## 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

Registered by the Authorized community of the GI

Economic empowerment to Artisans, Producers, and Manufacturers

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

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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

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Preservation of local Culture, Tradition, and Legacy



### **BHALIA WHEAT**



Bhalia wheat grains are hard, vitreous & high in protein & carotene, making them ideal for semolina used in pasta & for local dishes like Bhakhari. Its low water absorption & high natural pigments enhance its quality for products such as sweet balls, Halva & Thuli. This variety commands a premium price, being 25% higher than other durum varieties & 40-50% higher than bread wheat.

### Uniqueness

Bhalia wheat stands out due to its hard, vitreous texture, high protein content, and golden-yellow endosperm, which gives pasta its vibrant color. Its durum wheat variety produces semolina with consistent quality, ideal for pasta and other products. Unique to Bhalia, this wheat thrives in the region's black soil and conserved moisture conditions, allowing it to grow successfully with minimal irrigation. This specific cultivation environment contributes to its superior characteristics, including higher protein content compared to other durum varieties.

#### **Raw Materials**

Bhalia seeds, organic matter, farm equipment, tools, fertile soil, pesticides & herbicides etc.



# **Method of Production**

Bhalia wheat is primarily grown in the Bhal region of Gujarat, known for its arid conditions. The process involves selecting high-quality seeds, sowing them in well-prepared, dry soil, and utilizing minimal irrigation. The wheat is then harvested, threshed, & cleaned to produce high-yielding, drought-resistant grains.



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