

Ker Sangri

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Ker Sangri Latest News

Recently, Rajasthan's famous dish Ker Sangri has received a Geographical Indication tag.

About Ker Sangri

- It is a **Rajasthani delicacy** made using sangri pods sourced from hardy **khejri trees** and Ker berries that grow on Ker trees. Both these ingredients are native to the arid **regions of the Thar Desert**.
- **Preparation of Ker Sangri**
 - Preparing Ker Sangri is a careful and slow process.
 - The Ker berries taste bitter when raw but become delicious after being soaked, boiled, and cooked with Sangri, curd, red chillies, and spices. The final dish is tangy, spicy and full of earthy flavour.
- Ker Sangri is not just tasty but also healthy. It is **high in fibre**, low in fat and rich in nutrients. People in Rajasthan usually eat it with bajra roti and ghee, making it a filling and balanced meal.
- The Sangri bean grows on **the Khejri tree**, which is **sacred in Rajasthan**. The **Bishnoi community** has **protected this tree** for hundreds of years and considers it a symbol of life.

Key Facts about the Geographical Indication (GI) tag

- It is a sign used on products that have a **specific geographical origin** and possess qualities or a reputation that are due to that origin.
- This is typically used for **agricultural products, foodstuffs, wine and spirit drinks, handicrafts and industrial products**.
- The Geographical Indications of Goods (Registration and Protection) Act, 1999, seeks to provide for the registration and better protection of geographical indications relating to goods in India.
- This GI tag **is valid for 10 years**, following which it can be renewed.

Ker Sangri FAQs

Q1: What is Rajasthani ker sangri?

Ans: Ker Sangri, a Rajasthani specialty, is a combination of wild berries and beans known for their nutritional and medicinal benefits.

Q2: What is Rajasthan's famous food?

Ans: Signature Rajasthani dishes include Dal Baati Churma, Panchratna Dal, Papad ro Saag, Ker Sangri, Gatte ro Saag.

Source: [HT](#)

Source: <https://vajiramandravi.com/current-affairs/ker-sangri/>

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