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FOREWORD



Prof (Dr) Unnat P Pandit

Controller General of Patents, Designs and Trademarks,
Registrar of Copyrights and Geographical Indications

Geographical Indication (GI) has been an important tool to protect agricultural products, foodstuffs, wine and spirit drinks, handicrafts & handlooms by way of registration. The GI Products signifies to specific qualities, reputation, or characteristics due to its geographical origin. The GI as community right enables those who have the right to use the indication to prevent its use by a third party whose product does not conform to the applicable standards. GI broadly affects the people and resources of a region, hence it is very important to create a well-structured framework to ensure balance between GI Management and Legal Protection.

Intellectual Property Office, India in **Vikshit Bharat Sankalp Mission** proudly announces a significant achievement in its ongoing endeavor to promote and protect indigenous products and traditional knowledge. As of March 31, 2024, a total of 635 Geographical Indication (GI) applications have been registered, marking a momentous milestone in the mission's journey towards economic empowerment and cultural preservation. The regional distribution of these registrations showcases the rich tapestry of India's cultural heritage, with prominent contributions from various states. Notably, Northern eastern states (seven sisters states) includes 19 in Arunachal Pradesh, 31 in Assam, 06 in Manipur, 06 in Meghalaya, 07 in Mizoram, 04 in Nagaland, brother state 04 in Tripura, 04 in Ladakh (UT), 16 in Jammu & Kashmir (UT) and 68 in Uttar Pradesh have also made significant contributions, further underscoring the nationwide scope of the mission's impact.

As a Head of the IP Office, India, I am happy and appreciate the CII-Delhi's efforts towards promoting the GI tag for the benefits to the Indian Economy through the Vikshit Bharat Sankalp Mission. During this occasion of the summit, CII's Geographical Indications (GI) Mahotsav will give national and global recognition and visibility to the unique creativities of artisan(s)/folklore(s), traditional knowledge holder(s), tribal and rural peoples of Nation specially of the north east states concentrating the tribes, women, etc. CII authored the booklet or Directory consists of 17 GI products of Jammu & Kashmir, 34 GI products of North Eastern States to showcase the unique values, traditions, and knowledge, that these states has since ancient time. These booklets as the state specific GI Booklet/Directory is the excellent platform to use and promote GIs as a strategic instrument to promote "Atulya Bharat ki Amulya Nidhi" and will definitely offer a comprehensive roadmap towards rural development through employment, equity, compassion, environmental stewardship and socio-cultural value to reach the Vikshit Bharat.

Also the specific GI booklets will be used as ready reckoner with info byte of each products may help people to connect with GI producers effectively and definitely sensitize the people, understanding on the uniqueness and a rich traditional heritage of production linked to origin in globe and readers of local on the GI registered products of respective states, the unique features associated with the products & thereby create socio-economic value for artisans of Rural India. I wish the CII for their tireless efforts towards building the nation's economy through IP knowledge driven economy and to be a part of **Vikshit Bharat Sankalp Mission** continuously to attain **Vikshit Bharat@2047**. It is expected to accelerate economic development of the nation through Geographical indications to fulfill the Mission. Also I urge the CII to be part of this mission along with IPO in fulfilling the Mission's objects.

I extend my warm greetings and felicitations to the CII.

FOREWORD



Chandrajit Banerjee
Director General, CII

India is home to a huge repository of traditional knowledge.. The vast knowledge, heritage practices, and experiences of India are predominantly found in the rural parts of the country,

The Government of India has been fostering the development of products and innovations based on traditional knowledge through policies such as “Vocal for Local” and “One District – One Product”. The traditional knowledge residing in rural India should be leveraged as it has a huge potential to contribute to the economic growth of the country, as well as ensure inclusive economic growth. The advancement of job opportunities and social welfare sectors in Indian villages is intricately linked with the meaningful growth of the traditional knowledge and ancient practices in the country.

The North-Eastern states of India possess unique and rich biodiversity, leading to the development of varied agricultural and agro-food products, as well as local handicrafts and handlooms products. The region holds immense potential of translating its traditional knowledge into innovation opportunities through Geographical Indications (GIs). The North-Eastern states of India are actively promoting the usage of GIs as a strategic instrument to nurture products based on traditional knowledge and experience.

The Confederation of Indian Industry (CII) firmly believes that GIs should be at the centrestage in order to maintain Indian rural heritage in a meaningful manner. CII through its Intellectual Property Centres is actively working towards the identification and protection of traditional knowledge, handicrafts and artisanal products as well as folklore primarily emerging from India’s hinterlands. The primary task on this front is to safeguard valuable Geographical Indications (GIs) from becoming generic or semi-generic in export markets, hence ensuring Indian artisans have opportunities for their products in the export sector as well.

ACKNOWLEDGMENT

Confederation of Indian Industry (CII) would like to thank all its members, leaders from industry, academia and research institutions, and all other stakeholders who have been associated with this study and been part of the development of this Booklet.

The Booklet would not have been completed without the detailed deliberations and inputs and advice from the Controller General of Patents, Designs and Trademarks, Registrar of Copyrights and Geographical Indications, Govt of India, officials from Intellectual Property Office (IPO) and Government of Jammu and Kashmir and experts on Geographical Indications (GIs). We are also very much grateful to officials of GI Registry, Govt of India for their commendable guidance and support during the preparation of the GI booklet.

This is the first initiative towards building National GI Register of all states and UTS of India.

We are very much grateful to Dr Naushad Forbes, Past President CII, Chairman, CII National Committee on Intellectual Property and Co - Chairman, Forbes Marshall for his guidance and encouragement during the writing of this booklet.

CII would like to thank Mr Saha, Senior Advisor, CII and Mr Anil Kumar Pandey, Sr. Counsellor & Head- CII IPFC for leading the work from CII side during the content development and publication of this Booklet and hard work of Mr Rupesh Dugad and Mr Vidit Choubey for successful completion of the work.

It is sincerely envisaged that the booklet will help people to connect with GI Producers effectively and sensitize public on GI registered products and propagate the “GI Tourism” nationally.

EXECUTIVE SUMMARY

The North East State of India has rich cultural heritage and is known for its unique traditional arts, textiles, (handloom), handicrafts, and traditional foods that have evolved over centuries. Geographical Indication (GI) has been an important tool to protect these products legally by way of registration.

The GI rights create a unique brand, customer loyalty, restricts unlawful use of the GI by others, and generate additional revenue for the producers of GI goods. This in turn helps in sustaining the traditional knowledge and the culture of the area.

Till 31 March 2024; Total number of GI applications applied in India is 1206 and out of this, 635 GI applications have been registered in India. The total GI registered from Northeast State of India is 82 till 31 March 2024.

The present GI Booklet deals with all the registered GIs emanating from Northeast State of the India covers essential details of each GI including historical background, special features of each related product, technique of production, maps covering the geographical area from where the GI originates, date of registration, the next date for renewal of the GI and ways to reach these places. This GI booklet is also going to act as a GI Tourist Guidebook to promote an emerging concept of “GI Tourism” by sharing details on how to visit these places.

ABOUT GEOGRAPHICAL INDICATIONS (GI)

Geographical Indication (GI) is a name associated with a product for its reputation, special traits, popularity, and quality built over decades and the place from where the product originates. Human Skills, raw materials, practices, production methods, climate and other natural factors are responsible for the sustained reputation of the product.

Advantage Geographical Indication

- It confers legal protection to Geographical Indications in India
- Prevents unauthorised use of a Registered Geographical Indication by others
- It provides legal protection to Indian Geographical Indications, which in turn boosts export
- It promotes the economic prosperity of producers of goods produced in geographical territory.

GEOGRAPHICAL INDICATIONS OF GOODS (REGISTRATION AND PROTECTION) ACT

The Geographical Indications of Goods (Registration and Protection) Act 1999 (the Act) provides for the registration of agricultural, natural and manufactured goods as Geographical indications (GI). Section 2(f) of the Act, which states that “goods” means any agricultural, natural or manufactured goods or any goods of handicraft or of industry and includes foodstuff. Handlooms are covered under Handicraft category.

Farmers, Handicraft artisans & weavers can be registered as Authorized Users for the registered Geographical Indications as provided under Section 7(3) read with Section 17 of the Act. The Act provides that any person claiming to be the producer of the goods in respect of which a geographical indication has been registered under section 6 may apply in writing to the Registrar in the prescribed manner for registering him as an authorised user of such geographical indication. As of March 31, 2024, 635 Geographical Indications have been registered as GI under this act.

METHODOLOGY OF GI APPLICATION FOR REGISTRATION

- Field visit to identify appropriate GI and GI beneficiaries.
- Assessment of prominent GIs, based on eligibility criteria mentioned under Geographical Indications of Goods (Registration and Protection) Act, 1999, India.
- Survey and documentation of identified/assessed prominent GIs.
- Assisting towards formation of list of GI beneficiaries/producers/artisans under appropriate legal framework (associations/trusts/concerned state and central ministries or dept. etc)
- Documentation of historical evidence, uniqueness of GI products
- Preparation of GI Application
- Filing of the GI application at the GI Registry, India and prosecute the GI application till disposal.
- Scrutiny of the application by the GI examiner and seeking further information, if required.
- Addressing the objections (if any) and the subsequent acceptance of the application.
- Notification of the acceptance in the Gazette.
- If no opposition is filed within the statutory period of 4 months, the Office of GI Registrar proceeds to registration.
- However, if an opposition is filed by a third party, the applicant must answer to the satisfaction of the GI Registry before the GI is registered.
- Once the GI is registered, the term of protection is for a period of 10 years at the end of which, the term can be renewed for a further period of 10 years by paying the applicable government fee. The GI is protected for as long as the term of protection for the said GI is renewed.

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ARUNACHAL PRADESH

“The Land of Rising Sun”

Registered Geographical Indications of NORTHEAST STATES OF INDIA

1. ARUNACHAL ORANGE

Name of Geographical Indication: Arunachal Orange

GI Application Number: 375

Date of Filing: 27/01/2012

Last Renewal Date: 03/01/2023

Next Renewal Date: 26/01/2032

Number of Authorised Users: 32

Class(es): 31

Type of Goods: Horticulture Product (Orange)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC) 9 Rajbari path, Ganeshguri, GS Road, Guwahati - 781005, Guwahati, Assam, INDIA, 781005

Location: Citrus is the largest-grown horticultural crop in Arunachal Pradesh in terms of area under cultivation and total production. The crop is being grown in all the subtropical belts of the state, comprising around 60% of the total geographical area. The main orange-producing places and districts are: - L. Wakro - Lohit District 2. Roing and Dambuk subdivision - Lower Dibang Valley District 3. Panging, Mebo - East Siang District 4. Boleng - Upper Siang District 5. Basar - West Siang District 6. Boha, Bragon - West Kameng District 7. Bana - East Kameng District.

Uniqueness: Arunachal orange has a relatively good fruit size, with a high amount of juice content. The fruit also has a high TSS % and medium acidity, providing a unique sweet-sour taste. The thickness of the peel is relatively less, which is preferred by consumers because this makes it easy to peel off the fruit, and less weight of fruit goes to waste because of peeling.

Agricultural condition: The successful establishment of an orchard and satisfactory production depends on the favourable combination of certain natural and management factors. The climate includes basic environmental elements like temperature, rainfall, and atmospheric humidity. A reasonably deep and fertile

uniform soil with good drainage and an adequate water supply for irrigation is necessary to successfully establish a mandarin orchard. Khasi mandarin plants are propagated by seed as well as vegetative means. Vegetative propagation is preferred because it ensures true-to-type plants, uniform quality, and regular and early bearing. It is mostly observed that soils in Arunachal Pradesh are acidic; hence, liming with limestone or dolomite alleviates this problem. A dry spell in Oct - Nov, which is a critical period for fruit growth and development, can affect the quality of produce; hence, watering is required at an interval of 10 - 15 days during winter. Arunachal receives very high rainfall spread over 7 - 9 months, and therefore, farmers hardly follow the practice of giving additional water to the plant. Orange is harvested immediately after maturity to avoid fruit drop, fruit fly infestation, shrinkage and loss of weight.

Info Byte: Arunachal Orange or Wakro Orange (sometimes referred to as Khasi Mandarin) is a type of orange fruit with some distinctive qualities generated because of specific agro-climatic conditions of the geographical area, grown in various parts of Arunachal Pradesh. The fruit is round-shaped with a sweet-sour taste. It has a medium-thick peel over it, which attains an orange colour at full ripening. It is easily peeled with the fingers, starting at the thick rind covering the depression at the top of the fruit, and can be easily split into even segments without squirting juice. This makes eating convenient, as utensils are not required to peel or cut the fruit.

It is usually eaten plain or in fruit salads. The fruits have high vitamin C and refreshing juice. It has a high content of TSS and a medium acidity, which gives it a special sweet and sour taste.

The trees grow between 3 to 6 m high and have a wide range of climate tolerance. On average, a tree in full

production bears 200 to 300 fruits per year, with a big size and average fruit weight of 100 to 150 gm. The fruits are good at juice content (about 50%) with a TSS of about 10% and an acidity percentage of about 1-%.

Visiting Arunachal Pradesh [under CII GI Tourism]



BY AIR

Arunachal Pradesh does not have its own airport. But can be reached by Lakhimpur's Lilabari Airport and Guwahati's Lokapriya Gopinath Bordoloi International Airport.



BY RAIL

The best way to reach Arunachal Pradesh by rail is to enter Guwahati Railway Station and continue by train to Naharlagun.



BY ROAD

National Highway 52, NH 15, and NH 415 are the national highways that run through Arunachal Pradesh.



2. IDU MISHMI TEXTILES

Name of Geographical Indication: Idu Mishmi Textiles

GI Application Number: 625

Date of Filing: 09/10/2018

Last Renewal Date: NA

Next Renewal Date: 08/10/2028

Number of Authorised Users: 34

Class(es): 25

Type of Goods: Textiles



Applicant Name: Idu Mishmi Cultural and Literary Society (IMCLS)

Applicant Address: Office of the IMCLS, Po/Ps. Roing, District: Lower Dibang Valley, Arunachal Pradesh, India

Location: Idu Mishmi Textiles can be described as the handloom goods woven by Idu Mishmi tribal women living in Dibang Valley, Lower Dibang Valley and parts of Lohit, East Siang and Upper Siang districts of Arunachal Pradesh.

Uniqueness: The main colours used are black (Teei), bright red (shu), and white (Low), while yellow (Meei) and dark green are less prominent. The patterns are inspired by nature. The motifs with small and big diamonds are woven one inside the other, which creates intricate patterns. The common features are rows of opposed triangles meeting at tips and forming lozenges between them. Most combinations of geometrical patterns, like lines, angles, triangles, and rhomboid shapes with continuous sequence, are elaborately placed on cloth for men and women. It's good for cold and warm weather, daily use and special occasion clothes, goods Produced at home, no wastage. They are durable, bright and attractive.

Method of Production: The yarn is extracted from the nettle plant (malu) grown in the wild. The dried plants are made into balls and put in hot water. Ash is added and stirred. Then, it is taken out, washed, dried and used in looms. Different coloured yarns like Red, Green and Black are also made by adding different plant materials while boiling. Akona (a wild variety of Banana leaf) and Eron (solid wax) were used to soften the yarn. Cotton is not grown in the region, and it is imported. Woollen is purchased from barterers. Only a few people know this dye-making art, practised only in interior parts of the Dibang Valley. However, nowadays, yarn of various colours is available in the

market under various brands. Woollen and glittering threads are also purchased and extensively used in all kinds of weaving.

Info Byte: Mishmis are individualistic and go in for great elaboration of pattern. Intricate geometric designs suggest the systematic structure of the social and religious concepts among the tribes. Mishmi's weaving is more elaborate; straightforward lines, stripes and bands are the most common motifs, this effect having been gained by varying their size, colour and arrangement. Diamond designs are brought to the highest degree of elaboration. They are woven on wrap-around, shawls, bags, ties, coats, and other items. Diamonds within diamonds, diamonds plain and decorated, arranged in every possible combination. Crosses of the saltire type are found on Idu bags and sometimes on their coats. Many elderly ladies keep these articles as their valuable possession. "singing while weaving" is practised by almost all the tribal women.

Idu Mishmis are one of the major tribes among 26 tribes identified in Arunachal Pradesh, India. The area inhabited by the Idus is a vast and formidable mountainous terrain extending from the Indo-Tibetan border on the north to near the confluence of the Lohit and Dibang rivers on the south.

The origin of Idu Mishmis has been a timeless wonder due to the lack of documentary evidence. It is probably after the medieval period, as it is impossible to trace the exact period.

The earliest document which describes the patterns and techniques of Idu Mishmis weaving was by Verrier Elwin in 1959. He was Adviser for Tribal Affairs in the North-Eastern Frontier Agency (NEFA) since 1954

Visiting Srinagar [under CII GI Tourism]



BY AIR

Donyi Polo Airport, also known as Hollongi Airport, is a newly constructed airport that serves Itanagar, the capital city of Arunachal Pradesh, India.



BY RAIL

The best way to reach Arunachal Pradesh by rail is to enter Guwahati Railway Station and continue by train to Naharlagun.



BY ROAD

National Highway 13, NH 515, and NH 415 run through Arunachal Pradesh.

3. ARUNACHAL PRADESH MONPA HANDMADE PAPER

Name of Geographical Indication: Arunachal Pradesh Monpa Handmade Paper

GI Application Number: 861

Date of Filing: 29/03/2022

Last Renewal Date: NA

Next Renewal Date: 28/03/2032

Number of Authorised Users: NA

Class(es): 16

Type of Goods: Handi Crafts



Applicant Name: Youth Action for Social Welfare

Applicant Address: Tawang Nehru Market, Tawang, Arunachal Pradesh, India, 790106

Location: This product is produced in Tawang and West Kameng districts of Arunachal Pradesh, India.

Uniqueness: The Monpa tribe is skilled in the art of paper-making, producing high-quality handmade paper that is renowned for its durability and resistance to harsh weather conditions. This industry is vital to the local economy, and the Monpas have historically sold and exported their paper to neighboring districts of West Kameng, Arunachal Pradesh. The Monpas are the only tribe in Arunachal Pradesh that have mastered this art, and their handmade paper is completely organic, eco-friendly, and has a natural colour. In addition to its durability, it is also difficult to tamper with.

Product Details: The Monpa handmade paper is made from the bark of a local tree called Shugu Sheng (also known as Daphnie Paperacia or India Paper Plant). It's not a big tree but sort of a shrub that grows in the region. Harvesting the bark from remote mountains is a labour-intensive job that is done by the expert artisans of Monpa community. The Monpa handmade paper is basically classified into four categories based on their quality and size: Gochema, Tsarsho, Kangyur Parsho and Kyosho. Monpa handmade paper has, length - 24 inch, width - 16 inch, Natural brown colour, and translucent & fibrous texture. With proper refinement, the local handmade paper is also used for making visiting cards, greeting cards, letter pads etc.

Info Byte: The locally manufactured handmade paper by Monpa tribes (Mon-Shug) is widely used in religious ceremonies throughout Buddhist belts and also for printing religious texts called 'Pe-Cha', flags called 'Phann', and as scrolls inside the prayer wheels (Mani) etc.

Visiting Tawang [under CII GI Tourism]



BY AIR

The nearest airport to Tawang is Salonibari Airport in Tezpur, Assam, which is 317 km away.



BY RAIL

The closest major railway station to Tawang is Rangapara Railway Station, located in Tezpur, about 314 km away.



BY ROAD

Tawang is about 327 km from Tezpur and can be reached via National Highway 13. Regular buses and taxis operate on this route, covering the distance in approximately 12 hours.

4. ARUNACHAL PRADESH ADI TEXTILE

Name of Geographical Indication: Arunachal Pradesh
Adi Textile

GI Application Number: 934

Date of Filing: 29/07/2022

Last Renewal Date: NA

Next Renewal Date: 28/07/2032

Number of Authorised Users: NA

Class(es): 24

Type of Goods: Handicraft



Applicant Name: Dite Mopang Welfare Society

Applicant Address: Sille, Pasighat, East Siyang,
Arunachal Pradesh, India, 790 102

Location: The product is manufactured in Changlang, Namsai, Upper Siang, Lohit, Shi Yomi, Lower Dibang Valley, West Siang, Lower Siang, East Siang, Upper Subansiri, and Papum Pare districts of Arunachal Pradesh, India.

Uniqueness: Adi Textile Products from Arunachal Pradesh are famous for their unique patterns and designs that often reflect a person's ethnicity. The weaving technology used in Arunachal Pradesh is location-specific and gender-sensitive. Weaving is an art that is intertwined with culture, history, nature, and livelihood, and it is passed down through generations of women. The designs used in dresses are a reflection of the social and religious systems that have evolved over time. The colors and designs are inspired by everyday life, ancestral history, myths, and legends. The weaving technique is closely linked to the ecosystem, and many of the designs used are inspired by flowers, reflecting the spiritual and religious beliefs of the people towards nature and the cosmic order.

Weaving and related art are considered a significant attribute for Adi women in Arunachal Pradesh. The traditional loom used is the loin loom, and the colors used are organic, prepared largely from plants that grow in the forest. The designs used in dresses are dependent on the cultural variability of the tribal community. Adi textiles and woven fabrics are unique in that the width of the cloth is limited due to the body

structure and the loom used. The width of the cloth is no longer than the length of a weaver's arm.

Product Description: The clothing style of the various tribes is vibrant and offbeat, mostly inspired and dominated by geometric patterns. The Adi tribe, for example, often features zig-zag lines and angular designs. Even floral designs are given a form of pattern in their costumes. Stripes are also a common pattern. The colours, designs, and patterns of the costumes they wear all hold symbolic meaning. The straight lines in the costumes of the Adi tribe symbolize their disciplined lifestyle. The small red squares on sanctum cloth depict the ferment used to make beer. The red colour in shawls represents blood enemies, blue represents the sky, and black represents the night.

Info Byte: The designs used in dresses made by Adi Textile Products in Arunachal Pradesh reflect the social and religious systems from which they originate. The Adi tribe's dress is divided into two parts: the upper dress, called UltaGaluk, which is worn above the waist, and the lower garment, called Gale. Adi weavers use heddles to create patterns that are different from those used to make plain weave. These heddles and accompanying rods can be added at any time during the weaving process. To create patterns that run across the entire textile, supplementary heddles are used. After weaving the cloth up to a suitable distance, the warp's pressure is loosened, and the woven cloth is pulled down towards the cloth beam. This causes the woven cloth to move lower on the loom, and the free portion goes up.

Visiting East Siyang [under CII GI Tourism]



BY AIR

Mohanbari, approximately 150 km from East Siyang via NH 515, is connected to Delhi and Kolkata via Guwahati. On scheduled Days, the Pawan Hans Helicopter Service can take one to Pasighat from Mohanbari.



BY RAIL

The closest rail head to Pasighat (East Siyang) is the Murkong Selek (Jonai) rail head in Assam, which is about 38 km (via NH 515) from Pasighat.



BY ROAD

NH-515 connects Pasighat with the rest of the country, by road. The State Transport Department, Govt. of Arunachal Pradesh, operates daily bus services from Itanagar to Pasighat.

5. ARUNACHAL PRADESH GALO TEXTILE

Name of Geographical Indication: Arunachal Pradesh Galo Textile

GI Application Number: 938

Date of Filing: 10/08/2022

Last Renewal Date: NA

Next Renewal Date: 09/08/2032

Number of Authorised Users: NA

Class(es): 24

Type of Goods: Handicraft



Applicant Name: Galo Welfare Society

Applicant Address: HQ, Itanagar, Arunachal Pradesh, India, 791111

Location: The product is manufactured in Upper Subansiri, West Siang, Lower Siang, Leparada, and Itanagar districts in Arunachal Pradesh, India.

Uniqueness: The historically and traditionally developed patterns in Galo textiles have become symbolic of the tribe's identity. Galo textile products also highlight aesthetic characteristics, particularly in the appreciation of colour and form, which are two important components. Weaving patterns, motifs, and designs of the Galo people are considered the textile legacy of Arunachal Pradesh. The colours black, red, yellow, and white are prominent in Galo textiles. Typically, black serves as the base colour, and designs are developed through the combination of other colours. White reflects purity, cleanliness, and neutrality. Red is considered energizing, and the accumulation of red indicates the accrual of more energy, personifying it in the system of customary interpretation. Yellow represents optimism, enlightenment, and happiness. The simple, straight lines in the clothes of Galo tribes reflect a more disciplined way of life.

The traditional colours used by Galo weavers include green, red, yellow, black, and white. However, the authentic attire colour for Galo women is bright parrot green. Galo tribes use organic and natural colours for dyeing because they are worshippers of Mother Nature and regard nature and its resources as companions or friends.

Product Description: The costumes of the Galo tribes are made of various raw materials like goat hair, human hair, tree barks, etc. The costumes include

skirts, shawls, ceremonial coats, and more. They use floral and striped patterns to add to the beauty of their costumes. The colours, designs, and patterns in their costumes have symbolic meanings. The straight lines in their costumes represent their disciplined lifestyle, while the complex patterns reflect their celebratory nature. The red colour in shawls represents blood enemy, blue represents the sky, and black represents nights.

The Galo skirt is made by weaving a large number of narrow horizontal lines of red, black, and white, set at varying distances from each other or by alternating red bands with groups of black, yellow, and white lines. These single or multiple lines and band motifs are the simplest of all and easiest to weave. They sometimes serve as borders for more complicated designs, and sometimes they form the entire pattern. The rhythm of frequent repetition in these designs resembles the unique craftsmanship of the Galo textiles products weaved by women weavers.

Info Byte: The textile products of the Galo tribes prominently feature the colours red, black, yellow, and white. Black is usually used as the base colour, and other colours are combined to create designs. Black is considered as authoritative and powerful, which evokes strong emotions. It may also signify the darkness of night, the absence of individualism, and emptiness. However, this emptiness is filled with colour, such as white, red, and yellow, which are commonly used in their practices. White symbolizes purity, cleanliness, and neutrality. Red represents energy, and the more red is accumulated, the more energy is personified in their customary interpretation. Yellow symbolizes optimism, enlightenment, and happiness.

Visiting Itanagar [under CII GI Tourism]



BY AIR

Donyi Polo Airport, also known as Hollongi Airport, is a newly constructed airport that serves Itanagar, the capital city of Arunachal Pradesh, India. It is located in Hollongi, which is about 27 kilometres south of the city centre in the Papum Pare district.



BY RAIL

Harmuti and Naharlagun railway stations are the closest to Itanagar, at 34 and 15 km respectively.



BY ROAD

To reach Itanagar, you can take a bus from Banderdewa, North Lakhimpur, Tezpur, or Guwahati.

6. ARUNACHAL PRADESH ADI APONG

Name of Geographical Indication: Arunachal Pradesh
Adi Apong

GI Application Number: 1004

Date of Filing: 26/10/2022

Last Renewal Date: NA

Next Renewal Date: 25/10/2032

Number of Authorised Users: NA

Class(es): 32

Type of Goods: Manufactured Goods



Applicant Name: Adi Bane Ane Kebang

Applicant Address: Pasighat, PO & PS Pasighat, East Siang, Arunachal Pradesh, India, 791102

Location: The product is manufactured in East Siang, West Siang, Siang, Lower Siang, Lower Dibang Valley, Upper Siang, Lohit, and Shi Yomi districts of Arunachal Pradesh, India.

Uniqueness: Apong is a unique product known for its sweet and sour taste and milky liquor. It has various medicinal and therapeutic properties, and is often used in the preparation of starter cake called 'apong'. The Adi community is known for producing Apong beer which has a distinctive taste, texture, aroma, colour and flavour, which depends upon various socio-cultural practices and environmental factors.

One of the essential elements in the beer production process is Apop pitha. It has significant medicinal qualities, which are determined by the medicinal plants used during its production and the sanitary conditions used while making the beer. To make the starter cake, Apop pitha, a variety of medicinal plant leaves are collected and dried on a bamboo mat known as 'opoh'. Fresh leaves can also be used for making the starter cake. The dried leaves are then ground separately using a wooden hand mixer, and then mixed together to form a dough. The dough is then shaped into oval-shaped balls, which are used as starter cake for making the beer.

Product Description: Apong is a traditional alcoholic beverage that is prepared and consumed by the Adi tribe of Arunachal Pradesh. The starter culture used

to make Apong is known as Kshai. To prepare Apong, first, the rice husk is burnt until it turns black in colour. Then boiled rice is spread on a bamboo mat called Peche, and burnt rice husk is mixed with it in a 1:1 ratio. Kshai powder is then mixed with the rice and put in a big container that is covered with locally available oko leaves (*Phrynium pubinerve*) and left for 20 days to ferment. The filtration process involves using a bamboo-made funnel called Perpur and oko leaves are used as filters.

The beverage is rich in proteins, vitamins, amino acids, and several other nutritional components. Phytochemical analysis and ethnobotany of rice beer reveal that the plant parts used to prepare the rice beer have several medicinal values and are also used in traditional healing and in remedies against various diseases by several tribes.

Info Byte: The Adi Apong is a traditional beer that is filtered using a bamboo pole locally called Hiru. The bamboo pole is open on one side and has a small hole on the other side near its closed end. To filter the drink, the closed end of the bamboo pole is inserted vertically into the vessel that contains fermented material. Due to capillary action, the beer enters and collects inside the bamboo cavity. To collect the drink from bamboo, a dried Lngjak fruit (*Luffa acutangula* Roxb) is dipped into it and the drink absorbed is squeezed out into a container for consumption. This method of preparing Apong allows it to be stored for 1-2 weeks, during which time the quality of the drink improves and ripens to make it strong in ethanol contents.

Visiting East Siyang [under CII GI Tourism]



BY AIR

Mohanbari, approximately 150 km from East Siyang via NH 515, is connected to Delhi and Kolkata via Guwahati. On scheduled Days, the Pawan Hans Helicopter Service can take one to Pasighat from Mohanbari.



BY RAIL

The closest rail head to Pasighat (East Siyang) is the Murkong Selek (Jonai) rail head in Assam, which is about 38 km (via NH 515) from Pasighat.



BY ROAD

NH-515 connects Pasighat with the rest of the country, by road. The State Transport Department, Govt. of Arunachal Pradesh, operates daily bus services from Itanagar to Pasighat.

7. ARUNACHAL PRADESH DAO (SWORD)

Name of Geographical Indication: Arunachal Pradesh Dao (Sword)

GI Application Number: 1056

Date of Filing: 08/02/2023

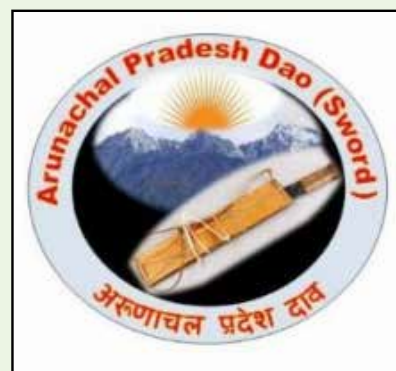
Last Renewal Date: NA

Next Renewal Date: 07/02/2033

Number of Authorised Users: NA

Class(es): 8

Type of Goods: Manufactured Goods



Applicant Name: Arunachal Vikas Ebum Shiksha Sangataan

Applicant Address: Van Vihar, Itanagar, Papum Pare, Arunachal Pradesh, India, 791113

Location: The product is manufactured and used in all districts of the state of Arunachal Pradesh, India.

Uniqueness: The Dao, also known as a sword, is a weapon used by various ethnic tribal groups for defensive purposes. It is used to protect against wild animals and to practice hunting. The primary weapon used for this purpose is the bow, arrow, and Dao. The Dao is also referred to as wetz, and there are three different sizes: wetzpa (largest), welfa (medium), and wetza (smallest). In the tribal community of Arunachal Pradesh, this sword is seen as a symbol of power and courage so it is used for making altar ornaments or jompu. The Dao is an essential tool used for various tasks such as cutting and slicing bamboo, cutting meat, clearing jungles, felling trees, and working with cane and bamboo.

Product Description: In Arunachal Pradesh, there are approximately 100 ethnic groups living, and nearly all of them use daos as their weapon. The dao is about

19.5 inches long with a blade of 15 1/8 inches. The handle is made of wood with a crosspiece of bone.

The dao blade is about 16 inches long, and the handle is made entirely of bone with a ferrule of brass wire. The open scabbard is also brass braided. The blade is marked with different tribes wearing similar Daos. The well-known types of Dao are the Digaro Mishmi Dao, Nyishi Dao, Apatani weapons Daos, Common Dao, Ilyo Dao, Chiri Dao, Ceremonial Dao (sword), Hubyu Dao (Scabbards), Takhe Hubyu Dao (Open-faced scabbards), and Wetz.

Info Byte: The Nyishi tribe is one of the primary inhabitants of Arunachal Pradesh. They carry a short sword called “uriuk” or “chiighee” in Nyishi, as well as a knife known as “Ryukchak,” which are kept in a bamboo sheath. The Nyishi men wear the dao, which is a unique accessory that sets them apart from others. The handle of the sword is decorated with locally found shells, while the bamboo case is coated with the fur of a monkey or a bear. Historical evidence suggests that locally produced daos and knives were used as exchange goods during trading visits to villages of Nyishis and Miris Apatanis.

Visiting Arunachal Pradesh [under CII GI Tourism]



BY AIR

Donyi Polo Airport, also known as Hollongi Airport, is a newly constructed airport that serves Itanagar, the capital city of Arunachal Pradesh, India.



BY RAIL

The best way to reach Arunachal Pradesh by rail is to enter Guwahati Railway Station and continue by train to Naharlagun.



BY ROAD

National Highway 52, NH 515, and NH 415 run through Arunachal Pradesh.

8. ARUNACHAL PRADESH MARUA APO (MARUA MILLET BEVERAGE)

Name of Geographical Indication: Arunachal Pradesh
Marua Apo (Marua Millet Beverage)

GI Application Number: 1069

Date of Filing: 31/03/2023

Last Renewal Date: NA

Next Renewal Date: 30/03/2033

Number of Authorised Users: NA

Class(es): 32

Type of Goods: Manufactured Goods



Applicant Name: All Pei Welfare Association

Applicant Address: Godak, PO & PS: Raga, Kamle,
Arunachal Pradesh, India, 791120

Location: The product is made in all districts of
Arunachal Pradesh, India.

Uniqueness: The Marua Apo is an alcoholic beverage made from millet. It is one of the many types of fermented beverages that have been prepared and consumed by different ethnic groups in Arunachal Pradesh for centuries. The Marua is known for its high protein, iron, zinc, calcium, and crude fat content. The starch, phenol, sugar, moisture, and antioxidants present in the crop group contribute to its diversity. The mixture (comprising of cooked millet and starter culture) is usually held in earthen pots, wooden containers, utensils, or wrapped in teak or banana leaves for fermentation. The end product, Apo, is a clean and milky liquor. Although the Marua Apo is not consumed regularly, it is usually served during important occasions such as customary ceremonies, rituals, and other significant events, and is not restricted to children and women.

Product Description: Marua Apo is a traditional wine beverage made from finger millets. The best-quality Marua Apo has a golden yellow colour, a sweet taste, and emits a sweet alcoholic aroma during saccharification, which indicates the completion of the fermentation process. After fermentation, the mass of finger millet is put into a perforated bamboo basket, and lukewarm water is slowly poured over it at a rate of 1 Litre per hour. The filtrate that is collected as a result is called Marua Apo.

Info Byte: The biochemical analysis of Marua Apo (5-6L/kg) has shown that it contains higher alcohol content (7.6%) and lesser carbohydrate (7.1g/100g) with total reducing sugar (5.2%) and ash content (1.02%). Traditionally prepared Marua Apo had alcohol content of 7.8%/5.5-6.2%, carbohydrate content of 5g/100g/5.5g/100g, and total reducing sugar content of 3.2%/4%. By using simple techniques like pasteurization and clarification, the quality of the product can be improved, and its shelf life can be extended from 1-2 days at room temperature to 3-5 days.

Visiting Tawang [under CII GI Tourism]



BY AIR

Donyi Polo Airport, also known as Hollongi Airport, is a newly constructed airport that serves Itanagar, the capital city of Arunachal Pradesh, India. It is located in Hollongi, which is about 27 kilometres south of the city centre in the Papum Pare district.



BY RAIL

Harmuti and Naharlagun railway stations are the closest to Itanagar, at 34 and 15 km respectively.



BY ROAD

To reach Itanagar, you can take a bus from Banderdewa, North Lakhimpur, Tezpur, or Guwahati.

9. ARUNACHAL PRADESH TAI KHAMTI TEXTILE

Name of Geographical Indication: Arunachal Pradesh Tai Khamti Textile

GI Application Number: 1070

Date of Filing: 31/03/2023

Last Renewal Date: NA

Next Renewal Date: 30/03/2033

Number of Authorised Users: NA

Class(es): 24

Type of Goods: Textiles



Applicant Name: Tai Khamti Heritage and Literature Society

Applicant Address: Namsai, Lohit, Arunachal Pradesh, India, 792102

Location: The product is manufactured in Namsai, Changlang, and Lohit districts of Arunachal Pradesh, India.

Uniqueness: The Tai Khampti culture is deeply rooted in the historical and religious traditions of the Tai people, and it has a profound influence on the way of the royalist society. The Tai Khampti ethnic group wears self-woven cloths. The chiefs occupy the highest positions, followed by the priests, who wield considerable influence over all ranks. The beauty of Tai Khampti dresses is that the chiefs, the priests, the common Khampti tribe, as well as the married and unmarried women, can be recognized by their dresses.

Weavers use complex pattern heddles and often possess several sets of patterns, which can be rolled up and stored when not in use. These patterns are passed down from mother to daughter and transferred between looms. The maker of a patterning system is an experienced weaver, and it is not a skill possessed by all. The beautifully crafted textile of the Tai Khampti tribe has a preference for conventional attires, enriched by brilliant craft works, which command a huge market

in the entire Indian market. The costumes of Khampti men comprise a blue, tight-fitting jacket made of cotton cloth. Women's dresses consist of a half-sleeved blouse (sui pashao), a deep-coloured skirt (sui) made from cotton or silk, and a coloured silk scarf.

Product Description: Tai Khamti textiles are known for their intricate and vibrant designs that incorporate geometric patterns, animal motifs, and traditional symbols. Each fabric holds profound cultural and spiritual significance, with some patterns representing fertility, protection from evil spirits, or blessings of luck and prosperity. Some popular types of Tai Khamti textiles include Pha-Huo (Tai Khamti turban), Suea Hatt Tuo (Half Jacket), Suea Pachai (a type of shirt), and Lang-wat (a green coloured garment).

Info Byte: The Tai Khampti weavers prepare a variety of traditional textile fabrics. Some of the important ones include half-sleeved blouse (sui pashao), deep-coloured skirt (sui) made from cotton or silk, coloured silk scarf, Mekhela, long sleeve shirt (siupasao), long sarong (sinh) made from cotton or silk, coloured silk scarf (phamai), (langwat), Sein (black skirt), Chyn Khenyao (long-sleeved jacket), Sai Sein (red color belt), Fa-Mai (white colour scarf), Langwat (green waistcloth), turban, Lungi, traditional coat made of silk, cotton Chyn (jacket), Phanoi (lungi) of a chequered pattern, bed sheets and traditional bags.

Visiting Lohit [under CII GI Tourism]



BY AIR

Tezu (district HQ of Lohit) has a domestic airport that is connected with Dibrugha, Guwahati and Imphal.



BY RAIL

The nearest railway station is in Tinsukia, which is about 135 Kms from Lohit.



BY ROAD

Arunachal Pradesh State Transport Service (APSTS) connects Lohit with regular bus service from Itanagar, Tinsukia, Longding, Khonsa and Anjaw Districts.

10. ARUNACHAL PRADESH KHAW TAI (KHAMTI RICE)

Name of Geographical Indication: Arunachal Pradesh
Khaw Tai (Khamti Rice)

GI Application Number: 803

Date of Filing: 13/12/2021

Last Renewal Date: NA

Next Renewal Date: before 12/12/2031

Number of Authorised Users: NA

Class(es): 31

Type of Goods: Agricultural



Applicant Name: Namsai Organic Spices and Agricultural Producer Company Limited

Applicant Address: Jaipur, District: Namsai, Lohit - 792103, Arunachal Pradesh, India.

Location: Namsai district is the youngest district of Arunachal Pradesh and is sharing border with Lohit and Changlang to the east; Assam to the west; Lohit and Assam to the North, and the south border adjoins Changlang district. Namsai has a warm and temperate climate. Changlang district is located in the Indian state of Arunachal Pradesh, located south of Lohit district and north of Tirap district.

Uniqueness: Khaw Tai rice is one of the most popular traditional varieties of Namsai region. Strong aroma, bold size, much healthier rice with many medicinal values and much perfect for climatic condition. Khaw Tai rice consists of 80% carbohydrate, T-8% protein, 5% fat and 3% fibre. The Khampti tribe uses completely traditional method of cultivation since very long period. The tools and technique use by them for rice cultivation is innovated and engineered by their forefathers and it is in practice since generation. Nutritionally Khaw Tai of Arunachal Pradesh is comparable to high yielding cultivars with added advantage of significantly higher total dietary fiber and lower phytate content.

Product Features: The rice varieties, grown in Tawang area at an elevation of 3,000 mtrs have the Khaw Tai characters of rice grain, narrow and dark green leaves, thin calm and is thermosensitive. The different varieties of rice are available at different locations of Namsai and Lohit district known as Khaw Tai. The indigenous

rice variety Khaw Tai is cultivated traditional Khamti tribal farmers. Khaw Tai has Aroma- Strong Cented, Taste-Sweet, Color-White, Variety-, Type- Short Grain Bold Rice, Shoot Length Range-1.43 - 1.68 cm, Shoot Fresh weight range-0.18 - 0.22 gm, Shoot Dry weight range-0.06 - 0.10 gm, Root Fresh weight range-0.59 - 0.71 gm, Root Dry weight range-0.10 - 0.17 gm, Germination percentage range-48.00 - 84.35%, Seed Vigour range-1.73 - 3.66, khamti lahi Rice consists-80% carbohydrate, Protein-7-8%, Fat-5%, Fibre-3%.

Info Byte:

The Khaw Tai, mainly resident at the foothills of mid-eastern Arunachal Pradesh, grow Khaw Tai Rice. This Khaw Tai contains a considerable genetic diversity that serves as a source of germplasm for genetic improvements of cultivated rice. In general, diverse landraces traditionally cultivated by tribal farmers around the centers of diversity and domestication of crops are considered as key natural resources.

One of the most popular varieties of rice in Namsai is sticky Khaw Tai. When it is steamed and made into a roll and wrapped in a leaf, it's khaoutoum. A variant of this is the ball-shaped khautek, which is roasted sticky Khaw Tai blended with molasses. But the best of them all is khaupuk. Made of sticky rice and sesame seeds, khaupuk is a staple Khampti snack usually eaten for breakfast.

Khamoti cuisine is also blessed with its share of chutneys. One must try nau khai, I which is made with smoked meat of mithun and ephitsom, which is made with fried, or I barbequed fish and rice.

Visiting Namsai [under CII GI Tourism]



BY AIR

The nearest airport is Mohanbari (Dibrugarh) airport situated in Assam at 123kms from Namsai. Cabs can be availed on arrival from Mohanbari to travel to Namsai.



BY RAIL

The nearest railway station is the 'New Tinsukia Junction' which is situated in Assam and at just 79.7 kms from Namsai. Cabs and buses can be availed from Tinsukia to travel to Namsai.



BY ROAD

Namsai is well connected by road with the neighbouring towns of Assam. Daily day and night bus services are available from Namsai to Tinsukia, Guwahati, Siliguri and Itanagar. Cabs or Taxis can also be availed.

11. ARUNACHAL PRADESH APATANI TEXTILE PRODUCT

Name of Geographical Indication: Arunachal Pradesh Apatani Textile Product

GI Application Number: 808

Date of Filing: 24/12/2021

Last Renewal Date: NA

Next Renewal Date: before 23/12/2031

Number of Authorised Users: NA

Class(es): 24 and 25

Type of Goods: Handicraft



Applicant Name: Zeet Zeero Producer Company Limited

Applicant Address: Nani Jailang, Khoter, Ziro-I Circle, Ziro, Lower Subansiri, Arunachal Pradesh, India, 791 120

Location: The Apatani predominantly reside in the Ziro valley in Arunachal Pradesh, which is one of the oldest settlements in the state. The land there is primarily cool, as Ziro is at a high altitude and geographically marked by rice fields and forests. Lower Subansiri District is located at Latitude - 27.61690 N, & Longitude at 93.83920 E

Uniqueness: The Apatani - Weave comes from Apatani tribe of Arunachal Pradesh. The weaving techniques of this tribe are considerably more advanced than the rest of the tribes of Arunachal Pradesh. The Apatani community in the state weaves their own textiles for various purpose at the time of various occasion including rituals and cultural festivals. Their eponymous cotton weave has nature-inspired geometric designs, with blue, red and yellowish orange being the predominant colours. Dying of clothes or threads is exclusively religious beliefs and it is performed by women and during this period it has been refrain from sexual inter courses and must not eat beef, dog flesh goat's flesh dried fish and other food with strong smell. The Apatani concentrate on simple designs and simple straight lines. The ordinary Apatani cloth gets in effect from a use of broad bands alternating with narrow lines, nearly always horizontal. Apatani people were using different leaves and plant resources for organic dying the cotton yarns in their traditional way.

Product Features:

The dresses of Apatani tribe are very colorful, beautiful, and attractive. Handloom weaving is a folk art of Apatani community. The Apatani priests wear

special shawl on ceremonial occasion. The shawl with extraordinary design is said to have special supernatural power. The use of certain kinds of clothes is often associated to a family's social position and achievements in the fields of hospitality and war. The dresses of Apatani tribe are very colorful, beautiful, and attractive. Handloom weaving is a folk art of Apatani community. The Apatani priests wear special shawl on ceremonial occasion. Colors dominating the weaves are dark-blue, orange, yellow, blue and red. Traditional Dresses for Men are Jig-jiro, Jikhe pulye, Jikatar, Jilang pulye, Jikhe tarii, Abyo. Similarly, Pyamin pulye is for both male and female.

Info Byte:

Zero vally of Arunachal Pradesh delights the senses and inspires the heart. The beauty of Aptani handmade textile objects connects each and every. Through these subtle conversations and exchange of motifs and beautiful handmade design brings people, culture, place, and creativity together.

The Apatani community are using various local developed tools, designs and motifs which replicate the traditional values and living style of Apatani community. The equipment (lobu-lome) is a simple collection of bamboo and wood sticks. Once a warp ls set up and the various pieces placed on it, this framework (chiichin) occupies little space and can be tied to any fixed structure inside or outside the house.

The Apatanis are said to have settled down in Talley valley for some time before shifting base to Ziro. The Ziro valley was initially a swampy wasteland inhabited by prehistoric reptile called buru, the last of which were killed by kind of brass plate (myamya talo) which are being preserved even for this day. The development of valley the present status testifies to sheer hard work and continued human struggle for survival against the infinite might of nature.

Visiting Lakadong [under CII GI Tourism]



BY AIR

Helicopter service is available from Gopinath Bordoloi International Airport, Guwahati to Naharlagun (Itanagar), from there tourists have to avail the roadways to reach Ziro. The booking for air ticket can be done from Guwahati airport itself.



BY RAIL

Rail service is available from New Delhi/ Guwahati to Naharlagun Via Harmutty (Assam). The nearest railway station to Ziro is Naharlagun.



BY ROAD

To reach Ziro, headquarter of Lower Subansiri District by roadways from ISBT Guwahati to ISBT Naharlagun by bus, and also there are direct bus services available from ISBT Guwahati to Ziro (APST and Network Bus Service). From Naharlagun (Itanagar)/ North Lakhimpur to Ziro by shared Tata Sumo services are available daily.

12. ARUNACHAL PRADESH YAK CHURPI

Name of Geographical Indication: Arunachal Pradesh Yak Churpi

GI Application Number: 809

Date of Filing: 28/12/2021

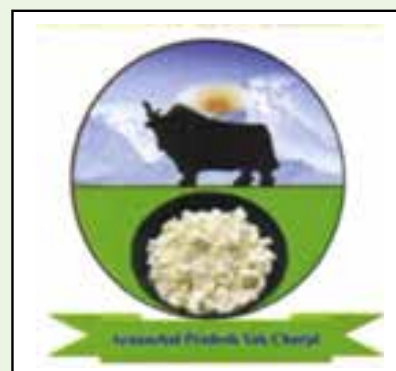
Last Renewal Date: NA

Next Renewal Date: before 27/12/2031

Number of Authorised Users: NA

Class(es): 29

Type of Goods: Food Stuffs



Applicant Name: ICAR - National Research Centre on Yak (ICAR-NRC)

Applicant Address: Dirang-, District: West Kameng - 790101, Arunachal Pradesh, India.

Location: Tawang is a town and the headquarters of Tawang district in the Indian state of Arunachal Pradesh. Tawang is situated 448 km north-west of state capital Itanagar at an elevation of approximately 3,048 metres. West Kameng is a district of Arunachal Pradesh in northeastern India. It accounts for 8.86% of the total area of the state. The name is derived from the Kameng river, a tributary of the Brahmaputra, that flows through the district.

Uniqueness: Yak Churpi is very unique traditional milk product. It is naturally fermented milk products of the Eastern Himalayas and it has high biological importance. Traditional knowledge in the Eastern Himalayas reflects the common linkage of origin and settlement of the ethnic groups in the regions. Yak churpi is also used to cure stomach pain where a small amount is mixed with a beverage made of indigenous barley or finger millet and is given to people suffering from stomach-ache. For Yak Churpi production process Yak milk is churned in a large airtight wooden vessel steered until cheese is formed which is separated using bamboo sieve by slow dripping of water. Then it is sun dried and kept near fire place putting inside Yak Calf s skin. Yak churpi doesn't need artificial preservatives and is completely natural, turning it into a treat for canines is incredibly easy for doing it on a large scale. Churpi once prepared can easily stay edible for 4-5 years if kept in a healthy environment.

Product Features: Churpi can be consumed in a variety of ways - it can be used as an appetizer or in making dumplings and momos. Many add it to other

vegetables, noodles, and soups as an ingredient. It is almost like an essential condiment for Arunachal Pradesh. One unique use of Churpi is as a tasty snack for dogs. Because of the nice combination of sweet and sour, most canines like it. While most cheese is associated with high-fat content, Churpi is rich in protein instead. Fat-rich milk product obtained by a process of milk churning OF 'Yak' in which the casein-rich soft-variety product called Churpi (cottage cheese-like) is produced, and is consumed as curry/soup in meals; and churkam (hard variety of Churpi) is the product of dehydrated Churpi, which is used as masticator as chewing gum in high altitudes. L-actin acid bacteria were predominant with the load of 10⁸ cfu/g in the Himalayan fermented milk products.

Info Byte: The yaks are an important domesticated animal in the Arunachal Pradesh of Eastern Himalayan. Yaks are usually found in the colder regions near the snow-capped mountains of the Himalayas. Yaks are the main livestock of the Himalayan pastoralism. In Arunachal Pradesh, naturally fermented milk product Yak churpi is prepared from yaks' milk.

Unique types of Naturally Fermented Milk Product (NFM), the Yak Churpi have Always been prepared by several tribes in Arunachal Pradesh from the Eastern Himalayas. Although these are minor products, they are of high biological importance. Chhurpi can also be used to prepare churtang / chhurpupu (longer period fermentation). However, in this process, chhurpi, after collection, is packed in an animal skin (calf Skin by Zhorchut tribes; Yak skin by Mongnang) and fermentation is for duration of 6 months to over a year and some would even keep it longer of about 3-20 years. Arunachal Pradesh, the manufacture Churpi are exporting it to other countries like USA, UK where

it is in great demand. Dog treat manufacturers are also increasingly making treats and snacks with this.

In Arunachal Pradesh, chhurpi can be prepared in a variety of ways and is also consumed raw and is

available in markets at the rate of Rs 400/kg. Tastier versions of chhurpi can be prepared as chur chirpen (milk boiled with crab apple), soybean (libi) chhurpi (with soybean), and chhurpi chutney (paste with tomato, Allium spp.).

Visiting West Kameng [under CII GI Tourism]



BY AIR

Indian Airlines, Jet Airways, and Shalimar Airlines fly daily from Delhi to Guwahati. Flights also depart from Kolkata and other parts of the country.



BY RAIL

There is train service up to Guwahati.



BY ROAD

From Guwahati /Tezpur one has to proceed to Bomdila by road which takes about 4 hours from Bhalukpong and 6 hours from Tezpur. So, it is necessary to halt on the way in Bhalukpong in West Kameng District of Arunachal Pradesh. Accommodation facilities like Government rest house, tourist lodge and hotels are available in the way in Bhalukpong, Bomdila & Dirang.

13. ARUNACHAL PRADESH TANGSA TEXTILE PRODUCT

Name of Geographical Indication: Arunachal Pradesh
Tangsa Textile Product

GI Application Number: 810

Date of Filing: 04/01/2022

Last Renewal Date: NA

Next Renewal Date: before 03/01/2032

Number of Authorised Users: NA

Class(es): 24 and 25

Type of Goods: Textiles



Applicant Name: Nongtham Handloom Cluster
Producer Company Limited

Applicant Address: 2nd Floor, UD Building Miao,
Changlang, Arunachal Pradesh, India, 792 122

Location: The Changlang District came into existence on the 14th November, 1987 covering an area of 4,662 Sq. Km. The district is situated in a unique geographical setting bounded in the East and South by Myanmar.

Uniqueness: The artistic patterns of Tangsa weaving are represented by the Handbags of diamond cut designs. handbags of mixed colors and beautiful skirt pieces. Products of the Tangsa women is a multicoloured chequer pattern lungi (Sarong) for men. The Tangsa are fond of designing their woven pieces with geometrical symbols and floral motifs. Pansan Loom is very unique with their related features made in much traditional manner, still using by the community. The Tangsa Textile weaving process is completely handmade and much traditional weave the traditional motifs and pattern which has used in the earlier time. The loom that is traditionally used is the loin loom, and the colours used are organic colours, prepared.

Product Features: The intricate motifs and design the combination of colours, all reflect the social status and ethnic origins of the people. The original dress of Tangsa men consist of woven loin cloth which is called a lenguti (Rai). In earlier days the women wore a very typical a small piece of woven dress which measured 39 inch in length and 12 inch breadth with geometrical pattern such as zig-zag band with internal repetition, rectangular cross hatching chequer and lozenges which was worn around the waist down to the knee bone. This beautiful piece of dress of their own make is called Khosa or Khatsa with a colour combination red- green. black. white & blue. A unique two-piece woven cloth with colour combination of blue, yellow,

red & white measuring 34 inch in length and 8-inch breadth decorated with a rough band of needle work sewn across the breadth. This dress was worn around both the shoulders. But with the march of time all the tribes have changed their costume greatly.

They have experimented their dresses with verities of colour combination but using the same age-old pattern and motif which resulted in a very beautiful eye-catching costume for both men and women.

Info Byte:

The Tangsas are also known for their rich tradition of arts and crafts. The ethnic people use their skills to create different items of utility, such as local mekhel4 hats, coats, etc. Hand weaving using traditional looms is one of the most important forms of craft in the tribe. The local mekhelas of the Tangsas are known for their intricate design, colours and weaving pattern and are very popular among the female populace of the Changlang district among the Tangsa community are various type of traditional dresses which is in practice since generations. The Arts and Crafts of tribe are a hallmark of the consummate skill, expertise, talent and creativity of the tribal craftsmen.

The art of weaving is well known to the Tangsa/Tutsa/ Singpho and Lisu women since the olden days. The entire clothing requirements of a family was woven in every household. Even a young boy or a girl is rarely seen to go completely naked. Men, Women, Young and old completely covered their bodies even in those days. In the early days only few colours were used such as indigo blue, black and purple which was extracted from the wild berries and bark of a tree and dyeing process was done using the cotton they harvested. The Tangsas and Singphos men generally wear woven chequer pattern lungi (Khaithung) of black and green colour, lined with red, yellow and white yarn and shirt (Samtong), bag (Khak), and a turban (Khuphok).

Visiting Changlang [under CII GI Tourism]



BY AIR

Changlang township is 136 km from the nearest Airport at Mohanbari, Dibrugarh, Assam.



BY RAIL

It is 96 km from the nearest long distance Railway station Tinsukia Railway Station, Assam. And 45 km from the nearest Passenger Railway station, Margherita Railway Station, Assam.



BY ROAD

Good motorable road is connected up to Changlang township. It is 140 km from Dibrugarh, 95 km from Tinsukia, 44 km from Margherita and 110 km from Miao.

14. ARUNACHAL PRADESH MONPA TEXTILE PRODUCTS

Name of Geographical Indication: Arunachal Pradesh Monpa Textile Products

GI Application Number: 811

Date of Filing: 05/01/2022

Last Renewal Date: NA

Next Renewal Date: before 04/01/2032

Number of Authorised Users: NA

Class(es): 24 and 25

Type of Goods: Textiles



Applicant Name: Thembang Multi Purpose Cooperative Society Limited

Applicant Address: Thembang (near Inspection Banglow), Post: Dirang, West Kameng, Arunachal Pradesh, India, 790 101

Location: Tawang district was a sub-division of West Kameng district which is situated in the Northwestern part of Arunachal Pradesh. West Kameng is an administrative district of Arunachal Pradesh with its Headquarter at Bomdila. The district derives its name from the river Kameng, a tributary of river Brahmaputra that flows through the district.

Uniqueness: The Monpa tribes are weaving cloth to meet their requirements since time immemorial. The designs and patterns of traditional weaving of Monpa tribes are unique, attractive, exclusive and one of its kinds in the world. Weaving pattern, motif, color combination replicates in costumes of Monpa tribes. The Monpa weaving endowed with attractive and vibrant colors and myriad patterns, characteristic of the tribe culture. It is significant for its embellishments and aesthetic culture. The tools and techniques used by the Monpa tribes for weaving are engineered by themselves and the women weavers of Monpa tribe community are practicing since generations. The crafting and creativity of Monpa weavers goes into the whimsical needle point patterns depicting nature like mountain, birds, elephant, horse, arrow, flowers, cluster of stars etc. could never be replicated by the machines.

Product Features: The basic raw materials used by them in weaving are wool and cotton yarn. Their woven products are mainly woolens, which meet their essential requirement of clothing. The Monpa dyers are applying traditional, natural and organic dyeing ingredients for thread dye and weaving. From ancient times Monpa tribe of the state were engaged in

natural dyeing and have been engaged in extraction, processing and preparation of dyes using barks, leaves, fruits and roots of the plant from the concern geographical area. Both men and women wear round, yak-wool caps with pointed tassels jutting out from all sides, which help to protect the wearer from rain. The men wear a woolen, hip-length cloak or chuba, which is dyed red. This is worn over short loose drawers of the same coarse wool. The cloth to make the Todung with animal motifs on it is called the Semchen Zuk Chola and is more expensive than the pieces with simpler motifs. Horses, yak, the sun, mountains, riders, are some of the motifs that are part of its signature.

Info Byte:

Weaving in Monpa society is almost exclusively done by women. Girls are trained in the art of weaving from a very early age and the art form is handed down from generation to generation.

They weave equally sophisticated and artistic textile bags which are made by combining five colours- red, yellow, white, black and green. Women also weave sleeveless chemise paired with a long jacket. The chemise is tied to the waist by a long and narrow cloth so as to keep it in place properly. The designs of Monpa bag is known as Kartsa design in local dialect. This bag is extensively used by both male and female members of the Monpa tribes. It is woven in loin looms with cotton yarn. Their woven products are mainly woolens, which meet their essential requirement of clothing. They also weave blankets, haversacks, tents etc., from yak hair. Of all the articles woven by the Monpa women, the craft of weaving wooden carpets deserves a special mention. By combining different shades of woolen yarn, they weave carpets with exquisite designs of dragon, snow-lion, birds or flowers on them. Equally sophisticated & artistic, are their textile bags, which are made by combining five colors -red, yellow, white, black and green.

Visiting West Kameng [under CII GI Tourism]



BY AIR

Upto Guwahati, there is daily flight of Indian Airline, Jet Airways and Shahara Airlines from Delhi. There are also flights from Kolkata and other parts of the country.



BY RAIL

there is train service including up to Guwahati.



BY ROAD

From Guwahati /Tezpur one has to proceed to Bomdila by road which takes about 4 hours from Bhalukpong and 6 hours from Tezpur. So, it is necessary to halt on the way in Bhalukpong in West Kameng District of Arunachal Pradesh. Accommodation facilities like Government rest house, tourist lodge and hotels are available in the way in Bhalukpong, Bomdila & Dirang.

15. ARUNACHAL PRADESH HANDMADE CARPET

Name of Geographical Indication: Arunachal Pradesh Handmade Carpet

GI Application Number: 848

Date of Filing: 07/03/2022

Last Renewal Date: NA

Next Renewal Date: before 06/03/2032

Number of Authorised Users: NA

Class(es): 27

Type of Goods: Handi Crafts



Applicant Name: Choephelling Tibetan Service Cooperative Society Limited

Applicant Address: Choephelling Tibetan Settlement, Post: Miao, District: Changlang, Arunachal Pradesh, India, 792 122

Location: Manufacturing of Arunachal Pradesh carpet is done in whole of Arunachal Pradesh, but predominantly in the following four districts of Arunachal Pradesh. Tawang, West Kameng, Changlang and Bomdila.

Uniqueness: One of the beauty and most significant secrets of Arunachal Pradesh history is the origin of the essential knotting technique that is used to create handmade carpets. In Arunachal Pradesh Carpet Weavers utilize the Traditional knot; where rugs are woven by wrapping in continues length of yarn over a rod laid across the warps stretched on the loom. When the rod will be wrapped for its entire length, a knife is slid along the rod, cutting the wrapped yarn into two rows of pile tuft. One of the uniqueness of carpet making is the development of carpet knot. Knots were developed independently in this geographical area. No other cultures are known to use the knots. The texture of carpets differs from the quality and nature of the material. Carpets are made in both double and single knotting system in Arunachal Pradesh. The colors are organic and made from local plant in a traditional method. The tools, techniques and designs are traditionally developed as per the need of the tribal of the geographical area.

Product Features: Arunachal Pradesh carpet has many salient features which makes it one of the best handicrafts of the country. This carpet has great demand in local, national and international market due to its motifs, color combination, pattern, designs and durability. The manufactures Arunachal Pradesh carpet have variety of designs expressed through different motifs through weaved carpets according to

use and status of the user in the society. The carpets of Arunachal portray the opulent nature and biodiversity of the region in their colour combinations and designs, such as the variety in flower motifs. Some of their colors used in weaving and their making process are- Yellow is extracted from the dried bark of a plant locally called Tagapapa. The small pieces of the bark are boiled in a pan and the wool is immersed into it. Dark red is taken from the Marchu plant. The wool is immersed in boiling water with dried small pieces of the plant along with a small quantity of Surka a yellowish soil, to get the distinct colour. Light reddish extracted from the powder of the seeds of Gyachu / Sungkan plant. The weavers boil the powder with the wool to get the right hue. Red is obtained from Lani, a creeper. Small pieces of the dried creeper are mixed with Surka and are boiled to yield the colour. Black is extracted by boiling Pachang, an herb, and also mixed with little quantity of Surka. These altogether create a unique component of the Arunachali carpet craft.

Info Byte:

Carpet weaving in Arunachal is mostly seen in the regions same as that of the painting making. The carpets of the state have been acclaimed to be of National & International repute, which definitely adds a feather in the cap of Arunachal. Apart from carpets, wall hanging, cushion pad, telephone pad, floor covering, etc are also handmade in the state. Arunachal Pradesh has a rich tradition of Handicrafts and Carpet Weaving. The products reflect the rich and varied culture of the tribes inhabiting this enchanting State and the products featured are representative of the wide range of Handicrafts produced in the State.

They have three major categories of carpets –Khatan, Thrisu-tan, Maksu-maktan. All these signify that the designs in Arunachali carpets not only portray their beliefs, ethos and ethics but also indicate their utility and that of their users.

Visiting Changlang [under CII GI Tourism]



BY AIR

Changlang township is 136 km from the nearest Airport at Mohanbari, Dibrugarh, Assam.



BY RAIL

It is 96 km from the nearest long distance Railway station Tinsukia Railway Station, Assam. And 45 km from the nearest Passenger Railway station, Margherita Railway Station, Assam.



BY ROAD

Good motorable road is connected up to Changlang township. It is 140 km from Dibrugarh, 95 km from Tinsukia, 44 km from Margherita and 110 km from Miao.

16. ARUNACHAL PRADESH WANCHO WOODEN CRAFT

Name of Geographical Indication: Arunachal Pradesh
Wancho Wooden Craft

GI Application Number: 849

Date of Filing: 08/03/2022

Last Renewal Date: NA

Next Renewal Date: before 07/03/2032

Number of Authorised Users: NA

Class(es): 20

Type of Goods: Handi Crafts



Applicant Name: Directorate, Department of Textile & Handicrafts, Government of Arunachal Pradesh

Applicant Address: Bank Tinali, Opposite Police Station, Itanagar, Papum Pare district, Arunachal Pradesh, India, 791111

Location: The traditional wood carving art has been found to be practiced among the few tribes of Arunachal Pradesh. Wancho wood craft is a traditional practice of Wancho tribe of Tirap, Longding and Changlong districts of Arunachal Pradesh.

Uniqueness: The Wancho wood craft is very unique so for its processing is concerned. The whole craft is architected on a single log/piece of wood. 12 plants species commonly used in traditional wood carving systems of Wancho of Tirap, Longding and Changlong district. The Wancho's traditional wood carving systems use at least 12 plant species and these tree species are mostly found in their locally owned forest in wild condition. The Pongmu tree has soft wood, with high degree of elasticity that enable easy crafting and molding with sharp knife without much effort. The tissue of Pongmu tree is soft and slight oily, which prevent the wood from microbes and termites. Even after exposed in hot sunlight, Pongmu tree never cracks. This special strength and elasticity enable local woodcarvers to give fine and smooth finishing of the products, without any roughness with dazzling earth colour.

Product Features: One of the important features of the Wancho wood carving is its frontality and they are invariably free standing and exceptionally attractive. The central motif in wood-carving is a human head and full body with their traditional dress, headgear and weapon. Other specimens of wood-carvings are dolls, plates, tobacco pipes, statuettes and forms, such as the frog, tiger and other animals. These products are mainly carved for household purpose or as items of furniture, and they have ceremonial values as well.

Info Byte:

Wancho's traditionally practitioners of indigenous belief system associated with head hunting. Their wood carving is not only famous for its religious importance but also for its aesthetics value. Traditional woodcarving activity found among the Wancho of Tirap, Longding and Changlong is mainly perceived as symbolization of their past cruel existence. One of the important features of the Wancho wood carving is its frontality and they are invariably free standing and exceptionally attractive. Most of their sculptures are in human and animal forms. These sculpted human figurines are believed to protect against the evil effects. These wooden sculptures are only carved by men and detailing of the head is more elaborate than rest of the body. These sculpted carvings are meant to protect the male dormitory from the unseen evil effects and motifs especially tigers, horns, human heads which are believed to be signs of manhood. Wood carving is also done as symbolic decorations of funerary images erected for warriors and important persons. These erections of effigies of the dead were quite common among the Wanchos.

Visiting Itanagar [under CII GI Tourism]



BY AIR

Donyi Polo Airport, Itanagar (also known as Hollongi Airport). It has been constructed at Hollongi, situated at a distance of about 27 kilometres south from the city centre, in the Papum Pare district. Airport receives regional Indigo flight from Kolkata. Lilabari airport in North Lakhimpur is the Second nearest airport.



BY RAIL

Harmuti railway station in Assam and Naharlagun railway station in Arunachal Pradesh are the closest railway to reach Itanagar, each at a distance of 34 kilometres and 15 kilometres respectively. Naharlagun railway station being a new addition to Indian railway has two rails running to and from like New Delhi – Naharlagun AC SF Express and Naharlagun – Guwahati Inter City Express.



BY ROAD

You can reach Itanagar via bus from Banderdewa, North Lakhimpur, Tezpur and Guwahati.

17. ARUNACHAL PRADESH NYISHI TEXTILE PRODUCTS

Name of Geographical Indication: Arunachal Pradesh Nyishi Textile Products

GI Application Number: 854

Date of Filing: 15/03/2022

Last Renewal Date: NA

Next Renewal Date: before 14/03/2032

Number of Authorised Users: NA

Class(es): 24

Type of Goods: Handi Crafts



Applicant Name: All East Kameng Weavers & Artisans Cooperative Society Limited

Applicant Address: Type II Colony, P.O. /P.S. Seppa, East Kameng, Arunachal Pradesh, India, 790102

Location: Nyishi community is the largest ethnic group in Arunachal Pradesh in north-eastern India. Nyishi Textile of Arunachal Pradesh is very unique handloom product of Arunachal Pradesh. Nyishi community are spread across eight districts of Arunachal Pradesh, as such KraDaadi, Kurung Kumey, East Kameng, West Kameng, Papum Pare, parts of Lower Subansiri, Kamle and Pakke Kesang district. The most populous being the Akang and Leil community of Papum Pare districts.

Uniqueness: Nyishi Textile of Arunachal Pradesh is known for uniqueness, color combination, variety and varieties of traditional motifs with strong presence of women weaver of Nyishi tribe. The clothing of the men consists of two types of sleeveless shirts (letum) and with black and white stripe (pomo) made from thick cotton cloth, lined casually with blue and red together with a layer of cotton or wool attached around the throat and shoulders. Strings made of beads in changeable sizes and colours are also worn, mainly for decoration purposes and to show the wearer's status.

Product Features: Traditional handloom is an old practice of Nyishi tribes of Arunachal Pradesh and has been used since time immemorial. Traditionally, loin loom is used for weaving for many centuries by Nyishi tribe. The Nyishi women generally wear a sleeveless cloak of lined or plain cloth; its upper part tucked tightly over the breast and contained the body from the armpits to the center of the calves. A ribbon is tied at the waist. Gale with multiple motifs such as Muko-

khum, Luch, Putu, Dumping, Juhu etc. In Jekum gale four motifs are used namely MukoKhum, Luch, Putu and Pomo. The price of gale varied from Rs. 1000 to 60,000 in local market and its price mostly depends on various factors such as type of raw material, number of motifs and type of loom. Among all gale, Jekum gale is found to be most expensive with market prices from Rs. 8000 to 60,000. The gale is weaved from loin loom using eri silk and takes 20 to 25 days to complete.

Info Byte:

The Nyishi are expert in handicrafts like, skin works, weaving, cane and bamboo worked pottery, blacksmith, wood curving and carpentry, basketry and mat weaving. Some of the products are like Eggi chumnam (weaving of clothes), Appiya (small bag for lady), leehee (ankle strap for lady), lurum (knee strap for men). Weaving is special importance to the Nyishi tribe of Arunachal Pradesh. Through weaving they meet their essential requirements of cloth items of dress, bag etc. Their looms are small, simple and portable, generally a single heddle tension on loin-loom, which can be easily operated. Loin loom and throw shuttle loom are an integral part of culture. Natural and organic dye is the priority of the Nyishi tribes within "Arunachal Pradesh Nyishi Textile Products". The use of Batik on cotton yarn is popular where in Laccifer lacca, Acacia catechu, Terminalia chebula, Rubia cordifolia etc. are used for painting on handloom product. The dresses that had been designed using different motifs and designs of Nyishi are beautiful and comfortable to wear. Nyishi used different types of dresses and ornaments, some of them are manufacture locally and some from other society and market.

Visiting East Kameng [under CII GI Tourism]



BY AIR

The nearest airports are at Tezpur and Guwahati (Gopinath Bordoloi International Airport) in Assam. Helicopter (Pawan Hans) flights are available from Tezpur and Naharlagun. One can travel by Indian Airlines and Sahara Flights up to Tezpur from where one can travel through land route.



BY RAIL

Nearest railway station Guwahati.



BY ROAD

Visitors can reach Seppa by bus, private vehicle and taxis from both Itanagar and Tezpur, Assam. From Itanagar there are two (2) routes to reach Seppa: one through Bhalukpong(430km) and one through Sagali (around 210km). Though it is longer the first one is better to travel than the latter one. The latter one is almost impossible to travel in rainy season due to land slides. From Tezpur, the distance is 220 kms.

18. ARUNACHAL PRADESH ADI KEKIR (GINGER)

Name of Geographical Indication: Arunachal Pradesh
Adi Kekir (Ginger)

GI Application Number: 855

Date of Filing: 15/03/2022

Last Renewal Date: NA

Next Renewal Date: before 14/03/2032

Number of Authorised Users: NA

Class(es): 31

Type of Goods: Agriculture



Applicant Name: Lower Dibang Valley Organic Ginger Producer Company Limited

Applicant Address: Kehra - H Aati, P/o Roing, District: Lower Dibang Valley, Arunachal Pradesh, India, 792110

Location: Kekir/ Ginger being one of the most important spice crops in the state, grown in district like Lower Dibang Valley, Lohit, East Siang, West Siang, Changlang and rest of the other part of the Arunachal Pradesh state. Traditional cultivators of Kekir/ Ginger are very popular in the Adi tribes since generations

Uniqueness: Kekir/ Ginger is generally sold as raw Kekir/ Ginger in local markets of Arunachal Pradesh but there are several other products of Kekir/ Ginger like dry Kekir/ Ginger, Kekir/ Ginger powder, Kekir/ Ginger oil, and oleoresin. Kekir/ Ginger spice is the dried underground stem of an herbaceous tropical plant. It is basically 30-50 cm tall. Kekir oil is considered to be the main bioactive compound present in the Kekir, and it is responsible for its medicinal properties, the spice is used for treatment of nausea and other sicknesses.

Product Features: Kekir/ Ginger are an important perennial herb and it is cultivated in the state of Arunachal Pradesh since centuries by Adi tribes. Kekir's irresistible fragrance is due to an essential oil in its composition that has been coveted and extracted by perfume makers since ancient times. In the Arunachal

Pradesh, cultivation of organic Kekir by Adi tribes is a much excellent practice in Lower Dibang, Siang, Upper Siang and Changlong district, particularly in the Lower Dibang, farmers keep Kekir/ Ginger unharvested for 2 years period for better maturity and the weight of Kekir also increases (one bunch of Kekir/ Ginger may weigh 250–350 gm after 2 – 3 years). During the dry season the weight of Kekir/ Ginger is slightly less, but when harvested during off-season (April–May) with a small shower of rain, the weight increases. The average yield of fresh Kekir/ Ginger varies from 20t/ha to 30 t/ha.

Info Byte:

Kekir/Ginger known as an essence and a spice, it is known to be one of the oldest remedies in herbal and aromatic traditional treatments in Arunachal Pradesh. In India, it has been used for over thousand years for curing many diseases and infections. The species found in Dibang Valley. It is a tropical species native to belonging to the family *Amomum riwathii* (Zingiberaceae). It is being cultivated in Arunachal Pradesh state of India both as a fresh vegetable and as a dried spice since time immemorial. Kekir/ Ginger – Kekir / Ginger are grown at the foothill districts of Arunachal Pradesh. Kekir/ Ginger favours lush, moist, tropical soils for cultivation. It belongs to the family Zingiberaceae, in the order Zingiberales of monocotyledons, which is composed of 50 genera and around 1500 species of perennial tropical herbs.

Visiting Lower Dibang [under CII GI Tourism]



BY AIR

Tezu – Tezu (Lohit) airport is situated at 61 kms (1 hr) from Roing. Pasighat – Pasighat (East Siang) airport is situated at 94.7 kms (1 hr 48 min) from Roing. Mohanbari- Mohanbari (Dibrugarh) airport is situated at 143 kms(3 hr 14 min) from Roing. Cabs can be availed on arrival. Chopper service from Nahalagun-Pasighat-Mohanbari-Roing.



BY RAIL

Nearest railway station is the 'New Tinsukia Junction' is just 102 kms(2hr 25min) from Roing. Busses and cabs ply from Tinsukia to Roing the whole day.



BY ROAD

Roing is well connected with the nearest neighbouring towns of Arunachal Pradesh as well as Assam. Daily day and night bus services are available from Roing to Tinsukia, Guwahati, Siliguri and Itanagar. Taxi can be hired for sightseeing and travelling to nearest towns like Tezu, Dambuk, Anini, Pasighat etc.

19. ARUNACHAL PRADESH ANGNYAT MILLET

Name of Geographical Indication: Arunachal Pradesh Angnyat Millet

GI Application Number: 1068

Date of Filing: 31/03/2023

Last Renewal Date: NA

Next Renewal Date: before 30/03/2033

Number of Authorised Users: NA

Class: 31

Type of Goods: Agriculture



Applicant Name: Donyi Polo Welfare Society

Applicant Address: Engo – Takar Dere building DPWS Gangging, Pasighat, East Siang, Arunachal Pradesh, India, 791 102

Location: Angnyat is one of the important and major cereals produced in the state of Arunachal Pradesh. Arunachal Pradesh has four sub agro- climatic zones and four distinct agro-climatic zones and five river valleys: the Kameng, the Subansiri, the Siang, the Lohit and the Tirap. In Siang and other part of Arunachal Pradesh are the places where this crop is regularly produced.

Uniqueness: The fiber contained in Angnyat decrease fat and cholesterol in human body. Angnyat seeds are high in protein and fat content but low in mineral content. Cooked seeds give pleasant mild flavor, thus can be used in soups. The Angnyat can also be used to make bread or any other product when grounded into the flour. The Angnyat minced kernels are also used to make sweet dishes by frying or coating with sugar. Angnyat millet (Job's tears) can also be eaten like a peanut by removing its coat with hand. Angnyat hard seed coat makes the process of extraction difficult, but the potential of this grain is very useful as it has higher protein to carbohydrate ratio. Parched seeds of Angnyat are used to make tea and roasted seeds are used to make coffee, while beers and wines are made from fermented/pounded grains by the Arunachal tribal communities. Protein content in Angnyat was found to be comparable to that of wheat and hulled grains Usage of Angnyat has an advantage over other cereals as it can be consumed directly without processing. Baked products like biscuits were appreciated by consumers made from Job's tears.

Product Features: Angnyat Millet known as *Coixlacryma-jobi* L. and commonly known as Job's

tears is an important crop of the Arunachal Pradesh. The Angnyat grains are used in different forms in the state. This Angnyat grain is considered a nutritious health cereal and Angnyat kernels are consumed in the form of porridge and roasted kernels as snacks. Angnyat is full of higher protein, iron, zinc, calcium and crude fat content among its crop group. The starch, phenol, sugar, moisture and antioxidants of Adlay Millet contributed more for diversity. Angnyat/ Adlay Millet or Job's tear is identified as superior germ plasma accessions. Angnyat is a tall (3– 6 ft in height), erect, diploid, annual plant with broad leaves. This is a minor cereal belonging to family Gramineae / Poaceae. The plant is monoecious with terminal loose spike which bears large, shining, pear shaped fruits showing fanciful resemblance to tears. The fruits contain a whitish or light brownish grain similar to rice. Angnyat is considered to be a good substitute for rice.

Info Byte: Angnyat is an annual grass crop that grows in Arunachal Pradesh where it is considered a health food. The root and seed of the plant are sometimes used as medicine. Angnyat Millet are an annual grass crop that grows in Asian countries including all states of India. It is considered a health food. The root and seed of the plant are sometimes used as medicine. Angnyat herb is added to medicinal formulas to regulate fluid retention and counteract inflammation. People use Angnyat Millet for conditions such as Hay fever, high cholesterol, cancer, infections of the airways, and many others, but there is no good scientific evidence to support these uses. A light beer is made from Angnyat by the local people. The fruits are used in medicine either as tincture or as decoction for catarrhal infection of the air passage and inflammation of the urinary passage.

Visiting East Siang [under CII GI Tourism]



BY AIR

The nearest airport is located at Mohanbari near Dibrugarh which is located at a distance of 120 kms away from Siang District Headquarters. Helicopter service is also available from Itanagar.



BY RAIL

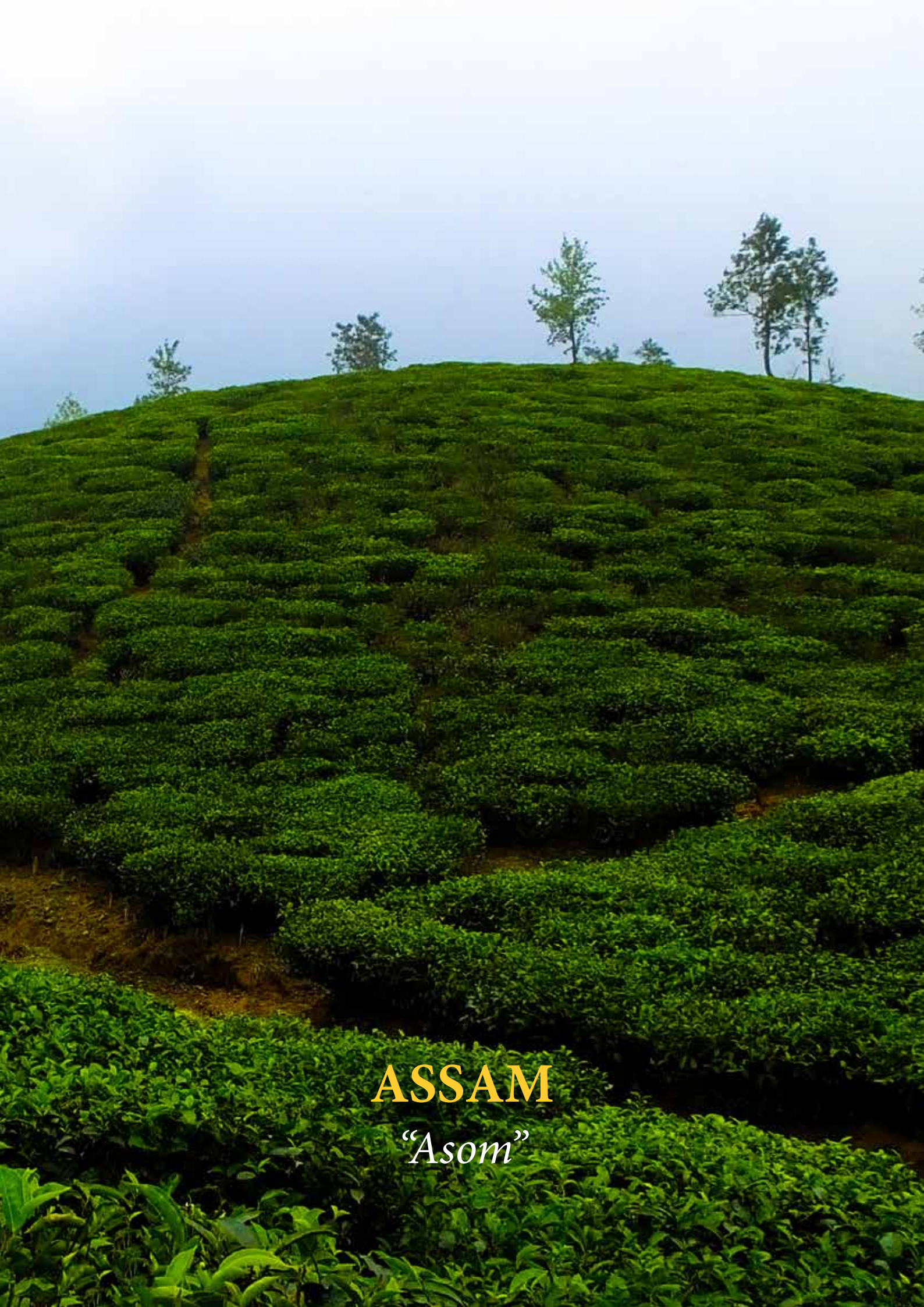
The nearest rail station from Pangin is Murkeongselek, East Siang, Ruksin situated at a distance of around 53 kms from Siang district headquarters.



BY ROAD

Tata Sumo service is available to Pangin from the town of Pasighat, Arunachal Pradesh. Pangin is well connected by bus service from Itanagar.





ASSAM

“Asom”

1. MUGA SILK OF ASSAM

Name of Geographical Indication: Muga Silk of Assam

GI Application Number: 55 and 384

Date of Filing: 20/07/2006 (for application no. 55);
19/06/2012 (for application no. 384)

Last Renewal Date: 02/05/2016 (for application no. 55);
renewal pending as on 18/06/2022 (for application no. 384)

Next Renewal Date: before 19/07/2026 (for application no. 55); NA (for application no. 384)

Number of Authorised Users: 504

Classes: 23, 24, 25, 27, 31

Type of Goods: Handicraft (Raw silk yarn, textile and textile goods, including sarees, readymade garments, etc.)



Applicant Name: Patent Information Center

Applicant Address: Patent Information Center, Assam Science Technology and Environment Council (ASTEC), 3rd Floor, City Cooperative Building, U.N.B. Road, Silpukhuri, Guwahati - 781003, Assam, Guwahati, Assam, INDIA, 781003

Location: Muga, the golden-yellow silk produced by *Antheraea assama*, is found only in the Brahmaputra Valley of India, Assam.

Uniqueness: "Muga" is a purely Assamese word representing a particular colour like Golden Yellow or Brown. As this Silk is Golden Yellow, it was named "Muga Silk". Muga is popular for its natural colour of spun gold, glossy texture and durability. The gold colour and shine of a muga textile increases with every wash, in sharp contrast to the natural law of decay of shine in fabrics with time. Muga possesses the highest tensile strength among all natural textile fibres and is comfortable to wear in summer and winter. Muga is also believed to have medicinal properties and is used as a skin whitener.

Conditions for Muga Silk: Muga silk food plants can be grown successfully in flat or slightly sloppy, fertile, porous, loamy, sandy loam or clay loam soils. Areas with an atmospheric temperature of 20 – 30 degrees Celsius, 50 mm rainfall once a fortnight, and a sunshine hour of 9 to 13 hours a day are ideal for good growth of muga food plants. The muga worm is fed on the leaves of food plants, particularly on som (*Machilus odoratissima*) and soalu (*Tetranthera*

monopetala). A som or soalu tree is considered fit for rearing silkworms only after it attains the age of four years. The bulk of the cocoons come from the autumn crop, which is considered more prolific than other crops.

Info Byte: Silk is a protein fibre silkworms produce for spinning cocoons. The purpose of the cocoon is to provide a protective casing to the silkworm during the most critical period of its life, i.e. the pupal stage. Two proteins form the silk fibre, i.e. "fibroin", which constitutes the core of the fibre and "Sericin", a waxy substance that encases the fibroin. The silkworm synthesises these proteins from the leaf it feeds on during its larval period.

Three types of silkworms are found in Assam, particularly mulberry, eri and muga silk. The muga silk has a golden-yellow colour. Muga possesses the highest tensile strength among all the natural textile fibres. Muga cloth has an 85.8% absorption capacity of ultraviolet rays of sunlight. Muga Silk Mekhela-Chadar is a traditional dress for Assamese women. All three varieties of silks- Pat silk, Eri silk and Muga silk were especially associated with Assam and Assamese culture and tradition. Pat (Pattaja) and Endi (Erenda) no doubt originated from Sanskrit, but Muga seems to be characteristically and linguistically an Assamese name. The name was said to be derived from the amber colour of the silk. The first official records of Muga worm and Muga silk culture appeared in 1662. The culture of silkworms could be traced from the notes of the great writer Shihabuddin Tallish.

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BY AIR

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BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.

2. ASSAM (ORTHODOX) LOGO

Name of Geographical Indication: Assam (Orthodox) Logo

GI Application Numbers: 115 and 118

Date of Filing: 19/11/2007 (for application no. 115);
22/11/2007 (for application no. 118)

Last Renewal Date: 21/03/2017 (for application no. 115);
21/03/2017 (for application no. 118)

Next Renewal Date: 18/11/2027 (for application no. 115);
21/11/2027 (for application no. 118)

Number of Authorised Users: 4

Class: 30

Type of Goods: Agriculture



Applicant Address: Tea Board, 14, B.T.M. Sarani (Brabourne Road), P.O. Box No.2172, Kolkata - 700 001, India, Kolkata, West Bengal, INDIA, 700001

Location: The state of Assam is situated in the northeastern part of India. It is bounded to the north by the Kingdom of Bhutan and the state of Arunachal Pradesh; to the east by the states of Nagaland and Manipur; to the south by the states of Mizoram and Tripura; and to the west by the states of Meghalaya, West Bengal and Bangladesh.

Uniqueness: ASSAM (Orthodox) tea is famous in the world tea market for the inherent qualities of flavoury compounds attributable to the geographical location, climate and skills of plucking.

Agricultural conditions: The unique characteristics of “ASSAM (Orthodox)” teas are exhibited mainly during the second flush period, generally from the 1st week of May to the end of June every year. The total of Anthocyanin, Flavone Glycosides, and Chlorophyll and Carotenoids is quite high in the Assam Orthodox Teas. A pleasant sub-alpine climate prevails in the hills. The plains, however, experience a tropical humid climate, especially during the rainy season, making them suitable for tea cultivation. These climatic conditions prevalent in the state of Assam influence the biosynthesis of the pigment chlorophyll and carotenoids together with anthocyanin and flavanol glycosides to reflect the quality of the ASSAM (Orthodox)” teas.

Human Skill: ASSAM (Orthodox) teas, manufactured through the Withering, Rolling, Fermentation, and Drying Processes, rely on selective plucking of green leaves, which is manually done. The fineness of the green leaf results in the high quality of the green leaf for the manufacture of “ASSAM (Orthodox)” tea. This quality and fineness are achieved through human/ manual skills, and this expert plucking is an integral part of the special character that “ASSAM (Orthodox)” teas have come to acquire in terms of globally recognised attributes. These human skills have been transmitted from generation to generation of pluckers whose families reside in the Assam Valley’s tea estates. It is noteworthy to mention here that the influx of labourers for the tea gardens from outside Assam is practically negligible.

Info Byte: The botanical name of the Assam tea plant is “*Camellia sinensis assamica*”. This plant is a hardy, multi-stemmed, low-growing evergreen shrub which, if allowed, can grow up to 10-15 meters in height and possess a robust branch system. In typical plants, the leaves are thin and glossy with more or less acuminate apex and distinct marginal veins. It takes 4 to 6 years to mature and is known to have an economic life of well over 100 years with good care. A fine high grown “ASSAM (Orthodox) tea contains mostly well-twisted leaves and is abundant in tips. It has a typical malty flavour and bright liquor.

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BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

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3. ASSAM KARBI ANGLONG GINGER

Name of Geographical Indication: Assam Karbi Anglong Ginger

GI Application Number: 435

Date of Filing: 29/08/2013

Last Renewal Date: 03/01/2023

Next Renewal Date: 28/08/2033

Number of Authorised Users: 67

Class: 30

Type of Goods: Agriculture - Spices (Ginger)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: 9 Rajbari Path, Ganeshguri, GS Road, Guwahati, Guwahati, Assam, INDIA, 781005

Location: It is considered that the Karbi Anglong Ginger has existed since the Karbi Anglong District (1951) was formed. It is grown in “Singhasan Hills”, khonbamon. The climatic conditions and soil in Singhasan Hills are suitable for growing Karbi Anglong Ginger.

Uniqueness: Growers produce mainly two varieties of ginger-Nadia, with high fibre and Aizol, with less or no fibre. Aizol is more in demand and has negotiating value in the domestic and international markets.

Agricultural conditions: The agro-climatic conditions of northeast India, characterised by warm and humid summers with abundant rainfall and cool winters, are favourable for ginger cultivation.

Info Byte: Karbi Anglong produces the best organic ginger in the world.

Moderate rainfall at sowing time till the rhizomes sprout, followed by fairly heavy and well-distributed showers during the growing period and dry weather about one month before harvesting, are optimum requirements for successful cultivation. Farmers of

the northeastern region generally prefer to grow the ginger crop in moderate to high altitudes, where shifting cultivation or jhum has been carried out.

A rich soil with good drainage and aeration is ideal for ginger cultivation. Ginger grows well in sandy or clayey loam, red loam and lateritic loam soils. Effective drainage is necessary for the prevention of disease. Ginger should not be grown on the same site, year after year.

Traditional varieties are more pungent and, hence, have a better market than other varieties. Varieties called “Rio de Janeiro” and “Nadla” are popular among growers. Besides these, most of the states have their own local or traditional varieties.

Among all spices, ginger is the main cash crop supporting the livelihood and improving the economic level of many ginger growers in the northeastern region.

The freshly harvested ginger is consumed as green ginger in the northeastern states. Dried ginger or ginger powder is used to manufacture ginger brandy, wine and beer in many Western countries. Ginger oil is primarily used as a flavouring agent in confectionery and soft drinks. The ginger is also used for several medicinal purposes.

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4. TEZPUR LITCHI

Name of Geographical Indication: Tezpur Litchi

GI Application Number: 438

Date of Filing: 29/08/2013

Last Renewal Date: NA

Next Renewal Date: before 28/08/2023

Number of Authorised Users: 61

Class: 31

Type of Goods: Agriculture (Fruit-Litchi)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Limited (NERAMAC)

Applicant Address: No. 9 Rajbari Path, Ganeshguri, G S Road, Guwahati - 781 005, Assam, India

Location: Tezpur is a special type of litchi grown in “LICHU PUKHURI”, situated in the heart of Tezpur town and Village POROWA, just 3 km from Tezpur town.

Uniqueness: The Tezpur Litchi variety produced in Assam is not just distinctly special in comparison with other varieties grown elsewhere in India but also significantly different in quality from the same variety grown in other adjacent states of the Northeast. It is the most popular and excellent cultivar of Assam for fresh consumption.

The Tezpur Litchi varieties have special sizes, shapes, attractive colours, mouthwatering flavours, and delicious tastes. Tezpur Litchi is characterised by its pleasant flavour, juicy pulp (aril) with an attractive red colour and small seed with tight pulp.

Agro-Climatic conditions: The “Lichu Pukhuri”, formerly known as “Paltan Pukhuri”, covers about five bighas, including the water area. It has a special micro agro-climatic condition on account of which the litchi bears its special quality. The litchi can grow in various soil types, particularly in fairly deep, well-drained loam rich in organic matter. In litchi-growing tracts of India, the maximum temperature during flowering varies from 21 degrees in February to about 38 degrees

Celsius in June. Humidity is another important factor for the successful cultivation of litchi. Although it can be grown in regions up to 800 m above sea level, the best growth and yield are obtained at lower elevations. Well-spread rainfall or an adequate irrigation water supply is essential for litchi cultivation.

Info Byte: In India, litchi is grown mostly in the fertile belt, and hence, very little or no fertiliser is given.

From the history of Paltan pukhuri, it is known that during 1922-24 Late “Padmanath Gohain Boruah”, who was the chairman of Tezpur Municipal Board, brought some litchi layers from Kolkata and Mumbai and planted on the bank of that Paltan pukhuri.

The average yield of litchi is about 7000 - 8000 fruits from the old trees, whereas the new trees yield 3000 - 4000 fruits per year per plant. The litchi plants of the Lichu pukhuri flower in February and bear fruit in March. The fruits mature during May and are harvested sometime around “June”. It is marketed not only in Tezpur, but also exported to other parts of the country. The Tezpur litchi is grown completely under organic conditions, as no use of any chemicals was reported.

It is pertinent to mention that Tezpur Litchi has already earned popularity among the fruit lovers of not only our country, but also of many countries like America, Switzerland, etc. Tezpur litchi is an attractive item in the fruit market of Madhya Pradesh, Rajasthan, Uttar Pradesh, etc. The popular varieties of Litchi tree grown in Tezpur are ‘Bombai’, ‘Elochi’, ‘Lungaro’, ‘Kalmal’, etc.,

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BY ROAD

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5 JOHA RICE OF ASSAM

Name of Geographical Indication: Joha Rice of Assam

GI Application Number: 439

Date of Filing: 10/09/2013

Last Renewal Date: 16/10/2023

Next Renewal Date: before 09/09/2033

Number of Authorised Users: 3

Class: 30

Type of Goods: Agriculture (Rice)



Applicant Name: Assam Agricultural University and Seuj Satirtha

Applicant Address: Jorhat, Assam, Assam, Assam, India, 785013

Location: Joha rice is exclusively grown in Assam, one of the seven states of northeast India. The State is surrounded by Arunachal Pradesh, Nagaland, Manipur and Myanmar in the east; Mizoram, Tripura and Meghalaya in the south; Bangladesh and West Bengal in the west; and Bhutan and Arunachal Pradesh in the north.

Uniqueness: The Joha class of rice is unique in aroma and grain characteristics and distinct from other aromatic rice like Basmati in biochemical and other quality attributes. The uniqueness of Joha rice is mainly attributed to particular climatic conditions prevalent in the area, together with varietal characters and system of rice cultivation, adding to the best expression of aroma and flavour in the product. The aroma of Joha rice is also considered to be distinctly different from Basmati rice.

Agricultural Conditions: Assam's climate is humid subtropical with a warm, humid summer and a cool, dry winter. Due to its unique geographical location coupled with varied physiography, the state has a wide array of climatic conditions. Soils in the Assam Valley are acidic, high in available phosphorus and potassium, and moderate in organic matter and nitrogen. The most typical characteristic of Assam soil is acidity, where the pH of the soil generally ranges between 4.2 and 5.8. The annual normal rainfall is 2431.9 mm, of which 1550.0 mm occurs from June to September. Most Joha rice cultivation is at the mercy of monsoon rains during the Sali season (June/July - November/ December).

Also, Assam has three distinct physiographic units - the plains of the Brahmaputra, Barak valleys and the plateaus. On average, the relative humidity is more than 80% in almost all the locations of Assam throughout the year. Even during dry winter months, the average relative humidity is never below 75% in the region; because of such unique agroecological features, Joha rice is successfully cultivated in this region.

Info Byte: 'Joha' is a special class of Sali rice (winter rice) of Assam in cultivation over centuries and characterised by aromatic endosperm. The farmers have cultivated many traditional Joha varieties since time immemorial. Joha varieties are mostly short or medium-grained and have very low yield potential. However, this class of aromatic rice differs from Basmati rice in growth habit areas of traditional cultivation, physio-chemical properties of grains and its shape and cooked grain elongation pattern.

The Joha rice varieties are genetically distinct from other classes of rice cultivated in Assam and elsewhere. A study on diversity analysis at the DNA level based on molecular markers by Bhuyan et al. (2007) clearly showed that Joha rice varieties were distinct from other rice varieties, as reflected in separate grouping from other varieties of Assam rice.

Mention of the Joha rice landrace like 'Khorika Joha' is noted in the 14th-century old Assamese version of the Ramayana (Saptakanda Ramayana) attributed to the poet Kaviraja Madhava Kandali. It is considered to be the first translation from Sanskrit to a modern major Indian language. This work is also considered one of the earliest written scriptures in the Assamese language.

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BY ROAD

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6. BOKA CHAUL

Name of Geographical Indication: Boka Chaul

GI Application Number: 558

Date of Filing: 25/07/2016

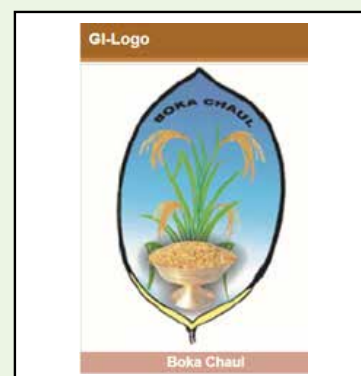
Last Renewal Date: NA

Next Renewal Date: before 24/07/2026

Number of Authorised Users: 3

Class: 30

Type of Goods: Agriculture (Rice)



Applicant Name: Lotus Progressive Centre (LPC) and Centre for Environment Education (CEE)

Applicant Address: Village & Post: Morowa, Nalbari, Assam, India, 781348

Location: The Bokodhon is cultivated in the regions in lower Assam. It is concentrated in areas like Nalbari, Barpeta, Baska, undivided Kamrup, Goalpara, Dhubri, Kokrajhar, Darrang, etc. But traces of its production are found all over the state of Assam.

Uniqueness: Boko Choul is a native rice of Assam, which is well-known for its unique preparation property, is prepared by just soaking it in water at room temperature.

Boko chaul, the already parboiled kernels prepared from the Boko dhan group, is usually de-husked while storing. It does not normally require boiling in water when preparing the kind of Assamese food items or cuisines called jalpaan.

Agro-cultural conditions: Farmers generally select loamy to heavy soil for cultivation of this class of rice. Normally, no chemical fertiliser is applied by farmers. However, sometimes, minimum chemical fertilisers were used by experienced farmers for this class of rice for the betterment of a crop canopy, fetching a good harvest at maturity. Farmers transplanted 35-45 days of seedling. Farmers follow a special method for preparing boko choul from un-milled grain.

Info Byte: Several citations on Boko choul Boka dhan have been referred to in many historical references,

and this includes the phonetically similar sounded word forms for Boko in present Anglo Assamese literature that has been rightly pronounced as Bako, Banko, Buko or Booko is available in colloquial dialects of the ethnic tribes dwelling in the lower division of the Brahmaputra Valley. Inhabitants in the old or undivided districts like Kamrup and Goalpara usually spell the word as 'Boka choul' (or with a nasal sound pronounced as 'Bonko'). This can be referred to as the special identity of the entity.

As cold water suffices in soaking the kernels, it is widely accepted for use anytime, anywhere. By virtue of this nature, Boko choul has metaphorically assumed another nomenclature as 'Magic Rice'. Merely before the arrangement of any form of dining, a handful of kernels or any assumed quantity is dipped in cold water, usually for 15 to 30 minutes, depending upon the quality and characteristics of the variety. This is a peculiar and exclusive property of the kind seemingly absent in any similar class of rice widely recognised as 'instant rice' or 'Soft rice' in the world community.

It has been observed that Boko chaul is characterised by medium to low amylose content (10-20%). Boko choul is eaten in the entire state of Assam. It is a special food item offered to celebrate functions and perform religious ceremonies and rituals. Boka choul is also eaten as breakfast cereal. Boko choul is deeply ingrained in the socio-cultural ethos of Assamese society.

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BY RAIL

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BY ROAD

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7. CHOKUWA RICE OF ASSAM

Name of Geographical Indication: Chokuwa Rice of Assam

GI Application Number: 572

Date of Filing: 14/12/2016

Last Renewal Date: NA

Next Renewal Date: before 13/12/2026

Number of Authorised Users: NA

Class: 30

Type of Goods: Agriculture (Rice)



Applicant Name: Secretary, Seuj Satirth

Applicant Address: Central Cultural Building, Kachumari, Dehajan, Dimow - 785 662, District: Sivsagar, Assam, India

Location: Komal Chaul of Assam is produced in the upper Assam of Brahmaputra valley of Assam from a special category of rice known as Chokuwa rice. The districts in which Komal chaul is prepared are Tinsukia, Dhemaji, Dibrugarh, Lakhimpur, Sivsagar, Jorhat, Golaghat, Nagaon, Morigaon and Sonitpur.

Uniqueness: A particular class of rice traditionally identified and selected by farmers, which is used as brown rice of traditional chokowa varieties instead of milled raw rice, is known as Chokuwa rice. It involves traditional know-how and skill in identifying the extent of cooking of the grain inside the husk, followed by drying. Chokuwa rice serves as a convenience food without cooking for soldiers or others for ease in their carriage and consumption, where fuel is scarce for cooking (soak-n-eat character).

Method of Production: Traditionally, grains of chokuwa rice varieties are soaked in water at room temperature for 3-4 days to attain an acceptable moisture level. The excess water is drained, and the grains are put in fresh water and cooked over wood fire till the husks start splitting (parboiling). The water is again drained, and the grains are dried under the sun on the same day. Dried grains are milled in a dhela, the traditional foot-pounding machine, to get the Komal chaul product. Drying of the boiled grains is done on the same day so that there is negligible retrogradation, and the milled product attains a soft texture on simple soaking in water at room temperature. Assamese farmers use their traditional know-how and skills, inherited from their forefathers, to identify the right cooking stage while the grain is inside the husk and the exact amount of pressure to be given in milling in the traditional pounding machine.

Complete drying is done compulsorily on the same day, which takes 5-6 hours to dry fully. After that, tempering of sun-dried paddy is for moisture equalisation. The sun-dried boiled paddy is ready as komal chaul.

Info Byte: Komal chaul or chokuwa rice usage existed even in the early medieval period of Assamese history. The Statistical Account of Assam, written by W.W. Hunter (1879), mentioned 87 rice varieties. Among these, Chokuwa was so soft that the people in Assam used to have it un-boiled after just soaking it in the water; this was called komal Chaul (pp.250, 253,300).

The military systems of Ahoms of this period specifically mentioned Komal Chaul as soldiers 'food'. This has been referred to by renowned historian S K Bhuyan (1960) In his book published in 1960.

Samaddar and Samaddar (2010) stated that it had been used by Indian soldiers fighting in Siachen, located at the peak of the Himalayas, the highest battlefield in the world, in the 1980s.

North-east India, including Assam, is endowed with exceptionally rich biodiversity. Assam is traditionally a rice-growing area, and rice plays a pivotal role in the socio-cultural life of the state's people. Farmers traditionally selected some of the landraces found to possess high and intermediate amylose for consumption as staple foods, while the low amylose and waxy landraces were processed to make speciality products. Low amylose rice varieties, locally termed Chokuwa rice varieties, are preferred over the waxy varieties to prepare this product. The 2nd class of varieties is traditionally called Chokuwa rice, which is now known in other parts of the world. Komal chaul (soft rice) is a whole grain, ready-to-eat product which needs no cooking and can be consumed after simply soaking in the cold to lukewarm water.

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BY RAIL

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BY ROAD

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8. GAMOSA OF ASSAM

Name of Geographical Indication: Gamosa of Assam

GI Application Number: 594

Date of Filing: 16/10/2017

Last Renewal Date: NA

Next Renewal Date: before 15/10/2027

Number of Authorised Users: 65

Class: 24

Type of Goods: Textiles



Applicant Name: Directorate of Handloom & Textiles, Assam

Applicant Address: Vastra Bhawan, Gopinath Bordoloi Road, Ambari, Guwahati - 781 001, Assam, India, Guwahati, Assam, India, 781001

Location: 'Gamusa' is one of the unique identities of Assamese Society. It is a handloom product with high esteem and wide usage in Assamese culture.

Uniqueness: Cotton yarn is used in Gamusa for various purposes, but silks, like mulberry, muga, tasar and art silks, are used to weave Gamusa. These are used during marriage functions, especially for the bridegroom. Adhikar's of satrs, Namghar and the renowned/ famous persons are honoured by silk Gamusa.

The body part or background of Phulam Gamusa is always white or cream in colour, and is known as 'khioni'. The lengthwise border and the crosswise floral design at both ends or just one end are always red. The lengthwise and crosswise borders with design, known as 'Anchu', are normally red in colour.

Different patterns that are used are Kasori, Babori Phool, Lota Phool, diamond design, sorai, the word Krishna, Ram, Hari and others, traditional Assamese jewellery design, floral motifs, bird's design, animal motifs, dancing boys and girls, boys and girls of fishing community etc. are traditional motifs used in Gamusa.

Traditional Practise used to make Gamusa: Traditionally, the country loom produces (weave) Gamusa. Various tools made of bamboo were used as loom accessories to weave Gamusa. The loom is fixed on four bamboo posts. The main part of the loom consists of a warp beam and a cloth beam. These two beams are known as 'Tolotha' in the Assamese language. The warp beam is used to carry lengthwise

yarn, i.e. warp yarn, and the cloth beam is used to wind the completed fabric after weaving. The beams were made of good quality mature wood. The beams should be very smooth so that it does not hamper while winding cotton yarns, which are used to weave Gamusa.

Info Byte: Assamese people, when they go to/visit temples or other religious places and pray to god for blessings, carrying Gamusa around neck and shoulder is considered a must. "Gamusa" is one of three vastras of "Bhakats" and "Baishnavas", without which they are not entitled to enter Namghar and Satras.

The origin of the word "Gamusa" comes from the Sanskrit word "Gatro Marjoni", meaning the piece of fabric used to absorb water / to wipe the body after taking a bath, the piece of fabric to keep beetle nut, the piece of fabric used as a headgear.

"Phulam Gamusa" is part and parcel of Assamese culture. Gamusa is an inevitable part of all ceremonies in all rituals, whether religious, marriage, meetings or welcoming respected persons and guests. Gamusa was widely used in the time of Sri Sri Manta Sankardeva.

Assamese people used "Gamusa" with red "Anchu" at both ends as headgear during the reign of Ahom King Syo-Ka-Pha.

It is not properly known which community had first started using Phulam Gamusa in Assam. But the Assamese history says that alpiners might have first started Phulam Gamusa in Assam. "Gamusa" is a valuable property of Assam. No important work can be completed without using Gamusa.

During the attack of the Mughals and Maans, Assamese soldiers showed their bravery and boldness during the war, and gamusa is the symbol of that strength. Also, red colour is the symbol of confidence and strength.

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BY AIR

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BY RAIL

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BY ROAD

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9. MAJULI MASK OF ASSAM

Name of Geographical Indication: Majuli Mask of Assam

GI Application Number: 939

Date of Filing: 10/08/2022

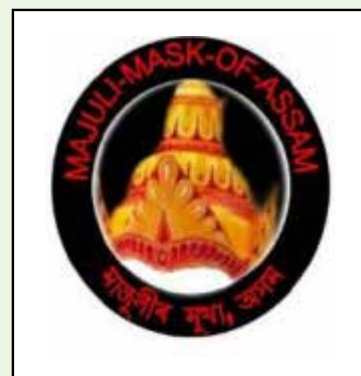
Last Renewal Date: NA

Next Renewal Date: 09/08/2032

Number of Authorised Users: NA

Class: 20

Type of Goods: Handi Crafts



Applicant Name: Kristir Kothia

Applicant Address: H.N. 16, Udayan Path – 1, Krishnapur, Beltola, Kamrup Metro, Guwahati, Assam, India, 781 028

Location: The product is manufactured in Majuli and Jorhat districts of Assam, India.

Uniqueness: The art of mask making is a unique and significant feature of Majuli. These masks are made using bamboo, combined with cloth and paper, which makes them lightweight and easy to carry. The masks made in Majuli are of various sizes and depict gods and goddesses, demons, birds, animals, and more. What makes these masks different from other folk masks across the country is that they are made from indigenous materials of the region. These masks are primarily used by artists to enact religious stories in the form of drama. The masks come in different styles, sometimes only covering the actor's mouth, known as Mukh-mukha, or the entire face, known as Suti-mukha or Lotokai Mukha. Occasionally, they can cover the entire body, known as Soo Mukha.

Traditional Practise used to make Majuli Mask: To create a mask, the craftsman uses a type of bamboo called Jatibanh (Bambusa tulda Roxb), which is neither too young nor too old. Using a machete (da), the bamboo is cut into pieces of about 2 to 2.5 meters in length. These pieces are then soaked in water from a pond or pool for 5 to 7 days. This helps to prevent insect attacks and makes the bamboo more flexible. The tubes are then longitudinally divided into several pieces, and splits are made using a sharp knife (katari). These bamboo splits are woven in an open hexagonal

pattern to form the base of the mask. The skeleton is then covered with paper or cloth, and mud is applied to give it the required shape and contours. The mask is colored using natural colorants or homemade colors, and intricate details are added to it using movable jaws for dialogue delivery.

The traditional art of making masks is passed down from father to son or from the guru or teacher at the Satra to the students. The technique involves creating a three-dimensional bamboo framework onto which clay-dipped pieces of cloth are plastered. After drying, a mixture of clay and cow dung is layered on it to add detail and depth. Jute fibers and water hyacinth are used for beards, mustaches, and hair. Once the mask is complete, a bamboo file called a kordhoni is used to burnish it. Finally, the mask is painted with vegetable dyes and colors derived from hengul (red) and hentul (yellow) stones to add drama. The mask makers of Majuli pay special attention to intricate details and technicality to create beautiful and unique masks.

Info Byte: The masks of Majuli can be broadly divided into two themes - Laukik Tsumukha (worldly and natural masks) and Oloukik Tsumukha (unworldly and supernatural masks). Loukik Mukha masks are influenced by natural forms such as animals and humans, while Oloukik Tsumukha masks interpret supernatural and superhuman beings like gods, goddesses, devils, demons and anthropomorphic forms. These masks are further divided into three branches based on size. Mukh-Mukha or face masks are normal-sized masks that can be worn over the head or cover the face, hence they are popularly known as mukh-mukha or face masks.

Visiting Assam [under CII GI Tourism]



BY AIR

The International Airport of Assam is Lokpriya Gopinath Bordoloi, Guwahati, also known as Guwahati International Airport. This airport is the major airport in all of North-East India and is well-connected with all the major cities of the country.



BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.

10. KAJI NEMU

Name of Geographical Indication: Kaji Nemu

GI Application Number: 609

Date of Filing: 05/01/2018

Last Renewal Date: NA

Next Renewal Date: before 04/01/2028

Number of Authorised Users: 2

Class: 31

Type of Goods: Agricultural (Lemon)



Applicant Name: CRS-NA-DIHING NEMU TENGA UNNAYAN SAMITY

Applicant Address: Diramukh Thepabari, Post: Hahkhati, P.S: Dhola, Tinsukia, Assam, India, 786154

Location: Assam lemon is the principal lemon cultivar of the Northeastern region and is produced in almost all districts of Assam.

Uniqueness: Assam lemon is unique in its characteristics. The Assam lemon is comparatively larger than the regular lemon. The sour citrus fruit is widely used in culinary, beverages, industries and medicines. They have a cluster-bearing habit, commonly producing seedless fruits with 10-12 segments. The flower colour varies from purple to slightly reddish. The uniqueness of the fruit lies in its bearing habit. Even after it gets ripened, it doesn't fall from the tree for a very long period. Also, the Assam lemon produces fruits throughout the year, with two peak-bearing seasons. Further, the flavour of Assam lemon is different from other lemon varieties.

Impact of Climate on Assam Lemon: Loamy soil with uniform texture up to a depth of 3 metres is ideal for cultivation. In most areas of Assam, the soil is loamy, fertile and has vast biological diversity, which is best suited for cultivating Assam lemon. Therefore, this crop thrives well without much care.

It thrives well in the humid subtropics of the region. The highest flowering occurs in the spring (February – March), besides sparse flowering throughout the year. During this period, the minimum temperature of the state is 15-16 degrees Celsius, and the maximum is 25-26 degrees Celsius, which is ideal for the flowering of Assam Lemon. After that, the monsoon starts in the state, which is essential for setting of fruits. The temperature during the growth of the fruit is 30-35 degrees Celsius with 85 -90% humidity, which is very conducive for the growth of the fruits, as Assam Lemon fruits require high temperatures during the fruit growth stage.

Info Byte: The variety Assam Lemon (C. Limon) originated as a chance seedling raised in the citrus station, Burnihut, from the progeny of the variety collected under the name China-kaghi from the village Hashara in the district of Sivasagar. This has been propagated by vegetative means as a clonal horticultural variety and named Assam lemon.

Assam lemon fruits should be harvested when they attain full size and develop attractive green to little yellow colour. Fruits are ready for harvesting from June to July and December to January.

Assam lemon can be propagated by the following means:- stem cutting, leaf bud cutting and air layering.

Visiting Assam [under CII GI Tourism]



BY AIR

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BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.

11. JUDIMA

Name of Geographical Indication: Judima

GI Application Number: 643

Date of Filing: 16/01/2019

Last Renewal Date: NA

Next Renewal Date: before 15/01/2029

Number of Authorised Users: N/A

Class: 33

Type of Goods: Manufactured (Alcoholic beverage (Except beer) made of rice)



Applicant Name: Managing Trustee, Youth Association for Development & Empowerment (YADEM)

Applicant Address: P.O. Dibarai, Haflong, Dima Hasao - 788 819, Assam, India

Location: Judima is a rice wine produced specifically by the Dimasa tribe residing mostly in Assam's Dima Hasao and Karbi Anglong districts.

Uniqueness: The name Judima is derived from the Dimasa language ju and dima. Ju means alcoholic liquor, and Dima is the short form of the Dimasa people. Judima is a unique drink with a sweet taste like honey and mellow yellow in colour with a typical flavour. All the communities in Northeast India prepare rice wine. However, use of the starter cake (humao) with thembra (*Acacia pennata*) in fermentation process is a unique feature of judima. The unique quality of Judima is considered to be a result of a judicious mix of three varieties of rice (maisa, majju and bairing) with the herbal ingredient thembra (*Acacia pennata*), and it constitutes the traditional knowledge of the Dimasa community. Further, Judima has a long shelf life of more than seven years and is exclusively prepared by women folk.

Method of Production: The bark of thembra is dried in the sun and is chopped into tiny pieces and ground. This is then mixed with rice flour, prepared from a combination of glutinous and non-glutinous varieties, in certain proportions and made into dough. Sticky rice flour is added for the dough to be made into a round shape. The whole process is completed by dusting with powdered humao jla or matured cake (inoculums). The dough is shaped into round cakes of similar patterns in odd numbers. The starter cakes are placed on a jangkhlai (bamboo tray) and kept in a cool and dry place to dry for three to five days. Drying in sunlight is believed to reduce the potency of the starter cake. Fully dried cakes are tied loosely in a piece of

thin cloth and stored on a bamboo tray on a bed of rice straw. The starter cake is ground into powder and mixed with cool cooked rice. Both glutinous and non-glutinous rice are mixed in the right proportion and cooked together. The use of a variety of rice is a matter of preference for every brewer for desired taste and potency. The colour of the brew depends on the browning of cooked rice.

Once done, the rice is placed in a yam (a bamboo mat) for cooling, and the powder of ground starter cake is mixed, which is transferred to a ju-khulu or dihu. During summer, within about 24 hours, aroma emanates, and the liquid starts oozing out. It may take a longer time in winter. The collection of the fermented liquids depends on whether the rice pulp is placed in ju-khulu or dihu.

As the fermentation process progresses, more liquids accumulate in a round bamboo structure called yenthi that serves as a strainer placed right in the middle of the dihu (earthen pot). In ju-khulu, which is lined with layers of banana leaves, liquids automatically seep into a container placed below through the bottom hole.

Info Byte: Judima is an alcoholic beverage prepared from three varieties of rice grown locally. They are maisa (a non-glutinous variety), majju (glutinous rice) and bairing majju (a variety of glutinous rice). The last variety of rice is cultivated only for the preparation of judima, not for normal consumption. These three varieties of rice are mixed in adequate proportion for maximisation of quality and quantity of judima. Boiled rice is mixed with a starter cake made of rice flour and mixed with dried bark of thembra (*acacia pennata*) and transferred into ju-khulu (conical-shaped bamboo basket particularly made for this purpose) or dihu (earthen container) for fermentation, which becomes ready for consumption after 4/5 days. It is important to note that, unlike the other communities in the region, no other ingredient is used for fermentation.

Visiting Assam [under CII GI Tourism]



BY AIR

The International Airport of Assam is Lokpriya Gopinath Bordoloi, Guwahati, also known as Guwahati International Airport. This airport is the major airport of all North-East India and is well-connected with all the major cities of the country.



BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.

12. BODO ERI SILK

Name of Geographical Indication: Bodo Eri Silk

GI Application Number: 960

Date of Filing: 29/08/2022

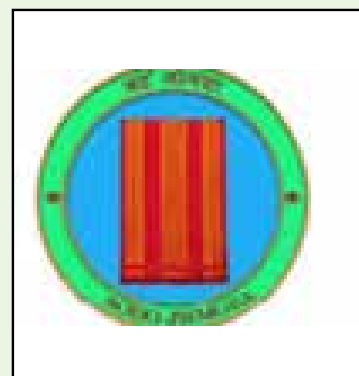
Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 23

Type of Goods: Handicraft



Applicant Name: Association of Bodo Traditional Weavers

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Indi Silk is produced across 3580 acres of the Bodoland districts in the state of Assam. Eri silk is produced across the state in the districts of North Cachar, Kamrup, Goalpara, Darrang, Cachar, Karbi Anglong, N.C. Hills, Kokrajhar and Dhubri.

Uniqueness: One of the most unique features of Indi silk is the fact that it is made without killing the worm. The process of making the Eri silk comes to start when the worm pierces the cocoon and comes out. Those cut cocoons are degummed then.

Eri silk is one of the most durable and strong fibers. It is cooling in the summer and warming in the winter. Eri silk is very tensile, has extreme longevity and could last up to three generations. Indi silk is the only type of silk having red cocoon which is derived based on its geographical location and climate. The red cocoon is only found in Kokrajhar and Chirang district of Bodoland in Assam. Once the process of demugging the cocoon begins, Eri fabric naturally retains light khadi color.

Eri silk has certain excellent textile properties such as fineness (2-2.5 denier) and thermal properties which play important role for determining the end use of a fiber.

Eri Silld Indi Silk has excellent hypoallergenic and thermo-regulating properties, making it the ideal companion throughout the seasons, even for the most delicate skins.

Product Features: The preparation of Eri silk/ Indi Silk from hatching of the eggs till the point where it gets into the weaving machine takes upto 70 days. During summer, the time taken for hatching and the metamorphosis process relevantly takes less time as compared to winters. It takes 8 - 10 days for hatching and around 25 days for cocoon formation during summer and it takes approx. 15 days for hatching and 35 - 45 days for cocoon formation during winters.

The final product of Eri silk/ Indi Silk is highly valued not only for the environmentally friendly approach that is taken during its farming and production but also for of its qualities. In the summer, it provides a cooling effect, whereas on colder days it provides warmth and a feeling of coziness.

Info Byte: Eri Silk is also referred as “peaceful silk” and “Ahimsa silk”. It is also known by the local name ‘Indi’ in Assam. Eri is also known as the “Silk of the Millenium”. Eri culture is the legacy of Bodos. It is an age-old tradition and culture which is considered as the source of income for all sections of the community. Therefore, 1st may is celebrated to honor the Eri Farmers/ Weavers and to praise the significance of Eri culture in the life of Bodo people. Indi Silk is the preferred material of Buddhists and Vegans because the moth is not killed; it leaves the cocoon after spinning and flies off. It has antimicrobial properties.

Eri is the second largest producer of silk in the world. Silk makes up only about 0.2% of the world's textile fabrics production. Assam contributes 65% of country's total Eri production respectively. About seven thousand metric tons of Eri silk was produced across India in financial year 2021.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

13. JWMGRA

Name of Geographical Indication: Jwmgra

GI Application Number: 961

Date of Filing: 29/08/2022

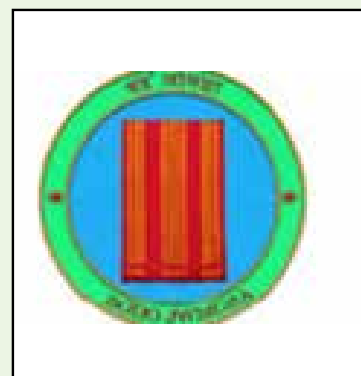
Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicraft



Applicant Name: Association of Bodo Traditional Weavers

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Bodoland, officially, the 'Bodoland Teritorial Region' is an autonomous region in Assam, Northeast India. Bodoland has four districts on the Northern bank of the Brahmaputra River and lies below the foothills of Bhutan and Arunachal Pradesh.

Uniqueness: Jwmgra is prepared of various material, mostly eri silk and cotton. It is used all year around by the Bodo women, paired up with their traditional attire 'Dokhona'. The material used for Jwmgra is very soft and is made by the women of the Bodo community. 250 grams of Eri silk material is required to make one piece of Jwmgra. As Eri silk has anti-thermal properties, Jwmgra made of Eri silk provides wannness during winters and has cooling properties during summers. Such Jwmgras are of khadi colour or white shade with bright tincture designs on it which lass at least three generations.

Product Features: Handloom textile cottage industry plays an important role in the socio-economic life Bodo people which is one of the major ways of earning livelihood next to agriculture. Jwmgra is a scarf or dupatta made of bright colours and has vivid designs and patterns to it.

Info Byte: Bodos have their own unique culture and tradition and the same is reflected in their dance, music, festivals, and also traditional clothing. The traditional attire of Bodo people is nature driven i.e. the design and embroideries on their piece of cloth is beautifully inspired by their surroundings (tree, flower, mountain, birds and other species).

Jwmgra is woven of red, yellow and white minor patterns of orange and black. the Agors used in Jwmgra are bigger than that of Dokhona and it covers large area of Jwmgra. Among the different Agors "HajwAgor" (A design representing hills) is popular. Bodo people wear Jwmgra with HajwAgor especially in wedding ceremony. Jwmgra made form Eri/ Indi Silk is quite durable in nature which lasts at least three generations. Jwmgra (made from Eri silk) is majorly exported to Bhutan and also to Japan, Europe, Spain, U.S.A

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

14. BODO GAMSA

Name of Geographical Indication: Bodo Gamsa

GI Application Number: 962

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicrafts



Applicant Name: Association of Bodo Traditional Weaver

Applicant Address: Ward No.5, Tengapara, BTR, District: Kokrajhar – 783 370, Assam, India

Location: The product is manufactured in the districts of Kokrajhar, Chirang, Baksa, Udalguri and Tamulpur of the State of Assam, in India.

Uniqueness: The Gamsa is a traditional dress worn by Bodo men. It covers the portion from the waist to the knee and is worn around the hips. It is usually 1.5 to 2 meters in length and 1 to 1.5 meters in width. The Gamsa is woven in different colors such as green and yellow, and also in combination with other colors such as white and green, white and blue.

Human Skill: Weaving is one of the oldest practices in the world. For the Bodo people, it's a tradition that has been closely connected to the family unit for many generations. The Bodos were perhaps the first ethnic group in India to introduce the art of rearing silkworms, spinning and weaving silk clothes. Weaving in Bodoland is a typically feminine activity, and young girls usually learn this art from an early age. Weaving is highly significant in Bodo society, and women without weaving expertise were not respected in the past. For generations, Bodo women have been using hand-woven dresses, which they create themselves using traditional dress materials, handlooms, and other handmade tools. These designs reflect the high quality of creativity, expertise, and the artistic minds of Bodo

women and their rich culture. Weaving culture has been considered a dignified work in Bodoland, Assam since ancient times. The people of Bodoland complete the process, from sewing threads to weaving cloths, in a traditional manner. The typical process involves the steps of ginning, spinning, reeling, sizing, winding, warping, beaming, looming, and weaving.

Info Byte: The green-colored Gamsa is a garment that is commonly used as wedding attire among the Bodo people. It is also worn by both young and old males as a household attire, and during various traditional festivals in the community. It is particularly worn during the Bagurumba dance. The Bodo people have a fondness for this colored garment and are knowledgeable about the natural art of dyeing. The materials for preparing the dye (usually blue and various shades of green) are derived from the leaves or roots of trees.

During Bwisagu, the Bodo people worship their God Bathou by offering him food and drinks and dancing to the tunes of Bagurumb. On the first day of the New Year, Gamsas are exchanged between the male members and all other family members. Men, women, young boys, and girls exchange their mutual respect and forgive each other's misdeeds.

Gamsas are extremely durable and more comfortable than any other male garment. The process of 'Marhwrnai' adds strength to the thread, which, as a result, increases the durability of the fabric. If worn regularly, a Gamsa can last at least 2-3 years.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

15. BODO KERADAPINI

Name of Geographical Indication: Bodo Keradapini

GI Application Number: 963

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 31

Type of Goods: Agriculture



Applicant Name: Bodo Ethnic- Agro Food Producer's Association

Applicant Address: Ward No.5, Tengapara, BTR, District: Kokrajhar – 783 370, Assam, India

Location: The product is grown in the districts of Kokrajhar, Chirang, Baksa, Udalguri and Tamulpur of the State of Assam, in India.

Uniqueness: Keradapini is a plant with various medicinal benefits. Its rootstocks, when combined with ginger, can be used to treat asthma, dropsy, and rheumatism. The leaves of the plant can be used to treat fever, cough, jaundice, body aches, and sleeping sickness. A paste made from the leaves can be applied to the forehead to cure giddiness and drowsiness. The ripe fruits of the plant are also edible. The root produces an alcoholic extract that has antipyretic, antinociceptive, and anti-inflammatory potential. The leaves of Keradapini have been found to contain various bioactive compounds, such as saponins, tannins, alkaloids, terpenoids, flavonoids, phenolic compounds, and reducing sugars. These compounds have therapeutic potential and can be useful in treating diabetes, rickets, and other conditions. Including Keradapini in our diet can help boost blood levels, especially in anaemic conditions.

About Bodo Keradapini: Bodo Keradapini, also known as Kheradapini or Kheradafini, is a small

undershrub that lies on the ground surface. It is almost stemless and has knotty flowering stems that are 2-10 cm high. The leaves are obovate, 3-5 cm long and 1.5-3 cm broad. They are coarsely toothed, stalkless, usually hairy beneath, and finely velvet-hairy above. The leaves form a rosette with 2-3 pairs, and when they dry out, they turn blackish. The plant is available from March to June. The fruit is a small, black, glossy, and globose drupe. The plant contains several bioactive compounds, including alkaloids, flavonoids, tannins, saponins, and trace amounts of micro-nutrient elements.

Info Byte: Bodo community is using Keradapini plant or its leaves during their various festivals and mainly in Bwisagu festival which is a New Year festival of Bodo community. This plant is one of other ingredients of authentic dish and they celebrate Bwisagu continuously for 7 days. They believe that when such plants are added to their food and consumption of that food keeps them healthy for whole year. It gives strength to the body, acts as a blood purifier and removes intestinal worms, Keradapini is an indispensable plant in Bodoland and in Assam state. It is such a plant which used traditionally and culturally in their food. Their festival food is incomplete without adding it in that. The time-tested method of growing and protection of such indigenous plant is need to be preserved to maintain the traditional and flora fauna of Bodoland region, Assam.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

16. BODO THORKA

Name of Geographical Indication: Bodo Thorka

GI Application Number: 965

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handi Crafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: The product is grown in the districts of Kokrajhar, Chirang, Baksa, Udalguri and Tamulpur of the State of Assam, in India.

About Bodos: Assam is a state located in the North-Eastern part of India and is home to various tribes such as Bodo, Karbi, Lalung, Rabha, Dimsa, Mishing, Garo, and others. Among these tribes, the Bodo tribe is the most prominent aboriginal tribe of Assam. They belong to the Indo-Mongoloid race and have their own language called “Bodo”. The Bodo people have spread across Bodoland and other regions of Assam. They have a rich cultural heritage and are skilled in using cane and bamboo to craft household items, weaving accessories, musical instruments, dwelling houses, and fencing. These skills have been passed down from generation to generation. In Bodo society, manufacturing handicrafts is considered a fine traditional genre of work.

About Bodo Thorka: Thorka is a significant musical instrument in Bodo folk culture, played during ceremonial occasions like Kherai puja and Garja puja. It is a Bamboo clapper made from Bambusa Tulda Roxb, a type of bamboo. Thorka is a cylindrical hollow piece of green bamboo with an upper node at the extremity. It is split into two halves that produce musical nodes when manipulated by both hands.

Info Byte: The Bodo people celebrate traditional festivals such as Bwisagu, Kherai puja, Garja puja, among others, and enjoy traditional music during these occasions. The performances feature a variety of traditional musical instruments such as Thorka, Serja, Jotha, Gongona, Sifung, Kham, and many more. These instruments produce a unique and soothing sound that is pleasing to the ears. They are made from bamboo or wooden materials that are readily available in the region.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

17. BODO GONGAR DUNJIA

Name of Geographical Indication: Bodo Gongar Dunjia

GI Application Number: 971

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 31

Type of Goods: Agriculture



Applicant Name: Bodo Ethnic - Agro Food Producer's Association

Applicant Address: Ward no.5, Tengapara, Bodo Territorial Region, District: Kokrajhar - 783370, Assam, India

Location: Bodoland, officially, the 'Bodoland Teritorial Region' is an autonomous region in Assam, Northeast India. Bodoland has four districts on the Northern bank of the Brahmaputra River and lies below the foothills of Bhutan and Arunachal Pradesh.

Uniqueness: Gongar Dunjia are easily propagated by seeds (germinates in 2G.25 days) in spring or during monsoon. The seedlings are ready to transplant in 45- 50 days after seed sowing. Gongar Dunjia is an aromatic herb. The aroma of Gongar Dunjia is deeper and stronger than any other regular coriander. It also containing essential oil.

Features: Gongar Dunjia belongs to the family Apiaceae is known as, cilantro or spiny coriander. The essential oils are obtained from the plant having a high value in the international trade for their application in perfumery and pharmaceutical industries. The herb is used as a substitute to coriander and contains iron, carotene, riboflavin, calcium, vitamins and a peculiar saponin. It is widely used as food flavouring and seasoning herb for variety of dishes. Gongar Dunjia

is used to treat diseases and ailments related to the digestive and gynaecological tract, also used to treat female reproductive problems, promote menstruation, relieve cramps, treat infertility, and facilitate labour.

Plant length ranges from 10 to 30 cm from basal rosette along with 5-8leaves/plant. It has long and thick tap-root system which fusi form with evenly branched fibrous roots. Fleshy and waxy oblanceolate or lanceolate leaves (arranged spirally around the short-thick stem) form a basal rosette, 10-30 cm by 1.5-3.5 in size, and venation pinnately reticulate.

Info Byte: The traditional knowledge about the various uses of this plant species helps to food, medicine etc. is preserved from generation to generation by the community people living around the forest and they depend mainly on the forest resources for their survival. Gongar Dunjia also popularized as many of them have high nutritive and medicinal value.

The plants are easily propagated by seeds in spring or suckers during monsoon. The seedlings are ready to transplant in about 50 days after seed sowing. The transplants should be spaced at 15 to 10 cm within and between row(s). The plants are ready to harvest at 13f150 days after seed sowing. Harvesting should be done by picking vigorous plants, leaving side suckers, at 15-20 days interval.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

18. BODO KHAM

Name of Geographical Indication: Bodo Kham

GI Application Number: 972

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handicrafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Kham belongs to the Bodoland Territorial Region (BTR). Bodoland, officially, the 'Bodoland Tenitorial Region' is an autonomous region in Assam, Northeast India. Bodoland has four districts on the Northern bank of the Brahmaputra River and lies below the foothills of Bhutan and Arunachal Pradesh.

Uniqueness: Kham is made from trunk of *Alstonia scholaris*, *artocarpus heterophyllus*, *Magnifera indica* or *Sterculioia villosa* these are the scientific names of trees that are native to Bodoland Assam. Kham is big and long in size drum. It is to be hold in unique style while playing it. One Kham last for almost 40-50 years. This Kham is larger than any other dhol. Kham is made from wood, clay, leather, ropes plants etc'. Kham is small from one side and its other side is larger. It is usually played with both the hands and is strong from the neck using a band.

Product Features: Kham is a Bodo musical instrument which is used in festivals as well in Bodo folk music. It is played on ceremonial occasions like Kherai puja and Garja puja by Bodo's. It has tremendous importance in Bodo culture of festivals is incomplete without use

of this musical instrument. Kham is a percussion instrument and looks like dhol. "Kham" is a big drum length about 31/2" to 34". Circumference that varies of all the sides - of right side it varies from 42" to 41", in the middle it varies from 48" to 46" and of the left side it varies from 49" to 48".

Info Byte: Kham is a most important Bodo musical instrument. It is also known as "Madal". Kham is a percussion instrument and looks like dhol. This Kham is larger than any other dhol. Kham is made from wood, clay, leather, ropes plants etc'. Kham is small from one side and its other side is larger. It is usually played with both the hands and is strong from the neck using a band.

Bodo's have developed hands-on expertise not only on playing these instruments but also making of these instruments' Bodo people enjoy their traditional music culture in the Bwisagu and other festivals.

It is made from the trunk scientifically named the trees as *Alstonia scholaris*, *Artocarpus heterophyllus*, *Magnifera indica* or *sterculia villosa* and clay with one end having a small head, while the other one having a larger head. The two sides of the wooden frame arc covered with deer skin or goat skin while the braces are made of buffalo skin.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

19. BODO SERJA

Name of Geographical Indication: Bodo Serja

GI Application Number: 973

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handicrafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Serja belongs to the Bodoland Territorial Region (BTR). Bodoland, officially, the 'Bodoland Territorial Region' is an autonomous region in Assam, Northeast India. Bodoland has four districts on the Northern bank of the Brahmaputra River and lies below the foothills of Bhutan and Arunachal Pradesh.

Uniqueness: The design of Serja makes it unique from other musical instruments like violin. Serja is made of the Gambhari or Sijou wood. Its four strings are made of the muga or endi and its four puthis are made of bamboo or wood. Its Ghora is made of wood. Its handle is made of bamboo, and it is stringed with odla. All raw materials are native to Bodoland, Assam state. It is a wooden chordophone String instrument in the Violin family which is known for highest pitched notes. Durability of Serja is 15-20 years, but if handled with care then it will last for longer period.

Product Features: Serja is a musical instrument similar to violin and it is played by the Bodo's. It has four strings and traditionally played by a small bow made of bamboo strip. The bow string is made of a small bunch of a horse's hair, tailor or from the snake plants leaves as well. The Sijou (Euphorbia splendens) or Gambhari wood are used to make it. But Gambhari wood is known best for making Serja. It is played mostly in all the Bodo festivals and occasions. Serja

is best made of the Gambhari wood but also Sijou can be used for making serja. The skin of the the goat or Maphou (Iguana) skin is used in it. Its four strings are made of the muga or endi/ eri (native silks of Bodoland, Assam) and its four puthis are made of bamboo or wood. Its Ghora is made of wood. Its handle is made of bamboo and it is stringed with odla. The approximate time for making this product takes around 3-7 days.

Info Byte: Serja is a most important musical instrument of Bodo music culture. Bodo people compare Serja's parts with human body parts. Serja's parts are given name similar to human body parts.

Serja is mostly used in Celebration of festivals which is incomplete without use of such musical instrument. Serja is used to tell stories as well. It is played to 'invite' people to the festivities or celebration. It requires expertise in making which is acquired by Bodo tribes who have hands on skills developed over generation for production of hand-crafted objects from Bamboo, wood which is abundantly available in Assam. Sijou (Sijau/ Sijwu) the plant is considered to be sacred in the Bathou religion of the Bodo people in Assam. In Bathou religion it symbolizes as the supreme deity, Bathou Bwrai (Master of the Five Elements).³ Its accessories consist of four puthis or tuning knobs, one ghora or bridge, one bow made of bamboo with its string made of horse tail hair or Odal (Sterculiavillosa) bark or fibres obtained from the tree scientifically known as "Sansevieria Roxburghiana" leaves.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

20. BODO SIFUNG

Name of Geographical Indication: Bodo Sifung

GI Application Number: 974

Date of Filing: 29/08/2022

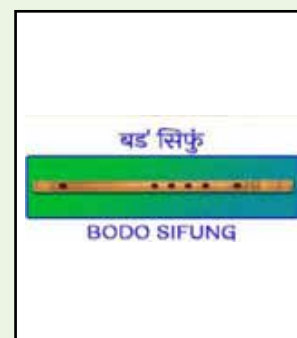
Last Renewal Date: NA

Next Renewal Date: before 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handicrafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Sifung belongs to the Bodoland Territorial Region (BTR). Bodoland, officially, the 'Bodoland Tenitorial Region' is an autonomous region in Assam, Northeast India. Bodoland has four districts on the Northern bank of the Brahmaputra River and lies below the foothills of Bhutan and Arunachal Pradesh.

Uniqueness: Sifung is sustainable instrument in terms of raw material, manufacturing, and disposal. It is a long flute made from a particular bamboo called Owajlaw (*Bambusa pallida*), native to Bodoland in Assam state. Sifung has five holes in contrast to the other Indian flute/bansuri which has six holes. It produces low, peaceful tone with distinct note of Bodo tribal music. It is 25-30 inches long with five holes for playing and one hole for blowing.

Product Features: Sifung is a musical instrument of Bodo tribes. It is played and made in Bodoland, Assam. It requires expertise in making which is acquired by

Bodo tribes who have hands on skills developed over generation for production of hand-crafted objects from Bamboo, abundantly available in Bodoland" Assam. It has tremendous importance in Bodo culture- Celebration of festivals is incomplete without use of this musical instrument. Due to its uniqueness the skilled person makes it. Sifung is literally connected with the religion of Bodo. In Bathou 5 elements are important and as per musicians, Sifung are produced yearly around 100-200. It cost around Rs. 2000/-.

Info Byte: "Sifung" is also known as Siphung/ Shiphung/ Cipung / Ciphung by local people. Sifung is a long flute made from a particular bamboo called Owajlaw (*Bambusa pallida*) and Owathare (*Bambusa assamica*).

Sifung is type of Flute, made up of bamboo. It is played in festivals and marriages predominantly by Bodo community in Bodoland, Assam. Sifung is a Bodo musical instrument which is played in all the occasions. It is played on occasions such as Kherai puja, Garja puja, Bwisagu festival, Domashi/ Domasi festival and in marriage ceremony. It is ceremonially played on the first day of the Bwisagu festival.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

21. BODO KHardwi

Name of Geographical Indication: Bodo Khardwi

GI Application Number: 975

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 29

Type of Goods: Agriculture



Applicant Name: Association of Traditional Food Products

Applicant Address: Ward no. 5, Tengapara, Kokrajhar Bodo Territorial Region, District: Kokrajhar – 783 370, Assam, India

Location: The product is manufactured in the districts of Kokrajhar, Chirang, Baksa, Udalguri, and Tamulpur in the Indian state of Assam.

Uniqueness: Khardwi is an alkaline water that is known to be beneficial for the digestive system. In Assam, it is a common practice to drink Khardwi when experiencing stomach problems such as inflammation, infection, and acidity, as it helps to soothe the ailment and flush it out of the system. Khardwi is a basic solution that is good for health and works well against gastric issues. It is also popular for fighting off colds and coughs, and helps in increasing the mineral content in the body which is beneficial for the skin. In Assam, Khardwi is also used as a shampoo to protect the scalp, and it is known to be beneficial for strong teeth as well.

About Bodo Khardwi: Khardwi is a drink that can be prepared using either the stem, bark, and peel of

a banana tree or dried mustard leaves. To prepare it from the leaves, they must first be dried in an area that receives maximum sunlight throughout the day. Once they are dry, they are burned in a clean metal tub until they turn to clean black ash, which is then crushed into a powder. Two cups of water are added to the powder and stirred well to make the final drink. Khardwi has a shelf life of 6 months.

Info Byte: Khardwi is a traditional first food of Assam, which is also known as bhim kol or aathiya kol. It is usually fed to infants and can be made in large batches and stored for several months to be used throughout the year. The traditional ingredient used in making Khardwi is called kola khar, which is made by filtering water through the ashes of the sun-dried skin of a few varieties of banana. The name kola khar is derived from the local term for banana, “kol” or “kola”.

To prepare the traditional Khardwi, one needs to use ingredients like Besor (mustard), Sibing (black gram), Sobai (pulses), Talir posla Gwran (dried banana stems), Owa Swikwnda Bibu (remains of split bamboo), Katri pipang (wild turmeric plant), etc. These ingredients are properly dried in the sun before being used.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

22. BODO GONGONA

Name of Geographical Indication: Bodo Gongona

GI Application Number: 977

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handi Crafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: The product is manufactured in the districts of Kokrajhar, Chirang, Baksa, Udalguri, and Tamulpur in the Indian state of Assam.

Forest Resources-based Economy of Bodoland, Assam: Bodoland is a region in Assam that boasts abundant natural resources, particularly forests that are rich in bamboo and cane of various species. Bamboo is a versatile raw material that plays a crucial role in the economy and lifestyle of the people of Assam. The craft of making bamboo and cane products is widely practised by artisans all over Bodoland and Assam State. It is a household industry that does not rely on machinery and has a “zero carbon footprint.” Cane and bamboo products are extensively used in every household and serve a wide range of purposes. Thus, the bamboo industry has become the backbone of the state's economy, thanks to its sustainability compared to other materials.

About Bodo Gongona: The Gongona is a type of musical instrument that belongs to the Jaw/Jew harp family. It comprises several components, such as the head, mouth, tongue, tip of the tongue, base of the tongue, lateral side, edge, buttock, rope, back, face, and angle. The resonating strip, located in the middle of the instrument, is carved in a way that prevents it from touching the external semi-flexible frame. The Gongona is typically made from a single piece of seasoned bamboo or horn, which is bifurcated on one end. Crafting a Gongona, therefore, requires a variety of skills.

Info Byte: The Gongona is an important musical instrument in Bodo culture, often used during festivals. It produces a soothing and resonating sound that is distinct to tribal music. Usually played by women, the Gongona is a portable instrument that's easy to carry around. According to a myth in Bodo culture, the origin of musical instruments such as the Sifung/Ciphun (flute), Gongona, Serja/Cerza and Kham/Khum is believed to come from Bwrai Bathou, the supreme deity of the Bodo people.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

23. BODO JOTHA

Name of Geographical Indication: Bodo Jotha

GI Application Number: 978

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handi Crafts



Applicant Name: Bodo Musical Artisan's Association

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: The product is manufactured in the districts of Kokrajhar, Chirang, Baksa, Udalguri, and Tamulpur in the Indian state of Assam.

Uniqueness: Jotha is a traditional Bodo musical instrument that is commonly used during puja and Bodo folk songs. It resembles cymbals and has two parts that are identical in size and shape. Typically, Jotha is crafted from Brass, Iron or Bronze metal. A thread is used to connect both parts of Jotha together.

Product Details: The Jotha, also spelt as “Zotha” by some people, is a type of cymbal and a percussion instrument. It consists of a pair of basin-like instruments that are beaten together. The Jotha is designed to be slightly convex so that only their outer edges touch during playing. It contains a small domed opening in the middle and is similar in size and shape to those used by other musicians in authentic Indian music.

The Jotha is primarily used to keep time with the music played during Kherai puja, Garja puja, Bwisagu and Domasi/Domashi festivals. The different parts of Jotha

include the Jotha thakhri (middle part), circumference or edge (ranging from 7.2 inches to 8 inches), Jotha bikhung (back part), Dirung gudung (aperture for rope), Dirung (rope), Jotha bikha (interior chest), and Dirung khoro (concave part adjacent to the aperture or the head of the rope).

Info Byte: The Bodo community believes in five gurus, one of whom is credited with codifying the Bathou philosophy of five, also known as the principle of five. This philosophy emphasizes the importance of the five elements of earth, water, air, fire, and sky, and also reinforces the socio-religious customs, rights, and beliefs of the community.

Music is an integral part of Bodo culture, and the number five holds significant importance in this domain as well. There are five musical tones - Sa, re, ga, pa, and dha - that are considered sacred, along with five musical instruments - Kham, sifung/siphung, serja, Jotha, and Gongona - that are essential to Bodo religious practices.

The Jotha, for instance, produces a sound similar to that of a bell and is believed to connect the worshippers directly to God. It is considered to be one of the simplest yet most effective instruments that can reach God with its sound, according to the Bodo people.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.

24. ASSAM JAAPI

Name of Geographical Indication: Assam Jaapi

GI Application Number: 979

Date of Filing: 02/09/2022

Last Renewal Date: NA

Next Renewal Date: 01/09/2032

Number of Authorised Users: NA

Class: 20

Type of Goods: Handi Crafts



Applicant Address: North Jowarddi, Kalthalkuchi, Belsor, Nalbari, Assam, India, 781370

Location: The product is manufactured primarily in Nalbari district of Assam, India. Nalbari District is situated Latitude at 26.3660° N, and Longitude at 91.3276° E.

Uniqueness: Japi, also known as Jaapi, has been in use since the 7th century when the Chinese traveller Hiuen Tsang came to Kamarupa. It is a bamboo headgear that is a trademark handicraft of rural Assam, and plays a significant role in the traditional economy of the state, particularly in Nalbari District. Japi is made of tightly woven bamboo (or cane occasionally) and tokou paat, which is a type of fan palm. There are many types of Japi, including Phulam, Haluwa, Bor, Tupi, and Gorokhia Japi. Phulam Japi, also known as Sorudaya Japi, dominates the Japi cottage industry due to its high demand in the market. The Jaapi came to Ahom society before the introduction of Hinduism. People of Assam consider the colourful Japi as a symbol of honour, and it became a symbol of prestige in Bihu,

the national festival of the Assamese people.

Product Details: Jaapi are made of the tokow leaf (*livisionia jenumiana*) on a framework of split bamboo and are often decorated with coloured pompons and strips of cloth. They are generally about two feet in diameter but it intended to be used as sun shades for priests or ladies. they may be as much as five feet in diameter. The kaan measuring around 6 to 12 inches provided a veil affect to the wearer, generally the bride. This extension is usually not found in the conventional Jaapi used by farmers and tea gardens labourers.

Info Byte: The coloured Japi was considered as the prestigious and status symbol of the officials and nobles in the Ahom kingdoms. There are different sizes of coloured Jaapi namely Sarudoia Jaapi, Bordoia Jaapi etc that officials and their noble ladies could wear as per their status. The Jaapi worn by the royal families could not be worn by others. Precious materials like gold, silver, muga cloth, paat cloth were used to decorate the Jaapi meant for the royal families.

Visiting Assam [under CII GI Tourism]



BY AIR

The International Airport of Assam is Lokpriya Gopinath Bordoloi, Guwahati, also known as Guwahati International Airport. This airport is the major airport of all North-East India and is well-connected with all the major cities of the country.



BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.

25. ASSAM ASHARIKANDI TERRACOTTA CRAFT

Name of Geographical Indication: Assam Asharikandi Terracotta Craft

GI Application Number: 980

Date of Filing: 02/09/2022

Last Renewal Date: NA

Next Renewal Date: 01/09/2032

Number of Authorised Users: NA

Class: 21

Type of Goods: Handi Crafts



Applicant Name: Asharikandi Terrakota Doll Making Samabai Samity Limited

Applicant Address: Asharikandi, Geramari, Goalpara, Assam, India

Location: The product is primarily made in Asharikandi village of Dhubri district of Assam, India.

Uniqueness: The unique artistic skill of the Kumbhakars (potters) of Asharikandi have created a separate identity for Asharikandi style of Terracotta. Hatima doll nationally and internationally acclaimed unique masterpiece has brought much repute for Asharikandi- style of Terracotta. The terracotta art of Asharikandi stands out from any other terracotta art form because of its unique characteristics in terms of aesthetics and design. The practice of this traditional art form has remained a major source of identity among the potters blending it with the socio-cultural characteristics of this region along with many changes and innovations. The terracotta practice of Asharikandi has a very wide and multifarious significance Asharikandi carries a great legacy of society and culture of Assam from time immemorial. The Asharikandi village, popularly known as paul padais based on the potter's caste from the tradition. The contemporary terracotta products and its usages replicates the past of this place in particular and Assam in general as well as the socio-cultural dimensions of the people of this region.

Method of Production: The process of making terracotta is a complex and labour-intensive one that involves several steps. The first step is the collection of clay, which is locally known as Aithal mati or hira mati and is mostly found in low-lying areas near the river Silaipar. The artisans of Asharikandi collect this clay either from the riverbank or through thikadars who supply it by road. Once collected, the clay is cleaned

to remove any impurities, and then sand is added in a ratio of 80% clay and 20% sand to prevent cracking or bending during the drying process.

The next step involves shaping the clay into desired figures, which are then left out in the sun for a day. After this, a mixture of red clay powder, Khoir, and caustic soda is boiled in water to create a red layer. This layer is applied to the terracotta figures and left out in the sun for another day.

The final step is the firing of the finished products. The terracotta figures are arranged by size in a kiln and covered with hay and clay. Wood is used as the main fuel, and the temperature is gradually raised to 750-800 degrees Celsius over 48 hours. Once fired, the items are removed from the kiln and left to cool in an open space. The entire process is time-consuming and requires a lot of hard work, but it results in beautiful and durable terracotta products.

Info Byte: Asharikandi is 2,500 km east of the site where Harappa existed. But an unbroken thread of a terracotta heritage provides ample evidence of a connection between this village in Lower (western) Assam's Dhubri district and the prehistoric site of Indus Valley Civilisation in Pakistan's Sindh province.

A unique craft resembling Harappan terracotta culture continues to flourish in Asharikandi through its terracotta toys. The Hatima Putul, a terracotta toy literally a mother with elephant-like ears with a baby on lap, is perhaps the best example of the village's distinctive creativity.

Most of the new experiments in Asharikandi, done on the basic concept of Hatima Putul, have received a vibrant market response. Artisans of the village love to remember how the conventional, mother and child toy of the village, got this local name.

Visiting Goalpara [under CII GI Tourism]



BY AIR

One can take a flight to the Borjhar Airport which is the nearest airport to the Goalpara district. The other ways to reach the destination is to board a flight and reach Dhubri Airport. About 121 kms away from the airport is this beautiful town.



BY RAIL

There are several trains that connect the Goalpara town with other major places in the country. From the railway station, many taxis and private cars are available for hire, which carry tourists to their desired destinations.



BY ROAD

The local transportation system of the town is also well developed so that tourists can enjoy sightseeing in this district smoothly. If you are travelling to this place via Guwahati, then you can either hire a taxi or rent cars to drive passengers to this place. Several Bus facilities are available too from various parts of the State to reach Goalpara.

26. ASSAM BIHU DHOL

Name of Geographical Indication: Assam Bihu Dhol

GI Application Number: 1002

Date of Filing: 26/10/2022

Last Renewal Date: NA

Next Renewal Date: 25/10/2032

Number of Authorised Users: NA

Class: 15

Type of Goods: Handi Crafts



Applicant Address: Sesapukhuri Gaon, Moranhat, Charaideo, Assam, India.

Location: The geographical area for “Assam Bihu Dhol” covers the entire state of Assam. The Latitude of Assam is 26.2006° N, and the Longitude is 92.9376° E.

Uniqueness: Bihu Dhol is a percussion instrument that is closely associated with the folk culture of Assam. It is an inseparable cultural symbol of the folk tradition of Assam. Bihu Dhol is a drum-like musical instrument with a barrel shape that is carved and hollowed out of a single piece of quality wood. The performance of Bihu songs and dance is impossible without Dhol. Assamese Bihu dhol is comparatively smaller than other dhols but produces a relatively loud sound. Bihu dhol or Pati dhol is made from the wood of Jackfruit, Mango, and Sam. These three woods are considered the best for making khola. The kobani is made from the skin of a cow, and the taali is made from the skin of a calf. The length of Bihu dhol or pati dhol is approximately 20-21 inches.

Product Information: The Bihu Dhol is a traditional percussion instrument from Assam. It is made up of several different parts, each with its own unique name and function. The hollow wooden body of the Dhol is called Dima or Khola. It is typically made from Kathal (Jack) or Sham wood and is around 50cm in length. The diameter of the right-hand side of Dima is about 23cm, while the left side is around 28cm.

The right-hand part of the Dhol with a parchment head is called Kobani. It is played by striking it with a bamboo stick known as Dholar-mari or Kobani-mari. The left-hand side of the Dhol, which is covered with goat skin, is called Tali or Bewa. It is played by hand. The leather of both Kobani and Tali is called Chawani, and it is tightened by leather thongs known as Barati. Both Chawanies are laced to a ring (usually made of bamboo) that fits tightly on the neck. This ring is called

Maluwa or Bandhani. The Maluwa of Kobani is also known as Kuruk. Each side of the Dhol is made from a circular piece of treated goat skin, partly covered by a second skin trimmed to form the rim around its circumference. This rim is called Katani-Chal. There are small holes towards the side of Chawani for passing Barati through the Chawani. These small holes are called Puli.

There are small straps on both sides of the Dhol that connect the rope of the leather strap for hanging around the player's neck. These straps are called Tikani or Kanari. The rope of leather that is connected with the Tikani or Kanari and used for hanging the Dhol around the neck of the player is called the Kanari-Jari. Sometimes, this Kanari-Jari is covered with a Gamosa to make it soft and comfortable for hanging on the shoulder or around the neck.

Finally, the small bamboo stick used to strike the Kobani of the Dhol is known as Dholar-mari or Kobani-mari. It has a small gable (high part) for easy grasping by the player.

Info Byte: Dhol can be classified into four categories - Bihu Dhol, Jay Dhol, Bar Dhol, and Dhepa Dhol, based on the shape and manner of playing in different regions of Assam. Dhepa Dhol, made from the trunk of a mango tree, is a cylindrical drum of 1.5 meters in length. It takes 6 to 7 days to prepare the instrument. For better preservation, “Matia tel” (oil) is used while making this dhol. This dhol has a narrow-left end called “Taali”. Both ends of the dhol are covered with leather made from the skin of a Khassi goat. The right end, called “Kup”, is double-layered and has a small hole on the outer layer. Water is poured into the small hole between the layers so as to get a thud sound. A unique sound is created when the Kup end of the drum is beaten with the “Bojuwa baah” (a playing stick made with bamboo).

Visiting Charaideo [under CII GI Tourism]



BY AIR

The closest airport to Charaideo is the Guwahati International Airport. This airport is the major airport of all North-East India and is well-connected with all the major cities of the country.



BY RAIL

The closest railway station to Charaideo is the Simaluguri Junction Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states. One can also travel by cab or by private buses from Guwahati to Charaideo.

27. ASSAM PANI MATEKA CRAFT

Name of Geographical Indication: Assam Pani Mateka Craft

GI Application Number: 1003

Date of Filing: 26/10/2022

Last Renewal Date: NA

Next Renewal Date: 25/10/2032

Number of Authorised Users: NA

Class: 20

Type of Goods: Handi Crafts



Applicant Name: Gram Shree Sangha

Applicant Address: Village & P.O. Dhudang, P.S. Dergaon, Golaghat, Assam, India, 785618

Location: The geographical area for “Assam Pani Meteka Craft” is produced in the entire state of Assam. Assam State is situated Latitude at 26.2006° N, and Longitude at 92.9376° E.

Uniqueness: Pani Meteka is an aquatic weed that grows very quickly and is extremely invasive. Even after it is cut, the stem will regrow within 15 days. The stem is long, spongy and bulbous, and can grow up to 1 meter in length. This stem is the primary raw material for making Pani Meteka handicraft products in Assam. Artisans knit the dry stem to create various handicraft items, and natural colors and dyes are used to make them beautiful.

The Pani Meteka craft is highly flexible as artisans can work on it at any time. It is also less laborious than other jobs available in villages, such as daily wage-earning or agricultural labor. Additionally, artisans need not leave their homes to search for jobs, thus preventing migration. Using an Assamese loom and a combination of techniques, materials, and tools, artisans have created high-quality, comfortable, and biodegradable/compostable yoga mats. These mats can be used for different purposes such as family outings to beaches, picnics, general use, yoga, dining table, etc. Most of the Pani Meteka mats are beige with natural shades, which enhances their elegance as eco-friendly craft products of Assam.

Product Details: Pani Meteka is a type of plant that grows between July and November. To prepare it for use in making handicraft products, the stem is cut and thoroughly washed to remove any dirt. About 20 Pani Meteka stems are tied together to form a bunch. These stems are then sun-dried for 7-10 days until they turn a brown colour. Next, they are wiped clean and flattened using a traditional method. The flattening process involves passing the stems through a hand-operated two-cylinder roller. For some products, the stems are not flattened.

To make different handicraft products, the Pani Meteka stems can be knitted and woven. Natural colours and dyes are added to make the products more beautiful. For non-framed products like bags, the stems are braided and stitched into the desired shape. For framed products like furniture, bamboo and cane frames are used. Some products are even woven in looms to make items like yoga mats.

Natural dyes are preferred to add colour to the products. These dyes are collected from the forest and mixed with hot water and salt. The prepared stems are boiled in the dye and then dried for permanent colouring. To give the products a glossy look, they are burnished with melamine.

Info Byte: The Pani Meteka, an aggressive invasive species, is being turned into an array of products such as bags and yoga mats in Assam, providing livelihoods for thousands of artisans, particularly female artisans.

Visiting Golaghat [under CII GI Tourism]



BY AIR

The nearest airport to the city is Rowrah Airport in Jorhat, which is situated at a distance of 55 km.



BY RAIL

There are a few significant railway stations in this district, namely the Furkating and Sarupathar railway stations. The Furkating railway station is located closer to the town, approximately 9 km away, and is serviced by numerous trains that operate on the Indian Railway network.



BY ROAD

The city is connected to other places via NH37 and NH38, making it easy for tourists to get to this place by road.

28. SARTHEBARI METAL CRAFT

Name of Geographical Indication: Sarthebari Metal Craft

GI Application Number: 1013

Date of Filing: 09/11/2022

Last Renewal Date: NA

Next Renewal Date: 08/11/2032

Number of Authorised Users: NA

Class: 21

Type of Goods: Handi Crafts



Applicant Name: Assam Co-operative Bell-Metal Utensils Manufacturing Society Limited

Applicant Address: Sarthebari, Barpeta, Assam, India

Location: The product is manufactured in Barpeta and Kamrup Districts of Assam, India.

Uniqueness: The Sarthebari Brass and bell metal products have both physical strength and artistic skill. Each worker specializes in a particular piece of work and makes only one part of a product. Workers feel that these items, adorned with intricate designs, cannot be made by machines, thus limiting the scope for mechanization. The handicraft items produced by the artisans of Sarthebari are not only used in the Namghars (places of worship) and households in Assam, but they also have extensive use in Buddhist temples. As such the cymbals made in Sarthebari are sold in large numbers in places like Darjeeling, Sikkim, Arunachal Pradesh and even in countries like Nepal and Bhutan where there is a large Buddhist population. The process of manufacturing the traditional Sarthebari brass and bell metal items is not a simple process. A lot of efforts of the artisans go into carving out these fine articles from the metals. The tools and implements used by the kanhars of Sarthebari for producing the bell metal products are even in use today and are all made locally. With these tools and implements, the kanhars used to produce bell metal and then manufacture products out of it. Modern tools and technology has not yet touched the lives of the artisans and they still adhere to primitive tools and equipments in bell-metal production.

Product Details: In Sarthebari, Assam, artisans prepare an alloy consisting of 78% copper and 22% tin for use in manufacturing handicrafts. Scrap bell metal utensils serve as the main raw material. To shape the metal, the artisans use hand tools such as Niyari (anvil), Chalti, Sara (tongs), Kun (hand-operated lathe), Khonta (file), and hammer. The only machine used in the manufacturing process is a rolling mill for manufacturing sheets. The artisans use charcoal as fuel to heat the metal and give it the required shape. The manufacturing process involves several steps, including preparing the alloy, cutting and hammering the metal to the desired size, solidifying the molten metal, filing rough edges, scraping off the burnt layer, carving imprints on the bell metal ware, carving rings on the bowl, and carving imprints on the metal works.

Info Byte: Metal manufacturing of bells and brass has a rich history in Assam, India. Archaeological evidence shows that the metallic culture in Assam is as ancient as the Indus Valley Civilization. The bell metal craft has survived for ages, yet there has been very little change in the method of preparing bell metal items in Sarthebari. The craftsmen, also known as Kahars or Orjas, still use the age-old tools required for burning and shaping the metal.

Brass metal craft can mainly be found in the Sarthebari and Hajo area, where local artisans are engaged in the traditional method of manufacturing utensils. The craft of making brass articles is an important source of livelihood for the people of this region. The brass metal craft in the Sarthebari circle is known as “Sarai Silpa.” The artisans involved in this craft do not belong to any specific religion or community.

Visiting Barpeta [under CII GI Tourism]



BY AIR

The city is located about 96 kms away from Guwahati International Airport, which is the major airport of North-East India and is well-connected with all the major cities of the country.



BY RAIL

To reach Barpeta, one can take a train to the Guwahati Railway Station and then use any local transportation. There are also local train services available from Guwahati to Barpeta in the morning and evening.



BY ROAD

There are plenty of private buses that operate along the road connecting Barpeta and Guwahati (via NH 427). Additionally, small cab services are available in abundance that transport tourists to various locations for sightseeing purposes.

29. ASSAM MAJULI MANUSCRIPT PAINTING

Name of Geographical Indication: Assam Majuli Manuscript Painting

GI Application Number: 940

Date of Filing: 10/08/2022

Last Renewal Date: NA

Next Renewal Date: 09/08/2032

Number of Authorised Users: NA

Class: 16

Type of Goods: Handi Crafts



Applicant Name: Assam Majuli Handicraft Trust

Applicant Address: Garamur, Post: Garamur, District: Majuli – 785 104, Assam, India.

Location: The product is manufactured in Majuli, Nagaon, Sivasagar, and Jorhat districts of Assam, India.

Uniqueness: The Assamese manuscript paintings have been a vibrant form of painting and were given a definite shape during the bhakti movement by Saint Sankaradeva in the 15th century. The art of manuscript writing continues in each Sattrā of Majuli Island. The different styles of Assamese Manuscript Painting Tradition are Sattriya, Gadgayan, Darrangi and the Tai style. The manuscript paintings consist of religious illustrations from Hindu mythology. There are secular manuscripts as well, such as the buranjis or the manuscripts on chronicles of kings. There are remarkable abstractions here: visual statements about the incomprehensible. They occur in manuscript after manuscript painted — a local innovation, again — not on paper but on sanchi pat: folios made from the inner bark of the aloe tree (aquilaria agallocha). However, no two renderings of the Meru are exactly alike; the imagination of different painters leads them along different paths.

Product Details: The general composition and layout of the paintings are divided into two major sections. The background proper is always monochrome red free of any details. The rest of the 'ālekhyā-sthāna' is painted in flat green on which the actual painting appears superimposed. The most characteristic feature of these miniatures is that each human, animal or any other figure is framed by trifoil arches or 'architectural niches'. As a result, the top portion of the background is always of irregular shape, following the contour of the arch or series of arches if the panel is a longer

one. The entire area is never broken into foreground, background or horizon, either by changes in their respective colours or by the introduction of symbolic and significant motifs like grass, plants or clouds. The entire composition appears to be in eye-level view. Representations of pouring rainwater, rivers and lakes are of a conventional type. Mountains look like cross sections of them as in a geological diagram. The lack of expression in the faces of human figures is simply compensated by their poses and mudrās, which are greatly effective. They are all in 'Abhanga', a few in 'Tribhanga', and almost none in 'Atibhanga' poses. In depicting an episode, parts of it are represented on the succeeding folios. However, the technique of continued narration is also followed at times. No attempt to depict the sky in a realistic manner is perceptible. Where figures are inserted, the background is invariably red, but the area between the red background and the rest of the ālekhyāsthāna is usually painted in equally flat monochrome green. Vegetation though stylised is varied and the Kadamba, the Banana and other willow trees with flowers are the most common types represented. The usual practice is to fill the crown area with some kind of green, and then the leaves and the flowers are picked out in minute detail. Cuckoos and other harmless beasts and birds inhabit these trees. Human figures and superhuman beings in anthropomorphic forms are all characteristic of the school. In the case of human figures, natural proportions are adhered to, but when, in particular episodes, Krishna's personality had to be magnified, he is shown as far larger in size.

Info Byte: The Assam Majuli Manuscript Paintings illustrated numerous stories and chapters taken from the great Hindu epics Ramayana, Mahabharata and above all subject from the Bhagavata Purana. The paintings of the Bhagavata-Purana mainly concentrate

to depict different stories and events related to the supreme God Lord Krishna. There are three popular

styles of manuscript writing in the region: Gargayan script, Kaithali, and Bamunia.

Visiting Majuli [under CII GI Tourism]



BY AIR

There are frequent flights to Jorhat (i.e. about 41 Kms from Majuli) from Guwahati, as well as other parts of the country, especially the eastern zone.



BY RAIL

Jorhat (i.e. about 41 Kms from Majuli) has a railway station that is well serviced by trains running on Indian Railway network.



BY ROAD

Jorhat (i.e. about 41 Kms from Majuli) serves as a major connecting point for where travellers can take Assam State Transport Corporation (ASTC) to reach Majuli.

30. BODO DOKHONA

Name of Geographical Indication: Bodo Dokhona

GI Application Number: 959

Date of Filing: 29/08/2022

Last Renewal Date: NA

Next Renewal Date: 28/08/2032

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicrafts



Applicant Name: Association of Bodo Traditional Weaver

Applicant Address: Ward no. 5, Tengapara, Kokrajhar, BTR, District: Kokrajhar – 783 370, Assam, India

Location: Bodo Dokhona belongs to the Bodoland Territorial Region (BTR) that lies between 26° 7' 12" N to 26° 47' 50" N Latitude and 89° 47' 40" E to 92° 18' 30" E Longitude and is in the North Western part of Assam. Kokrajhar town the Administrative Head Quarter lies roughly between 26° 25' N latitude and 90° 16' 38" E Longitude.

Uniqueness: Bodo Dokhona is weaved by Bodo women in their own handloom, which covers the whole body from chest to legs, and to cover the upper portion, a traditional scarf called Jwmgra is worn by Bodo women. Bodo Dokhona means six corners (Do means six, and Khona means corner in Bodo), i.e., it gives six corners when worn. The process locally known as "Marhwrnai, where boiled rice is mixed with the thread of Bodo Dokhona, adds enough strength to the fabric, which makes it more durable than any other dress of women.

Product Details: Bodo Dokhona is the main traditional dress of Bodo women. The length of the

Bodo Dokhona is 3 metres and width are 1.5 metre. Bodo Dokhona means six corners (Do means six, and Khona means corner in Bodo), i.e., it gives six corners when worn. Bodo Dokhona covers the whole body from chest to legs - it is worn into two folds; one part is wrapped on waist and the other part on the chest. The Bodo Dokhona is decorated and designed by the weavers with attractive embroideries called as 'Agor'. There are mainly two types of Bodo Dokhona: 1. Matha Bodo Dokhona (plain Bodo Dokhona), and 2. Designed Bodo Dokhona.

Info Byte: The traditional attire of Bodo people is nature driven i.e., the design and embroideries on their piece of cloth is beautifully inspired by their surroundings (tree, flower, mountain, birds and other species). Bodo communities and their culture are identified by their traditional attires and clothing. Bodo Dokhona s are quite vivid. They are woven in all sorts of colours: blue, green, yellow, purple, and orange which are then adorned with elaborate designs such as those of flowers, butterflies, hills, cat prints, leaves, and ferns. These designs are referred to as the Agor in the local Bodo language. There are more than 47 types of Agors (Design) used in the process of making Dokhona.

Visiting Kokrajhar [under CII GI Tourism]



BY AIR

Kokrajhar doesn't have its airport. Nearest airport is Guwahati and one can go by bus or by cab from airport to Kokrajhar.



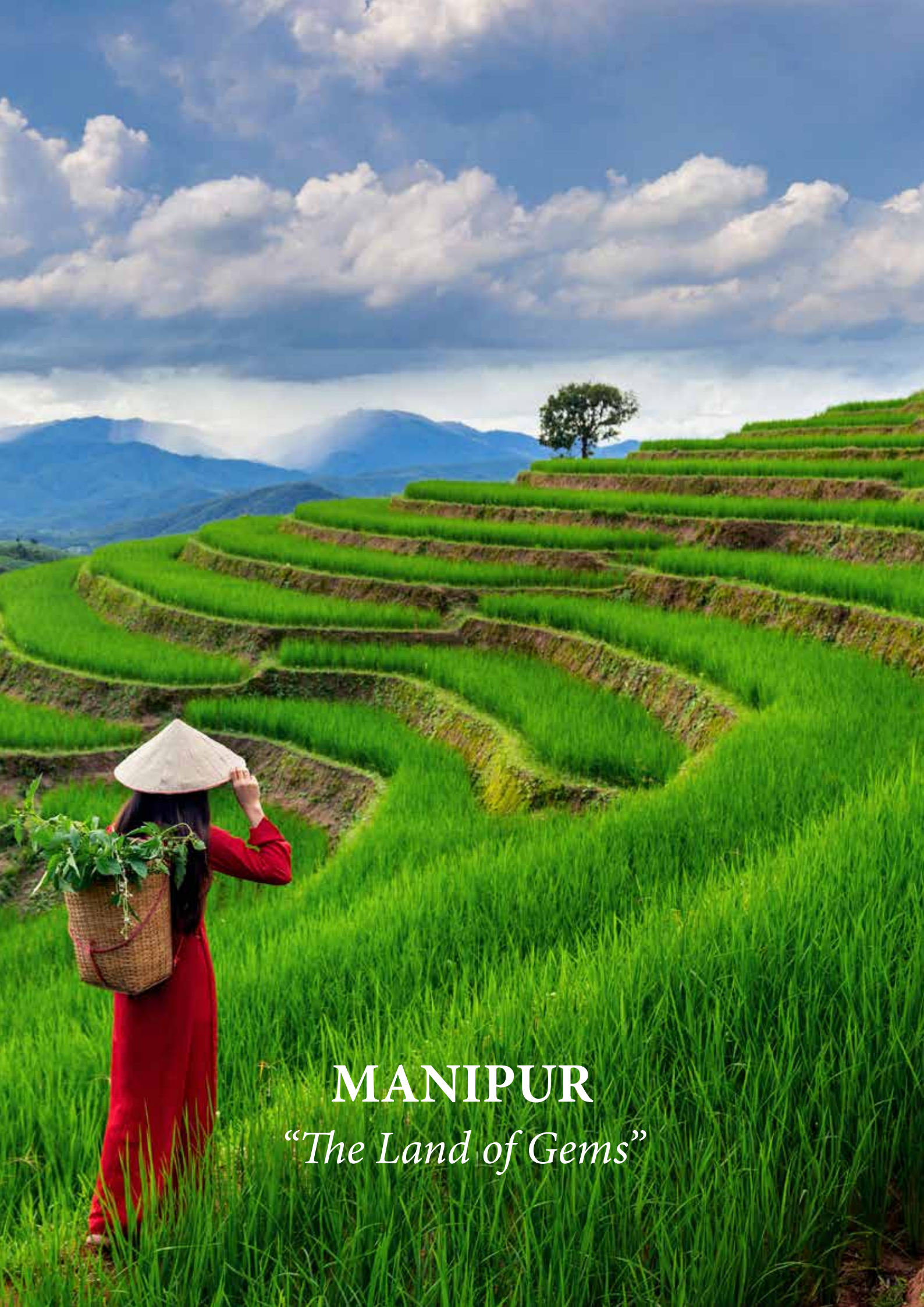
BY RAIL

Kokrajhar Station is the entry point station of NF Railways in towards Assam. Maximum trains even Rajdhani also stops in the station. One can reach Kokrajhar by any Assam bound train. And from Guwahati daily passenger trains runs towards Kokrajhar.



BY ROAD

Guwahati to Kokrajhar is near about 212 km and takes approx. 3 hrs. Daily bus services are available from Guwahati ISBT.



MANIPUR
“The Land of Gems”

1. SHAPHEE LANPHEE

Name of Geographical Indication: Shaphee Lanphee

GI Application Number: 371

Date of Filing: 19/12/2011

Last Renewal Date: 18/12/2021

Next Renewal Date: before 18/11/2031

Number of Authorised Users: N/A

Class: 25

Type of Goods: Handicraft (Shawl)



Applicant Name: Department of Commerce & Industries

Applicant Address: Government of Manipur Lamphelpat, Imphal - 795 004, Manipur, India

Location: The craft of Shaphee Lanphee is practised only in the two districts viz. Imphal West and Imphal East districts of Manipur. They are scattered at three locations in these two districts. They are i) Hijam Dewan Leikai, Thangmeiband, ii) Kwakeithel Moirang Pural Leikai under Imphal West district and iii) Yonglan Ayangpalli road, Wangkhei under Imphal East district respectively.

Uniqueness: Shaphee Lanphee is a hand-woven fabric shawl specially made with needlework on the Loin and Frame Loom. Shaphee Lanphee is presented as an award by the Meitei Kings to the worthy tribes of Manipur as a special recognition of the honour. It marks pride and respect for the person who possesses it. In Shaphee Lanphee, the motifs are specially made by needlework without frame by Meitei Women in Cotton or sometimes Silk yarns. The stylised motifs of the Shaphee Lanphee are now popularly used as a waistcoat with synthetic lining. It is now exported abroad in diversified forms as a garment.

Method of Production: A hand weaving of a black colour background with a red colour border on a plain cotton yam does not make a Shaphee Lanphee. A Shaphee Lanphee is required for hand weaving and embroidery work with the needle. Like normal fabric, it requires warp thread, weft thread and embroidery thread.

Weaving in Manipur from the early period used mainly the fibres extracted from "Lashing" (cotton ball) and "kabrang" (Mulberry cocoon) and also extracted from the bark of a tree called "Santhan Urtica sp". The local fibre was spanned into thread and dyed locally with

plants, bark, leaves, flowers, etc. Nowadays, dyed yarn is readily available in the open market. Therefore, the traditional system of spinning and dyeing is no longer required. The dyed yarn is sized with starch of rice and stretched with the help of a bamboo rod. It is then wound into a bobbin for warping and a pin for picks. After warping, the warp beam is gaited up with the warp beam rest. Generally, the warp threads are drawn through wire heald and pass through the dents of the reed and wound to the cloth beam. Thus, the loom is ready for weaving a simple or plain cloth.

Info Byte: The Shaphee Lanphee is a type of shawl which is specially made by needlework through loin loom by Meitei women, worn by the Nagas of Manipur as a special recognition of honour and which was used to be presented as awards by the Meitei Kings to the worthy tribes of Manipur.

The Shaphee Lanphee is a shawl with black base cloth decorated with different motifs and needlework with cotton threads. There are ten stylised motifs of two Saco/ (horses), Two Shamu (elephants), Four Naa (fishes), Four Numit (suns), Four Tha (moons), two Wahong (Peacock), forty Thawanmichak (stars), twenty Ta (Spear), ten Phantups (wooden seats) ten Imichee (buffaloes' horn) are Chumsha (Romanian stitch) needlework in the cloth. While weaving, two horizontal sides of the border are used with Tongkap (Chain stitch).

In designing the pattern of motifs in the Shaphee Lanphee, there is a systematic way of arranging the animal motif in the centre of the shawl, such that the motif figures a pair of elephants between the two horses. The motifs above and below the elephants are fishes that are bordered by a motif of the moon. The motif of the peacock flanked by the design of the sun is below the motif of the moon.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangei, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

2. WANGKHEI PHEE

Name of Geographical Indication: Wangkhei Phee

GI Application Number: 372

Date of Filing: 19/12/2011

Last Renewal Date: renewal pending from 18/12/2021

Next Renewal Date: before 18/12/2031

Number of Authorised Users: N/A

Class: 25

Type of Goods: Handicraft



Applicant Name: Department of Commerce & Industries

Applicant Address: Government of Manipur Lamphelpat, Imphal - 795 004, Manipur, India

Location: Wangkhei is a place within the Imphal Municipal in the Imphal East District of Manipur, situated on the northern bank of the main Imphal River. The fabric is woven only in four valley districts: Imphal East, Imphal West, Thoubal and Bishnupur district.

Uniqueness: It is one of the most luxurious items for ladies among the local clothes used on different occasions relating to marriages, festivals, and public functions. The Wangkhei Phee is porous, airy, see-through and thin, enabling you to see through any precious and decorative ornament jewellery worn by ladies. It is delicately hand Woven by only a local skilled weaver. It is woven with pre-dyed yarn and is woven only with cotton. Extra weft designs like motifs of flowers, fruits, etc. are woven in nature. Since it is woven with cotton, it is an environmentally ideal fabric.

Method of Production: Wangkhei Phee is produced either by throw shuttle loom or fly shuttle loom. On the fly shuttle loom, the Wangkhei Phee is woven in a single piece as a complete fabric. However, it is woven in two pieces on a throw shuttle loom, which will be stitched together after they are woven to make it complete. Three shuttles are used to produce a wangkhei Phee: one is a conventional shuttle used for body weft thread and two smaller shuttles for extra weft. Two weavers are involved when the fabric is woven with three shuttles on a fly shuttle loom. Only one weaver can be woven if the fabric is woven on a throw shuttle loom as the width of the fabric is a

smaller size for stitching together after the fabrics are woven to make it a complete end product. To weave a wangkhei phee, one must be a kind of weaver, having perfect skill and patience in work.

Info Byte: Wangkhei is a place within the Imphal East District of Manipur. It is located within the Imphal Municipal Area. The Wangkhei Phee is famous for its delicate fabric. This type of fabric is known as “Wangkhei Phee” since the fabric was developed first in the Wangkhei area by skilled weavers. Many weavers are still weaving this special type of cloth on a wide scale across the valley districts. “Wangkhei Phee” literally means the art of weaving various designs from the area of Wangkhei.

This kind of wrapper is a very delicate one which attires a delicate muslin in white—woven of fine cotton thread. This special type of cloth is so delicate that any two adjacent strings of the weft and the warp in the series are woven far apart from each other, and as such, the cloth is fully transparent. A fine variety of this kind of muslin, but of the close-knit texture of the weft and the warp, is also used by female weavers. Patches of a uniform design are woven on the cloth at wide intervals throughout the body of the cloth. Originally, this piece of muslin was uniformly made in white, and it survives noticeably in developed form to date in various designs both on the body of the cloth and at the borders in various colours.

The Meitei weavers had been weaving this kind of cloth by using the extra weft technique designs of Kheiroithek (Zig Zag pattern, Thangjing Tangkhai (Triangle pattern), Kabok Chaiba (Spotted pattern) and in the border Moirangphijin (Long head triangle pattern). This kind of cloth is very popularly adorned by the Meitei women and girls on the occasions of marriage ceremonies on a wide scale in Manipur.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangei, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

3. MOIRANG PHEE

Name of Geographical Indication: Moirang Phee

GI Application Number: 373

Date of Filing: 19/12/2011

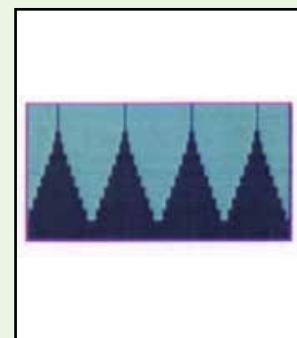
Last Renewal Date: renewal pending from 18/12/2021

Next Renewal Date: before 18/12/2031

Number of Authorised Users: N/A

Class: 25

Type of Goods: Handicraft



Applicant Name: Department of Commerce & Industries

Applicant Address: Department of Commerce & Industries, Government of Manipur, Lamphelpat, Imphal - 795 004, Manipur, India

Location: The design is now extensively woven in four major districts, namely, Imphal East, Imphal West, Bishnupur (where Moirang is situated) and Thoubal District,

Uniqueness: The Moirang Pheejin Design is produced by interlocking weft threads with the warp threads along the border of a fabric. The Design is woven in all the luxurious local clothes used on different occasions relating to marriage, festivals, public functions, rituals, etc. The design is one of the most common designs woven in any of the hand-woven fabrics of Manipur, most popularly on ladies' attires. The presence of Moirang Pheejin design in any hand-woven fabric shows that it originated from Manipur. The Moirang Pheejin is required to be woven by weavers who have perfect skill, patience and concentration in work. It is possible to weave only handloom; either loin loom, throw shuttle and fly shuttle loom, and two throw shuttles are used for producing a complete fabric with Moirang Pheejin Design, one for the design and another for the main body.

Method of Production: Weaving a Moirang Pheejin design requires a weaver with perfect skill, patience and concentration. It was woven on a Loin Loom, Throw shuttle or Fly Shuttle Loom. A throw shuttle

loom is the most suitable as it is very light, less expensive, easy to transport & maintain, etc. No additional attachments, like dobbie, jacquard, and jalla, are required. The Moirang Pheejin design can be woven on the cloth's left or right-side selvedge. However, the most convenient for the weaver is on the right selvedge of the weaver for handiness.

Info Byte: Moirang is the name of a historical place under the Bishnupur District of Manipur State and the land of legendary hero Khamba in the epic of Moirang Kangleirol. It is situated at a distance of 46 km away from Imphal, the capital of Manipur. It is also the place where the first INA flag was hoisted on Indian soil in 1944.

The Moirang Phee is a type of fabric that originates from Moirang, a place in Manipur. A manuscript called "Loiyumba Silyen" mentions that the Moirang Pheejin design existed during 1074-1122 A.D., the reign of King Meidingu Loiyumba of Manipur. The Moirang Pheejin design is woven along the border of the fabric and becomes the famous Moirang Phee. When any colour of the chaddar, half saree fabric, or stole is woven with Moirang Pheejin, it becomes the Moirang Phee. The design pattern of pronged teeth of the Pakhangba, the pythonic God of Manipur mythology, also known as "Moirang Pheejin," is woven along the longitudinal border of the fabric. The women weavers of Manipur use the weft woven technique to weave the Moirang Pheejin design.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangei, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

4. KACHAI LEMON

Name of Geographical Indication: Kachai Lemon

GI Application Number: 466

Date of Filing: 10/12/2013

Last Renewal Date: renewal pending from 09/12/2023

Next Renewal Date: before 09/12/2033

Number of Authorised Users: 52

Class: 31

Type of Goods: Agriculture (Lemon)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: 9, Rajbari Path, Ganeshguri, G.S. Road, Guwahati, Assam, India, 781 005

Location: Kachai lemon (Citrus iombbiri Lush.), locally called Champra, is grown extensively in the surrounding areas of Kachai village in Ukhrul District of Manipur. The district is blessed with all important prerequisites for the successful cultivation of Kachai Lemon. Except for Ukhrul, farmers have started growing Kachai Lemon in parts of the Chandel and Churachandpur districts.

Uniqueness: Kachai Lemon is unique in its characteristics. The bearing plants of Kachai Lemon look like flowering trees during harvesting time. The fruit is a rich source of Ascorbic Acid, containing 45-51 mg/100 ml juice. The Kachai Lemon juice- unique and delicious as nature intended, more refreshing, more healthy, naturally grown and chemical free. The uniqueness of the fruit lies in its bearing habit. Even if it gets ripened, it doesn't fall from the tree. Fruit will become small and turn green from yellow, and then it grows again in the next fruiting season. Lastly, kachai lemon possesses a blended taste, i.e., sweet and sour.

Agro-Climatic Conditions: Kachai lemon can grow successfully in all areas free from frost, hailstorms and extreme temperature fluctuation in winter. They are adapted to sub-mountainous tracts up to 700-1200 m above msl and temperature at about 10-35 degrees Celsius. Deep sandy loam soil with subsoil free from any hard pan and low water table is suitable for its

cultivation. The planting site/area should always be facing directly towards the sun. Steep slopes are not suitable for making orchards. After selecting the suitable site for the orchard, the site must be cleared of all trees and shrubs.

Info Byte: Kachai Lemon is a high-yielding landrace with high economic value, which is consumed as fresh fruit and used for making juice and pickles. The fruit was first introduced by the Late "S Paisho" during 1944-45, and later on, its cultivation spread to other neighbouring villages. During early 70s, "Shri S. Bhowmik", Advisor of Agriculture, Govt. of Manipur, named it 'Kachai Lemon'.

Kachai Lemon can be stored for up to 1-6 months at 10-13 degrees Celsius and 85-90% relative humidity. Before storage, the fruits should be dipped into hot water (52 degrees Celsius) for 5-10 minutes to minimise the attack of *Penicillium* and *Phytophthora*.

Citrus's aromatic, nutritional and medicinal value is integrally associated with day to day lifestyle of the people of Manipur through the ages. Citrus thrives in Manipur as it is cultivated in semi-wild and wild forms, with maximum diversity maintained in home gardens.

The rich polyphenolic compounds of Citrus, such as flavanoids, can act as a "functional ingredient" in promoting health and preventing degenerative diseases. Citrus is also a potential source for compounds having high value in perfumery cosmetic and chemotherapeutic purposes of controlling phytopathogens.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangei, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

5. TAMENGLONG ORANGE

Name of Geographical Indication: Tamenglong Orange

GI Application Number: 590

Date of Filing: 10/12/2013

Last Renewal Date: NA

Next Renewal Date: before 17/09/2027

Number of Authorised Users: NA

Class: 31

Type of Goods: Agriculture (Orange)



Applicant Name: Manipur Organic Mission Agency (MOMA)

Applicant Address: Directorate of Horticulture, Sanjenthong, Imphal – 795 001, Manipur, India

Location: The district of Tamenglong is located in the west of Manipur at an altitude of 1290 m above sea level and covers a total area of 4,391 sq. km. Nagaland bounds the district in the North, Churachandpur district in the south, Senapati district in the East and the west by the state of Assam.

Uniqueness: Tamenglong Orange (*Citrus Reticulata*) is a mandarin group species with medium-sized upright trees. The leaves are lanceolate in shape with narrowly winged petiole. The fruits are medium-sized, globose and sweet. The fruits are easily detachable, and the core is open at maturity. Usually, each fruit contains 10-14 segments. The fruits are loose-skinned and orange in colour. The rind is thin, and the seeds are pointed with light green cotyledons. Tamenglong Orange is especially known for its sweet-sour taste and high juice content. A large fruit can yield up to 65.5 ml of juice.

Agro-Climatic Conditions: The successful establishment of an orchard and satisfactory production depends on the favourable combination of certain natural and management factors. The climate includes basic environmental elements like temperature, rainfall, and atmospheric humidity. A reasonably deep and fertile uniform soil having good & drainage and an adequate water supply for irrigation is the basis for the successful establishment of the mandarin orchard. A soil depth of one meter is necessary. The temperature range for growing citrus is 14 - 40° C. However, the best growth and performance occur between 29 to 34 degrees Celsius.

Info Byte: Manipur's Tamenglong District, known as the "Orange Bowl" of the state, hosts an annual festival to demonstrate the variety of oranges it produces. The state-level Orange Festival is held annually to promote tourism and allow orange farmers to display their produce before potential buyers. It also allows the growers and fruit processing industries to clinch deals with orange farmers based on various aspects.

The Orange Festival was first celebrated in 2001 on a modest scale by the Manipur Small Farmers Agri-Business Consortium under the kind aegis of Central SFAC and DRAD Tamenglong. The festival witnessed great popularity and started to be celebrated every year with the support of the Government Department as a state festival in 2005. It is positively impacting the cause of orange cultivation in the Tamenglong district and the State.

The number of seeds per fruit is less. It grows well in the climatic conditions of the Tamenglong district of Manipur and has high demand within and outside the state for its taste and flavour. The farmers of Tamenglong District grow oranges without applying any agrochemicals. Hence, the product is organic by default.

Orange is one of Manipur's important horticultural crops and is considered one of the potential states for citrus genetic diversity since it is adjoining Myanmar, where maximum citrus diversity has been reported.

Mandarin orange is grown in different parts of Manipur, but the main centre of orange production is the Tamenglong district of Manipur, which produces more than 80 % of the total orange production of the state.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangei, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

6. HATHEI CHILLI

Name of Geographical Indication: Hathei Chilli

GI Application Number: 592

Date of Filing: 18/09/2017

Last Renewal Date: NA

Next Renewal Date: before 17/09/2027

Number of Authorised Users: 1

Class: 30

Type of Goods: Agricultural (Chilli)



Applicant Name: Manipur Organic Mission Agency (MOMA)

Applicant Address: Directorate of Horticulture, Sanjenthong, Imphal – 795 001, Manipur, India

Location: Hathei Chilli is a unique chilli variety grown in Sirarakhong village (also called Kampha), located west of Ukhrul district of Manipur state. The chilli variety is locally known as Hathei. The village is situated nearly 70 km from Imphal.

Uniqueness: Hathei chilli, locally called Hathei, one of the best varieties of chillies in the world found in Sirarakhong in the Ukhrul district, is unique in its taste and looks. The chilli, with its distinctive flavour and colour, only grows in Sirarakhong in the interior Ukhrul district. Sirarakhong Hathei thrives well in the climatic conditions of Sirarakhong village only. It has some unique characteristics as it does not thrive or perish after some time, even grown in adjoining villages. This chilli variety, when planted in other places, loses its unique characteristics; although it still grows and bears fruits, its softness, length, hotness, sweetness, colour, flavour, etc., are found to be inferior as compared to a product of Sirarakhong village. Apart from this, the size, shape and taste of Sirarakhong chilli are quite singular. It is tastier and, when used in the form of powder, it makes the dishes reddish. Sirarakhong chilli is even better than Kashmir chilli when used as a dish colouring additive. Hathei chilli works as a good anti-oxidant and possesses high calcium and vitamin C content. The chilli is grown completely in an organic way.

Agro-Climatic Conditions: A well-drained light soil varied from loam to sandy loam is preferred for cultivating Hathei chilli. The site should be free from any unwanted plants and plant stubbles. Seed is sown during the month of March-April. After 20-25 days,

seeds germinate, and the best time for transplanting is the rainy season, i.e. May-June. Transplanting is done in Jhum fields. Frequent weeding is important in the cultivation of Hathei chilli, and it is started after about a month of planting the seedlings. Harvesting of fruits is started from July onwards. The harvested fruits are sun-dried or dried with the help of a local furnace and stirred properly to give a desirable colour.

Info Byte: Hathei chilli, locally called Hathei, an indigenous chilli variety, is unique to a remote Tankhul Naga-inhabited village nestled in the Mahadev hills of the Ukhrul district of Manipur state. There is no written document about the origin of the chilli variety. However, it is said that the cultivation of this particular chilli variety in the village started in the days of yore by the forefathers of the villagers.

As bitterness is called “Ha” in the Tangkhul dialect, the plant came to be known as Hathei. Since then, the cultivation of this particular chilli in the village has been going on for ages. Cultivating this chilli is the main source of income for the villagers.

The chilli has a link to the cultural life of the village. They have a song describing chilli as a red cover over the hills. The villagers of Sirarakhong have organised ‘Hathei Phanif’ (Chili festival) every year since 2010 to celebrate its strange quality, believed to be God’s gift to the villagers of Sirarakhong.

The unique characteristic of this chilli is that it does not thrive well even in adjoining villages like Tuinem, Tungou and Lam-Lang. Fruits of Hathei chilli can be used green or red. The fruits are many-seeded berries-pod-like but with no sutures, crinkled and vary considerably in size and shape, ripening to green, yellow, orange, red or purple. The leaves are simple and alternate, elliptical and lanceolate, with smooth margins.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangai, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.



An aerial photograph of a hillside town in Meghalaya, India. The town is built on a steep, forested slope, with numerous multi-story buildings and houses. The roofs are in various colors, including blue, green, and red. In the background, there are layers of misty, rolling mountains under a clear blue sky. The overall scene is peaceful and scenic.

MEGHALAYA
“The Abode of Clouds”

MEMONG NARANG

Name of Geographical Indication: Memong Narang

GI Application Number: 437

Date of Filing: 29/08/2013

Last Renewal Date: 03/01/2023

Next Renewal Date: before 28/08/2033

Number of Authorised Users: 63

Class: 31

Type of Goods: Agricultural (Citrus)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: 9 Rajbari Path, Ganeshguri, G S Road, Guwahati, Guwahati, Assam, INDIA, 781005

Location: Memong Narang is native to India. Recent searches of the plant's reported home range confirmed its presence only in Meghalaya, where it grows in the Garo Hills.

Uniqueness: Memong Narang is used for medicinal and spiritual purposes by the Garo people. The fruit is used to treat Jaundice and Stomach conditions in humans and animals and Smallpox. It is also applied to dead bodies to remove their ghosts.

Agro-Climatic conditions: Suitable climates for citrus are the tropical and sub-tropical humid regions. The fruit is said to achieve its highest quality in sub-tropical humid climates or the drier regions with irrigation. Citrus tolerated a wide range of soils, from almost pure sands to organic mucks to heavy clay soils. The trees do not stand in waterlogged soils but grow well in freely draining soils. They are sensitive to excessive Boron, and Sodium Carbonate. They flourish at a mean temperature of 20 to 25 degrees Celsius.

Info Byte: This wild orange plant is likely one of the ancestors of today's cultivated citrus fruits, if not the main one. It is considered to be the most "primitive" citrus. It can be used as a rootstock for cultivated citrus.

This plant is considered to be an endangered species. Threats to the species have included habitat destruction caused by slash-and-burn (Jhum) activity. This plant requires a specific microclimate, and appropriate habitat is limited. The Nokrek Biosphere Reserve is an important site for the species, and its presence inspired the creation of the National Citrus Gene Sanctuary within the reserve.

The species is well protected in Citrus Gene Sanctuary, but the regeneration observed is very slow. Fruits are not edible and are mostly used as medicine to cure a number of deadly diseases (Viral Infections, Kidney stones and many stomach diseases).

It has existed in Meghalaya since time immemorial, but it was first observed and identified by "Taxonomist Tanoko in 1834". Since all the citrus species have originated from Memong Narang, it is known as the mother of all citrus species.

Presently, it can be found in the Nokrek Biosphere Reserve area. It is at the highest peak in Garo Hills, Tura. Nokrek Biosphere Reserve is considered to be the Citrus Gene Bank. This species has been declared endangered; therefore, it is under government regulation. Memong Narang is a wild variety of Citrus found only in 'Goro Hills', and reportedly nowhere else in the world. Nokrek Biosphere is the natural home of this species.

Visiting Meghalaya [under CII GI Tourism]



BY AIR

Gopinath Bordoloi Airport in Guwahati is the nearest airport.



BY RAIL

The Guwahati railway station is the nearest railway station to Meghalaya.



BY ROAD

Meghalaya Transport Corporation (MTC) connects several cities within the Meghalaya and its neighbouring states.

KHASI MANDARIN

Name of Geographical Indication: Khasi Mandarin

GI Application Number: 465

Date of Filing: 10/12/2013

Last Renewal Date: 09/12/2023

Next Renewal Date: before 09/12/2033

Number of Authorised Users: 62

Class: 31

Type of Goods: Agriculture



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC)

Applicant Address: No.9, Rajbari Path, Ganeshguri, G.S. Road, Guwahati - 781 005, Assam, India

Location: The main citrus variety cultivated in Meghalaya is Khasi mandarin. Major production clusters of Khasi mandarin in Meghalaya are East Khasi Hills, West Khasi Hills and Jaintia Hills.

Uniqueness: The fruit of Khasi mandarin is large, globose to moderately oblate. The flesh is of orange colour, tender and melting, juicy with a mild and pleasant flavour and aromatic smell. The seeds are few, small and plump. They are a great source of Vitamin C. One orange has all the Vitamin C that one needs for the day. The water content in the fruit is nearly 80 per cent to 90 per cent of the edible portion. Mandarins are rich in vitamins A, B, C and phosphorus, and are consumed fresh or in the form of juice, jam, squash and syrup. It is one of the main sources of peel oil and citric acid.

Method of Production: Mandarin orange is propagated by seeds and also vegetatively propagated by T-budding. Seedlings are mostly transplanted in the month of July-August after the commencement of monsoon. Budding should preferably be done in the last week of January or the first week of February following the 'T' or shield budding method. Micro-nutrients, viz. zinc, copper, manganese, iron, boron and molybdenum, are required in ample quantities. Improper supply of nutrients may cause serious disorders, leading to the decline of the whole orchard. The micro-nutrients should be supplied through foliar spraying. Pruning is done during the initial years of planting. The bearing trees require little or no pruning.

Info Byte: Mandarin is a citrus fruit of the species *Citrus reticulata*. It is distinguished from other citrus

species by the relatively loose skin of the fruits, the relative ease with which the segments can be separated, and (in most cultivars) the green cotyledon.

Mandarin is a very important fruit crop, second only to banana and is usually consumed in raw form or in fruit salads and juice. The fruit consists of three layers. The outer yellow/orange peel is with oil glands which exude the essential oils, producing the typical orange odour.

The Mandarin tree is mostly more erect than other kinds of citrus trees, and many exhibit a drooping habit because of rather long, willowy branches. The wood is somewhat more brittle than other citrus, and branch breakage is common under heavy fruit bearing unless some support is provided. Most varieties of Mandarin are self-pollinated, but some of the hybrids are self-incompatible and will produce few fruits in the absence of suitable varieties for cross-pollination. Mandarin tends to alternate bearing, with a heavy crop in one year followed by a lighter crop in the next season.

Citrus fruits are notable for their fragrance, partly due to flavonoids and limonoids (which in turn are terpenes) contained in the rind, and most are juice-laden. The juice contains a high quantity of citric acid, giving it its characteristic sharp flavour. The genus is commercially important as many species are cultivated for their fruit, which is eaten fresh, pressed for juice, or preserved in marmalades and pickles.

This mandarin originated in India and, because of its excellence, spread widely throughout the Orient at an early date. This view finds support in the fact that for centuries, it has been cultivated in seedling groves in widely separated parts of India, notably in the Coorg district in the south, Assam, and neighbouring Nepal and Sikkim.

Visiting Meghalaya [under CII GI Tourism]



BY AIR

Gopinath Bordoloi Airport in Guwahati is the nearest airport.



BY RAIL

The Guwahati railway station is the nearest railway station to Meghalaya.



BY ROAD

Meghalaya Transport Corporation (MTC) is well connected to several cities within Meghalaya and its neighbouring states.

LAKADONG TURMERIC

Name of Geographical Indication: Lakadong Turmeric

GI Application Number: 741

Date of Filing: 15/02/2021

Last Renewal Date: NA

Next Renewal Date: before 14/02/2031

Number of Authorised Users: NA

Class: 30

Type of Goods: Agricultural



Applicant Name: Lakadong Turmeric Cooperative Union Limited

Applicant Address: Jowai, West Jaintia Hills – 793 150, Meghalaya, India

Location: Lakadong Turmeric is one of the best varieties found in Lakadong area of the Jaintia Hills district of Meghalaya. It is locally known as Shynrai Lakadong in Khasi and chyrmit Lakadong in Pnar (Jaintia Hills)

Uniqueness: Lakadong turmeric contains the highest curcumin of 6.8 -7.5% as against 2% to 5% normally found in other turmeric varieties, is darker in colour compared to any other turmeric varieties found in India due to high curcumin content, is sharp bright yellow in colour which is desired in the Indian cooking, has a unique taste and aroma, is naturally farmed without the use of fertilisers in the traditional way by the indigenous Jaintia people, is grown in hot humid conditions prevalent in Lakadong area with very high rainfall of about 4000-10000 mm. It's consistency in quality and curcumin is due to the traditional farming practices of the region and the soil composition. Even with the Lakadong rhizome, the levels of curcumin and quality drops down if the Lakadong variety is grown in other places.

Agro-Climatic conditions: Lakadong turmeric is cultivated in humid and warm climates, with very high rainfall of about 4000- 10000 mm. The Jaintia

Hills District of Meghalaya which comprises of East and West Janita Hills is quite favourable production of good quality Lakadong turmeric.

Info Byte: Janita Hills district oi Meghalaya is native to one of the finest varieties of turmeric in the world, the Lakadong variety. Lakadong Turmeric which is indigenous to Meghalaya is famous, its high curcumin and oleoresin content. It grows in a small region in the West Jaintia Hills district.

Cultivation and use of turmeric in Meghalaya is from time immemorial. Turmeric has its roots in the tradition of Jaintia community. Traditionally, in Pnar community of Jaintia Hills. turmeric is also associated with thanksgiving and naming ceremony of a child. During thanksgiving ceremony right after the childbirth. Lakadong variety of turmeric from the Jaintia Hills is kept in a bronze plate along with dry fish. It was cut in square shape and tied on the hands of the baby to protect them from any mishap etc.

Lakadong turmeric contains the highest curcumin of 6.8 -7.5% as against 2% to 5% normally found in other turmeric varieties, is darker in colour compared to any other turmeric varieties found in India due to high curcumin content, is sharp bright yellow in colour which is desired in the Indian cooking, has a unique taste and aroma, is naturally farmed without the use of fertilisers in the traditional way by the indigenous Jaintia people

Jawai. 10 KM from Laskein. 76 KM from State capital Shillong.

Tourist Vehicles are plying regularly to Jowai from Shillong through the National Highway (NH-40). These vehicles such as Buses, Cars and Sumo are

available from Mawlong hat(MUDA parkinglot) which are available most of the time. From Guwahati, tourists can also proceed directly to Jowai through the Shillong by-pass of NH44 highway that connects to national highway NH40 at Mawryngkneng.

Visiting Lakadong [under CII GI Tourism]



BY AIR

Besides the Gopinath Bordoloi Airport in Guwahati, the nearest airport to Jowai is Umroi Airport(Shillong) which is located in Umroi near Umiam lake.



BY RAIL

The Guwahati railway station is the nearest railway station to Meghalaya.



BY ROAD

Lakadong is a Village in Laskein Block in Jaintia Hills District of Meghalaya State, India. It is located 40 KM towards East from District headquarters Jawai. 10 KM from Laskein. 76 KM from State capital Shillong.

MEGHALAYA GARO DAKMANDA TEXTILE

Name of Geographical Indication: Meghalaya Garo Dakmanda Textile

GI Application Number: 1094

Date of Filing: 30/05/2023

Last Renewal Date: NA

Next Renewal Date: before 29/05/2033

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicrafts



Applicant Name: Bethany Society

Applicant Address: Tura, West Garo Hills, Meghalaya, India, 794 101

Location: The Dakmanda weave is a traditional craft of the Garo tribe and is one of the most time-consuming and painstaking craft. Geographical area of production West Garo Hills, South West Garo Hills, East Garo Hills, North Garo Hills, South Garo Hills.

Product Features: The Khasis are famous for weaving cane mat, stools and baskets. The Garos weave the material used for (here costumes called the Dakmanda. Weaving is also done of bed sheets and table covers. Eri Silk locally known as Koronda in Garo Hills is often woven on a loin loom. The Garo traditional wear Dakmanda, is a short unstitched cloth worn like a wraparound skirt designed with motifs inspired by their traditional beliefs.

Uniqueness: Dakmanda is very comfortable and makes for excellent formal wear, especially for ministerial meetings. Several women of the Garo tribe of the north-eastern state, who have retained their connections with history through their clothes. It is traditionally done on a handspun and hand-woven cotton or Eri silk creating beautiful pattern. It is ankle-length lower garment of the Garo community in Meghalaya. It is part of the traditional attire of women of the Garo community, is worn as a wraparound skirt, it consists of a thick, unstitched cloth with a six-to-ten-inch border at the bottom.

Dakmanda is paired with a matching stole and a blouse in a contrasting or complementing colour. Woven ankle-length wraparound skirts are the mainstay of a woman's wardrobe among most of the tribes in

northeast India, especially the Garos. Dakmanda standout is the motifs on it. Garo tribes make sure that they weave a pattern that is part of their belief system. The lower part of the Dakmanda has a border with the traditional concentric diamond motifs woven in. Dakmanda is a short, unstitched cloth worn like a wraparound skirt. Dakmanda is known as muikron, which means the eye in Garo and is an auspicious symbol similar to the evil eye. Geometric patterns such as straight and zig-zag lines as well as crosses are unique to the weave.

Info Byte: Weaving is an ancient craft of the tribal of Meghalaya. The Khasis are famous for weaving cane mat, stools and baskets. The Garos weave the material used for their costumes called the 'Dakmanda'. Weaving is also done of bed sheets and table covers.

Eri Silk locally known as Koronda in Garo Hills is often woven on a loin loom. The Garo traditional wear Dakmanda, is a short unstitched cloth worn like a wraparound skirt designed with motifs inspired by their traditional beliefs.

Garo Tribes: Garo is a tribe of Meghalaya and neighbouring areas of Bangladesh. It is the Second largest tribe in Meghalaya. They call themselves A-Chick Mande, which means hill people. They pray their numerous deities and sacrifice animals to ensure welfare of the tribe.

The Garos are mainly distributed over Kamrup, Goalpara and Karbi Anglong districts. The Garo language belongs to the Tibeto-Burman language family. The Garos are one of the few remaining matrilineal societies in the world. Wangla, Gal-mak Doa, Agalmaka and Christmas are the festivals celebrated by the Garos.

Visiting West Garo Hills [under CII GI Tourism]



BY AIR

Nearest Airport: Gopinath Bordoloi International Airport, Gauhati, Assam.



BY RAIL

Nearest Railway station: Guwahati railway station, Mawhati, Paltan bazaar, Guwahati, Assam 781001.



BY ROAD

West Garo Hills is connected by the NH 217 (earlier part of old NH 51 and NH 62)

MEGHALAYA LYRNAI POTTERY

Name of Geographical Indication: Meghalaya Lyrnai Pottery

GI Application Number: 1095

Date of Filing: 30/05/2023

Last Renewal Date: NA

Next Renewal Date: before 29/05/2033

Number of Authorised Users: NA

Class: 21

Type of Goods: Handicrafts



Applicant Name: Tyrshang Lurshai Pottery Cooperative Society Limited

Applicant Address: Lumbdiengngaan, Tyrshang B, P.O. Ummulong, West Jaintia Hills, Meghalaya, India

Location: West Jaintia Hills District is one of the 11 (eleven) districts of the state of Meghalaya. With the bifurcation of the erstwhile Jaintia Hills District into East and West Jaintia Hills District,

Product Features: The The Lyrnai clay pottery art originated hundreds of years ago in the hills trickled down to the villagers through their forefathers and is mostly practiced by women. 'Khiew Ranei' or the making of earthen pottery serves as one of the biggest sources of income for these villagers. It is Lyrnai village which initially started the trade and recently Tyrchang joined in to meet the demand for the clay products. They produce exquisite handmade pottery that is not only famous in India but also in international countries, like Japan, Korea, and other places.

Uniqueness: Lyrnai clay products are also used for rituals, worships, Durga Puja also for baking Putha-ro (local rice bread) besides other rice breads. There are two types of clay used for making these potteries. The clay is available only from the popular Sung Valley of West Jaintia Hills. The Lyrnai pottery making process is very traditional and the potters are only using their hands and wooden tools throughout the making process. Because they believe that using

other tools will make their work easier and faster, but they will not achieve their desired quality. They shape the pottery with their bare hands, cutting, glazing and shaping them with their wooden tools. Lyrnai pottery makers do not use any kind of mold. Ingredients used are Silt pottery clay or red clay, black clay, green stone are found in local valley only. No chemicals and no machines are used

Info Byte: The Lamai Black Clay Pottery is made from a mixture of clay, which is a composite material of natural fine earth, decomposed rocks from the earth's crust for millennia.

The agents of denudation, wind and water, break down the rocks, depositing them in river valleys. Clay is great for making pottery. Because of plasticity. It can be melded into any conceivable shape desired.

It has excellent binding and water retention properties too. As cookware clay pottery is porous because it is not fired to vitrification, unlike stoneware. It heats up gradually making way for slow evaporation of the steam from the pores.

The diffusion of heat is gentle and even, and that keeps the food hot and moist for the longer periods. The food cooks slowly. It is more flavourful and tastier.

The porous quality of clay precludes the need of excessive liquids and fats or oil when cooking and that makes food healthier as well.

Visiting West Jaintia Hills [under CII GI Tourism]



BY AIR

Besides the Gopinath Bordoloi Airport in Guwahati, the nearest airport to Jowai is Umroi Airport (Shillong) which is located in Umroi near Umiam lake.



BY RAIL

The nearest railway station is Guwahati. It is 104 km from Shillong and very well connected with all major cities of India. Meghalaya Transport Corporation (MTC) has bus services coordinated with train arrivals at Guwahati.



BY ROAD

Tourist Vehicles are plying regularly to Jowai from Shillong through the National Highway (NH-40). These vehicles such as Buses, Cars and Sumo are available from Mawlong hat (MUDA parkinglot) which are available most of the time. From Guwahati, tourists can also proceed directly to Jowai through the Shillong by-pass of NH44 highway that connects to national highway NH40 at Mawryngkneng.

MEGHALAYA CHUBITCHI (RICE LIQUOR)

Name of Geographical Indication: Meghalaya Chubitchi (Rice Liquor)

GI Application Number: 1096

Date of Filing: 01/06/2023

Last Renewal Date: NA

Next Renewal Date: before 31/05/2033

Number of Authorised Users: NA

Class: 32

Type of Goods: Manufactured



Applicant Name: Bethany Society

Applicant Address: Tura, West Garo Hills, Meghalaya, India, 794 101

Location: Chubithi is home brewed rice wine. It is an integral part of the tribal diet, festivals, and ceremonies. Geographical area of production West Garo Hills, South West Garo Hills, East Garo Hills, North Garo Hills, South Garo Hills.

Product Features: Chobitchi or chubok is traditional rice based alcoholic beverage of the Garo tribe. The Caros living in the Khasi Hills, Garo Hills and Ri Bhoi district in Meghalaya have a unique food culture indicative of their ethnicity. Chubitchi is paramount to the Garo diet that normally is made up of rice, vegetables and meat.

This staple drink is offered to their God, Saljong (Sun God) during the Wangala festival, marriage ceremonies and even funerals,

When rice is in short supply or during lean years, millets form part of their daily diet and is used in the preparation of the beverage.

Uniqueness: “Meghalaya Chubitchi (Rice Liquor)” is a popular traditional alcoholic beverage prepared by the Caro tribe of Meghalaya. There are three principal ingredients that are fermented by tribes and consumed on a day-to-day basis. Chubithi is home brewed rice wine- It is an integral part of the tribal diet, festivals and ceremonies. Sticky red rice variety called Menil (*Oryzasativa L.*) is mostly used for wine production especially by the Garosas it has higher carbohydrate contents and imparts the desirable sweetness to the wine. The rice is mostly roasted to add an idyllic smoky

flavour to the final product. The starter rice cake is called wanti which is made by pounding together raw rice, chillie, locally available medicinal plants and a little of previously made wanti as inoculums. The rice cake starter is inoculated into boiled and cooled rice on bamboo mats which is then transferred into traditional smoked earthen pots. The pots are kept warm near the fireplace. During the summers it usually takes a week for the rice to ferment and produce the beverage while during the winters it takes about a month.

Meghalaya Chubitchi (Rice Liquor) (Chu.- rice. bitchi-beer/beverage) has good colour, clarity, aroma, flavor, taste, mouth feel and overall quality.

Info Byte: Chubitchi or chubok is traditional rice based alcoholic beverage of the Garo tribe. The Garos living in the Khasi Hills, Garo Hills and Ri Bhoi district in Meghalaya have a unique food culture indicative of their ethnicity. Chubitchi is paramount to the Garo diet that normally is made up of rice, vegetables and meat.

This staple drink is offered to their God, Saljong (Sun God) during the Wangala festival, marriage ceremonies and even funerals. When rice is in short supply or during lean years, millets form part of their daily diet and is used in the preparation of the beverage. Chubithi is home brewed rice wine. It is an integral part of the tribal diet, festivals and ceremonies. Chubitchi is prepared in huge quantity during the ‘Wangala aka or the Hundred Drums Festival’, a celebration of the annual crop harvest where during the thanks- giving ceremony rice wine is offered to the gods and goddesses. The rice is mostly roasted to add an idyllic smoky flavour to the final product.

Visiting West Garo Hills [under CII GI Tourism]



BY AIR

Nearest Airport: Gopinath Bordoloi International Airport, Gauhati, Assam.



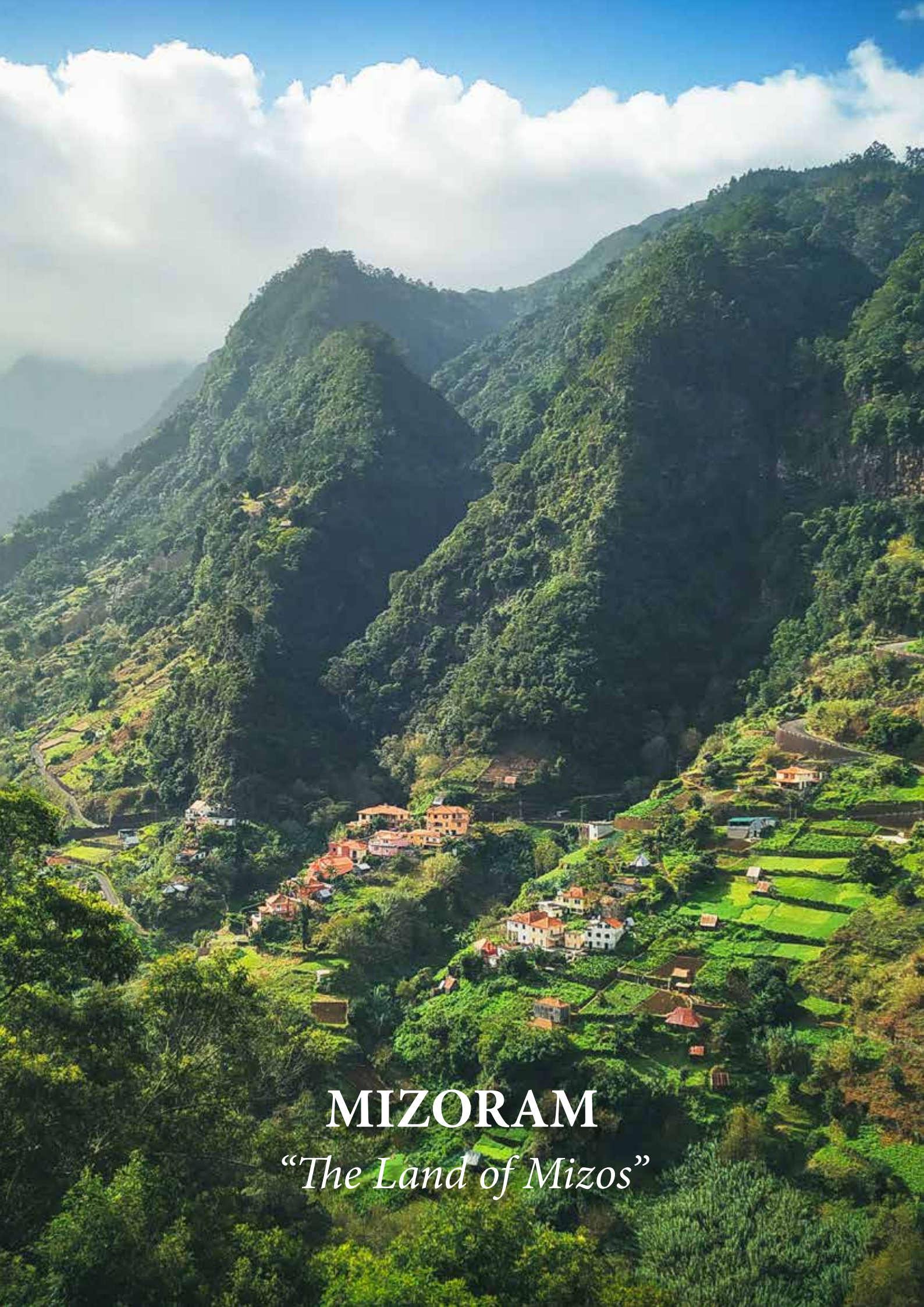
BY RAIL

Nearest Railway station: Guwahati railway station, Mawhati, Paltan bazaar, Guwahati, Assam 781001.



BY ROAD

West Garo Hills is connected by the NH 217 (earlier part of old NH 51 and NH 62)



MIZORAM

“The Land of Mizos”

MIZO CHILI

Name of Geographical Indication: Mizo Chili

GI Application Number: 377

Date of Filing: 27/01/2012

Last Renewal Date: 03/01/2023

Next Renewal Date: before 26/01/2032

Number of Authorised Users: 82

Class: 30

Type of Goods: Spices (Chilli)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC) 9 Rajbari path, Ganeshguri, GS Road, Guwahati - 781 005, Guwahati, Assam, INDIA, 781 005

Location: Mizo Chilli cultivation is spread all over the state of Mizoram.

Uniqueness: The Mizo Chilli has developed several unique characteristics because of its germplasm, peculiar agroclimatic conditions of the state and specific cultural practices. Mizo Chilli stands apart from other chilli varieties because of its smaller size, which is about an average of 2.0 to 4.0 cm in length and about 1.00 cm in diameter. This size also adds some aesthetic value to the food where this chilli is used as a whole. The high availability of potash on the Jhum lands gives the Mizo Chili a distinctive bloody red colour.

This level of capsaicin is very high as compared to other chilli varieties, and that is why the pungency of Mizo chilli is very high. Besides the high level of pungency, this chilli is also preferred for its unique taste. The pungency of this chilli is very clear and hot.

Mizo Chilli is the only one of its kind grown under completely organic cultivation on Jhum land. As such, the use of chemical fertilisers and pesticides is very rare in the state, and because most of this chilli is grown on Jhum land, which is already very fertile, farmers don't ever use any chemical fertilisers. This characteristic clearly differentiates it from other Mizo Chilli grown elsewhere in the world.

Method of Production: In Mizoram, chilli is cultivated mostly under the Jhum or Shifting cultivation system

on hill slopes. In this system, large tracts of hills are cleared by burning. Raised beds (Called bum) of about one meter in width are made along the slope and again covered with farm wastes, dried leaves, etc., which are burnt before sowing seeds. It is generally cultivated by broadcasting and dibbling method, and Mizo Chilli seeds are spread between paddy crops in April before the onset of Monsoon. No hybrid is used for Mizo Chilli, and the seed from the previous year's crop is kept for next year's sowing.

The soils in the state are loamy to clay with high organic carbon content. They are acidic in nature, with pH ranging from 4.5 to 5.6, and they are highly fertile; therefore, cultivation is done in a purely organic manner, and no fertiliser is used in the fields. In addition to this, the burning of forest on Jhum land ensures high availability of Potash, which helps the crop grow well and provides good colour to the final fruit.

Info Byte: Mizo Chilli, also referred to as Hmorchte or Voimarcho or Mizoram Bird's eye chilli, belongs to the species *Capsicum frutescens* and is widely grown in the state of Mizoram. It is grown for its pungency, spicy taste, and the appealing colour it adds to the food. This Chilli is small but packs quite a lot of heat. It measures around 100,000 Scoville units. The hot flavour of chillies is due to the presence of a group of seven closely related compounds called capsaicinoids. Mizo Chili is one of Mizoram's most popular and widely grown vegetable and spice crops. It is one of the important cash crops supporting the livelihood and improving the economic life of farmers/ tribes because it is mostly marketed in dried form; therefore, it is non-bulky and has a long shelf life, which makes it easy to transport.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport one hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about 6 hrs drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.



TAWLHLOHPUAN

Name of Geographical Indication: Tawlhlohpuan

GI Application Number: 582

Date of Filing: 20/06/2017

Last Renewal Date: NA

Next Renewal Date: before 19/06/2027

Number of Authorised Users: 1

Class: 24, 25

Type of Goods: Textiles (Textile goods, clothing, headgear)



Applicant Name: Art and Culture Department, Government of Mizoram

Applicant Address: Directorate of Art & Culture, Art and Culture Department, Government of Mizoram, McDonald Hill, Zarkawt, Aizawl - 796 001, Mizoram, India

Location: It is produced throughout the state of Mizoram, and the main centre of production is at Aizawl and in the village of Thenzawl.

Uniqueness: Tawlhlohpuan has a particular design. The breadth-wise bands of stripes in Tawlhlohpuan are so woven that none of the coloured yarns on the warp are allowed to appear against the red and white bands. The group of stripes are always odd-numbered, and, at no part of these band stripes, any shrinkage due to irregular or careless handling of weft and warp yarns should occur.

Method of Production: The traditional Mizo puan is woven on the loin loom; early Mizo puan were made of local cotton, homespun and dyed with natural dyes obtained from various roots and herbs. Yarns, which are to be used for the warps, are boiled in rice water for starching. The starched yarn is dried and rolled into a suitable-sized ball to set on the loom for warp. A thick and strong wooden rod, the warp beam, is secured on the wall one and a half to two feet above the floor. A strong bamboo is used at an appropriate distance, as the breast beam is fastened securely against two arms of a chair. The weaver sits on the chair against the breast beam, which has been fixed on the arms of the chair. Two balls of yarn are placed in a basket, and the two free ends of the yarns are tied on the extreme left of the breast beam. The helper carries the two balls of yarns back and forth between the warp beam and the breast beam and continues thereon so that the threads

are settled in such a way that a sort of unwoven surface is produced.

During the process, the weaver keeps separating odd and even sets of yarn by using a thick bamboo placed a little distance from her and entangling the yarns in loops prepared with the help of additional yarns on an additional stick placed against the bamboo. This operation enables the warp yarns to be so manipulated that the odd set of yarns stands crosswise against the even set of yarns on one of the two bamboo sticks. Then, loops are lifted a little by the weavers. The operation also produces the required space between the crossed yarns to enable the weft yarns to slide through the whole breadth with the help of a bobbin.

The basic fabric of most of the Mizo textiles is warp-faced plain weave using a higher density of warp yarns than weft yarns. Nowadays, for mass production, Tawlhlohpuan is woven in handloom, although traditional weaving using the loin loom is still practised. In earlier days, cotton yarns, which were locally produced, homespun and dyed with natural dyes, were used. At present, synthetic yarns, which are available in the market, are widely used.

Info Byte: Tawlhlohpuan is a high-quality woven fabric that is medium to heavy in weight and compactly woven. It is traditionally made on a loin loom and is worn as a skirt by Mizo men. This textile holds significant cultural value for the Mizo community. The Hruih design is a defining feature of Tawlhlohpuan, characterized by breadth-wise red and white stripes. Hruih is a compactly woven band where none of the colored yarns on the warp are allowed to appear against the band. The design consists of groups of red and white stripes woven in five batch intervals. At both ends of the Puan, there are seven red and white stripes.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport one hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about 6 hrs drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.

MIZO PUANCHEI

Name of Geographical Indication: Mizo Puanchei

GI Application Number: 583

Date of Filing: 20/06/2017

Last Renewal Date: NA

Next Renewal Date: before 19/06/2027

Number of Authorised Users: 1

Class: 24, 25

Type of Goods: Textiles (Clothing, Textile goods)



Applicant Name: Art and Culture Department, Government of Mizoram

Applicant Address: Directorate of Art & Culture, Art and Culture Department, Government of Mizoram, McDonald Hill, Zarkawt, Aizawl - 796001, Mizoram, India

Location: Mizo Puanchei is produced throughout the state of Mizoram, and the main centre of production is at Aizawl and in the village of Thenzawl.

Uniqueness: The uniqueness of the Mizo Puanchei lies mainly in its design and usage. It is the most colourful among the Mizo textiles. The woollen bands, which run crosswise in Mizo Puanchei, are so woven that none of the coloured yarns on the warp are allowed to appear against the black and deep red woollen bands. Also, at no part of these woollen band stripes any shrinkage due to irregular or careless handling of weft and warp yarns should occur. Mizo Puanchei is truly the most artistic expression of the Mizo women for their natural talent in weaving, designing and colour matching.

The surface displays stripes of different dimensions with a preponderance of red stripes of different shades. This is combined tastefully with other stripes of deep colours like green, yellow, blue and black standing against broad white stripes. The overall effect of the combination of various designs and their beautiful colour matching produces an extremely pleasing total effect.

Method of Production: Mizo Puanchei is a compactly woven textile. It is medium to heavy fabric and

of good quality. It is woven on a traditional loin loom. The weavers inserted the designs and motifs by using supplementary yarns while weaving. The different significant traditional designs and motifs are incorporated into this textile. An especially skilled weaver is required to make this elaborate textile. In the earlier days, homespun cotton yarns were dyed with natural dyes. Synthetic yarns slowly replaced locally produced cotton yarns since a wide range of synthetic yarns are available in the market. The weaving process of Mizo Puanchei involves starching the warp yarns, warping, weaving, inserting the designs and motifs by hand, and sewing together the three pieces to make the complete Puan. Nowadays, for mass production, Mizo Puanchei is woven in handloom, although traditional weaving using the loin loom is still practised.

Info Byte: Mizo Puanchei is very popular because of its colourful, intricate and unique designs. It is a coveted possession of every Mizo lady. The unique value of Mizo PUAN comes from the personal involvement of the weaver, who, with great labour, weaves her dreams into each work and weft until every design has a story to tell. These traditional hand-woven apparel are of different shades and designs with exquisite play of colour combination and intricate weaving patterns.

Mizo Puanchei is an elegant, colourful and beautifully designed traditional attire of the Mizo people and is an essential possession for every Mizo lady. It is wrapped around the waist by tucking in at the waist to fasten it, covering the lower part of the body. It is an important item in their marriage outfit and the most commonly used costume in their festive dances and official ceremonies.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport which is a one-hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about six hour's drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.

PAWNDUM

Name of Geographical Indication: Pawndum

GI Application Number: 586

Date of Filing: 30/08/2017

Last Renewal Date: NA

Next Renewal Date: 30/08/2027

Number of Authorised Users: 1

Class: 24, 25

Type of Goods: Textiles (Textile goods, clothing, headgear)



Applicant Name: Art and Culture Department, Government of Mizoram

Applicant Address: Directorate of Art & Culture, Art and Culture Department, Government of Mizoram, McDonald Hill, Zarkawt, Aizawl - 796001, Mizoram, India

Location: Pawndum It is one of the few traditional Mizo textiles (handicraft goods) which retains its social and cultural significance in their tradition. Pawndum is produced throughout the state of Mizoram, and the main centre of production is at Aizawl and in the village of Thenzawl.

Uniqueness: Pawndum has a dark background with invariably multi-coloured bands along the length. Two length-wise borders (about 4 inches wide) are kept red, followed by bold bands of various colours such as blue, yellow, green, pink, etc. The whole surface is covered with such bands of different breadth interspaced between fairly broad black backgrounds, which also look like bands in the overall appearance. Even though simple in respect of intricacy in design, these pawndums are highly colourful and exhibit great artistic talent through the arrangement of the bands.

Method of Production: The weaving is done by women on a loom. While loom was used traditionally, the mode of weaving at present is the frame looms, zo looms and fly shuttles. The yarn for weaving was cotton strictly at earlier times, which has now been slowly replaced by acrylic yarn for its durability and attractive finish. The weaving in the loom is done in two parts, and the fabric is later stitched together. Frame handlooms produce single-width fabrics. The loom is very versatile in the sense that it supports a range of possibilities that can be woven. The weaver sits in front of the loom, fixes the back strap and rests her leg on the footrest. The footrest can be adjusted

to keep the loom in tension. The weaving is done on the loom by a shedding, picking, and beating motion. The head bar is lifted with the left hand, and the circular bamboo bar is pressed down with the right hand. The weft is then passed through from right to left using the shuttle and is beaten by the sword. The shuttle is then passed from right to left, and the weft is again beaten. The one-up-one-down process of plain weave is repeated until weaving is complete. Raw materials: In earlier days, cotton yarns, which were locally produced, homespun and dyed with natural dyes, were used. At present, synthetic yarns, which are available in the market, are widely used.

Info Byte: Pawndum is an important traditional rectangular shaped cloth of the Mizo people. Pawndum literally means 'black cloth'. In Mizo language, 'than' means 'black'. However, the cloth is not totally black but striped, consisting mostly of black and red colour. Pawndum is used as an attire while performing 'Khuallam', one of the famous traditional dances of the Mizos. Khuallam dance is a folk dance practised in the Mizoram state of India. This dance can be termed as a community dance. This folk dance has religious significance and is very important for the Mizo people. Every year, tourists from various distant places visit this North Indian state only to witness the occasion.

Pawndum is a textile woven on a traditional loom (Puanbu). In the olden days, homespun cotton yarns dyed with natural dyes were used for weaving. At present, synthetic yarns replaced the use of locally produced cotton yarns. In weaving these pawns, the woof, which crosses the multi-coloured thread stretched artistically lengthwise as warp, consists of deep black thread. This has the effect of making the coloured bars look brilliantly deeper.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport which is a one-hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about six hour's drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.

NGOTEKHERH

Name of Geographical Indication: Ngotekherh

GI Application Number: 587

Date of Filing: 30/08/2017

Last Renewal Date: NA

Next Renewal Date: 30/08/2027

Number of Authorised Users: 1

Class: 24, 25

Type of Goods: Textiles (Textile goods, clothing, headgear)



Applicant Name: Art and Culture Department, Government of Mizoram

Applicant Address: Directorate of Art & Culture, Art and Culture Department, Government of Mizoram, McDonald Hill, Zarkawt, Aizawl - 796001, Mizoram, India

Location: Ngotekherh is produced throughout the state of Mizoram, and the main centre of production is at Aizawl and in the village of Thenzawl.

Uniqueness: The distinctive feature of the Ngotekherh is that the white weft is almost completely hidden by the black warp in which it intersects. The weaving of the Ngotekherh requires great expertise since the quality of one is assessed mostly on the basis of the absence of white streaks on the black Hruih, black borders and black stripes and also the smoothness and fineness of the Hruih.

Method of Production: The weaving is done by women on a loom. While loin loom was used traditionally, the mode of weaving at present is the frame looms, zo looms and fly shuttles. The yarn for weaving was cotton strictly at earlier times, which has now been slowly replaced by acrylic yam for its durability and attractive finish. The weaving in the loin loom is done in two parts, and the fabric is later stitched together. Frame handlooms produce single-width fabrics. The loin loom is very versatile in the sense that it supports a range of possibilities that can be woven. The weaver sits in front of the loom, fixes the back strap and rests her leg on the footrest. The footrest can be adjusted to keep the loom in tension. The weaving is done on the loom by a shedding, picking, and beating motion. The heald bar is lifted with the left hand, and the circular

bamboo bar is pressed down with the right hand. The weft is then passed through from the right to the left using the shuttle and is beaten by the sword. The shuttle is then passed from right to left, and the weft is again beaten. The one-up-one-down process of plain weave is repeated until weaving is complete.

Nowadays, for mass production, Ngotekherh is also woven in handloom (Fly shuttle loom), although the traditional weaving using the loin loom is still practised.

Info Byte: Ngotekherh is a popular traditional cloth of the Mizo people. It is a delicately sewn cloth or fabric woven out of a loin-loom. It is either draped or wrapped around the waist by women. It is a culturally significant textile/cloth of the Mizo people. Ngotekherh is a traditional puan highly prized by the Mizos. The traditional colour and design of the Ngotekherh have remained the same over the years, even though earlier Ngotekherhs were woven using mill-spun cotton yarn and not acrylic. Even though Ngotekherh was traditionally woven using a backstrap loom, now the majority of the production of Ngotekherh is done using fly shuttle looms.

Ngotekherh has evolved in different colour combinations, such as red and white and blue and white. Another important feature is that a fairly large number of thin black stripes are hidden completely between the two white surfaces of the puan. This has the effect of providing a deeper black pattern on the black stripes where the hidden vertical stripes cross the horizontal ones. Besides, the hidden black stripes between white surfaces produce a faint check-like appearance when the puan is viewed against bright light.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport which is a one-hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about 6 hrs drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.

HMARAM

Name of Geographical Indication: Hmaram

GI Application Number: 588

Date of Filing: 30/08/2017

Last Renewal Date: NA

Next Renewal Date: 30/08/2027

Number of Authorised Users: 1

Class: 24,25

Type of Goods: Textiles (Clothing, Textile Goods)



Applicant Name: Art and Culture Department, Government of Mizoram

Applicant Address: Directorate of Art & Culture, Art and Culture Department, Government of Mizoram, McDonald Hill, Zarkawt, Aizawl - 796001, Mizoram, India

Location: Hmaram is an elaborately decorated traditional fabric originating from the Lussi tribe in Mizoram. Mizoram is located in the northeastern part of the country and is bounded on the north by the states of Assam and Manipur, on the east and south by Myanmar and on the west by Bangladesh and the state of Tripura.

Uniqueness: Hmaram is a beautiful costume for girls, mostly worn during festivals like Pawl Kut and Chapchar Kut. Girls also wear it during various traditional dances such as Khuallam, Sarlamkai, Chawnglaizawn, etc. As weaving a Hmaram is a complicated process, only those Mizo women who can weave Hmaram take it with them when they get married.

Human Skill: The weavers inserted the designs and motifs by using supplementary yarns while weaving. The different significant traditional designs and motifs are incorporated into this textile. An especially skilled weaver is required to make this elaborate textile. Earlier, homespun cotton yarns dyed with natural dyes were used. Synthetic yarns slowly replaced the use of locally produced cotton yarns since a wide range of synthetic yarns are available in the market.

The weaving process of Hmaram involves starching the warp yarns, warping, weaving, and inserting the designs and motifs by hand to make the complete Puan.

Hmaram is very difficult to be woven. A white thread is used as the warp, and a black thread is used as the weft. The cloth is weaved in such a way that it does not show any white colour except the pattern motifs. Since it requires a high level of expertise, only expert lady/ladies are able to weave such Hmaram cloth.

Info Byte: Hmaram is a good quality compactly woven textile. It is medium to heavy fabric that is woven on a traditional loom. It usually has three beautiful pattern motifs, namely Disul, Lenbuangthuam and Kawkpuzikzia.

The oldest patterned textile of the Mizo (Lusei) tribe, Hmaram is a single loom-width fabric made from hand-spun indigo-dyed and natural white cotton. Traditionally, this patterned textile was worn by Mizo (Lusei) women as a short skirt wrapped around the waist and tucked in on one side during festive occasions. In present-day society, it is worn by young girls during festivals and while performing dances with a modern version of the Tualah Kawr on top.

Compared to other Mizo puan, Hmaram is smaller in size and covers only up to the knee. Puan is the name given by the Mizo to the cloth or the fabric which is woven out of the loom. The traditional loom used by the Mizo is the loin-loom. Many traditional designs are incorporated to form an elaborate textile in Hmaram.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport which is a one-hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl.



BY RAIL

The nearest Railhead is Silchar in Assam, which is about six hour's drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.

MIZO GINGER

Name of Geographical Indication: Mizo Ginger

GI Application Number: 629 and 630 (Merged with 629)

Date of Filing: 28/11/2018

Last Renewal Date: NA

Next Renewal Date: 27/11/2028

Number of Authorised Users: 1

Class: 30

Type of Goods: Agricultural



Applicant Address: Top Floor, Directorate of Horticulture Building, Tuikual South, Near Tennis Court, Aizawl – 796 001, Mizoram, India

Location: Ginger grows well in every part of Mizoram. The major ginger-growing districts of Mizoram are Aizawl, Serchhip, Kolasib, Champhai, Mamit, Lawngtlai, Saiha and Lunglei.

Uniqueness: The Mizo farmers living in remote places follow traditional methods for ginger cultivation, which are generally eco-friendly, less expensive, and utilise local resources, knowledge and labour. Due to the unique and complex combination of agro-climatic conditions prevailing in the ginger growing districts of Mizoram, ginger produced in the state has distinctive and naturally occurring characteristics like aroma pungency. Mizo Thinglaidum Ginger is very pungent, and crude fibre content is comparatively less.

Agro-Climatic Conditions: The agro-climatic conditions of Mizoram are conducive to ginger cultivation. Being a tropical crop, it requires a warm and humid climate. A cool climate is needed during rhizome development. In Mizoram, ginger is grown in the sub-tropical hill zone, where the soil is acidic in nature, and the climate is favourable for ginger cultivation. The pungency in ginger is due to gingerol, which is higher in all ginger grown in Mizoram, which is characteristic of ginger's geographical and varietal properties. Cultivation of ginger in Mizoram is being practised on hill slopes under the jhum system in rainfed conditions without adopting soil and water conservation.

Info Byte: Ginger is one of Mizoram's most important cash crops. It is generally grown in jhum land. As the agro-climatic conditions of the state are favourable for its cultivation, ginger has been grown for a long time for its consumption as one of the secondary crops, without using manures, fertilisers or pesticides. Its cultivation as a cash crop in the state is known to have started in the late seventies. There are three major varieties of ginger grown in the state, namely Thingpui, Mizo Thinglaidum Ginger and Thingria, of which Mizo Thinglaidum Ginger is the most popular. Locally known as Sawhthing, Mizo Thinglaidum Ginger is famous as it is very pungent and contains more gingerol and oil than the variety like Nadia and Varada.

The North Eastern region is considered a treasure house of germplasm of ginger. Mizo people consume several spices in their daily food preparations, and ginger is one of them. Ginger is the main commercial crop of the state, grown on a large scale in Jhum fields. The freshly harvested ginger is used for consumption as green ginger.

The size of the rhizome is small and suitable for processing dried ginger or converting it to dried spice, thus making it suitable for industrial use. Ginger is grown in Jhumed land following a 3-4 year cycle. Farmers follow the unique natural cultivation practices, as the state is suited for natural organic ginger production. Mizo Thinglaidum Ginger is purely organic.

Visiting Mizoram [under CII GI Tourism]



BY AIR

Lengpui Airport is a domestic airport which is a one-hour drive from Aizawl. Currently, there are four domestic flights to Aizawl. Guwahati (GAU), Kolkata (CCU), Agartala (IXA) and New Delhi (DEL) have direct flights to Aizawl



BY RAIL

The nearest Railhead is Silchar in Assam, which is about six hour's drive from Aizawl.



BY ROAD

Road Distances from Aizawl NH-54 (old numbering) connects Aizawl with the rest of the country through Silchar.





NAGALAND
“The Land of Festivals”

NAGA MIRCHA

Name of Geographical Indication: Naga Mircha

GI Application Number: 109

Date of Filing: 22/08/2007

Last Renewal Date: 27/06/2017

Next Renewal Date: 21/08/2027

Number of Authorised Users: 13

Class: 31

Type of Goods: Agriculture (Chilies)



Applicant Name: The Secretary, Department of Horticulture & Agriculture

Applicant Address: The Secretary, Department of Horticulture & Agriculture, Government of Nagaland, Police Station - Kohima (South), District - Kohima, Nagaland., District - Kohima, Nagaland, INDIA

Location: Naga Mircha is produced in Kohima, Peren, Mon and Dimapur Districts of the State of Nagaland.

Uniqueness: These Chillies are one of the hottest chillies on earth and change their colour from green to red. It has vitamins which prevent cardiac arrest and can act as an antibiotic. It is used as a pain killer, Insect & pest repellent and has Anti-venom quality. Traditionally, the Naga King Chilli is believed to prevent/cure gastritis and the common cold.

Agro-Climatic Conditions: It grows in monsoon climatic conditions with generally high humidity. The rainfall range for the cultivation of Naga King Chilli is wide, ranging from 1200 to 4050 mm per annum, with a moderate climatic temperature of a maximum of 36 degrees Celsius in summer and a minimum of 6 degrees Celsius in winter. The average annual rainfall in Nagaland is 2000 mm, and the climatic temperature ranges between a maximum of 31 degrees Celsius in summer and a minimum of 6 degrees Celsius in winter. They grow well both in uplands and valleys. The unique soil and climatic conditions of this region perhaps provide the best possible environment for the expression of the full potential. Creating an artificially similar environment elsewhere in the world may not be successful in exploiting the very inherent uniqueness of the Naga King Chilli, locally known as the Naga Mircha or Raja Mircha.

Info Byte: Naga inhabitants of the Indo-Mongoloid stock, whose presence was noted ten centuries before Christ at the time of compilation of the

Vedas, comprised more than 20 tribes and sub-tribes throughout the specific geographical distribution. Being a rural ethnic group, more than 4/5th of the population living in the rural areas, 90% of the population is Agrarian or employed. The majority of the households in the Naga Chilli production areas of Nagaland are primary growers, and more than 20 lakhs of Naga tribes are consumers of the Naga Chilli.

Chillies, including the Naga King Chili, cannot withstand heavy moisture. Hence, irrigation should be done only when necessary.

The Naga King Chilli has a poor shelf life and deteriorates fast if stored under normal conditions for a long period. However, the product may be stored for 8-10 months in cold storage.

Naga King Chilli takes about five months to reach the harvesting stage from the time of transplanting. It is harvested at three different stages - green, yellow and ripened stages.

Visiting Nagaland [under CII GI Tourism]



BY AIR

The nearest Domestic Airport is Dimapur Airport from Kohima City, roughly 74 Km from Kohima. Dimapur Airport is well connected to major cities of India.



BY RAIL

The nearest Railway station is in Dimapur, roughly 74 Kms from Kohima. It is well connected to Guwahati, Kolkata, New Delhi, Chennai, Jorhat and Dibrugarh.



BY ROAD

There are buses run by the Nagaland State Road Transport which ply between Dimapur and Kohima.

NAGA TREE TOMATO

Name of Geographical Indication: Naga Tree Tomato

GI Application Number: 374

Date of Filing: 27/01/2012

Last Renewal Date: 03/01/2023

Next Renewal Date: 26/01/2032

Number of Authorised Users: 292

Class: 31

Type of Goods: Horticulture Product (Tomato)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC) 9 Rajbari path, Ganeshguri, GS Road, Guwahati - 781 005, India

Location: Naga tree is grown in entire Nagaland although the scale of production is low. The districts where the Naga tree tomato is grown are Kohima, Phek, Chung, Wokha, Zunheboto, Tuensang, Mon, Dimapur, Longleng and Peren.

Uniqueness: The fruit weight of Naga tree tomato is usually 100 to 150 gm, and the colour is red to dark red. The bittersweet taste of Naga is sweet and delicious, and it goes well with Naga Chill in various Naga cuisines. Besides this, tree tomato has a relatively thicker outer skin compared to normal tomato, which enables it to get a shelf life of about one month even at room temperature. The fruits are oval and egg-shaped and grow in clusters. Naga Tree Tomato fruits have a long stalk and are borne singly or in clusters of 3-12. The fruit is rich in vitamins A and C and an excellent source of calcium, iron, potassium, phosphorous and magnesium.

Info Byte: In Nagaland, because of a long history of cultivation of tree tomatoes, several specific characteristics and local landraces have evolved, which carry uniqueness in themselves. First and foremost, the crop here in Nagaland is cultivated on a pure organic basis; the usage of chemical fertilisers and pesticides is almost absent. The conditions of Nagaland also help to maintain such a speciality as the land is fertile and does not need too many external inputs. Secondly, the climatic conditions are such that there is not much

incidence of pest attacks ever observed.

Naga tree tomato is a fruit that grows on trees and closely resembles tomato; this is how it got the name "Tree Tomato".

Naga Tree Tomato has been a traditional food item of the Naga people since time immemorial. It is known locally as "Si Binyano". This tomato is used like any other tomato in the preparation of food. However, many prefer to have it as part of their "chutney" or pickle, which usually accompanies a Naga meal.

The fruit is believed to have been brought here at a very early date as it is well-established and distributed all over the Naga Hills. Some Nagas also call it 'Khwudi'. Tree Tomato is a perennial vegetable which is very popular in Nagaland not only because of its nutritional value but also its bearing habit and availability throughout the year. The reason for its popularity in Nagaland is that when the common Tomato is unavailable during the winter season, tree tomatoes can be made available in place of the common tomato to meet the local demand in the market.

During winter, common tomato is not available in Nagaland, and the price of tomato become very expensive because they are brought from outside the state. One advantage of this crop is that it has an excellent keeping quality even at room temperature for several days without deteriorating its quality.

Although Naga Tree Tomato can tolerate a few degrees of frost, they perform best and develop superior quality under frost-free conditions. The plant cannot tolerate long periods of drought, but it also needs good drainage and protection from strong winds. It is generally considered pest-free.

Visiting Nagaland [under CII GI Tourism]



BY AIR

The nearest Domestic Airport is Dimapur Airport from Kohima City, roughly 74 Km from Kohima. Dimapur Airport is well connected to major cities of India.



BY RAIL

The nearest Railway station is in Dimapur, roughly 74 Kms from Kohima. It is well connected to Guwahati, Kolkata, New Delhi, Chennai, Jorhat and Dibrugarh.



BY ROAD

There are buses run by the Nagaland State Road Transport which ply between Dimapur and Kohima.

CHAKHESANG SHAWL

Name of Geographical Indication: Chakhesang Shawl

GI Application Number: 542

Date of Filing: 01/01/2016

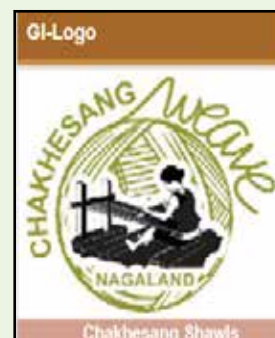
Last Renewal Date: NA

Next Renewal Date: 31/12/2025

Number of Authorised Users: 2

Class(es): 24,25,27

Type of Goods: Textiles



Applicant Name: Chakhesang Women Welfare Society

Applicant Address: T.Chikri, Pfutsero, Phek District, Nagaland, India, 797107

Location: The Geographical area of Production of Chakhesang Shawl is the Phek, Kohima and Dimapur Districts in the State of Nagaland. The Chakhesang tribe is mainly found in the Phek District of Nagaland, which covers Nagaland's Pfutsero and Chozuba sub-division. This tribe makes Chakhesang shawls.

Uniqueness: The shawls of Chakhesang are not only made of cotton but also made of nettle and jute plants. The use of unconventional materials such as nettle, Deccan jute, and bark of the Debrege tree is unique to this tribe. The dyeing of the shawls is also done through the use of natural material that is collected from the forest. Certain patterns in Chakhesang shawls are completely exclusive to the people of this tribe. For instance, the Thdpikhti/Thsiiketstira/Hapidasa shawl carries the highest honour of the wearer, symbolising that the wearer is highly prosperous and generous. This shawl is an iconic shawl for this tribe. The shawl has several motifs: elephant, star, bullhorn, peacock, butterfly, moon, sun, and flower. The depiction of this symbol in this shawl is very unique. Every shawl has a meaning based on the arrangement of the various bands of colours and the arrangement of bands. The arrangement of the lines and bands and the symbolism depicted by the permutation and combination of the bands and lines are unique and inherent to this tribe.

As a natural fibre with hollow structures within the fibre, wild nettle wicks moisture from the body, keeping one cool and comfortable in summer, and in winter, these hollow structures trap body heat, keeping it warm. They are eco-friendly and have no bleach. The process of making shawls from such plant fibres is

endemic to the Chakhesang tribe. The transformation takes place from stinging nettle to a fashionable eco-garment. These products, though made of different materials such as nettle, do not have any adverse effect on the skin nor result in any environmental hazard. The attractive patterns of the Chakhesang shawl display the intricate weaving style and exquisite craftsmanship of these weavers.

Method of Production: The practice of making shawls from unconventional natural fibres, like Nettle, is an expertise possessed by the Chakhesang people. Wild Nettle, also referred to as the Himalayan Giant Nettle or 'Thevo', grows in the mountainous regions in the eastern part of the State. It reaches a height of three meters and has long, stinging hair covering its stem and leaves. The nettle is handpicked from the mountainous regions and hand-spun by the Chakhesang people for making shawls. Due to its warm and hardy qualities, nettle is used to make shawls and also numerous other products ranging from a quilt to a bag used for carrying paddy and other agricultural products and even for carrying enemy heads. The Chakhesang people had, very early on, learnt how to cultivate cotton, the art of spinning cotton into yarn and dyeing. Besides cotton, they have made clothes from nettle and Deccan jute plants.

Info Byte: There are various types of Chakhesang shawls. One type of the shawl is multi-coloured and comprises three pieces, each of which is woven separately and then stitched together. Another type of shawl is embellished with several patterns, motifs and colours, such as yellow, green, red and white, which stand for the credits earned by the person in the society. One of these shawls, called Rira, was used as far back as 1984 and was officially endorsed as a Chakhesang shawl in 1986.

The Chakhesang shawls are known to carry great social significance, as already explained in the foregoing paragraphs. These products, though made of different materials such as nettle, do not have any adverse

effect on the skin nor result in any environmental hazard. The attractive patterns of the Chakhesang shawl display the intricate weaving style and exquisite craftsmanship of these weavers.

Visiting Nagaland [under CII GI Tourism]



BY AIR

Dimapur is the only airport in Nagaland- direct flights connect this airport to Kolkata, and connections can be made from all other airports in India, including Delhi.



BY RAIL

Nagaland has no railway station. However, the nearest railway station is Dimapur.



BY ROAD

There are buses run by the Nagaland State Road Transport which ply between Dimapur and Kohima. Apart from the government-run buses, private luxury buses and taxis connect Guwahati, Shillong and almost all the District Headquarters of the state.

NAGA CUCUMBER

Name of Geographical Indication: Naga Cucumber

GI Application Number: 640

Date of Filing: 10/12/2018

Last Renewal Date: NA

Next Renewal Date: 09/12/2028

Number of Authorised Users: 111

Class(es): 31

Type of Goods: Agricultural (Cucumber)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Limited (NERAMAC)

Applicant Address: 9, Rajbari path, Ganeshguri, G. S. Road, Guwahati - 781 005, Assam, India

Location: The major cucumber growing areas in Nagaland are the districts of Mokokchung, Mon, Wokha, Kohima and Poren.

Uniqueness: Naga cucumbers are a kind of fruit that differ in taste, shape and size from those available in other parts of India. They are juicy, soft and sweet. The Naga cucumber is grown completely organically. The fruits are available throughout the year and can be grown both in summer and winter. Naga Cucumbers are low in calories but high in potassium and contain high levels of water. With such a high level of water content and the added bonus of naturally occurring nutrients and trace minerals, it could be a great supplement to drinking water or even serve as an alternative to consuming sports drinks. Cucumber is one of the most alkaline foods, and because of its triterpenes, it may work well to regulate diseases that involve the immune system.

Method of Production: Naga cucumber has been cultivated in Nagaland since time immemorial in their jhum field as an important component crop during the Kharif season. However, it has been about 20 years since the farmers of Nagaland started growing the crop during the off-season, also using indigenous methods of irrigation. Generally, the farmers sow the seeds during a full moon, new moon or end of the month, starting from February till the end of April. Chilli, tomato, etc, are grown as intercrops in most

of the fields. The farmers do not apply any inorganic fertilisers. Irrigation is done manually or using indigenous methods when required. Harvesting starts after three months from the date of sowing. Three times harvest in a week could be done from a single vine, and approximately 15 times harvest could be done from a vine in a season.' Harvesting lasts longer when sowing is done during December-January. Harvesting is less when sown in March-April. The farmers preserve the seed for subsequent sowings by extracting seeds from healthy fruits during the second harvest. The seeds extracted can be preserved for about two years; however, seeds preserved for 6-7 months give the best result.

Info Byte: Cucumber has been traditionally cultivated by Naga farmers in their Jhum fields as a mixed crop, mainly during the Kharif season (April -May). It is one of the important component crops in the jhum cultivation. This is primarily grown as a cash crop along with paddy.

Many different local varieties of cucumber, which are soft, juicy and sweet, are grown throughout Nagaland. Naga cucumbers are a kind of fruit that differ in taste, shape and size from those available in other parts of India.

Being a cross-pollinated crop, it shows many genetic variations in fruit size, shape, skin colour and vegetative characteristics. In Nagaland, cucumber has been cultivated since the ancient past, and during the long course of cultivation, many landraces with distinctive qualities have evolved. These are very distinct in their taste, flavour, texture and size from those grown elsewhere.

Visiting Nagaland [under CII GI Tourism]



BY AIR

The nearest Domestic Airport is Dimapur Airport from Kohima City, roughly 74 Km from Kohima. Dimapur Airport is well connected to major cities of India.



BY RAIL

The nearest Railway station is in Dimapur, roughly 74 Kms from Kohima. It is well connected to Guwahati, Kolkata, New Delhi, Chennai, Jorhat and Dibrugarh.



BY ROAD

There are buses run by the Nagaland State Road Transport which ply between Dimapur and Kohima.



SIKKIM

“The Valley of Rice”



SIKKIM LARGE CARDAMOM

Name of Geographical Indication: Sikkim Large Cardamom

GI Application Number: 376

Date of Filing: 27/01/2012

Last Renewal Date: 03/01/2023

Next Renewal Date: 26/01/2032

Number of Authorised Users: 166

Class(es): 30

Type of Goods: Spices (Cardamom)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC) 9 Rajbari path, Ganeshguri, GS Road, Guwahati - 781 005, Guwahati, Assam, INDIA, 781 005

Location: Sikkim Himalayas are the natives of this crop, and the state boasts of being the highest producer of Large Cardamom in India. Apart from India, only Nepal and Bhutan are the other two countries where Large Cardamom is grown. The area of production of Sikkim Large Cardamom is spread all over the state of Sikkim.

Uniqueness: The finished product of Large cardamom is commercially graded as Badadana (big capsules) and Chotadana (small capsules), Kainchi-cut (capsules tails removed) or non-Kainchi-cut (capsule tails not removed). Large cardamom has a pleasant aromatic odour, due to which it is extensively used for flavouring vegetables and many food preparations in India. It is also used as an essential ingredient in mixed spices preparation. It is mainly used as a food flavouring while preparing curries, soups, sausages and other meat preparations.

Agricultural Condition: The crop grows well under the shade of forest trees at altitudes ranging from 1000-2000 metres with a rainfall of 3000-3500 mm per annum. Deep and well-drained soils with a loamy texture are best suited for cardamom. The soil in Sikkim is generally rich in organic matter and nitrogen, medium in available phosphorus and medium to high in available potassium. There are mainly five popular cultivars of large cardamom, viz., Ramsey,

Sawney, Golley, Varlangey and Seremn. Propagation of large cardamom is done through seeds and suckers. Propagation through seeds enables the production of a large number of seedlings. Cardamom seeds are generally sown in September-October. The indication of the time of harvest is when the seeds of the topmost capsules turn brown.

Info Byte: Sikkim Large Cardamom is the most important commercial crop for the state. The state also boasts of a superior quality, which the farmers have achieved after a long history of developing traditional knowledge, and it needs to be separately identified and recognised. The finished product should contain original flavour and aroma, and there should not be any smoky smell. It is a perennial herb with subterranean rhizomes and a pseudo stem of leafy shoots. Large cardamom has a pleasant aromatic odour, due to which it is extensively used for flavouring vegetables and many food preparations in India. It is also used as an essential ingredient in mixed spices preparation. It is highly prized for flavouring food.

Greater cardamom or large cardamom is one of the spices commonly used in the Ayurvedic, Yunani, Chinese medical system to treat various ailments. In Ayurveda, it is commonly used for dyspepsia, cough, nausea, vomiting and itching. It is also used as a preventive as well as curative for throat troubles, congestion of lungs, inflammation of eyelids, digestive disorders and in the treatment of pulmonary tuberculosis, a decoction of seeds is used as a gargle in infection of teeth and gums. Large cardamom seeds are considered an antidote to either snake venom or scorpion venom. In South India, large cardamom is used in the preparation of snuff and incense sticks.

Visiting Sikkim [under CII GI Tourism]



BY AIR

The closest airport to Gangtok besides Pakyong is Bagdogra. Bagdogra is 126 Km from Gangtok and is usually an easily accessible option to get to Sikkim.



BY RAIL

The nearest major railway station is New Jalpaiguri (NJP), which is 6-7 km from Siliguri and 130 km from Gangtok.



BY ROAD

National Highway 31A connects Sikkim to other states. Gangtok is connected through bus services to numerous major cities.





TRIPURA
“Land Near Water”

TRIPURA QUEEN PINEAPPLE

Name of Geographical Indication: Tripura Queen Pineapple

GI Application Number: 436

Date of Filing: 29/08/2013

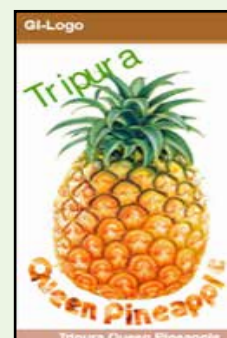
Last Renewal Date: 03/01/2023

Next Renewal Date: 28/08/2033

Number of Authorised Users: 295

Class: 31

Type of Goods: Agriculture (Pineapple)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: No. 9 Rajbari Path, Ganeshguri, G S Road, Guwahati - 781 005, Assam, India

Location: Pineapple is one of the most grown fruit crops in the North-eastern states of India. It is grown commercially in Assam, Meghalaya, Tripura, Arunachal Pradesh, Nagaland and Manipur. Tripura is one of the leading Pineapple growing States in the country.

Uniqueness: Tripura Queen Pineapple is characterised by its distinct aroma and pleasant organoleptic qualities with comparatively lesser fibre content. Apart from this, it is almost free from any chemical residue because of the organic cultivation practices followed by farmers at Tripura. Tripura Queen Pineapple Fruits are spiny and golden yellow in colour and emit pleasant aroma and flavour at the ripening stage. The fruits are harvested when eyes turn yellow during mid-May to mid-July when the fruit is available. Its juice is of bright yellow colour. The sweetness and the unique aroma differentiate it from the Pineapples of another region of North-East India. Tripura Queen Pineapples contain vitamin C, which is important for the immune and digestive systems.

Agro-Climatic Conditions: Laterite soils on hilltops or medium to heavy loads, rich in humus, low calcium and having a slightly acidic reaction with a pH of 5.0 - 6.0 are best for pineapple. Soils with higher pH are unsuitable because of the development of lime-induced iron chlorosis. It is a typical humid tropical fruit plant that requires shade for quality fruits.

The optimum temperature range for successful pineapple cultivation is 15.6 to 32.2 degrees Celsius with high humidity. High temperature over 35 degrees C is unfavourable for fruit development, especially if the relative humidity is low. Strong and direct solar radiations cause sunburn of fruits, which is characterised by desiccation, partial drying and cracking of fruits and eventually associated with less juice content.

The optimum annual rainfall for commercial pineapple production ranges from 1000mm to 1500mm per year, although it can grow in areas with 500mm to 550mm of rainfall. Higher rainfall is not unfavourable since this is usually linked with higher atmospheric humidity and cloudiness, whereby the risk of fruit being damaged by sunburn is reduced. In such areas, good drainage is important because the root system of the pineapple plant is very sensitive to waterlogging.

Info Byte: The Queen Pineapple variety produced in Tripura is not just distinctly special in comparison with other varieties grown elsewhere in India but also significantly different in quality from the same variety grown in other adjacent States of the North East. It is the most popular and excellent cultivar of Tripura for fresh consumption.

The plants are dwarf in stature and compact, with a habit of growth and bluish-green foliage. The leaves are short, stiff, spiny along the margins, and thickly covered with a whitish bloom on both surfaces. Although these fruits are smaller than the majority of other types of pineapple, they charm consumers with their golden yellow pulp and delicious fragrance.

Visiting Tripura [under CII GI Tourism]



BY AIR

Daily airline service is provided by three major airline companies, including Air India, from Agartala Airport and to major cities of India.



BY RAIL

Agartala railway station is located 5.5 km (2.96 nautical miles) from Agartala in Tripura, India.



BY ROAD

Agartala is well connected by road to other parts of the Indian state of Tripura.

TRIPURA RISA TEXTILE

Name of Geographical Indication: Tripura Risa Textile

GI Application Number: 893

Date of Filing: 18/05/2022

Last Renewal Date: NA

Next Renewal Date: 17/05/2032

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicraft



Applicant Name: Killa Mahila Cluster Bahumukhi Samabaya Samity Limited

Applicant Address: Post: Killa, Udaipur, Gomati, Tripura, India

Location: The product is manufactured in Gomati, Unakoti, North Tripura, West Tripura, South Tripura, Sepahijala, Khowai, and Dhalai districts of Tripura, India.

Uniqueness: Risa is Tripura's traditional costume. Both men and women in Tripura wear Risa. There are two parts in the upper body of the ladies' clothing, namely Risa and Rikutu. Risa covered the chest, and rikutu covered the entire upper part. Women's clothing that covers the lower half of the body is called Pachra/Rigwani or Rignai. The women of Tripura, more particularly, of the Khaklo tribe wear 'Rinai', which is a very long and broad part of cloth draped around the waist & which reaches the knees. A moderately Short cloth called 'Risa' is for upper body which Contains attractive embroidery. "Tripura Risa Textile" is a long, embroidered, hand-woven garment worn by the women of Tripura. It is usually five feet in length and is wrapped around the upper body. It is beautifully embroidered with unique patterns and

comes in vibrant colours. Some of the designs are called 'kwchak pali', 'kosom pali', 'takhumtwi', 'khamjang' etc. These days, the risa is not just a piece of garment but has become emblematic of the Borok people's culture. It is gifted to distinguished visitors at every function as a sign of welcome and respect.

Product Details: "Tripura Risa Textile" is a long, embroidered, hand-woven garment worn by the women of Tripura. It is usually five feet in length and is wrapped around the upper body. It is beautifully embroidered with unique patterns and comes in vibrant colours. Some of the designs are called 'kwchak pali', 'kosom pali', 'takhumtwi', 'khamjang' etc. These days, the risa is not just a piece of garment but has become emblematic of the Borok people's culture. It is gifted to distinguished visitors at every function as a sign of welcome and respect.

Info Byte: The motifs woven in the "Tripura Risa Textile" serve as a means to distinguish the tribes because each tribe has its own set of patterns and weaving techniques that differentiate them from the others. The main patterns of the Tripura hand-woven textiles are that of vertical and horizontal stripes and multi-coloured embroidery.

Visiting Gomati [under CII GI Tourism]



BY AIR

Daily airline service is provided by three major airline companies, including Air India, from Agartala Airport (about 85 Kms from Gomati) and to major cities of India.



BY RAIL

Udaipur railway station located in Gomati district, links it with the North-East Frontier Railway Zone of the Indian Railways.



BY ROAD

Agartala (about 77 Kms from Gomati) is well connected by road to other parts of the Indian state of Tripura. From Agartala one can travel along the National Highway 8 and Amarpur-Udaipur Road to reach Gomati district.

TRIPURA PACHRA-RIGNAI TEXTILE

Name of Geographical Indication: Tripura Pachra-Rignai Textile

GI Application Number: 1071

Date of Filing: 31/03/2023

Last Renewal Date: NA

Next Renewal Date: 30/03/2033

Number of Authorised Users: NA

Class: 24

Type of Goods: Textiles



Applicant Name: Dewanbari Mahila Cluster Bahumukhi Samabaya Samity Limited

Applicant Address: P.O.Killa, Udaipur, Gomati, Tripura, India

Location: The product is manufactured in Gomati, Unakoti, North Tripura, West Tripura, South Tripura, Sepahijala, Khowai, and Dhalai districts of Tripura, India.

Uniqueness: Pachra-Rignai is a handloom fabric which is actually just a long piece of fabric that is worn by women as a lower attire. The specialty of this garment lies in its colourful stripes and intricate embroidery. It extends below the knee, featuring unique stripe designs and embroidery in several shades. The Pachra-Rignai attire is commonly worn as a risa, a small piece of cloth covering the upper body.

Age old tradition of weaving, 'Pachra-Rignai' and 'Achal' in Tripura has exclusive and much popular with in community. Weaving has always been a matter of celebration and pride for the people of Tripura since its inception. The women of Tripura have been always used weaving as a mode to earn and achieve financial independence.

Product Details: Women weave the 'Pachra-Rignai' and 'Achal' at their home with equipment called 'Kamar Tatah'. It takes them a week or two to finish weaving a 'Pachra-Rignai' and 'Achal'. The

growing cultural contact with neighboring areas and changing times are reflected in the weaving pattern of 'PachraRignai' and 'Achal'. The modern tribal women often add their personal touch to the fabrics they weave and are accepting of influences from other cultures and global trends. Despite the transformation, Reang and Tripura women continue to preserve their cultural identity through traditional attire even as they look to a brighter future. The dimension is generally customised according to the bust measurement of the wearer. The dimension of the "riai" can vary from: 46 inch * 12 inch and 50 inch * 12 inch. The ria and rigwnai were originally woven with cotton yarn which were locally grown by shifting cultivation. But with the local availability of factory spun acrylic yarns in bright colours which costs lesser than cotton yarns, the modern rigwnai is woven using acrylic yarns.

Info Byte: In recent years the traditional costume of the Reang women has undergone visible changes in the length of the rigwnai, introduction of blouse/ shirt in place of ria, draping styles and colours. Length of rigwnai The length of traditional rigwnai is till mid calf length. That length was easy for the women to climb the hills during cotton cultivation. However, with time as the community has shifted to rural planes or urban areas, it is observed that the length has increased to ankle length.

Visiting Gomati [under CII GI Tourism]



BY AIR

Daily airline service is provided by three major airline companies, including Air India, from Agartala Airport (about 85 Kms from Gomati) and to major cities of India.



BY RAIL

Udaipur railway station located in Gomati district, links it with the North-East Frontier Railway Zone of the Indian Railways.



BY ROAD

Agartala (about 77 Kms from Gomati) is well connected by road to other parts of the Indian state of Tripura. From Agartala one can travel along the National Highway 8 and Amarpur-Udaipur Road to reach Gomati district.

TRIPURA MATABARI PEDA (SWEET)

Name of Geographical Indication: Tripura Matabari Peda (Sweet)

GI Application Number: 1072

Date of Filing: 31/03/2023

Last Renewal Date: NA

Next Renewal Date: 30/03/2033

Number of Authorised Users: NA

Class: 29

Type of Goods: Food Stuffs



Applicant Name: Matabari Mahila Cluster Level Bahumukhi Samabaya Samity Limited

Applicant Address: P.O. Dakshin, Chandrapur, Udaipur, Gomati, Tripura, India

Location: The product is manufactured in Gomati district of Tripura, India.

Uniqueness: Matabari Peda is a handmade sweet product that is characterized by its circular, slightly flattened ball shape, low moisture content, and white to creamy white colour with a smooth texture. It has a long duration of stability and is very soft and delicious when consumed. The combination of cardamom and saffron gives it a special taste. This peculiar-shaped sweet is often carried by tourists and pilgrims in a dignified manner. Matabari Peda, considered to be the only sweet offering, has been offered as Bhog Prasad to Goddess Tripur Sundari Devi for generations.

Product Details: Peda is a sweet prepared from pindi variety of khoa by the addition of sugar. Pindikhoa has

a smooth and homogenous body and texture and is generally free from burnt particles and the browning defects. Principle manufacture process of Matabari peda involves blending and kneading of khoa and sugar, preferably at low temperature (about 50-60 °C) for plain peda and relatively at higher temperature (80-90 °C) in case of this peda, until a smooth and homogenous product is formed. Cardamom, Kesar or Saffron and other additives are also added to this mixture to give it its unique taste and appearance. Pieces of this mixture are then given the distinct shape of Matabari Peda.

Info Byte: As we know that Peda main ingredients are Khoa and sugar. It is prone to get deteriorated over time. Matabaripeda can be kept well for as long as 15-20 days at room temperature. With proper packaging and storage this time can even be increased upto 6 months.

Visiting Gomati [under CII GI Tourism]



BY AIR

Daily airline service is provided by three major airline companies, including Air India, from Agartala Airport (about 85 Kms from Gomati) and to major cities of India.



BY RAIL

Udaipur railway station located in Gomati district, links it with the North-East Frontier Railway Zone of the Indian Railways



BY ROAD

Agartala (about 77 Kms from Gomati) is well connected by road to other parts of the Indian state of Tripura. From Agartala one can travel along the National Highway 8 and Amarpur-Udaipur Road to reach Gomati district

**MORE THAN ONE
NORTH EASTERN
STATE OF INDIA**

“The Seven Sisters”



CHAK HAO

Name of Geographical Indication: Chak hao

GI Application Number: 602

Date of Filing: 26/12/2017

Last Renewal Date: NA

Next Renewal Date: before 25/12/2027

Number of Authorised Users: 64

Class: 30

Type of Goods: Agriculture (Black Rice)



Applicant Name: Northeastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: 9 Rajbari Path, Ganeshguri, G S Road, Guwahati, Assam, India, 781005

Location: The product is grown in Imphal East, Imphal West, Bishnupur and Thoubal districts of Manipur and Peren district of Nagaland.

Uniqueness: Chakhao is grown in a traditional method without using any agro-chemicals. It is rich in protein, carbohydrates, dietary fibre, and an excess of vitamins and minerals that promote good health and nutrition. It is extremely rich in iron. Chakhao owes its colour to powerful natural black colouring pigments called anthocyanins, which boast an impressive antioxidant activity, adding to the health benefits of this rice variety. Chakhao has a mild nutty taste and special aroma due to Manipur's soil condition and pristine environment. It contains low amylase but is sticky (glutinous) due to its high amylopectin content. Chakhao is naturally gluten-free, has anti-inflammatory properties, and can help stop the development of diabetes, cancer, heart disease and even weight gain. Chakhao can be considered as nutraceutical rice for food and medicinal purposes. It has the potential to be utilised in nutritional medicine to improve the health status of people and as a potential source of dietary antioxidants.

Method of Production: Chakhao in Manipur is cultivated by traditional methods such as shifting, cultivation, and transplanting. The important aspect of black rice cultivation is that the farmers do not apply any agrochemicals, nor do they use any motorised implements to carry out the field activities. Only human labour is used for all field operations and cultural practices.

Info Byte: Black rice, locally known as Chakhao in Manipur, is an indigenous rice landrace grown by farmers by traditional methods since time immemorial. Manipur is one of the largest wild rice growing areas in the world, and semi-wild rice varieties are mostly grown in the state.

Among the different semi-wild varieties, the black-scented rice of large grain is traditionally an improved variety cultivated in the state. There is circumstantial evidence to show that the rice originated in Manipur. It is believed that Chakhao of Manipur came with the people of Manipur, particularly Meiteis, when they first settled on this land.

According to another historical reference, Buddhist monks migrated Poireiton (black rice) from Poirei or Manipur during 400 BC in most Asian countries.

Chakhao has a dark purple hue in its outer bran layer that is so intense that the rice appears black. Once cooked, the black colour usually turns deep purple, which owes its dark colour to the high concentration of anthocyanins, flavonoids that perform as antioxidants in the body.

Chakhao takes a longer cooking time of 40 to 43 minutes due to the presence of the fibrous bran layer and higher crude fibre content. It is stickier than regular white rice or brown rice due to a lower amylase content and a higher amylopectin content. The rice is glutinous, but it contains no gluten. Due to very low amylase content, it is sticky and moist after cooking.

Chakhao is famous for its characteristic aroma and high concentration of minerals—fibre, vitamins and antioxidants.

Visiting Manipur [under CII GI Tourism]



BY AIR

Tulihal Airport in Changangai, Imphal, is the only airport in Manipur connected directly with Delhi, Kolkata, Guwahati and Agartala.



BY RAIL

There are no direct train services to Manipur. The railway station at Dimapur in Nagaland is at a distance of about 215 km from Imphal. National Highway 53 (old numbering) (India) connects Manipur with another railway station at Silchar in Assam, which is about 269 km away from Imphal.



BY ROAD

National Highway NH-39 (old numbering) links Manipur with the rest of the country, Manipur State Road Transport Corporation (MSRTC), and many other private buses available to reach various parts of Manipur and nearby states.

DALLE KHURSANI

Name of Geographical Indication: Dalle Khursani

GI Application Number: 636

Date of Filing: 10/12/2018

Last Renewal Date: NA

Next Renewal Date: 09/12/2028

Number of Authorised Users: 18

Class(es): 30

Type of Goods: Agricultural (Red Cherry Pepper)



Applicant Name: North Eastern Regional Agricultural Marketing Corporation Ltd (NERAMAC)

Applicant Address: 9, Rajbari path, Ganeshguri, G. S. Road, Guwahati, Assam, India, 781 005

Location: A wide range of chilli varieties are found in Sikkim. Red cherry pepper, locally known as Dalle Khorasan, is a famous chilli variety grown throughout the state. It is an important cash crop in Sikkim. Sikkim is famous for the unique flavour and high pungency of Dalle Khorasan. The crop is commercially cultivated in the hills of Sikkim in the West, and the Southern and Eastern districts of the state and adjoining in the Darjeeling district of West Bengal.

Uniqueness: Dalle Khorsani, belonging to the Capsicum family, is a local Sikkim cultivar known to be one of the hottest chillies in the world. It is an important cash crop in Sikkim. It is used for making pickle, paste, powder and dry chilli and thus has diverse commercial uses. Dalle Khorsani has the twin combination of high pungency and characteristic aroma. The high flavour is the unique characteristic of this chilli. It can be grown all year round under protected conditions. It continues to bear fruits for 2-3 years, and normally, 4-5 pickings are done every year. Thus, the supply of the chillies is continuous. Dalle Khorsani of Sikkim is a pungent chilli but has many medicinal properties. It is grown completely in an organic way of cultivation.

Agro-Climatic condition: Red Cherry Pepper prefers warm and humid climates. The drop can tolerate high temperatures but cannot withstand heavy rains during growth, flowering and fruit set. Very cold weather (less than 125 dewing night) also hampers growth and fruit set. It can be cultivated in a wide range of altitudes and soils. The variety cerasiforme of Capsicum annum is

a local cultivar of Sikkim, called Dalle Khorasan, and is a very pungent one with a characteristic flavour. This is attributed to the agroclimatic conditions of the state's growing areas. It is already established that the number of capsaicinoids (CAPS) in a given variety can vary depending on the light intensity and temperature at which the plant is grown, the age of the fruit, and the position of the fruit on the plant.

Info Byte: Dalle khorsani of Sikkim is a pungent chilli but has many medicinal properties, and it is used for making pickle, paste, powder and dry chilli (for pickling, chilli can be picked either at green or ripe stage). Dalle chilli contains capsaicin, which produces different pungency levels, carotenoids, and phenolic compounds and is used as a natural pigment and antioxidant agent. However, the Scoville scale indicates that its pungency is very high and rated in the range of 100,000 to 350,000 SHU (Scoville Heat units) against 330,000- 1,000,000 for Naga King Chilli.

Very addictive, this chilli is a favourite side dish with the usual 'daal-bhaat' in the Nepal Sikkim belt. Commonly used for chutneys and sauces along with momos, it is regularly consumed in winter as it keeps the body warm. Given the sweet-tingly taste, Dalle has now become a very widely used chilli in the Northeastern regions of India due to its addictive taste. It is also eaten with rice alone in many villages of Sikkim to cancel out the intense heat.

Peppers in food processing are used as a food colourant, a source of pungency in food, a source of flavour, a source of pain relief for pharmaceutical use, and a repellent.

Visiting Sikkim [under CII GI Tourism]



BY AIR

The closest airport to Gangtok besides Pakyong is Bagdogra. Bagdogra is 126 Km from Gangtok and is usually an easily accessible option to get to Sikkim.



BY RAIL

The nearest major railway station is New Jalpaiguri (NJP), which is 6-7 km from Siliguri and 130 km from Gangtok.



BY ROAD

National Highway 31A connects Sikkim to other states. Gangtok is connected through bus services to numerous major cities.

ARUNACHAL PRADESH SINGPHO PHALAP (SINGPHO TEA)

Name of Geographical Indication: Arunachal Pradesh Singpho Phalap (Singpho Tea)

GI Application Number: 935

Date of Filing: 02/08/2022

Last Renewal Date: NA

Next Renewal Date: 01/08/2032

Number of Authorised Users: NA

Class(es): 30

Type of Goods: Agriculture



Applicant Name: Singpho Development society

Applicant Address: Bordumsa, District: Changlang, Arunachal Pradesh, India

Location: The agricultural product is produced in Tirap, Changlang, and Namsai districts of Arunachal Pradesh, and Tinsukia district of Assam, India.

Uniqueness: Phalap tea is a traditional tea from Arunachal Pradesh, which is known by different names such as coin tea, bamboo tea, and smoked tea because of its unique processing method. The leaves are sun-dried and then stuffed into bamboo hollows, where they are smoked over fire for weeks. This process causes the leaves to harden and take the shape of the bamboo tube, resulting in tea that can be preserved for years. Small portions are cut from the tube, which resembles coins, and then brewed to create a lovely golden-orange beverage. The people of Arunachal Pradesh consume a good amount of strong, bitter tea throughout the day. The ethnic community of Arunachal Pradesh believes that Singpho tea has several medicinal properties.

Product Details: Singpho Phalap is a unique type of tea that is different from Orthodox Teas. The tea is prepared from Mahkau Chyongong, Phali/Hpali lap (leaves), Phagang/Hpagang Lap (leaves), and Phadi/Hpadi Lap (leaves). To make this tea, semi-dried or fully-dried leaves are compressed into a green bamboo tube called Wâhpò. The bamboo tube is roasted over fire to add a distinct bamboo flavour to the tea and to compress the leaves properly. Once done, the outer part of the tea-filled bamboo tubes is peeled off layer by layer. After that, the tea-filled bamboo tubes are smoked over fire on a rack for preservation.

Singpho Phalap tea can be preserved using traditional methods for up to twelve years, and the older the vintage, the better and more refined the taste becomes. To make a fresh brew of Singpho Phalap tea, one can use a knife or any sharp object to break the tea into small pieces.

Info Byte: Singpho Phalap is an indigenous tea produced and consumed by the Singpho tribes residing in the border areas of Assam and Arunachal Pradesh. The Singpho tribes are known as one of the earliest users of tea in India. They prepare Phalap for their personal consumption. In technical terms, Phalap/Hpalap is the only known Pu'èrh tea from India. The tea is processed in bamboo tubes and can ripen for several years, resulting in a mild smoky flavour. The unique manufacturing process of this tea allows the smoky aroma to deepen as the days go by, resulting in a smooth and refreshing Indian Pu'èrh tea from Northeast India. The tea is extracted from the bamboo by scraping and brewed to give a cup of bright, distinct yellow liquor with a smooth taste and a balanced mild smoky flavour.

Visiting Changlang [under CII GI Tourism]



BY AIR

Changlang township is located 136 km away from the nearest airport, which is situated at Mohanbari in Dibrugarh, Assam.



BY RAIL

Changlang is 96 km away from Tinsukia Railway Station, the nearest long-distance railway station in Assam, and 45 km from Margherita Railway Station, the nearest passenger railway station



BY ROAD

A good motorable road connects Changlang township, which is located 140 km from Dibrugarh, 95 km from Tinsukia, 44 km from Margherita, and 110 km from Miao.

ASSAM MISHING HANDLOOM PRODUCTS

Name of Geographical Indication: Assam Mishing Handloom Products

GI Application Number: 1001

Date of Filing: 26/10/2022

Last Renewal Date: NA

Next Renewal Date: 25/10/2032

Number of Authorised Users: NA

Class: 24

Type of Goods: Handicrafts



Applicant Name: Institute of Handicraft Development, Golaghat

Applicant Address: Village: Ghodang (Laubhanga), Post: Baruabamungaon, Golaghat, Assam, India, 785 618

Location: The product is manufactured in the districts of Dhemaji, North Lakhimpur, Sonitpur, Tinsukia, Dibrugarh, Sibsagar, Jorhat, Majuli and Golaghat of Assam and three districts of Arunachal Pradesh, namely East Siang district, Lower Dibang Valley, and Lohit.

Uniqueness: The most attractive point of Mishing textile design in fabrics is the contrast and combination of different colours chosen, expertly with significant meaning attached to such designs. The woven designs of the Mishing textile design are almost exclusively of an angular geometrical type, and formal arrangements of lines and bands occur to elaborate patterns of diamonds or triangular decorations. The unique features of Mishing textiles are bright colours in combination with elegant designs and motifs. The chief characteristic of Mishing's design is the use of geometrical shapes in the form of triangular shapes and diamonds along with bands of lines.

More About Assam Mishing Handloom Products: Continuous diamond forms and waves are featured very prominently on the borders of Mishing textiles. These contain the curvy and the wavy lines, which may represent the hilly areas and the rivers moving in zig-zag ways. The zig-zag ways are more common in gaseng, galuk and ribi. Some interpretations of the designs vary from village to village, and the simple triangles were regarded as the mountains, which are broad at the bottom and narrow at the top. The

triangular designs represent hills, which are narrow at the top and broad at the bottom.

The butties, generally seen in the Indian traditional textiles, are woven in Mishing textiles in the form of stars or flowers, which appear all over the women's costumes. The graphic designs consisting of different forms of straight, angular, rectangular, triangular and square directions ultimately give rise to a particular design or shape. In giving shape to a specific pattern, mixing different colour threads, care, concentration, eyesight, patience and skill are required by a weaver. The designs generally consist of various geometrical forms of birds, deer, horses, butterflies and sprays of flowers, stars and trees in a number of combinations. Floral butties on a black background are often compared to the night sky. The dotted designs represent the footprints of small birds on a sandy riverbank, etc. The Ghaigamic is seen mostly in triangular or diamond patterns. Some of the patterns are named as Kachighai, Korai or potum, Katari, Panjok. Tipan Apun, Tigurgamic, Lekegamic, Capsonmosang, Peke or Desu etc.

Info Byte: The Traditional Costumes of Mishing The costume is a distinct mark of tribal identity. The Mishing costumes are very colourful and embellished with intricate motifs and designs. Mishing tribe has its own pattern of clothes, and thus, an individual can easily be identified by this dress. Costume means the manner of dressing, wearing the hair, and, in later time to dress. It is the mode of fashion of personal attire and dress, including the way of wearing hair, style of clothing and personal adornment belonging to a particular nation, class, or period.

Visiting Assam [under CII GI Tourism]



BY AIR

The International Airport of Assam is Lokpriya Gopinath Bordoloi, Guwahati, also known as Guwahati International Airport. This airport is the major airport of all North-East India and is well-connected with all the major cities of the country.



BY RAIL

The major railway station of Assam is Guwahati Railway Station.



BY ROAD

Assam State Transport Corporation (ASTC) is a state-owned road transport corporation of Assam which offers regular bus services within this state and its adjoining states.



Confederation of Indian Industry

The Confederation of Indian Industry (CII) works to create and sustain an environment conducive to the development of India, partnering Industry, Government and civil society, through advisory and consultative processes.

CII is a non-government, not-for-profit, industry-led and industry-managed organization, with around 9,000 members from the private as well as public sectors, including SMEs and MNCs, and an indirect membership of over 300,000 enterprises from 286 national and regional sectoral industry bodies.

For more than 125 years, CII has been engaged in shaping India's development journey and works proactively on transforming Indian Industry's engagement in national development. CII charts change by working closely with Government on policy issues, interfacing with thought leaders, and enhancing efficiency, competitiveness and business opportunities for industry through a range of specialized services and strategic global linkages. It also provides a platform for consensus-building and networking on key issues.

Extending its agenda beyond business, CII assists industry to identify and execute corporate citizenship programmes. Partnerships with civil society organizations carry forward corporate initiatives for integrated and inclusive development across diverse domains including affirmative action, livelihoods, diversity management, skill development, empowerment of women, and sustainable development, to name a few.

As India strategizes for the next 25 years to India@100, Indian industry must scale the competitiveness ladder to drive growth. It must also internalize the tenets of sustainability and climate action and accelerate its globalisation journey for leadership in a changing world. The role played by Indian industry will be central to the country's progress and success as a nation. CII, with the Theme for 2023-24 as 'Towards a Competitive and Sustainable India@100: Growth, Livelihood, Globalisation, Building Trust' has prioritized 6 action themes that will catalyze the journey of the country towards the vision of India@100.

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Confederation of Indian Industry

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