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डॉ. एम अंगम्थ, आई ए एस

Dr. M. Angamuthu, IAS Chairman





### कृषि और प्रसंस्कृत खाद्य उत्पाद निर्यात विकास प्राधिकरण

(वाणिज्य एवं उद्योग मंत्रालय, भारत सरकार)

**Agricultural & Processed Food Products Export Development Authority.** Ministry of Commerce & Industry, Government of India

21st April. 2022

#### FOREWORD

India, a country bestowed with diverse agro climatic condition, is a prominent supplier of wide range of agro products to the World. APEDA (Agricultural & Processed Food Products Export Development Authority) has been promoting export of agri products taking the finest Indian agri produce to the international markets.

Mango, the king of fruits, is not only a prominent fruit for exports but also has a uniqueness of having GI tags. Several exquisite varieties of Indian Mangoes (twelve as on date) are registered geographical indications in India. Availability of these delicious varieties of from mangoes range March August.

With unparalleled taste, aroma and flavour getting appreciated worldwide, India has exported 21,033 MT of fresh mangoes in 2020-21 for the worth of 36.22 million USD.

Your summer delight is incomplete without feasting the best of the mangoes from India. This publication will take you through the unique Indian GI mangoes, a flavourous delight for the World.

(Dr. M Angamuthu)



### **MANGO: THE KING OF FRUITS**

Indian mangoes come in various shapes, sizes and colors. When it comes to flavor, aroma and taste, there is a wide variety to choose from. In addition to this, it also has the distinction of having several registered geographical indications in India.

# GI mangoes from India

Alphonso	Appemidi
Banaganapalle	Bhagalpuri Zardalu
Laxman Bhog	Gir Kesar
Malda Khirsapati (Himsagar)	Marathwada Kesar
Rataul	Kuttiattoor
Malihabadi Dusseheri	Fazli





### **Export of Fresh Mangoes at a Glance**

Year	Quantity (MT)	Value (Million USD)
2020-21	21,033.56	36.22
2021-22 (April-January)	26,359.39	39.17

Source: DGCIS

### MAJOR EXPORT DESTINATION

UAE	Singapore	Nepal
<b>United Kingdom</b>	Bahrain	Switzerland
Qatar	Germany	Maldives
Oman	Canada	Hong Kong
Kuwait	Saudi Arabia	Italy



Source: DGCIS

### GI mangoes from India

#### ALPHONSO (MAHARASHTRA)

Nicknamed as "King of Mangoes" it is loved for its colour, wholesome fragrance and irresistible taste. It is grown in Konkan region of western ghats. The pulp of the fruit is firm and fibreless with good sugar acid blend which gives distinct flavour and aroma.





## MANGO MALIHABADI DUSSEHERI (UTTAR PRADESH)

Grown on the banks of river Gomti, it has fibreless flesh with a pleasant flavor and taste. The unique characteristics of Malihabadi Dusseheri is attributed to the unique soil of the region.

### **BANAGANAPALLE MANGOES**

(ANDHRA PRADESH)

Oblique to obliquely oval, shining golden yellow colour with sweet, meaty and fibreless flesh, it is known for its pleasant and delightful flavor.





#### **BHAGALPURI ZARDALU**

(BIHAR)

It is creamy yellow coloured, obliquely shaped fruit, with enticing aroma. It has a pleasant flavor, sweet taste and has moderately abundant juice.

# MALDA KHIRSAPATI (HIMSAGAR) MANGO (WEST BENGAL)

Grown in Malda region, it is oval in shape with yellowish-green colour. The taste is very sweet and the flavor is characteristically pleasant.





### **APPEMIDI MANGO**

(KARNATAKA)

Mainly grown in Shimoga district, the fruits are fragile with fewer fiber content and sour in taste. The unripe fruit are used for pickle. The latex has a characteristic aroma by which the sub-varieties are differentiated.

### LAXMAN BHOG MANGO

(WEST BENGAL)

It is thick-skinned, yellow green in colour with orange yellow flesh. Grown in Malda district of West Bengal. It is very sweet in taste and has characteristically pleasant flavour.



#### **FAZLI MANGO**

(WEST BENGAL)

It is a variety of mango grown in the district of Malda, West Bengal. It is big in size with medium thickness. Flesh is light yellow, firm and juicy with pleasant flavour and sweet taste.





### **GIR KESAR MANGO**

(GUJRAT)

Grown in Junagadh region, Gir Kesar mangoes have distinctive and rare characteristics like saffron colour of the pulp hence the name kesar mango. It also has distinct taste, aroma, pulp colour and sweetness.

### MARATHWADA KESAR MANGO

(MAHARASHTRA)

Grown in Marathwada region, it contains highest amount of total soluble solids among all mango varieties grown in India. It is also called Kesar Mango due to taste and colour similar to saffron.





## KUTTIATTOOR MANGO (KERALA)

Popular in Kannur district of Kerala, It is famous for its orange yellow colour of flesh, taste and flavor. The flesh is neither very soft nor too firm and has medium juiciness.

#### RATAUL MANGO (UTTAR PRADESH)

It is medium-sized fruit with distinct aroma and taste. The fruit is very sweet and delicious.



# Agricultural and Processed Food Products Export Development Authority (APEDA)

The Agricultural and Processed Food Products Export Development Authority (APEDA) under Ministry of Commerce and Industry, Government of India has a mandate to promote export of 14 categories of agricultural and processed food products.

APEDA has also been entrusted by the Government for implementation of the National Programme for Organic Production (NPOP) for export.

The main objective is to promote export of agriculture and processed food products, create niche market for Indian Organic and GI Agri-products thereby establishing India as a brand, Known for its legacy, quality, delicacies, and varieties internationally.

APEDA also helps in developing linkages amongst the growers, exporters, packing houses and processing facilities.



For more information, Call us at: 91–11–41486013,20863919, 26513219; Email us at: headq@apeda.gov.in

#### Address:

3rd Floor, NCUI Building 3, Siri Institutional Area, August Kranti Marg, (Opp. Asiad Village),New Delhi - 110 016, India

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