

KumbakonamVetrilai

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KumbakonamVetrilai Latest News

Recently, the Kumbakonamvetrilai or betel leaf or paan leaf was granted a Geographical Indication (GI) tag by the Government of India.

About KumbakonamVetrilai

- It is predominantly grown in **Thanjavur's fertile Cauvery river basin**, giving it a unique taste and aroma.
- The dark to light green, oblong heart-shaped leaves with a pungent taste are cultivated.
- The betel leaf has been widely cultivated across Kumbakonam and adjacent villages of Ayyampettai, Swamimalai and Rajagiri in Thanjavur district of **Tamil Nadu**.
- It is a staple in South Asian households and is central to preparing paan, a popular South Asian post-meal chew.
- The Kumbakonam betel leaf is **exported to some countries**.

Harvesting Process of Kumbakonam Vetrilai

- After 20-25 days of planting, **kolunthu vetrilai** – the first leaves – emerge.
- The first-year harvest happens from the seventh to 12th month.
- It is called **maaruvelthalai**, produces larger leaves with a better shelf life of six to seven days, and fetches higher prices in the market.
- Second and third-year yields – kelavethalai and kattavethalai – are smaller compared to the first year's yield.

Kumbakonam Vetrilai FAQs

Q1: Why is Kumbakonam famous for betel leaves?

Ans: The uniqueness of the Kumbakonam betel leaf comes from the soil in Cauvery River banks, which is rich in organic content.

Q2: Which country is famous for betel leaf?

Ans: Major betel leaf growing countries are Sri Lanka, India, Thailand and Bangladesh.

Source: IE

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Beta feature

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