

THE GEOGRAPHICAL INDICATIONS OF GOODS  
(REGISTRATION AND PROTECTION) ACT, 1999

One representation to be fixed within the space and five others to be send separately  
FORM GI-1

<b>A</b>	<b>Application for the registration of a geographical indication in Part A of the Register</b> Section 11 (1), Rule 23(2) Fee: Rs.5,000
<b>B</b>	<b>Application for the registration of a geographical Indication in Part A of the Register from a convention country</b> Section 11(1), 84(1), Rule 23(3) Fee : Rs.5,000

1. Application is hereby made by for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars : -

- **Name of the Applicant:** KALANAMAK SCENTED PADDY PRODUCTION & CONSERVATION SOCIETY, SIDDHARTHANAGAR

- **Address:** Bhimapaar, Near Railway Crossing, District - Siddharthnagar, Uttar Pradesh

- **List of association of persons/producers/organization/authority:**

1. List of the Producers - Annexure I
2. List of Villages wherein Cultivation of the speciality scented rice variety (Kala Namak) is being grown. - Annexure II
3. Thematic presentation of the Area Under Cultivation - Annexure III
4. Map with boundaries.

- **Type of goods:** Cereal (Rice).

It is one of the finest quality scented rices' of Shohratgarh, Siddarthnagar, Uttar Pradesh. The name Kalanamak has been derived due to its black husk (kala = black, & the suffix 'namak' means salt). It is famous for its taste, palatability, and aroma.

- **Specification:**

**Plant:** Vigorous, Tall (140-178 cm).

**Leaf:** Dark brown-black, length 24-32 cms.

**Grain:** Tall (1.8 to 4.1 mm),

**Colour:** Blackish with thin skin (shell)

**Cooking Time:** It takes around 10 minutes to prepare 100 gm. of rice. + 150 ml water (In a pressure-cooker (Under normal conditions). Cooked rice is fluffy, soft, non-sticky, sweet, and easily digestible with relatively longer shelf-life fluffy, soft, non-sticky, sweet, and easily digestible with relatively longer shelf-life.

**Name of the geographical indication [and particulars]:**

"Kalanamak" is one of the finest quality scented rices of India. It derives its name from black husk (kala = black; the suffix 'namak' means salt). Kalanamak is in cultivation since the Buddhist period (600 BC). The grains were found from excavation of Aligarhwa (district Siddharthanagar, Uttar Pradesh, India), located at Nepal border. It is to state that the Shohratgarh Environmental Society has been in the business of conserving the aforementioned variety & its propagation since last 05 years. Hundreds of farmers are involved in this work so that the variety does not face extinction.

There is historic evidence that the variety originated in Birdpur & Shohratgarh Blocks of district Siddharthnagar.

- **Description of the goods** : The morphological characteristics of the plant and chemical constituents of the fruits are as follows:-

Variety	Average weight (g)	Size (cm)	No. of Grains/Plant	No of Days in which 50 % of the flowering occurs	Yield/ hectare	TS S (%)	Mo ist ure	Fat	Total Sugar (%)
Kala Namak (Paddy)	1000 grains of Rice is equivalent to 120 gms.	Grain Size 0.2 cm to 0.3 cm	62 grains	99 days	25 Qtls/h ectare	89 %	11 %	0.8 - 2.5 %	77-80 %

- **Geographical area of production and map** :

Village Bazardeeh, Bazahaw, Dubaripur, Dewra, Mohanjot, Siyao, Niyao, Ramwapur, Doharia Khurd, Doharice-Bujurj, Nangarh & Aligarahawa of Siddharthnagar Distt., the State of Uttar Pradesh.

- **Proof of origin [Historical records]**:

Kalanamak is in cultivation since the Buddhist period (600 BC). The grains were found from excavation of **Aligarhwa (district Siddharthnagar, Uttar Pradesh, India)**, located at Nepal border. Aligarhwa has been identified as the real Kapilvastu, the Kingdom of King Shuddodhan, father of Lord Buddha. Shuddodhan, as the name suggests, means pure rice. Aligarhwa in the foothills of the Himalayas is considered the paddy bowl (Singh et al., 2003a). During excavation carbonized rice grains resembling Kalanamak (Fig. 2) were recovered from one of the rooms, which was supposed to be the kitchen store (Singh et al., 2003b).

Fa-Hien, the Chinese traveler wrote that when Prince Siddhartha (Lord Buddha) visited Kapilvastu for the first time after attaining 'pure knowledge', while passing through Bajha jungle, he was stopped at Mathla village by the people. The villagers asked Siddhartha to give them 'prasad'. Siddhartha took the rice he had taken in alms and gave it to the people, asking them to sow it in a marshy place. The rice thus produced "will have typical aroma which will always remind people of me," he said. Since then Bajha jungle has vanished and its place has been taken by Bajha village near Kapilvastu. Instead of Mathla, now Mudila village exists. The actual belt of Kalanamak is still believed to be the tract between Bajha and Aligarhwa (Srivastava, 2002). This variety, if sown elsewhere, loses its aroma and quality (Singh et al., 2003b).

The first effort for the conservation of Kalanamak was made by the Englishmen William Pepe, J H Hemprey and Edcan Walker (Jamindars of Alidapur, Birdpur and Mohana) during the British Raj. They

built four reservoirs at Bajha, Martghi, Moti and Majghauli to produce Kalanamak in a large quantity. They not only produced this variety for their own consumption, but transported it to England from Uska-bazar Mandi, passing through Dhaka (now in Bangladesh) via sea route. Due to its increasing demand, the British captured the land around Kapilvastu and established Birdpur and Alidapur states. All these evidences indicate that Kalanamak has been cultivated in Sidharthnagar from or even before the Buddhist period (600 BC).

**- Method of Production :**

Agronomical practices being followed by the farmers are as follows:

i. **Seed Germination Test:** The seed is usually being tested for the germination rate before sowing it.

- a. Soil is placed in a sand pot.
- b. Water is sprayed over the soil to keep the soil wet.
- c. 100 No. of seed grains are sown.
- d. The pots are regularly sprayed by water to keep moist for a week.
- e. After one week percent germination is observed by counting the seedling. If eighty to ninety percent germination is there then further it is treated that seed is of good quality.

ii. **Seed Rate-** 20 kg/hectare

iii. **Preparation of Nursery:-**

- a. Preparation of One Mandy Nursery is required for sowing One Bigha of paddy.
- b. The field needs to be irrigated once to keep the soil cool.
- c. After intensive puddling of soil, mix 30 kg of cow dung (per mandy).
- d. After 3 hours of the puddling process, germinated seeds can be sown in the nursery.
- e. After 8 day of sowing of seed the field has to be irrigated and 5 kg of Neem Cake per bigha & 100 gm's of multi plus is added.
- f. After 20 to 22 days the nursery is to be transplanted in the field.

iv. **Pest and Disease-**

Before the seeds are sown requisite treatment for pest resistance & control should be done to keep the seeds safe & free from diseases that manifest in at this stage.

Kala namak Paddy seed is treated with "Trycoderma" and cow urine.

The procedure adopted is as follows:

- a. 5 kg Paddy seed is treated with 3 gms of Trycoderma Powder with proper dilution using water.
- b. The Treated Paddy seed is kept for 24 hours.
- c. After 24 hours the treated seeds are to be placed in a coconut sack with some heavy object on it.
- d. With in 2-3 days the seed are ready for sowing.

- Removal of infected seeds and keeping the field clean helps in reducing the incidence.

**- Uniqueness/ Unique properties of "Kala Namak" Rice: (Paddy) are as follows:**

i. Finest quality scented rice with excellent palatability known for its taste aroma and longer shelf life.

**Market:**

In the local market it earns a higher price than Basmati rice, which is approximately 4 to 5 times higher than non-scented varieties.

**- Proposed Inspection Body:**

Dr. J.P. Jaisawal, Associate Professor, Department of Plant Breeding Pantnagar Agriculture University, Pantnagar, Nainital, Uttaranchal.

1. Dr. B.C. Srivastava, Head of Department Botany Shivpati Degree College, Shohratgarh, Secretary Shohratgarh Environmental Society, Shohratgarh, Siddarthnagar, working on the organic Production of "Kala Namak" Rice in the vicinity of Shohratgarh, Siddarthnagar.
2. Sri Yogesh Chand, DPC Agriculture Diversified Agriculture Support Project, Siddarthnagar.
3. Dr. D.P. Singh, Scientist of Narendra Dev Agriculture University, Faizabad.
4. Shree Gangadeen, Deputy Director Agriculture(Extension), Siddarthnagar.
5. Ram Niwash Chandhan, Farmer S/o Ram Lakhan Choudori, Niwya, Shohratgarh.
7. Ram Bachan Chaudhari, Farmer S/o Udayraj Chandhan, Chora, Shohratgarh.
8. Durga Prasad, Farmer S/o Parag, Chora, Shohratgarh.
9. Pramod Kumar Yadav, Farmer, Shivcharan Yadav, Madaripur, Birdpur.
10. Ram Shanker Yadav, Farmer Lalman, Dubaripur, Birdpur.

**- Other:**

1. Application is hereby made by for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars : -

- Name of the Applicant :
- Address :
- List of association of persons/producers/organization/authority:
- Type of goods:
- Specification:
- Name of the geographical indication [and particulars]
- Description of the goods :
- Geographical area of production and map :
- Proof of origin [Historical records] :
- Method of Production :
- Uniqueness :
- Inspection Body :
- Other:

along with the Statement of Case in Class

i) Class <sup>b</sup> ..... in respect of <sup>c</sup> .....

ii) Class <sup>b</sup> ..... in respect of <sup>c</sup> .....

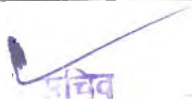
iii) Class <sup>b</sup> ..... in respect of <sup>c</sup> .....

In the name(s) of <sup>d</sup> ..... Whose address is ..... Who claim (s) to represent the interest of the producers of the goods to which the geographical indication relates and which geographical indication is used continuously since ..... in respect of the said goods.

2. The Application shall include such other particulars called for in rule 32(1) in the Statement of Case.

3. All communications relating to this application may be sent to the following address in India.

4. In the case of an application from a convention country the following additional particulars shall also be furnished.



काला नमक सुगन्धित वन उत्पादन एवं संवर्धन समिति  
मिर्जापुर-बिर्दपुर

a. Designation of the country of origin of the Geographical Indication.

b. Evidence as to the existing protection of the Geographical Indication in its country of origin, such as the title and the date of the relevant legislative or administrative provisions, the judicial decisions or the date and number of the registration, and copies of such documentation.

(5) SIGNATURE

NAME OF THE SIGNATORY  
(IN BLOCK LETTERS)

अध्यक्ष  
काला नमक सुगन्धित धान उत्पादन एवं संवर्धन समिति  
सिन्धुवनगर

*For instruction please see overleaf*

GI-1A to 1D

The Registrar of Geographical Indications,  
The office of Geographical Indications Registry.

(a) Strike out whichever is not applicable.

(b) The Registrars' direction may be obtained if the class of the goods is not known.

(c) Here specify the goods. Only goods included in one and the same class to be specified.

(d) Insert legibly the full name, description (occupation and calling and nationality of the applicant). In the case of a body corporate or firm the country of incorporation or the registration, if any, as the case may be, should be stated, See rule 15.

(e) Signature of the applicant or his agent.

अध्यक्ष  
काला नमक सुगन्धित धान उत्पादन एवं संवर्धन समिति  
सिन्धुवनगर