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 Gls and there are numerous Gls which are not yet registered officially, but are potential registerable Gls.

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

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

Registered by the Authorized community of the GI

Economic empowerment to Artisans, Producers, and Manufacturers

> 512+ registered Gls and numerous unregistered Gls existence in India

Preservation of local Culture, Tradition. and Legacy

Legal Protection from unfair usage

> Gl Sign or symbol indicating Geographical Origin or location

Social Uplifting and continuing the Legacy of the Nation

Prevents counterfeiting and ensures genuineness of products











Feni

The term "feni" originates from the Sanskrit word फेन phena, appearing in Konkani as फेण fenn (froth), referring to the bubbles produced when the alcohol is agitated or poured. Feni, a traditional alcoholic beverage, originates from Goa, a coastal state in western India. It is produced by a special method involving fermentation and distillation.

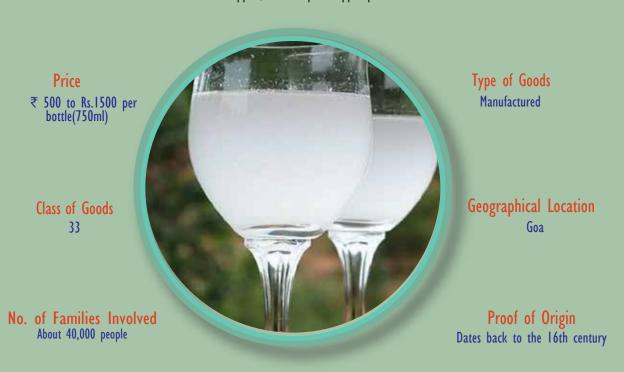
It is a drink made from cashew apples with a high alcohol content of over 45%, specifically produced in Goa. Only fully mature cashew apples that have naturally fallen from the tree are collected and brought for the extraction process in the conventional way of producing cashew feni.

Uniqueness

Feni stands out due to the use of indigenous ingredients sourced locally and traditional production methods inherited through generations in Goa. The components are native to Goa and add to the local identity of the drink. The unique taste and characteristics of the product are created through the use of natural fermentation and double distillation in a copper pot (previously in an earthen pot).

Raw Materials

Cashew apples, Earthen pots/Copper pots



Method of Production

The first step involves crushing the apples in a rock basin known as a "colmi" or using a press called a "pingre" to extract neero juice. This juice undergoes a natural fermentation process for a few days in either earthen pots or plastic drums that are partially buried in the ground. The neero is fermented and triple-distilled in copper pots called "bhann" to make urrack with 15% alcohol, which is then blended and redistilled to make cazulo with 40-42% alcohol.











