

Advertised under Rule 41(1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 50 dated 07<sup>th</sup> May 2013

**G.I. APPLICATION NUMBER – 205**

Application Date: 25-03-2010

Application is made by **Kalanamak Scented Paddy Production & Conservation Society**, Bhimappar, Near Railway Crossing, Siddharthnagar, Uttar Pradesh, India for Registration in Part-A of the Register of **KALANAMAK RICE** under Application No: 205 in respect of Rice falling in Class -30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

- A) **Name of the Applicant** : **Kalanamak Scented Paddy Production & Conservation Society**
- B) **Address** : Kalanamak Scented Paddy Production & Conservation Society, Bhimappar, Near Railway Crossing, Siddharthnagar, Uttar Pradesh, India
- C) **Type of Goods** : **Class – 30 – Rice**
- D) **Specification** :

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

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

Leaf: Dark Green, 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.

- E) **Name of the Geographical Indication** :

**KALANAMAK RICE**



**F) Description of Goods :**

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The morpho-agronomic and grain quality characters of Kalanamak are as follows:-

<b>Morpho-agronomic traits</b>	<b>Description</b>	<b>Grain Traits</b>	<b>Description</b>
Basal leaf sheath colour	Green	Kernel length	5.76mm
Tillering ability	Medium (20 tiller/hill)	Kernel width	2.18 mm
Days to 50% flowering	115 days (Photosensitive)	L/B Ratio	2.64
Days to maturity	145 days (Photosensitive)	Grain type	Medium Slender
Culm angle	Slightly Open (45°)	Kernel colour	White
Leaf length	59 cm.	1,000 grain weight	15 grams
Leaf width	1.4 cm.	Hulling	80%
Panicle length	31cm.	Milling	75%
Panicle type	Open	Head rice	70%
Plant height	142 cm.	Alkali value	6-7
Aroma in plant	Highly scented	Volume Expansion	4.5 times
Apiculus colour	Brown (tawny)	Gel consistency	80 mm
Awning	Absent	Amylose content	22%
Lemma, Palea colour	Purplish Black	Aroma in grain	Strong
Stigma colour	Purplish Black	Taste	Superb

**G) Geographical Area of Production and Map as shown in page no. 10 :**

Geographical Area of production of Kalanamak Rice include Zone 6 North East Plain Zone of Uttar Pradesh, as defined by the Department of Agriculture of U.P, which include Bahraich, Balramapur, Basti, Deoria, Gonda, Gorakpur, Kushinagar, Mahrajgani, Sant Kabir Nagar, Siddharth Nagar and Sravasati districts in the State of Uttar Pradesh .

**H) Proof of Origin ( Historical records ) :**

Kalanamak Rice 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. Shudedodhan, as the name suggests, means pure rice. Aligarhwa in the foothills of the Himalayas is considered the paddy bowl. During excavation carbonized rice grains resembling Kalanamak Rice were recovered from one of the rooms, which was supposed to be the kitchen store.

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 rice is still believed to be the tract between Bajha and Aligarhwa. This variety, if sown elsewhere, loses its aroma and quality.

The first effort for the conservation of Kalanamak was made by the Englishmen William built four reservoirs at Bajha, Martghi, Moti and Majghauli to produce Kalanamak Rice 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 Rice has been cultivated in Siddharthnagar from or even before the Buddhist period (600 BC).

#### **I) 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.

Kalanamak 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. within 2-3 days the seed are ready for sowing.

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

#### **K) Uniqueness:**

1. Outer layer of the grain is 'black' that is husk colored with dark brown - black.
2. Aroma is stronger than any other rice cultivated in india. It has "3" number of scented gean rather than "2" number ( all other scented variety except kalanamak rice )
3. Newly milled rice is non sticky and sweet rather than any other scented rice.
4. Newly milled rice is easily digestible that is exceptional character of kalanamakrice.
5. Kalanamak rice considered to be finest quality rice in international trade.
6. Cooked rice is fluffy.
7. In local market it earn higher price than basmati rice.
8. Relatively longer shelf - life of the very cooked rice.
9. Famous for taste and palatability rather than any other scented rice.
10. Soft gel consistancy and having 25-30 % amylose.

#### **L) Inspection Body:**

The inspection body consisting of the following members has been constituted.

1. Department of Plant Breeding and / or Genetics, Indian Agriculture Research Institute, New Delhi.
2. Shoharatgarh Environmental Society Shoratgarh, Siddharth Nagar,
3. Narendra Dev Agriculture University, Kumarganj, Faizabad.
4. Deputy Director of Agriculture, Siddharth Nagar.
5. Gram Pradhan, Niyao, Shoratgarh, Siddharth Nagar.
6. Kalanamak Cented Paddy Production And Conservation Society Siddharth Nagar.
7. Krishi Vigyan Kendra, Sohana, Siddharth Nagar.