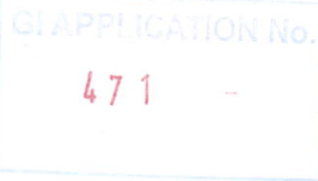


Date: - 25th March, 2014

To,

The Registrar,
Geographical Indication Registry,
Chennai,

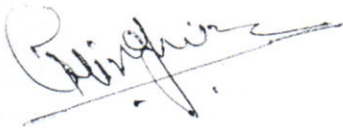


Subject: - Submission of ten Geographical Indication applications from state of Maharashtra,

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 Waghyha Ghevada

निर्णय की तारीख से 30 दिनों के लिए वैध
VALID FOR THREE MONTHS FROM DATE OF ISSUE ONLY



01389-GANDHI NAGAR, WARDHA

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प्राप्त किये जाने पर प्राप्त राशि के निमित्त
ON DEMAND PAY

858974 के मा-पुनके आदेश पर/OR ORDER

रुपये REGISTRAR GEOGRAPHICAL INDICATIONS*****

₹

Five Thousand only.

अदा करे FOR VALUE RECEIVED

*****5,000.00

कृते बैंक ऑफ महाराष्ट्र FOR BANK OF MAHARASHTRA

एह ह एला दला
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Pritham
PF no. 30763

बैंक ऑफ महाराष्ट्र BANK OF MAHARASHTRA

प्राधिकृत अधिकारी/AUTHORISED OFFICIAL/S
Please sign above

IJG/2012

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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 :2387

Date : 26-03-2014

TO

Generated by :BABU

WAIGAON HALAD UTPADAK SANGH,
TALUKA - SAMUDRAPUR, DISTRICT - WARDHA,
WARDHA,
MAHARASTRA,
442101,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
471	GI-1A	30	1	Waigaon Turmeric	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD/PO NO	Bank Name	Cheque/DD/PO Date	Amount Calculated	Amount Paid
DD	855974	Bank of Maharashtra	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 *****

Index

Sr. No.	Contents	Annexure(s)
1.	GI Application for Waigaon Turmeric	Annexure 1
2.	Map of Samudrapur Taluka with demarcation of Waigaon turmeric growing villages	Annexure 2
3.	Statement of Case	Annexure 3
4.	Additional Representation	Annexure 4
5.	Form of Authorization	Annexure 5
6.	<p>Research Papers/Thesis:</p> <ol style="list-style-type: none"> 1. Soil Analysis Report- (29S20050114064) and (29S20050114063) 2. 'Designing Rural Technology Delivery Systems for Mitigating Agricultural Distress: A study of Wardha District'; R. Rukmani & Manjula, M . S. Swaminathan Research Foundation, Chennai; 2009 3. 'Physicochemical Characterization of Red and Black Soils of Wardha Region'; Thakare Y. G., Dr. Choudhary M. D., Dr. Raut R. D.; IJCPS Vol. 1, No. 2, Nov-Dec 2012 4. Analytical report on Waigaon turmeric from Quality Evaluation Laboratory Spices Board, Cochin; 23 Dec. 2013. 5. Scope certificate; Certificate No. ORG/SC/1205/000852 Parnanetra marketing Pvt.Ltd. (Samudrapur taluka Organic Grower Group); 19 Feb 2012 until 18 Feb 2013. 6. The Amazing powers of Indian Organic Turmeric; Manohar Parchure; Jan2013. 7. Marketing Survey Report on Waigaon Turmeric; T.Satyanarayana; Vidarbha Economic Development (VED), Nagpur. 8. The Yoga of Herbs: An Ayurvedic Guide to Herbal Medicine; Dr. David Frawley And Dr. Vasant Lad 9. Haridra (Turmeric): Antibacterial Potential;Purshotam Kaushik, Yograj Chowkhamba Sanskrit Series Office, 2003. 10. Curcuminoids: antioxidant Phytonutrients; Muhammed Majeed, Ph.D.,Vladimir Badmaev, M.D., Ph.D.'Uma Shivakumar, Ph.D.,R. 	Annexure 6

	<p>Rajendran, M.S.; Nutriscience Publishers, Inc 1995.</p> <p>11. Turmeric can combat malaria, cancer virus and HIV;SciDev.net;; March 6,2006.</p> <p>12. Don't Go Easy on Turmeric: It Prevents and Cures Cancer; Viji Sundaram ;West Publication ; India-West, July 15, 2005</p> <p>13. Turmeric;WholeHealthMD.com;4/20/2005</p> <p>14. Qualitative and quantitative estimation of turmeric by using PKV – turmeric processing technology; Bhoyar Sanjay, Thakare Ritu; Indian Journal of Agricultural Biochemistry; Volume : 23, Issue : 2;First page : (127) Last page : (129); 2010.</p> <p>15. Turmeric is a Natural Arthritis Remedy; Therapeutic applications of Turmeric (Curcumin Lunga) in dentistry;A promising future; Sandeep A Lawande; Journal of pharmaceutical and bio medical sciences 2013 Feb 27;586 -591; Article No. 28</p> <p>16. Turmeric: The Ayurvedic Spice of Life; 2003; Prashanti de Jager</p> <p>17. Therapeutic applications of turmeric in dentistry: Journal of Pharmaceutical and Biomedical Sciences by Sandeep A. Lawande, Feb,2013</p>	
7.	<p>Information given by ATMA coordinator and Taluka Krishi Adhikari, Samudrapur, Wardha Dist.</p> <ol style="list-style-type: none"> 1. 'Government document by District Agricultural Officer, Wardha, about Waigaon Turmeric cultivation; 09Aug 2011 and Nutritional contents of Waigaon turmeric;31Oct2011' 2. Uniqueness of Waigaon turmeric from Taluka Krishi Adhikari, Samudrapur Taluka. 3. Information of Waigaon turmeric containing method of cultivation 4. Information of marketing chain 5. Pamphlet of Waigaon turmeric 	Annexure 7
8.	News Paper Articles	Annexure 8

471

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. 2387 in the
register of valuables
Cashier [Signature]
D.D.O. 26/3/14

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 **Waigaon Halad Utpadak Gat** in part A of register of the Geographical Indication
furnishing the following particulars.

NAME OF THE APPLICANT: - Waigaon Halad Utpadak Sangh

ADDRESS:- Waigaon Halad Utpadak Sangh, taluka Samudrapur, District
Wardha , Maharashtra.

Geographical Indication:- Waigaon Turmeric

Class: - 30, Spices

Goods: - Waigaon Turmeric under the category of spices

A Name of Applicant:- *Waigaon Turmeric Utpadak Sangh*
represented by Mr .Ganesh
Hingmire of GMGC.

B Address:- *Waigaon Halad Utpadak Sangh,*
taluka Samudrapur, District:
Wardha , Maharashtra

C List of association of persons/producer/ Organisation/authority:- *Waigaon Halad Utpadak Gat*

D Types of goods:- *Turmeric under Class 30 of spices category*

E Specification:- - Botanical name of Turmeric is *Curcuma longa,*

- *Waigaon Turmeric has distinct dark yellow color because of high Curcumin content which is more than 6%*
- *It has unique taste, enrich in oil content and pleasant aroma.*
- *It has special medicinal value.*
- *Little quantity of Waigaon Turmeric is sufficient to increase the color of food.*
- *It is cultivating in Organic manner*

F. Name of Geographical Indication and Particulars:-

Waigaon Turmeric, spices under class 30,

G. Description of Waigaon turmeric

- Waigaon Turmeric is a traditional crop in Samudrapur tehsil of Wardha district.
- Use of this turmeric for wound healing, curing cough, cold and in many other diseases is traditionally known in this area.
- This is a unique variety which matures in short period and grown under rain fed condition.
- Approximately 80% of the farmers from Waigaon village cultivate turmeric since generations.
- Color of Waigaon turmeric is dark mustard yellow as compared to other turmeric varieties.
- Texture of this turmeric powder is very soft.
- Aroma of this turmeric is very pungent, still attractive.
- Whole dry turmeric finger sets are very thick and solid (fleshy).¹

¹ Farmers and Traders interview and Article: A healing touch for turmeric by Vivek Deshpande & Vijay



Cross section of turmeric finger set



Finger set of Turmeric

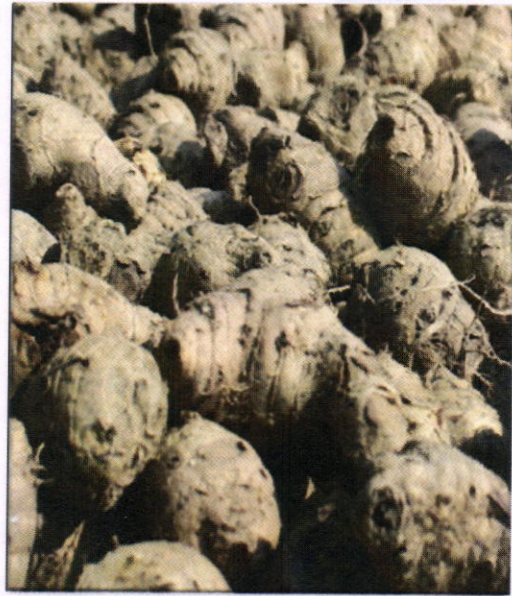
GI APPLICATION NO.

471 -

1.



Finger Sets in soil



Mother sets are kept for rest before planting

H. Geographical area of production and map

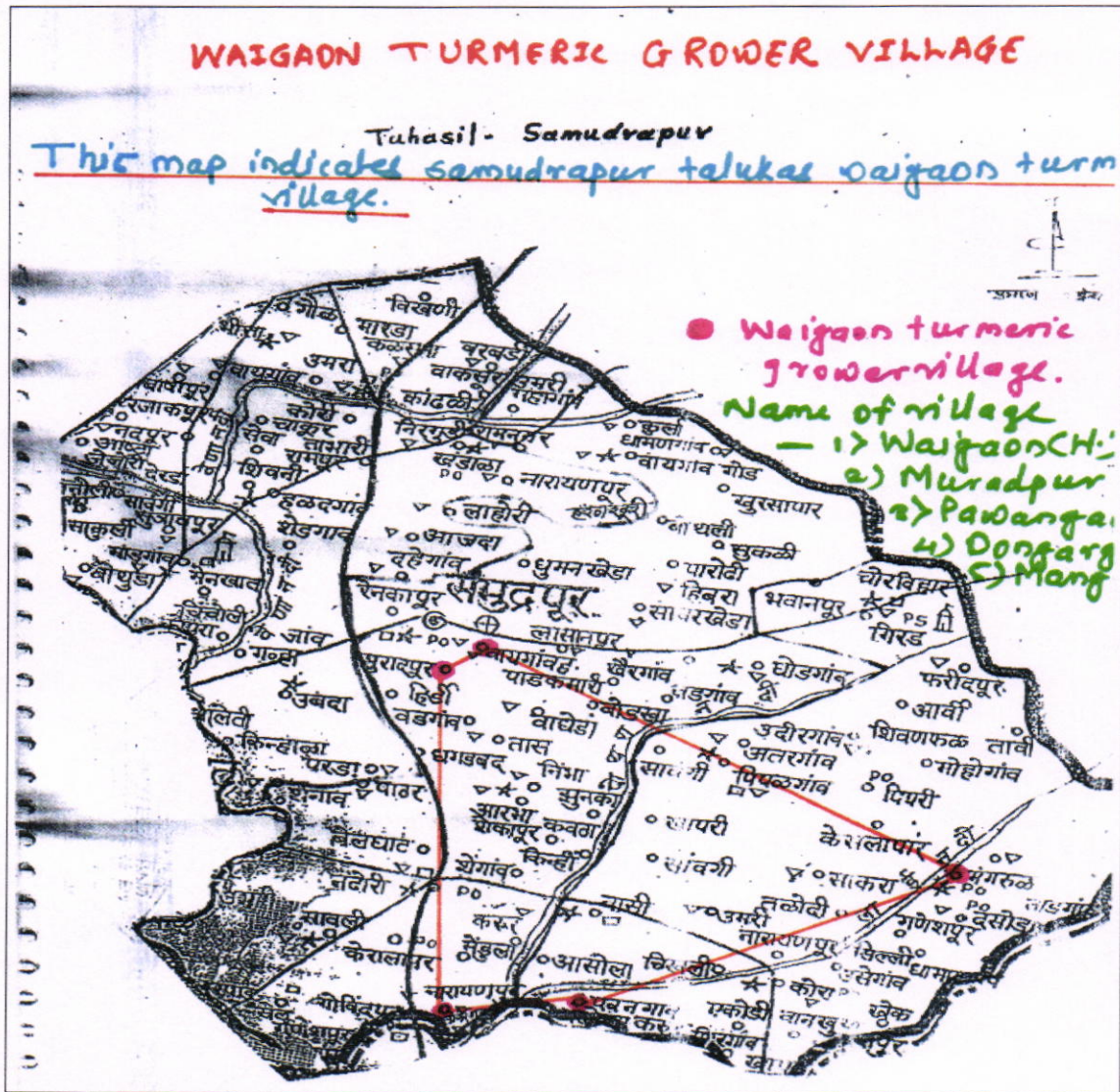
Map of Wardha District²:



² <http://wardha.nic.in/images/admmmap.jpg>

Map showing Waigaon Turmeric cultivating villages in Samudrapur Taluka –
 (Waigaon, Muradpur, Pawangaon, Mangrul, Dongargaon)³

APPLICATION NO.
 471



³ Map of Waigaon Turmeric grower villages from Samudrapur Taluka (Wardha Dist.) Provided by ATMA officials, Wardha.

Area under Cultivation

471

The cultivation of Waigaon Turmeric is highest in Waigaon village of Samudrapur Tehsil of Wardha District. Also this variety is cultivated in Muradpur, Pawangaon, Mangrul, and Dongargaon villages of Samudrapur tehsil. Approximately 80% farmers cultivate Waigaon Turmeric in Waigaon Village. Due to large production of unique turmeric in Waigaon village, it is named as a “Haladya Waigaon” (*Halad* is Marathi name of Turmeric) thus indicating Waigaon is exclusive turmeric growing village. In Samudrapur Taluka around 400 farmers cultivate Waigaon Turmeric.

I. Proof of origin

Waigaon Turmeric has a long history since the *Mughal* Province. Waigaon variety of turmeric is cultivated in Samudrapur tehsil more prominently in Waigaon village. In one of the government records of Wardha district, it has been mentioned that ‘Waigaon Turmeric cultivation’ was allotted to ‘Mali’ Community in that period.⁴

Farmers from Waigaon have mentioned that Waigaon variety is traditional variety and cultivated in this area since generations and the same is continue.

The production of Waigaon Turmeric in Waigaon village is significantly high, due to which the village is known as ‘Haladya Waigaon’ (*Halad* is Marathi name of Turmeric).

⁴ Government document by District Agricultural officer, Wardha, about Waigaon Turmeric cultivation; dated on 09-08-2011

J. Method of Cultivation of Waigaon Turmeric

Turmeric farming is completely organic. In overall cultivation period and processing of turmeric no chemicals and pesticides are used. ATMA has taken initiative for organic farming Certification for Waigaon Turmeric. The certification process is in progress.

Total cultivation and processing period of turmeric is near about 8 months. Cultivation of turmeric starts after 'Akshaytrutiya'⁵ festival. If irrigation facilities are available the planting of rhizomes is possible at the time of 'Akshaytrutiya'. However, most of the farmers do planting at the monsoon to take advantage of the rainfall.

Seed material:

Whole or split mother rhizomes are used for planting. Farmers generally select well developed, healthy and disease free rhizomes from previous production. After harvest of the crop the mother sets are cleaned and stored in a cool place.

Water Management:

'Wardha' river is flowing near to Waigaon. Canals are used for water supply in this turmeric belt. The yield of turmeric mainly depends upon rainfall from June to September. In the month of October and November plants can be irrigated by river water or by canal water with sprinkling irrigation if post monsoon rains are not received.

⁵ Considered as a Auspicious day under Hindu Rituals in the month of April or May

Cultivation Method:

1. Take small pits in the bed in rows with a spacing approximately 1 to 1.5 feet
2. Plant mother rhizomes flat with buds facing upwards and cover with soil or dry powdered cattle manure. This process of planting serves the purpose of aeration. The sprouting of the plant starts in monsoon with green yellow leaves. Irrigation is required in case of less rainfall.
3. Apply cattle manure or compost as basal dose at the time of land preparation or by spreading over the beds after planting.
4. Harvest the turmeric rhizomes after 6 months, when leaves became dry and dropped down. After harvesting finger sets from mother rhizomes are separated. Rhizomes having bud are kept for further cultivation and stored in a cool dry place under shade and used for planting in the next season. The separated fingers are then dried in the sunlight by spreading them as a thin layer in farm. Turmeric powder is made from these dried finger sets. The turmeric powder and mother rhizomes are sold in the market.

Method of preparation of Turmeric Powder:

- Drying: After harvesting, separated fingers from mother rhizomes are dried in the sunlight by spreading them as a thin layer in farm. To avoid direct sunlight, tree leaves are spread over them.
- Boiling: Dried fingers and mother rhizomes are boiled in copper vessels of suitable size.

- Polishing: In order to smooth the rough and hard outer surface of the boiled dried turmeric and also to improve its color, it is subjected to polishing. After boiling these fingers and mother rhizomes are rubbed for gaining luster and again kept for drying for approximately 15 days.
- Grinding: Manually or with the help of machine (grinder) the turmeric powder is made from these dried finger sets.

Method of preparation of Waigaon Turmeric pickle:

Ingredients: 1 cup fresh turmeric figures, 3 tbs oil, 1 tsp black mustard seeds
1 pinch Asafoetida (hing), 1 tsp pickle masala powder, 2 pinches salt.

Preparation:

- i. Wash the turmeric fingers. Peel and chop very fine.
 - ii. Heat the oil and add the mustard seeds and Asafoetida (hing). Stir until the seeds pop.
 - iii. Cool and pour over the chopped turmeric.
 - iv. Add the pickle masala powder and salt. Stir well. Cover and store in refrigerator.
- Keep it for up to 1 month to get rid of

K. Geographical significance and Uniqueness of Waigaon Turmeric

1. Geographical Significance

Soil

The black soil of Waigaon is suitable for turmeric cultivation. Additionally 10 feet deep black soil available layer helps in water retention in soil. Black soil from Waigaon is alkaline in nature having pH more than 8⁶ and it contains high organic carbon⁷.

The soils are well drain. In some area soils are alkaline in reaction. But due to heavy rains, the excessive salts are washed away and soil becomes neutral in reaction thus it become productive.

Soil Analysis of Waigaon Soil

Sr. No.	Characteristics	Observations	Explanation
1	pH	8.24	Medium alkali
2	Organic Carbon (%)	0.425	Medium
3	Available Nitrogen (Kg/Ha)	294	Medium
4	Available Phosphorus(Kg/Ha)	22.590	Less
5	Available Potassium(Kg/Ha)	295.68	High

Rainfall

The climate of the district is characterized by dry hot summer and humid in nature during the south-west monsoon season i.e. June to September. The normal annual rainfall

⁶ Soil report (Farmer's Name Sachin Ghumade -Waigaon)

⁷ Physicochemical Characterization of Red and Black Soils of Wardha Region Thakre Y. G. 1, Dr. Choudhary M. D.2, Dr. Raut R. D.

varies from 985 mm to 1100 mm and the rainfall progressively increases from western to eastern part of *Vidarbha*. The water requirement of most of crops is fulfilled through rainwater being assured rainfall area of the state. Even during the scarcity year, the rainfall in some part of *Vidarbha* region is assured. This is some kind of natural gift to *Vidarbha* region.

Comparison Chart of Turmeric varieties –Waigaon and Krishna⁸

Sr.No	Specifications	Gawran /Waigaon	Krishna
1	Production per Acre	8 - 9 quintal	10-12quintal
2	Aroma	Very Good	Good
3	Color	Not fade	Fade
4	Stickiness	Good	Less
5	Yield per crop	500gm	600 to 700 gm
6	Price	200 to 250 Rs	80 to 100 Rs

2. Uniqueness

- The Waigaon variety matures in just 180 days, earlier than other varieties.⁹
- The high **Curcumine** content is the key ingredient that lends Waigaon Turmeric its distinctive yellowness. The higher its percentage, the deeper is the yellow color. Waigaon Turmeric has 6.12% curcumine content.¹⁰ Waigaon Turmeric had a special standing for its aroma and curcumine content.

⁸ Agriculture Office, Wardha -Document related to Waigaon Turmeric

⁹ A healing touch for turmeric by Vivek Deshpande & Vijay Pinjarkar news article published in Indian Express on 5th May 2000..

¹⁰ Analytical report on Waigaon Turmeric from Quality Evaluation Laboratory Spices Board, Cochin;23/12/2013.

- It is completely organic farming. (Organic Farming certification is in process).
Quality of Waigaon Turmeric and its medicinal value is maintained due to organic farming since no chemicals and pesticides are used.¹¹
- Very less quantity of powder is sufficient for increasing the color of food items.
- Durability of turmeric powder is more.

The ISI standard fixed for curcumine content for turmeric is not less than 2.0%, the Indian organic turmeric of Waigaon variety shows 6.12% curcumine, which is considered as the active ingredient in turmeric for medicinal purposes. If turmeric crop is grown under the organic farming systems and then processed as per mentioned in Ayurveda, its curative power is enhanced at least 3 times the normal crop.¹²

K. Inspection Body:

Waigaon Halad Utpadak Gat will work as a Inspection body, it will form an internal group consisting Agri-experts, scientist, farmers, GI experts to monitor the quality norms.

L. Others: -

Uses

Whole turmeric crop is useful in various manners.

- Turmeric powder and even fingers are used in marriage ceremony, religious ceremony.

Turmeric tuber is used in 'Kankanbandhana' ceremony of Marathi or kokani wedding.

¹¹ Scope certificate ;Certificate No. ORG/SC/1205/000852 Parnanetra marketing Pvt.Ltd. (Samudrapur taluka Organic Grower Group)

¹² The Amazing powers of Indian Organic Turmeric; Manohar Parchure; Jan2013.

- People of ancient India believed that turmeric gives the energy of the Divine Mother and helps to grant prosperity. It is effective for cleansing the chakras (energy centers in the body) purifying the channels of the subtle body. Turmeric has traditional importance. Its paste is applied to forehead (third eye chakra) during puja (devotional ceremony) and wedding.¹³
- Turmeric powder is used as an essential spice in food preparation as an ingredient. It is used in curries and other food to improve storage conditions, palatability and preservation. It helps in enriching food colour.
- Turmeric powder prepared from dry turmeric old mother sets are used in preparing “Kumkum” which is non allergic. It is also used in ‘Ashtgandh’.
- Dying cloths- Traditionally, turmeric is also used to dye the marriage cloths. It was believed that any clothing dyed with turmeric was protection from fever. New clothes would sometimes be stained with a paste of turmeric, lime and water.^{14 And 15}
- Turmeric crop nourishes soil. It also acts as disinfectant for soil. Turmeric essential oil mixed with citronella, tulsi and vanillin works as a powerful insect repellent, and is a

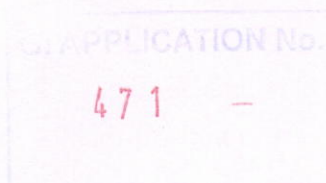
¹³ The Yoga of Herbs: An Ayurvedic Guide to Herbal Medicine; Dr. David Frawley And Dr. Vasant Lad

Motilal; Lotus Light Publications(USA) ISBN: 81-208-1172-0; 1993

¹⁴ Haridra (Turmeric): Antibacterial Potential; Purshotam Kaushik, Yograj Chowkhamba Sanskrit Series Office, 2003

¹⁵ The Amazing powers of Indian Organic Turmeric; Information brochure of Shriram Marketing Services ;Manohar Parchure;Jan2013.

natural alternative to D.E.E.T. the most common chemical insect repellent commercially available.¹⁶



- Turmeric colour extract can be used as organic food colour.
- Turmeric fingers are used to prepare pickles. Pickle made from Waigaon Turmeric is very tasty and nutritious too.

Medicinal Uses of Waigaon Turmeric

1. Cancer treatment: Curcumine content is high in Waigaon Turmeric. Turmeric extracts and Curcumine have been found to be cancer preventing compounds in different tumor models, as well as in limited human studies.¹⁷ Curcumine Capsule is used as dietary supplement in treatment of cancer and other diseases.¹⁸
2. HIV treatment: Turmeric was also studied as a potential antiviral agent against Human Immunodeficiency Virus (HIV). The infection with HIV is characterized by a complex command system which results in virus activation or inactivation. The essential structural part of that command system in HIV is called Long Terminal Repeat (LTR). Drugs that interfere with LTR may be of potential therapeutic value in delaying active HIV infection and progression of AIDS. Curcumine has been found to effectively inhibit activation of the LTR and to

¹⁶ The Amazing powers of Indian Organic Turmeric; Information brochure of Shriram Marketing Services ;Manohar Parchure;Jan2013.

¹⁷ Curcuminoids :antioxidant Phytonutrients; Muhammed Majeed, Ph.D.,Vladimir Badmaev, M.D., Ph.D.'Uma Shivakumar, Ph.D.,R. Rajendran, M.S.; Nutriscience Publishers, Inc 1995.

¹⁸ The Amazing powers of Indian Organic Turmeric; Information brochure of Shriram Marketing Services ;Manohar Parchure;Jan2013.

decrease HIV replication.¹⁹ Antioxidant properties of Waigaon Turmeric could delay the progression of HIV. In fact, clinical studies show that taking nutritional supplements that boost the immune system in HIV-infected patients helps slow the virus down. In the recent studies at the Jawaharlal Nehru Centre for Advanced Scientific Research in Bangalore, scientists fed curcumin to HIV-infected cells in the laboratory, the virus stopped replicating. Curcumin could be used to help formulate a combination of drugs to treat HIV infection. Curcumin stops an enzyme called p300 from performing its normal role of controlling the activity of human genes. Because HIV integrates itself into human genetic material, when p300 stops working, the virus can no longer multiply.²⁰

- 3. Treatment in Neurological diseases** -Turmeric is also helpful in treating and preventing neurological diseases like Alzheimer. Curcumin inhibits the accumulation of destructive beta amyloids in the brains of Alzheimer's patients. Curcumin is more effective in inhibiting formation of the protein fragments than many other drugs being tested to treat Alzheimer's. The prevalence of the disease among older adults in India is 4.4 times less than in the U.S., suggesting that many Indians might be benefiting from having turmeric as a dietary staple.²¹

¹⁹ Curcuminoids :antioxidant Phytonutrients; Muhammed Majeed, Ph.D.,Vladimir Badmaev, M.D., Ph.D.'Uma Shivakumar, Ph.D.,R. Rajendran, M.S.; Nutriscience Publishers, Inc 1995.

²⁰ Turmeric can combat malaria, cancer virus and HIV; March 6,2006.SciDev.net.
<http://www.scidev.net/global/health/news/turmeric-can-combat-malaria-cancer-virus-and-hiv.html>

²¹ Don't Go Easy on Turmeric: It Prevents and Cures Cancer; Viji Sundaram ;West Publication ; India-West, July 15, 2005

4. **Use to cure Arthritis.** Turmeric is used in traditional medicine to treat arthritis^{22, 23}.
5. Turmeric powder is used to cure cough and cold.
6. **Skin diseases:** It purifies and nourishes the blood and skin so that the glow of health is not attenuated by blemishes and impurities but rather amplified through clarity. Generally Turmeric is used as Ubtan (paste) with chick-pea flour, sesame or almond oil, a little fresh cream and honey to clear the patches on skin and increase the natural glow. Turmeric is bitter and anti inflammatory, it is used for skin diseases, especially wet eczema.²⁴
7. **Healing wounds:** Turmeric essential oil works as an external antibiotic to prevent infections in wounds. A nice formula for wound healing is a mixture of olive oil, beeswax tea tree oil, aloe, turmeric, arnica, slippery elm, red clover thyme oil and vitamin E.²⁵

Along with the Statement of Case in Class 30 in respect of Waigaon Turmeric in the name(s) of Waigaon Halad Utpadak Sangh, whose address is Waigaon Halad Utpadak Sangh, taluka Samudrapur, District Wardha, Maharashtra, 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.

²² Turmeric;WholeHealthMD.com

²³ <http://www.turmeric.com/can-turmeric-relieve-arthritis/turmeric-is-a-natural-arthritis-remedy>

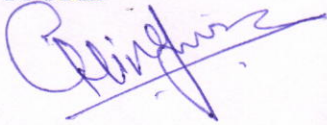
²⁴ Turmeric: The Ayurvedic Spice of Life; 2003 Prashanti de Jager

²⁵ Haridra (Turmeric): Antibacterial Potential;Purshotam Kaushik, Yograj Chowkhamba Sanskrit Series Office, 2003 .

- 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



(GANESH S. HINGMIRE)

NAME OF THE SIGNATORY