

	Geographical Indication Product Database - Step 1- Basmati	SOURCE : Author : D. Marie-Vivien Institution : Cirad Date : August 1st 2006
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DESCRIPTION :

1. **NAME OF GI :** *Basmati rice*
2. **COUNTRY AND REGION IN THE COUNTRY:** India, Haryana, Punjab, Uttar Pradesh/ Pakistan
3. **TYPE OF PRODUCT : (including the possible substitutes and imitations of the product)**
Rice. Imitation and adulteration of the product is common, mostly due to blending and use of evolved varieties, or even use of other varieties. Adulteration rate is at least about 40%.
4. **DESCRIPTION OF THE PRODUCT AND ITS AREA (including its specific characteristics, conditions of production, main differences with the substitutes) :** Definition of what is or not a Basmati variety appears to be a critical and controversial point especially to the issue of adulteration, i.e. the blending of Basmati rice with non basmati. Basmati rice varieties are mainly characterised by their strong, pleasant aroma. The other specific quality features of Basmati rice are: i) long and slender grain shape ; ii) elongation rate after cooking : at least 1.5 times length-wise compared to non-cooked rice's length; iii) soft texture. Indian Seed Act defines traditional Basmati varieties and hybrid varieties. Other agreements (UK, Saoudia Arabia) have their own definition of Basmati.
5. **LINK WITH THE GEOGRAPHICAL AREA (tradition, know how, reputation, soil, climate, etc.):** Cool temperatures during grain ripening benefit grain aroma. Soil type is also assumed having an effect on grain quality but until now this effect has not been thoroughly studied. Basmati has a tall plant stature, long crop duration due to photoperiod sensitivity, low response to high fertiliser doses, and high susceptibility to lodging, pest and diseases. Cultivation practices include ageing, i.e. milling after several months up to one year storage (necessary to give specific cooking quality). Soft polishing in order to limit broken grains. Sorting by colour sorter in order to obtain head rice with minimum impurities. But quality seems to derive mostly from area and genetic characteristics of the variety.
6. **PRODUCTION SYSTEM / SUPPLY CHAIN (some data about the number of producers, processors, market structure.) :** Farmers – Commissioners - millers (15 in Haryana) - export and domestic market (40 exporters all over India). Rice market: 70% domestic, 30% export. Basmati parboiled: 10% domestic, 90% export. Price got by farmers to commissioners: 12 rupee/kg for paddy traditional Basmati; 10 rupee/kg for paddy PUSA type; 6 rupee/kg for ordinary paddy rice. Government ensures support price for ordinary rice not for Basmati. Price paid by consumer: 20 rupee for none pure Basmati rather than 40 rupee for extra pure Basmati.
7. **MARKET AND REPUTATION (size, price premium, attractiveness, growth) :** 850 000 T exported from India. 350 million US\$ for export from India, 250 million US\$ for Pakistan (data not always trustable as many rice is blended).
8. **APPLICANT / HOLDER (IF ANY) :** An application has been filed in August 2004 by an NGO "Heritage" created for that purpose but is still under examination. On the other side, the government of India is negotiating with Pakistan in order to get a common protection of Basmati among the 2 countries.

RELEVANCE : Why is this case important for research in general and for SINER-GI in particular ?

Basmati raise the question of relationship between plant variety and GI. Depending on the determinants of the characteristics of Basmati (variety and/or geographical origin), it is considered as a generic or a GI product. Professional and customer criteria are not convergent as to what is the quality of Basmati as the information on quality does not reach properly the customer. Moreover there is a conflict between the pending application in India only and the joint effort to protect it both in Pakistan and India. There is lot of misuse of Basmati locally and abroad, which is a main concern for such an important crop.

CATEGORY :
Origin Product
☒ **GI product**
☐ **Recognized GI**