



WEST BENGAL STATE COUNCIL OF SCIENCE & TECHNOLOGY

Bikash Bhavan • North Block (4th Floor) • Salt Lake • Kolkata - 700 091

Phone : (033) 2334 2969, 2334 4616, 2321 1342, 2569 3720 • Fax : (033) 2334 4616

পশ্চিমবঙ্গ রাজ্য বিজ্ঞান ও প্রযুক্তি সংসদ

বিকাশ ভবন • উত্তর ব্লক (পঞ্চম তল) • বিধাননগর • কোলকাতা - ৭০০ ০৯১

দূরভাষ : (০৩৩) ২৩৩৪ ২৯৬৯, ২৩৩৪ ৪৬১৬, ২৩২১ ১৩৪২, ২৫৬৯ ৩৭২০ • ফ্যাক্স : (০৩৩) ২৩৩৪ ৪৬১৬

No. ^{18/8/19} 87/WBSCST/F/0244/08(Pt-I)

GI APPLICATION No.

526

Dated: 11-03-15

From:

Er. U.K. Biswas

Senior Scientist

Department of Science & Technology-GoWB

&

Nodal Officer,

Patent Information Centre

To:

The Registrar

Geographical Indication

Intellectual Property Office Building

G.S.T Road, Guindy, Chennai – 600 032.

Sub: **Filing of an application for Burdwan Mihidana for Geographical Indication Registration**

Sir,

You may be aware that Patent Information Centre (PIC) under West Bengal State Council of Science and Technology (WBSCST), Department of Science and Technology, Government of West Bengal are in the process of promotion the concept of Geographical Indication Registration for the State as well as National interest and also renders assistance on allied services to the beneficiaries of the state. In this process, PIC had already registered three important Textile products i.e. Sarees viz. Santipore (G.I-138), Baluchari (G.I-173), Dhanekhali (G.I-174) and three important Horticulture products i.e mangoes of West Bengal in Geographical Indications Register viz. Fazli (G.I-113), Lakshmanbhog (G.I-111), Himsagar (G.I-112) to protect our State resources. PIC also facilitate in filing Joynagar Moa of West Bengal.

Now, I am directed to forward herewith the application of Burdwan Mihidana, Burdwan in the **name of General Manager, District Industries Centre, Burdwan** for Geographical Indication registration. With this application, I enclose Statement of Case, Additional Representation and Affidavit in Non judicial Stamp Paper and a Draft of Rs. 5,000/- (no.03565 of Central Bank of India dated 19.02.2015 payable at Chennai). In this respect, I also enclose consent letter of line department (Food Processing Industries) in Inspection Committee.

I would like to request you kindly acknowledge the receipt of the same at the earliest.

Thanking you,



Yours faithfully,

(U.K. Biswas)

U.K. Biswas 10/03/2015

SI APPLICATION NO.

526

सेंट्रल बैंक ऑफ इंडिया
Central Bank of India

CBI SALT LAKE

01353

सभी स्थानीय शाखाओं पर सममूल्य पर देय
PAYABLE AT PAR AT ALL LOCAL BRANCHES

9 0 2 2 0 1 5

D D M M Y Y Y Y

जारी करने वाली शाखा
ISSUING BRANCH

अल्फा कोड नं.
ALPHA CODE NO.

[] [] [] [] [] [] [] []

मौजि जानेपर

THE REGISTRAR OF GEOGRAPHICAL INDICATIONS ***** धो उनके आदेशपर

ON DEMAND PAY

OR ORDER

रुपये Five Thousand only.*****

RUPEES

₹ 5000.00

अदा करें

मूल्य प्राप्त VALUE RECEIVED

अदाकर्ता शाखा 02331-SSB CHENNAI

DRAWEE BRANCH

ह.न.क्र.

प्राधिकृत हस्ताक्षरी

S-3757

S. S. Nos.

AUTHORISED SIGNATORIES

Please sign above

A

4 0 [] [] [] [] [] [] [] []

अ.क्र./SR. NO.

EM/NCAREG/A

Prefix:DDI

⑈003565⑈ 0000 16000⑈

16

MAHARAJA TECHNOLOGIES LTD. 10315 2010
केवल तीन महिने के लिए वैध VALID FOR THREE MONTHS ONLY

ऑफिस
ऑफिस
टीएल
टीएल
टीएल
टीएल
टीएल
टीएल

9
8
7
6
4
3
2
1
0

Contents

1. Forwarding Letter
2. Applicant Submission to Patent Information Centre
3. Decision letter of Additional District Magistrate to file in the name of General Manager , District Industries Centre
4. Proposal of Directorate of Food Processing Industries to District Magistrate , Burdwan to file the application
5. Affidavit
6. G.I Form
7. Statement of Case
8. Additional Representation
9. Annexure - Test Report of Mihidana
10. Historical Documents- Paper Cutting of Mihidana
11. CD – Broadcasting of Doordarshan regarding Mihidana and Historical Evidence
12. Map
13. Draft of Rs. 5000/-

GI APPLICATION No.
526

Received Rs. 5000 in cash/
Cheque/DD/MO on 13.3.2015
vide entry no. 2577 in the
register of valuables
Cashier D.D.O.

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

*(To be filed in triplicate alongwith 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

FORM GI-1

A

**Application for the registration of a geographical indication in Part A of
the Register**

Section 11(1), Rule 23(2)

Fee: Rs. 5,000 (See entry No.1A of the First Schedule)

**B Application for the registration of a geographical indication
in Part A of the Register from a convention country**

Section 11(1), 84(1), rule 23(3)

Fee: Rs. 5,000 (See entry No.1B of the First Schedule)

1. Application is hereby made by (a) **General Manager, District Industries Centre, Burdwan**
for the registration in Part A of the Register
of the accompanying geographical indication furnishing the following particulars:

Name of the Applicant: General Manager, District Industries Centre, Burdwan

**Address: District Industries Centre, Purto Bhawan (5th Floor), Sadarghat, Post Sripally, Dist. –
Burdwan - 713103**

GI APPLICATION No.

526

List of association of persons/producers/organisation/authority:**Paschimbanga Mistanna Babasayee Samity**List of Producers: -

Sl.No.	Name of the Shop	Name of the Proprietor	Telephone No.
1	Radha Ballav Mistanna Bhandar	Pradip Bhakat (Secretary)	9475004528
2	Srikrishna Mistanna Bhandar	Ashish Paul (Asstt. Secy)	9475124663
3	Udyan Mistanna Bhandar	Aniruddha Nag	9434677486
4	Prasiddha Mistanna Bhandar	Promod Singh (Treasurer)	9474487278
5	Netaji Mistanna Bhandar	Soumen Das (asstt. Treasurer)	9434933890
6	Ganesh Mistanna Bhandar	Indrajit Dutta	9153265315
7	Jogamaya Mistanna Bhandar	Srimanta Mondal	9434923500
8	Deshbandhu Mistanna Bhandar	Tapan Kumar Nag	9434977879
9	Indian Sweets	Dinabandhu Nag	9734756264
10	Sweets Home	Somnath Ash	9953844996
11	Ramkrishna Mistanna Bhandar	Khokan Da	9434698974
12	Janata Mistanna Bhandar	Gopal Chandra Sen	9775756788
13	Alpana Sweets	Mohor Lal Ghosh	7797732069
14	Sangam Sweets	Haradhan Dey	9933462305
15	Menoka Sweets	Bachhu Ghosh	9564669298
16	Lakshmi Mistanna Bhandar	Sonatan Bhattacharyya	9564390724
17	Soudamini Mistanna Bhandar	Subrata Rakshit	9475869843

18	Manoranjan Mistanna Bhandar	Lakshi Nag	9953994437
19	Saradmoni Mistanna Bhandar	Tapas Dutta	9474487855
20	Akarshani Mistanna Bhandar	Sarthak Ghosh	9953027276
21	Bijoy Mistanna Bhandar	Prasanta Sen	9434933929
22	Kaliburi Chandi Mistanna Bhandar	-	9933632292
23	Sree Lakshmi Mistanna Bhandar	Dipak Gupta	9332929588
24	Prasiddha Netaji Mistanna Bhandar	Bapi Ghar	
25	Rajlakshmi Mistanna Bhandar	-	
26	Baidyanath Sweets	Lachmi Prasad Sau	9474916458
27	New Netaji Mistanna Bhandar	Sibnath Ghar	-
28	Ashirbad Mistanna Bhandar	Sibnath Ghar	-
29	Radha Ballav Mistanna Bhandar	Probhat Nag	8916788330
30	Maa Tara Mistanna Bhandar	Sarthak Dey	9832725450
31	Barama Mistanna Bhandar	Probhat Nag	-
32	Riya Sweets	Bivash Ghosh	7699048960
33	Modak Sweets	Biswanath Modak	9333756929
34	Ananta Mistanna Bhandar	Subrata Kumar	9609647115
35	Shyam Sweets	Shyamal Ghosh	9378338859
36	Jay Maa Kali Mistanna Bhandar	Gopal Acharya	9832459190
37	Misti Mahal	Shyamal Sen	9735868311
38	Karuna Sweets	Sujit Nandi	8927579373

39	Kanak Sweets	Kalyan Ghosh	8097227535
40	Raghunath Mistanna Bhandar	Bapi Chatterjee	9647637843
41	Adhunik Mistanna Bhandar	Bandip Dutta	9733064969
42	Netaji Palika Bazar	Sitaram Ghar	7797904552
43	Sanjoy Sweets	S. Ghosh	94744786369

Above mentioned 43 nos. of producers are the main manufacturers and the other 97 nos. are seasonal manufacturers.

Type of goods: Class 30 food stuff

Mihidana:

Name of the geographical indication [and particulars]: Bardhaman Mihidana



Description of the goods:

Mihidana, the micro cousin of the traditional *Boondi*, is derived from two words, *Mihimeaning fine*, and *Dana*, meaning *grain*. The word is literally translated to mean “fine grains”.

This dessert is made from powdered *Gobindabhog* and basmati rice, mixed with a small amount of gram flour and saffron for a golden colour. It is then blended with water by hand till its colour lightens. This mix is then poured through a brass ladle with tiny holes into a pot of ghee and deep-fried. The fine fried small rice-like grains are dipped in sugar syrup and drained once soaked. **(Chemical Analysis report enclosed)**

Geographical area of production and map:

Bardhaman or **Burdwan** or **Barddhaman** (also **Bardhaman**; **Barddhaman** ;Bengali: বর্ধমান *Bôrdhoman*), is a city of West Bengal state in eastern India. It is the headquarters of Bardhaman district. Bardhaman became a district capital of British India. **Burdwan** is an alternative name for the city, which remains in use since the British period.

The history of Burdwan is known from about 5000 BC and belonging to the Mesolithic or Late Stone Age. The origin of this name dates back to the 6th century BCE and is ascribed to Vardhaman Swami or Mahavira (599-527 BCE), the 24th Tirthankara of Jainism, who spent some time in Astikagrama, according to the Jain scripture of Kalpasutra. This place was renamed as Vardhamana in his honour.

The region has an average elevation of 40 metres (131 ft). The city is situated 1100 km from New Delhi and a little less than 100 km north-west of Kolkata on the Grand Trunk Road (NH-2) and Eastern Railway. The chief rivers are the Damodar and the Banka.

The origin of this name dates back to 600 BCE and is ascribed to Vardhamanswami or Mahavira, the 24th Tirthankara in Jainism, who spent some time in Astikagrama, according to the Jain scripture of Kalpasutra. This place was renamed as Vardhamana in his honour.

The first epigraphic reference to the name of this place occurs in a 6th-century AD copper plate found in Mallasarul village under Galsi Police Station. Archeological evidences suggest that this region, forming a major part of Radh Bengal, could be traced even back to 4000 BCE.

Latitude and Longitude of the Burdwan city of India in other units:

Unit	Latitude	Longitude
Latitude and Longitude to decimals	20.0	77.0
Latitude and Longitude to degrees minutes seconds	23° 14' 26" N	87° 52' 9" E

Three copies of certified map of Burdwan Municipal area are enclosed.

Proof of origin[Historical records]**HISTORICAL EVIDENCE**

During period of Jahangir this place was named Badh-e-dewan (district capital). The city owes its historical importance to being the headquarters of the Maharajas of Burdwan, the premier noblemen of lower Bengal, whose rent-roll was upwards of 300,000. Bardhaman Raj was founded in 1657 by Sangam Rai, of a Hindu Khatri family of Kotli in Lahore, Punjab, whose descendants served in turn the Mughal Emperors and the British government. The East Indian Railway from Howrah was opened in 1855. The great prosperity of the raj was due to the excellent management of Maharaja Mahtab Chand (died 1879), whose loyalty to the government especially during the "Hul" (Santhal rebellion) of 1855-56 and the Indian rebellion of 1857 was rewarded with the grant of a coat of arms in 1868 and the right to a personal salute of 13 guns in 1877. Maharaja Bijaychand Mahtab (born 1881), who succeeded his adoptive father in 1888, earned great distinction by the courage with which he risked his life to save that of Sir Andrew Fraser, the lieutenant-governor of Bengal, on the occasion of the attempt to assassinate him made by freedom fighters of Bengal on 7 November 1908.^[2]

Mahtab Chand Bahadur and later Bijoy Chand Mahtab struggled their best to make this region culturally, economically and ecologically healthier. The chief educational institution was the Burdwan Raj College, which was entirely supported out of the maharaja's estate. Sadhak Kamalakanta as composer of devotional songs and Kashiram Das as a poet and translator of the great Mahabharata were possibly the best products of such an endeavour. Pratap Chandra Roy was the publisher of the first translation in the world to translate Mahabharata in English (1883-1896).^[3] The society at large also continued to gain the fruits. We find, among others, the great rebel poet Kazi Nazrul Islam and Kala-azar-famed U. N. Brahmachari as the relatively recent illustrious sons of this soil. The city became an important center of North-Indian classical music as well.

Demographics

In the 2011 census, Bardhaman Urban Agglomeration had a population of 347,016, out of which 177,055 were males and 169,961 were females. The 0–6 years population was 25,069. Effective literacy rate for the 7+ population was 88.62. The population of the city has increased very fast in recent time due to migration of many people from the surrounding towns and villages. Most of them find the place favourable for the availability of quality services like education, health and transport.^[4]

Culture:

Burdwan has a multi-cultural heritage. The deuls (temples of rekha type) found here are reminiscent of Bengali Hindu architecture. The old temples bear signs of Hinduism, mostly belonging to the Sakta and Vaishnava followers.

The Kankaleswari Kali is also located in the city of Burdwan. Burdwan witnessed, experienced and survived numerous violent conflicts, mainly due to Mughal, Pashtun and Maratha invaders. The city of Bardhaman was visited by notables of the Delhi Sultanate from Raja Todarmal to Daud Karnani, from Sher Afghan and Kutub-ud-din to Ajimuswan to the future Mughal emperor Shah Jahan while he was still a rebel. Bardhaman also has a number of Bengali Christians. Although Christians are a minority, still there are many churches in Bardhaman.

- The **Shrine of Sarvamangala**, said to contain the remnant of Sati's body, the umbilicus, is situated here. Aside this, there are quite a number of temples and Sivalingams.
- **The Curzon Gate** was built in honour of the visit of Lord Curzon.
- **The palaces and gardens of the maharaja Golapbag**. Golap Bag, or the Garden of Rose, of Bardhaman, is a favourite tourist haunt. It is the botanical and zoological garden established by the King Bijoy Chand Mahatab in 1884. Famous botanist Dalton Hooker came there and listed 128 types of trees. At present there are numerous mango, casuarina, eucalyptus and other trees in the garden. The University of Bardhaman also takes classes in the complex. Distance from railway station is about two and half km.
- At Nawab Hat, On the Burdwan-Siuri NH, some 4 kilometers from rail station, is a group of 108 Siva lingam temples built in 1788 popularly known as **108 Shiva Temple**. Rani Bishnukumari (queen of Burdwan) ordered to build this temple. Here each year a week long festival is celebrated on the occasion of "Maha-Shivratri".
- Shrine and Pir Bahram and Sher Afghan.

- **Meghnad Saha planetarium:** Bardhaman have a planetarium named after India's scientist Meghnad Saha. It is the second planetarium of the state after Kolkata's "Birla planetarium".
- **Ramana Bagan:** It is the forest office of Bardhaman sub-division. It is at east side of Golapbag. This forest is pointed as sanctuary. This is also called deer park. Deers, tigers, crocodiles, and different kinds of birds make this place beautiful.
- There is a science museum in Burdwan called the "Science Center" situated at Golapbag Road near Burdwan University. It offers insight into the animal kingdom, the environment, application of laws of physics etc.
- **Tomb of Sher Afghan:** The Tomb of Sher Afghan, the last of the Afghan jagirdars in Bardhaman, is located at Pir Beharam near Rajbati (Burdwan Royal Palace). Sher Afghan married Nurjahan. He revolted against Mughal Samrat and to control this, Mughal Samrat Jahangir had sent Kutubuddin. Both died at war in 1610 AD and both were buried at the burial ground of Pir Baharam. Distance from railway station is about two and half km.
- **Konkaleswari Kali Mandir:** The ashram is situated in Kanchan-Nagar is an icon of skeleton with a famous Kali temple. The goddess is made of stone and the temple is 200 years old.

The Holy shrine as a Shakti Peeth

Main articles: Daksha Yaga and Shakti Peethas

The Konkaleshwari Temple is revered as one of the sacred shrines of Shakta sect (Shaktism) of Hinduism. It is believed that the shrine is a Shakti Peetha, an abode of Parashakti that originated when the body parts of the corpse of Sati Devi fell down, when Lord Shiva carried it and wandered throughout in sorrow. There are 51 Shakti Peeth in South Asia connecting it to the 51 alphabets in Sanskrit. Each temple has shrines for Shakti and Kalabhairava. Sati Devi's lips are believed to have fallen there. The Shakti is addressed as "Phullara" and the Bhairava as "Vishvesh". *The mythology of Daksha yaga and Sati's self immolation* is the story behind the origin of Shakti Peethas. It led to the development of the concept of Shakti Peethas and there by strengthening Shaktism. Enormous mythological stories in puranas took the Daksha yaga as the reason for its origin.^{[5][6][7]}

Food:

- Sitabhog and Mihidana are two famous sweets of Burdwan, introduced first in honor of the Raj family. Shaktigarh's Langcha is another local specialty for Shaktigarh In Eastern Part of Burdwan City

- Rice is the staple food of Bengal and is main agricultural produce of Burdwan district. Bardhaman is called the rice bowl of West Bengal.
- Fish is also the favorite curry item, usually taken with rice, of Bardhaman as well as West Bengal.

The name "Burdwan" is very well connected with Sitabhog and Mihidana. These two sweets are sometimes said to be the recognition of the town in India and abroad. These delicious sweets were invented in Burdwan 144 years back in Burdwan but its reputation, recognition and prominence had spread around only after arrival of Lord Curzon in 1904 and his appraisal for these two scrumptious sweets of Bengal.

According to Late Nagendranath Nag his grand-father Late Khettranath Nag first invented special Sitabhog and Mihidana in Burdwan during the regime of Maharaja Late Mahatabchand Bahadur. Seventy two years after this invention the name of Sitabhog and Mihidana earned its reputation all over India after the arrival of Lord Curzon in Burdwan and his appraisal for these two sweets.

Lord Curzon visited Burdwan on 19th August, 1904 on invitation of Maharaja Vijaychand Mahatab . To memorize such an august arrival 'Curzon Gate' was constructed in the town. In the welcome lunch of Lord Curzon, Maharaja ordered Mr. Vairabchandra Nag, a renowned sweet-maker of the town, to prepare something new and unique which would amaze the Lord. Vairabchandra Nag undertook the responsibility and introduced two new preparations named Sitabhog and Mihidana. Lord Curzon was surprised to have such unique sweets and praised and thanked Vairabchandra Nag in the certificate given to him saying he never had such sweet ever before. Thereafter, the quality and name of these two sweets reached all over the country and abroad. Late Nagendranath Nag, son of Late Vairabchandra Nag, broadcasted this incident in Radio on 15th November, 1976. (CD Enclosed, Paper cutting enclosed)

At present Vairab Mistanna Bhandar in Borobazar in Burdwan, famous for Sitaogh and mihidana is run by Nimaichandra Nag who is the grand son of Late Vairabchandra Nag. According to Mr. Nimaichandra the renowned Scientist Satyen Bose who was a regular customer and appraiser of this sweet shop certified its reputation. Another renowned person of this Bengal Dr. Bidhan Chandra Roy, former Chief Minister of West Bengal, was a regular customer of these two products . Everyday 250 kilos of Sitabhog-Mihidana were used to be prepared for the consumption of the people in Durgapur All India Congress Session in 1965 where former Prime Minister Lalbahadur Sashtri also ate these sweets and admired vehemently. Pandit Jaharlal Nehru also praised when he came to Burdwan and had the occasion to have these sweets.

Sweet shop named “Udayan” which was set up by Sailendranath Nag, the third son of Late Vairab Nag, set up sixty years ago, is presently run by Krishnachandra Nag . According to him the name Mihidana came from its size like Poppy-seed and the name of Mihidana was derived from its first inventor Sitapati Nandi, a resident of Kanchannagar . Thereafter Vairab Nag is responsible for the wide spread reputation of these two sweets during arrival of Lord Curzon.

Method of Production:

Production process

Ingredients:

1. Gram flour – 1 kg.
2. Govindabhog Rice powder/flour – 1 kg.
3. Ghee (made of cow milk) or Banaspati
4. Sugar - 5 kg.
5. Bay leaves – 10 pcs.

Method:

Gram flour was mixed and froth it to make a paste . The process will make the paste mild. Water was added and mixed with the paste to prepare a diluted mixture. Ghee was taken and placed in a pan and added with the paste to prepare a diluted mixture. In addition to this, Ghee was taken in a pan and heated. A mesh or an iron net was taken over the pan. Some paste was taken and rubbed against the net. Small droplets start coming out of the net. Those droplets are fried and kept in a scuttle to free those droplets from ghee. The sugar syrup was prepared with adding 5 kilos of sugar with 3.5 lt. of water. Droplets were poured into syrup, and bay leaves are added with it and boil for some time. The pan was removed from oven after the softening of droplets by way of boiling. The preparation has to be stirred with ladle for sometime after removing from oven and then kept aside.

Uniqueness: Mihidana is another scrumptious sweet dish which is made up of a batter of a small amount of gram flour and three different varieties of powdered rice, namely Kaminibhog rice, Gobindobhog rice and Basmati rice. The batter is blended with water till it is light and fluffy and flavoured with strands of saffron. The mix is then passed down through a large perforated ladle into a hot pan of ghee and fried till it gets cooked properly. Thereafter, these deep fried small grains are dipped into sugar syrup and the excess sugar syrup is drained properly once the grains absorb the sweetness of sugar.

Recognised as the heritage sweet of India, Mihidana is more like a micro cousin of the sweet and

traditional 'Boondi' that is easily available in many sweet shops and temples of North India. However, Mihidana is finer in texture and is a sweet lover's delight because of the extra and special flavours that are typical of West Bengal. The recipe for Mihidana, which has been the handiwork of the sweet makers of Bardhaman, has been patented by the Government of West Bengal.



Inspection Body:

- | | |
|---|-----------------|
| 1. The District Magistrate, Burdwan | Chairman |
| 2. The Senior scientist, DST, Govt. of West Bengal | Member |
| 3. Representative of Patent Information Centre, WBSCST | Member |
| 4. The District Food Processing Officer | Member |
| 5. District Horticulture Officer | Member |
| 6. The Dy. Director of Agriculture or his Nominated Officer | Member |
| 7. The H.O.D., Food Technology and Bio – chemical
Engg. Dept., Jadavpur University
By Sr. Scientist DST, Govt. of west Bengal | Invitee Member |
| 8. Office bearer of Paschimbanga Mistanna Babasayee
Samity (Burdwan Branch) – Three Members | Member |
| 9. The General Manager District Industries Centre
, Burdwan | Member Convener |

Socio economic profile

There has been gradual degradation in the business causing harm directly and indirectly to the reputation and significance of these products. The use of original ingredient Kamini Bhog rice has become rare because of its non availability . Instead of using pure Deshi Ghee producers are applying Dalda so that cost of production remains low to satisfy customers who are willing to buy sweets at lower price and they are not much bothered about the high quality of sweets. Most of the new producers and sweet-makers are not of much experience, which is also a reason for ongoing dilapidation of the quality of these two sweets. But only ray of hope is that, few local business persons engaged in production of Sitabhog and Mihidana are endeavouring to organize themselves through association formation and keeping up the original / quality of the product. This attempt would also boost the producers to fix a reasonable price and sell those at that Standard price applicable to all. According to Mr. Jayanta Dhar, Secretary of Burdwan Mistanna Babasayee Samity (Burdwan Sweet Producers Organisation), it is difficult to restore the quality of old days of these sweets since quality of raw materials used nowadays are not of fine quality. Even if producers make sweets using original pure ingredients, the cost of the sweet will rise up at such a level that consumers would be reluctant to buy at that price. Presently, producers in Burdwan are producing 25 qauntal of Sitabhog and 20 quintal of Mihidana everyday, out of which a major chunk is supplied / exported outside Burdwan.

Present rate

Normal Mihidana	: 110 rupees per kg.
Special Mihidana	: 200 rupees per kg.
Unique Mihidana	: 220 rupees per kg.

Quantity of home consumption : Daily 18-20 quintals (approximately)

Export features :

Rate of export is the same as the price prevalent at home. However, on special circumstances (like increase in the price of raw materials), the rate can change. Certain special procedures are used for the purpose of exports. The rate of product tends to rise on increase of packing charge. Customers place order in advance for the product to take them even to other states and other nations . There exist no difficulties whatsoever as far as exports are concerned.

Quantity of daily production in the city of Bardhaman: 18-20 quintals (approx)

Quantity of monthly production in the city of Bardhaman: 550-600quintals (approx)

Quantity of yearly production in the city of Bardhaman: 6800 – 7000 quintals (approx)

During extremes of summer heat as well as the rainy season, the quality of the product can be preserved for a shorter period of time than usual . Under ordinary circumstances, the quality of the product can be preserved for 3 days in a non-refrigerated state and for 15 days in a refrigerated state. These sweets are served in all local customs, festivals and rituals as a matter of course . Formation of association may lead to development and adoption of novel and better methods, as far as exports are concerned. Efforts, both experiemental as well as organizational in nature, are being made at present in order to improve upon the quality of the product . Upcoming sweet-makers, trainees and apprentices are given practical training in the skill of preparing and preserving the product.

Approximate Annual Turnover : As per annexure – B attached

Per capita income: As per annexure – B attached

Annual Turn over: As per annexure – B attached

Industry based on Tulaipanji Rice

Annual sale: As per annexure – B attached

Annual export: Nil

Along with the Statement of Case in Class (b) 30 in respect of (c) sweets in the name(s) of (d) General Manager, District Industries Centre, whose address is(e) Purto Bhawan (5th Floor) Sadarghat, Post. – Sripally, Dist. – Burdwan – 713103, 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 110 in respect of the said goods.

2. The application shall include such other particulars called for in rule 32(1) in the Statement of Case

3. All communications relating to this application may be sent to the following address in India:

4. In the case of an application from a convention country the following additional particulars shall also be furnished

a) Designation of the country of origin of the geographical indication

b) Evidence as to the existing protection of the geographical indication in its country of origin, such as the title and the date of the relevant legislative or administrative provisions, the judicial decisions or the date and number of the registration, and copies, of such documentation

Dipankar Chakraborty

(DIPANKAR CHAKRABORTY)

Dipankar Chakraborty

General Manager,
District Industries Centre,
Burdwan

**General Manager
District Industries Centre
BURDWAN**