

Bhalia wheat

July 9, 2021

In news

The first shipment of Geographical Indication (GI) certified Bhalia variety of wheat was exported today to Kenya and Sri Lanka from Gujarat.

About Bhalia wheat

- Bhalia Wheat, also known as Daudkhani Wheat, is a type of long grain Wheat cultivated in the Bhal region of Gujarat.
- The Bhal region of Gujarat includes Ahmedabad, Anand, Kheda, Bhavanagar, Surendranagar, Bharuch districts.
- Bhal region is situated between Ahmedabad and Bhavnagar districts.
- The GI certified wheat has high protein content and is sweet in taste.
- Bhalia Wheat is rich in Gluten, a type of amino acid.
- It has a high amount of carotene and has low absorption of water.
- The unique characteristic of the wheat variety is that it is grown in the rainfed condition without irrigation and cultivated in around two lakh hectares of agricultural land in Gujarat.
- They are widely used for preparing semolina which is used for making pasta, macaroni, pizza, spaghetti, vermicelli, noodles etc.
- Gujarat Wheat-1, a variety of Bhalia Wheat, is popular in Gujarat
- It received GI certification in July, 2011.
- The registered proprietor of GI certification is Anand Agricultural University, Gujarat

More about wheat

- It is a Rabi Crop sown in October-December and harvested during April-June.
- It is grown in a temperature of 10-15°C (Sowing time) and 21-26°C (Ripening & Harvesting) with bright sunlight.
- It requires a rainfall of 75 to 100cm.
- China is the largest producer of wheat followed by India.
- **Areas of cultivation:** Major wheat growing states in India are Uttar Pradesh, Punjab, Haryana, Madhya Pradesh, Rajasthan, Bihar and Gujarat.



India Facts and Figures

- World trade in wheat is greater than for all other crops combined.
- Demand for India's wheat in the world shows a rising trend.
- The country has exported 2,17,354.22 MT of wheat to the world for the worth of Rs. 439.16 crores/61.84 USD Millions during the year of 2019-20.