good moisture.

- **Rainfall**

The average rainfall is registered 519.8 mm³.

- **Climate**

Climate of the district is hot and dry. The daily maximum temperature ranges between 30 degree C to 35 degree C and the minimum temperature ranges between 18 degree C and 21 degree C.

- **Significance of Mangalwedha Maldandi Jowar in Mangalwedha Taluka**

The cropping system in the Sorghum Bowl i.e. Mangalwedha Taluka is unique. Instead of growing the crop in the warm summer-monsoon season it is sown after the rain end in September/October and harvested in February. Farmers plant the crop on deep black soils that retain large amounts of the season's excess rainwater; the sorghum roots then extract that water to support plant growth.

Moisture availability in soil at Mangalwedha Taluka is very high as soil depth is 40 to 50 feet with a good drainage. It can sustain even one time rain in monsoon. It can be grown in limited water and minimal inputs and it can be harvested in five months.

Mangalwedha Maldandi Jowar grows well in short day length, flower and mature irrespective of temperature fluctuation and sowing dates. It is tolerant to terminal moisture stress and resistant to stalk rot/charcoal rot, produce high biomass

³ Rainfall data from district website of Solapur: solapur.gov.in/htmldocs/rain.pdf

(grain and Stover) and have large lustrous grain with semi corneous endosperm. Tolerance to shoot fly, lodging and rust is also found in Mangalwedha Maldandi Jowar⁴.

2. Uniqueness of Maldandi Jowar

- Mangalwedha Maldandi Jowar grown under receding soil moisture after the cessation of the rains.
- It has also low temperature tolerance.
- It gives good response to photoperiod sensitivity (short day length).
- Irrespective of temperature fluctuations and sowing dates, flowering and maturity in Mangalwedha Maldandi Jowar is least affected.
- Mangalwedha Maldandi Jowar has inherent quality/traits which save it from insects like shoot fly and aphids and diseases like charcoal and rust⁵
- It has bold lustrous grain with thin pericarp.
- It gives the best grain yield and grain quality, fodder yield and fodder quality.
- This variety dominates the post-monsoon season sorghum areas in India. Several varieties were developed at ICRISAT incorporating genes from M 35-1.
- Mangalwedha Maldandi Jowar contains high percentage of glucose as compare to other kind of Jowar.
- The Roti made from Mangalwedha Maldandi Jowar is widely believed as the best for taste and softness⁶. The softness is because of rich in gluten content.

⁴ 'Trail testing sites in the All India Coordinated Projects – How well do they represent Agro-ecological Zones and Farmers Fields'; A. J. Packwood, D. S. Virk and J. R. Witcombe; page 13;

⁵ 'Post-monsoon season sorghum: constraints and breeding approaches'; Belum VS Reddy and others.; an open access journal published by ICRISAT; December 2012; Volume 10; Page 1-12.

⁶ 'Dough and roti making qualities of sorghum genotype'; CV Ratnavathi and N Seetharama; NRC Sorghum, Hyderabad; UD Chavan; AICSIP, MPKV, Rahuri, Maharashtra; Jawar Samachar; Volume 4; Issue No. 2; October 2008.

- Many farmers from Mangalwedha Taluka say that Milk of cows and buffaloes contains high fats after consuming Maldandi Fodder. Resultantly Milk gets high price in the market.
- Farmers do not use any pesticides or fungicides for Mangalwedha Maldandi Jowar as it very resistive to any kind of diseases and also pests.

Can Mangalwedha Maldandi Jowar be grown at other places?

This variety can be grown at many places from Maharashtra, Karnataka, and Andhra etc. However, due to cross pollination with other varieties the original characteristics in Mangalwedha Maldandi Jowar are lost. This does not happen in the case of Mangalwedha because all farmers grow Mangalwedha Maldandi Jowar; hence cross pollination takes place within Mangalwedha Maldandi Jowar Variety only. Thus the originality can only be maintained in Mangalwedha. If we want to grow Mangalwedha Maldandi Jowar at other places we need to get new seeds after every 3 years to maintain its originality.⁷

⁷ Information given by D. D. Kadam, Assistant Professor and Prabhari Adhikari, Mohol Research Centre,

L. INSPECTION BODY:

Maldandi Jowar Vikas Sangh, Mangalwedha will work as an Inspection body, it will form an internal group consisting Agriculture scientist, farmers, GI experts to monitor the quality norms.

M. OTHERS:

• Uses of Maldandi Jowar

- a. Sorghum is one of major coarse grain used for human consumption in the semi-arid tropics and is the staple diet for millions of people, providing the bulk of calories, proteins, vitamins and minerals. In India it is used in the form of '*Roti*' (*unleavened bread*). It is eaten at breakfast, lunch and dinner and is frequently stored overnight. Farmers generally carry *roties* prepared early in the morning to the fields for lunch. Occasionally they are sun dried and stored for more than a week⁸.
- b. '*Roti*' is consumed with several side dishes depending upon the socioeconomic status of the consumers, e.g. cooked vegetables, dal, meat, milk, curd, buttermilk, pickles, chutneys, sauce, etc.
- c. The most common products are leavened and unleavened bread, porridges, boiled grains and steam cooked products such as couscous. Sorghum Floor also makes an excellent fry coating for fish, chicken and beef. Sorghum is also used in the preparation of several snacks such as chakali, papad, upma, etc.
- d. Recently various experiments have been conducted to make different food products from Sorghum. Sorghum biscuits, *poha*, *shevaya*, pasta, *rava* will be available in near future. There is list of 18 products made from Sorghum, developed by 'Jowar Products Research Institute'.⁹

⁸ Sorghum *Roti*: I. Traditional Methods of Consumption and Standard Procedures for Evaluation'; D. S. Murthy and V. Subramanina; ICRISAT.

⁹ This information is given by Vikram Sawanji (BTM). ATMA Coordinator, Magalwedha Taluka,

e. Maldandi, a sorghum cultivar is known for its good quality of roti due to having pearly white grain color and its flour having higher water holding capacity and good organoleptic taste¹⁰

• **Nutritional Value of Mangalwedha Maldandi Jowar:**

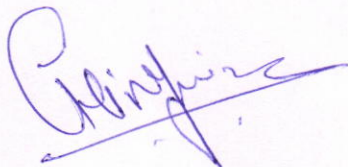
- i) Protein: 11.6
- ii) Fats: 1.9
- iii) Fiber: 1.6
- iv) Carbohydrates: 0.12
- v) Calories: 349 kg Calories
- vi) Calcium: 0.04
- vii) Phosphorus: 0.35
- viii) Potassium: 0.38
- ix) Sodium: 0.05
- x) Magnesium: 0.19
- xi) Iron: 50.00
- xii) Carotin: 29.00
- xiii) Vitamin: 12.00
- xiv) Thiamine: 0.46
- xv) **Crude Fiber: 0.10**

¹⁰ 'Studies on shelf life extension of sorghum roti'; Unhale D.S., Sakhale B.k. , Ranveer R.C. and Pawar V.D.; International food research journal, 19(2); 2012; page 733-736.

Along with the Statement of Case in Class 31 in respect of Mangalwedha Maldandi Jowar in the name(s) Maldandi Jowar Vikas Sangh, of whose address is Maldandi Jowar Vikas Sangh, Taluka Mangalwedha, Dist.: Solapur, 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.

- The Application shall include such other particulars called for in rule 32(1) in the Statement of Case.
- All communications relating to this application may be sent to the following address in India: Ganesh S. Hingmire, 959, Budhwar Peth, Pune, Pin-411002, Maharashtra, India.

SIGNATURE



NAME OF THE SIGNATORY

(GANESH S. HINGMIRE)