

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.



RANGKUI MANGO

Rangkuai mango, from southern Mizoram, is celebrated for its delicious taste, high nutritive value, and appealing appearance. The large fruits, about three per kilogram, have sweet, juicy pulp, low fiber, and a pleasant aroma. They transition from greenish with white patches to light yellow upon maturity, each fruit priced around ₹ 30. Rich in vitamins and carbohydrates, Rangkuai mangoes possess medicinal properties like antidiarrheal, cardi tonic, hypotensive, and anticancer effects. Vigorous trees reach 10-15 meters, flowering from March to April, with fruits harvested from late June to August. Known for exceptional quality in its native region, it serves as valuable breeding material for North-East India.

Uniqueness

Rangkuai is a distinctive mango variety from southern Mizoram, known for its large, sweet, and juicy fruits with minimal fiber and a delightful aroma. This mango has a greenish skin with white patches that turns light yellow as it matures. Valued at approximately ₹ 30 per fruit, Rangkuai is rich in vitamins and carbohydrates, and possesses medicinal properties such as antidiarrheal, cardi tonic, hypotensive, and anti-cancer effects. It thrives best in its native region, exhibiting exceptional quality and taste compared to other areas, and is renowned for its unique traits developed over the years.

Raw Materials

The raw materials for producing Rangkuai mangoes include mango seeds, farmyard manure, soil, sand, polythene bags, and nitrogenous fertilizer.

Price
₹ 80-90 per kg

Class of Goods
31

Proof of Origin
1977



Geographical Location
Sihtlangpui, Lawngtla-Mizoram

Type of Goods
Agricultural

Number of Families Involved
No data Available

Method of Production

Rangkuai mangoes are propagated through grafting on mango rootstock, retaining their unique traits. Seeds from ripe fruits are sown in a mix of farmyard manure, soil, and sand. Germinated seedlings are transplanted and fertilized to promote growth. One-year-old seedlings are then grafted using methods like softwood grafting, inarching, and epicotyl grafting. The grafted plants are planted in prepared pits, nurtured with regular watering, and pruned to ensure optimal growth. High-density planting techniques maximize yield per unit area.



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