

(3) Corrigendum No. 12/4/2004-Fin(R&C)/Part-I dated 22-01-2007.

(4) O.M. No. 12/4/2004-Fin (R&C)/Part-I dated 12-09-2017.

Government is pleased to enhance the monthly contribution of the State Government from 10% to 14% w.e.f. 01-04-2021 as per the Notification F. No. 1/3/2016-PR dated 31-01-2019 issued by the Government of India, Ministry of Finance, New Delhi for the eligible employees under the above read Notification at Sr. No. (1).

Arrears w.e.f. 01-04-2021 shall be deposited in Tier I contributions of the eligible employees.

By order and in the name of the Governor of Goa.

*Pranab G. Bhat*, Under Secretary, Finance (R&C).

Porvorim, 11th August, 2021.

### Notification

2/8/2013-Fin(R&C)/1720

In exercise of the powers conferred by section 22 of the Goa Excise Duty Act, 1964 (Act No. 5 of 1964), the Government of Goa hereby notifies the "Goa Feni Policy, 2021" as follows:—

**Vision Statement:** The policy intends to take the real spirit of Goa's Heritage Drink "Feni" to the world and make it renowned globally.

1. *Policy Title: Feni Policy, 2021.*— This official Feni policy relates to the Heritage Spirit of Goa "Feni". Feni is sometimes also spelt as "Fenny". This Policy establishes the specifications to be met by those involved in the production chain, industry and trade of Feni and alcoholic products arising from the process, in accordance with the process and products specifically defined. The Feni Policy is a vision document to take Heritage spirit to the world. Feni is an inclusive word encompassing both Cashew Feni and Coconut Feni.

This Feni Policy, 2021 will come into force with immediate effect and would be

regulated by the Office of the Commissioner of Excise, Government of Goa.

This policy applies to all processes and activities related to harvesting, sourcing, juice extraction (of Cashew Apples), its fermentation, distilling, storing, ageing, bottling, marketing information and business practices linked to the distilled alcoholic beverage known as "Feni" and alcoholic products arising from the process, pursuant to the specifications of this Feni Policy.

Furthermore, this Policy establishes the technical specifications and legal requirements for the protection of the GI for Cashew Feni in accordance with the Geographical Indications of Goods (Registration and Protection) Act, 1999, Goa Excise Duty Rules, 1964 and GI status application as prevalent from time to time.

1.1. **Introduction:** In Goa, Feni is made from cashew apple or from coconut nectar. The one prepared from cashew apple juice is called Cashew Feni and the other, prepared from coconut nectar (toddy) is called Coconut Feni. Several families depend upon Feni distillation for their livelihood, making it an important economic activity. Feni is differentiated by the quality, alcohol content, production process, duration of maturation and additions of flavours. The four major stakeholders in the Feni industry are distillers, bottlers, wholesalers, and retailers. The changes in technology and materials have brought about a change in the usage of traditional methods.

Feni's role in Goan society has not changed over a period because Feni distillation is a tradition and culture rather than a product. Feni is considered synonymous with Goa by tourists from across the world. Cashew Feni was given a Geographical Indicator status in 2007 through the sustained efforts of the Government of Goa and the Goa Cashew Feni Distillers & Bottlers Association.

In 2016, the Government of Goa gave Feni the status of Heritage Spirit, enabling it to be amenable for effective branding exercises. Feni had always been considered part of the

Goan culture, and its numerous benefits are promoted by the locals and they feel proud of the heritage drink status given to it.

Given these aspects, regulating the Feni production process and its subsequent sale is of utmost importance. A strong policy will uphold the traditions of Feni as a Goan Heritage Spirit and would result in a positive impact on the stakeholders. This Policy is developed after in-depth deliberations with different stakeholders, witnessing their processes and the prevalent factors of the Feni industry.

1.2. Policy Statement: This Feni Policy, 2020 states the standardized process of Production and Sale of “Feni” and alcoholic products arising from the process.

A process and product certification will be necessary for the use of GI status. The GI Feni will be distinguished, through an approved logo as well as an approved hologram, from the other types of Feni.

2. *Definitions.*— For the purpose of this policy, the following definitions shall apply

- “Alcohol proof” means 1.75131 times the ethyl alcohol (ethanol) content in an alcoholic beverage by volume.
- “Distillery” means a premise where Feni and alcoholic product arising from the process is distilled, stored or issued. Distillers may also store the distilled liquor, at a location other than the site of actual distillation, where the stills are set up.
- “Yeast” means unicellular fungi responsible for fermentation to produce alcoholic beverages. Yeast metabolises the fermentable sugars to produce mainly alcohol and carbon dioxide.
- “Alcohol by volume (v/v)” means Ethyl alcohol (ethanol) content in an alcoholic beverage expressed as a percentage of total volume.
- “Authorized Producer” means a licensed manufacturer of Cashew Feni and alcoholic product arising from the process as per the prevailing Goa Excise Duty Act and Rules.
- “Conformity Assessment Board (CAB)” shall mean a committee appointed by the Government under the Chairpersonship of Excise Commissioner for verification of compliance with the specifications set forth in this policy.
- “Todap” means the first distillate of the fermented cashew juice.
- “Urrac” also spelt as “Urrack” means the part distillate obtained during the first phase of the distillation process of Cashew Feni.
- “Feni” means an alcoholic beverage produced by distillation of fermented cashew apple juice or coconut toddy, within the state of Goa.
- “GI Feni” means Feni distilled as per GI status application (Identity No. 120, Certificate No. 105, section 16(1) of Geographical Indication Act, 1999 in respect of Feni falling in Class-33).
- “Grav” means the strength of alcohol measured using the Grav Hydrometer used by the distillers.
- “Maturation or ageing” means allowing certain reactions to develop naturally in appropriate containers over a period of time, thereby giving Feni the organoleptic qualities previously absent.

3. *Local terminology and its meanings.*—

|                  |  |
|------------------|--|
| Bhaticar:        | Distiller.   |
| Kazkar/Kazkarin: | Male or Females involved in the production process of Cashew Feni.   |
| Caju:            | Cashew apple.  |
| Sankallop:       | De-weeding, clearing undergrowth at the cashew plantation.   |
| Pantlo:          | Cane basket to collect the cashew fruit.   |
| Kanto:           | A long stick which has thorns on either side to enable the easy picking of the fruit fallen on the ground. |

|          |   |                   |  |
|----------|---|-------------------|--|
| Ghuto:   | Shed where the stills for distillation are fixed.   | Chool:            | A fireplace on which the bhann or the pot for distillation is kept.  |
| Olanap:  | Separating the cashew seed from the fruit.  | Lavnni:           | The small earthen pot which is connected to the bhann through a hollow pipe (nalli) which condenses the vapours.                           |
| Kolmbi:  | This is a rock carved like a basin having an outlet to collect the juice. This juice is obtained by stomping the cashew apples in the kolmbi.   | Tiketem:          | A wooden framework on which the lavnni is kept.  |
| Malap:   | Crushing of the cashew fruit.   | Doulo:            | A wooden ladle used to pour water over the lavnni to help the condensation of the vapours. This is the traditional method of condensation. |
| Nudi:    | A long jungle vine which is used to keep the remains of the stomped cashew apples in a circular shape and which is then kept under a heavy stone so that the remaining juice slowly trickles down.  | Moren:            | Lid used to close the bhann, made out of wood or an earthen pot.   |
| Chumal:  | Pulp that remains after extraction of juice.  | Nalli:            | A hollow bamboo/copper pipe connecting the bhann and the lavnni to allow vapours to pass from the bhann to the lavnni.                     |
| Pinjrem: | A metal cage-like unit used to further extract juices by using a press.   | Roinnechi maathi: | Mud from anthills.   |
| Niro:    | Cashew nectar.  | Godoo:            | The residues in the bhann, after the alcohol has evaporated.   |
| Kodem:   | A large earthen vessel buried underground into which the cashew apple juice is poured and kept to be fermented.   | Kollso:           | A pot large enough to hold around 18-20 bottles of 750 ml. each.   |
| Bhann:   | An Earthen pot or a copper pot into which the Fermented juice is boiled over the fireplace. It has two openings, one at the top to pour the fermented juice and the other is the one connected to the nalli which is connected to the smaller pot (lavnni) to condense the vapours. |                   |  |

#### 4. Classification.—

4.1. Categories: 1. Feni – Alcoholic beverage with 18.5 grav/40% v/v upto 19.5 grav/45 % v/v or as specified by relevant authorities from time to time.

2. GI Feni – Alcoholic beverage as specified in GI application from time to time.

3. Urrac – Alcoholic beverage with 14 grav/23% v/v upto 16 grav/30% v/v or as specified by relevant authorities from time to time.

4.2. Sub-categories: 1. Matured Feni: Feni matured in wooden casks for a minimum

period of one year from the date of distillation.

2. Botanical Feni: Feni distilled in traditional pot stills in the presence of natural herbs and spices. Only use of natural botanicals shall be permitted.

5. *References.*— In order to verify the specifications, set forth in this policy, the Official Goa Excise Duty Rules, specifications, procedures and test methods currently in force, or those replacing them, will apply. As per the Food Safety and Standards Act, 2006 and the rules therein, the sample “Feni” is included in the Distilled Alcoholic Beverages Standards and falls under Country Spirits (Distilled). Test methods as specified by FDA/FSSAI from time to time, are to be used for certification.

A non-exhaustive list of references of regulations and test methods to be followed are listed below for measuring specific contents as indicated in the Standards to be applied for certification of Feni and alcoholic product arising from the process.

- Food Safety and Standards (Packaging and Labelling) Regulations, 2011 for:
  - i. Commercial information of quantity statement on the label.
  - ii. Hygiene and health practices for the processing of foods, alcoholic and non-alcoholic beverages.
  - iii. Alcoholic beverages - health specifications, Health and commercial labelling.
- Food Safety and Standards (Alcoholic Beverages Standards) Regulations, 2016: Alcoholic beverages - Naming, labelling and specifications.
- Alcoholic beverages - Determination of alcohol content: Manual of methods for analysis of Alcoholic Beverages.
- Alcoholic beverages - Determination of direct reducing sugars and total sugars-Test methods: Manual of methods for analysis of Alcoholic Beverages.
- Alcoholic Beverages - Determination of esters, aldehydes, methanol and higher

alcohols (fuel oils) – Test methods: Manual of methods for analysis of Alcoholic Beverages.

- Alcoholic Beverages - Determination of furfural: Manual of methods for analysis of Alcoholic Beverages.

6. *Product specifications.*— Feni and alcoholic product arising from the process covered under this policy shall comply with the specifications by FDA/FSSAI/GI Status application from time to time.

6.1. Physical characteristics:

6.1.1. Colour: Feni and Urrac are colourless clear liquors.

When matured in wooden barrels Feni attains a golden-brown tint.

6.1.2. Aroma: Feni has a fruity, pleasant, strong aroma of cashew apples with a predominant flavour of the botanicals used if spiced.

Urrac has a fresh fruity and lighter aroma compared to Feni.

7. *Process specification.*— The process specification includes specifications for Cashew fruit collection, juice extraction, Fermentation, Distillation, Product Storage, Maturation, Bottling, Labelling and Selling.

7.1. Cashew Fruit: The cashew tree's fruit is called 'Caju' cashew apple with the kidney-shaped cashew nut attached to it. With high levels of sugar (upto 14%) and its characteristic rapid fermentation, it makes for a good distilling agent.

Any variety of cashew apple grown anywhere may be used to extract juice to make Feni. The cashew apple used to make Feni must be fully ripe and fallen naturally from the tree.

For making GI Feni, cashew apples grown within the geographical limits specified under GI application must be used.

7.2. Sourcing and Harvesting Cashew Apples: A ripe cashew apple fallen from the tree shall be used for making Feni, after removing the nut by a process called “olanap”. The *Kanto*, a wooden stick with a nail-like protrusion at one end, is traditionally



used to pick the fallen apples and collect them into baskets. The cashews shall be collected as per the rules and regulations specified by the Goa Excise Duty Act and Rules or as approved by the CAB from time to time.

These cashews shall be transported in food grade storage containers or in vehicles lined with plastic sheets to ensure hygiene and avoid contamination of the fruit.

7.2.1. Regulation: Collection of apples shall be done in a plastic bucket, woven basket, cane basket (patlom) or stainless-steel buckets/containers. Tools made of corrosive metals shall not be used for picking/collection/transportation of the cashew apples.

7.3. Juice extraction: The juice shall be extracted using the following methods or combinations thereof:

A. Traditional stomping methods like “malap”, where cashew apples are crushed by the use of feet on a “kolombi” may be used to extract juice. Heavy stone may be used to extract the juice from “chumal” using methods such as “nudi” or “pinjrem”. Hygiene must be maintained by the washing of the feet with any suitable disinfectant prior to crushing with feet.

B. Mechanised Methods may include any of the tools as approved by the CAB such as Pneumatic Press, Stainless steel electric crusher, Stainless steel press, Balloon press for juice extraction. The stainless steel used in such equipment should comply with FSSAI, FDA regulations from time to time. All tools and equipment used for crushing and extracting juice must be washed and hygiene must be maintained after processing every batch of fruit.

7.3.1. Regulation: The licence for the manufacture of liquor from cashew juice is granted as per the current rules applicable in the Goa Excise Act. Only Stainless Steel (complying with FSSAI, FDA regulations) crushers/shredders/extractors should be used in a method where metal is used to extract juice. Any other new method that is

used for juice extraction must be certified by the CAB.

7.4. Fermentation: Fermentation should be only through the naturally occurring yeast present in the cashew apple or as stated in the GI application status from time to time.

Fermentation of the juice must be carried out in the hygienic and safe conditions using any of the following only:

1. Earthen pots (“Kodem”);
2. Food grade plastic containers;
3. Tank using ceramic/glazed tiles;
4. Stainless steel containers (complying with FSSAI, FDA regulations);
5. Any other container not specified above and is safe and hygienic with a written approval from the CAB.

7.4.1. Regulation: No additives are permitted to aid fermentation. Fermentation should be done using earthen pots, tanks with glazed tiles, food grade plastic drums or stainless-steel vats complying with FSSAI, FDA regulations.

7.5. Distillation: The only ingredient to be used is the fermented juice of crushed cashew apples. The process of distillation is broadly categorized into Traditional, Semi-traditional and Mechanized methods.

A. Traditional: The first distillation requires the fermented juice to be transferred to the copper pot (bhann). The copper pot is heated by use of firewood so that the liquid boils. During distillation, this vapour travels up the outlet towards the top of the Bhann and through a conduit made of bamboo or copper (nalli) to a smaller earthen pot, which is the condenser (lavnni). The lavnni is cooled by constantly pouring water or immersing the lavnni in cold water container (kodem). This condenses the alcohol to yield a distillate called today which has a concentration of about 14-16 grav in strength. Urrac is a part distillate of the ‘today’ and is consumed traditionally in summer. The second distillation involves a mix of the today (first distillate) with another batch of fermented juice using the

same distillation process. The ratio of this mix is variable. This leads to a double distilled Feni of around 18-20 grav strength. An earthen pot, a non-corrosive metal or a food-grade plastic container shall be used to collect the condensed alcohol from the Laavni.

B. Semi-traditional: In the semi-traditional method, the *Nalli* is replaced by a copper coil which is submerged in a large water tank. The alcohol vapours rise through the still and are collected in liquid form after passing through the copper coil enclosed in the water-cooled condenser. An earthen pot, a non-corrosive metal container or a food-grade plastic container shall be used to collect the condensed alcohol from the coil. Traditional firewood furnaces are sometimes replaced with kerosene/diesel stoves or steam as the heating source for distillation. However, the use of kerosene must be avoided at all times.

C. Mechanized: In this process, the entire distillation is mechanised using an industrial pot still. Other new methods may be used for distillation, with a prior approval of the CAB.

For GI Feni, the distillation method to be used must be as specified in the GI. Addition of spices to Feni may be done at the time of distillation by adding them in requisite quantities into the bhann to prepare spiced Feni. The type and quantum of spices used during distillation create different variants of spiced Feni.

7.5.1. Regulation: 1. Use of Earthen, Copper or Stainless-Steel pots (complying with FSSAI, FDA regulations) for stills are allowed. Use of any other material for distillation is not permitted.

2. Use of only Copper Coils is permitted for condensation in semi-traditional or mechanised methods.

7.6. Storing, Ageing, Mixing: A. Storing: Storing is also known as resting. Feni shall be stored in Garrafão's (glass container), food-grade plastic container, ceramic jars/containers, wooden casks or in non-corrosive

metal containers as specified by FSSAI/FDA. Any other material not specified above may be used to store Feni, only with prior approval from the CAB.

a. In the case of Urrac the shelf life is limited and should not be stored and sold post it's shelf life as notified by the excise department from time to time.

B. Ageing: Ageing is also known as maturing. Only casks made of wood shall be used for maturing. The minimum maturing period shall be one year from the date of distillation. During maturation, some Feni is lost due to evaporation (Angels share). An evaporation allowance shall be permitted.

C. Mixing: Blending is not permitted; however, the mixing of Feni of different strengths is permitted to bring the spirit to the specified alcohol strength before bottling.

The distilled liquor needs to be kept in a bonded warehouse under double lock system, one key of which shall be retained by the licensee and the other by the Excise Guard of the area. The strength of liquor produced shall not exceed 25 degrees under proof (43% v/v).

7.6.1. Regulation: Storage shall be in glass jars, stainless steel vessels, food grade plastic drums, wooden barrels, or ceramic jars. The licensed manufacturer must keep a register containing the following particulars or as specified by the competent authorities and submit to the respective Taluka Excise Station:

- (i) Name of the cashew grove if any
- (ii) Name of the owner or tenant of the cashew grove
- (iii) Registration number of the grove
- (iv) The quantity of cashew juice received from cashew grove
- (v) Quantity and strength of liquor produced in respect of each grove.

7.7. Bottling: Bottling shall be done in glass bottles or as permitted by the regulatory authorities from time to time. However, for GI Feni, only glass bottles are permitted.

The Feni bottler shall demonstrate, always, that the product has not been adulterated between its bulk delivery and final bottling. For such purposes, bottling activities shall be subject to the following guidelines:

1. The alcoholic content shall be monitored during the distillation process to ensure that the Feni is of the required alcoholic strength. A certificate certifying the strength of alcohol in the Feni produced shall be given by the distiller to the bottler at the time of sale.

2. In case of Feni labelled as Matured Feni, the bottler shall give a declaration to the concerned excise officer on the quantity of Feni and the period for which he chooses to age the same, minimum period being one year from the date of distillation. He/she shall also declare the territory within which such Feni shall be aged.

3. If transportation of Feni in bulk is involved, the same shall be governed by extant procedures approved by the Excise Department.

4. The Bottling maybe done in bottles ranging from 50 ml (miniature) to one litre in volume. The bottling plant shall be governed by regulations of specified authorities granting a license to bottle Feni.

5. The distillers or bottlers must use the Grav Hydrometer or Gay Lusaac Alcoholmeter to measure the strength of Cashew Feni or any other instruments of measurement as specified by relevant authorities.

6. The strength of bottled Cashew Feni shall be enforced by the specified authority.

| Classification of Distillate | Hydrometer (Grav) @ 20° C | Alcohol-meter (Gay Lusaac) @ 15° C | Calibrated @ 29°C (Alc % v/v) |
|------------------------------|---------------------------|------------------------------------|-------------------------------|
| Cashew Feni                  | 18.5 - 19.5               | 45.5 - 49.5                        | 40 - 45.5                     |
| Urrac                        | 14 - 16                   | 27 - 34.5                          | 23 - 30                       |

7.8. Sampling: The Authorized Producers and bottlers shall maintain continuous quality control through their own infrastructure or through contracting the services of conformity assessment agencies accredited

and approved pursuant to the Law, such as certification agencies, testing laboratories and/or verification units.

7.9. Test methods and verification: Verification of compliance with the specifications set forth in this policy, shall take place through CAB as follows:

7.9.1. Process Certification: The Processes used for producing Cashew Feni (inclusive of crushing, fermenting and distilling) shall be certified for compliance by CAB. This certification shall be mandatory for all the businesses applying for GI license.

7.9.2. Product Certification: The Product Certification for the purpose of certifying the contents of Feni and alcoholic product arising from the process shall be given by the Authorized Agency of the Government such as FSSAI/FDA and shall be in adherence to the specifications as notified by them from time to time.

7.10. Marketing: The authorized producer and approved bottler of Feni and alcoholic product arising from the process shall keep records of the number of litres produced and/or bottled daily, specifying the brands under which the product is being marketed, and shall make such records available to the Certification Body/Excise Authorities as and when demanded.

The approved bottler shall comply with the labelling requirements set forth in this Policy without prejudice to compliance with the requirements imposed by the laws of the country to which the product is exported, if applicable.

A person shall not label, package, sell, advertise or promote any drink as GI Feni if it is not Feni as per the GI application from time to time.

7.11. Labelling: Labelling of Feni and alcoholic product arising from the process should be as per regulations laid down by FSSAI/FDA and Legal Meteorology Department from time to time.

The GI Feni shall have the GI hologram & logo on the label after receiving the necessary certification.

7.12. Sales: The licence for manufacture covers the right to sell the liquor as per the prevailing Goa Excise Duty Act and Rules.

7.13. Licensing: The Feni licensing shall be as per the rules and regulations laid down under Goa Excise Duty Act and Rules from time to time. However, the parties who wish to apply under GI status may do so separately. Product and Process Certification from CAB shall be mandatory. Only those who are licensed shall be considered for such certification. Only those who receive the certificates shall be allowed to use the GI logo and/or hologram on the labels.

8. *GI Feni*.— All the organisations who have applied for GI Feni shall comply with all the processes as mentioned in the GI application form. Wherever the GI application is silent on any of the processes or use of tools, the Feni policy provisions for the same shall apply.

9. *Appellation*.— An appellate authority may be formed/specified to settle grievances with respect to the Feni trade.

10. *Support for promoting feni*.— Since this exotic “Heritage of Goa” is acknowledged at the International level through the Geographical Indication status, an effort is required at all levels to promote “Feni”, in local, national and international markets. Following is the illustrative list of the support needed for the above purpose.

a. Local support in terms of creating awareness about the product, its benefits and its cultural ethos. This can be done through specific events, campaigns and overall presence in the tourism calendar of events in Goa.

b. The Cultural and Traditional Ethos of Feni should also be promoted nationally through appropriate channels of communication used in the Tourism Promotion of Goa.

c. The Culture and Tradition of Feni distillation should find a place in the International Tourism Events where the Goa Pavilion on Tourism is exhibited. This will bring Feni closer to the world market

and also improve its presence across internationally.

By order and in the name of the Governor of Goa.

*Pranab G. Bhat*, Under Secretary, Finance (R&C).

Porvorim, 12th August, 2021.



Department of General Administration

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**Notification**

23/1/87-GA&C (Vol. VI)/1532

In exercise of the powers conferred by article 166 of the Constitution of India and all other powers enabling him in this behalf, the Governor of Goa hereby makes the rules so as to further amend the Business of the Government of Goa (Allocation) Rules, 1987, as follows, namely:—

1. *Short title and commencement*.— (1) These rules may be called the Business of the Government of Goa (Allocation) (Forty-first Amendment) Rules, 2021.

(2) They shall come into force on the date of their publication in the Official Gazette.

2. *Amendment of Schedule*.— In the Schedule appended to the Business of the Government of Goa (Allocation) Rules, 1987,

(I) at serial number 8, under the heading “Department for Finance”,—

(a) in clause III, item (k) shall be omitted.

(b) in clause IV, after item (i), the following item shall be inserted, namely:—

“(j) Purchase of vehicle.”

(c) clause V shall be omitted.

(II) at serial number 16, under the heading “Department of Industries, Trade and Commerce”, clause (j) shall be omitted.

(III) at serial number 16A, under the heading “Department of Handicraft, Textile and Coir”, after clause (a), the following clause shall be inserted, namely:—

“(b) Goa Handicrafts Rural Small Scale Industrial Development Corporation”.