

**Geographical Indication of Goods
(Registration and protection Act, 1999)**

In the matter of an application by the
Department of Horticulture, Government of
Karnataka for registration of "Appemidi
Mango" (*Mangifera indica*) as a
geographical indication in class 32.

STATEMENT OF CASE

01. The Department of Horticulture is a public sector organization under the Government of Karnataka promoting the extension and development of Horticulture in Karnataka.
02. Appemidi is a special variety of pickling mango. It is to be noted here that tender mango is mainly grown in forests and also on the riversides. It is estimated that over 300 known varieties are known to be native to Uttara Kannada district alone and about 700 varieties in the Malnad region.
03. This variety is localized in the river valleys of Aghanashini, Kali, Bedthi, Sharavathi and Varada of Uttara Kannada District, Sagar, Ripponpete and Hosanagara areas of Shimoga District, Malnad region of Chikmagalur District, Sakleshpur region of Hassan District, River valleys in Udupi and Dakshina Kannada Districts. Geographical extent of Appemidi growing areas should have longitude of $74^{\circ} 05' 12'' - 75^{\circ} 55' 55''$ and latitude of $12^{\circ} 29' 58'' - 15^{\circ} 31' 35''$.
04. The crop is adapted to many soil types, provided they are adequately drained and mildly acidic (pH 6-7). It grows best in seasonally wet/dry climate zones of the lowland tropics. A dry and/or cool season causes uniform floral initiation and tends to synchronize bloom and harvest.

5. The fruits are fragile with less fibre content and sour in taste. Ripe fruits cannot be eaten directly. Raw fruits are used in the preparations of pickles, gojju, chutney, saasve etc. "Appemidi" (midi means tender mango in Kannada) is the king of all tender mangoes as far as its use in pickle industry is concerned.
06. Latex of appemidi has a very dominating smell. The latex oozes out when the stock of the fruit is cut and has a characteristic aroma, by which the sub-varieties are differentiated. The latex is responsible for the keeping quality of the fruit and the taste. It is this latex that acts like a preservative and keeps the pickle for 3-4 years. Villagers have the habit of collecting this latex in a bottle and preserve it for off season and use in cooking to lend that attractive smell to the preparation.
07. The varieties of Appemidi Mango are recognized by their unique aroma and taste apart from their color, shape, size, pulp content, shelf-life, consistency and the season of harvest. The fruits somewhat flattened. Appemidi is available in an array of aroma ranging from that of jeera (cumin seeds) to that of camphor. In fact, the aroma of many of these varieties cannot be described verbally but can only be relished.
08. The name Appemidi therefore qualifies as a geographical indication in the aforesaid region. The Department of Horticulture, Government of Karnataka is accordingly making this application for registering Appemidi as a geographical indication. Department of Horticulture, therefore submits that it is in the interest of farmers that there should be a registration for Appemidi as a geographical indication to ensure that it is sold under the name Appemidi Mango. Since it is produce in the aforesaid region in Karnataka, India and having aforesaid special distinctive and naturally occurring unique characteristics.
09. Such a registration would assist in enforcing the provision of the Geographical indications of Goods (Registration & Protection) Act 1999.


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