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GI APPLICATION No.
501

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To,
The Registrar,
Geographical Indication Registry,
Chennai, India.

Date: -September 18, 2014

Subject: - Submission of Geographical Indication application of Jalgaon Brinjal

Respected Sir,

We are happy to submit herewith Geographical Indication application for Jalgaon Brinjal of Jalgaon District. We are also submitting herewith all documents which are required at the time of submission of GI application to the GI registry. These documents are prepared according to The Geographical Indications of Goods (Registration & Protection) Act, 1999.

Kindly acknowledge the submitted documents and do the needful.

With regards,

[Handwritten signature of Prof. Ganesh S. Hingmire]

Prof. Ganesh S. Hingmire
Chairman,
GMGC,
Pune,



C.C. :- To,
The Director,
Department of Horticulture,
Government of Maharashtra,
Pune.

Email: info@gmgc.co.in www.gmgc.co.in

Pune: 210-B, Ashoka Pavilion, Near NIV, Dr. Ambedkar Road, Camp, Pune 411 001.
Mumbai: 3/57, Saraswati, Dr S.S Rao Road, Lalbaug, Mumbai 400 012.
New Delhi: Nirmal Tower, Connaught Place, Barakhamba Rd., New Delhi 110 001.
Nashik: 7, Gurudeep Apts., Parabnagar, Indiranagar, Nashik 422 009.

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सत्यमेव जयते

Geographical indications Registry

Intellectual Property Building,
G.S.T. Road, Guindy, Chennai - 600 032

Phone: 044-22502091 & 92 Fax : 044-22502090

E-mail: gir-ipo@nic.in



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PUNE,
MAHARASHTRA,
411001, .
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
501	GI-1A	31	1	Jalgaon Bharit Brinjal	Agriculture	5000

Payment Details :

Payment Mode	Cheque/DD /PostalNO	Bank Name	Cheque/DD/Postal Date	Amount Calculated	Amount Paid
DD	559214	Union Bank of India	05-09-2014	5000	5000

Total Calculated Amount in words : Rupees Five Thousand only

Total Received Amount in words : Rupees Five Thousand only

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501 --

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6.	<p>Research Article:</p> <ul style="list-style-type: none"> Research Article: "ENERGY GENERATION POTENTIAL OF TRADITIONAL "KHANDESH" REGION FOOD RESIDUES", Parag M. Patil and M. Husain, <i>International Journal of Geology, Earth and Environmental Sciences</i> ISSN: 2277-2081 (Online), Vol. 3 (1) pp.111-117, 2013 	
7.	<p>Newsletters:</p> <ul style="list-style-type: none"> Newsletter: "E Jalgaon.com" published in Jalgaon District News, dated Jan 2007 Newsletter: "इस जर्मन एयरलाइन्स में भी अब मिलने लगा महाराष्ट्र के बैंगन भर्ता का जायका" published in Dainikbaskar, dated May 26 2014 Newsletter: "तिबेटीयन भरीत भाकरीच्या प्रेमात" published in Maharashtra Times, dated Nov 27 2013 Newsletter: "भरीत पार्टी 'मुळे पालिका निवडणुकांचा प्रचारही बनला 'चवदार'चंद्रकांत पाटील अमळनेर /" published in Loksatta, dated 18 Nov 2006 Newsletter: "खानदेशची झणझणीत शेवभाजीव भरीत सुशील नवाल" published in eSakal, dated Aug 19 2012 Newsletter: "वैविध्यजपायलाचहवे" published in Agrowan dated, Jan 17 2014 	Annexure 7

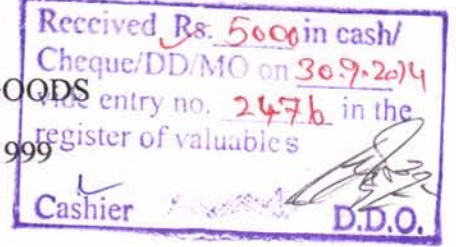
	<ul style="list-style-type: none"> • Newsletter: “भरीतपार्टी” published in Divyamarathi, dated Jan 7 2012 • Newsletter: “खान्देशीभरीत” published in Aaple Marathi Jagat, dated 19 May 2012 <p>Others:</p> <ul style="list-style-type: none"> • Ground Water Information Jalgaon District Maharashtra; Bhushan R. Lamsoge; Central Region Nagpur 2009; Government Of India Ministry Of Water Resources Central Ground Water Board • Series of crop specific Biology document ; Biology of Brinjal; Ministry of Environment and forest government of India; Department of Biotechnology Ministry of Science and technology Government of India • Government Document on Jalgaon Bharit Brinjal uniqueness and characteristics of Jalgaon Bharit Brinjal submitted by District Superintending Agriculture Office, Jalgaon. 	
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GI APPLICATION No.

501

THE GEOGRAPHICAL INDICATIONS OF GOODS
(REGISTRATION & PROTECTION) ACT 1999

FORM GI -1



A: Application for the registration of a Geographical Indication in part A of the register: Section 11(1) of Geographical Indication Act, 1999 and rule 23(2) of Geographical Indication of Goods (Registration and Protection) Rules, 2002 Fee: Rs. 5,000/- (See entry No 1A of the First Schedule)

Application is hereby made by Prof. Ganesh S. Hingmire of GMGC for the registration on behalf of 'Navnirmithi Shetkari Mandal' in part A of register of the Geographical Indication furnishing the following particulars.

NAME OF THE APPLICANT: Navnirmithi Shetkari Mandal

ADDRESS: Navnirmithi Shetkari Mandal,
At Asoda, Jalgaon
Tal.-Asoda, Dist.-Jalgaon,
Maharashtra, India.
Pincode : 425101

Geographical Indication: JALGAON BHARIT BRINJAL (Bharit Vange)

Class: 31

Goods: Jalgaon Brinjal, Agriculture product

- A. Name of Applicant Navnirmiti Shetkari Mandal represented by Prof. Ganesh S. Hingmire of GMGC
- B. Address Navnirmiti Shetkari Mandal, At Asoda, Dist.-Jalgaon, Maharashtra, India Pincode : 425101
- C. List of association of persons/producer/ Organisation/authority Navnirmiti Shetkari Mandal
- D. Types of goods 31, Agricultural product
- E. Specification

JALGAON BHARIT BRINJAL

➤ The golden-brown color and tempting taste after roasting the brinjals make this variety popular among people. Jalgaon Brinjal is specifically used for making traditional spicy dish '**Khandeshi bharit**'. 'Khandeshi bharit' made from Jalgaon bharit brinjal is gaining attention now a days globally.

➤ The traditional Jalgaon Bharit brinjal variety is preserved and maintained by the farmers for more than five centuries.¹

¹ Newsletter: "**भरीत पार्टी**" published in Divyamarathi, dated 7 Jan 2012

- Jalgaon Bharit brinjal is large in size as with soft skin and has less number of thorns. The weight of brinjal is approximately 500g to 2500g.²More specifically brinjals from Bamnod village in Yaval Taluka of Jalgaon has a **characteristic large size**³
- Brinjals produced in Jalgaon district secrete **more amount of oil** on roasting which gives very distinct taste to Bharit i.e. mashed brinjal.
- **The Jalgaon Bharit brinjal has less number of seeds** inside the brinjal pulp.
- Shape of Bharit Brinjal of Jalgaon is **four times larger** than regular brinjal⁴.
- Presence of **rich medium black fertile soil** in Khandesh

²Newsletter: “**भरीत पार्टी मुळे पालिका निवडणुकांचा प्रचारही बनला ‘चवदार चंद्रकांत पाटील अमळनेर /’**” published in Loksatta dated, 18 Nov 2006

³ Newsletter: “*E Jalgaon.com*” published in Jalgaon District News, dated 31 Jan 2007

⁴ Newsletter: “**खान्देशी भरीत**” published in Aaple Marathi Jagat, dated 19 May 2012

(Jalgaon is located within the productive irrigated, agricultural region of Khandesh) makes bharit brinjal cultivation more favourable.⁵

➤ The climate of Jalgaon district is prominently responsible for the higher yield and better quality of Jalgaon bharit brinjal variety.⁶

➤ Bharit Brinjal cultivated in Jalgaon district is **long, oval and slender shaped**.

➤ Colour of Jalgaon Bharit Brinjal is **pale green with white stripes**.⁷

F. Name of Geographical Indication and Particulars

Jalgaon Bharit Brinjal

Goods: Class 31,

Agriculture product

⁵ Newsletter: "E Jalgaon.com" published in Jalgaon District News, dated 31 Jan 2007

⁶ Newsletter: "भरीत पार्टी मुळे पालिका निवडणुकांचा प्रचारही बनला: चवदार चंद्रकांत पाटील अमळनेर" published in Loksatta dated, 18 Nov 2006

⁷<http://www.bhusawal.info/mahiti.php>

G. Description

Jalgaon Bharit Brinjal

- **Color:** Pale green color with white stripes.
- **Shape:** long slender shaped and oval shaped
- **Size:** large sized which is four times larger than normal size.
- **Yield:** 250-300 quintals/ha
- **Seed:** Less in number
- **Plant Height:** 5-6 ft
- **Weight:** 500g to 2500g
- **Taste:** Less bitter
- **Thorns :** Less
- **Fruit skin :** Soft
- **Pulp Quantity :** High

H. Geographical area of production and map

Geographical coordinate for Jalgaon are:

Latitude : 21.02 °N and 21.22°N

Longitude: 75.44°E and 76.10°E

I.PROOF OF ORIGIN

India is the centre of Origin for Brinjal or eggplant. Brinjal is considered as native to India where the major domestication of large fruited cultivars occurred. Brinjal has been cultivated in India for the last 4000 years or so and has many historical references in different languages. Maharashtra is the sixth largest brinjal producing state in the country and contributes to 5% of the total production of brinjals in the country.

Jalgaon is the city in western India, to the north of Maharashtra State which is located on the northern Deccan plateau. Jalgaon is located within the productive irrigated, agricultural region of Khandesh.

The historical evidences of the spicy 'Khandeshi bharit' were found in the Marathi literature by the famous poet Shri. Narayan Vyas Bahaliye of 'Mahanubhav Community' in the 15th century⁸. It is stated that the traditional Jalgaon Bharit Brinjal variety is preserved since 15th century.

We find the reference of Jalgaon brinjal in tribal folk songs of Jalgaon district. The Leva Patil community in Jalgaon have the tradition of serving Brinjal dish which has led farmers to plant this type of brinjal in huge quantity.⁹

⁸ Newsletter: "भरीत पार्टी" published in Divyamarathi dated, 7 Jan 2012

⁹ Book: Ethnobotany of Jalgaon District, Maharashtra; Daya publishing house;2008

AREA IN ACRES UNDER BRINJAL CULTIVATION IN EACH TALUKA OF JALGAON DISTRICT IN 1956-57¹⁰.

Sr No.	Taluka or peta	Brinjal
1	Amalner	80
2	Bhadgaon	37
3	Bhusawal	92
4	Chalisgaon	67
5	Chopda	52
6	Edlabad	26
7	Erandol	92
8	Jalgaon	86
9	Janmer	46
10	Pachora	51
11	Parola	27
12	Raver	78
13	Yawal	117
	District Total	851



From the above table it can be observed that large area in Yawal taluka was under brinjal cultivation even 60 years ago in Jalgaon.

¹⁰ https://cultural.maharashtra.gov.in/english/gazetteer/JALGAON/agri_vegetables.html

I. GEOGRAPHICAL AREA OF PRODUCTION AND MAP

Jalgaon district is located in north Maharashtra between 20⁰ and 21⁰ North latitudes and 74⁰ 55' to 76⁰ 28' East longitudes¹¹. The district consists of 15 talukas which include Jalgaon, Jamner, Erandol, Dharangaon, Bhusaval, Bodwad, Yawal, Raver, Muktainagar, Amalner, Chopda, Parola, Pachora, Chalisgaon and Bhadgaon.

Brinjal cultivation in India is estimated to cover about 8.14% vegetable area which contributes to 9% of total vegetable production. The crop is largely grown in small plots or as inter crop both for cash and domestic consumption by farmers all over India. Maharashtra is one of the major brinjal producing states in India.

Bharit Vangi ie Brinjals specifically used for preparing bharit is of great demand in Pune, Aurangabad and Mumbai cities. **The famous dish, bharit prepared from these Jalgaon brinjals is served in German airlines as well¹². Even Tibetan people enjoy the taste of bharit by visiting Jalgaon in winter season¹³.** Asoda, Bamnod, Mampurabad, Bhadli, Bhalod and Bhusaval have higher cultivation of Bharit brinjal variety.

The area under cultivation of Jalgaon Bharit brinjal in Jalgaon district is 150-200 Ha¹⁴.

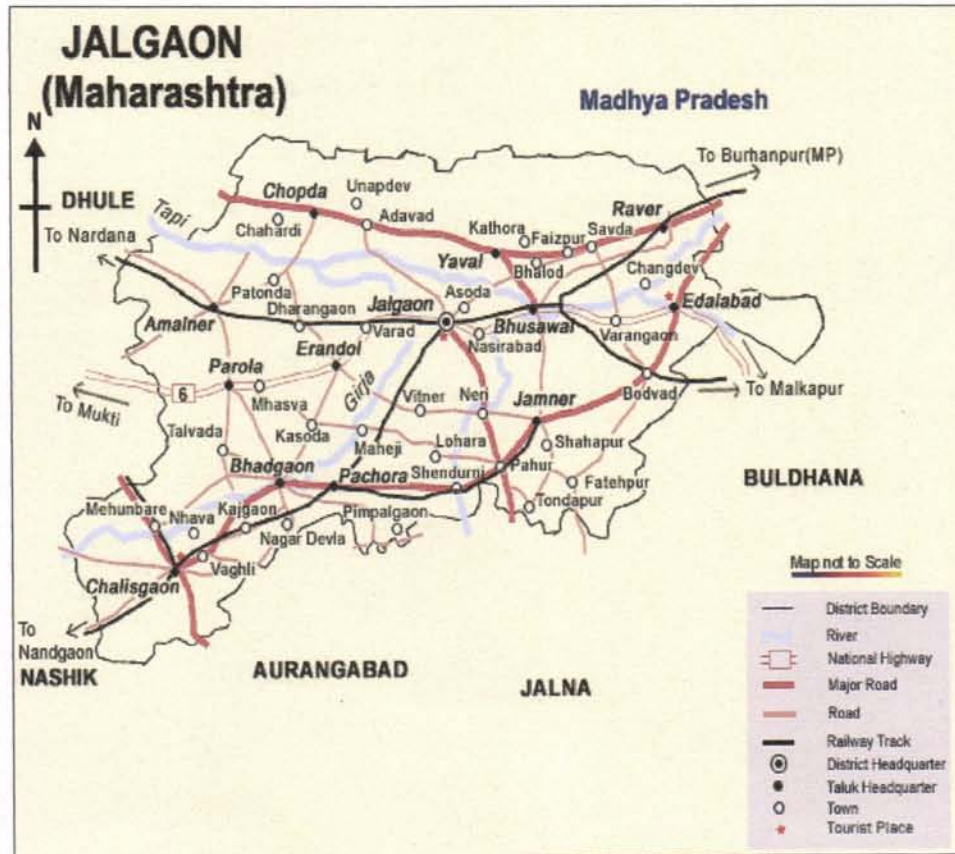
¹¹http://jalgaon.nic.in/Html/District_At_A_Glance.htm

¹² Newsletter: “इस जर्मन एयरलाइन्स में भी अब मिलने लगा महाराष्ट्र के बैंगन भर्ता का जायका” published in Dainik bhaskar, dated 26 May 2014

¹³ Newsletter: “तिबेटीयन भरीत भाकरीच्या प्रेमात” published in Maharashtra Times, dated 27 Nov 2013

¹⁴ Information provided by technical officer of *Department of Horticulture*, Jalgaon District; Sonali Desai (9405804848)

Map of Jalgaon District¹⁵



¹⁵http://jalgaon.gov.in/Images/Inner/Maps/General_map_1.gif

K.GEOGRAPHICAL SIGNIFICANCE

Jalgaon is known as city of Brinjals¹⁶. Jalgaon received special recognition because of this vegetable. Light Green color brinjals from jalgaon are famous for bharit (mashed brinjal). Yaval and Bhusaval talukas in Jalgaon district are very famous for the brinjals that are specifically used for preparing bharit and hence they are locally known as “*Bharit vanga*”.

Bamnod village in Yaval Taluka is famous for large-sized variety of Bharit Brinjals¹⁷. Farmers in this region specifically cultivate bharit vangi (mashed brinjal). Village rejoices unique medium spicy taste of Bharit in the form of small group parties¹⁸ and get-togethers. These bharit brinjals are grown in the area near Tapi river basin.

Asoda is a village in Jalgaon District; Maharashtra state in western India, which itself is located on the northern Deccan Plateau. It is 5 km from Jalgaon, located within the productive, irrigated agricultural region of Khandesh. **Asoda is famous for bharit brinjal cultivation¹⁹**. Other villages in which cultivation of bharit brinjal occurs are Mamurabad, Bhadli and Bhalod²⁰.

Soil in Jalgaon which is black and well drained makes brinjal cultivation most favourable in this region.

¹⁶ Research Article: “ENERGY GENERATION POTENTIAL OF TRADITIONAL “KHANDESH” REGION FOOD RESIDUES”, Parag M. Patil and M. Husain, *International Journal of Geology, Earth and Environmental Sciences* ISSN: 2277-2081 (Online), Vol. 3 (1) pp.111-117, 2013

¹⁷ Newsletter: “भरीत पार्टी’ मुळे पालिका निवडणुकांचा प्रचारही बनला ‘चवदार’चंद्रकांत पाटील अमळनेर /” published in Loksatta, dated 18 Nov 2006

¹⁸ <http://www.youtube.com/watch?v=Z4Q13GmWDCw>

¹⁹ <http://www.youtube.com/watch?v=5U9ah7AtdAA>

²⁰ Newsletter: खानदेशची झणझणीत शेवभाजी च भरित (सुशील नवाल): published in eSakal, dated 19 Aug 2012

Bharit brinjal cultivars prefer small-sized seeds to get large brinjal crop from Khandesh's rich medium-black fertile soil. These large-sized bharit brinjals have now turned popular throughout the State.

SOIL²¹

The soils of Jalgaon differ from rest of the Deccan trap soil area which are mostly alluvial in origin, transported from the mountain ranges. Deep black soils are observed in northern part of Amalner, Erandol, Jalgaon, Bhusaval and Edilabad talukas. Medium black soils are present in the central belt of the Tapi River and southern hills. In Tapi alluvial basin soils are black alluvial clay present in the southern parts of Yaval, Raver, Chopda, Jalgaon, Bhusaval, Chalisgaon, Amalner, and Bhadgaon. Loamy soils are present in the southern-most part of Amalner, Erandol, Jalgaon and Bhusaval.

For high yield of brinjal, deep, fertile and well-drained is required. Generally, silt-loam and clay loam soils are preferred for brinjal cultivation.²² Bharit brinjal grows well in black well drained soil which is present near Tapi river basin. So bharit brinjal is cultivated on large scale in the villages near Tapi river basin.

RAINFALL

The annual rainfall in the district varies from about 660.40mm-763.40mm

²¹ Ground Water Information Jalgaon District Maharashtra; Bhushan R. Lamsoge; Central Region Nagpur 2009; Government Of India Ministry Of Water Resources Central Ground Water Board

²² Series of crop specific Biology document ;Biology of Brinjal; Ministry of Environment and forest government of India; Department of Biotechnology Ministry of Science and technology Government of India.

TEMPERATURE

The optimum temperature for growth and Brinjal fruit set is 20-30°C²³. While the temperature of Jalgaon ranges from 10.8 to 42.2°C. Cultivation of bharit brinjal in Jalgaon occurs from November to January due to favourable climatic conditions²⁴. During winter i.e. from November to December the temperature fluctuates between 20-30°C which makes it suitable for brinjal cultivation.

HUMIDITY

Climate of Jalgaon is hot and humid. The climate of district is characterized by a hot summer and general dryness throughout the year except during the south-west monsoon season i.e. from June to September.

Thus this unique combination of climate, soil and rainfall of Jalgaon district is favourable for high yielding and good quality of Jalgaon Bharit Brinjal.

L. MEHTOD OF CULTIVATION

Brinjal plant is perennial. Presently commercial cultivation of brinjal, especially green bharit brinjal with white stripes has been started from many years. These bharit brinjals are used for making the popular dish known as '*Wangyache Bharit*' (mashed brinjal).

- The time of sowing of seed and transplanting of seedlings varies according to the agro-climatic regions. Brinjal cultivation is done in April, July and September. Planting season for bharit brinjal in Jalgaon is from November to January²⁵. Before planting the field is ploughed 4 times.

²³ Series of crop specific Biology document ;Biology of Brinjal; Ministry of Environment and forest government of India; Department of Biotechnology Ministry of Science and technology Government of India

²⁴ Newsletter: खानदेशची झणझणीत शेवभाजी व भरीत (सुशील नवाल): published in eSakal, dated 19 Aug 2012

²⁵ Newsletter: खानदेशची झणझणीत शेवभाजी व भरीत (सुशील नवाल): published in eSakal, dated 19 Aug 2012

- Brinjal seeds are sown in rows 5 cm apart in the nursery beds which are 6-12 mm raised. The nursery beds are covered with plastic or straw mulch till the germination of seeds. Seedlings of 4-6 weeks old are transplanted in a well prepared field of which surface soil is mixed thoroughly with farm yard manure and small quantity of super phosphate. Before planting, beds are watered using drip system for 8-12 hrs.
- The planting distance depends on soil fertility, season and variety. Usually for bushy non spreading type spacing should be 50 cms from row to row and 60 cms from plant to plant. For spreading variety row to row spacing should be 75 cm to 90 cm and plant to plant should be 60-70 cm. Gap filling is done at the 7th day after transplantation. Inflorescence appears after 4-5 weeks of planting. Timely irrigation is mandatory for high yield of brinjal.
- Further harvesting is carried out just before maturity. Brinjals are ready for harvesting after 3.5 to 4 months. Brinjals should be severed from the plant by cutting with small shears or knife. Fruits are allowed to gain good size and color till they remain bright, glossy in appearance. Grading of fruit is done according to the size of the fruit. Pest affected and damaged fruits are separated. The matured good quality brinjals are then packed and sent for marketing.
- Average yield comes to 250-300 quintal/ha.²⁶

²⁶ Information provided by technical officer of *Department of Horticulture*, Jalgaon District; Sonali Desai (9405804848)

Unique seed preparation adopted by Bharit Brinjal growers which is well noticed mainly at Asoda from Jalgaon district²⁷:

- In the month of January, good quality, big sized bharit brinjals are identified on the plant. When the color of these identified bharit brinjals turn yellow, they are plucked from the plant and sun dried for 8 days. After that brinjals are broked open and cleaned with water and seeds are separated. Seeds floating on water are discarded due to low quality. Seeds that are at the bottom of water are selected for germination. After germination, saplings are ready for transplantation in 10-15 days.
- Farmers prefer small-sized seeds to get large brinjal crop from Jalgaon's rich medium-black fertile soil. This large-sized bharit brinjals have now turned popular throughout the State.
- Farmers in Asoda village from Jalgaon are concentrating specifically on the growth of brinjals (green brinjals with white strips) that are used for peparing bharit which are locally called as “bharit vange”²⁸
- These special type of bharit green brinjals with white strips cannot grow in the region other than Jalgaon and if they are grown elsewhere, its unique taste is lost. Many new hybrid varities have been tried of these bharit brinjals but large demand is only for conventional variety²⁹.

The brinjals cultivated in this region are specifically used for preparing Bharit (mashed brinjal).

²⁷ <https://www.youtube.com/watch?v=5U9ah7AtdAA>

²⁸ Newsletter: “वैविध्य जपायलाच हवे” published in Agrowan dated, 17 Jan 2014

²⁹ Newsletter: “भरीत पार्टी” published in Divyamarathi, dated 7 Jan 2012

Preparation Method of Bharit from Jalgaon Bharit brinjal:

1. Initially bharit brinjal (locally named as bharit vange) is roasted on stove that uses charcoal or wood as fuel(chula).
2. Roast the brinjal for about 30-40 mins until its cover turns blackish.
3. Oil which is secreted after roasting is more in case of jalgaon brinjal that itself gives brinjal its unique taste.
4. Then garlic cloves and chillies are shallow fried and grinded in mortar and pestle by traditional method.
5. Black covering of brinjals is further removed and they are smashed by pestle.
6. Onion and coriander leaves are to be finely chopped.
7. Oil is taken in thick bottom kadhai. Once oil is hot enough, coconut slices and peanuts are added and roasted until they turn golden brown.
8. Further add chopped green onion and coriander and fry for few minutes.
9. Further the grinded paste of garlic and chilly is added to the mashed brinjal along with salt and this mixture is then added to the oil which contains chopped onion, coriander, coconut pieces and peanuts.
10. Lower the flame and let it cook for few minutes covering the kadhai.
11. The bharit is ready which is served along with bhakri.

M.UNIQUENESS OF JALGAON BRINJAL

'Vangyache bharit' is a special khandesh dish made typically by Leva Patil community of Jalgaon. 'Bharit puri' or 'bharit bhakri' with 'koshimbir' is the best traditional spicy treat for many occasions for Leva patil community as well as other communities from Jalgaon. This 'Bharit Vange' ie brinjal has turn into an identity of Jalgaon these days.

1. The golden-brown color and tempting taste after roasting the brinjals make this variety popular among people. Jalgaon Brinjal is specifically used for making traditional spicy dish 'Khandeshi bharit'.

'Khandeshi bharit' made from Jalgaon bharit brinjal is gaining attention now a days all over Maharashtra state and also globally as German airlines have accepted its unique taste and have introduced mashed brinjal dish in their regular food menus in the airlines.

2. The traditional Jalgaon Bharit brinjal variety is preserved and maintained by the farmers for more than five centuries.³⁰

3. Jalgaon Bharit brinjal is large in size as compared to other varieties very heavy in weight. The weight of brinjal is approximately 500g to 2500g.³¹ More specifically brinjals from Bamnod village in Yaval Taluka of Jalgaon has a **characteristic large size**³².

4. Brinjals produced in Jalgaon district secrete **more amount of oil** on roasting which gives very distinct taste to bharit i.e. mashed brinjal.

5. **The Jalgaon brinjal has less number of seeds** inside the brinjal.

³⁰ Newsletter: "भरीत पार्टी" published in Divyamarathi, dated 7 Jan 2012

³¹ Newsletter: "भरीत पार्टी: मुळे पालिका निवडणुकांचा प्रचारही बनला 'चवदार'चंद्रकांत पाटील अमळनेर /" published in Loksatta, dated 18 Nov 2006

³² Newsletter: "E Jalgaon.com" published in Jalgaon District News, dated 31 Jan 2007

6. The shape of bharit brinjal of Jalgaon is **four times larger** than regular brinjal³³.
7. Presence of **rich medium black fertile soil** in Khandesh(Jalgaon is located within the prouctive irrigated, agricultural region of Khandesh) makes bharit brinjal cultivation more favourable.³⁴
8. The climate of Jalgaon district is prominently responsible for the higher yield and better quality of Jalgaon bharit brinjal variety.³⁵
9. Bharit brinjal cultivated in Jalgaon district is **long and oval, slender shaped**.
10. Colour of Jalgaon bharit brinjal is **pale green with white stripes**.³⁶

³³ Newsletter: "खान्देशी भरित" published in Aaple Marathi Jagat, dated 19 May 2012

³⁴ Newsletter: "E Jalgaon.com" published in Jalgaon District News, dated 31 Jan 2007

³⁵ Newsletter: "भरित पार्टी' मुळे पालिका निवडणुकांचा प्रचारही बनला 'चवदार'चंद्रकांत पाटील अमळनेर /" published in Loksatta, dated 18 Nov 2006

³⁶<http://www.bhusawal.info/mahiti.php>

Comparative analysis of Jalgaon Bharit Brinjal with that of another traditional Aamravati Bharit Brinjal:

Sr. No	Morphological Characters	Characteristics of Jalgaon Bharit Brinjal	Characteristics of Aamravati Bharit Brinjal³⁷
1.	Colour	Green with white stripes	Greenish purple
2.	Size	Large	Smaller than Jalgaon Bharit Brinjal
3.	Weight	500-2500 gms	150-175 gms
4.	Oil secretion on roasting	Yes	No
5.	Thorns	Less	More as compared to Jalgaon Bharit Brinjal

³⁷ Information provided by head of *Bhartiya Kisan Sangha* (non political organization of farmers), Nana Aakare (9422111112).

IMAGES OF JALGAON BHARIT BRINJAL

Jalgaon Bharit Brinjal



GI APPLICATION No.
501 --

Roasting of Jalgaon Bharit Brinjal for bharit preparation



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http://www.google.co.in/imgres?imgurl=https%3A%2F%2Fh5.googleusercontent.com%2F_GJktl_x95nl%2FTX2UgyUox6l%2FAAAAAAADig%2FFiZfgmB3ayQ%2Fs640%2FIMG_9377.JPG&imgrefurl=http%3A%2F%2Fwww.vadanikavalgheta.com%2F2011%2F08%2Fblog-post.html&h=426&w=640&tbnid=2px3_i9zsyEwMM%3A&zoom=1&docid=c97wODbmHZmpmM&ei=hagaVNG4DY_muQSQk4LYCA&tbm=isch&ved=0CFAQMygqMCo&iact=rc&uact=3&dur=635&page=2&start=20&ndsp=23

N. INSPECTION BODY

Navnirmitti Shetkari Mandal, Asoda, Jalgaon will work as inspection body, it will form an internal group consisting Agri scientist , farmers, GI experts to monitor the quality norms.

O. OTHERS

Medicinal uses of Jalgaon brinjal⁴⁰:

- It controls cholesterol and hence recommended for the people with high cholesterol content.
- Brinjal is very healthy for diabetic patients as it acts as anti-diabetic.
- It is used for treating epilepsy and convulsions.
- It is used for treatment of cancers and measles.
- Brinjal is rich source of vitamin A,B & C, calcium, fibre, folic acid and potassium.
- It is used in treatment of obesity.
- It is used for reducing pains in the joints.

Culinary uses of Jalgaon bharit brinjal:

Jalgaon Bharit Brinjal is mainly used for preparation of bharit i.e. Mashed Brinjals.

³⁹ <http://www.vadanikavalgheta.com/2011/08/blog-post.html>

⁴⁰ <http://healthbenefits-fruitsvegetables.blogspot.in/2010/08/brinjal-health-benefits.html>

Along with the Statement of Case in Class 31 in respect of Jalgaon Bharit Brinjal in the name(s) of 'Navnirmiti Shetkari Mandal' whose address 'At post Asoda, Jalgaon Dist.-Jalgaon, Maharashtra, India', Who claims to represent the interest of the producers of the said goods to which the geographical indication relates and which is in continuous use since in respect of the said goods.

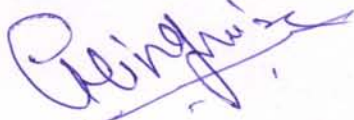
The Application shall include such other particulars called for in rule 32(1) in the Statement of Case.

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

Ganesh Shankar Hingmire,

959, Budhwar Peth, Pune, Pin: 411002, Maharashtra, India.

SIGNATURE



NAME OF THE SIGNATORY

(GANESH S. HINGMIRE)