

ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes to Natural Goods, Food Stuff
Manufactured Goods,
Handicrafts or Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Legal Protection from
unfair usage

Registered by the Authorized
community of the GI

GI Sign or symbol
indicating Geographical
Origin or location

Economic empowerment to
Artisans, Producers, and
Manufacturers

Social Uplifting and
continuing the
Legacy of the Nation

512+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting and
ensures genuineness of
products

Preservation of local Culture,
Tradition, and Legacy



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BANGLAR RASOGOLLA

'Banglar Rasogolla' is a delectable syrupy dessert consisting of delicate chhana dumplings immersed in a light sugar syrup. These treats are pure white, spongy balls made from chhana, or Indian cottage cheese, and are cooked in a transparent, slightly sweet syrup. Rasogolla is a prized delicacy of Bengal, crafted from chhana balls that are boiled in a subtly flavored sugar syrup. Chhana, the primary ingredient in 'Banglar Rasogolla,' is derived from curdling pure milk. This sweet plays a significant role in Bengali cuisine and is deeply embedded in the region's culinary history.

Uniqueness

The uniqueness of Rasogolla lies in the meticulous human skill involved at each stage of its preparation. Expertise is evident in crafting fresh "Chhana," preparing the sugar syrup, shaping the balls, and achieving the desired texture. Rasogolla stands out for its distinct taste, texture, and mouthfeel. It possesses unique organoleptic qualities, including its taste, soft texture, and aroma, which have earned it acclaim and admiration from discerning consumers around the globe.

Raw Materials

Chhana, milk



Price
₹/- 300 approx

Class of Goods
30

Proof of Origin
1868

Type of Goods
Food stuff

Geographical Location
West Bengal
except Darjeeling district

No. of Families Involved
More than 1 lakh confectioners

Method of Production

Banglar Rasogolla, or Bengali Rasgulla, is a distinctive sweet with deep cultural and historical roots in Bengal. Its uniqueness lies in its traditional preparation: milk is curdled with lemon juice or vinegar, drained, and then kneaded into smooth balls before being cooked in a sugar syrup. This process gives Rasogolla its signature spongy texture and delicate sweetness.