

## 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 of Natural Goods, Food Stuff  
Manufactured Goods, Handicrafts or  
Agricultural Goods

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

Authorized User Registration For  
GI Community Members

Legal protection from  
unfair usage

A Community Right

GI Logo  
indicating Geographical  
Origin or location

Economic Empowerment to  
Artisans, Producers, and  
Manufacturers

Social Upliftment and  
continuing the  
Legacy of the Nation

650+ Registered GIs and  
Numerous Unregistered GIs  
Existing in India

Prevents counterfeiting and  
ensures genuineness of  
products through "GI Tags"

Preservation of local Culture,  
Tradition and Legacy

A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, and dedication of the artisans, farmers, and communities who have kept these practices alive. By recognizing this inherent value, the GI system establishes a structure to safeguard and encourage these traditions, ensuring they thrive and adapt in today's competitive landscape.



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## KACHAI LEMON

Kachai Lemon also known as Champra, is known for its high juice content and distinctive tangy flavour making it ideal for culinary & medical use. These are rich in Vitamin C & antioxidants. It stands out for its unique aroma and thicker rind as compared to other lemon varieties.

### Uniqueness

Kachai lemon is distinct for its bright yellow colour, smooth texture & remarkable juiciness with a less acidic taste compared to other varieties. It is also known for its longer shelf life, which makes it a preferred choice for both local consumption and export. These lemons are valued for their high juice content and rich ascorbic acid levels, making them ideal for fresh consumption, juice, and pickles.

### Raw Materials

Seeds or Peel, Organic Manure, Fertilizers etc.

#### Price

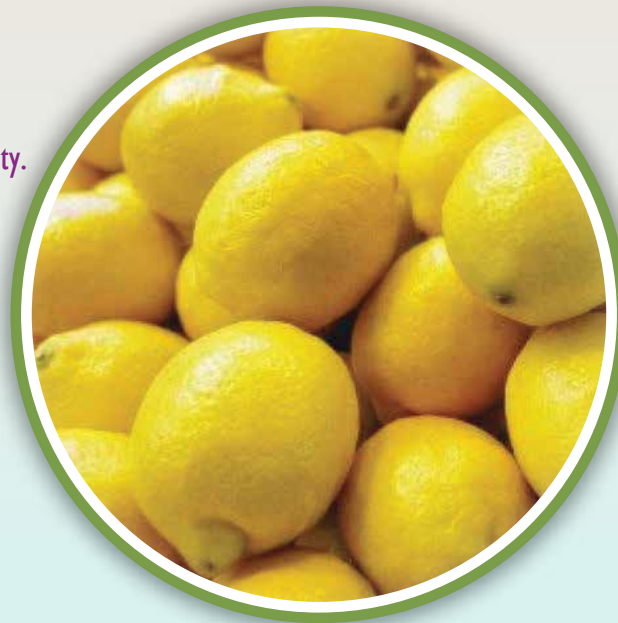
Approx. ₹200 to 250  
or more depending upon  
quality, packaging & availability.

#### Geographical Location

Kachai area of Ukhrul district,  
Manipur

#### Class of Goods 31

#### Type of Goods Agriculture



#### Proof of Origin Since 1944-45

#### No. of Families Involved Approx. 300 to 600 Families

### Method of Production

These are traditionally grown using organic farming practices, where the fruit is cultivated in well-drained sandy loam soil. The lemons are handpicked when ripe, ensuring that only the best quality fruits are selected the production process emphasizes minimal use of chemical fertilizers with a focus on sustainable practices. The lemons are then carefully sorted, washed and packed for distribution.