



COFFEE BOARD
BENGALURU



Ref: RES/CQD/2017-2018/807

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 Bababudangiri 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, “**Bababudangiri 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 Bababudangiri Arabica.
2. **Demand Draft** of Rs.5000/- (Rupees Five Thousand only) bearing No. 975665 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

प्रभागीय प्रथान, काफी क्वालिटी

Coffee Quality Division

काफी केंद्र/Coffee Board

बेङ्गलुरु/Bengaluru



GI APPLICATION No.

608 1/03

Application for Registration
of
Geographical Indication

Bababudangiri 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. 3402 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.

608

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:

Bababudangiris Arabica can be described as coffee from Bababudangiri region at an elevation of 1500 – 2000 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:

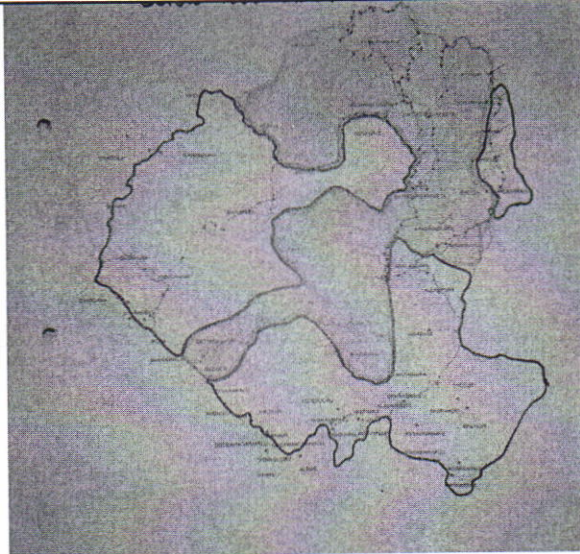
The word "coffee" entered the English language in 1582 via the Dutch *koffie*, borrowed from the Turkish *kahve*, in turn borrowed from the Arabic *qahwah*

6. Name of the geographical indication – BABABUDANGIRI 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 :

Bababudangiri is located in the central portion of the district and this chain of mountains forms a horseshoe shaped ridge of tremendous dimensions. The ridge has an opening in the north-west. The northern side commencing with the Hebbe Gudda peak which is 1,337 metres above the Mean Sea Level (MSL) stretches eastwards without interruption for about 25 km. Bending towards the South, it extends to the east an unbroken wall of above 32 km. The southern portion is formed by the Basavanagudda and the Woddinagudda ranges. The summit of the hills consists of steep grassy slopes and the ravines are full of vegetation. The sides of the hills are covered with dense forests and coffee plantations.



Geographical map: The coffee production for the GI tag for Bababudan giri coffee is shaded for the Elevation more than 1000m MSL.

Elevation : 1000-1500 m MSL

Rainfall : 1750-2200 mm

Main coffee type : Arabica

Total area under coffee : 15,000 ha

Average production : 10,500 MT

Main varieties : S.795, Sln.9, Cauvery

Intercrops : Pepper, Cardamom, Arecanut

9. Proof of origin (Historical information): As per Mr.Lewis Rice who was a British historian, archaeologist and educationist and compiled the much acclaimed "*Mysore Gazetteer*" The coffee 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. Known as Chandradrona Parvata in the legends, this Baba Budangiri range is said to be the loftiest range on the table-land of Karnataka.

10. Method of Production:

Nursery:

A gentle sloping land without big shade trees is preferred for raising nurseries. For sowing the coffee seeds, germination beds of 1 metre width and of convenient length raised to a height of 15 cm from the ground level is prepared. Selected and certified seeds will be sown during December or January in the nursery beds. The seeds will germinate in about

40-45 days and attain button or topee stage.

Planting:

While choosing the site for coffee planting due consideration is given to elevation, slope, aspect, soil type, rainfall, wind speed, shade trees, availability of perennial water source and transport facilities. North, East and North-East aspects are suitable for growing coffee. Dadap plants are planted in the blocks at a distance of 20 feet apart during June month to provide temporary lower canopy shade. Arabica Talls are planted at 7 X 7, 7 X 6 or 6 X 6 feet Arabica Dwarf/Semi Dwarf – 5 X 5 feet distance. Sixteen to eighteen months (root plants) old seedlings are normally planted during June-July months in the planting pits opened earlier.

Pruning:

When one or two summer showers are received, coffee plants start producing new shoots when pruning is performed. Only pruning is performed generally involving removal of old unproductive wood, criss-cross branches, branches touching ground, lean, lanky and whippy wood and pest and disease affected branches as well as branches growing towards main stem and ground.

Weeding:

In new clearings, the weeds are removed by slash weeding at least 3-4 times in a year while in established fields weeding is done 2-3 times in a year. All the slashed weeds should be spread in the field during the rainy season for rotting and bio-degradation. After the monsoon, clean weeding is done in the entire estate.

Shade:

June-July months are ideal for planting shade trees. Planting only silver oak trees does not ensure filtered shade. The temperature of the field is generally higher in the estates where silver oaks are planted as shade trees. In coffee estates the shade trees such as Indian fig, atti, bili basari, mallegargatti, rose wood, jack, gandagarige and trees belonging to leguminous family are planted at proper distance. Permanent shade trees are generally planted at a distance of 12-15 metres. In wind prone areas, silver oak and silk cotton trees are planted densely round the boundary of the estate. It is essential to regulate the shade trees regularly in order to provide required light intensity to the coffee plants. Generally May is the ideal month for shade regulation. Pre-monsoon Manuring, Mid monsoon manuring, Pre-monsoon Bordeaux mixture spray, pest and disease management is performed at appropriate time in a year.

**Soil type**

Soil is red and lateritic sandy loam to clay loam.

Harvesting

In order to maintain and protect the coffee beverage quality, aroma, thickness of the brew, taste and flavour as well as acidity in the cup, the right kind of coffee fruits are harvested in right time. Coffee fruits are picked as and when they become ripe; this is understood by gently squeezing the fruit with fingers. On gentle squeeze, the bean inside the fruit pops out easily.

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.

Processing: Parchment coffee or plantation coffee is prepared by pulping, cleanly washed with water and dried under sun. Preparation of such coffee requires pulping equipments and adequate supply of clean water. The quality of parchment coffee is always superior to that of cherry coffee (whole fruit dried under sun). Cherry coffees always give fruity taste as the beans are in contact with the mucilage for a longer time during the course of drying period. Therefore, wet processing of coffee is performed to get superior quality coffee and the method is followed wherever, all the adequate facilities like sufficient clean water and good processing machineries are available.

11. Uniqueness :

Bababudangiri Arabica coffee is grown in the birth place of coffee in India and the mountain range with elevation more than 1000M is home to high-grown Arabica which slowly ripe in the mild climate and there by the bean acquires a special taste and aroma. Higher elevation area is predominantly Arabica growing track and known for its unique flavour and aroma. Selectively hand-picked and processes by natural fermentation, the cup

exhibits full body, acidity, mild flavour and striking aroma with a note of chocolate. This coffee is also called High Grown Coffee. The highly elevated mountain range of Bababudan Giri normally maintains cool climatic condition throughout the season compared to lower elevation areas. During the monsoon fog and hanging mist covers the entire mountain range resulting in unclear visibility. The mountain gives birth to umpteen number ravines and streams which flows down in the hilly slopes and provide perennial water source.


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 ^c **Coffee** in the name(s) of ^d **BABABUDANGIRI 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.

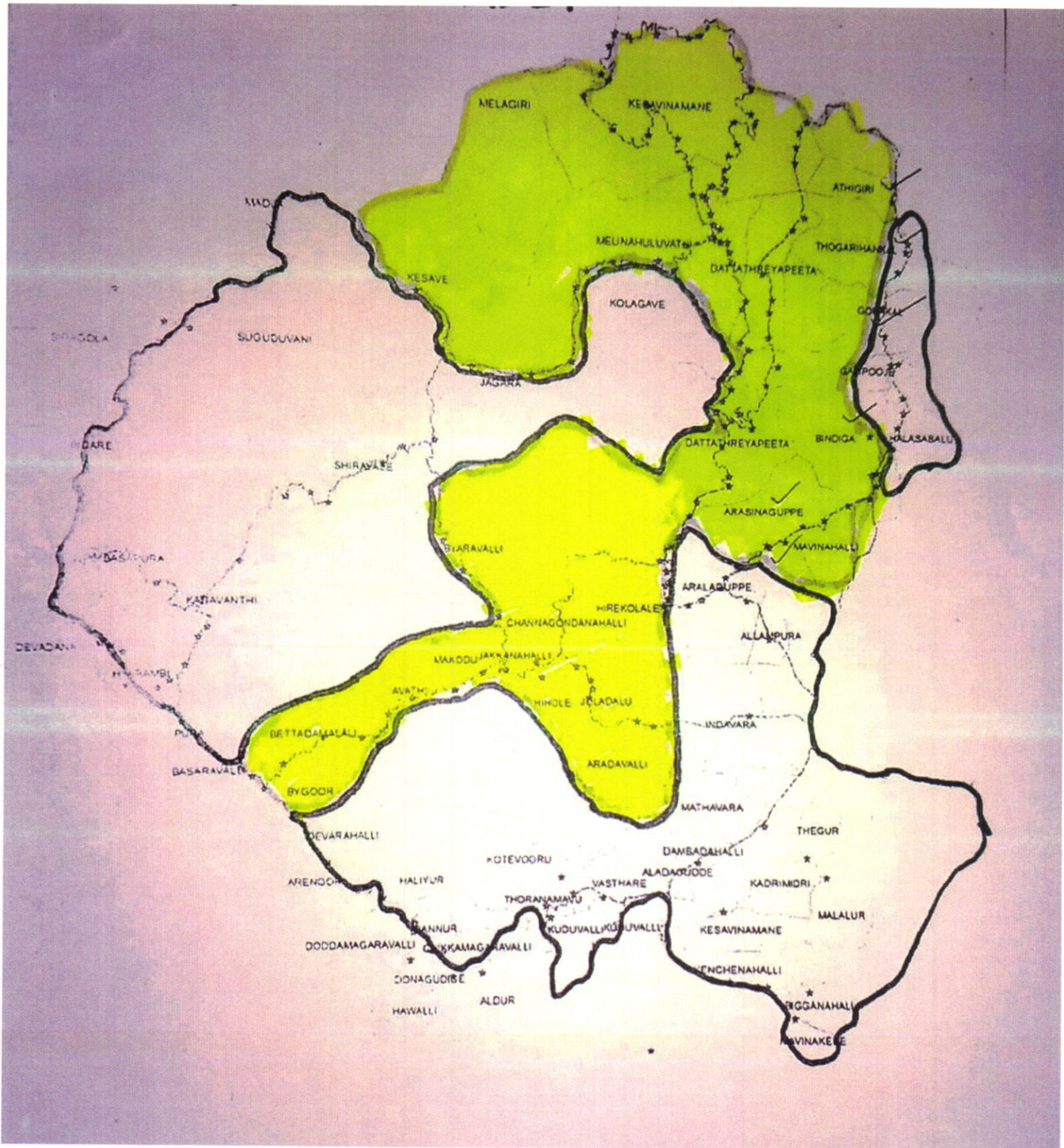
**Coffee Board,
Ministry of Commerce and Industry,
No.1, Dr.B.R.Ambedkar Veedhi,
Bengaluru – 560 001.
Phone : 080 22262868, 080 22266991
Email : hdqccoffeeboard@gmail.com**


DR. K. BASAVARAJ SIGNATURE
NAME OF THE SIGNATORY

Divisional Head Coffee Quality
प्रभागीय प्रधान, काफी क्वालिटी
Coffee Quality Division
काफी केंद्र/Coffee Board
बेमालरु/Bengaluru

GI APPLICATION No.

608



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DIVISIONAL HEAD, COFFEE QUALITY
COFFEE BOARD, BENGALURU,

GI APPLICATION No.
608

भारतीय स्टेट बैंक
State Bank of India
Issuing Branch: DR AMBEDKAR VEEDHI
कोड नं. / CODE No: 40022
Tel No. 080-22868029

PAYEE ONLY

मांगड्राफ्ट
DEMAND DRAFT

Key: NOBGW
Sr. No: 146397

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D	D	M	M	Y	Y	Y	Y

मांगे जानेपर THE REGISTRAR, GEOGRAPHICAL INDICATIONS*****

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अदा करें ₹ 5000.00

IOI 000482975665

Key: NOBGW

Sr. No: 146397

AMOUNT BELOW 5001(5/4)

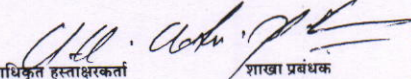
मूल्य प्राप्त / VALUE RECEIVED

भारतीय स्टेट बैंक

STATE BANK OF INDIA

अदाकर्ता शाखा / DRAWEE BRANCH: CCPC, CHENNAI

कोड नं. / CODE No: 10385


 प्राधिकृत हस्ताक्षरकर्ता
 AUTHORISED SIGNATORY
 शाखा प्रबंधक
 BRANCH MANAGER
 SS 3681

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

⑈ 975665⑈ 000002000⑈ 000482⑈ 16



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 :3402

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
608	GI-1A	30	1	Bababudangiri Arabica	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD /PostalNO	Bank Name	Cheque/DD/Postal Date	Amount Calculated	Amount Paid
DD	975665	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 ***