



COFFEE BOARD
BENGALURU



Ref: RES/CQD/2017-2018/805

December 28, 2017

To,

The Registrar,
Geographical Indications Registry
Intellectual Property Office Building
Industrial Estate, G.S.T Road
Guindy, Chennai – 600 032

Sub: Filing of Geographical Indication Application for Chikmagalur Arabica – Reg

Respected Sir,

This is with regard to the matter under subject.

We hereby submit the GI application for the purpose of registering the Geographical Indications, “Chikmagalur Arabica” Coffee with Geographical Indications Registry, at Chennai, under Class 30 under Schedule 4 as per Geographical Indication Rules, 2002.

In this regard, the details of documents enclosed herewith are mentioned below:

1. Three (3) sets of **Form GI – I** along with Annexures for the registration of Chikmagalur Arabica.
2. **Demand Draft** of Rs.5000/- (Rupees Five Thousand only) bearing No. 975663 dated 29.12.17 payable by Coffee Board in favour of “The Registrar of Geographical Indications” payable at Chennai.

Request you to accept the above mentioned documents relating to the said GI application and acknowledge the receipt of the same. In this regard, we shall be glad to provide any additional information and/or documents.



Thanking you

Yours Sincerely,


Dr.K.Basavaraj

Divisional Head Coffee Quality
Divisional Head Coffee Quality
सुभागीय प्रधान, काफ़ी क्वालिटी
Coffee Quality Division
काफ़ी केन्द्र/Coffee Board
बेङ्गलुरु/Bengaluru

GI APPLICATION No.

606 93

Application for Registration
of
Geographical Indication

Chikmagalur Arabica

Applicant : COFFEE BOARD

Address : No.1, Dr.B.R.Ambedkar Veedhi
Bengaluru – 560001.

Phone : 080 22262868, 080 22266991

Email : drcoffeeboard@nic.in
dh.quality@indiacoffee.org
hdqccoffeeboard@gmail.com



Received Rs. 5000 in cash/
Cheque/DD/MO on 1-1-2018
vide entry no. 3400 in the
register of valuables

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

(To be filled in triplicate along with 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)

Cashier

D.D.O.

GI APPLICATION No.

606

Application is hereby made by **Coffee Board, Bengaluru** for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars : -

1. Name of the Applicant : COFFEE BOARD

2. Address : No.1, Dr.B.R. Ambedkar Veedhi
Bengaluru – 560001.

3. Type of goods: (The fourth schedule) (Class 30) – Coffee 40.

4. Specification:

Chikmagalur Arabica can be described as coffee from Chikmagalur region at an elevation of 1000 to 1100 m MSL in the state of Karnataka.

The botanical name of Arabica Coffee is *Coffea Arabica* and that of Robusta is *Coffea canephora* Pierre ex Froehner

Coffea arabica is a species of Coffea originally indigenous to the forests of the southwestern highlands of Ethiopia. It is also known as the "coffee shrub of Arabia", "mountain coffee", or "arabica coffee".

Botanical description/Scientific Classification of Arabica Coffee:

Arabica Coffee

Kingdom: Plantae
Order: Gentianales
Family: Rubiaceae
Subfamily: Ixoroideae
Genus: Coffea
Species: *Coffea arabica*

Etymology:

The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah*

6. Name of the geographical indication – CHIKMAGALUR ARABICA**7. Description of the goods :****Description of the Arabica Coffee plant**

The plant produce profuse branches and the matured leaves are dark green in colour while the young leaves are eligible either green or bronze. The flower buds are produced in clusters in the axils of leaves at each node. Initiation of flower buds and subsequent growth takes place in the months of September to March in South India. At about 8 to 10 days after the showers the blossom occurs. Arabica is self-fertile and hence the fertilized ovary grows into a fruit and ripens into dark berries.

8. Geographical area of production and map :

As per the gazetteer, the district is situated between 12°54'42" and 13°53'53" north latitude and between 75°04'46" and 76°21'50" east longitude. Its greatest length from east to west is about 138.4 km and from north to south 88.5 km. It is bounded on the east by the Tumkur district, on the south by the Hassan district, on the west by the western ghats which separate it from the Dakshina Kannada (South Kanara) district, on the north-east by Chitradurga district and on the north by the Shimoga district. Situated in the south-western part of the Karnataka it consists of 7 taluks –Chickmagalur, Kadur, Koppa, Mudigere, N.R Pura, Sringeri and Tarikere.

As per the history, situated in the Deccan plateau, Chikmagalur city belongs to the *Malnad* region of Karnataka. The mountainous district is locally referred to as '*Malnad*' meaning 'hilly country', especially because of its central and western belts endowed with some of

the most useful and dense forests. The district falls under hilly, southern transition and central dry agro climatic zones of the State. The taluks of Chikmagalur, Koppa, Narasimharajapura, Mudigere and Sringeri falls under hilly zone. Tarikere taluk falls under southern transition zone and Kadur taluk falls under central dry zone. The hilly slopes in the *Malnad* regions of Chikmagalur, Koppa and Mudigere are rich in coffee plantations. This *malnad* district, especially its central and western belts are endowed with some of the most useful and dense forests of the country. Continuous stretch of valuable forests encompasses the whole of the Jagara valley and most of Koppa and Mudigere taluks. These forests have for long been providing shelter to numerous coffee plantations on hill slopes and have for long been exerting a beneficial influence on the climate and rainfall experienced by the district. The forests in the district mainly belong to the southern tropical variety and they are classified as southern tropical wet evergreen forests, southern tropical semi-evergreen forests, southern moist-deciduous forests, southern tropical dry-deciduous forests and southern tropical thorn forests.



Geographical map: The coffee production for the GI tag for Chikmagalur coffee is represented in green boundary which is less than 1000 m MSL.

Elevation : 700-1200 m MSL

Rainfall : 1000-4500 mm

Main coffee types : Arabica, Robusta

Total area under coffee : Arabica - 37,000 ha, Robusta - 23,000 ha

Average production : Arabica - 29,000 MT, Robusta - 30,000 MT

Main varieties : Arabica - S.795, Sln.5B, Sln.9, Cauvery

Robusta - Peridenia, S.274, CxR

Main intercrops : Pepper, Cardamom, Arecanut, Orange, Vanilla

9. Proof of origin (Historical information): Mr. Lewis Rice was a British historian, archaeologist and educationist compiled the much acclaimed "*Mysore Gazetteer*" and published in the year 1897. He has described that

"Coffee cultivation of Southern India may be said to have had its origin in this District" (Chikmagalur was called Kadur District until 1947). For the plant was first introduced, in about the 17th Century, by a Muhammadan pilgrim named Baba Budan, who on his return from Mecca brought a few berries in his wallet and taking up his adobe on the hills that now bear his name planted them near his hut.. The vegetation of Kadur District, the Jagar Valley and most of the Koppa and Mudgere taluqs is a continuous stretch of valuable forest, densely clothing the hill sides and giving shelter to much coffee cultivation.

It was not, however, till about 1820 that the cultivation extended beyond his garden, and not till 20 years later that European enterprise was first attracted to it. One of the earliest European planters was Mr. Cannon, who formed an estate on the high range immediately to the south of Bababudangiri where the original coffee plants are still in existence, flourishing under the shade of the primeval forest.

The success of Mr. Cannon's experiment led to the occupation of ground near Aigur in South Manjarabad by Mr. Green in 1843, as stated under the Hassan District. Since 1860 estates have sprung up between these points with such rapidity that European planters are settled in almost a continuous chain of estates from the south-west of Shimoga to the southernmost limits of Manjarabad. The Coffee zone in the district estimated to cover about 1,000 square miles extending over the whole western portion. In 1869, 160 square miles were under Coffee which includes European plantations and native plantation. As per the historic data, the total produce was nearly 12 million pounds of coffee.

Mr. Lewis Rice also has written that there were five types of land in *malnad* where coffee was

planted: *káns* or forest; *male* or heavy forest in the passes and slopes; village jungles termed *uduve*; *kumri*, where the original timber was cut and replaced by a secondary growth of trees; and *kanave* or lands covered with hard wood trees and bamboo. Of these, the *káns* (forest) and (*uduve*) village jungles with a rich deposit of vegetable matter decaying under the shade provided organic and inorganic manure and were considered best suited for coffee. The forests north of the Baba Budan Hills and in Koppa and Madikeri taluks in Kadur, densely covering the hill sides and sheltering coffee plants, were some of the areas known for coffee

Robert H Elliot has stated his book “Gold, Sport and Coffee: Coffee Planting in Mysore” in the year 1894, that when he entered the province in 1855, a plant called “Chick” variety of coffee, where he believes that the name was taken from the town of Chikmagalur, which lies close to the original Mysore home of the coffee plant.

He further writes that his first case that he gives related to coffee is the property purchased by his friend. In 1876, Elliot’s friend purchased a native estate of 240 acres of good coffee land in Mysore of which 180 acres had been very irregularly planted with “Chick” Coffee where he notes it as “original Mysore plant”.

As per the imperial gazetteer of India Central taluk of Kadur District is Chikmagalur of which the north is occupied by the lofty forest-clad circle of Bababudan mountains. Around Chikmagalur is an elevated tract of rich black-soil watered by perennial streams from the Baba budans. Its fertility was such that it was called “Honjavanige” or “flowing with gold”. The west of taluk forms part of Malnad and there are many coffee plantations on the slopes of the Baba budans.

In addition “The modern town of Chikmagalur extending from the fort (which was under Ganga kings and then passed to Hoysalas) to Basavanhalli, was established in 1865. A number of Muhamadan traders and shopkeepers have settled here, who supply the wants of the coffee plantations to the west”. Hence, Chikmagalur had rich coffee plantations and trade in the town was mostly confined to the Coffee plantations.

In 1911, Kent owner of Doddanagudda Estate near Aldur of this district found a new variety of Arabica Coffee. This was known as “Kent Coffee”. Later Dr. Leslie. C. Coleman made strenuous effort for development of coffee plantations with a keen intense and leadership in coffee research. In the year 1925 a Coffee experimental station (The present Central Coffee Research Institute), Balehonnur was started under the stewardship of Dr. Leslie. C. Coleman by the Maharajah’s government. In 1937, the Government of India appointed a

Coffee Cess Committee realising that there should be control on the inland and foreign markets of coffee, formed in 1940, a Coffee Market Expansion Board which later became the Coffee Board in 1941.

Native mode of cultivation

Clearing for a plantation consists of removing with the axe and cutting all undergrowth and obstructions, and such trees as are not required. Large trees that have thick foliage in the hot weather and little or none in the monsoon are left as shade at regular distances, attention being paid to leave fewer trees on portions with a northern aspect than on those facing the south, all quarters exposed to the wind especially requiring protection. This accomplished, the ground is either cleared by lopping and laying in line to await the process of rotting in the monsoon, or fire is used to facilitate matters. Lines of pegs, generally at 6 x 6 feet, are then laid down, and the land is holed, each hole being generally one foot wide by two feet deep. This is done to remove all obstacles to the roots of the young plants, and to make a nice loose bed for their reception. Roads are traced to and from convenient points in the property, and these are again intersected by paths to facilitate the general working of the estate.

Nursery: For Nurseries, convenient situations, with facilities for irrigation or with river or tank frontage, are selected and entirely cleared of trees, the soil being dug to the depth of two feet or more, and every root and stone removed. This is then laid out into beds, generally about four feet wide, separated by paths, and the whole well drained and put in order with the same care as a flower garden.

Manuring: Manure is applied and the beds are then cut up into furrows, at six inches apart, into which the seeds are placed, about one inch apart. The whole bed is then covered up with dry leaves and watered by hand, care being taken to maintain a uniform state of moisture, which must not be excessive. The seed germinates in six weeks, and from the bean, which is raised on a slender green stem of about eight inches in height, burst forth two small oval leaves. These two-leafed seedlings are pricked out into beds at either 4 x 4 or 6 x 6 inches, and require from ten to fourteen months, with constant attention and watering, to form into good plants, which should have three or four pairs of small primary branches and be from one foot to one and a half in height.

Planting: Planting is performed in the months of June, July and August. The plants being carefully removed from the beds and the roots trimmed, they are planted either with a *mamoti* or planting staff by a regular gang of experienced men. Great attention is paid to

this operation to see that the holes are properly filled in and that the roots are not bent or injured, and lastly that the plants are firmly set in the ground and not hung. Under favourable circumstances, the plants are ready for topping in the second year.

Topping: A topping staff, duly marked to the proper height, is placed alongside of the young tree, and the top or head and one primary branch are removed. Trees are topped at heights varying from two feet to four and a half feet, but the medium of three feet is generally preferred. This operation has the effect of directing the sap into the primary branches and making them throw out secondary shoots, which come from each eye along the branch. An abundance of vigour has the effect of forcing out a number of shoots under the junction of the upper primaries with the stem, and also from the stem at various places. These are termed suckers, and are all removed by gangs of women and boys. The first crop generally appears in the third year, and consists merely of a few berries on the primary branches, aggregating about one maund per acre. In the fourth year a return of about one cwt. per acre may be expected, and it is not until the seventh or eighth year that the planter is rewarded by a full crop, which, even under the most favourable circumstances, rarely exceeds five or six cwts. per acre.

Harvesting: The crop commences to ripen in October and November. As soon as the cherries are of a fine red colour, they are picked into baskets, and brought to the pulper to be either measured or weighed, and deposited in a vat made for their reception.

Pulping: They are passed through the pulper with a stream of water either the same day or early next morning, and the pulp or outer skin being thus removed, the beans are allowed to ferment for twenty or twenty-four hours, without water, to facilitate the removal of the saccharine matter which surrounds them. After the mass has been washed and well stamped out in three waters, all light beans and skins being carefully separated, the beans are removed to the draining mats, where they are constantly turned over and allowed to remain for a day or more, or until all water has drained off. They are then spread out thickly on the drying ground in order to dry slowly. This is an operation requiring constant attention for six or eight days, the whole having to be covered up every evening to protect it from dews.

Drying: The beans should not be dried too thinly spread, or too suddenly exposed to the full rays of the sun, as they are apt to become bleached and bent. A drying ground protected by large trees is the best, as in that case portions in shade and sun are both available. When the beans are sufficiently dried, they are bagged and despatched to the coast or for

preparation and shipment.

Yield: The yield of an estate that has been well maintained in cultivation may be put down at from three and a half to four cwts. per acre. As much as six cwts. per acre have been produced off portions, but of course only under the most favourable circumstances, and such is an exception to the general rule. An accurately calculated estimate shows that, in a series of years, the crop is more frequently below three and a half cwts. than above.

Soil

According to National Bureau of Soil Survey and Land Use Planning, the soils of the district have been defined as Ustalfs, Ustalfs – Rock outcrops, Ustalfs- Tropepts and Tropepts-Orthants-Aqualfs. About 50 per cent of the soils mostly from the Malnad parts of the district are acidic in nature. The soluble-salt content is generally low. The soils in Malnad areas are well supplied with organic matter and ten percent of the soils confined to Maidan areas are deficient in organic matter. The phosphorous and potash content are generally poor. These are suitable for growing plantation crops like coffee. The lateritic soil found in parts of Koppa, Mudigere and Sringeri taluks are acidic in nature and deficient in nitrogen, potash, phosphorous and lime.

Shade:

The Chikmagalur Arabica varieties are grown under two-tier canopy of mixes shade comprising Erythrina Lithosperma as lower canopy and Albizzia, Ficus, Terminalia, Bellarica are home to spices like pepper, cardamom and vanilla.

10. Uniqueness :

Known as Coffee Country of India, Chikmagalur is home to thick jungles, wildlife sanctuaries and large coffee plantations. The cup reveals medium body, light acidity and flavour with medium to intense aroma.

12. Inspection Body :

Coffee Board, Ministry of Commerce and Industry, Government of India with its headquarters in Bangalore has a well-regulated inspection mechanism in place and is the Inspecting Authority which inspects all the curing works (factories) in the country. No coffee is allowed to be cured elsewhere other than in a licensed curing works and the Board is the sole authority to issue and grant such licenses to operate curing

establishments. The Coffee Curing works are required to establish documentation and maintain a quality system as a means to ensure that the final product processed is as per the requirements of Indian Coffee Board Standards.

Other:

- Along with the Statement of Case in **Class 30 (Schedule 4)** in respect of **Coffee** in the name(s) of **CHIKMAGALUR ARABICA** whose address is **Coffee Board, Ministry of Commerce and Industry, No.1.Dr.B.R.Ambedkar Veedhi, Bengaluru – 560 001** 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.

**Coffee Board,
Ministry of Commerce and Industry,
No.1, Dr.B.R.Ambedkar Veedhi,
Bengaluru – 560 001.
Phone : 080 22262868, 080 22266991
Email : hdqccoffeeboard@gmail.com**

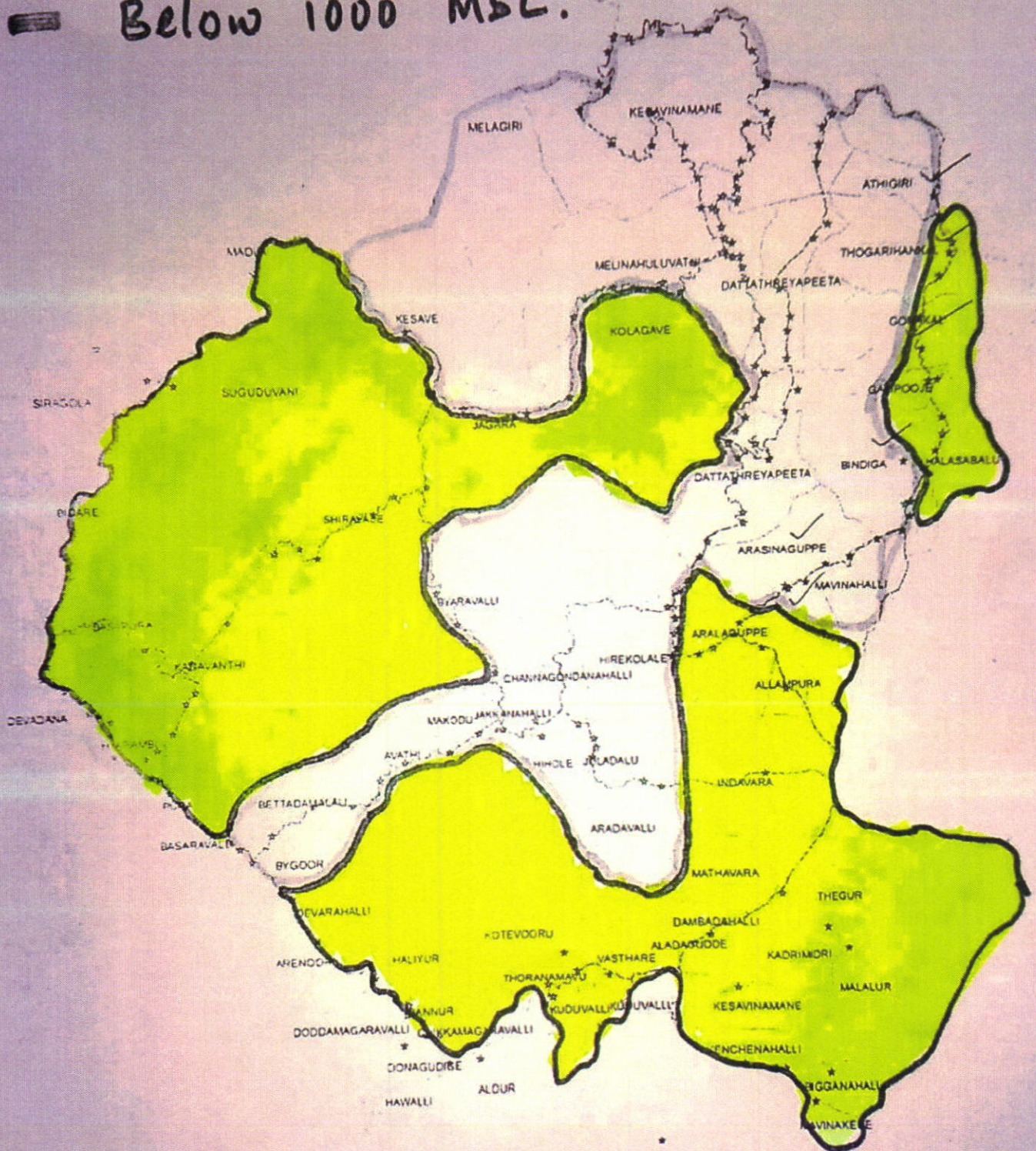


SIGNATURE
NAME OF THE SIGNATORY

DR. K. BASAVARAJ

Divisional Head Coffee Quality
प्रभागीय प्रधान, काफ़ी क्वालिटी
Coffee Quality Division
काफ़ी केन्द्र/Coffee Board
बेमालरु/Bengaluru

Below 1000 MSL.



B. e.
DIVISIONAL HEAD, COFFEE QUALITY
COFFEE BOARD, BENGALURU



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 :3400

Date : 01/01/2018

TO

Generated by
:RATHIMEENA

COFFEE BOARD,
NO. 1, DR.B.R.AMBEDKAR VEEDHI,
BENGALURU,
KARNATAKA,
560001,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
606	GI-1A	30	1	Chikmagalur Arabica	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD /PostalNO	Bank Name	Cheque/DD/Postal Date	Amount Calculated	Amount Paid
DD	975663	State Bank of India	29/12/2017	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 ***

GI APPLICATION No.
606

भारतीय स्टेट बैंक
जारी करने के लिए
State Bank of India
Issuing Branch: DR AMBEDKAR VEEDHI
कोड नं. JCODE No: 40022
Tel No. 080-22888029

मांगद्राफ्ट
DEMAND DRAFT

Key: PIDHUV
Sr. No: 994488

2	9	1	2	2	0	1	7
D	D	M	M	Y	Y	Y	Y

मांगे जाने पर THE REGISTRAR, GEOGRAPHICAL INDICATIONS

या उनके आदेश पर
OR ORDER

ON DEMAND PAY

रुपये RUPEES Five Thousand Only

अदा करें ₹ 5000.00

IOI 000482975663

Key: PIDHUV

Sr. No: 994488

AMOUNT BELOW 5001(5/4)

मूल्य प्राप्त / VALUE RECEIVED

भारतीय स्टेट बैंक

STATE BANK OF INDIA

अदाकर्ता शाखा / DRAWEE BRANCH: CCPC, CHENNAI

कोड नं. / CODE No: 10395

प्राधिकृत हस्ताक्षरकर्ता
AUTHORISED SIGNATORY

शाखा प्रबंधक
BRANCH MANAGER

कम्प्यूटर द्वारा मुद्रित होने पर ही वैध
VALID ONLY IF COMPUTER PRINTED

केवल 3 महीने के लिए वैध
VALID FOR 3 MONTHS ONLY

₹ 1,50,000/- एवं अधिक के लिखत दो अधिकारियों द्वारा हस्ताक्षरित होने पर ही वैध है।
INSTRUMENTS FOR ₹ 1,50,000/- & ABOVE ARE NOT VALID UNLESS SIGNED BY TWO OFFICERS

⑈ 975663⑈ 000002000⑈ 000482⑈ 16