

Directorate of Research
Bihar Agricultural University, Sabour-813210

File. No. DR/327/ Letter No..34..6

Date...03.06.2016.

To,

Registrar of Geographical indications
Intellectual Property Building,
DST Road, Guinaly,
Chennai-600032.

Sub: Regarding statutory fee under Geographical indications at Bihar Agricultural University, Sabour, Bhagalpur.

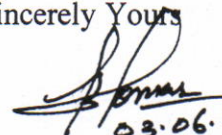
Sir,

Kindly find enclosed herewith an account payee cheque no. 997733 dated 02.06.2016 amounting to Rs. 20,000=00 (Rupees Twenty thousand) only which is to be given 5,000=00 per variety in registration fee for geographical indications i.e. (1) Zardalu Mango (2) Shahi Litchi (3) Katarni Rice and (4) Magahi Pan. The variety is popular in Bihar.

You are kindly requested to Geographical Indications for registration under GI act.

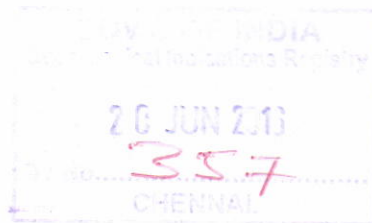
Thanking you.

Sincerely Yours


03.06.2016
Director Research
Bihar Agricultural University
Sabour, Bhagalpur (BIHA)
P.N. 813210

Copy to:

Dr. R. R. Singh, Assoc. Prof. Deptt. of Horti (Fruit)/ Dr. Mankesh Kumar, Asstt. Prof. Deptt. of PBG/ Dr. Ruby Rani, Asstt. Prof. Deptt. of Horti. (Fruit)/Dr. Prabhat Kumar, I/C BRC, Islampur/Dr. Chandan Roy, Asstt. Prof., Deptt. of PBG & Nodal Officer PPV & FR for information and necessary action.





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PAY Registrar of Geographical indications.
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THE GEOGRAPHICAL INDICATIONS OF GOODS (REGISTRATION AND PROTECTION) ACT, 1999

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vide entry no. 3046 in the
register of valuables
S. Sarany
Cashier
D.D.O.

(To be filled 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 registration of 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)	✓
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- A. Name of the applicant : Bihar Agricultural University, Sabour , Bhagalpur, Bihar
- B. Address : Sabour, Bhgapur, Bihar, 813210
- C. List of association of persons/producers/organization/authority
- D. Type of Goods : Class -31: Horticultural crop (Betelvine)
- E. Specification : Green Heart shaped leaf of betelvine is known as "Paan". Magahi paan is a local and traditional cultivar of betelvine that is grown commercially particularly in magadh region of Bihar by small and marginal farmers. It is cultivated under conservatory (Viz. Bareja or Baretha). Its leaf is very popular among pan chewers worldwide due to aroma (pungent) and less fibrous soft leaf.
- F. Name of the Geographical indication [and particulars] : Magahi paan
- G. Descriptions of Goods : Magahi paan is a leading cultivar of Bihar origin, specially grown in the magadh regions of four districts-Aurangabad, Gaya, Nawada and Nalanda. Magahi paan growing in these areas are of excellent quality and it is an expensive among other betel leaf. Its betel quid is pungent, less fibrous, and easily soluble inside mouth. It is known for appearance, shiny dark green colour, typical taste, and excellent keeping quality.

Characteristics of the crop

Plant Type: Serpentine vine or Creeper, perennial in nature (commercially cultivated under conservatory as annual or biennial)

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Vine colour: Rusty Green
 No. of node: 50-60 per year
 Length of internode: of 3.5 to 9.5 cm
 Colour of node: Purplish green
 Length of vine: 2-3 m/year

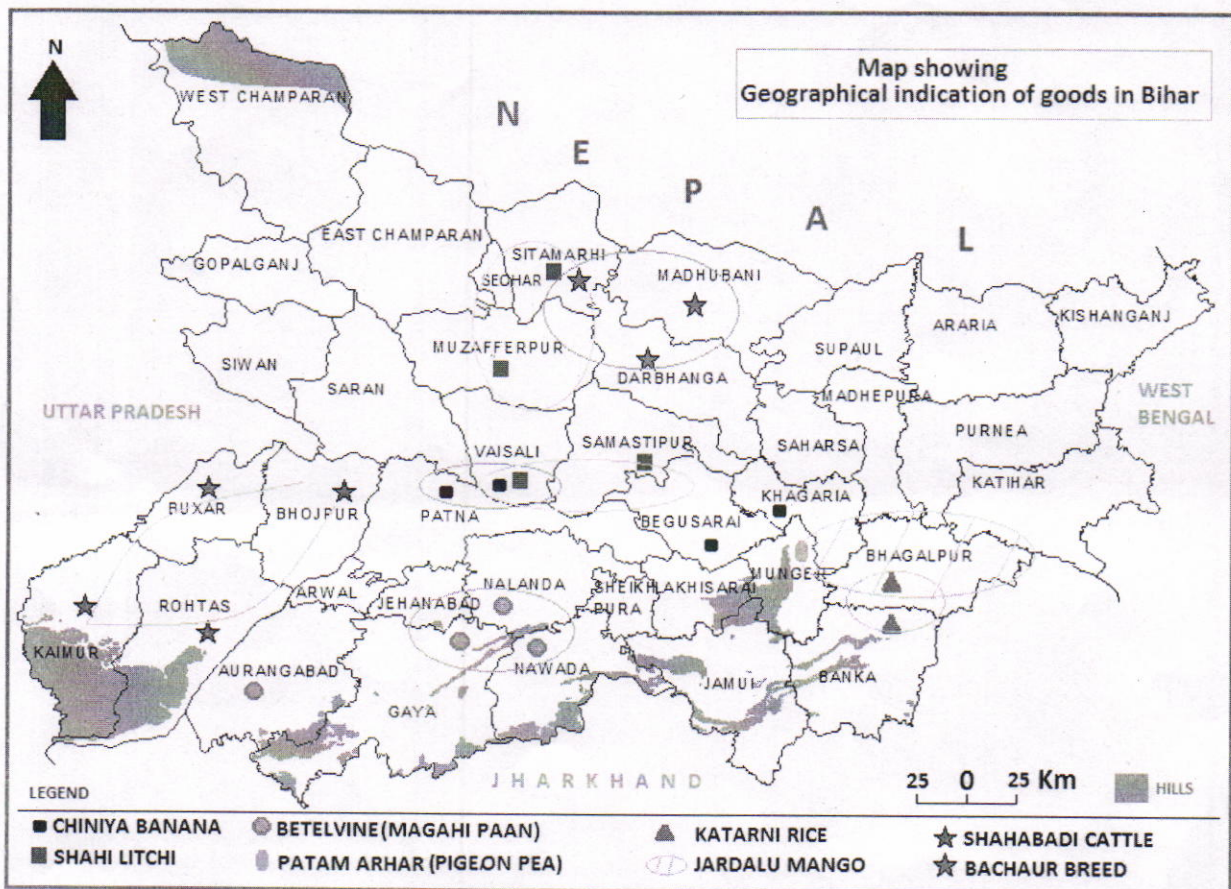
The morphological characters of leaf

Morphological Traits	Description
Leaf colour:	Dark Green
No. of veins:	Seven (three both side of mid rib)
Leaf vein colour:	Rusty green
Leaf shape:	Heart shaped
Leaf length:	8.0 cm – 15.0 cm
Leaf width:	6.4 cm – 12.0 cm
Leaf surface:	Smooth and shining
Leaf length and width ratio:	1.20-1.25
Leaf apex:	Acute
Leaf texture:	Glossy
Arrangement of leaf:	Alternate
100 leaf weight:	100-150g
Keeping quality:	10-15 days
Aroma :	Essential oil
Leaf Harvesting period:	Started after August to April
Yield :	50-60 lakh leaf/ha/year
Grading of leaf	Based on leaf size and maturity
Yield per plant	40-60 leaf/per year
Post-harvest	Suitable for bleaching
Keeping quality of bleached leaf	One month

H. Geographical area of production and map:

Presently, Magahi betelvine is cultivated mainly in agro-climatic Zone IIIB of Bihar by small and marginal farmers particularly in the districts of magadh regions (districts- Aurangabad, Gaya, Nawada and Nalanda) since time immemorial. The area covered under magahi betelvine is about 439 ha.

District	Area (ha.)	Numbers of village	Name of village
Aurangabad	150.0	14	Arora, Jodhpur, Khadiha, Bidhaul, Bhatu Bigha, Khemchand Bigha, Teju Bigha, Ketaki, Khitipuram, Dumri, Pachaukhar, Deo, Lohra, Karauti
Gaya	74.0	8	Pipra, Harshingra, Amas, Kartahi, Jalpa, Mithapur, Lohra, Kanausi
Nalanda	125.0	18	Bauri-sarai, Bauri-chhowaana, Dalan bigha, Emathur, Mdarganj, Aura, Bauridih, Arjun Sarathua, Madud, Kochra, Deura, Duhai-suhai, Bauri-durgasthan, Nahu, Nonhi, Baira, Maidi kala, Imadpur
Nawada	90.0	17	Dhebri, Manjhwe, Hadia, Tungi, Beldari, Kaithi, Pachiya, Dola, Chhatarwar, Daphalpura, Hisua, Ram bajar, Deodha, Baraji, itpakwa, Padiyapar, Nayadih
Total	439.0	57	



I] Proof of origin [Historical records]:

Magahi Pan

- The betel leaf (Paan) grown in Bihar is considered to be very superior and much liked by the exquisites Culcutta, Lucknow and Banaras (Dutt, 1879).
- Anonyms (1884) Magahi paan is popular and chewed by people in Bengal.
- Cultivation of betel leaf in Gaya during British time is carried onto considerable extent Ketaki and some neighboring villages in Aurangabad sub-division and Tungi and Deodha in Nawada sub-division (O'Malley, 1906).
- Aryani (1965) writes that the word 'Magadhi' underwent phonological changes with the development of Prakrits and Apbhraṅshas from Sanskrit, and became the word 'Magahi'.
- Many Hindi story writers, poets, and lokgayak explained the popularity of Magahi paan among the people in his books, poems, and songs respectively.
- Rahula sankrtyayana (1951) wrote in his book "Meri Jivan Yatra Vol. 4" about Magahi paan, "Banarasi paan" is not the paan of Varanasi, it is a magahi paan".
- Vishvanatha Mukhargi (1958) wrote in his book "Bana Rahe Banaras":- Banarasi Paan is made from magahi paan of Bihar and it is easy soluble inside mouth. Every Banarsi people like magahi paan.
- Padam Singh Sharma (1961) wrote in his book "Raja Radhika Raman Prasad Singh: Vyaktitva aur kṛititva" the initial story writer of Hindi literature Raja Radhika Raman Prasad Singh likes chewing only Magahi paan.
- Raya Krishnadasa (1966) wrote in his book "Jawahar Bhai", the first Prime-minister Jawaharlal Nehru was liked magahi pan and told me several time for send "magahi paan" through postal parcel.
- Joshi (1967) wrote in his book "Studies in the Buddhistic Culture of India during the Seventh and Eighth century" that before the monks withdrew to their monasteries, they were offered chewing of pan (betel leaf).
- Betelvine cultivated in north Bihar and Gaya district of Bihar. Magahi betel is well known over the country (Singh, 1967).
- Udayaraja Shimha (1970) wrote in his book "Andhere ke viruddha" that People mostly like Magahi paan than other.
- Shiv Prasad Shimha (1972) wrote in his book "Kasturi Mrig" about Magahi paan is popular and uses in several occasions like marriage, after meal as laxative and serve to guest.
- The yellow coloured betel leave of Bihar Magadh are verey popular and crazy them is found even in other part of Bihar state. This type of betel was famous in seventh century A.D., now a day is known as Magahi paan (Anonymous, 1977).
- Asim Maitra (1983) used term as "Tamoli" for betel seller.
- Phanishwarnath Renu (1991) wrote in his book "Samaya ki shila par", Magahi Paan of Deo (Aurangabad) is famous.

- Anonymous (2002). Nalanda is famous for cultivation of magahi betel leaf. In particularly two village- Hario, and Bauvri.
- Kumar *et al.* (2005). The Magahi Paan grown in Magadh region of the state Bihar, mainly Gaya and Aurangabad district are major source of livelihood of chaurasia community.
- Different variety of betelvine are available in India Magahi variety is most expensive and connoisseur's delight due to its tender nature (Banerjee and Chattopadhyay, 2008).
- In Bihar, two varieties of betel vine are extensively cultivated- Desi and Magahi (Singh and Kumar, 2009).
- The betel plant originated in Malaysia and now grows in India, Indonesia and Sri Lanka. The best betel leaf is the Magahi variety (literally from the Magadha regions) grown near Patna in Bihar, India. The betel leaf is cultivated in most of South and South-East Asia. The betel vines (usually the male plants) are widely cultivated throughout India, except the dry northwestern parts (Ramamurthi and Rani, 2012)
- Betelvine is cultivated in Bihar by a single community, known as "Chaurasia". They are generally small landholders or marginal farmers, expert in cultivation of betelvine since time immemorial. Magahi paan is cultivated in 4 districts of Bihar-Aurangabad, Gaya, Nalanda and Nawada. The Magahi paan sale by betel growers in paan mandis of Gaya and Varanasi (Kumar and Pandey, 2014).

[J] Method of Production:

Propagation through: Vine cutting (from more than two years old mother plant) having three nodes

Time of planting: April to July

Selection of Site: In the state of Bihar, the crop is generally grown in upland areas where soil level with a gradual slope is maintained for drainage of excess water.

Land Preparation:

Generally, deep ploughing is done during early summer (end of April month). After ploughing, upper soil is left exposed in sun for two months (April-May) to reduce the soil borne pathogens. During the first week of June, two or three ploughing with harrowing is done. After that, sufficient quantity of organic manure (Vermi-compost 10 ton/ha) is mixed in the soil. The raised bed is prepared to facilitate drainage from the field.

Bareja Construction

'Bareja' are generally rectangular in shape and its normal size is often 1000 Sq metre. It is made up of locally available materials such as bamboos, paddy straw, arhar stalks, cononut coir etc. Its height is about 2-3 metres. This is surrounded with thatched walls roof. The walls are strengthened with bamboo poles fixed at distance of about 2.0 metre each. The top roof is

(11)

covered with thick straw with longitudinally divided bamboo pole. The distance from one horizontal pole to another is about 2 metres to 2.5 metres. Criss cross supporting poles are used instead of erected poles. The wall and the top are covered with bamboo sticks and straw in order to protect the plants and soil surface from direct sun rays. Roof is thatched twice in a year, first at the time of construction of new bareja, and second, after the rainy season. Structure of the bareja is built strongly, so as to withstand strong winds and storms.

Planting material:

Generally cuttings with two or three nodes along with attached leaves are used as the propagating materials. Before planting, furrows are constructed. The width of these furrows is about 30 cm. In the furrows ridges are constructed. In the ridges two rows of budded vine with a mother leaf is planted at 10 to 15 cm distance. For one hectare of planting about 1,50,000 cuttings are required.

Spacing: In magahi cultivar, spacing- row to row spacing of 30 cm and plant to plant 10-15 cm are maintained.

Planting Method: Normally, dibbling method is used for planting. Planting is done with the help of khurpi (a hand operated implement) on ridge of 50 cm width on both side of border. For planting, a hole is made with khurpi, so that the internodes below the bud point is dipped in soil, but must be touching with surface soil. The hole is completely packed with the help of thumb finger. After that, planted material is covered with khar or straw. This planted betel vine plant needs to be watered twice a day with the help of watering cane or sprinkler. During irrigation special care is needed that after twenty days of continuous irrigation, cover on the plants needs to be removed. The newly planted bareja is maintained very carefully. Over irrigation is avoided.

Fertilizer Application: The nutritional requirement of vines depends on the variety, type of cultivation, soil, climatic condition, etc. In a year, about 200 kg Nitrogen, 100 kg P₂O₅ and 100 kg K₂O in the form of organic source (Vermi-compost and Mustard cake) plus inorganic source (Chemical fertilizers) are applied in four splits. During the application of fertilizer, sufficient moisture in the field is maintained. Generally, half of the nutrient requirement is supplied through organic source and rest is supplied through inorganic fertilizer. Zinc sulphate is also applied to take care of zinc deficiency.

Irrigation

During the summer season, irrigation is given almost every day in the new plant and weekly in the old plant. During winter season, irrigation is reduced to a fortnight interval. During rainy season, ordinarily no irrigation is done, unless there are adverse climatic conditions.

Inter-Culturing: During the month of July and November, lowering of vines is done. The main aim of this practice is to give earthing to the vines lying on the soil surface. Thereafter, staking is

done with the help of supporting materials. Each vine is supported with bamboo sticks or sharkanda (like wooden sticks). Each supporting material is tied at the roof and inserted into the soil. When vine reaches to the roof of bareja, it starts lowering. Auxiliary branches are removed from the main vine regularly in monsoon season. During monsoon all the infected leaves, are removed to reduce the spread of disease. The growers follow proper sanitation process to keep the bareja always neat and clean.

Integrated Pest and disease management: The betel vine is attacked by a number of fungal and bacterial pathogens and they cause many types of diseases to the plant. The most common diseases are leaf rot and anthracnose affecting both leaves and vines. These diseases affect roof, stem and leaf to a large extent. The affected plant dies suddenly. Among the bacterial diseases, bacterial leaf spot is more common in newly planted crop and bareja. The crop also suffers a lot with red spider mite. It causes turning of leaf lamina into brick red and it becomes unfit for consumption. For management of pests and diseases, recommended plant protection measure - the sanitation of bareja after onset of Monsoon + Drenching with Bordeaux mixture (1%) + soil application of bioagent (Formulation of *Trichoderma viride* inoculated in the 500 kg mustard oil cake/ha(@ 1.0kg Trichoderma /100kg mustard cake after 30 days of drenching +one more drenching with Bordeaux mixture after 60 days of first drenching+use of neem based formulation for management of insect-pest as and when required, has been found highly effective, hence being adopted by most of the farmers.

Harvesting: First harvesting of leaves is started after 3 months of planting. It depends upon season and market conditions, financial needs of the growers and the condition of leaves. In the rainy season frequent harvesting is done. But the leaves are picked throughout the year when it is matured. On an average 50-60 lakh marketable leaves are harvested annually from one hectare of land.

Marketing of betel leaf: Betel growers of Nalanda district sale 'Magahi paan' in local mandis (market) like Khudaganj on two days in a week (Monday and Thursday). Gaya (Bihar) and Varanasi (Uttar Pradesh) are major market of Magahi Paan where trading is done every day. Paan is generally sold in term 'Dholi' in local language, contains 200 betel leaves. The market price of betel leaves per dholi is varies ranges from Rs. 50 to Rs. 200 depends on varieties, quality of leaves and seasons. The periods of October to February (five months) are considered favorable by betel growers in term of higher return and better keeping quality of leaves. From March to September, the crop leaves are sold at lowest rates due to poor quality of leaves.



Baroj (Artificial Conservatory)



Magahi betelvine cultivation under Baroj



Green Magahi Leaf



Bleached (safed) magahi leaf



Bundle of betel leaf



Depetioloation of betel leaf

K) Uniqueness:

1. Soft and less fibrous leaf

2. Excellent Keeping quality
3. Suitable for bleaching

[L] **Inspection Body:** to be decided

[M] **References:**

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Journal of Regional History, Volume 8

JOURNAL
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REGIONAL
HISTORY



Department of History, Guru Nanak Dev University, 2002 - India

0 Reviews

From inside the book

1 page matching **magahi betel** in this book

Page 41

Betel leaf was also produced in Bihar. The area of its cultivation was in a few pockets, such as Jamuai and Nalanda. In due course Nalanda became famous for cultivating a popular variety of betel leaf—*magahi*. In particular two villages of Nalanda—Hario and Bavari—became famous for cultivating *magahi* betel leaf. After sometime Dev.

Bibliographic information

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Publisher	Department of History, Guru Nanak Dev University, 2002
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Digitized	29 Aug 2008

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Journal of Regional History - Volume 8 - Page 41

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2002 - Snippet view - More editions

In due course Nalanda became famous for cultivating a popular variety of betel leaf — magahi. In particular two villages of Nalanda — Hario and Bavari — became famous for cultivating **magahi betel** leaf. After sometime Dev, in Aurangabad, ...

Music of Hindu Trinidad: Songs from the India Diaspora - Pag...

<https://books.google.co.in/books?isbn=0226554538>

Helen Myers - 1998 - Preview - More editions

Listen to my words, sister-in-law! The bridegroom [my] father was looking for in the country has just bathed in [our] pond." "Come in, brother-in-law, sit down on the bed [and] eat [this] bundle of **Magahi betel**! [Then] get a palanquin ready outside ...

Journal of the Asiatic Society of Bengal - Volume 53 - Page 139

<https://books.google.co.in/books?id=OrwIAAAAQAAJ>

1884 - Snippet view - More editions

She took with her cow's milk and a bundle of **Magahi betel**, (425) and went to the Ldl Darwdjd, where prince Bijai was sleeping, and stood by his head. 'Arise, prince, brush thy teeth, and bathe in the Granges. (430) Drink a vessel of cow's ...

Fifty Bhojpuri Folksongs from Ballia District: Text, ... - Page 73

<https://books.google.co.in/books?id=QU3aAAAAMAAJ>

Jitka Hertig-Skalická - 1974 - Snippet view - More editions

0 daughter, who will eat your bundle of **Magahi betel**?" 5 "O mother, the prince /with his/ noblemen will eat the good meal. 0 mother, the prince /will eat/ the bundle of **Magahi betel**." 6 "O daughter, get up /and/ eat rice /with/ curd! As soon as the ...

Journal of the Asiatic Society of Bengal - Volume 53 - Page 139

<https://books.google.co.in/books?id=XkkyQAAMAAJ>

Asiatic Society (Calcutta, India) - 1884 - Snippet view - More editions

(430) Drink a vessel of cow's milk and chew; a bundle of **Magahi betel**. Give up the anger in your heart. (435) You are the support of my life; for you my whole day passes. For your sake have I been patient.' Up rose prince Bijai and said, ...

Herbal Radiomodulators: Applications in Medicine, Homeland ...

<https://books.google.co.in/books?isbn=1845933958>

Rajesh Arora - 2008 - Preview - More editions

Piper **betel** is one such indigenous medicinal plant, which has a folk (besides medicinal use in Siddha and Ayurveda) ... Different varieties of P. **betel** are available in India, of which the leaf of the "**Magahi**" variety (literally from the Magadha ...

Poverty Alleviation in the Third World - Page 279

<https://books.google.co.in/books?isbn=817648802X>

Sita Ram Singh - 2005 - Preview

Horticulture products exclusive of Bihar 'Paan' (Latin name: Piper **betel**; **betel** leaf): The '**Magahi paan**' grown in Magadh region of the State, mainly Gaya and Aurangabad districts and 'Kalkatia' and 'Desi' paan being cultivated in Darbhanga, ...

Life in North-eastern India in Pre-Mauryan Times: With ... - Pa...

<https://books.google.co.in/books?id=O-00lp4W1BUC>

Madan Mohan Singh - 1967 - Preview - More editions



Dharma-Sutra, 52, 135, 241 Beluriya(Vaidurya), 222, 223 Bengal, 74, 244
Berbai, 245 Besyngaitai, 245 **Betel**, **Magahi**. 200 Betthead1pa, 96 Bhadda,
Bhikshun1, 181 Bhadda Assajaniya, Brahmana, 3 (Fn.) Bhaddaka, stone, 222
Bhaddiya, ...

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✓ Agrarian Crisis in India - Page 24



<https://books.google.co.in/books?isbn=8184501609>
Anil Kumar Thakur - 2009 - Preview

The annual turnover of **betel** vine is estimated at Rs. 10,000 million providing
livelihood to several lakhs of families engaged in its cultivation and trade. ...
In Bihar, two major varieties of this crop is grown namely — 'Deshi' and
'Magahi'. It is the ...

A brief survey of socio-economic history of medieval Bihar - P...



<https://books.google.co.in/books?id=XNPsAAAAMAAJ>
Rajiva Nain Prasad, Kashi Prasad Jayaswal Research Institute - 1999 -
Snippet view

... There was a refining factory at Nasrigunj in Rohtas district.54 **Betel** Leaf
(Pan) : **Betel** leaf especially **magahi** variety, delicate and beautiful in colour,
fragrant and pleasant in taste was grown in Bihar especially Hajipur, Gaya and
other places ...

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Utsava-purusha Śrīnareśa Mehatā - Page 122



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Mahimā Mehatā - 2003 - Preview

दोयम दर्ज की वस्तु से तो वे कभी समझौता करते नहीं थे, इसलिए चाय सदा कुरु बाण्ड रेड और सीन लेवल पीते, सिगोट गोल पलेक या यटन । और पान सिर्फ मगही । बह भी बनारसी पान वाले के यहाँ से ।

Nishāda bāmsurī



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Kubernath Rai - 1974 - Snippet view - More editions

सारे जगत् में बीड़ा साजने में वाराणसी की ख्याति है और पान महोबा तथा मगध का श्रेविमाना ... बाद में कुछ लोगों से चर्चा करने पर मालूम हुआ कि गाजीपुरी पान भी मगही पान ही हैं, ...

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प्रदेशों में अपने अपने स्वाद के अनुसार इसके प्रयोग में तरह तरह के मसालों के साथ पान खाने ... के अनुसार पावों के भी गुणधर्म/क सैकड़ों जातिनाम हैं जैसे उसने जगन्नाथ, बगली, साँची, मगही, ...

Syāma Siṃha Śaśi kā sṛjana-mūlyāṅkana - Page 225



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मगही को तो कई महीने बड़े प्रयत्न से सुरक्षित रखा जाता है । पूर्वी भारत में लोग इतना पान खाते हैं कि अपने दन्त तक खराब कर लेते हैं । कुछ लोग तो चौबीस घंटे पान की डिबिया अपने साथ रखते ...

Samay Ki Shila Par - Page 176



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इस बार पी गया जाकर यहाँ के प्रसिद्ध तिलकट जी, देव के मगही पान, गया की झुमरी और यहाँ के साहित्यिक मित्रों की बाईं जाई । ऐसी सुहावनी सुबह मेध' मनीद-बाय पीते हुए . मगया के सारिकृतिश ...

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के देत उदयन धामक पैदा, के देत मिठगर मगही पान । । पंडित बाबा खाट पकड़लनि, ककरा मुख सँ सुनता गान । श्यामजी अश्रु इनार में पसलनि, साब के कहलनि पेघ अकान । । आर्यो मॉक दुआरि सुन्न अधि, ...

P-pratinidhi Kahani(amar) - Page 107



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जब वे बाजार के दूसरे छोर पर पर्वत गए तो उन्होंने सरदार की दुकान के सामने खड़े होकर बादाम का बचत पिया बनारसी पानवाले के यहाँ जाकर चार-चार बीते मगही पान खाए और अंत में बाईं पटरी से ...

तूती की आवाज़ - Page 138



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"ईत, लस्सी-फिर मगही पान ।" "वहुत मस्ती में है तू ! बात बया है अहिर तो लगता है, सम्पादक जी से चु-मा-चारी करके अंता रहा है ।" "हत, आज वहुत प्यार किया उन्होंने ।.-पर तू नहीं समझेगा । जाली ...

Bairang Khat - Page 179



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Preview

आचार्य वाजपेयी बनारस में लम्बे समय तक रहे थे, इसलिए बन्धित जई और मगही पान के यड़े रसिया थे । अनुरागी ने उनको अच्छे पन और जहाँ लगातार मुहैया किया । रात को देर तक हम त्तोग कमीशन के ...

Rinjal Dhanjal - Page 52

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दोयम दर्ज की वस्तु से तो वे कभी समझौता करते नहीं थे, इसलिए चाय सदा कुरु बाण्ड रेड और सीन लेवल पीते, सिगोट गोल पलेक या यटन। और पान सिर्फ मगही। बह भी बनारसी पान बाले के यहाँ से।

Nishāda bāṁsurī



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Hindī viśvakośa - Volume 5



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Rinjal Dhanjal - Page 52

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