



# GI & TRADITIONAL BANANAS OF INDIA



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(An ISO 9001 : 2015 Certified Institute)

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## What is GI?

Geographical Indication is a name or sign used on certain products that corresponds to a specific geographical location or origin, such as a town, region or country.

## Geographical Indications of Goods (Registration & Protection) Act, 1999

Under Articles 1 (2) and 10 of the Paris Convention for the Protection of Industrial Property, geographical indications are covered as an element of IPRs. They are also covered under Articles 22 to 24 of the Trade Related Aspects of Intellectual Property Rights (TRIPS) Agreement, which was part of the Agreements concluding the Uruguay Round of GATT negotiations. India, as a member of the World Trade Organization (WTO), enacted the Geographical Indications of Goods (Registration & Protection) Act, in 1999 that came into force with effect from 15<sup>th</sup> September 2003.

## Significance of GI

This indicates a community's intellectual property attached to that particular product and prevents the unauthorised use by others. It is not only a matter of pride but also an area of strength. Quality and uniqueness helps the community to get a premium price for the product ultimately enabling the consumers to get quality products of desired traits. This further gives the rightful share in the intellectual property to the farmers and the place of origin uplifting the farming community both socially and economically. The tag creates a distinct identity and creates an international market for it. The products are recognized for their nutritional or scientific importance at the national as well as global level. It also plays a significant role in the conservation of biodiversity which is unique to a particular location. Till date, GI tags have been provided for nearly 107 agricultural crops in India of which seven are banana varieties.

## Chengalikodan (GI tag No.479 - 2014)

### Origin

Chengazhikodu village of Thrissur district in Kerala, India.

### Areas of cultivation

Chowannur, Desamangalam, Erumapetty, Kaiparambu, Mundoor, Ollukkara, Pazhayannur, Puzhakkal, Thayyur and Wadakkancherry of Thrissur District.

### Uniqueness

Peel is soft, bright yellow in colour with rusty brown coating, pulp colour is deep orange in colour. Susceptible to Cercospora leafspot and pseudostem weevil. Preferred for making “Kazhchakula” which is offered to Gods during Onam.

*\* Taste, Bunch shape and fruit colour*

Bunch weight	: 16-20 kgs with 20 to 25 fruits per hand.
Duration	: 10 months
Sugar content	: 26 - 30° Brix
Acidity	: 0.31 - 0.60%
Shelf life	: 7-9 days





## Kamalapur Red Banana (GI tag No.133 - 2009)

### Origin

Kamalapur village of Gulbarga district, Karnataka, India

### Areas of cultivation

Rajnal, Okali and Nadvinhalli villages of Gulbarga district, Karnataka, India.

### Uniqueness

Cultivated in red soils making their fruits rich in calcium, iron, potassium and fibre and vitamins C and B6. Plants are 20-25 feet tall, peel is red in colour and pulp is cream in colour with sweet taste. As Kamalapur is surrounded by hillocks, they do not suffer from wind damage but it cannot be grown in plains as it is highly susceptible to wind damage. Ethnically advised for the typhoid patients particularly children. Suitable for making chips which are quite popular and fetching premium price in the markets.

*\* Medicinal value and low sugar content*

Bunch weight	: 15-20 kgs
Duration	: 18 months
TSS	: 20 - 22°Brix
Acidity	: 0.6%
Shelf life	: 10 days



## Nanjangud rasabale (GI tag No.35 - 2005)

### Origin

Nanjangud of Karnataka, India

### Areas of cultivation

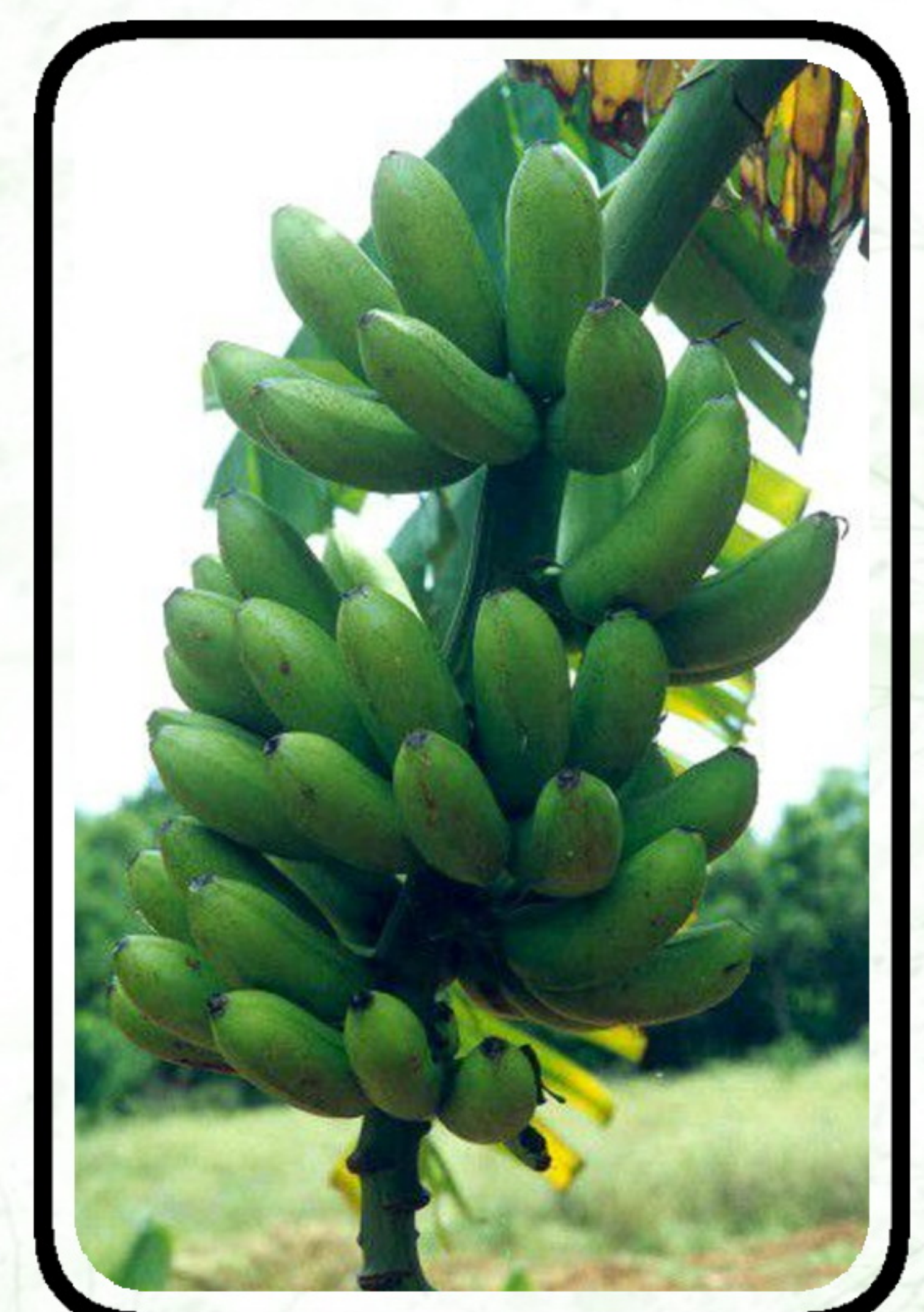
Mysore and Chamarajanagar district of Karnataka, India

### Uniqueness

Black clay alluvial saline soil has given a unique taste and aroma, smaller fruits. Fruits can be used for the treatment of neurological diseases. Cultivated organically and if chemical fertilizers are used, it reduces the taste and aroma.

*\* Fruit quality*

Bunch weight	: 15-20 kgs
Duration	: 18 months
TSS	: 25°Brix
Acidity	: 0.35%
Shelf life	: 14 days and develops red freckles upon ripening.





## Jalgaon banana (GI tag No.498 - 2016)

### Origin

Tandalwadi village of Jalgaon district, Maharashtra, India.

### Areas of cultivation

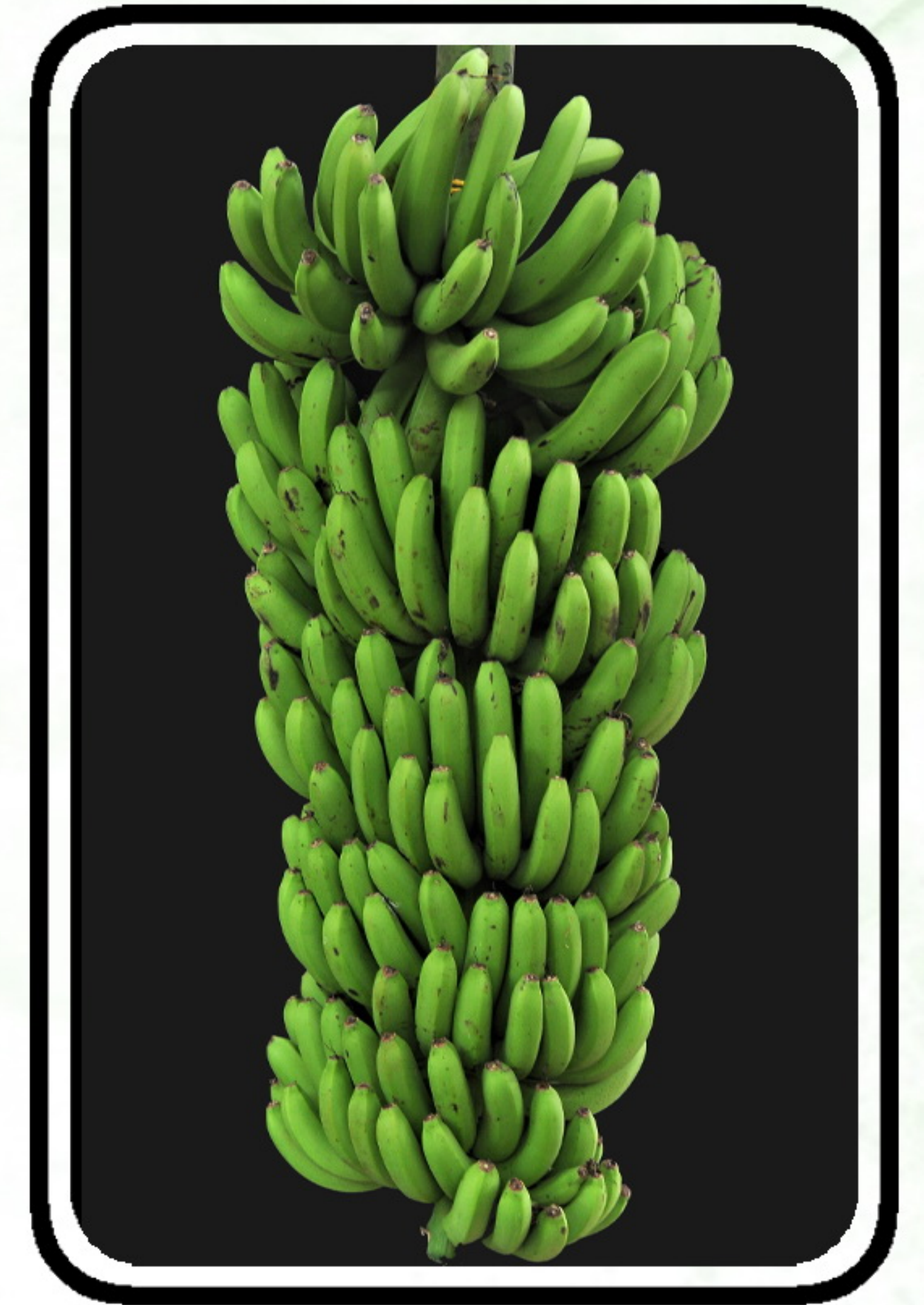
Jalgaon district of northern Maharashtra

### Uniqueness

Fibre and mineral rich 'Jalgaon banana' which is being exported to Dubai. Quality is mainly due to its proximity to the Tapi River.

#### \* Fruit quality

Bunch weight	: 25-35 kgs
Duration	: 11-12 months
TSS	: 22-24° Brix
Acidity	: 0.4%
Shelf life	: 7 days



## Virupakshi (GI tag No.124 - 2008)

### Origin

Palani, Dindigul district, Tamil Nadu, India.

### Areas of cultivation

Lower Pulney and Shervaroy hills of Tamil Nadu. Grown as rainfed crop either as mixed crop with coffee or pure plantation.

### Uniqueness

Short and stout fruits showing a typical curvature with very good keeping quality. Very strong fruit pedicel attachment. The fruits are yellowish green in colour upon ripening with characteristic black spots. Pulp is cream in colour, not so juicy but rather dry and sweeter and highly fragrant. Fruits develop better flavor only when grown on hills. Preferred for making Panchamirtham.

#### \* Flavour and shelf life

Bunch weight	: 11-13 kgs.
Duration	: 15-18 months.
TSS	: 23°Brix
Acidity	: 0.3%
Shelf life	: 10-12 days





## Sirumalai (GI tag No.126 - 2008)

### Origin

Sirumalai, Dindigul district, Tamil Nadu, India.

### Areas of cultivation

Sirumalai

### Uniqueness

Medium sized fruits. Fruit pedicel attachment is not as strong as in Virupakshi. Rich in potassium and thereby often serves as a medicine to treat neurological disorders. Pulp is sweet, juicy when compared to Virupakshi. Preferred for making Panchamirtham.

*\* Flavour and shelf life*

Bunch weight	:	12-13 kgs
Duration	:	14 -15 months
TSS	:	23°Brix
Acidity	:	0.3%
Shelf life	:	10 days



## Myndoli (Moirá) (GI tag No.680 - 2021)

### Origin

Goa, India.

### Areas of cultivation

Well drained soils rich in organic matter, iron, manganese and copper. Mainly in Pernem, Bardez and Bicholim taluks of Northern Goa along the river tributaries of Chapora and Mapusa.

### Uniqueness

Fruits are long, dark yellow in colour weighing 200 g, medium thick skin, lesser and sinfully sweet. Eaten steamed, roasted and lightly fried in ghee. Myndoli Kelya Chi Halwo is the delicacy prepared from Myndoli.

*\* Flavour and shelf life*

Bunch weight	:	17-20 kgs
Duration	:	13-14 Months
TSS	:	31° Brix
Acidity	:	0.31%
Shelf life	:	10-12 days





## Traditional bananas with export potential

### Nendran (AAB, French plantain)

#### Synonyms

*Ethakkai and Plantain. Ecotypes of Nendran being cultivated are Manjeri Nendran, Chengali Kodan, Attu Nendran, Quintal Nendran and Swarnamukhi*

#### Varietal attributes

- Popular dual purpose plantain variety of Kerala.
- Suitable for chips making.
- Crop duration: 10-11 months.
- Average bunch weight is 12-15 kg with 4-6 hands.
- The pulp is orange in colour and remains starchy even after ripening needs cooking for palatability.
- Highly susceptible to nematodes, leaf spot diseases and borers (Rhizome borer and Pseudostem weevil) and Banana Bract Mosaic Virus but resistant to Fusarium wilt (Race I and TR4).
- Susceptible to 'Neervazhai', a physiological disorder with improper development of hands.
- Not suitable for ratooning.
- USP: The chips made out of this variety are very popular. High in vitamin A (865.34-1143.87 (µg/100g)). Best variety for making processed products like powder, grits, banana puree, juice, vinegar, dehydrated ripe banana cubes/ slices.
- Gives immediate energy and good for people who would like to gain weight.



### Ney Poovan (AB, Neypoovan)

#### Synonyms

*Elakki Bale, Njali Poovan, Safed Velchi, Ney Kadali, Vadakkan Kadali, Elarasi, Deva Bale etc.*

#### Varietal attributes

- Ney Poovan is a popular variety in Karnataka, Tamil Nadu, Bihar and Maharashtra.
- Unripe green fruits turn bright yellow upon ripening, very thin skin with a pulp to peel ratio of 3.77-4.15 at ripeness, pulp is ivory white in colour, and firm in nature.
- Choicest cultivar due to excellent aroma and better post green life.
- Good keeping quality and non detaching nature of fruit from the bunch, makes it suitable for long-distance transportation.
- Possess good sugar acid blend.
- Tolerant to drought and leaf spot but susceptible to Fusarium wilt.
- Good adaptability to a broad range of soil conditions and suitable for cultivation under shade of coconut plantations.
- USP: Greater market demand with its unique small size, pulpy, tasty and thus called as Baby banana. Greater market potential in Europe, North America and West Asia.





## Red banana (AAA, Unique)

### Synonyms

*Agni Sagar, Tulsi Manohar, Chandrabale, Lalkela, Chenkadali and Sevazhai*

### Varietal attributes

- Red banana is the most relished and highly prized variety in Tamil Nadu, Kerala, Karnataka, Andhra Pradesh and to some extent in western and central India.
- Crop duration is 12-16 months.
- Bunch weight is 20-25 kg.
- Fruits are sweet and pulp is orange yellow in colour with a pleasant aroma. The fruit skin is thick with a pulp to peel ratio of 1.4-1.7.
- USP: High carotenoids, fullness, good against ulcer, wholesome fruit with higher potassium. Suitable for making powder, juices and nutraceutical products.
- Provides good immunity, strengthens heart functioning, useful in treating piles, rich in anti-oxidants.



## Matti (AA, Unique)

### Varietal attributes

- Popular AA diploid, dessert cultivar with restricted distribution in southern tips of Tamil Nadu and Kerala.
- Medium sized with yellowish green, erect leaves. Pseudostem is yellowish with purple blotches.
- Bunch is slightly angular in position and the hands are compactly packed.
- Fruits exhibit very long tip and the base of the style is persistent at the tip.
- Pulp is juicy, very sweet with a pleasant aroma.
- USP: Niche variety. Grown only in Tamil Nadu and Kerala. Greater scope to create a brand with geographical identification for its higher nutritional and health benefits. Highly revered fruit for infants and children. Easily digestible and gives immediate energy. Rich in anti-oxidants and helps in providing immunity. Avoids constipation and cures stomach ulcer. Good for making infant food preparations.





## Thellachakkarakeli (AAA, Unique)

### Synonyms

*Bharatmoni, Rajavazhai*

### Varietal attributes

- Choice cultivar in Andhra Pradesh more particularly in west Godavari district. Restricted to backyard garden in Tamil Nadu and Assam.
- Basically medium statured with a height of 3.0 to 3.8 m tall and crop duration of 12-13 months. Pseudostem is pale green in colour and has brown blotches.
- Possess 5-6 hands (14-17 fruits per hand) of fruits in a bunch and are very loosely packed giving the bunch a truncated cone shape. Bunch weight ranges from 8-12 kg.
- Fruits are watery green in colour, tapers towards the tip and change into golden yellow upon ripening. Pulp is orange in colour, juicy and has good aroma. Fruits have very high TSS (24-27 °Brix), mild acidity (0.34-0.38) and higher juice recovery (>85%).
- Susceptible to wilt, Sigatoka leaf spot diseases and parasitic nematodes viz., burrowing and root lesion nematodes
- USP: Starch content is very less or after ripening, higher carotenoid content, more of simple sugar with higher fructose. Good for making juices and fruit salad.



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