

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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WAYANAD ROBUSTA COFFEE

Wayanad is known for its geography and climatic characteristics as the terrain provides for coffee with a unique aroma and flavour especially when roasted. Its characteristics can be described as soft to neutral, full bodied, malty and chocolatey with light to medium flavour.

Uniqueness

Wayanad robusta coffee is unique due to its origin in the lush, biodiverse region of Wayanad, where the rich laterite soil, high altitudes and tropical climate contribute to its distinct flavour. This coffee is shade-grown under a natural forest canopy which not only enhances the beans' complexity but also supports environmental sustainability. Unlike many other Robusta varieties, it is known for its smoother, full-bodied taste with notes of dark chocolate, nuts and a subtle bitterness.

Raw Materials

Coffee beans



Price

Around ₹500/-

Class of Goods

30

Proof of Origin

19th Century

Type of Goods

Agriculture

Geographical Location

Wayanad

No. of families involved

Approximately 300 families

Method of Production

The coffee is shade grown mainly under spice plantations such as pepper. After selective handpicking of ripe cherries, the beans undergo either dry or wet processing, which affects the final taste profile. They are then dried to the ideal moisture level, hulled and meticulously sorted for quality. The beans are typically roasted to a medium or dark level, bringing out their bold and chocolatey notes.