

July 22/2014

Miss Anuradha Chavan
July 22/2014

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To,
The Registrar of Geographical Indication,
Geographical Indication Registry,
Chennai,
Pin 600032.

Date: - Jul 22, 2014

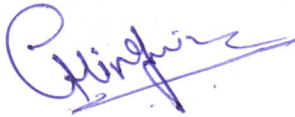
Subject: - Submission of Geographical Indication application of Vengurla Cashew

Dear Sir,

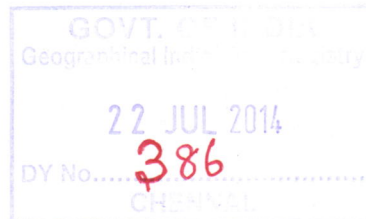
We are happy to submit herewith Geographical Indication application for Vengurla Cashew of Sindhudurg District of Maharashtra State. We are also submitting herewith all documents which are required at the time of submission of GI application to the GI registry. These documents are prepared according The Geographical Indications of Goods (Registration & Protection) Act, 1999.

Kindly acknowledge the submitted documents and do the needful.

With regards



Prof. Ganesh S. Hingmire
Chairman,
GMGC,
Pune.



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

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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



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C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
489	GI-1A	31	1	Vengurla Cashew	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD /PostalNO	Bank Name	Cheque/DD/Postal Date	Amount Calculated	Amount Paid
DD	364849	Union Bank of India	19-07-2014	5000	5000

Total Calculated Amount in words : Rupees Five Thousand only

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S. Saranya
Cashier
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GI Application for Vengurla Cashew

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

FORM GI -1

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 GMGC for the registration on behalf of 'Kokan Kaju Samuh' in part A of register of the Geographical Indication furnishing the following particulars.

NAME OF THE APPLICANT: Kokan Kaju Samuh

ADDRESS---: Gopuri Aashram, Vagde,

Kankavli tehsil, Sindhudurg district,

Maharashtra, India.

Pin - 416602.

Geographical Indication: Vengurla Cashew

Class: 31

A NAME OF APPLICANT:

Kokan Kaju Samuh ,
Represented by Prof.
Ganesh S. Hingmire of
GMGC

B ADDRESS:

Gopuri Aashram, Vagde,
Kankavli tehsil,
Sindhudurg district,
416602.

**C LIST OF ASSOCIATION OF
PERSONS/PRODUCER/ORGANISATION
/AUTHORITY:**

Kokan Kaju Samuh

D TYPES OF GOODS:

Horticultural Product,
Class 31

E SPECIFICATION:

Vengurla Cashew.

Vengurla Cashew is
traditional variety of
cashew in Vengurla Tahsil
of Sindhudurg district.
Vengurla Cashew variety
V7 is especially famous for

high juice content. In variety V2 shelling percentage is 32 which lead to higher protection of kernel.

Cashew is Cash Crop grown in Sindhudurg district mainly in Vengurla Tahsil.

Cashew is known as '**Wonder Nut**' as the seed is outside the cashew apple. Cashew crop is **evergreen** and needs very **less maintenance.**

F NAME OF GEOGRAPHICAL INDICATION AND PERTICULARS:

VENGURLA CASHEW.

Goods: Class 31,
Horticultural product.

G. DESCRIPTION OF VENGURLA CASHEW:

In Vengurla, due to fantastic atmosphere, soil and climate for cashew crop, The Regional Fruit Station was established in Vengurla in 1957. This research station has developed and proved 7 varieties of cashew in Vengurla as V1(Vengurla-1) to V7 (Vengurla-7). Following points are describing the Vengurla Cashew in particular.

Appearance: The shape of Kernel is kidney like.

Size: The size of Kernel increases from varieties V1 to V7 and is longest in V7.

Color: Creamish white.

The **Kernel weight** of V1 variety is 1.39gm which increases to 2.9gm in variety V7.

Taste: Sweet

Overall acceptability: Worldwide acceptance.

Vengurla Cashew apple has astringent taste and **high content of vitamin C.**¹

H. GEOGRAPHICAL AREA OF PRODUCTION AND MAP:

Cashew cultivation for the first time started in **Ansur pal** village in Vengurla Tehsil. Cashew production is maximum in Math, Vetore, Bandh and Mochemad Vengurla tahsil is located 15.85⁰ North latitude and 73.63⁰ East longitude. It is surrounded by a semicircular range of hills with lush green foliage mainly of cashew, mango, coconut and different kinds of berry trees. The hills of Dabholi, Tulas and Mochemad respectively lie in the north, the east and the south of Vengurla, while the Arabian Sea is located on its west.

¹ Cashew research and development in Kokan region of Maharashtra.; Haldankar P. M.; *National Seminar on research, Development and marketing of Cashew*, Nov 2007.; 33-35.

I. PROOF OF ORIGIN:

Cashewnut (*Anacardium occidentale L.*) is the important crop from *Anacardiaceae* family. Maximum cultivation of this crop is taken at the places in tropical countries in coastal area. Native country of this crop is Brazil. The term “Cashew” has originated from the Brazilian name ‘Acajaiba’ and the Tupi name ‘Acaju’ which the Portuguese converted into ‘Caju’ and is commonly known as ‘Kaju’ in India. In 16th Century, Portuguese brought this crop to India to restrict soil erosion.

The coastal states of India are the main cashew producers. India is one of the largest producer of cashew nut in the world accounting 39.47% of world cashew production in 2010. Cashew is important crop as it plays role to restrict soil erosion and also develops balanced ecosystem.

Cashew was first introduced in Goa. From there, it slowly trickles down to the Kokan coastline to Malabar and the rest of Kerala. Towards the last quarter of the 20th century, it spread to other parts of India. Around 650,000 hectares of land is under cashew cultivation in India out of which 150,000 hectares is in Maharashtra.

Maharashtra is the leading cashew nut producer in India. It has an average of 111334.4 metric tonnes per annum production.²

The Kokan area in Maharashtra comprises of Thane, Raigad, Ratnagiri and Sindhudurg districts out of which Sindhudurg district takes the highest cultivation of cashew crop because of the most suitable climate of quality cashew production. Vengurla tehsil in Sindhudurg district highly cultivate cashew crop for its fruit cashew apple as well as for its nut.

² Analysis of cashew nut production in India.; A. Senthil, Dr. M. P. Mahesh.; *Asia Pacific Journal of Marketing & Management Review.*; ISSN 2319-2836 Vol.2 (3), March (2013) 106.

Because of perfectly suitable soil, climate, rainfall and other environmental factors available in Vengurla tehsil, The Regional Fruit Station, Vengurla has been established in 1957 which developed the Vengurla Cashew varieties, V1 to V7.³

J. METHOD OF PRODUCTION:

- **Planting:**



Different Cashew varieties- Ganesh Cashew Factory, Malvan, Sindhudurg.

For raising a new plantation in Vengurla, pits of 13 m are dig in summer at 7x7 or 8x8 distance. The pits are refilled to a depth of 30 cm with a top soil just before the onset of monsoon. After first shower of rains, the remaining top of the pit is refilled with a 10 cm layer of dry leaves over which a layer of 8 cm

³ Weather associated yield variability in Cashewnut.; Haldankar P. M. *et al.*; *Journal of Agrometeorology* Dec. 2003.; 5(2); 73-76.

soil is made. Planting of grafts is done after receiving of 3-4 rains. Wooden stick is used to give support to the graft.

- **Manure and Fertilization:**

Cashew responds, very well to manuring. The fertilizers should be applied within the radius of 2 m of tree. The application of fertilizer may be done after complete weeding and cleaning of basins of each tree to avoid the competition for nutrients from weeds.

- **Irrigation:**

Cashew is a hardy and rain fed crop. Its extensive root system is capable of absorbing moisture from sub soil in Vengurla and similar places in Sindhudurg. The irrigations are therefore, not required by this crop. However, it is advised to irrigate newly planted grafts / seedlings for the initial period of two years till their root system is established well. The irrigation during flowering and fruiting period helps to reduce the fruit drop.

- **Mulching:**

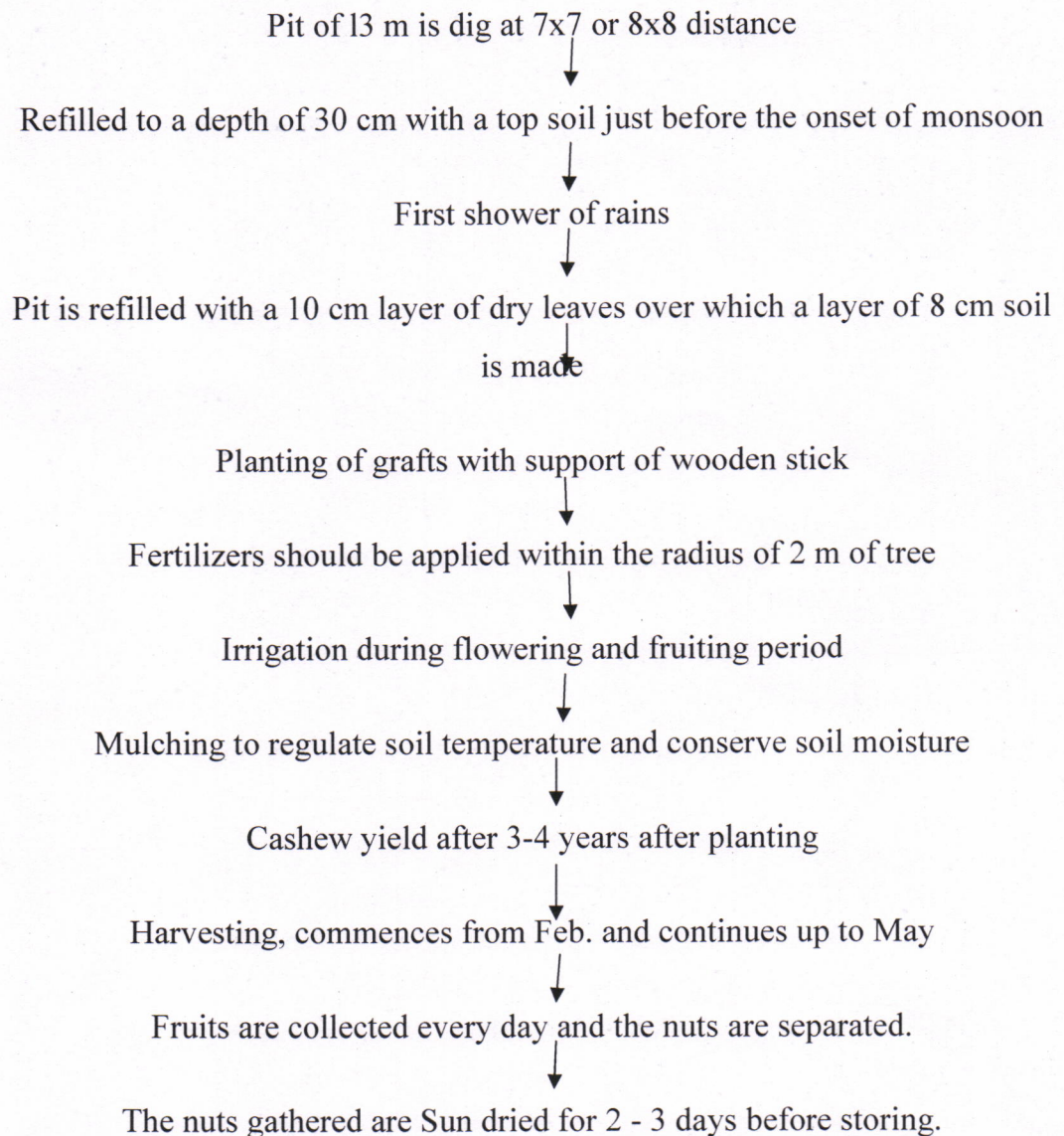
Mulching in cashew plantation is helpful for Vengurla cashew growers in regulating soil temperature and conserve soil moisture. It also prevents soil erosion and improves soil fertility.

- **Harvesting:**

Cashew planted by grafts gives yield after 3-4 years after planting. Cultivation period of cashew crop is depends on variety V1 to V7. Flowering commences in the month of Dec - Jan on new shoots and fruits will be ready for harvest, after 50-55 days. Harvesting and collection of nuts are done over a period of 10-12 weeks by Vengurla cashew growers. Harvesting, commences, from

February and continues up to May in villages of Vengurla. The fruits are collected every day and the nuts are separated. The nuts gathered are Sun dried for 2 - 3 days before storing.

Flowchart of Method of cultivation of Vengurla Cashew



- **Growing process of cashew**

The cashew nut develops first and become fully grown but did not ripe completely. Then after 30-40 days cashew apple develops completely. Full growth of cashew apple results into ripening of cashew nut. At the end, cashew apple and cashew nut fall together after both are completely ripe.



Cashew apple

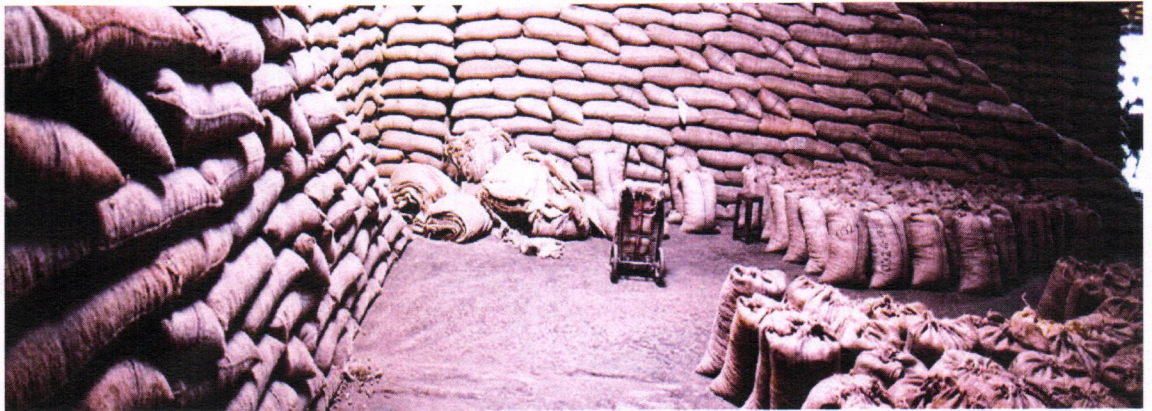
Cashew nut

- **Yield:**

The yield per tree is estimated at 13 to 24 kg of Vengurla varieties. However, the maximum yield produced by Vengurla-1, Vengurla-2 and Vengurla-7 is 19kg, 24kg and 18.5kg respectively.

- **Cashew nut storage**

As Vengurla cashews are produced for both cashew apple and cashew nut, Cashew nuts should be dried 4-5 times in sunlight to remove moisture completely. After cooling, nuts are packed in plastic bags and then plastic bags are kept in gunny. These gunny sacks are stored in godown for further nut processing.



Storage of Cashew Nuts

- **Storage precautions**

Storing place / godown should be at higher level from floor - for that 1feet heighted wooden platforms are used to keep gunny. Exhaust should be there in the godown (store house). Godown should be humid free, as cashew nuts become oily because of higher humidity.

CASHEW NUT PROCESSING:

The procured Vengurla cashew is processed through a series of distinct steps in various small scale cashew factories.

a. Steaming/Roasting:



Steamer- Ganesh cashew Factory, Malvan, Sindhudurg.

Roasting is done to facilitate the removal of kernel from the shell. The raw nuts are fed into boilers for 30mins at 120⁰C, which work on the principle of pressure cookers. This process provides uniformity in drying, cooling is faster and the product appearance is clean.

b. Cutting:

The heat applied to the nut makes the shell brittle, and allows the shells to be cut by means of both, hand and leg operated cutters. Cutting is a skilled operation done by women, and acquired through on-job training. On an average, about 12-15 Kg of kernels are obtained (shelling percentage average of V1 to V7 is 29.9). Then the wholes and pieces are separated. Cutters wear plastic bags around their hands, cover their fingers with cotton or apply oil and ash to their hands to avoid any direct contact with Cashew Nut Shell Liquid.



Cashew nuts cutting with help of machines.

c. Drying:

To facilitate the removal of the outer skin attached to the kernel, drying is done in an electric conventional oven, called “drier” for 8 hours at 45⁰C. The wholes and splits are kept there to remove the moisture from the kernels. The capacity of drier varies from 400-500 Kg. Then nuts are kept in moisturizer for 12 hours to avoid breaking of nuts during polishing.



Dryer- Ganesh Cashew Factory, Malvan, Sindhudurg.

d. Polishing:

After moisturizing is done, testa(thin covering) become soft and can be removed easily in polishing. This polishing requires 3-4 hours. Kernels ready after polishing and require 30mins to 1 hour of drying for finishing cleaning process.

e. Peeling:

The peeling of the outer skin is a skilled operation, done manually by women (with a small blade) if some pieces of testa present on few Kernels. The quantity of skin obtained is 100 grams per kg of cashew kernel.

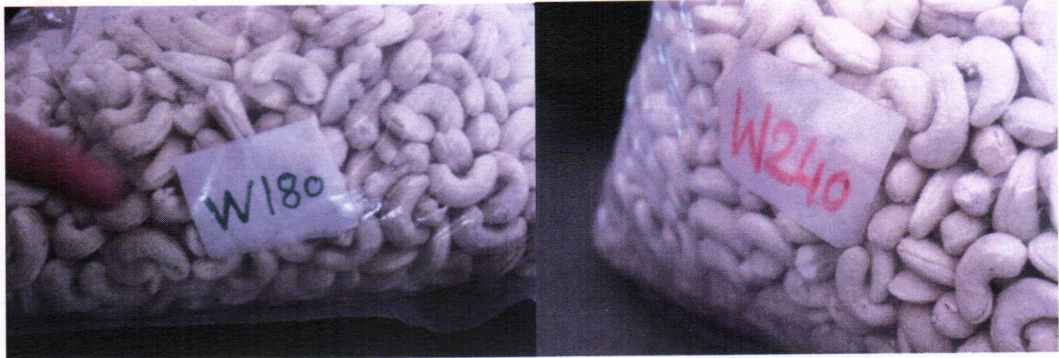
f. Grading:



Grading of Vengurla Cashew varieties according to the size and quality.

Cashew can be classified in various types depending upon color, size, wholeness, etc. Each factory displays the grading chart and the quantity of

cashew kernels in a Kg, so that graders, generally women, can verify their accuracy.



Export Vengurla Cashew variety after grading.

K. GEOGRAPHICAL SIGNIFICANCE AND UNIQUENESS OF VENGURLA CASHEW:

GEOGRAPHICAL SIGNIFICANCE:

Soil:

The soils of Kokan are broadly classified into five types as Laterite, Coarse shallow soil, Medium black soil, Coastal saline & coastal alluvial soils and Reddish brown soil. ⁴The soil formation in Vengurla is controlled mainly by climate. Most of the soils are derived from Lateritic rocks. Laterites are soil types in Vengurla rich in iron and aluminium, formed in hot and wet tropical areas. Nearly all laterites are rusty-red because of iron oxides. They develop by intensive and long-lasting weathering of the underlying parent rock. Laterite soils have high clay content, which mean they have higher Cation Exchange Capacity and water-holding capacity than sandy soils. However, if lateritic soils become degraded, a hard crust can form on the surface, which hinders water infiltration and the emergence of seedlings.

The best soils for cashew are deep, friable well drained, similarly the soils in Vengurla is light, well drained and fairly fertile. Coastal areas having humid and warm climate are further best suited for cashew cultivation. Also, Sindudurgh's laterite soil gives fantastic taste to the cashew.

Rain fall:

At Vengurla average rainfall is 2916 mm. Cashew requires a minimum rainfall of 600 mm and above and continued adequate soil moisture is, however, necessary

⁴ Strategies and constraints for cashew production in Maharashtra.; Haldankar P. M. *et al.*; *The Cashew* April-June 2004.; 13-15.

for the success of a cashew plantation. Vengurla witnesses rain for full four months June, July, August and September.

Climate

The temperature at Vengurla tehsil ranges from 17.4⁰C to 32.9⁰C. As Vengurla being situated in coastal district, the climate is generally moist and humid normally humidity ranges from 63 % to 88 %. Weather plays a decisive role in Cashewnut production.⁵

UNIQUENESS OF VENGURLA CASHEW:

- **High Juice content**

There is 86% juice content in Vengurla cashew apple varieties V5 and V7 which is almost **12% higher** than average of other cashew varieties in India. Cashew apple is a rich source of Vitamin C which is an essential nutrient. Cashew apple gives 5times more vitamin C than orange. Hence, the nutritional value of cashew apple increases due to higher juice content. Also extraction of cashew apple juice is highly and easily possible.

- **Best Shelling**

Vengurla variety V2 has the **highest shell thickness** about **32%** which ultimately gives the best protection to the Kernel. Due to thick covering Kernel is easily not accessible to any damage caused due to environment or other factors. Also keeping quality of kernel and cashew nut increases due to this and cashew nut can be stored for longer period.

⁵ Crop weather association in mixed population of cashew hybrids.; Haldankar P. M. *et al.*; *Journal of Plantation Crops*, 2002.; 30(3); 37-40.

- **Nut Yield**

24Kg mean **nut yield per tree** is in Vengurla variety V2 which is **highest** among all varieties in India. Maximum yield is beneficial as it gives good profit per tree.⁶

- **Less wrinkles**

There are no or very few wrinkles on Vengurla Cashew as compared to Nandurbar Cashew.⁷ Because of this Vengurla cashew has catchy appearance and hence worldwide its demand is large.

L. INSPECTION BODY

Kokan Kaju Samuh, Sindhudurg will work as a Inspection body, it will form an internal group consisting Agriculture scientist, farmers, GI experts to monitor the quality norms.

⁶ **Cashew Varietal Wealth of India.**; Dr. M. Abdul Salam & Dr. E. V. V. Bhaskara Rao.; Kerala Agricultural University, Madakkathara, Thrissur and Cashew & Cocoa Development, Government of India, Ministry of Agriculture, Cochin, Kerala.; January 2001.

⁷ Information provided by Vengurla farmers cultivating Cashew.

M. OTHER

USES OF VENGURLA CASHEW

There are three parts of Cashew i.e. cashew nut, cashew apple and cashew nut shell. All of these parts of Vengurla cashew are used in different ways.

- **Cashew nut**



The primary product of cashew nuts is the kernel, which is the edible portion of the nut and is consumed directly by the consumers. Kernel is used in confectionery and bakery products, for example, finely chopped kernels are used in the production of sweets, ice creams, cakes and chocolates, both at home and industrially, and as paste to spread on bread. Kaju Barfi is the famous product of Vengurla cashew. **Kaju Barfi** is an Indian subcontinent dessert. *Kaju* literally means Cashew nuts and *Barfi* is a type of Indian sweet, usually in the form of lozenge. Kaju Barfi having shelf life of 1 month and if vacuum packed then can remain as it is for 3 months. Another delicious product made from Vengurla cashew is Kaju Modak. Cashew modak (a sweet) is very much in demand during the festival of Lord Ganesh. Gopuri Ashram started to produce cashew modak in 2002. Later on two more groups (both in Kudal, the Sindhudurg Gramin Rojgar Vikas Samstha in Mangaon and the Omkar Youth Forum, Kadaval) also started

producing it. Locally manufactured modak contains good quantity of cashew and no artificial colours are added. It is also attractively packed.⁸ Furthermore, the spicy product from Vengurla cashew famous in Maharashtra and especially in Kokan region is curry (Kaju curry). Unripe Kernel used in curry.

- **Cashew apple:**

The cashew apple or false fruit is an edible food rich in vitamin C. It can be dried, canned as a preserve, or eaten fresh from the tree. It can also be squeezed for fresh juice. Cashew syrup is a famous product of Cashew apple in Vengurla. Syrup increases appetite, improves digestion and has good long storage capacity up to 1 year. Cashew apple squash, Cashew apple jam and Cashew apple chatuney are also fantastic products prepared from Vengurla Cashew apple.⁹

- **Cashew nut Shell**



⁸ Diagnostic study on Cashew and Fruit Pricessing Cluster Sindhudurg District, Maharashtra, prepared by *United Nations Industrial Development Organisation- Cluster development Programme*, Nov 2003.

⁹ Cashew research and development in Kokan regionof Maharashtra.; Haldankar P. M.; *National Seminar on research, Development and marketing of Cashew*, Nov 2007.; 33-35.

Cashew shells of Vengurla Cashew are sold to CNSL (Cashew Nut Shell Liquid) manufactures in Goa for Rs 2.5 – 3 a Kg. The outer layer peel (the testa, skin adhering to cashew kernels) is sold at the rate of Rs 4 per kg to local agents, who in turn supply it to leather and paint industries.

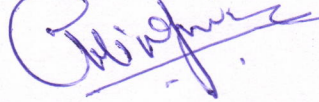
Along with the Statement of Case in Class 31 in respect of Vengurla Cashew in the name(s) of Kokan Kaju Samuh, Sindhudurg whose address is Gopuri Aashram, Vagde, Kankavli tehsil, Sindhudurg district, Pin 416602, Maharashtra, India. Who claims to represent the interest of the producers of the said goods 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 Shankar Hingmire, 959, Budhwar Peth, Pune, Pin:411002, Maharashtra, India.

SIGNATURE


(GANESH S. HINGMIRE)
NAME OF THE SIGNATORY