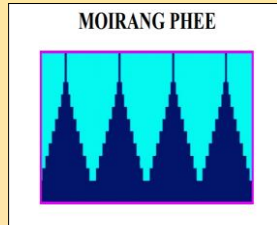
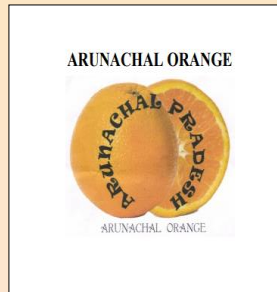
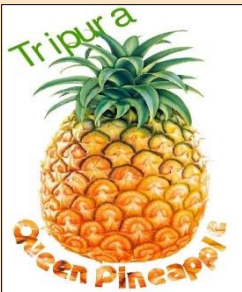
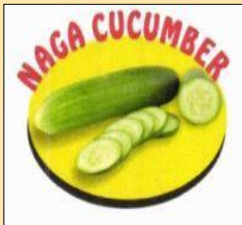




# HANDBOOK ON THE GEOGRAPHICAL INDICATIONS (WITH SPECIAL FOCUS ON NORTH-EAST REGION)



अतुल्य भारत की अमूल्य निधि  
INVALUABLE TREASURES OF INCREDIBLE INDIA



DPIIT-IPR CHAIR  
NATIONAL LAW UNIVERSITY AND JUDICIAL ACADEMY  
ASSAM  
2022

**HANDBOOK**  
**ON**  
**THE GEOGRAPHICAL INDICATIONS**  
**(WITH SPECIAL FOCUS ON NORTH-EAST**  
**REGION)**

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Guwahati – 781031

2022

## **Title Verso Page**

**Title:** Handbook on the Geographical Indications  
(with special focus on North-East Region)

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© National Law University and Judicial Academy,  
Assam.

This handbook is a Free Edition for the benefit of  
the layman and GI stakeholders.



RAJ BHAVAN  
GUWAHATI

## MESSAGE



### **His Excellency Prof. Jagdish Mukhi**

Hon'ble Governor of Assam and Nagaland

I am pleased to note that a Handbook on the Geographical Indications (With Special Focus on North-East Region), has been brought out by the DPIIT-IPR Chair of National Law University and Judicial Academy, Assam.

North-East, India comprising eight States viz. Assam, Arunachal Pradesh, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim, and Tripura is a veritable repository of rare flora - fauna and distinctive cultural bequest. GI (Geographical Indication) registration of the natural and cultural abundance of the region, has the potential to establish the physiographical authenticity of the same and also map regional exclusivity on a global platform. In this context, the Handbook published by National Law University and Judicial Academy (NLUJA), Assam is an opportunity that could guide regional stakeholders

towards securing the sanctity of their bio-cultural heritage and also safeguarding their livelihood.

The handbook proffers guidance in discerning the purpose and utility of GI registration, particularly in the context of NE India. Written objectively the book offers practical counsel on the process of GI registration and comes across as a reference manual for regional stakeholders to fall back upon. The endeavour of NLUJA, Assam to educate and sensitise the stakeholders of the NE region on Geographical Indication, an important component of Intellectual Property Right, is indeed appreciable and laudatory.

I extend my sincere congratulations to NLUJA, Assam for its efforts towards protection of the natural and cultural abundance of the North-East region vis-à-vis Geographical Indications in the form of the publication titled "Handbook on the Geographical Indications (with Special Focus on North-East Region)". I render my compliments to the University for making efforts towards empowering stakeholders in protecting, preserving and profitably harnessing their bio-cultural resources.

I convey my best wishes to the University to forge ahead in fulfilling its social responsibility.

A handwritten signature in black ink, appearing to read 'Jagdish Mukhi', with a horizontal line underneath the name.

**(Prof. Jagdish  
Mukhi)**

किरेन रीजीजू  
KIREN RIJJU



मंत्री  
विधि एवं न्याय  
भारत सरकार  
MINISTER  
LAW AND JUSTICE  
GOVERNMENT OF INDIA

## FOREWORD



### **Shri Kiren Rijju**

Hon'ble Minister of Law and Justice,  
Government of India

A geographical indication (GI) is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin. GIs are community rights linked to the local heritage and reputation. The protection of GIs bestows the manufacturers and producers with an overall economic prosperity.

Hon'ble Prime Minister's vision of Aatma Nirbhar Bharat aims to make the country and its citizens independent and self-reliant in fields like technology and economy. Therefore, it is essential that in order to fulfil this vision GIs and Intellectual property rights must be encouraged as it helps gaining of community rights for an overall

economic prosperity. It is a need to increase awareness amongst the artisans, craftsmen, and consumers regarding the GIs as to cater the vastness of socio-cultural canvas of the country.

This booklet, titled Handbook on Geographical Indications (with a Special Focus on the North-East Region), is intended to inform readers about the procedures involved in obtaining Intellectual Property Rights (IPR) protection in the form of Geographical Indication in India. The North East Region (NER) of India comprising of the eight states is a paradise known for its natural beauty, diversity, distinctive flora and fauna, people and culture. Thus, protecting the biodiversity and traditional knowledge/cultural expression in the form of Geographical Indications is a much-needed stride in line with the region's development.

This handbook is a timely publication as the people of NER are deprived of what is due to them owing to lack of awareness. The handbook portrays as a guide for the laymen in understanding the concept of GI. The authors have meticulously provided a detailed account of the various aspects of the process of GI registration with vivid illustrations from the eight states of NER. The success stories from each of the eight North-Eastern states shall depict a clear picture in the minds of the people of NER of the impending need to include more products within the umbrella of GIs.

I wish NLUJAA all success in their future endeavours and advise them to keep up the good work for the benefits of the people of NER.



**(Kiren Rijiju)**

ড° হিমন্ত বিশ্ব শর্মা  
Dr. Himanta Biswa Sarma



মুখ্যমন্ত্রী, অসম  
Chief Minister, Assam

## MESSAGE



### **Dr. Himanta Biswa Sarma**

Hon'ble Chief Minister of Assam

I am glad to know that the Handbook on the Geographical Indications (With Special Focus on North-East Region) is being published under the auspices of the Department for Promotion of Industry and Internal Trade (Cell for IPR Promotion and Management, Ministry of Commerce and Industries, Government of India)-Intellectual Property Rights (DPITT-IPR) Chair of National Law University and Judicial Academy, Assam.

The handbook is much needed in the context of North East India, which in spite of its rich cultural heritage and biodiversity, has not been able to optimally explore the advantages of GI registration. There is a need for making



the grassroots stakeholders aware about the importance of GI tagging so that they can protect the identity of their products. This handbook would go a long way in spreading the awareness about GI tagging and its benefits.

I commend National Law University and Judicial Academy, Assam for this endeavour and hope that the handbook achieves its objectives.



**(Dr. Himanta Biswa  
Sarma)**

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## **ABOUT THE HANDBOOK**

This booklet, titled the **“Handbook on the Geographical Indications (with special focus on North-East Region)”**, has been published under the Department for Promotion of Industry and Internal Trade- Intellectual Property Rights (DPIIT-IPR) Chair of National Law University and Judicial Academy, Assam.

This book is intended to offer guidance about the procedures involved in seeking Intellectual Property Rights (IPR) protection in the form of Geographical Indication (GI) in India. The purpose of this handbook is to cater to the needs of people, especially of the North East Region (NER) who are interested to get GI tag for their products. The 35 products of NER which have been conferred the GI tag so far, fall within the category of handloom & handicrafts and agriculture. The booklet provides specimen examples of such GI tagged products of NER. To maintain the equality of representation to the extent possible, two Geographical Indication registered products from each of the seven North

Eastern States of India and one from Tripura which has only one registered Geographical Indication product have been included as illustrative examples in this handbook. In addition, two unsuccessful stories have also been discussed in the book to educate people. A complete Specimen Application Form for the “Muga Silk of Assam” has also been included for convenience of the readers.

Interested persons are welcome to contact the IPR Facilitation Centre of the National Law University and Judicial Academy, Assam at [iprchair@nluassam.ac.in](mailto:iprchair@nluassam.ac.in) for free consultation on any matter relating to Geographical Indications. Any suggestion regarding this handbook may kindly be sent at the aforesaid email id.

The authors gratefully acknowledge various sources in writing this handbook. The sole purpose of this book is to make the stakeholders aware about geographical indications and encourage them to apply for Geographical Indication protection of their products.

The authors express their gratitude to Dr. Archa Vashishtha, Assistant Professor, Faculty of Law, University of Delhi for thoroughly reviewing the handbook and for providing valuable suggestions in enhancing the contents of the book. The inputs provided by Dr. Jupi Gogoi, Associate Professor are also acknowledged. The authors also convey their sincere gratitude to Ms. Dolly Kumar, the DPIIT-IPR Chair Research Assistant, Mr. Sagar Baishya Saud, the DPIIT-IPR Chair Office Assistant, Mr. Saurav Baishya, the DPIIT-IPR Chair Field Assistant, and Mr. Satyajit Deb, System Operator for their valuable assistance in the preparation of this book.

This Book could not have been possible without the constant institutional support of Registrar Dr. Indranoshee Das, ACS and Assistant Registrar (Academic) Dr. Nandarani Choudhury.

1 February      National Law University      and  
2022              Judicial Academy, Assam

## TABLE OF ABBREVIATIONS

<b>ARTFED</b>	: Assam Apex Weavers and Artisans Cooperative Federation Ltd.
<b>ASTECC</b>	: Assam Science Technology and Environment Council
<b>CAU</b>	: Central Agricultural University
<b>CMC</b>	: Chak-Hao Monitoring Committee
<b>CoA</b>	: College of Agriculture
<b>CTC</b>	: Crush, Tear, Curl
<b>CWWS</b>	: Chakesang Women Welfare Society
<b>DoNER</b>	: Department of Development of North Eastern Region
<b>DPIIT</b>	: Department for Promotion of Industry and Internal Trade
<b>DPIIT-IPR</b>	: Department for Promotion of Industry and Internal Trade - Intellectual Property Right
<b>FYM</b>	: Farmyard Manure
<b>GI</b>	: Geographical Indication
<b>ICAR</b>	: Indian Council of Agricultural Research



<b>IMCLS</b>	: Idu-Mishmi Cultural and Literary Society
<b>IP</b>	: Intellectual Property
<b>IPRs</b>	: Intellectual Property Rights
<b>MOMA</b>	: Manipur Organic Mission Agency
<b>MOVCDNER</b>	: Mission Organic Value Chain Development For North-Eastern Region
<b>NERAMAC</b>	: North Eastern Regional Agricultural Marketing Corporation Limited
<b>NGO</b>	: Non-Governmental Organisation
<b>NLUJAA</b>	: National Law University and Judicial Academy, Assam
<b>NIFT</b>	: National Institute of Fashion Technology
<b>PIC</b>	: Patent Information Centre
<b>RIWATCH</b>	: Research Institute of World's Ancient Traditions Cultures and Heritage
<b>SFAC</b>	: Small Farmers' Agri-Business Consortium
<b>SHU</b>	: Scoville Heat Units

- SPRIHA** : Scheme for Pedagogy &  
Research in IPRs for Holistic  
Education & Academia
- TSS** : Total Soluble Solids
- UNESCO** : United Nations Educational  
Scientific and Cultural  
Organization
- UV** : Ultraviolet

## **A. INTRODUCTION**

Intellectual Property (IP) refers to the creation of human mind. The intellectual property rights (IPRs) may be protectable as copyright in the form of books, songs, drawings, photos, computer software, cinematograph films, sound recordings; industrial designs; utility models; patents; trademarks; geographical indications; plant varieties; layout designs of integrated circuits; trade secrets, etc. Intellectual property, though intangible in nature, is protected like physical or tangible property. IPRs permit their owners to realise benefit from exploitation of their intellectual creations. IPRs also provide the owner the right to exclude others from utilising, dealing with, or tampering with or in any other way unauthorisedly using his or her intellectual property. The owner has the legal right to sue the infringers and to seek damages for the infringement. In the case of Geographical Indications, human society has applied its intellect in learning/ conserving/ revitalizing the unique advantages of the traditional know-how related to a particular geographical region.

## 1. What are Geographical Indications?

A Geographical Indication (GI) is an indication which is applied to goods or products that have a specific geographical origin. These products have certain special characteristics, qualities or reputation which can be attributed to their place of origin. These special characteristics, qualities or reputation may be due to various factors, for example, natural factors such as raw materials, soil, regional climate, temperature, moisture, etc.



### ***Kamalapur Red Banana***

**Source:** <https://www.thehindu.com/news/national/karnataka/gi-tag-validity-of-kamalapur-red-banana-lapses-as-officials-snooze/article29483442.ece>

For instance, ***Kamalapur Red Banana*** whose trunk as well as fruit is red in colour owing to the

typical soil type which is white clay loam soil unique to Kamalapur region of Karnataka.<sup>1</sup>



### **Meerut Scissors**

**Source:** <https://knnindia.co.in/news/newsdetails/msme/360-year-old-meerut-scissors-acquires-gi-tag>

Such characteristics may also be due to the traditional method of manufacturing the product, such as the **Meerut Scissors** of Uttar Pradesh, a traditional handmade craft, which is famous for its antiquity, possessing unique design and style.<sup>2</sup> The manufacturing process of the scissors is an

arduous work and the scissors can be sharpened from time to time to increase their durability.<sup>3</sup> Likewise, other human factors, such as the concentration of similar enterprises in the same region, specialisation in the manufacture or preparation of specific products, and the establishment of specific quality standards etc., could also confer uniqueness.

Section 2(1)(e) of the **Geographical Indications of Goods (Registration and Protection) Act, 1999** defines Geographical Indications to mean “an indication which identifies such goods as agricultural goods, natural goods or manufactured goods as originating, or manufactured in the territory of a country, or a region or locality in that territory, where a given quality, reputation or other characteristics of such goods is essentially attributable to its geographical origin ...”.

Therefore, an indication must identify a product as originating from a definite place in order to function as a Geographical Indication. The linkage between the goods and the place becomes so well-known

that any reference of the place evokes memories of the goods produced there, and vice-versa.<sup>4</sup>

In simple words, a GI tag is evidence of the birthplace of a product. Such a tag serves as a distinctive device, allowing producers to differentiate their products from contending products in the market based on their place of origin. It is one of the significant intellectual properties which has come to occupy a prominent place amongst the various IP rights.<sup>5</sup>

Geographical Indications also have a reputation which helps in maintaining the upliftment of the community which produces the product. While understanding the concept of Geographical Indications, we come across terms like 'quality', 'reputation' and 'characteristics'.<sup>6</sup> Depending on the history, culture, and tradition of a place, these terms are defined in a variety of ways. The term 'quality' of a product can be described with respect to its specificity from a nutritional point of view,



### ***Navapur Tur Dal***

**Source:**

[https://twitter.com/CIPAM\\_India/status/1134063362763943936](https://twitter.com/CIPAM_India/status/1134063362763943936)

e.g. ***Navapur Tur Dal*** of Maharashtra, which is golden white in colour, and is characterized by its unique taste, excellent aroma, distinctive method of cooking and high nutritional value.<sup>7</sup>





***Jhabua Kadaknath Black Chicken***

**Source:** <https://5.imimg.com/data5/ET/DJ/MY-12503474/kadaknath-chicken-500x500.jpg>

Another well-known Geographical Indication registered in India having high nutritional value is the ***Jhabua Kadaknath Black Chicken Meat*** which is very much common among the native tribal community. It has a distinctive taste and the blood of this Kadaknath Chicken possesses high

medicinal properties. It is blackish in colour due to the presence of a black pigment in blood known as melanin.<sup>8</sup> The quality of a product could also be from a visual point of view, for instance, **Varanasi Glass Beads** is a miniature work of art made of glass, used for decorating various items like garments, jewellerys, handbags, etc.<sup>9</sup>



### **Varanasi Glass Beads**

**Source:**

<https://timesofindia.indiatimes.com/city/varanasi/varanasi-glass-beads-beat-covid-19-slowdown-trend/articleshow/78908931.cms2020>



***Pawndum of Mizoram***

**Source:** <https://asiainch.org/craft/pawndum-puandum-weaving-of-mizoram>

Similarly, it could also be from a symbolic point of view, for example, ***Pawndum*** of Mizoram as a mark of bereavement.<sup>10</sup> It could also be from its



***Dindigul Locks***

**Source:** <http://www.dindigulanslocks.com>

production point of view, for instance, ***Dindigul Locks*** of Tamil Nadu, which are famous for its

exceptional features like customary designs, quality, facilities of the key, desirability etc. The whole process of manufacturing these locks depends upon the memory of the craftsmen who have been involved in this trade for many years.<sup>11</sup>



***Sikkim Large Cardamom***

**Source:** <https://www.thethirdpole.net/en/climate/blight-threatens-sikkim-cardamom-crop/>

Likewise, the features associated with a product's geographical origin could impart that product a uniqueness, for example, ***Sikkim Large Cardamom*** which is a sought-after spice that has

a strong aroma and flavour.<sup>12</sup> These unique characteristics could be due to natural, physical, chemical, organoleptic or due to any other man-made presentations. The concept of ‘reputation’ signifies a positive outlook towards a product that



### ***Tirupathi Laddu***

**Source:**

<https://scroll.in/magazine/819674/how-the-tirupati-laddu-was-marketed-to-bring-sweet-returns-for-tirumala-temple>

has formed through time among consumers and is tied to its geographical origin. For example, the product ***Tirupathi Laddu*** has a reputation for its faith attribute. The concept of ‘characteristic’ of a product signifies its distinctiveness. This distinctiveness imparts the different features of the product, for distinguishing that particular product from other similar products.



### ***Madhubani Paintings***

**Source:**

<https://in.pinterest.com/pin/482588916320815546/>

For instance, ***Madhubani Paintings*** of Mithila region in Bihar bears the distinctiveness of being created at one go, i.e., the artists of such paintings create them spontaneously as they believe that it is inauspicious to redo the picture. These paintings depict nature and mythical events revolving around Hinduism and are created using colours made from natural sources.<sup>13</sup>

## **Some of the registered GIs of Foreign Jurisdictions**

Parmigiano Reggiano, is well known for its antiquity and is regarded as the richest cheese known in the world.



### ***Parmigiano Reggiano of Italy***

**Source:**

<https://www.wipo.int/ipadvantage/en/details.jsp?id=3664>

It is labelled as a natural, hard, cooked and slowly matured cheese which is produced from the raw milk of cow, calf rennet and salt. Its production is strictly carried out following the prescribed regulations<sup>14</sup>. The ingredients and care used in producing the cheese have not changed till date even with the passage of time. The uniqueness of this cheese lies in the feeding of the cows, used for

producing the cheese, on fodder that is grown in the defined geographical area. Such feeds are totally devoid of fermented and high-moisture stored fodder<sup>15</sup>.

**Scotch Whisky**, is a single malt whiskey with an authentic Scottish taste. It cannot be produced in any place outside Scotland with the same taste. In



### **Scotch Whisky of Scotland**

**Source:** <https://spicyip.com/2016/04/scotch-gi-suit-settled-the-loss-of-a-landmark-ruling.html>

fact, the process of distillation is unique to the landscape and environment of Scotland and the Scottish people, hence it has been registered as Geographical Indication in the European Union.<sup>16</sup>





***Chulucanas Pottery of Peru***

**Source:** <https://www.pinterest.com/pin/198299189814104210/>

The handmade ***Chulucanas Pottery of Peru***, signifies the cultural heritage of the Simbilá potters of Chulucanas region. These ceramics portray the elements from which they are made and are inspired by the geo-physical properties of the region.<sup>17</sup>



### **Champagne of France**

**Source:**

<https://www.forbes.com/sites/alexledsom/2019/02/28/just-like-champagne-theres-money-to-be-made-in-bolognese/?sh=147f5a7335c5>

**Champagne**, is a term used to designate a naturally sparkling wine<sup>18</sup>. It is prepared by a method of double fermentation from grapes which are harvested in the Champagne district of France in a specific region. The distinct characteristics includes the exceptional combination of climate and soil, specific traditional method and know-how engaged by its producers. *Pinot Noir* and *Petit Meunier* are the two dark varieties while Chardonnay is the white variety of grapes used in the production of Champagne<sup>19</sup>. Champagne is the only wine-growing region in the world where grapes are still plucked by hand.



### **Swiss Watch**

**Source:** <https://www.advertgallery.com/newspaper/rolex-the-cellini-moonphase-watch-ad/>

One of the few manufactured products to obtain the distinguished Geographical Indication protection is the **Swiss Watch**, which is not only a gorgeous object, but also a guarantee of unquestionable quality derived from a suavity that blends tradition and innovation.<sup>20</sup>

**Prosciutto di Parma**, also known as “Parma Ham” is designated strictly for “ham” that is permanently labelled and acquired from the fresh legs of pigs born, raised, and slaughtered in the region of South of the Via Emilia, in Italy.<sup>21</sup> The preparation of Parma Ham has a long history dating back to 100 BC. The distinctive natural flavour, shape and quality of Parma Ham is obtained from the ageing process which



***Prosciutto di Parma***

**Source:**

*<https://www.ubuy.co.in/product/OTC4A7C-italian-prosciutto-di-parma-red-label-d-o-p-boneless-whole-leg-aged-16-months-16-pounds-approx>*

is endogenous in nature. The quality of the pig, the curing environment and the production techniques also has a role to play in enhancing the taste of the ham. The uniqueness of Parma Ham is attributed to the region’s climate, land, air, people, wildlife, and tradition.<sup>22</sup>



### **Cognac of France**

**Source:** <https://www.liquor.com/brands/courvoisier/>

**Cognac**, a superior quality grape spirit is produced in the Cognac region of France.<sup>23</sup> It forms part of the property which belongs to everyone and further it signifies the cultural inheritance of the producers of the Cognac region. It is made from white wine as per the standards that govern territories, different species of grapes and vinery practices. The process of making wine must be done with the help of customary horizontal plate presses or in pneumatic

presses by following the local custom of the region. Cognac has become well-known throughout the world as a result of its history.<sup>24</sup> A strict set of laws has been formulated in order to preserve the identity and quality of the spirits.

**Porto**, is a fortified Portuguese wine and is made according to the traditional methods. The features which demarcates Port Wine to be different from other ordinary wines include wide range of distinct varieties, a long-lasting fragrance and flavour, a high alcohol level, a vast range of sweetness and the availability of different colours.<sup>25</sup> The temperature and soil of the region contribute to the distinctiveness of Porto wine.

The *Ruby Style*, *Ruby Reserve Port*, *Vintage Port*, *Tawny Style* and its varieties, *Colheita Port*, *White Port* etc. are some of the



#### **Porto of Portugal**

**Source:**

<https://quillandpad.com/2017/05/29/5-things-know-port-wine-probably-dont-including-dont-want-know-bishop-norwich/>

special categories of wines that are well-known for their distinctive characteristics.<sup>26</sup>



***Lamphun Brocade Thai Silk***

**Source:**

<https://slidetodoc.com/roundtable-southsouth-exchanges-on-best-practices-for-the/>

***Lamphun Brocade Thai Silk*** denotes the beautiful and colourful silk fabric woven in bas relief motifs by using silver and golden silk threads.<sup>27</sup> The process of weaving this silk is unique whereby the twisted silk threads are used as warp and weft and on the other hand the supplementary silk threads are used to make different designs appealing to one's eye. Here, the silk threads are lifted while the other set of warp is depressed and between these two blends, the weft shuttle is

inserted.<sup>28</sup> The complex weaving technique for this silk is an integral part of the culture and custom of Lamphun or Hariphunchai province of Thailand, it depicts their way of life and it has been passed down through the generations.<sup>29</sup>

The name **“Napa Valley”** owes its origin to the finest wine-growing region in North America.<sup>30</sup> The

unique flavour of the wine is derived from the vineyards maintained under extreme temperatures distinct to the Napa Valley Region. About 85% of the wine is obtained from the grapes grown in the region.<sup>31</sup> One of the first wineries estab-



### **Napa Valley**

**Source:**

<https://camillustiquors.com/rare-wines>

lished in the region which is functioning since 1861 till date is the Charles Krug winery.<sup>32</sup>



## Some of the registered GIs of North East Region

The traditional 'golden thread' of **Muga Silk**, which



### **Muga Silk of Assam**

**Source:**

<https://www.responsibletourismindia.com/public/uploads/article/Mekhala1.jpg>

originates from the State of Assam, is due to the cocoon of the larvae reared in the state which is not reproduc-

ible if reared in any other place outside the geographical area.<sup>33</sup>



### **Assam Orthodox Tea**

**Source:**

<https://www.indiamart.com/proddetail/orthodox-tea-19623642297.html>

The **Assam Orthodox Tea** owes its peculiar colour to the basic *Camellia Sinensis* var. *Assamica* species leaves which are grown in the estates of the Brahmaputra valley of Assam.<sup>34</sup>



### ***Chakhesang Shawl of Nagaland***

**Source:**

<https://www.shoppingkart24.com/Textile/Chakhesang-Shawls-Naga-Shawls/Generosity-Symbol-Chakhesang-Shawl-Nagaland-GI-Tag>

***Chakhesang Shawl*** of Nagaland is woven in the traditional method by the “Chakhesang” tribal community of Nagaland. This traditional shawl has received the GI label or tag owing to the method of production which is traditional and unique to that particular community.<sup>35</sup>



***Kaji Nemu of Assam***

**Source:**

<https://www.indiamart.com/pbtradersdibrugarh/other-products.html>

The ***Kaji Nemu*** of Assam has received the prestigious GI tag owing to its high content of citric acid and unique fragrance. Its flavour substantially varies from other known species of lemon.<sup>36</sup>

The ***Kachai Lemon*** of Manipur has been conferred GI owing to its high ascorbic acid content and for its sweet aroma. It is



***Manipur Kachai Lemon***

**Source:**

<https://www.shoppingkart24.com/Kachai-Lemon-Manipur/Kachai-Lemon-Nimboo>

grown in a natural and chemical free condition.<sup>37</sup>

***Shaphee Lanphee***, a traditional textile cloth woven and embroidered by indigenous Meitei women of Manipur is also one of the prominent Geographical Indications of NER.<sup>38</sup>



***Shaphee Lanphee***

**Source:**

<https://asiainch.org/craft/shaphee-lanphee-embroidery-of-manipur/>



***Idu Mishmi Textile of Arunachal Pradesh***

**Source:**

<https://www.facebook.com/568260579882843/posts/if-anyone-wants-to-purchase-idu-mishmi-clothings-the-admin-herein-would-like-to-/3513908841984654>

Owing to the intricate designs, the ***Idu Mishmi Textiles of Arunachal Pradesh*** have been bestowed with Geographical Indication recognition. Its pattern of weaving is unique due to its combination of yarn and wool.<sup>39</sup> The inspiration for the motifs woven is derived from observing the nature and the knowledge of weaving is passed down to the generations orally.<sup>40</sup>



***Sikkim Large Cardamom***

**Source:** <https://sahasa.in/2020/10/20/sikkim-large-cardamom/>

***Sikkim Large Cardamom*** is a sought-after spice that has a strong aroma and distinctive flavour because of which it has been conferred the GI tag.<sup>41</sup>

## **2. Why should Geographical Indications (GI) be protected?**

The legal protection of Geographical Indication is extremely important because of its business potential to increase the popularity of a product. This, in turn, benefits the local producers of that product. In case of products being produced by indigenous people, Geographical Indication protection also serves as a tool to protect traditional know-how for future generations. Without a suitable legal safeguard, competitors not possessing any legitimate rights over the Geographical Indication will be able to misuse it. Such unethical commercial activities cause genuine Geographical Indication holders to incur losses and get no benefits while also misleading consumers. Furthermore, such activities may ultimately tarnish the goodwill and reputation of the GI-tagged product. India has created a one-of-a-kind (*sui generis*) system of Geographical Indication protection with the enactment of a law specifically dealing with the protection of Geographical Indications.

The **‘Geographical Indications of Goods (Registration and Protection) Act, 1999’** (GI Act) and the **‘Geographical Indications of Goods (Registration and Protection) Rules, 2002’** (GI Rules) deal with Geographical Indication protection in India. Law relating to Geographical Indication gives the following benefits:

- (i) It provides for registration and improved legal protection to goods or products which have a reputation based on their geographical location;
- (ii) It prevents unauthorised individuals from exploiting Geographical Indications;
- (iii) It safeguards the interests of producers, manufacturers, and thereby, consumers from being deceived by false claims of geographical origin;
- (iv) It ensures the economic well-being of the producers of such goods or products; and
- (v) It promotes the export of goods or products bearing GI tag.

Thus, the registration of Geographical Indications serves the interests of the producers and grants



them legal exclusivity to the GI-tagged products. This ultimately helps the producers to increase their earnings and get recognition in the market collectively.

### **3. Who can protect Geographical Indications?**

The Geographical Indications of Goods (Registration & Protection) Act, 1999 governs the protection of Geographical Indications in India and the authority to protect the Geographical Indications vests with the **Controller General of Patents, Designs and Trade Marks**, who is the **Registrar** of Geographical Indications in India.<sup>42</sup> In this reference, it is to be noted that the Registrar has been empowered by the Act to refuse the registration of certain Geographical Indications as trademarks if such registration tends to create confusion as to the origin of the goods.<sup>43</sup>

### **4. How can Geographical Indications be protected?**

An application for registration of Geographical Indication can be applied by any association of persons or producers or an organisation

established under any law, provided the applicants represent the interests of the producers of the goods or products concerned and the proof of such representation is duly furnished. Such applicants are referred to as 'Registered Proprietors' once the registration is obtained. Therefore, an individual cannot request or apply for the protection of Geographical Indication. All the individuals who produce the GI product, join with the applicant, who files the Geographical Indication Application form on behalf of the producers collectively, and such registration will authorise them to use the Geographical Indication on their products.

For example, the Applicant of Kaji Nemu GI Tag is an NGO named *CRS Na Dihing Nemu Tenga Unnayan Samity* that works for the development of lemon planters.<sup>44</sup> In the same light, the Applicant of the Naga Tree Tomato GI Tag is the North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC) under the Ministry of Development of North Eastern Region (DoNER) that provides support to farmers and producers of North-East region.<sup>45</sup>

**Following is a simple step-by-step guide to the Registration process under the Geographical Indication law in India:**

**(i) Filing of Application**

For filing in paper, the Geographical Indication Application Form must be sent to the GI Registry with prescribed fees. The Application can be sent to the GI Registry Address which is:

Geographical Indications Registry  
Intellectual Property Office Building,  
G.S.T Road, Guindy, Chennai – 600 032.  
Phone: 044 – 22502092  
Fax: 044 – 22502090  
E-mail: gir-ipo@nic.in  
Website: <https://ipindia.gov.in/gi.htm>

There is also a provision for online filing of application for registration of Geographical Indications. To file an online application, one must visit the following website:

<https://ipindiaonline.gov.in/eGIR/Login/LoginNew.aspx>

The status of all Geographical Indication applications in India can be accessed at the aforesaid website.

**(ii) Fulfilment of certain conditions**

- The first and the foremost condition for obtaining registration is that the goods for which Geographical Indication protection is sought should be traceable to their geographical origin (a definite territory, or a region or locality, as the case may be). In case of manufactured goods, its processing, production or preparation should take place in a specific territory, region or locality.

*(Proof of origin, certified copy of area map, method of production, specification, description and uniqueness must be provided along with the application requesting protection).*

- Next, for the purpose of registration of Geographical Indication, all goods have been classified into 34 different classes in accordance with the International Classification of Goods. Therefore, it is important to consider which class or classes, the goods or products fall under, as some goods may fall within the purview of more than one class. Name of the Goods, Class and proposed Geographical

Indication (Word, Logo or Label) are to be attached with the application.

All inclusions within the Form should be made in triplicate i.e. three copies of everything should be sent.

**(iii) Address for Service**

Address for Service in India must be provided by the applicants.

**(iv) Preliminary Scrutiny and Examination**

Preliminary scrutiny and examination of the application will be done by the Registrar with the assistance of a group of experts, called as the Consultative Group Committee, to see if there are any deficiencies, which must be addressed within one month of receiving the notification. If there are any objections to the application, it will be conveyed to the applicant, who will have two months' time to respond or request a hearing.

#### **(v) Publication of Application in Geographical Indications Journal**

The Application on acceptance would be published in the Geographical Indications Journal within three months of its acceptance.

#### **(vi) Opposition and Hearing**

Anyone opposing the Geographical Indication Application has three months to file a notice of opposition and the applicant shall have two months' time to respond to it.

#### **(vii) Registration of the Geographical Indication**

The Geographical Indication will be registered by the Registrar once the hearing is completed and the application is finally accepted. Following that, the Applicant will receive a Certificate of Registration with the GI Registry's seal. The date on which the application is filed is also its date of registration.

### **5. What types of goods can be protected by Geographical Indications Act?**

The wide variety of products catered by the Indian Geographical Indications is a noticeable feature. As of 2021, close to 400 GIs have been registered. The

types of products registered under Geographical Indications are agricultural products, horticultural products, food-products, textiles, handicrafts, paintings, handloom-items, wine-spirits, natural products etc.

For example, Makrana Marble for natural products, Joha Rice for agricultural products, Bikaneri Bhujia for foodstuffs, Scotch Whisky for wine and spirit drinks, Muga Silk of Assam for textile products, Idu Mishmi Textiles of Arunachal Pradesh for handicrafts, and Meerut Scissors for manufactured products.

## **6. For how long Geographical Indications can be protected?**

A Geographical Indication can be protected for 10 years initially from the date of its registration in the Geographical Indications Registry. This protection period is called the 'Term or Life of a GI'. After the initial 10 years, the Geographical Indication can be renewed after filing a renewal application and making a payment of the prescribed fee of Rs. 3000/- (Three Thousand Rupees only), in packets

of ten years. If a registered Geographical Indication is not renewed in due time, then, it shall be withdrawn from the Register of Geographical Indications. However, an application by the Geographical Indication holder to renew the registration can be submitted within six months following the expiration of the last registration after payment of Rs. 3500/- (Three Thousand Five Hundred Rupees only). Authorized users can also renew their usership after filing an application and paying a renewal fee of Rs. 10/- (Ten Rupees only).

#### **7. Who can be an ‘Authorised User’ of Geographical Indication?**

An ‘Authorised User’ is a person who is the producer of the goods or products in relation to which a Geographical Indication has been registered under the Geographical Indication Act. Any person asserting to be the producer of a Geographical Indication product can become an Authorised User, after registering with the GI Registry. In order to register as an Authorised User, the producer should apply in writing in the approved format along with the prescribed fee of Rs.10/- (Ten Rupees only).



As aforesaid, the producers of the Geographical Indication product, join under the umbrella of the applicant who would file the Geographical Indication Application Form on behalf of the producers collectively. For instance, in the case of Muga Silk of Assam Geographical Indication, many individual producers and production houses have united themselves under the umbrella of the applicant – the Patent Information Centre of Assam Science Technology and Environment Council (ASTECC) which after the grant of the registration became the ‘Registered Proprietor’. Any producer may subsequently get himself registered as ‘Authorised User’ after registering himself under the Geographical Indication Act as such on payment of the prescribed fees.

### **8. Can we use the registered Geographical Indication of others?**

No, we cannot use the registered Geographical Indication of others. It is only the Applicant (who becomes the ‘Registered Proprietor’ after Geographical Indication registration is granted) and ‘Authorised Users’ who gets himself registered as

the 'Authorised Users' subsequently who have the exclusive right to use the Geographical Indication. Using the Geographical Indication of others would mean that we are infringing the rights of the holder of the registered Geographical Indication.

Registered Geographical Indications cannot be ascribed, conveyed, authorised, pledged, mortgaged etc. to any person. Thus, if a registered Geographical Indication is used or faked by someone who is not the authorised user of the Geographical Indication, such person may be fined or imprisoned as per law. The amount of fine may range between Rs. 50,000/- to Rs. 2,00,000/- and the term of imprisonment may range from 6 months to 3 years. Thus, civil and criminal remedies are available to the proprietors of Geographical Indication in case their rights are infringed.

### **9. What are the rights given to Registered Proprietors and Authorised Users?**

A registered Geographical Indication provides certain rights to the Registered Proprietors and Authorised Users, which are as follows:

- A registered Geographical Indication provides the Authorised User the exclusive right to exploit the goods or products to which the Geographical Indication is registered;
- It ensures protection against illegitimate use of the Geographical Indication by a third party;
- It enables the holder of the Geographical Indication to ensure that the Geographical Indication is protected against infringement;
- It confers the holder of the Geographical Indication the right to seek legal remedies for infringement;
- It enhances exports of registered Geographical Indication goods or products by providing distinct identification of the goods or products from contending products; and
- It enhances the financial stability of the producers of GI tagged goods produced in a particular geographical area.

## **10. What acts constitute the infringement of a Geographical Indication tag?**

A GI tag is said to be infringed, when unauthorised person:

- (a) falsely applies the GI tag on goods that are not explicitly related to the particular GI tagged product; or
- (b) falsifies the GI tag.

The following are examples of acts that would constitute infringement of a GI tag:

- (a) If the product is substituted either in full or in-part by non-original material, or
- (b) If a product is falsely labelled as the particular GI tagged product, or
- (c) If a non-original product is also included in a package which denotes that GI tag, or
- (d) Using the Geographical Indication in a manner which could cause confusion, or
- (e) Falsely using the GI tag and logo in any advertisements, invoices, catalogues, business letters, business papers, price lists or in other commercial documents, while delivering the

product containing an item under the particular GI tag.

### **11. What is the fee payable to get Geographical Indication registered?**

The Government of India aims to encourage more people to register their Geographical Indications. Thus, fees applicable are at nominal rates. The fees prescribed for registration of Geographical Indications in a single class is Rs. 5,000/- and Rs. 5,000/- per class for different classes. The registration fee for Authorised User of a registered Geographical Indication is Rs. 10/-. In addition to above, there are other fees applicable under different heads.

### **12. Where to apply for Geographical Indication?**

To obtain Geographical Indication Registration, the Geographical Indication Application in prescribed format alongwith requisite fees must be sent to the GI Registry at the address mentioned above in the Handbook. An online application can also be submitted as already stated.

### 13. Whom should I contact for assistance?

A lot of information relating to Geographical Indications is given in the official Indian Intellectual Property Office website.

The link to the Geographical Indication section of the website is as follows: <https://ipindia.gov.in/gi.htm>.

Moreover, the Department for Promotion of Industry and Internal Trade (DPIIT) under the Scheme for Pedagogy & Research in IPRs for Holistic Education & Academia (SPRIHA) has established Intellectual Property



**Source:**

[https://www.clipartkey.com/view/ihJxxTm\\_lawyer-illustration/](https://www.clipartkey.com/view/ihJxxTm_lawyer-illustration/)

Rights Chairs across the country in order to encourage the study of IPRs in certain renowned educational institutions. Under the same scheme, the DPIIT-IPR Chair at National Law University and Judicial Academy, Assam (NLUJAA) had also been established. The Chair has its IPR Facilitation Centre through which it aims to provide free-of-cost

assistance to anybody who requires help with any aspect of IPRs, specifically Geographical Indications.

The Chair may be contacted at:

DPIIT-IPR Chair,  
National Law University and Judicial Academy,  
Assam,  
Hajo Road, Amingaon, Guwahati-781 031, Assam,  
India.  
Email: [iprchair@nluassam.ac.in](mailto:iprchair@nluassam.ac.in)

Apart from the above, there are also a number of NGOs which facilitate the applicants in the registration process. For instance, the registration of Joha Rice was obtained collaboratively by Assam Agricultural University and an NGO named Seuj Satirtha and Boka Chaul was also registered jointly by two NGOs - Lotus Progressive Centre, Nalbari and Centre for Environment Education, Ahmedabad.

#### **14. Do I need to pay any fees for seeking assistance?**

Apart from the prescribed fees for obtaining basic protection of Geographical Indications through registration, no fee is charged for consultation as

well as facilitation by the Facilitation Centre at NLUJAA.

An application seeking Geographical Indication protection can be filed with or without any external assistance. However, in case the Geographical Indication application is filed on behalf of an applicant by a lawyer or a registered agent, then the fees payable to the lawyer or the registered agent is to be paid by the applicant.

### **15. Is Geographical Indication a collective right?**

Yes, Geographical Indication is a collective right as per the Geographical Indications of Goods (Registration and Protection) Act, 1999. The GI Act, 1999 states that,

*“Any association of persons or producers or any organisation or authority established by or under any law for the time being in force representing the interest of the producers of the concerned goods, who are desirous of registering a geographical indication in relation to such goods shall apply in writing to the Registrar in such form and in such manner and*



*accompanied by such fees as may be prescribed for the registration of the geographical indication.”*

Thus, from the above, we can see that an individual cannot request or apply for the protection of Geographical Indication. Only a group of persons or producers in the form of an organization, association, and/or authority who serves the interest of the producers, can file a Geographical Indication Application Form seeking protection of the same. After a Geographical Indication applicant-entity obtains the Geographical Indication Certificate, it is called the ‘Registered Proprietor’. After this, the producers of the GI-tagged goods or products can become ‘Authorised Users’ after they register themselves as such. Thus, we see that Geographical Indication is a collective right. It is also called as community right.

## **B. CLASSIFICATION OF GOODS**

The Fourth Schedule of the Geographical Indications of Goods (Registration & Protection) Rules, 2002 which represents the classification of goods is reproduced below for the convenience of the readers.

### **THE FOURTH SCHEDULE**

#### **Classification of goods– Name of the classes**

(Parts of an article or apparatus are, in general, classified with the actual article or apparatus, except where such parts constitute articles included in other classes).

**Class 1.** Chemical used in industry, science, photography, agriculture, horticulture and forestry; unprocessed artificial resins, unprocessed plastics; manures; fire extinguishing compositions; tempering and soldering preparations; chemical substances for preserving foodstuffs; tanning substances; adhesive used in industry

**Class 2.** Paints, varnishes, lacquers; preservatives against rust and against deterioration of wood;

colorants; mordents; raw natural resins; metals in foil and powder form for painters; decorators; printers and artists

**Class 3.** Bleaching preparations and other substances for laundry use; cleaning; polishing; scouring and abrasive preparations; soaps; perfumery, essential oils, cosmetics, hair lotions, dentifrices

**Class 4.** Industrial oils and greases; lubricants; dust absorbing, wetting and binding compositions; fuels (including motor spirit) and illuminants; candles, wicks

**Class 5.** Pharmaceutical, veterinary and sanitary preparations; dietetic substances adapted for medical use, food for babies; plasters, materials for dressings; materials for stopping teeth, dental wax; disinfectants; preparation for destroying vermin; fungicides, herbicides

**Class 6.** Common metals and their alloys; metal building materials; transportable buildings of metal; materials of metal for railway tracks; non-electric cables and wires of common metal;

ironmongery, small items of metal hardware; pipes and tubes of metal; safes; goods of common metal not included in other classes; ores

**Class 7.** Machines and machine tools; motors and engines (except for land vehicles); machine coupling and transmission components (except for land vehicles); agricultural implements other than hand-operated; incubators for eggs

**Class 8.** Hand tools and implements (hand-operated); cutlery; side arms; razors

**Class 9.** Scientific, nautical, surveying, electric, photographic, cinematographic, optical, weighing, measuring, signalling, checking (supervision), lifesaving and teaching apparatus and instruments; apparatus for recording, transmission or reproduction of sound or images; magnetic data carriers, recording discs; automatic vending machines and mechanisms for coin-operated apparatus; cash registers, calculating machines, data processing equipment and computers; fire extinguishing apparatus

**Class 10.** Surgical, medical, dental and veterinary apparatus and instruments, artificial limbs, eyes and teeth; orthopaedic articles; suture materials

**Class 11.** Apparatus for lighting, heating, steam generating, cooking, refrigerating, drying ventilating, water supply and sanitary purposes

**Class 12.** Vehicles; apparatus for locomotion by land, air or water

**Class 13.** Firearms; ammunition and projectiles; explosives; fire works

**Class 14.** Precious metals and their alloys and goods in precious metals or coated therewith, not included in other classes; jewellery, precious stones; horological and other chronometric instruments

**Class 15.** Musical instruments

**Class 16.** Paper, cardboard and goods made from these materials, not included in other classes; printed matter; bookbinding material; photographs; stationery; adhesives for stationery or household purposes; artists' materials; paint brushes;

typewriters and office requisites (except furniture); instructional and teaching material (except apparatus); plastic materials for packaging (not included in other classes); playing cards; printers' type; printing blocks

**Class 17.** Rubber, gutta percha, gum, asbestos, mica and goods made from these materials and not included in other classes; plastics in extruded form for use in manufacture; packing, stopping and insulating materials; flexible pipes, not of metal

**Class 18.** Leather and imitations of leather, and goods made of these materials and not included in other classes; animal skins, hides, trunks and travelling bags; umbrellas, parasols and walking sticks; whips, harness and saddlery

**Class 19.** Building materials, (non-metallic), non-metallic rigid pipes for building; asphalt, pitch and bitumen; non-metallic transportable buildings; monuments, not of metal.

**Class 20.** Furniture, mirrors, picture frames; goods (not included in other classes) of wood, cork, reed, cane, wicker, horn, bone, ivory, whalebone, shell,

amber, mother- of-pearl, meerschaum and substitutes for all these materials, or of plastics

**Class 21.** Household or kitchen utensils and containers (not of precious metal or coated therewith); combs and sponges; brushes (except paints brushes); brush making materials; articles for cleaning purposes; steel wool; unworked or semi-worked glass (except glass used in building); glassware, porcelain and earthenware not included in other classes

**Class 22.** Ropes, string, nets, tents, awnings, tarpaulins, sails, sacks and bags (not included in other classes) padding and stuffing materials (except of rubber or plastics); raw fibrous textile materials

**Class 23.** Yarns and threads, for textile use

**Class 24.** Textiles and textile goods, not included in other classes; bed and table covers.

**Class 25.** Clothing, footwear, headgear

**Class 26.** Lace and embroidery, ribbons and braid; buttons, hooks and eyes, pins and needles; artificial flowers

**Class 27.** Carpets, rugs, mats and matting, linoleum and other materials for covering existing floors; wall hangings (non-textile)

**Class 28.** Games and playthings, gymnastic and sporting articles not included in other classes; decorations for Christmas trees

**Class 29.** Meat, fish, poultry and game; meat extracts; preserved, dried and cooked fruits and vegetables; jellies, jams, fruit sauces; eggs, milk and milk products; edible oils and fats

**Class 30.** Coffee, tea, cocoa, sugar, rice, tapioca, sago, artificial coffee; flour and preparations made from cereals, bread, pastry and confectionery, ices; honey, treacle; yeast, baking powder; salt, mustard; vinegar, sauces, (condiments); spices; ice

**Class 31.** Agricultural, horticultural and forestry products and grains not included in other classes; live animals; fresh fruits and vegetables; seeds,



natural plants and flowers; foodstuffs for animals, malt

**Class 32.** Beers, mineral and aerated waters, and other non-alcoholic drinks; fruit drinks and fruit juices; syrups and other preparations for making beverages

**Class 33.** Alcoholic beverages (except beers)

**Class 34.** Tobacco, smokers' articles, matches

## **C. SUCCESS STORIES OF GEOGRAPHICAL INDICATION REGISTRATIONS**

### **1. IDU-MISHMI TEXTILE OF ARUNACHAL PRADESH**

#### **About Idu Mishmi Textile of Arunachal Pradesh**

The Idu Mishmi Textile is a handloom cloth which is woven by the Idu Mishmi tribe of Arunachal Pradesh residing along the Dibang Valley, Lohit Valley and Siang districts. The traditional costume of



*The above picture is an Idu Mishmi textile design in which intricate patterns can be seen which resemble geometrical patterns, diamonds, triangle, square etc. It is the sign of an authentic Idu Mishmi original textile.*

**Source:**

<https://www.shoppingkart24.com/image/cache/catalog/Impulse%20Social%20Enter/A4-500x660.jpg>

men includes garments *Atomajoh*, *Eton-dre* etc. and that of the women includes a waist-below garment, the *thuma* and a waist-above one, the *etopolo*.<sup>46</sup> The yarn required for producing the textile is sourced locally from the nettle plant (*Urtica Species*) or from wild cotton plant (*Gossypium Species*).<sup>47</sup>

### **What is the Uniqueness about Idu Mishmi Textile?**



**Idu Mishmi Women Wearing Traditional Dress**

**Source:**

<https://artsandculture.google.com/exhibit/the-weaves-of-arunachal-pradesh-dastkari-haat-samiti/sQJiFMgRV1orLw?hl=en>

The exquisiteness of Idu Mishmi textile lies in its intricate design. The designs in the Idu Mishmi textile constitute shapes like rhombus, rectangle, quadrilateral, square, diamond etc.<sup>48</sup>

These motifs have been designed to present linear shapes and their modifications. Further,

people belonging to the Idu Mishmi tribe have also been known to teach/learn this weaving art, whenever they visit their relatives or while playing hosts to their relatives. So, from a scientific point of view, the weavers and their kith have intellectually absorbed the prior-notion of their garment's warping plan, the garment's bands, the garment's pattern yarns, the garment's border yarns etc. and have perfected the method to reduce their conceived-ideas into real-life practice, in the form of their textile designs. So, the Idu Mishmi tribal people certainly have an idea of the geometry of lozenges, which is a manifestation of their intellectual acumen.<sup>49</sup>

### **How is it made?**

The Idu Mishmi textile weaving comprises of the following steps:<sup>50</sup>

#### **Step 1 - Winding the hank into yarn ball**

Either with the help of a spindle (made of bamboo) or by using the weaver's knees, the weaver first improves the weavability of the raw material, into its warp and weft. The hank is then hand-wound to many fist-sized balls based on the garment's



**Etopolo**

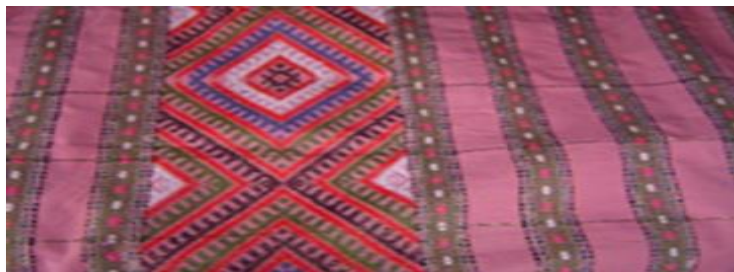
**Source:**

<https://cdn.s3waas.gov.in/s3819f46e52c25763a55cc642422644317/uploads/2018/03/2018031429.jpg>

requirement. This is done because, after making into a ball, the yarn cannot collapse and the weaving can be done easily.

Hand-winding is done very gently, so that there is no undue stretching of the yarn, while making it into a yarn ball. Undue stretching is avoided to

prevent the build-up of stress in the yarn, which would affect the final appearance of the warp/weft in the garment.



**Thuma**

**Source:**

[https://lh3.googleusercontent.com/y-hbx03RIcqfzURGWSzPPNT38-Bc11N5UYTq-VBRyX25gOO0VjUupala7VC\\_nQPnKNKXqg=s113](https://lh3.googleusercontent.com/y-hbx03RIcqfzURGWSzPPNT38-Bc11N5UYTq-VBRyX25gOO0VjUupala7VC_nQPnKNKXqg=s113)

## Step 2 - Setting up the loom

Once the yarn balls of the required colours are prepared, the next step is setting up the loom with the warp in place. Depending upon the length of the garment required, the distance between the warp beam (which is usually a bamboo pole) and the cloth roll (which is usually another wooden wand, tied to the stomach of the weaver) is fixed.

For making designs, a lease rod (which is a bamboo wand and through which the alternate warp yarns are spanned either below the lease rod or above



***Idu Mishmi woman in the process of weaving***

**Source:**

<https://www.youtube.com/watch?v=811Ad6-6MU>

the lease rod) and a yarn heddle (made of bamboo) are inserted equidistant from the central shed stick (made of bamboo).



***Idu Mishmi woman in the process of Weaving***

**Source:** <https://www.youtube.com/watch?v=811Ad6-6-MU>

There is a wooden wand called the *tapin* in which the yarn for interlacing with the weft, is pre-wound. Finally, there is a wooden beater to tighten the pick got from the weft.

### **Step 3 - Working of the loom**

First, the background yarn and the weft yarn are chosen. Then, the shed is formed alternatively once by the taut back-stretching of the weaver and then by the forward-lurching leeway of the weaver in the warp, whereupon the shed stick is suitably adjusted. Under both these conditions, the weft is interlaced with the help of a yarn-wound, shuttle-

shaped wand called the *tapin*. Warping Plan is mentally comprehended, so that the bands, the pattern yarns, the border yarns, etc. would take their proper shape. After the picking is over, the wooden beater is finally used like a comb to form a tight weave of the weft, closest to the weaver's end.

### **What are the uses of Idu Mishmi textiles?**



**Idu Mishmi shoulder bag**

**Source:**

<http://ignca.gov.in/images/cft3/medium/bcft251e.jpg>

They are useful to make women's wrap-around, blouse, men's coat, war coat, neck-tie, shoulder bag, hand purse etc.



**War Coat: Ana-tubu/Jashitubu**

**Source:**

[https://www.imcls.org/Encyc/2019/9/27/2\\_06\\_15\\_48\\_War-Coat1\\_1\\_H@@IGHT\\_939\\_W@@IDTH\\_528.jpg](https://www.imcls.org/Encyc/2019/9/27/2_06_15_48_War-Coat1_1_H@@IGHT_939_W@@IDTH_528.jpg)





***Idu Mishmi Shawl***

**Source:**

<https://earthinginearthout.files.wordpress.com/2018/04/f24.jpg>  
g



***Ceremonial Skirt Mishmi Tribe***

**Source:**

<http://ignca.gov.in/images/cft3/medium/bcft251g.jpg>

## Historical Origin

Verrier Elwin, the Advisor for Tribal Affairs in the erstwhile North Eastern Frontier Agency, to the Government of India, in 1959 was the first person to document the Idu Mishmi textiles.<sup>51</sup> He had recorded about two dozen geometric patterns,



***An Idu Mishmi Chief in full dress***

**Source:**

[http://www.rogerblench.info/Language/NEI/Mishmi/Idu/Iduanth/baruah\\_idu-mishmis\\_1988pages.pdf](http://www.rogerblench.info/Language/NEI/Mishmi/Idu/Iduanth/baruah_idu-mishmis_1988pages.pdf)

which were attributed to the tribal folk's observation of the elements of nature. The tribal people had conceived of textile designs which are replicated from nature. As per the Mishmi people's belief, their holy spirit *Asi-manyolimili*, has inspired them to cast many of their textile designs related to

natural beings like bird's eye, fish design, mountain design, python-like and diamond-like shapes, etc.<sup>52</sup>

### **How can an original and a fake Idu Mishmi garment be differentiated?**

The Idu Mishmi people mostly reside along the Dibang valley, however in the recent past they have spread towards the Lohit and Siang river valley regions of Arunachal Pradesh.<sup>53</sup> Apart from agriculture, the chief occupation of their women-folk is weaving their traditional garments. It is believed that though many people weave their Idu Mishmi textile cloth, the 'authentic' fabric and designs could be verified by those people who have been engaged in this traditional activity of weaving for a long time.<sup>54</sup> The Geographical Indication logo of "Idu Mishmi Textile" could be construed as a mark of originality, representing genuineness.

### **Registration of "Idu Mishmi Textile" as Geographical Indication**

Under the initiation of Idu Mishmi Cultural and Literary Society (IMCLS) Arunachal Pradesh, an

Application for Registration of the “Idu Mishmi Textile” in Part A of the Register of Idu Mishmi Textiles under Application No. 625 in respect of Textiles falling in Class – 25 was made on 9<sup>th</sup> October, 2018.<sup>55</sup> This was the first GI Application for Registration of its GI tag in our country, which was funded by the community alone, without any financial support from the Government.<sup>56</sup> The IMCLS is “Registered Proprietor” of the “Idu Mishmi Textile”. To facilitate the quality maintenance of “Idu Mishmi Textile”, an internal watchdog mechanism has been put in place with a view to monitoring the original physical characteristics as per GI registration. It comprises the Committee Members such as representatives of producers and GI experts. An Inspection body has been established, comprising of persons from the Directorate of Textiles, Department of Industries, Arunachal Pradesh; the Department of Research, – Government of Arunachal Pradesh; Jawahar Lal Nehru State Museum – Itanagar; Institute of Tribal Studies, Rajiv Gandhi University, Itanagar; the

organization RIWATCH – Arunachal Pradesh and IMCLS – the Idu Mishmi textile producer’s group.<sup>57</sup> Idu Mishmi textile was conferred with the GI tag on 27<sup>th</sup> of August, 2019.<sup>58</sup>



**GI LOGO OF IDU MISHMI TEXTILE**

**Source:**

*<https://www.imcls.org/Encyc/2019/9/27/The-Geographical-Indication-of-Goods.html>*

## **2. ARUNACHAL ORANGE OF ARUNACHAL PRADESH**

### **About Arunachal Orange**

Arunachal Orange, also known as Wakro Orange, is an orange of the *Rutaceae* family.<sup>59</sup> It is grown in different parts of Arunachal Pradesh, mainly, in Wakro, Roing, Dambuk, Pangin, Mebo, Boleng, Basar, Boha, Bragon and Bana and is the oldest cultivated fruit crop in the state.<sup>60</sup> Arunachal



***Arunachal Orange***

**Source:**

<https://sahasa.in/2020/11/11/arunachal-orange-of-arunachal-pradesh/>

Orange accounts for almost 90 percent of the total citrus population of the state.<sup>61</sup> Arunachal Pradesh's specific agro-climatic origins render distinctive qualities to the fruit.<sup>62</sup>

The fruit is round and tastes sweet-sour. It can be peeled easily with hands which makes it very easy to consume. The primary harvesting season for the Arunachal Orange is November-February. The peel turns orange colour upon ripening after which it is immediately harvested to prevent shrinkage, loss of weight, fly fruit infestation and to avoid fruit from dropping.<sup>63</sup>

### **Uniqueness**

The uniqueness of Arunachal Orange is generated because of specific sub-tropical agro-climatic conditions of Arunachal Pradesh. As compared to other citrus species, it has a relative loose skin which makes it easy to peel and segments of the fruit can be easily separated without using any tools.

Arunachal Orange has a high content of 10% Total Soluble Solids (TSS) with medium acidity of 1%,

which gives it a unique sweet-sour taste. Unlike other citrus fruits such as Nagpur Santra, Hill Mandarin, Sikkim Orange, Wilking Orange and Citrus Zigardio, the juice content per fruit of the Arunachal Orange is also good (about 50%) due to its size and high TSS.<sup>64</sup>

The juice content per fruit is the highest (64.49 gm/fruit) and acidity is the lowest (0.18 %) in Arunachal Orange having the sweet taste in comparison to other oranges grown in India such as Nagpur mandarins, Coorg mandarins and Kinnow mandarin.<sup>65</sup>

### **Cultivation of Arunachal Orange**

Arunachal Orange Plants are grown in orchards throughout Arunachal Pradesh. Soil of the orchard should be of minimum 1-meter depth and should be of uniform fertility with good drainage and irrigation. If rich fertile soil with crumbly soil structure is used, wider spacing of 7 meter X 7 meter is required while in unfertile soil, closer spacing of 5 meter X 5 meter is recommended.<sup>66</sup> If the orchard site is new, it should be adequately



cured before plantation of Arunachal Oranges. As per climate, the temperature range for growing citrus is 14 to 40 degrees Celsius, however, the best growth occurs between 29 to 34 degrees Celsius.<sup>67</sup> Planting should also be done between September to October to avoid the rainy season and to avoid hot weather.<sup>68</sup>



***An Orange Producer from Arunachal after harvest***

**Source:**

<https://www.telegraphindia.com/north-east/fruits-of-labour-in-orange-county/cid/1390145>

Vegetative propagation of Arunachal Oranges is preferred to other forms of propagation for Arunachal Oranges as they ensure true to type plants of uniform quality and regular and early bearing.<sup>69</sup>

If the orange plants are planted on hills, the contour system of plantation is followed. In this system, trees are planted in rows of equal elevation or contours with spacing of 5.5 to 6 meters. Unlike in



***Yasam Ezzo, a young girl from Taliha Circle,  
Arunachal Pradesh, harvesting Arunachal Oranges***

**Source:**

<https://arunachalobserver.org/2020/02/22/orange-turns-life-giver-gennext-reflecting-change-attitude/>

plain lands, the orange plants are not planted at equal distance and also the number of trees per unit area are relatively less.<sup>70</sup> Moreover, in hills, planting should be done in southward direction so that adequate sunlight reaches the plants. As weeds are a major problem in orchard plantations in Arunachal Pradesh. By default, Arunachal Oranges are mostly grown organically because of unavailability of chemical fertilizers. Therefore, weeds are controlled by hand-pulling, hoeing, burning and tillage.<sup>71</sup>

The trees are trained so that a single stem grows upto a height of 40-50 cm from ground level. Only 4 to 5 well shaped branches are allowed to grow from the stem.<sup>72</sup> Pruning is only done to bearing trees just after harvest (November to February). To get best fruits, harvesting of the orange is done right after ripening (after peel colour has turned to orange).

### **Health benefits**

The fruits are enriched in vitamins, including Vitamin C, Potassium and fibre as well as other

important nutrients and minerals.<sup>73</sup> It has immunity boosting properties along with anti-oxidant properties; it also aids the body in reducing blood pressure, lowering blood sugar levels and slowing fat absorption.<sup>74</sup> Due to its high content of Vitamin C, it helps in the fight against common viral diseases. Further, the fruit has a significant amount of natural citric acid, which serves as an astringent. Its fibre content helps in proper digestion and prevents constipation.<sup>75</sup>

### **History behind Arunachal Orange**

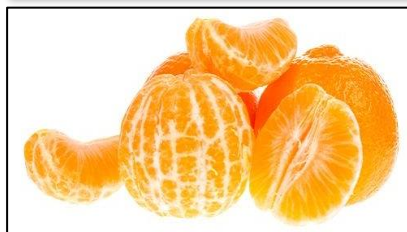
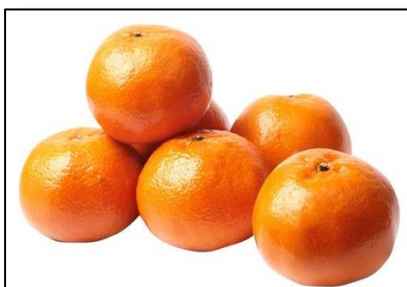
The North-eastern Himalayan region is the natural home to many citrus species including the Arunachal Orange. Most citrus fruits are found in wild or semi-wild form and is found in both homesteads and in forests.<sup>76</sup>

Arunachal Orange has been a major plantation crop in Arunachal Pradesh for the last forty years and occupies the highest area of cultivation among fruits in Arunachal Pradesh.<sup>77</sup> Although Arunachal Orange has been cultivated since time immemorial, its commercial cultivation expanded in the 1970s

after the launch of the Jhum Control Scheme by the Government. The Scheme was made to encourage the permanent setup of fruit orchards for indigenous crops which were adapted to local climates.<sup>78</sup> Thereafter, cultivation of the fruit has also been promoted under the Technology Mission for Integrated Development of Horticulture, 2001-2002<sup>79</sup> and National Horticulture Mission.<sup>80</sup>

### **What differentiates Arunachal Orange from other oranges?**

It is distinguished from other citrus species by the relatively loose skin of the fruit, the relative ease with which the segments can be separated. The juice content per fruit of the Arunachal Orange is good (about 50%) as compared to other



#### ***Arunachal Orange and the flesh inside it***

**Source:**

<https://www.bigbasket.com/pd/40156046/fresho-arunachal-orange-1-kg/>

varieties of citrus fruits such as Nagpur *Santra*, Hill mandarin, Sikkim Orange, etc. due to its size and high TSS.<sup>81</sup>

The highest juice content per fruit and the lowest acid content in Arunachal Orange contribute to its sweeter taste as compared to other oranges grown in India such as Nagpur mandarins, Coorg mandarins and *Kinnow* mandarin.<sup>82</sup>

### **Uses of Arunachal Orange**

The fruit can be eaten simply or with salads or can be consumed as juice.<sup>83</sup> These delicious fruits are in great demand within and outside the region and are found in almost every part of Arunachal. Export quality oranges are now making their way to the global market.<sup>84</sup> Annual orange festivals are held in different parts of Arunachal Pradesh drawing huge crowds each year.<sup>85</sup> These cultural festivals are aimed to bring in people from all over the world to explore the natural beauty of Arunachal and experience the lifestyle of the local people.<sup>86</sup>

## **Registration of Arunachal Orange as Geographical Indication**

An application for GI tag to the Arunachal Orange was filed on 27<sup>th</sup> of January, 2012 by the North Eastern Regional Agriculture Produce Marketing Corporation (NERAMAC) with technical back-up from the Research and Development Wing of the Arunachal Pradesh Horticulture Department. To maintain the quality of Arunachal Orange and to help regulate the GI to benefit local farming community, an internal watchdog mechanism has also been formed with Producer groups, Horticulture Department Officers and Representative of NERAMAC in Arunachal Pradesh as committee members.<sup>87</sup>

The regulation of the use of Arunachal Orange GI tag will be done by an Inspection Structure consisting of the following members<sup>88</sup>:

- a) Senior Scientist from ICAR Institute
- b) Director of Horticulture, Government of Arunachal Pradesh.
- c) Farmer Member
- d) Representative from NERAMAC

- e) Representative from National Research Centre for Citrus

Subsequently, the GI tag was successfully secured for Arunachal Orange and Certification of Registration was granted on 23<sup>rd</sup> March, 2015.<sup>89</sup>

## ARUNACHAL ORANGE



### ***GI Logo and Tag of Arunachal Orange***

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/375>



### **3. MUGA SILK OF ASSAM**

#### **About Muga Silk of Assam**

Muga Silk is a unique wool produced by the silkworm "*Antheraea assamenis*". It is mainly produced in the Lakhimpur, Dhemaji and Sibsagar districts of Assam. The Muga silk moth lays its eggs, from which the larvae or Muga silk worms emerge. The Muga Silkworm feeds on the leaves of *som*, *soalu*, *mezankari* and *dighloti* trees. The worm is very difficult to rear in captivity and there is only a very short interval time every year during which the



***Muga Silk Yarn***

**Source:**

<https://www.craftsvilla.com/blog/muga-silk-history-weaving-facts/>

worm flourishes when its food source - leaves - is available fresh without shedding. During this time, the leaf-source of the Muga Silkworm is free from the attack by flies and wasps.<sup>90</sup> Inside the cocoon spun by the larva, it slowly attains the pupa stage, where it becomes sedentary. It is only from the cocoon of the pupa, that Muga Silk wool's yarn can be spun out, giving the traditional 'golden thread'. Muga Silk has been held in high esteem along with the culture of Assam.

### **Uniqueness**

Natural golden colour of Muga Silk thread is unique. If the larvae are reared in other places of India, then, the golden colour is not reproducible. Even within the GI area, when the yarn from the silk fibres are spun at different weather conditions, there is a deviation from the original colour in the silk thread. So, the timing of the Muga Silk yarn spinning is very important. The golden colour and shine of textiles woven from Muga Silk increase with every wash. Normally, for other silk fabrics, shine and colour begin to fade with every wash. Among the Mulberry Silk, Eri Silk and Muga Silk yarns of

Assam, the Muga Silk can bear the maximum stress force without snapping.<sup>91</sup> Woven silk material can provide up to 85.8% UV protection from the harmful effects of ultraviolet radiation.<sup>92</sup> The alpha-phase molecular structure is responsible for the



***Muga Silk Products (Mekhela Sador)***

**Source:**

<http://im.rediff.com/money/2011/nov/23silk4.jpg>

crystalline structure of the protein molecular chains in the Muga Silk's fibre, which in turn gives the characteristic golden colour to it.<sup>93</sup>

### **How is Muga Silk made?**

From the Muga Silkworm's cocoon stage, the pupa is removed away from the silk cocoon. The cocoon is immersed in a tray containing hot water. Washing soda is added to this hot water tray to separate out the individual fibres, by breaking the chemical bonds holding the protein structure together. To begin the "reeling process", firstly, the artisans use their fingernails to slowly pull the individual fibres out of the cocoon. These fibres are drawn using a hook and slowly twisted so that the individual fibres gain torsional strength and in turn pull out the remaining fibres which are then drawn together. These fibres together make up the thread or yarn, which are used for weaving the Muga Silk textiles.<sup>94</sup>

### **What all can be made using Muga Silk wool/yarn/thread?**

Muga Silk is used to make *Mekhela-Chadar*, saris, shawls, dress materials, kurtas for men and boys,

Muga silk dhotis, headgear, ties, motifs, fashion wears etc.<sup>95</sup>

### **What is the History behind Muga Silk?**

The earliest mentioned records for the use of Muga Silk of Assam, is by Kautilya's *Arthashastra*, dating back to 321 BCE. Muga Silk is also mentioned in *Harshacharita*, which dates about 1300 years ago, wherein it can be seen that Bhaskar Barman had sent to Harshavardhana through Hamsabhega, silk clothes, which included various samples of Eri, Pat and Muga Silk. The French traveller and trader John Baptiste Tavernier in his 17<sup>th</sup> century book "Travels in India", mentioned Muga Silk of Assam. In a 1793 AD treaty of the Ahom King Gaurinath Singh and Captain Welsh of the East India Company, Muga Silk finds a mention.<sup>96</sup>

### **How can the original and fake Muga Silk be differentiated?**

Original Muga Silk is composed of protein fibres alone. There are no synthetic fibres present. The ultraviolet light absorption capacity for original Muga Silk cloth is between 78.8% and 85.8% and

the colour of the fabric is golden yellow.<sup>97</sup> Among all natural textile fibres, Muga has the highest tensile strength. The fake Muga Silk cloth can be colour-matched with the original Muga Silk cloth. The fake cloth can also be tested for any added dyes, imparting the standard colour. Based on the dye-test, UV light absorption test and a test for tensile strength, corroborative proof could be obtained as to the originality of the Muga Silk material in question.<sup>98</sup>

### **Registration of “Muga Silk of Assam” as Geographical Indication**

In the year 2006, the Assam Science Technology and Environmental Cell's (ASTECC) Patent Information Centre (PIC), had applied for the Geographical Indication for “Muga Silk of Assam” under Application No. 55 and had successfully secured it for the Muga Silk stakeholder community in the year 2007. So, the PIC of ASTECC, Guwahati is the Applicant of “Muga Silk of Assam” GI, who subsequently became the ‘Registered Proprietor’ on obtaining the GI registration. Thereafter, the

producers/weavers of the “Muga Silk of Assam” were enrolled as ‘Authorised Users’.<sup>99</sup>

To facilitate the quality maintenance of “Muga Silk of Assam”, an internal watchdog mechanism has been put in place with a view to monitoring the original physical characteristics as per GI registration. It comprises the Committee Members such as representatives of producers and GI experts. The Inspection Committee has been established by the government comprising of the Department of Sericulture, the Central Silk Board of India, Weavers Association, Weavers Service Centre, Assam Apex Weavers and Artisans Cooperative Federation Ltd., District Industry Officer of the relevant district, Institute of Advanced Studies in Science and Technology-Assam and the PIC of ASTEC. The Committee is responsible for monitoring, reviewing and making suggestions on the action taken by the concerned Department and also to maintain the quality of the product, post GI registration.<sup>100</sup>

The Geographical Indication logo for the “Muga Silk of Assam” was applied by the PIC of ASTEC in the year 2012 under Application No. 384. It received the Certificate of Registration on 3<sup>rd</sup> of March, 2014.<sup>101</sup> Both the applications (Application No. 55 and 384) are connected.



“Muga silk of Assam” Official logo

*Source:*

*<https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument>*



## **4. ASSAM ORTHODOX TEA**

### **About Assam Orthodox Tea**

Assam is India's largest tea-producing State. "Assam (Orthodox)" Tea is grown in the tea estates along the fertile banks of the Brahmaputra Valley in Assam. It is well-known in the global tea market



***Assam (Orthodox) Tea***

**Source:**

<https://www.namhah.com/2019/01/27/orthodox-tea-its-benefits-how-it-is-made/>

for its inherent flavouring qualities owing to its geographical location, climate and plucking skills. It enjoys broad public recognition and patronage as a result of these distinguishing characteristics, and it is, therefore, crucial to protect Assam (Orthodox) Tea as a Geographical Indication.<sup>102</sup>

***Camellia sinensis assamica*** is the botanical name for the Assam tea plant. This plant is a resilient, multi-stemmed, low growing evergreen shrub with a robust branch system that can grow up to ten to fifteen metres in height if allowed to grow. The leaves of typical tea plants are thin and glossy, with a more or less acuminate apex and distinct marginal veins. It takes four to six years to mature and has a defined economic life of well over 100 years if properly cared for.<sup>103</sup>

Assam (Orthodox) Tea is commonly referred to as the “Champagne of Teas” because it is more nuanced and complex than other tea varieties. All whole-leaf tea is produced using traditional methods.<sup>104</sup> A fine high full-grown Assam tea plant

consists mostly of well-twisted leaves and is abundant in tips owing to good plucking norms.<sup>105</sup>

### **Uniqueness**

Tea produced in the Brahmaputra Valley, also known as Assam Valley, within the state of Assam has the distinctive and naturally occurring organoleptic characteristics of taste, aroma, and mouthfeel that have won the patronage and recognition of discerning consumers all over the world. This is due to the unique and complex combination of agro-climatic conditions prevailing in the Brahmaputra Valley within the state of Assam and the production regulations imposed by the Tea Board.

The plains of the Brahmaputra Valley, on the other hand, have a tropical humid climate, particularly during the rainy season, making them ideal for tea cultivation. These climatic conditions prevalent in the state of Assam influence the bio-synthesis of the pigment chlorophyll and carotenoids, as well as anthocyanin and flavanol glycosides, to reflect the superior quality of tea produced in the

Brahmaputra Valley region.<sup>106</sup> As a result, tea produced in the said region and with the aforementioned special characteristics is and has long been known to the trade and public in India and abroad as “Assam (Orthodox)” Tea, and as such it has earned a substantial domestic and international reputation.<sup>107</sup>

The liquor of Assam (Orthodox) Tea is malty, bright, smooth, and mellow, with body colour and strength, and can be consumed with or without milk. It has a rich earthy flavour and a taste distinctive to Assam, with a brownish coppery brightness on the infused leaves.<sup>108</sup>

### **Manufacturing Process**

Assam (Orthodox) Tea is a fully fermented black tea that has been processed using the traditional method of rolling withered tea leaves in specially designed rolling tables that simulate hand rolling.<sup>109</sup> The juice from the tea leaves is extracted during the rolling process, and the leaves are also twisted and split into smaller particles. Assam (Orthodox) Tea comes in a variety of grades.<sup>110</sup>

Assam (Orthodox) tea is produced through the processes of withering, rolling, fermentation, and drying and is reliant on selective plucking of green leaves manually. The selective plucking of the green leaves of the tea plants results in high-quality production of the tea. This selective plucking and the knowledge of the fineness of the tea leaves is achieved through human skills. Infact the expertise of tea pluckers in selecting the fine quality tea leaves for plucking is what makes Assam (Orthodox) Tea well-known worldwide. Such expertise in



***Tea workers plucking tea leaves***

**Source:**

<https://www.namhah.com/2019/01/27/orthodox-tea-its-benefits-how-it-is-made/>

selecting fine quality leaves has been passed down from generation to generation of tea pluckers whose families have been residing on the tea estates of Assam Valley. In fact, it is worth noting that the inflow of tea garden labourers from outside Assam is practically non-existent.<sup>111</sup>

The steps of Assam (Orthodox) Tea manufacturing process are provided below:

- 1. Withering:** It is the first stage in the production of tea. Harvested tea flush is evenly spread on withering troughs, which are typically four to five feet wide and fifty to seventy feet long. During the process, hot and cold air is puffed through to reduce the moisture content of the fresh tea leaves upto 30-40%, which is accomplished in twelve to sixteen hours. The goal of withering is to make the distended leaves flaccid and ready for the next stage, which is rolling.<sup>112</sup>
- 2. Rolling:** The withered leaves are charged in rollers of various sizes. Typically, 36 and 48 rollers capable of rolling 70 to 120 kg of withered

tea leaves are used. In the 'Open' and 'Pressure' sequences, pressure is exerted on the leaves. This procedure takes 45 minutes. Tea leaves are twisted as a result of repeated rolling action, and at the same time, leaf tissue ruptures, forcing out the cell-sap, which spreads as a thin film on the leaf's surface. At this point, various enzymes and their substrates come into contact with one another, and enzymatic oxidation begins. The green colour of the leaves begins to fade, and a brown coppery colour appears.<sup>113</sup>

**3. Fermentation:** The rolled leaves are placed on fermentation racks made of tiles, cement, or aluminium. Fermentation rooms are kept clean and cool at all times. During the hot season, humidifiers with a hygrometric difference of less than two degrees Celsius are used to keep the air humid. The subjective assessment of the tea maker determines optimal fermentation. The fermentation time usually ranges from two to three hours, depending on the type of leaves, degree of wither, temperature, oxygen availability, and fermenting ability of the tea

flush. The fermentation time is calculated from the start of rolling. Fermentation is a delicate process. Even a five-minute delay in adjusting the correct fermentation period is likely to degrade flavour significantly. During fermentation, the colour of the leaves changes to a dark coppery hue. At this point, a typical aroma develops. The term 'fermentation' is a misleading term; it is an oxidative process. The main reaction of the process that imparts "tea character" to black tea is the oxidation of catechins/polyphenols by the enzyme polyphenol oxidase.<sup>114</sup>

- 4. Firing/ Drying:** The dryer, which is made up of perforated moving trays, is loaded with fermented leaves. The dryer inlet temperature is kept between 200 and 240 degrees Fahrenheit. The thickness of the spread, the speed of the trays, and the amount of air blown through are all meticulously controlled to ensure proper drying. Low exhaust temperatures frequently result in stewed tea, whereas high temperatures in the early stages are prone to casehardening of



tea. The entire drying process takes between 20 to 30 minutes. The final product's moisture content is kept between 2-3%. Enzymes responsible for fermentation are inactivated during the drying process, and even after the tea is dry, the maturation process continues, and the tea attains the mellowness and desirable character of "Assam (Orthodox)" Tea.<sup>115</sup>

**5. Sorting and Grading:** Mechanically oscillated sieves are used to sort the bulk tea. The sieve size gradually decreases from top to bottom. As a result, the larger tea granules remain on top, while the broken leaves fall to the floor.<sup>116</sup>

### **Health Benefits**

Assam (Orthodox) Tea contains more antioxidants than Crush-Tear-Curl (CTC), which loses antioxidant quality owing to machine processing. Antioxidants aid in the neutralisation of damaged cells, resulting in a more youthful appearance and feel. It helps in the prevention of cardiovascular disease. Orthodox Tea has been witnessed to have a soothing effect on the body and, in particular,

enabling mental clarity.<sup>117</sup> Further, it also has immune-boosting capabilities as well as anti-cancer effects.<sup>118</sup>

### **History behind Assam (Orthodox) Tea**

Although Assam's tea history is said to be of 160 years old, the process of brewing tea by the Singpho tribe of Assam predates its discovery. They were, however, unaware that it was tea. Even so, the saga of tea began in 1821, when Robert Bruce, a British adventurer, discovered tea-like plants growing wild in the jungles of a region (later came to be known as Chabua) in Dibrugarh district of Assam.<sup>119</sup>

It was Maniram Dutta Barua, popularly known as Maniram Dewan, who first informed Robert Bruce about the tea plants grown by the Singpho tribe, as they were in close terms. These tea plants were grown in forest regions. Maniram Dewan then arranged for Robert Bruce along with his brother Charles Alexander Bruce, to meet Bessa Gaum, the local Singpho Chief. Bessa Gaum showed the Bruce brothers how the tribesmen used to formulate a liquid from the leaves of this shrub and also offered

them to drink it. The term 'Tea' was not coined at that time and hence the Singphos referred to it '*Phanap*'. The Bruce Brothers were intrigued by the taste of *Phanap* and hence became very interested to know more about the plants and to harvest them. Maniram Dewan showed them the existing areas used for tea cultivation. Hence, they came to know that there were hundreds and thousands of tea leaves growing in Assam and that the land is fertile enough for plantation. Robert Bruce, then, immediately informed the British East India Company via telegram.<sup>120</sup>

In the early part of 1820s, large scale production of tea in Assam was started by the East India Company. The first tea estate was established by the Britishers in Chabua town of Dibrugarh district in the year 1837. It is believed that the place Chabua derived its name after the first tea cultivation there ('Cha' means tea and 'Bua' means plant).<sup>121</sup>

When it came to tea cultivation, the East India Company did not hold up well at first. However,

after extensive research, they identified two types of plantation, namely, *Guti Puli* and Cloning. It is known that the English brought about two thousand tea seedlings from China for cultivation, of which 80-90 of the 2000 seedlings could be saved as the Chinese tea seedlings were unable to adapt to the high temperatures of Assam's climate. However, when the English discovered that Assam has a large number of tea plants growing wild in the jungles, they began making clones of those plants. Eventually, a tea research centre named Tocklai Tea

Research Institute was established in the year 1911 at Tocklai situated in Jorhat district of Assam. The Britishers then started



*Tocklai Tea Research Institute*

**Source:**

<https://in.worldorgs.com/catalog/jorhat/amusement-center/tocklai-tea-research-institute>

the cultivation of tea in a proper and scientific manner. The Tocklai Tea Research Institute is the largest research facility in the world for researching in tea.<sup>122</sup>

As Britishers had full autonomy over tea cultivation and production, the Assamese people stopped taking initiatives in tea cultivation as they were afraid of the Britishers and hence only worked under the control of the Englishmen. However, it was only the family of Hemendra Prasad Barooah which initiated the tea plantation business in Assam. Barooah was a famous tea planter and his family is renowned for their contributions to Assam tea. Their initiation had a great impact on their tea plantation for which Barooah's family owns many tea gardens in many parts of Assam, some of which are still in existence. One such tea estate is at Bhergaon, in Udalguri district in Assam, which is well-known for producing some of the best tea in the world.<sup>123</sup>

Previously, no chemicals were used to produce tea. It was purely organic in nature, in that the tea

leaves were handpicked, then withered, then meticulously steamed, then hand-rolled very carefully, and finally dried. In addition, no fertilisers or pesticides were used in the tea cultivation process. Machines were not used until the 1970s and 1980s when chemicals began to play an important role in tea planting and production.<sup>124</sup>

Tea was initially grown solely for human consumption. The idea of trading tea for profit did not dawn upon the Britishers. However, with the venturing of several tea industries, the Britishers began to trade tea in order to profit. They used to trade tea with England. As the competitive trend progressed, they began to use more and more chemicals for the rapid production of tea. People gradually became more concerned with making a profit than with producing high-quality tea naturally. As a result, tea was produced artificially, i.e. chemicals, pesticides, and fertilisers were used in tea cultivation. But then, by 2008 people began to realise that chemicals have a slew of negative side effects and that producing tea organically helped

them live a healthier life and thereby began to cultivate and produce tea organically.<sup>125</sup>

### **What differentiates Assam (Orthodox) Tea from CTC Tea?**

In the Indian tea market, the two major or most popular styles of tea production are Orthodox and CTC. The tea leaves produced by these methods are named after the manufacturing processes. The production of Orthodox leaves involves a combination of methods such as plucking, withering, rolling, oxidation, and drying. This is the traditional method of producing tea, hence the



***Assam (Orthodox) Tea***

**Source:**

<https://www.indiamart.com/aroma-tea-int/assam-tea.html>



***CTC Tea***

**Source:**

<https://www.teacupsfull.com/blogs/blog/what-is-ctc-tea>

name Orthodox. CTC black tea, on the other hand, is processed using the Crush, Tear, and Curl methods. The tea leaves are passed through cylindrical rollers with saw-edged blades that cut, tear, and curl the tea leaves into small shaped granules.<sup>126</sup>

Orthodox tea is more authentic in flavour and is a blend of all varieties, including oolong, white, green, and black. It is produced purely by traditional process, owing to which it is highly-priced in the market. CTC tea has a generic taste and produce dark and strong liquor with a distinct astringent flavour.<sup>127</sup>

### **Uses of Assam (Orthodox) Tea**

Assam tea is commonly marketed as a breakfast tea due to its naturally high caffeine levels. Assam tea or a blend usually containing it is used in much of the English countryside as a breakfast tea.<sup>128</sup>

Apart from being labelled as a breakfast tea, one can have it even in the afternoon or evening hours too. Mixed with milk for a cup of milk tea as its intense flavours are not drowned out by the milk,





**Source:**

<https://www.businessinsider.in/tea-storm-brewing-in-assams-tea-cup/articleshow/32724509.cms>



**Source:**

<http://www.acupofassamtea.com/2017/08/the-name-cup-of-assam-tea.html>

Assam (Orthodox) Tea is a good companion to relax a person at home or at work and the authentic raw taste goes well with milk and sugar.

### **Registration of Assam (Orthodox) Tea as Geographical Indication**

The application for GI registration of “Assam (Orthodox)” Tea has been made in the year 2007 by the Tea Board of India, which is a statutory body of the Government of India established in 1953 under the Tea Act, 1953 responsible for governing the Indian Tea Industry representing the interests of the producers of Assam (Orthodox) Tea.

Therefore, the Tea Board of India is the Applicant of “Assam (Orthodox)” Tea GI which subsequently became the ‘Registered Proprietor’ on obtaining the GI registration.<sup>129</sup> Thereafter, the producers of the same have been enrolled as ‘Authorised Users’ on payment of the requisite fees to the Office of the Registrar, Geographical Indications Registry. The Certificate of Registration was obtained on 8<sup>th</sup> December, 2008.<sup>130</sup> The GI was further renewed in the year 2017 on payment of the stipulated renewal fee to the Office of the Registrar, GI Registry, Chennai.



***Assam (Orthodox) Tea GI Logo***

**Source:**

<http://www.teaboard.gov.in/TEABOARDCSM/Ng==>

## 5. SHAPHEE LANPHEE OF MANIPUR

### About Shaphee Lanphee

The Shaphee Lanphee is a traditional fabric, usually a shawl, woven by the womenfolk of Manipur.<sup>131</sup> The Shaphee Lanphee fabric is embroidered with ten different hand-made motifs made of cotton threads. Shaphee Lanphee fabrics are easily distinguishable by their signature black



***M. Lalini Devi, a specialist embroiderer of Shaphee Lanphee embroidering motifs for Shaphee Lanphee***

**Source:**

<https://fwwindia.org/case-study/lalini-devi/>

background with red borders. Historically, it was presented to soldiers for bravery and to praiseworthy chiefs of the Nagas of Manipur by the Manipuri King. This token of honour is locally called as *Mana Phee*.<sup>132</sup>

The motifs are placed in measured intervals all around the fabric which represents the relationship between the celestial bodies and the Meitei King. They also symbolise parental figures. The floral design in the middle represents the Sun.<sup>133</sup>

Although traditionally worn as a shawl, the Shaphee Lanphee has now been diversified into garments of various forms including jackets and sarees.<sup>134</sup>

### **Uniqueness**

Shaphee Lanphee is made by needlework on Loin and Frame Loom. It is completely hand-woven and has ten different motifs of animals and important symbols, namely:<sup>135</sup>

- (i) *Iroichi* (local name of buffalo horn),
- (ii) *Nga* (local name of fish),

- (iii) *Numit* (local name of sun),
- (iv) *Phantup* (local name of seat),
- (v) *Shagol* (local name of horse),
- (vi) *Shamu* (local name of elephant),
- (vii) *Ta* (local name of spear),
- (viii) *Tha* (local name of moon),
- (ix) *Thawanmichak* (local name of star) and
- (x) *Wahong* (local name of peacock)



**Shaphee Lanphee Fabric**

**Source:**

<https://www.facebook.com/TimelessTextilesOfIndia/photos/2-name-contemporary-manipur-tribal-shawl-2017-shaphee-lanphee-size-48-x-80techni/3638549036187138>

The Shaphee Lanphee is a token and recognition of honour presented to worthy tribes of Manipur awarded by Meitei Kings.

Thus, it is a mark of pride and respect for its bearer.<sup>136</sup> Unlike other embroidery works, the

motifs are made using needlework without frames by Manipuri women in Cotton and silk yarns.

### **Preparation of Shaphee Lanphee**

Shaphee Lanphee is made by using a combination of hand weaving and embroidery work with needle. Historically, the fabric was made from fibres



***Embroiderer making Chalk impressions before the motifs are embroidered***

**Source:**

<https://www.youtube.com/watch?v=tooSC4RBMCI>

extracted from “Lashing” (Cotton Ball), “Kabrang” (Mulberry Cocoon) and bark of “Santhak” tree.<sup>137</sup> The extracted fibre was then spun into thread and dyed with dyes extracted from locally available plants, bark, leaves, flowers etc., using traditional methods. Nowadays, after sizing with rice starch and stretching using bamboo rods, the threads are wound into bobbin and pins.<sup>138</sup>

Both Loin Loom and Throw/Frame Loom are used to make the fabric from the threads. After the fabric is woven, the motifs are embroidered by needle. Unlike other embroidery work, the Shaphee Lanphee embroidery is done without any frame support. The striking method is done by repeat



*Manipuri womenfolk weaving Shaphee Lanphee*

*Source:*

*<https://manipurimes.com/the-artisan-embracing-family-legacy-in-shaphee-lanphee-maisanani-nalini/>*

threading method which is locally known as “*pumhanba*”.<sup>139</sup> The embroiderer then selects suitable patterns and impresses the cut-out motif and wooden blocks over the black fabric using

washable chalk or mud. After the impressions of the motifs are dried, the embroiderer starts threading the motifs starting with the *Thwanmichak* (Star) in white yarn on the lower left side and then the buffalo horn.<sup>140</sup>

After the buffalo horns motifs are completed, the star on the upper right side is embroidered. After completing the two *Shamu* (Elephants) in the middle, the Shaphee Lanphee fabric is complete.



### **Motifs on Saree**

**Source:**

<https://www.facebook.com/manipurihandloom/posts/saphee-lanphee-motifproof-of-origin-historical-records-the-shawl-of-shaphee-lanp/1370137513153146/>



It is to be noted that only after the motifs are embroidered, the fabric can be called Shaphee Lanphee. After the completion of embroidery work, the extra protruding threads are cut off and the fabric is washed to remove chalk or mud residue and ironed with traditional charcoal heavy-iron preferably.



***Different motifs in Shaphee Lanphee***

**Source:**

<https://www.facebook.com/MdonerIndia/videos/309810640352550>

### **History behind Shaphee Lanphee**

Historically, the Shaphee Lanphee is woven and embroidered in the entire state of Manipur. The motifs of spear heads and the fishes depict the era of King Naothingkhong who ruled from 663 to 763 AD. There is a legend that states that the Shaphee Lanphee is presented to worthy tribes by Meitei Kings.<sup>141</sup> The Shaphee Lanphee is also recorded in the text named, “Loiyumba Silyen”, where it is

stated that King Loiyumba (1074-1122 AD) assigned the work of weaving the Shaphee Lanphee to the Khoisnam family. This proves that Shaphee Lanphee has been in use during the time of King Loiyumba.<sup>142</sup>

The Kingdom of Manipur also has records of estab-



*Shaphee Lanphee Shawl*

*Source:*

<https://in.pinterest.com/pin/325103666854162329/>

lishment of the Department of weaving named *Phishaba Loishang* during the time of Meidunga Pakhangba (33 to 154 AD) who was the first historical King of Manipur.<sup>143</sup>

### **What differentiates Shaphee Lanphee from other clothing?**

The Manipur Times has described the Shaphee Lanphee as a rare traditional handicraft of Manipur embroidered with meaningful motifs.<sup>144</sup> The

Shaphee Lanphee is visually distinct because of its black background with red designs and embroidered motifs. There are in total ten different motifs that have different meanings. Moreover, unlike other embroidered works, the Shaphee Lanphee is made without using frames.

### **Uses of Shaphee Lanphee**

The Shaphee Lanphee was traditionally used as a type of shawl. It is presented as an award of honour to worthy tribes of Manipur by the Meitei Kings. It is now popularly used as a waist coat with synthetic lining and is exported abroad as garment. The Shaphee Lanphee motifs are now also used on scarfs, bags, curtains etc.<sup>145</sup>

### **Registration of “Shaphee Lanphee” as Geographical Indication**

The Department of Commerce and Industries, Government of Manipur had filed for the GI Registration of “Shaphee Lanphee” on 19<sup>th</sup> December, 2011. The applicant, Department of Commerce and Industries, Government of Manipur subsequently became the “Registered Proprietor”

after obtaining the GI registration of “Shaphee Lanphee”.<sup>146</sup> Thereafter, ‘Authorised Users’ of “Shaphee Lanphee” have been enrolled by the payment of the requisite fees (which is now Ten Rupees only) to the Office of the Registrar, Geographical Indications Registry.

In order to maintain the original characteristics and quality of Shaphee Lanphee, an Inspection Committee comprising of the committee members consisting of one Representative each from the Department of Handlooms and Textiles (not lower to the Rank of Deputy Director), Manipur State Weavers Apex Society, Department of Commerce, Manipur University, Weavers Service Centre - Manipur, Primary Weavers Service Cooperative Society, Indian Institute of Entrepreneurship and Mutua Museum - Imphal, as well as a National/State awarded Artisan of Shaphee Lanphee and regular artisans of Shaphee Lanphee.<sup>147</sup>

Since registration, various Consultative Group Meetings, Sub-committee meetings and Inspection

body meetings have been convened to facilitate the establishment and quality maintenance of the “Shaphee Lanphee” GI tag. The Geographical Indication of “Shaphee Lanphee” received the Certificate of Registration on 31<sup>st</sup> March, 2014.<sup>148</sup>

## **SHAPHEE LANPHEE**



***Shaphee Lanphee GI Logo***

**Source:**

*GI Journal No. 55,*

*<https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument>*

## 6. CHAK-HAO OF MANIPUR

### About Chak-Hao

Cultivated for centuries in the hills and plains of Manipur as well as the two bordering villages, namely, Benreu and Poilwa of Peren District of Nagaland<sup>149</sup>, Chak-Hao or Black Rice is an indigenous rice characterised by its larger grain size, distinct aroma and mild nutty flavour. The verbatim meaning of Chak-Hao is 'delicious rice'.<sup>150</sup>



***Chak-Hao***

**Source:**

<https://www.indiamart.com/proddetail/black-rice-15478763633.html>

It is customarily consumed as a dessert during ceremonial feasts, particularly by the Meitei community of Manipur.<sup>151</sup> This aromatic sticky rice appears to be black in colour owing to its intense dark-purple shade which usually turns into deep purple once cooked. The presence of fibrous outermost layer and higher content of crude fibre makes it longer to get cooked. While the dark hue of this rice is attributed to the high concentration of anti-oxidants known as 'anthocyanin', its stickiness owes to a lower content of amylase and higher amylopectin content. The unspoiled surroundings and conducive soil properties of region bestow the distinct aroma and the mild nuttiness flavour in Chak-Hao.<sup>152</sup>

There are about twenty cultivars of Chak-Hao in the region, of which *Chak-Hao Poireiton* is regarded as the best. Apart from it, two other popular cultivars are *Chak-Hao Amubi* and *Chak-Hao Angangba*. Around ten percent of the paddy area of Manipur and some parts of the above-mentioned regions of Nagaland bordering Manipur falls under Chak-Hao cultivation, though it is not cultivated at a

commercial level like a staple crop. It is consumed only occasionally.<sup>153</sup>

### **Uniqueness**

Even though different varieties of Black Rice are cultivated in many parts of the world, yet one of the defining traits of Chak-Hao is its pleasant fragrance blended with moistness, which is not found in other cultivars.<sup>154</sup> The rice is a low yielder albeit being drought resistant. Different varieties of Chak-Hao are cultivated by the farmers of Manipur in various parts of the state by means of traditional methods and without the use of any chemical fertilizers and pesticides. Rice cultivation is a labour-intensive process. However, Chak-Hao in Manipur, has recently emerged as a 'superfood' owing to its increased nutritive benefits. It is well-known for its distinctive aroma and high concentration of minerals, fibre, vitamins, and antioxidants.<sup>155</sup>

### **Cultivation**

The popularity of Chak-Hao is not for its distinctive features and high nutritional value, but also because of its process of cultivation within Manipur



which is basically agro-ecological in nature. The quality of the soil is moderate to mild acidic in general with presence of high amount of soil organic carbon and accessible nitrogen, lower amount of phosphorus, and medium to high amount of potassium. The texture varies from clay to clay-loam in the valley to red soil in the hills.<sup>156</sup>

The method of cultivation of Chak-Hao is by and large traditional which is practised in some pockets throughout the state. It is widely done in the form of *Direct Sowing* of pre-soaked grains as well as *Transplanting* of rice seedlings developed in nurseries in puddled fields.<sup>157</sup> The farmers avoid



**Source:**

<https://www.sentinelassam.com/national-news/manipur-rice-set-to-export-485015>

applying any agro-chemicals, such as fertilizers, pesticides etc., or motor-driven implements in their field activities. The entire farming is done by human labour.<sup>158</sup>

According to good agricultural practices of Chak-Hao farming, the ideal time for direct sowing is during the second fortnight of June, while the optimal time for transplanting and the Rice Intensification System is during the first fortnight of July. Further, the method of harvesting, as one of the good farming practices, comprises of harvesting either by means of sickles or by threshing using threshing stick on mat. Paddy grains are stored in what is known locally as a 'Kot' or 'Kei'. However, for seeds, it is done in jute or plastic bags after they have been properly dried, cleaned, and graded.<sup>159</sup>

As the farmers do not use any agro-chemicals in the cultivation of Chak-Hao, hence plant nourishment for the crops is arranged by means of organic on-farm and off-farm inputs, such as farmyard manure, reprocessed crop remains, liquid manure,

vermin compost, neem cake fertilizer, cow urine, bio-fertilizers, microbial solutions, successive cultivation of soil-enriching crops like pulses and fallow management. Pest and disease control is handled through cultural, tactile, biological, and botanical measures. Selection, bunding, isolation, and other methods are used to avoid contamination from non-organic fields.<sup>160</sup>

### **Health Benefits**

Chak-Hao is a nutraceutical rice that can be used as both food and medicine. It is high in protein, carbohydrates, and dietary fibre, as well as vitamins and minerals, all of which enhances health and nutrition. It is extremely iron-rich. The presence of anthocyanin in the rice acts as an antioxidant, adding to the health benefits. Furthermore, its anti-inflammatory properties aid in the prevention of diabetes, cancer, heart disease, and even weight gain.<sup>161</sup>

### **History behind Chak-Hao**

The Chak-Hao rice initially emerged in Manipur during the reign of King Meitinggu Nongda Lairen

Pakhangba (33 AD-154 AD) of Manipur. According to S. Barmani's "*Meitei Ningthourol*", 'Chak-Hao Poireiton' is named after King Poireiton. Further, N. Chinglen, the writer of the book "*Ningthourol Inot Part-I*" mentions that King Meitinggu Nongda Lairen Pakhangba established King Poireiton in Lamteng Village. Lamteng is a plain area where rice cultivation was found most suitable during that period. It is now known as Lamdeng which is situated about fifteen kilometres from Imphal, the state capital of Manipur. The book also declares that King Poireiton gifted his sister Laisna as well as King Pakhangba a packet of the rice each. King Pakhangba, on consuming the cooked rice, questioned Laisna about the name of that rice. Since the original name of the rice was not known even to King Poireiton too, hence King Pakhangba named the rice after King Poireiton as Chak-Hao Poireiton. Ever since it has been cultivated by the people of Manipur till date and also by the adjacent regions of Nagaland.<sup>162</sup>

### **What differentiates Chak-Hao from other Rice varieties?**

The prime feature that distinguishes Chak-Hao from other rice varieties is its colour which appears to be black owing to its intense dark-purple shade and which usually turns into deep purple once cooked.<sup>163</sup> It is also heavier in texture compared to other varieties of rice. The presence of fibrous outer layer and greater content of crude fibre, Chak-Hao takes longer duration to cook.<sup>164</sup>

### **What uses could be made of Chak-Hao?**

Being sticky in nature, Chak-Hao is extensively used to prepare delicacies such as Kheer or pudding



***Chak-Hao Kheer***

**Source:**

<https://www.downtoearth.org.in/recipe/black-beauty-52180>

which is customarily served in traditional feasts and occasions of the Manipuri people. Owing to its nutraceutical properties, it is commonly used as both food and medicine thereby providing health benefits to people.

### **Registration of Chak-Hao as Geographical Indication**

The application for GI registration of “Chak-Hao” was made in the year 2017 by Consortium of Producers of Chak-Hao (Black Rice), Manipur on behalf of the producers/farmers of Chak-Hao and had successfully secured it for the Chak-Hao farming community of Manipur as well as Benreu and Poilwa villages of Nagaland. The applicant has been facilitated by the Department of Agriculture, Government of Manipur as well as North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC).<sup>165</sup>

Thereafter, the farmers of Chak-Hao have been enrolled as ‘Authorised Users’ on the payment of the requisite fees to the Office of the Registrar,

Geographical Indications Registry. The Geographical Indication of “Chak Hao” has received the Certificate of Registration on 20<sup>th</sup> of April, 2020.<sup>166</sup>

Since its registration, a Monitoring Committee named Chak-Hao Monitoring Committee [CMC] has been established to monitor, evaluate and check the quality of Chak Hao production. It is also responsible for regulating the use of the “Chak-Hao” GI by marketing agency for the welfare of the local producers of the same.

The CMC also acts as an Internal Inspection Body. Further, an Inspection Committee has also been formed which comprises of the Director of Agriculture, Government of Manipur as Chairperson, the Joint Director, ICAR, R C Manipur Centre as member, the Head, Department of Agronomy, CoA, CAU, Imphal as member, the Head, Department of Plant Breeding & Genetics, CoA, CAU, Imphal as member, the Project Co-coordinator, Manipur SFAC as member, the Project

Director, Manipur Mission Organic Agency [MOMA] as member, and the Nodal Officer, MOVCDNER (Agri) as member secretary.<sup>167</sup>



**Chak-Hao GI Logo**

**Source:**

[https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1\\_4814\\_1/Journal\\_126.pdf](https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4814_1/Journal_126.pdf)



## **7. KHASI MANDARIN OF MEGHALAYA**

### **About Khasi Mandarin of Meghalaya**

Khasi mandarin is a type of orange plant of the citrus category. It is more closely related to tangerines (*Kamala Orange*). Mandarins are also known as zipper oranges, as they can almost be zipped out while peeling away their rind. It is very easy to peel as compared to oranges.<sup>168</sup> The botanical name of Khasi Mandarin is *Citrus*



***Khasi Mandarin***

**Source:**

<https://krishijagran.com/news/meghalaya-s-khasi-mandarin-oranges-in-world-s-first-food-atlas/>

*reticulate* Blanco.<sup>169</sup> The Khasi Mandarin fruit's size is slightly larger than a tennis ball. It is globose to oblate in shape with a smooth surface.

### **Uniqueness**

The peel colour of Khasi Mandarin, which is orange-yellow, is a distinct yellow. The orange-yellow peel colour resembles the anecdotal colour of the coat worn by the ancient courtesans, the Mandarins, especially from the Ming dynasty of China.<sup>170</sup> The segments of the Khasi Mandarin fruit can easily be separated and its peel is relatively loose, as compared with other citrus species. The Khasi Mandarin tree is somewhat more upright than other kinds of citrus trees and may exhibit a sagging habit owing to its long-limbed branches.<sup>171</sup> The wood of the Khasi Mandarin tree is slightly more brittle than other citrus plants and it is common to witness breaking of the branches during heavy fruit-bearing season unless some support is provided to the shrub. Although mandarins can be mono-embryonic or poly-embryonic, the Khasi Mandarins are poly-embryonic.<sup>172</sup>

### **Cultivation of Khasi Mandarin**

Though, a well-drained loamy or clay-loamy soil is ideally suited, Khasi Mandarin can be cultivated in almost all types of soils. Khasi Mandarins grow best in the Khasi Hills of Meghalaya where the soil pH is slightly acidic. As compared to other citrus plants, the Khasi Mandarin plant can tolerate more soil acidity.<sup>173</sup> In the Khasi Hills, the lower slopes are preferred for plantation. This reduces the sun's scorching heat and the wind's drying effects. In the foothills, sites facing the north are selected, while in higher altitudes, locations facing the south and east directions are preferred for the plantation of Khasi Mandarin orange plants.<sup>174</sup>

The Khasi Mandarin plants are usually raised either from seedlings or from budded saplings, beginning just before the monsoon rains in March-April.<sup>175</sup> The seedling-raised trees of the plant begin to bear fruit within six to eight years of planting. The bud-raised trees of Khasi Mandarin begin to bear fruit within four to five years of planting. They bear fruits for around twenty-five years to fifty years. Generally, the Khasi Mandarin oranges are

harvested by using clippers to clip the peduncle and separate out the fruits. Like all citrus fruits, the Khasi Mandarin oranges too do not ripen further, once they have been plucked from the tree.<sup>176</sup>

### **Health Benefits of Khasi Mandarin**

Khasi Mandarin fruits are a rich source of Vitamin-C and Provitamin-A which would prevent the occurrence of scurvy disease and night blindness respectively. The fruits provide relief from fever and catarrh. The pulp can be used as a poultice. The fresh peel has anti-acne effects. A decoction of the immature fruit is taken to relieve gastrointestinal complaints. The alcoholic extract of the inner part of the bark can be used as a tonic and a carminative. A decoction of husked orange seeds is used to treat urinary tract ailments. The aqueous leaf extract is used as a carminative or for treating abdominal problems in women.<sup>177</sup>

### **History behind the Khasi Mandarin**

Tyozaburo Tanaka has reported the presence of *Citrus reticulata* in Assam in a 1939 communication. Tanaka mentions that the species

was known as *Sohniamtra* or *Santra* in Western India.<sup>178</sup> The Mandarin plants of the citrus species are indigenous to subtropical and tropical zones of South-East Asia, particularly India. Khasi Mandarin is cultivated in Meghalaya in both the southern and its northern belts, although the mandarins which grow in the southern slopes of the Khasi Hills are juicier and sweeter.<sup>179</sup>

### **What differentiates Khasi Mandarins from other Mandarins?**

Mandarins are grown almost in the entire State of Meghalaya. There are also Garo Mandarins and Jaintia Mandarins, grown respectively in the Garo hills and the Jaintia hills of Meghalaya. But the taste of the Khasi Mandarin is the sweetest among all the mandarin fruits grown in the State of Meghalaya. Unlike other Mandarins, the Khasi Mandarin fruit has a tight and smooth rind. It is somewhat difficult to peel as compared to other Mandarins of Meghalaya, but the Khasi Mandarin has more flesh and juice as compared to the other Mandarin fruits of Meghalaya.<sup>180</sup>

## **What uses could be made of the Khasi Mandarin plant?**

The juice of Khasi Mandarin fruits could be served as a beverage. The volatile oils of Khasi Mandarin can be used as fragrance in perfumery products, medical formulations and in other cosmetic preparations. The leaves and juvenile twigs of Khasi Mandarin plants are a source of essential oils called petit grain oil, which is used in aromatherapy.<sup>181</sup> The blossoms of the Khasi Mandarin plant are a source of essential oils called as Oil of Neroli, which is used as a topical agent for skin rejuvenation. The rinds of the Khasi Mandarin fruit are a source of essential oils called as Oil of Orange, which is used as a flavouring agent. Mandarins can be used as a room deodorant, as well as mosquito repellents and as ant repellents. It can also be used to make marmalades and canned pickles.<sup>182</sup>

## **Registration of “Khasi Mandarin” as Geographical Indication**

The North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC) had assumed the

responsibility of applying for the registration of Geographical Indication for Khasi Mandarin. Accordingly, in the year 2013 NERAMAC had applied for the Geographical Indication of “Khasi Mandarin” and had successfully secured it for the Khasi Mandarin farming community of Meghalaya.<sup>183</sup> Therefore, NERAMAC is the Applicant of “Khasi Mandarin” which subsequently became the “Registered Proprietor” of the same after obtaining the registration. Thereafter, the producers of the Khasi Mandarin fruit have been registered ‘as Authorised Users’.

To retain the unique physical and chemical features of the plant as per GI registration of “Khasi Mandarin”, an internal watchdog mechanism has been put in place. It comprises the Committee Members consisting of the Producer groups of Meghalaya, Horticulture department officers and Representative of NERAMAC in Meghalaya.

Further, the Inspection body consists of the following individuals to regulate the usage of the GI in the territory – Senior Scientist from ICAR

Institute, Director of Horticulture - Government of Meghalaya, Producer/ Farmer groups of Meghalaya, and either the Managing Director or his representative of NERAMAC in Meghalaya.<sup>184</sup> The Geographical Indication of “Khasi Mandarin” received the Certificate of Registration on 27<sup>th</sup> of March, 2015.<sup>185</sup>



***Khasi Mandarin GI Logo***

***Source:***

*[https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1\\_69\\_1/gi-journal-63.pdf](https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_69_1/gi-journal-63.pdf)*



## **8. MEMONG NARANG OF MEGHALAYA**

### **About Memong Narang**

Citrus Indica, locally known as Memong/Memang Narang or the Indian Wild Orange, can be found and conserved in Nokrek Biosphere Reserve in the West Garo Hills district of the State of Meghalaya. It is the only place in the world where this fruit can be found. Nokrek Biosphere Reserve has been declared as Citrus Gene Sanctuary. Memong Narang is a member of the family *Rutaceae* and the



***Memong Narang***

**Source:**

<http://www.eastgarohills.gov.in/Tourism/nokrek-biosphere-reserve.html>

sub-family *Aurantioideae (Citroideae)*.<sup>186</sup> The term 'Memong' in Garo language signifies 'Ghost' and 'Narang' commonly means 'Orange'.<sup>187</sup> It is a small sour fruit with a pleasant aroma. When fully ripe, the fruit's surface appears to be smooth and deep orange-red to almost scarlet in colour.<sup>188</sup>

Memong Narang plants are small trees or shrubs that grow to be 3 to 6 feet tall. Spreading branches emerge nearly at right angles, run in a zigzag pattern, and are thorny. The leaves are morphologically distinct from other common citrus fruit leaves. The fruits range in size from spherical to depressed globose, with a normal fruit measuring 3.0-3.5cm in height and 3.1-4.0 cm in diameter. It has one crop per year and has a fruiting season from November to December.<sup>189</sup>

### **Uniqueness**

Memong Narang is considered to be the most 'primitive' of the citrus fruits and the progenitor of today's cultivated citrus species. It is regarded as an endangered species.<sup>190</sup> The fruits of Memong Narang plant are not directly edible but are mostly

used for medicinal purposes, particularly in treating humans and animals. It has some cultural and religious values among the local tribes of Garo Hills. Garo people place the Memong Narang fruits on the bodies of the deceased during the last rites in the belief that they will ward off the ghosts of the departed.<sup>191</sup> Memong Narang being virtually free from pests and diseases has proven to be a potential rootstock for commercial cultivation of citrus species.<sup>192</sup>

### **Process of Cultivation**

Memong Narang (*Citrus Indica*) is grown on a small scale in the Garo Hills of Meghalaya and is conserved in the Nokrek Biosphere Reserve. Tropical and sub-tropical humid climates are ideal for its cultivation. The fruit is said to be at its best in humid sub-tropical climates or arid regions with irrigated agriculture. Memong Narang fruits can tolerate a wide range of soil conditions, from nearly pure sands to organic mucks to heavy clay soils. The plants do not grow well in waterlogged soil but do well in well-drained soil.<sup>193</sup>

*Citrus Indica* can be propagated either through seeds or by vegetative means. Trees propagated by seeds are more resistant and survive longer than those propagated by vegetative means. Cutting, layering, and budding are all techniques used in vegetative propagation. Budding should be done between the months of March and April, or between the months of August and September. After one year, when the budded plants reach a height of about two feet, they are ready for planting in the field. They are dug out with bare roots or with a ball of earth, and the plant's top is pruned to prevent it from drying out resulting from excessive moisture loss from the leaves.<sup>194</sup>

June-July is the suitable time for planting Memong Narang plants. However, planting is also done during the months of March and April depending upon the availability of artificial irrigation. The majority of farmers use Farmyard Manure (FYM)/Vermi-compost to improve soil fertility. But no fertilizers are applied by the farmers in the orchards and the use of insecticides and pesticides is negligible. The duration for ripening of the fruits is

about nine months after flowering. *Citrus Indica* is harvested between the months of October and November. The method adopted for harvesting is hand plucking. The best way to determine ripeness is to taste a few fruits that appear to be fully developed.<sup>195</sup>

### **Health Benefits and Usage of Memong Narang**

The fruits of Memong Narang plant is of great medicinal and religious value for the Garo tribe, particularly for those who reside around the Nokrek Biosphere Reserve. The Memong Narang fruits are not directly edible but are used as medicine to treat a variety of ailments like viral Infection, kidney stone, jaundice and stomach diseases. A powdered extract of the fruits is used to treat smallpox. The fruit is also used for curing domestic animals from diseases. It is also used as a rootstock for the cultivation of citrus species.<sup>196</sup>

It is usually eaten with its skin and since it is only available once a year it is traditionally preserved after harvest by drying on a fireplace or on a bamboo stick over fire. The fruit and its skin are

crushed in a bamboo tube, and the sour juice is mixed with food and administered as medicine.<sup>197</sup>

### **History behind Memong Narang**

The Memong Narang plant was discovered by chance in Nokrek in the West Garo Hills of Meghalaya,<sup>198</sup> leading to the region being declared as a National Park in the year 1986 and later designated as a UNESCO Biosphere Reserve in 2009.<sup>199</sup>

According to the legend passed down from generation to generation, a Garo leader, Abong Noga alongwith his wife, Silme Do'ka, climbed the hills of Durama (which is a part of the Garo Hills) and settled at Nokrek, the tallest peak of the Garo Hills. It is said that man and God co-existed peacefully for many years. The settlers motivated their subjects (nearly a thousand of them) to pursue various occupations. The subjects cleared a section of the dense forest and started practising Jhum Cultivation.

They raised animals such as cattle, pigs, goats, birds, and others, and their lands were blessed with an abundance of plants and citrus fruits.<sup>200</sup>

Once, all of Abong Noga's animals became ill. Moved by the plight of the ailing animals, Abong Noga prayed to his beloved God. In his dream, the



***Nokrek National Park in Nokrek Bio-reserve,  
Meghalaya***

**Source:**

<http://www.eastgarohills.gov.in/Tourism/nokrek-biosphere-reserve.html>

benevolent God appeared and told him to crush the citrus fruits and feed the juice to the animals. The animals recovered after consuming the juice of the fruits, and the fruit is now known 'Memong Narang', which translates as "fruit of ghosts" with 'Memong' meaning 'ghost' and 'Narang' meaning 'fruit'.<sup>201</sup>

### **What differentiates Memong Narang from other species of citrus fruits?**

Memong Narang is different from other varieties of citrus species in that the leaves of the plant are distinct from other common citrus fruit leaves.<sup>202</sup>



***Citrus Indica (Memong Narang)***

**Source:**

<https://www.semanticscholar.org/paper/Morpho-Physico-Chemical-Characterization-of-Indian-Chetry/bdc3929e5e0fe69390c418cb581bca5846934846>



***Other variety of Oranges***

**Source:**

<https://rurallivingtoday.com/gardens/types-of-oranges/>



Moreover, the fruits are smaller in size compared to other varieties of oranges. The fruits are used as medicinal application to cure a variety of diseases in both men and domestic animals.

### **Registration of Memong Narang as Geographical Indication**

The application for GI registration of “Memong Narang” has been made in the year 2013 by North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC) representing the interests of the producers of Memong Narang. Therefore, NERAMAC is the Applicant of “Memong Narang” which subsequently became the “Registered Proprietor” after obtaining the registration of GI. Thereafter, the producers of the same have been enrolled as ‘Authorised Users’ on the payment of the requisite fees to the Office of the Registrar, Geographical Indications Registry. The Geographical Indication of “Memong Narang” has received the Certificate of Registration on 13<sup>th</sup> of April, 2015.<sup>203</sup>

To maintain the original physical and chemical characteristics as per the GI registration of

“Memong Narang”, an internal watchdog mechanism has been put in place. It comprises of the Producer groups of Meghalaya, Officers of the Department of Horticulture, Representative of NERAMAC in Meghalaya. Moreover, with a view to administer the GI in the region, an Inspection Committee has been formed consisting of Senior Scientist from ICAR Institute, Director of Horticulture, Government of Meghalaya, Farmer Member, Managing Director or his representative, NERAMAC, Principal Chief Conservator of Forests, Meghalaya. To ensure traceability and quality of Memong Narang in the geographical production area, an identification number shall be assigned.<sup>204</sup>



**GI Logo of Memong Narang**

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/437>

## 9. MIZO PUANCHEI OF MIZORAM

### About Mizo *Puanchei* of Mizoram



**Mizo Puanchei**

**Source:**

<https://www.indianetzone.com/77/puanchei.htm>



**Mizo Puanchei with Kaurchei**

**Source:**

<https://www.indiaonline.in/about/culture/costumes-of-india>

“Mizo *Puanchei*” is the most colourful and popular of the Mizo Puan (shawl/textile) and is a must-have for every Mizo woman. The term “Mizo *Puanchei*” is made up of two words: “*Puan*” which means “cloth” or “garment”, and “*Chei*” which means “decorated” or “ornamented”. As this cloth, or puan, is exquisitely designed and decorated, it has been named as

“Mizo *Puanchei*”.<sup>205</sup> It is a wrap-around dress which is fastened by tucking it in at the waist, concealing the lower half of the body. It is normally 65 inches in length and 45 inches in breadth.<sup>206</sup> To match with the *Puanchei*, a blouse called *Kawrchei* in which the design of *Puanchei* is seen at the centre front in a wide panel and at the sleeves, is worn by the women.<sup>207</sup>

To weave this exquisite shawl, artisans introduce designs by using supplementary yarns. The loom is the Mizo people’s traditional loom. The Mizos, name the cloth or fabric that is woven off the loom as *Puan*. The ground cloth is a warp faced plain weave created with various yarns. The Mizo *Puanchei*, unlike other types of *Puans*, is made by sewing three pieces of cloth together. On these one-of-a-kind shawls, many traditional designs and colours are combined and engraved thereby enhancing their attractive look.<sup>208</sup> This intricate shawl is made from a compactly woven textile that requires especially-skilled set of weavers to weave the shawl.<sup>209</sup>

## **Uniqueness**

The Mizo *Puanchei*'s uniqueness stems primarily from its design and application. Among the Mizo textiles, it is the most colourful one. The transverse woollen bands in *Puanchei* are woven in such a way that none of the coloured yarns on the warp are permitted to show against the black-and-deep red woollen bands. To make the *Puanchei* a first-rate product, not a single streak should be visible anywhere. In addition, no shrinking should occur in these woollen band stripes as a result of irregular



**Weaving of Mizo Puanchei**

**Source:**

<https://www.utkaltoday.com/geographical-indication-tags/>

or careless handling of weft and warp yarns. Because of its innate requirement of talent in weaving, designing, and colour matching, *Puanchei* is certainly the finest artistic manifestation of Mizo women.<sup>210</sup>

Mizo *Puanchei* has a significantly finer weaving quality than other Mizo Puans, to the extent that the interior and exterior designs of the Mizo *Puanchei* are practically indistinguishable. This is not the case with the regular Mizo Puans, which have a distinct inside design. Mizo *Puanchei* is thicker and has a greater thread count than the regular Mizo Puans.<sup>211</sup>

The ‘*Hruih/Band*’ type of weaving is present only in Mizo *Puanchei*, *Ngotekjerh*, *Tawlhlohpuan*, and *Puanrin* amongst the Mizo textiles. *Hruih* is an extremely challenging weaving method. It is a technique that many skilled weavers are unable to perfect. As a result, when incorporating *Hruih* design, a *Hruih* specialist is usually hired to weave the *Hruih* design. There are no wrinkles or creases in Mizo *Puanchei*’s ‘*Hruih/Band*’ design.

Furthermore, there is no other background colour seen in it. Mizo *Puanchei* is home to a number of *Hruih* designs. The Mizo *Puanchei* has the highest concentration of *Hruih* design of any other Mizo textile. The *Puanchei* is also much thicker than other Puans due to the presence of so many *Hruih* designs, contributing to the design's richness and originality.<sup>212</sup>

### **Process of Manufacture**

The loin-loom is used to weave the traditional Mizo *Puan*. Mizo *Puans* were once made from locally grown cotton, spun by hand, and coloured with natural dyes derived from various roots and herbs. Synthetic yarns, which are available in the market, are widely applied at present times. Silk yarns are also used, but such Mizo *Puanchei* are quite expensive. The yarns to be used for the warps are starched by boiling them in rice water. The starched yarn is then dried and rolled into a proper sized ball for warping on the loom.<sup>213</sup> Only women used to weave Mizo *Puanchei* on the loin-loom in the past. Men have started weaving since the invention of the machine loom, as the industry has proven to be a

good source of income. However, even today, Mizo women still use the traditional loin loom to weave Mizo *Puanchei*.<sup>214</sup>

The ground fabric of *Puanchei*, in the loin loom, should be warp-faced, plain weave with at least 150 TC (thread count) on the loin loom, with a larger wrap yarn density than the weft yarns. If woven on a handloom, this may vary slightly. *Puanchei* must be woven in three sections lengthwise on the loin loom, with the centrepiece being the smallest and the outer two pieces being identical. The three sections must then be meticulously sewed together to ensure that the motifs and designs are appropriately placed. *Puanchei* is woven in a single piece in both machine and handloom. Nonetheless, the themes and design alignments must be precise and well-matched. Two noticeable black *Hruih* (woollen bands) with a width of around 2.5 to 2.8 inches must be present, dividing the *Puan* into three sections. The middle section is the smallest (about 15.5 inches) and has fewer patterns. The two outer sections on either side of the middle section must be identical (about 21.7 inches) and must have rich



intricate designs. Both edges of the design must have designs/motifs in two blocks: major and



***Cheraw – the famous Bamboo Dance of Mizoram***

**Source:**

[https://luxvactravels.com/user/input\\_for\\_m?toursetupId=74](https://luxvactravels.com/user/input_for_m?toursetupId=74)



***Chapchar Kut Dance***

**Source:**

<https://www.alamy.com/portrait-of-mizo-tribe-people-at-the-chapchar-kut-festival-wearing-image69622326.html>

minor.<sup>215</sup>

Red, green, blue, pink, yellow, black, and white are the seven colour combinations that can

be employed in Mizo *Puanchei*.

Fringes of about

half to one inch must be present on both edges of Mizo *Puanchei*.

Other than the specified motifs and patterns, no

other motifs or patterns shall be included in the

*Puanchei*.<sup>216</sup>

Hence, following are the specific motifs and patterns incorporated in the *Puanchei* - a) *Disûl*, b) *Fanghmamu*, or *Hmaizah*, c) *Herhsawp*, d) *Hruih*, e) *Kherh*, f) *Lenbuangthuam*, and g) *Sakeizangzia*.<sup>217</sup>

The motifs and patterns woven into the Mizo *Puanchei* have been derived from the flora and fauna of Mizoram region, such as the *Lenbuangthuam* motif which has been derived from *Lenbuang* tree i.e. Griffith's Plum Yew, *Disûl* motif from the grass family, *Sakeizangzia* motif from the stripes on a tiger's back and so on.<sup>218</sup>

### **History behind Mizo *Puanchei* of Mizoram**

In the book "*Mizo la deli leh zethlan*", the author Pi Boichhingpuii (former Director, Art & Culture Department, Government of Mizoram) stated that *Puanchei* evolved from the traditional textile '*Puanlaisen*', a *Puan* with a noticeable deep red stripe running horizontally in the middle down the length of the *Puan*.<sup>219</sup> In the past, only Mizo males wore *Puanlaisen* as a form of clothing. Then, through time, traditional motifs like *Fanghmamu*, *Disûl*, *Lenbuangthuam*, and others were gradually

incorporated into the *Puanlaisen*, resulting in an intricately adorned textile worn by Mizo women.<sup>220</sup> Prior to 1945, this *Puan* was known as *Puanlaisen*, but after that, it came to be known as '***Puanchei***', a finely decorated textile. *Puanchei* demonstrates the Mizo women's natural talent for weaving, designing, and selecting colours, and it has become a valued possession for every Mizo lady.<sup>221</sup>

### **What differentiates Mizo *Puanchei* from other Puans?**

Among all the Mizo *Puans*/textiles, Mizo *Puanchei* is the most decorated. The Mizo *Puanchei* can easily be distinguished from all other *Puans* just by having a look at it. Mizo *Puanchei* has distinctive motifs combination that is not found or practised anywhere else.<sup>222</sup>

### **What is the usage of Mizo *Puanchei*?**

Mizo *Puanchei* is one of the significant traditional costumes of Mizoram. Mizo women wear Mizo *Puanchei* during traditional festivals such as *Chapchar Kut* and it is also worn by female dancers of the renowned Mizo bamboo dance known as *Cheraw*. Mizo women also wear it on their wedding

days, as well as on the wedding days of their daughters, sisters, and close relatives, and it signifies that people wearing Mizo *Puanchei* are close relatives of the bride.<sup>223</sup>

### **Registration of “Mizo *Puanchei*” as Geographical Indication**

The application for GI registration of “Mizo *Puanchei*” has been made in the year 2017 by Mizoram Art & Cultural Society, Directorate of Art & Culture Department, Government of Mizoram on behalf of the weavers/producers of Mizo *Puanchei* represented by the Government of Mizoram.<sup>224</sup> Therefore, Mizoram Art & Cultural Society is the Applicant of “Mizo *Puanchei*” GI which subsequently became the ‘Registered Proprietor’ on obtaining the GI registration. Thereafter, the producers/weavers of the same have been enrolled as ‘Authorised Users’ by the payment of the requisite fees to the Office of the Registrar, Geographical Indications Registry.

To facilitate the quality-maintenance of “Mizo *Puanchei*”, an internal watchdog mechanism has been put in place with a view to monitor the original physical characteristics as per GI registration. It

comprises the Committee Members such as representatives of producers and GI experts. The Inspection Committee was established by the State Government of Mizoram in October 2018 composed of Officers of Mizoram Art & Culture Department as well as Officers from various other concerned departments of Mizoram and Senior Scientific Officers. The Committee is responsible for monitoring, reviewing and maintaining the quality of the textile post-GI registration.<sup>225</sup> The Geographical Indication of “Mizo Puanchei” has received the Certificate of Registration on 14<sup>st</sup> of August, 2019.<sup>226</sup>



***Mizo Puanchei GI Logo***

**Source:**

[https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1\\_4733\\_1/Journal\\_120.pdf](https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4733_1/Journal_120.pdf)

## 10. MIZO CHILI OF MIZORAM

### About Mizo Chilli

Mizo Chilli belongs to the *Solanaceae* family of *Capsicum frutescens* species.<sup>227</sup> It is commonly known as Bird's Eye Chilli and locally called *Hmarchte* or *Vaimarchaor*.<sup>228</sup> It is grown exclusively in Mizoram and in parts of Manipur.<sup>229</sup>

Mizo Chilli is an important cash crop which supports the livelihood of local farmers and tribes. It is mostly marketed in dried form which makes it



**Bird's Eye Chilli from Mizoram**

**Source:**

<https://www.zizira.com/blogs/plants/bird-s-eye-chilli-from-mizoram>

non-bulky and easy to transport. It also has a very long shelf life.

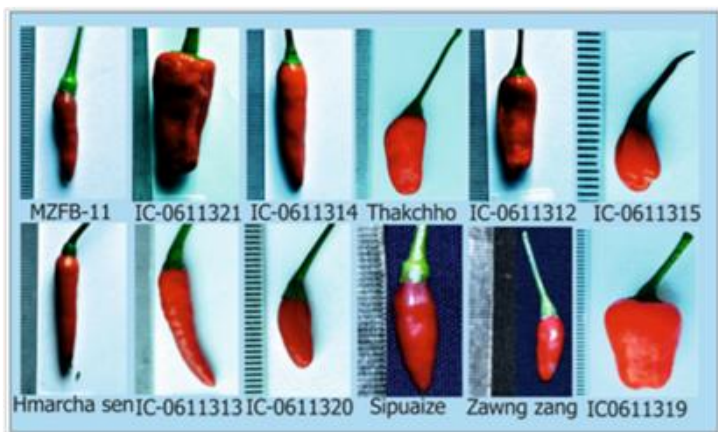
Mizo Chilli is of three different varieties based on quality. Grade A is of the highest quality and is red in colour. It is also the thinnest amongst the three varieties and has the highest demand in the market. Grades B and C are both dark red in colour and their quality is lesser than the Grade A variety. Grade C is marginally bigger than the other varieties.<sup>230</sup> It is also interesting to note that although there is not much difference in pricing between the varieties, the buyers prefer the Grade A variety. It has high demand as a spice in China, Thailand, Vietnam, and Bangladesh and most of the produce is exported to these countries.<sup>231</sup>

### **Uniqueness**

The Mizo Chili's unique characteristics can be attributable to its germplasm, peculiar agro-climatic conditions of Mizoram and the specific cultural practices.<sup>232</sup> It is blood red in colour which is different from other chilli cultivars. Its distinct colour is believed to be attributed to the high potash

levels in Jhum lands of the region. It has high levels of pungency which is both clear and spicy and has a unique taste. The capsaicin content in Mizo Chilli is 0.59%, as per the Spice Board of India.<sup>233</sup>

Mizo Chilli is grown on Jhum land due to which no chemical fertilizers and pesticides (below the qualifying threshold) are used. It is therefore cultivated in completely organic manner, which separates it from other Bird's Eyes Chillies in the world.<sup>234</sup>



***Morphological Diversity of the Mizoram Bird's eye chilli***

**Source:**

<https://medcraveonline.com/APAR/APAR-08-00381.pdf>



### **Preparation/cultivation of Mizo Chilli**

Mizoram, being a hilly and fertile terrain, Mizo Chilli is grown on slopes. Hence, the cultivators of Mizo Chilli adopt traditional as well as organic cultivation practices and typically follow *Jhuming* or Shifting Cultivation System which ensures high availability of potash thereby attributing the Mizo chilli a bright red hue.<sup>235</sup>

Owing to the low yield (1.35 metric ton per hectare) compared to other chilli varieties and fluctuating market prices, it is not grown as a single crop and is cultivated as an intercrop along with paddy.<sup>236</sup> Intercropping practices reduces leaf curl disease and also prevents the plants from the attacks of white flies. Sowing is done by broadcasting and dibbling method in April before the onset of monsoon. The seeds are saved for sowing in the next year.<sup>237</sup> The Mizo Chillies are harvested from October to end of December.<sup>238</sup>

### **Health benefits**

*Capsicum frutescens* (*C. frutescens*) is a strong source of Vitamin A and is an important part of the diet since it provides nutrients that are not found in other foods. Saponin and other chemicals found in

*C. frutescens* are being researched as natural fungicides. Capsaicin (a component of chilli peppers) found in the pungent Capsicum fruit has a variety of bioactive characteristics in humans, for example, it is used to treat peripheral neuropathy pain and has anti-cancer effects. It has anti-inflammatory and antioxidant properties as well. Capsaicinoids have recently gained attention due to their wide range of medical benefits, including pain relief, blood pressure regulation, fat distribution, and cancer prevention. Furthermore, capsaicin has been reported to have antibacterial activity that is sufficient for producing an antifouling layer for foods.<sup>239</sup>

### **History behind Mizo Chilli**

The cultivation of Mizo Chilli in Mizoram as per recorded history can be traced back to the year 1946.<sup>240</sup> The Lal Khama Committee suggested in its report published in the year 1971 that the region has viability for setting up of industries of which one could be that of eatable products made from Mizo chillies.<sup>241</sup> Mizo Chilli finds well-documented in many academic writings about Mizoram.<sup>242</sup> During

the Indian National Congress party rule in Mizoram, the commercial cultivation of the Chilli was also initiated and promoted.<sup>243</sup> The ICAR Research Institution for Northeast Hill Region has also considered Mizoram to be a germplasm bank for Mizo Chilli and around 80 types of genotypes of chilli has been collected and evaluated by them. Over the years, special budgets and targets have been assigned for the promotion of Mizo Chilli in the State of Mizoram under the Technology Mission for Integrated Development of Horticulture. The scope for application of modern technology in the cultivation of Mizo Chilli has also been encouraged under the same scheme.<sup>244</sup>

### **What differentiates Mizo Chilli from other chillies?**

In comparison to other chilli varieties, it is smaller in size. It is about 2 to 4cm in length and 1cm in diameter.<sup>245</sup> Its unique size also adds aesthetic value to food where it is used in whole.<sup>246</sup> Its colour is also unique as compared to other chillies. Mizo

Chilli is completely grown organically on Jhum lands which is a unique trait compared to other varieties of the same kind.<sup>247</sup> It also has higher capsaicin value (0.59%) as compared to other



***Mizo Chilli (Bird's Eye Chilli) and other Chilli varieties***

**Source:**

<https://www.facebook.com/Pkrgreens/photos/india-has-diverse-chilliesome-of-the-known-chilli-types1kanthari-kerala2byadgi-/1512620275573617/>

varieties of chillies available in India such as Bhut Jolokia, Byadagi, Ellachipur Sannam-S4 type, Guntur Sannam-S4 type, Hindpur- S7, Jwala, Kanthari-HWhite, Kashmiri Chilli and Madhya Pradesh GT. Sannam, etc.<sup>248</sup>

### **Uses of Mizo Chilli**

It is mainly used in spicy cuisine and can be used to make chutneys, pickles and hot sauces served with noodles.<sup>249</sup> It is usually eaten as chutney by mashing it with salt and roasted tomato, onion and coriander making a Mizo style salsa or mixing it with 'Sa-um' (fermented pork fat/lard) and soda, making 'Bawl' (a fermented dish).<sup>250</sup> The ripened chilli is usually sundried for later use and used to make 'Hmarcha muh' (dried and smoked chillies).<sup>251</sup> The ripened chilli is also sometimes pickled in oil to make 'Hmarcha-um', a type of pickle.

### **Registration of “Mizo Chilli” as Geographical Indication**

An application for GI tag to the “Mizo Chilli” was filed on 27<sup>th</sup> of January, 2012 by the North Eastern Regional Agriculture Produce Marketing Corporation (NERAMAC)<sup>252</sup> with technical back-up from the Horticulture Department, Mizoram.

To maintain the quality of Mizo Chilli and to help regulate the GI to benefit the local farming

community, an internal watchdog mechanism has also been formed with Producer groups of Mizoram, Horticulture Department Officers, Technical Officer from Spice Board and Representative of NERAMAC in Mizoram as committee members.<sup>253</sup> The committee members will frame the terms and conditions through which the GI tag of Mizo Chilli will be used for marketing purposes and to create its brand image.<sup>254</sup>

The regulation of the use of the Mizo Chilli GI tag will be done by an Inspection Structure consisting of the following members:<sup>255</sup>

- a) Senior Scientist from ICAR Institute
- b) Technical Officer, Spice Board
- c) Director of Horticulture, Government of Mizoram
- d) Farmer Member
- e) State Representative, NERAMAC
- f) Block level Horticulture Officer(s) from the production area of Mizo chilli.

Farmers cultivating Mizo Chilli will be identified by the Inspection Structure and will be allotted an identification number to ensure traceability and quality.<sup>256</sup>

Subsequently, the GI tag was successfully secured for Mizo Chilli and Certification of Registration was granted on 23<sup>rd</sup> March, 2015.<sup>257</sup>



*Mizo Chilli GI Logo*

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/377>

## 11. NAGA TREE TOMATO

### About Naga Tree Tomato of Nagaland

The Naga Tree Tomato is a perennial, evergreen semi-woody small tree or shrub in the *Solanacea* family and of the genus *Solanum* among the flowering plants (the nightshade family). It is primarily known for producing the “tamarillo”, an edible egg-shaped fruit. Since time immemorial, the Tree Tomato, also known as “*Si Binyano*” (literally “Tree Tomato”) locally, has been an ethnic food item



*Naga Tree Tomatoes of Nagaland*

**Source:**

<https://sahasa.in/2020/09/09/naga-tree-tomato/>



of the Naga people.<sup>258</sup> This tomato is used in the same way as any other tomato in the preparation of food. Many people, on the other hand, enjoy it as part of the ‘chutney’ or pickle that typically comes with a Naga meal.

It is also referred to as “*Khwüdt*” by some Nagas, signifying that it belongs to the family of eggplant.<sup>259</sup> There is an abundant cultivation of this plant in the districts of Kohima, Phek, Chung, Wokha, Zunheboto, Tuensang, Mon, Dimapur, Longleng and Peren of Nagaland.<sup>260</sup> On March 23, 2015, it was registered as one of the Geographical Indications of North Eastern Region of India.

### **Uniqueness**

The uniqueness of Naga Tree Tomato is reflected in the age-old practice of its cultivation and its specific characteristics suitable to the geographical region. It is grown as a household crop in Nagaland on a completely organic basis. The plant receives no chemical fertilisers or pesticides. Nagaland’s prevalent agro-climatic conditions also aid to sustain such uniqueness, as the land is fertile and

does not require a lot of supplements to keep the crop healthy and free of pests and diseases.<sup>261</sup> Pests and diseases have been reported to be absent from the crop. The fruit is bestowed with unique organoleptic features that set it apart from other varieties of tomatoes. Naga tree tomatoes have a sweet, delightful flavour that pairs perfectly with Naga Chilli in various Naga dishes. They have a thicker outer skin than the regular tomatoes and are less succulent, giving them a shelf life of around one month even at room temperature. Another unique characteristic of the fruit is that it is rich in polyphenols and contains 31.25% antioxidants.<sup>262</sup>

### **Cultivation of Naga Tree Tomato**

The Tree Tomatoes of Nagaland are a household crop in the state, grown on a completely organic basis by following certain good agricultural practices. It may be cultivated in any type of soil as long as it is well drained and rich in organic materials. The plant thrives in cooler climates and hence, the optimum temperature for cultivating it is above ten degrees Celsius. Although the plant can withstand frost to a certain degree, it performs best

and bears better quality fruits when grown in a frost-free environment.<sup>263</sup>

The plant cannot handle long periods of dryness and it also requires protection from strong winds. Hence, windbreaks are suggested to be erected to protect the younger plants.<sup>264</sup> May to September is the ideal time to cultivate the crop. The seeds of the plant are either sown in rows or scattered in raised beds with a thin layer of soil. The soil is mixed with 15 to 20 kilograms of decomposed compost. Regular mulching and watering the beds are necessary. In about four weeks, the seedlings become ready for transplanting. The seedlings should be planted in pits at a distance of 5 to 7 feet apart, contingent on the productivity of the soil. Before planting the seedlings, the pits should be treated with manure. Nagaland has abundance of rainfall which is evenly distributed throughout the year thereby meeting the water requirement of the plants sufficiently, for which irrigation is rarely necessary.<sup>265</sup>

After three years of planting, the Naga tree tomato begins to bear fruits and continues to bear for

several years, depending on the soil maintenance and fertility. A healthy standing crop can produce more than 50 fruits per tree every year. As a result, tree tomato yield per acre will range from 60,000 to 65,000 fruits, or 4000 to 6000 kg per acre.<sup>266</sup>

### **Health benefits of Naga Tree Tomato**

The Naga tree tomato has numerous health benefits, including high levels of vitamin A, which is essential for strengthening eyesight, skin health, and maintaining optimal red blood cell levels. The high vitamin C concentration of the



***Naga Tree Tomatoes***

**Source:**

<https://sahasa.in/2020/09/09/naga-tree-tomato/>

fruit boosts immunity, strengthens bones, and heals wounds.<sup>267</sup> Anthocyanins found in Naga Tree Tomatoes protect the body from diabetes, ageing signs, certain cancers and neurological illnesses. It also contains lycopene, a chemical that protects against degenerative diseases, improves heart

function, and improves the skin's capacity to withstand UV rays. The shelf life of the Naga tree tomato is longer than the other varieties of tomatoes because the peel thickness is higher and the moisture content is lower.<sup>268</sup>

### **History behind Tree Tomato of Nagaland**

According to the natives, the Naga Tree Tomato has existed since time immemorial and is one of the Naga people's traditional food crops. Since 1930s, this organic indigenous plant has been grown in the mountainous regions, and it became popular during World War II.<sup>269</sup>

The origin of the Naga Tree Tomato is unknown. Yet, it is said to have been brought to Asia at an early period and cultivated for its edible fruits in India, Ceylon (Sri Lanka), and several other nations.<sup>270</sup> The plant has been cultivated since a long time in the hilly districts of Assam, Bengal, Bombay, Madras, Mysore, and Travancore at elevations ranging from 1,000 to 7,500 feet above Mean Sea Level. It shows that the plant was introduced to the Naga Hills (hills of Assam) at an early stage, as it is

well established and widely distributed throughout Nagaland. It should be noted that Nagaland was formerly known as Naga Hill District in the erstwhile undivided Assam.<sup>271</sup>

### **What differentiates Naga Tree Tomatoes from other Tomatoes?**

The Naga Tree Tomato, also known as '*tamarillo*', is distinguished from other varieties of tomatoes by its egg-shaped form and a range of colours that range from yellow to orange to red and even purplish.<sup>272</sup> The sweeter yellow-fruited varieties are sometimes compared to mango or apricot. The red-fruited type, which is more extensively farmed, is tarter, with a stronger savoury aftertaste.<sup>273</sup> Some tamarillos have dark stripes as well, although unripe tamarillos are green. When ripe, the tamarillo has a glossy skin that feels velvety to the touch. The best tamarillo has a spicy, fragrant scent. Its popularity over other varieties of tomatoes is attributed not only to its nutritional benefits, but also to its high yielding capacity and year-round availability.<sup>274</sup> As already discussed, Naga Tree Tomatoes, in comparison to other varieties of tomatoes, have a

shelf life of roughly one month at room temperature due to their thicker outer peel and less succulent nature.<sup>275</sup>

### **What uses could be made of Naga Tree Tomato?**



***Tamarillo Jam***

**Source:**

<https://delishably.com/fruits/How-to-make-Tamarillo-Jam>



***Naga Tree Tomato Chutney***

**Source:**

<https://poonambachhav.blogspot.com>

Owing to high pectin fibre of the fruits, it is used to make jellies, jams and chutneys. The Tree tomatoes have a sweet, delightful flavour that pairs perfectly with Naga Chilli, which is a part and parcel of various Naga dishes.

## **Registration of “Naga Tree Tomato” as Geographical Indication**

The North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC) had been assigned with the responsibility of registration and supervision of Geographical Indication by North East Council, Ministry of Development of North Eastern Region (DoNER) in consultation with the Directorate of Horticulture, Government of Nagaland.<sup>276</sup> Accordingly, in the year 2012, NERAMAC under the authority of DoNER had applied for the Geographical Indication of “Naga Tree Tomato” and had successfully secured it for the Naga Tree Tomato farming community of Nagaland. Therefore, NERAMAC is the Applicant of “Naga Tree Tomato” which subsequently became the “Registered Proprietor” after obtaining the registration of GI. Thereafter, the producers of the same have been enrolled as ‘Authorised Users’ on the payment of the requisite fees to the Office of the Registrar, Geographical Indications Registry. Since its registration, various Consultative Group Meetings, Sub-committee meetings and Inspection body meetings had been convened to facilitate the



establishment and quality maintenance of the “Naga Tree Tomato” GI tag. The Inspection body comprises the Producer groups of Nagaland, Horticulture department officers, and Representative of NERAMAC in Nagaland.

Further, the Inspection Structure had been proposed to consist of the following individuals to regulate the usage of the GI in the territory - Senior Scientist from ICAR Institute, Director of Horticulture-Government of Nagaland, Farmer Members, and Representative of NERAMAC.<sup>277</sup> The Geographical Indication of “Naga Tree Tomato” has received the Certificate of Registration on 23<sup>rd</sup> of March, 2015.<sup>278</sup>



*GI Logo of Naga Tree Tomato*

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/374>

## 12. CHAKHESANG SHAWL OF NAGALAND

### About Chakhesang Shawl

The Chakhesang Shawl originates from the 'Chakhesang' tribe of Nagaland and it is produced mainly in the Phek, Kohima and Dimapur Districts in the State of Nagaland.<sup>279</sup> The shawl is not only aesthetically pleasing but it also has social and cultural significance for the Chakhesang tribe.

There are different types of Chakhesang shawls which are used to mark the important events of the tribe such as feasts, ceremonies etc. The shawls contain motifs that are symbolic for the people of this tribe. In the Chakhesang tribe, only women are responsible for weaving<sup>280</sup> and thus,



***A tribal girl wearing the Chakhesang shawl***

**Source:**

<https://wearabout.wordpress.com/2014/05/15/chakhesang-woman-naga-shawls/>

the art of weaving Chakhesang Shawls has been passed down from mother to daughter since time immemorial. These shawls are held in high esteem by the Chakhesang tribe as they reflect their social history.<sup>281</sup>

### **Uniqueness**

The Chakhesang shawls are unique compared to the shawls of other North-eastern tribes. It has distinct and colourful combinations of designs and patterns with traditional motifs.

The Chakhesang shawls are characterised by horizontal bands and lines of various colours and each shawl represents different meanings. An example of this is the Thüpi khü/ Thsüketsüra/ Hapidasa shawl, which symbolises the highest honour given to the wearer of the Chakhesang tribe.<sup>282</sup> It also has a story attached to its existence. Only people who are worthy of the honour to wear this particular shawl can wear it.<sup>283</sup>

It has motifs of elephant, stars, bullhorn, peacock, butterfly, moon, sun and flower. There is meaning behind each and every shawl based on the

arrangement of bands of colours and the arrangement of the bands itself.<sup>284</sup>

Another type of Chakhesang Shawl is the Rira which is worn by a man of warrior status. The red bands depict blood that was shed by the



***Rira shawl which is traditionally worn by men***

**Source:**

<https://thewire.in/rights/geographical-indications-act-nagalands-chakhesang-women>

forefathers of the wearer and the black bands and narrow red bands represent perpetual grappling with hardships. The small green line means victory and the central design represents old weapons. There is another type of Chakhesang Shawl known as Samakhü/ Chutsüra/ Metisa which is worn by men and women who are mediators of disputes.<sup>285</sup> Chakhesang Shawls are woven with cotton or other plant fibres such as Nettle, Deccan jute and bark of Debrege. The shawl is dyed using natural ingredients acquired from the forest and the

knowledge relating to the barks and roots are used to obtain 'fast dyes' and hence the colours obtained therefrom are distinctive and inherent to the Chakhesang tribe.<sup>286</sup>

The Shawls are also made using many weaving techniques such as warping, stitching, hemming and edge binding which also makes in unique.<sup>287</sup> Moreover, the shawl is also uniquely worn by different people. For example, women of different



***Nettle leaf from which plant fibre is extracted to make Chakhesang shawls***

**Source:**

<http://literaryjournalism18.blogspot.com/2018/12/the-stories-shawls-tell.html>

ages and status have different shawls to wear for different events and they even wear the shawl in different manners to represent diverse things. Shawls for men and women are also different. Shawls made for men include the motifs of elephants and mithun while shawls made for women have motifs such as conch.<sup>288</sup>

### **Production of Chakhesang Shawl**



***A Chakhesang woman weaving Chakhesang shawl***

**Source:**

<http://literaryjournalism18.blogspot.com/2018/12/the-stories-shawls-tell.html>

The skill of weaving the Chakhesang Shawl has been passed on from mother to daughter across generations. The art of weaving is considered as

preservation of cultural heritage by the Chakhesang tribe.<sup>289</sup> The knowledge of materials used for weaving is also inherent to the Chakhesang people and indigenous to the geographic areas where the tribe resides. These shawls can be made either from cotton or from unconventional natural fibres. The methods of production of shawl using cotton is quite different from that which uses unconventional natural fibres.

In the former case, cotton is spun using traditional methods and simple tools are used to comb through it. After the cotton is wound into a double T-shaped stick, it is steeped in hot rice water. After drying, it is then wound on a bamboo frame.<sup>290</sup> The yarn is wound up in balls and is dyed with natural colours and used for weaving. Although this process is traditionally done by hand, nowadays spinning machines have been introduced to save time.

Colours used for dyeing cotton yarn are also obtained naturally and sourced from the area where the Chakhesang live. The dyes are made by different women depending on the colour. For example, red

dye is prepared by older women as it represents blood and has a superstition associated with its handling by younger women.<sup>291</sup> Dyeing is also not done before harvesting as the Chakhesang tribe has a belief that the use of dyes is detrimental to crops.

The weaving of the cotton shawl is done using the Naga loom which is a type of tension loom. It is a time-consuming technique, and it takes approximately ten hours to complete one strip of cloth.<sup>292</sup>

On the other hand, yarn made from unconventional fibres are extracted in a different manner. First, the fibrous inner bark is extracted from the plant to obtain very fine fibres. The stripped fibre is then boiled in a big utensil with water and wood ash.<sup>293</sup> Nettle extract obtained from this process is also used to make yellow or yellowish green dye. After boiling, the fibre strips are kept in a huge basket to remove roughness and other impurities to obtain clear and clean strips.

To separate the fibre from the pulp, it is beaten and rubbed with soil containing mica to lubricate the



yarn. The fibres are then separated and hung on rods so that the spinning of the fibres becomes easy. The fibres are then handspun to obtain finer quality fibre after adding rice flour to it<sup>294</sup> following which the fibres are woven into different looms to make a shawl. This entire process makes the shawl comfortable and safe to wear.

There are four basic patterns on Chakhesang Shawls:<sup>295</sup>

- i. Horizontal band or line
- ii. Woven patterns
- iii. Needle work
- iv. Tuck-in/Hemming

As mentioned above, the Chakhesang shawls are dyed using natural or synthetic dyes. Some of the local plants or trees are used to prepare the dyes, such as, Oak Tree for black colour, Chütü/Mekhapa flower for yellow or orange colour, Takadzü plant for red or orange colour, Makretüsü/Kewapa - a cherry flower for green colour and Educhü tree for peach colour.<sup>296</sup>



***Various processes used in extracting yarn from Nettle leaves***

**Source:**

<http://www.nagalanduniv.ndl.iitkgp.ac.in/xmlui/bitstream/handle/1234567/130/T00115.pdf?sequence=1&isAllowed=y>

There are around seventeen different types of Chakhesang shawl, of which fourteen are made from cotton (Rira, Rura, Ruzakhü/ Therudiera /Saparudu etc.) and three are made from unconventional natural fibres (Sazükhü/ Thebvora/ Lusa, Gakhrokhü/ Kethrora/ Threlusa and Mulikhü/ Medura/ Medolusa).<sup>297</sup>



***Variety in Chakhesang shawls can be seen in the picture above with each Chakhesang woman wearing different shawls with diverse patterns, motifs and colours.***

**Source:**

<https://thewire.in/rights/geographical-indications-act-nagaland-chakhesang-women>

### **History behind Chakhesang Shawl**

There are more than sixteen tribes in Nagaland. Each tribe has their own unique dialect, outfits, dances, music, folklore and food. Chakhesang tribe is one of the significant tribes of Nagaland which mainly reside in the Phek district of the State.<sup>298</sup>

The Rira shawl has been recorded to be in use since 1984 and was officially endorsed as a Chakhesang shawl in 1986.<sup>299</sup> The Chakhesang shawls have stood the test of time and are still very popular amongst other modern styles of dressing. As explained above, these shawls are of different varieties and represent different mythologies and legacies. The Chakhesang Shawl is an important part of the history of the Chakhesang tribe.

### **What differentiates Chakhesang Shawl from other Shawls**

The sheer variety in the Chakhesang shawls and presence of different patterns and traditional motifs are what makes them very different from other shawls. There is also a difference in the mode of production of the Chakhesang Shawls and that of other shawls as discussed in detail above. Both

conventional (Cotton) and unconventional fibres (Nettle fibre, deccan jute and debrege bark) are used to make the Chakhesang shawls and the materials used are different from those used in other shawls. Dyes used in the shawls are also made from plants that are in the areas where the Chakhesang tribe resides. The knowledge of shawl weaving and how to gather materials to make the shawl has been passed from generation to generation and thus, cannot be replicated by persons outside of the tribe. Moreover, the Chakhesang shawls also have different look than other shawls because of the combinations of patterns and colours used to make them.

### **Uses of Chakhesang Shawl**

The Chakhesang Shawl is used primarily as a Shawl. The Shawl represents the social status of the wearer and can also be representative of gender and age. It is now a popular garment for people outside of the Chakhesang tribe and can be worn along with modern attire.

## **Registration of Chakhesang Shawl as Geographical Indication**

An application for GI tag to the Chakhesang Shawl was filed on 1<sup>st</sup> January, 2016 by the Chakhesang Women Welfare Society.<sup>300</sup> Therefore, it was successfully secured by the applicant Chakhesang Women Welfare Society (CWWS) for the weavers community of Chakhesang tribe of Nagaland. Thereafter, the weavers/producers of the same have been enrolled as 'Authorised Users' on the payment of the requisite fees to the Office of the Registrar, Geographical Indications Registry.

To maintain the quality of Chakhesang Shawl and to help regulate the GI to benefit local weaving community, an inspection and quality control body has also been formed comprising of a representative from Industry and Commerce, Government of Nagaland; a representative from Art and Culture, Government of Nagaland; representative from Chakhesang cultural Organization; a representative from Chakhesang Public Organization and a representative from Science and Technology Council, Government of Nagaland. The said Inspection and Quality Control Body shall be

supervised by the Science and Technology Council, Government of Nagaland as the Member-Secretary. Chakhesang Shawl received the Certification of Registration on 24<sup>th</sup> October, 2017.<sup>301</sup>



***GI Logo and Tag of Chakhesang Shawl***

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/542>

### **13. SIKKIM LARGE CARDAMOM**

#### **About Sikkim Large Cardamom**

Large Cardamom is considered to be one of the world's oldest spices. In the eastern Himalayan region of Sikkim, Large Cardamom (*Amomum subulatum* Roxb) is an economically valuable, ecologically adaptable, and agro-climatically suited perennial cash crop growing under tree shades.



***Sikkim Large Cardamom***

**Source:**

<https://www.indiamart.com/proddetail/sikkim-large-cardamom-20087515248.html>



Substantial amount of Large Cardamom around the world comes from Sikkim accounting for the majority of the Indian and global market.<sup>302</sup> Sikkim, which accounts for more than 85% of the Indian production,<sup>303</sup> has established itself as a premier example of traditional organic farming values.<sup>304</sup> Sikkim's Large Cardamom, commonly known as the "Queen of Spices", is a reddish-brown capsule with a round or oval form. Each capsule has three cavities or cells which contain a large number of seeds. Although it is capable of self-fertilization, it is mostly a cross-pollinated crop. It is a shade-



***Large Cardamom Farm in Sikkim***

**Source:**

<https://bioone.org/>

loving plant that requires a high amount of moisture.<sup>305</sup> Since this cultivation necessitates the presence of trees, it contributes to the preservation of tree biodiversity. These trees are utilised for their fuelwood, feed, and for timber in addition to their shade.<sup>306</sup>

The State of Sikkim is best suited for the cultivation of Large Cardamom owing to its agro-climatic conditions. Large Cardamom is a low-priced, non-perishable crop, in addition to its high revenue value and its low labour demand. This is a significant benefit, in an area where access and transportation are limited. It is currently Sikkim's most important cash crop, with cultivation spreading to India's North-eastern regions over the time.<sup>307</sup>

### **Uniqueness**

Sikkim Large Cardamom possesses a higher quality than cardamoms grown in other regions, not only because of the local environment, but also because of the traditional curative expertise that has developed over time with the long history of farming.

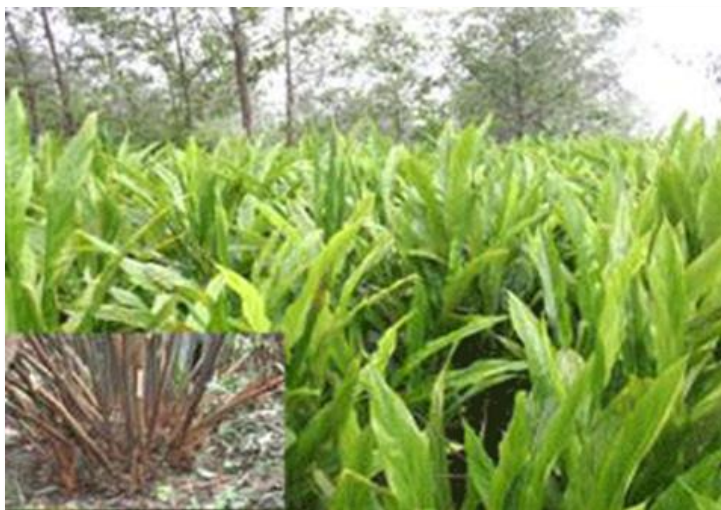
Large Cardamom is dried properly and uniformly in a locally designed kiln or *bhatti* with a controlled heat source.<sup>308</sup>

The procedure is a highly skilled technique that can only be perfected after extensive practice. Furthermore, Sikkim Large Cardamom is mostly grown organically under the forest shade.<sup>309</sup> Hence, owing to its agro-climatic conditions, Sikkim is uniquely suited for the cultivation of Large Cardamoms.

### **Cultivation of Sikkim Large Cardamom**

Forest loamy soils with mild and medium slopes are ideal for cultivation of Large Cardamoms. Sikkim's soil is generally rich in organic matter and nitrogen, with medium to high levels of phosphorus and potash. The growth of the plants is hindered by waterlogged conditions. It does well in the shade. The crop thrives in the shadow of forest trees at altitudes of 1000-2000 metres, with annual rainfall of 3000-3500 mm. Shade trees employed in the production of Large Cardamom include Himalayan Alder, Pipli, Panisai, Malito, Asare, Argeli, Bilaune,

Kharane, Siris, and Dhurpis, to mention a few. For new planting, the area chosen for planting is cleared of any undergrowth, weeds, etc.; if replanted, old plants may be removed. Although the crop can be produced on uneven and steep terrains, it prefers ground with a more moderate slope. Ramsey, Sawney, Golsey, Varlangey, and Seremna are the popular cultivars of Large Cardamom. However, Ramsey, Golsey, and Sawney are the common cultivars grown in plantations of Sikkim. Ramsey



***Large Cardamom cultivated under shade trees***

**Source:**

[http://www.kiran.nic.in/sikkim\\_pride.html](http://www.kiran.nic.in/sikkim_pride.html)

accounts for over 60% of Sikkim's crop, while Golsey is the second most popular species, accounting for roughly 30% of the region's production.<sup>310</sup>

Large Cardamom is propagated by suckers and seeds. Seed propagation allows for the production of a large number of seedlings. Plants raised from seeds, even if gathered from highly productive plants, do not lead to high yielders due to cross-pollination. It is a cross-pollinated crop in most cases and majority of the pollination is done by bumble bees and the rest by honey bees.<sup>311</sup>

**Primary Nursery:** Large Cardamom seeds are typically planted between September and October. Seed beds are dug to a depth of 30 cm in well-drained soil and then allowed to weather. Raised beds with a height of 15 to 25 cm, a width of 1 metre, and a length of 6 metres are prepared. The soil is combined with well-composted cattle manure, and the surface of the bed is tilted. Per bed, 80-100 gram of seeds are spread in 10-cm-wide lines. After that, the seeds are coated with fine soil

and paddy straw/dry grass is used as a mulch (10-15 cm thick). Watering is done on a regular basis to maintain the bed's surface moisture. After 25- 30 days of sowing, seeds begin to germinate. The mulch materials are removed after average germination is observed. The inter-row gap is then mulched with chopped paddy straw once again. Bamboo mats/reed mats or agro-shade nets are used to quickly construct shade *pandals*. The beds are watered on a regular basis, and weeding is done as required. Seedlings are relocated to secondary beds when they reach the 3-4 leaf stage.<sup>312</sup>

**Secondary Nursery:** Well-composted cattle manure is mixed with the soil and an even surface is made in beds of 15 cm in height and 100 cm in width with a convenient length. In the months of May-June, seedlings with 3-4 leaves are transferred to the beds at a 15-cm spacing. An overhead *pandal* is erected to provide shade, and the soil is kept moist with irrigation. Seedlings are planted in the main field in the months of June-July of the following year when they have grown to a height of 45-50 cm and have tillers.<sup>313</sup>



***Traditional method of drying  
Large Cardamoms in 'Bhatti'***

**Source:**

[http://www.kiran.nic.in/sikkim\\_pride.html](http://www.kiran.nic.in/sikkim_pride.html)

When the seeds in the topmost capsules turn brown, it is time to harvest. The majority of post-harvest technology is still traditional. Farmers have developed their own techniques for processing Large Cardamoms. Traditional kilns known as 'Bhattis' are used to dry the capsules. After the capsules have been properly dried, they should be allowed to cool before being packed into polythene lined jute bags ready for sale.<sup>314</sup>

**Health Benefits of Sikkim Large Cardamom**

Sikkim Large Cardamom is a spice that is often used to cure a variety of diseases in the Ayurvedic, Yunani, Chinese, and Tibetan medical systems. It is often used in Ayurveda for dyspepsia, cough, nausea, vomiting, and itching. It is also used to treat pulmonary tuberculosis, throat problems,

lung congestion, inflammation of the eyelids, and digestive problems. The seeds have antifungal and antioxidant properties and contain 2-5 percent essential oils. Steroids, terpenoids, flavonoids, tannins, and saponins have been found in the pericarp of the fruits.<sup>315</sup>

Seed decoction is used as a mouthwash for tooth and gum infections. Large Cardamom seeds are considered to be an antidote to venom from snakes and scorpions.<sup>316</sup>

### **History behind Large Cardamom of Sikkim**

Cardamom is regarded to be one of the world's oldest spices. It was used in Ayurvedic medicines in India as early as the 6<sup>th</sup> century BC, according to *Susruta*. The Greeks and Romans called this spice 'Amomum', and Theophrastus, a Greek philosopher, documented it in the 4<sup>th</sup> century BC. During the reign of the *Namgyal* Dynasty before the 1890s, the aboriginal inhabitants of Sikkim (who originally settled in Sikkim during the Archaic Period of human migration), practised Shifting Cultivation, and the Large Cardamom was one of their primary spice crops.<sup>317</sup> The Chieftdoms refused to allow the indigenous people to settle permanently. Only in the



last decade of the nineteenth century (1890s) did the Colonial British Administration began permanent settlement of the indigenous inhabitants - Lepchas, Bhutias, and Nepalis, by clearing the forests and establishing permanent agricultural practices.<sup>318</sup>

The Lepchas, Sikkim's first inhabitants, collected Large Cardamom capsules from natural forests, but these forests eventually turned into community ownership and the crop was domesticated. Seven wild *Amomum subulatum* species can still be found in the area, indicating that the crop is endemic to



***Sikkim Large Cardamom***

**Source:**

<https://www.thethirdpole.net/en/climate/blight-threatens-sikkim-cardamom-crop/>

the region. The cropping pattern developed radically after Sikkim's merger with India in the year 1975.<sup>319</sup>

### **What differentiates Large Cardamoms of Sikkim from Small Cardamoms?**

The Large Cardamom of Sikkim, often known as "Black Cardamom", has distinct characteristics than Small Cardamom. It is a spice whose pods are used in a similar way to Green Indian Cardamom pods, but its flavour is dramatically different. Therefore, unless a different flavour is acceptable, it cannot be substituted in the same recipes. It differs from the Small Cardamom in its chemical makeup, and hence, the volatile oil concentration of Large Cardamom is substantially lower than that of small cardamom. Large Cardamoms are also more fibrous than regular or small cardamoms.<sup>320</sup>

### **What uses could be made of Sikkim Large Cardamom?**

Sikkim Large Cardamom has a wonderful aroma, and that is why it is often used in India to flavour vegetables and a variety of food preparations. It is also an important element in the creation of mixed spices and is mostly used as a food flavouring in the preparation of curries, soups, sausages as well as meat dishes. The fragrance of the essential oil produced from Large Cardamom fruit is extremely

similar to that of *Elettaria cardamom* oil, which is highly appreciated for food flavouring. It is also used in the manufacture of snuff and *agarbatties*.<sup>321</sup>

### **Registration of “Sikkim Large Cardamom” as Geographical Indication**

The application for GI registration of “Sikkim Large Cardamom” has been made in the year 2012 by the North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC) under the management of the Ministry of Development of North Eastern Region (DoNER) Government of India, New Delhi.<sup>322</sup> NERAMAC had successfully secured the GI protection for the Large Cardamom farming community of Sikkim. Therefore, NERAMAC is the Applicant of “Sikkim Large Cardamom” GI which became the “Registered Proprietor” after obtaining the registration.<sup>323</sup> Thereafter, the producers of the Large Cardamom of Sikkim have been enrolled as ‘Authorised Users’ by payment of the requisite fees (which is now Ten Rupees only) to the GI Registry.

To maintain the original physical and chemical characteristics as per GI registration Office of the Registrar the Geographical Indication “Sikkim Large Cardamom”, an internal watchdog mechanism has been put in place. It comprises the

Committee Members consisting of the Producer groups of Sikkim, Horticulture department officers, Technical officer from Spice Board and Representative of NERAMAC in Sikkim. An Inspection Structure has also been established comprising of Senior Scientist from ICAR Institute, Technical Officer of Spice Board, Director of Horticulture - Government of Sikkim, Farmer Members, and Representative of NERAMAC.<sup>324</sup> The Geographical Indication of “Sikkim Large Cardamom” has received the Certificate of Registration on 23<sup>rd</sup> of March, 2015.<sup>325</sup>



**Sikkim Large Cardamom GI Logo**

**Source:**

[https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1\\_67\\_1/gi-journal-61.pdf](https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_67_1/gi-journal-61.pdf)

## 14. DALLE KHURSANI OF SIKKIM

### About Dalle Khursani

Dalle Khursani or *Dalle Khorsani* or Red Cherry Pepper, is a type of Chilli, belonging to genus *Capsicum* and *Solanaceae* family. It is local to Sikkim and West Bengal. It is round and cherry-sized and is bright red at the ripened stage.<sup>326</sup> In



***Dalle Khursani***

**Source:**

<http://chilliguru.uk/frutescens/khursani.html>

Nepali, the term, 'Dalle Khurani' means 'round' which denotes its shape.<sup>327</sup> Dalle Khursani is known for its high spice content and its Scoville Score ranges from 100000 to 350000 Scoville Heat Units (SHU).<sup>328</sup> Alt-

though considered as a spicy chilli, it is used for making pickles, pastes and powders. It is valued for its diverse commercial uses and as such, is one of the valuable cash crops of Sikkim. It is also high in flavour which is a distinct feature of this chilli. It is registered as a Geographical Indication under Class 30 (Agriculture Product).<sup>329</sup> Initially, the GI tag was limited only to Sikkim, however, after intervention of the Darjeeling Free Society and subsequent research into the Dalle genetic line, the Dalle Khursani GI tag was extended to Darjeeling district of West Bengal as well.<sup>330</sup> Under protected conditions, it is also grown year-round and is consumed in Sikkim, Nepal and the entire eastern Himalayan belt.<sup>331</sup>

### **Uniqueness**

Dalle Khursani is a local cultivar and an important cash crop of Sikkim. Owing to its high spice, it is placed at an equivalent footing with the Mexican Habanero Chillies which is considered to be one of the hottest chillies in the world.

Dalle Khursani, also known Red Cherry Pepper, looks like a cherry and is bright red when fully ripe. It has a unique combination of high pungency and characteristic aroma<sup>332</sup> which makes it tempting to consume.<sup>333</sup>

Dalle Khursani is also known for its nutritional value and medicinal properties, owing to which it is used by herbalists to treat wounds and gangrene. It is also grown following organic methods.<sup>334</sup>

### **Cultivation of Dalle Khursani**

A single Dalle Khursani tree can bear fruits for 2-3 years. Around 4-5 pickings are done every year. Thus, we see that the supply of the chilli is in abundance.<sup>335</sup> The plant is grown in warm and humid climate and its ideal flowering temperatures are within 20 to 25 degree Celsius. At the time of maturity of pods, dry weather is preferred. Sandy loam soil with pH value of 5.5 to 7.5 is considered ideal for growing this chilli.<sup>336</sup> If planting of Dalle Khursani is done during summer and rainy season, it should be done on ridges.

The site of plantation should be elevated and near a water source as optimum water is essential for proper growth and fruit yield.<sup>337</sup> It should also receive adequate sunlight. The land should also be well-drained. The Dalle Khursani seeds should be sown at spacing of 10 cm and depth of 2cm. The plants are usually planted in March or April and exposure to excessive rainfall should be avoided. Transplanting is also done when the seedling is 30-35 days old.<sup>338</sup>

The Dalle Khursani plant starts flowering after 70-80 days of planting and after the fruits turn red (symbolising ripening), picking of the fruit is done.<sup>339</sup> Each plant bears fruits for 2 to 3 years and 4 to 5 pickings are done per year. Yield of each plant varies from 500 to 1000 grams.<sup>340</sup> Fruits are picked gently so that the stem does not break or is not injured.

### **Health benefits**

Dalle Khursani is known for its nutritional and medicinal properties thereby rendering its common application as folk medicine. It is high in potassium



and low in sodium. Every 100 grams of fresh Dalle Khursani has 240 mg of Vitamin C, 11,000 IU of Vitamin A, and 0.7 mg of Vitamin E.<sup>341</sup> About 100 gm of Dalle Khursani has five times more Vitamin C than an orange.<sup>342</sup>

In general, peppers are promoted by herbalists for their sinus-clearing and other health effects. Contrary to popular belief, it has been shown that daily consumption of Dalle Khursani does not irritate or cause stomach ulcers. Instead, they are known to have a preventive effect as it increases flow of digestive juices<sup>343</sup> and in turn, kills stomach ulcers which are caused by bacteria.<sup>344</sup> Dalle Khursani also triggers the release of endorphins which makes the mouth water that helps in neutralising cavity-causing acids.<sup>345</sup> Moreover, through its antioxidant activity, Dalle Khursani helps protect the body against cancer.<sup>346</sup> It is also known to mitigate cluster headaches and migraines, reduces arthritis pain and helps maintain gut health.<sup>347</sup>

## **History behind Dalle Khursani**

The origins of the chilli (*Capsicum* sp.) can be traced back to the tropics of America. *C. annum* is one of the most significant *Capsicum* species, which is domesticated and cultivated all over the world. It is one of the 25-30 species of *Capsicum*.<sup>348</sup>

Dalle Khursani or Red Cherry Pepper is a variety of *C. annum* and many folklore is associated with it. The greatest variability of the *C. annum* variety of pepper (to which Dalle Khursani belongs) is found in Sikkim. There are about 200 landraces of chillies in the Northeast Region. The most prominent among the Dalle Khursani cultivars are *Thadey khorsani* (erect fruit type), *Thalo khorsani* (a vegetable type), *Jeerey khorsani* (thin fruit type), and *Lamchey khorsani* (medium sized less pungent type).<sup>349</sup>

## **What differentiates Dalle Khursani from other peppers?**

The Dalle Khursani peppers are considered as heirloom peppers indigenous to Sikkim, Darjeeling and Eastern districts of Nepal. Compared to

common peppers in India such as Bird’s Eye Chilli (30000 to 100000 SHU) and Kanthari chillies (50000 to 100000 SHU), it is spicier with high SHU of 100,000 to 350,000.<sup>350</sup>

### **Uses of Dalle Khursani**

Dalle Khursani is used in a multitude of food preparations and is marketed in different regions. It is also used in making pickles, paste, powder and dry chilli. The chilli is used as a side dish for daal-bhaat (rice and lentils) in the Nepal-Sikkim belt. The local delicacy ‘Momo’ which is a type of dumpling is incomplete without sauce made from the Dalle Khursani chilli.<sup>351</sup> In many regions in Sikkim, it is



***Various pickles made from Dalle Khursani***

**Source:**

<https://darjeelingconnection.com/hello-dalle/>

also eaten solely with rice to cancel out intense heat during summers.<sup>352</sup>

It is also used in fermented dishes made with yak buttermilk, commonly known as soft *Churpi*.<sup>353</sup>

Recently, Dalle Khursani has also been used to make fusion foods such as spicy Pizza and even ice-creams.<sup>354</sup>



***Dalle Khursani Red chutney with Momos and Ice Hot Dalle***

**Source:**

<https://www.lonelyplanet.com/articles/sikkim-s-red-hot-chilli-pepper>

## **Registration of Dalle Khursani as Geographical Indication**

An application for GI tag to Dalle Khursani was filed on December 12, 2018 by North Eastern Regional Agricultural Marketing Corporation Limited

(NERAMAC). To maintain the original physical and chemical characteristics of “Dalle Khursani” as per GI registration, an internal watchdog mechanism has also been consisting of Producer groups, Horticulture Department Officers and Representative of NERAMAC in Sikkim and Technical Officer from Spice Board as committee members.<sup>355</sup>

The watchdog mechanism aims to identify Dalle Khursani farms and will allot identification numbers to them to ensure traceability and quality. To help regulate the use of the GI to benefit local farming community, an Inspection Structure has been established comprising of the following members:<sup>356</sup>

- a. Two Representatives - Senior Scientist from ICAR Institute
- b. One Representative from Spice Board
- c. One Representative Director of Horticulture, Government of Sikkim

- d. Two Representatives - Dalle Khursani Farmers
- e. One Representative from NERAMAC

Dalle Khursani was granted the Certification of Registration on 14<sup>th</sup> of September, 2021.<sup>357</sup>



GI Logo and Tag of Dalle Khursani

*Source:*

<https://search.ipindia.gov.in/GIRPublic/Application/Details/636>

## **15. TRIPURA QUEEN PINEAPPLE**

### **About Tripura Queen Pineapple**

Pineapple plant is native to Brazil and Paraguay.<sup>358</sup> Tripura is one of the major pineapple cultivating states in the country and there are more than 100 commercial scale pineapple plantations spread throughout the state.<sup>359</sup> In Tripura, more than 4000 growers are actively involved in the cultivation of Pineapple.<sup>360</sup>



***Tripura Queen Pineapple***

**Source:**

<https://sahasa.in/2020/10/14/tripura-queen-pineapple/>

The Tripura Queen Pineapple is a respected fruit of Tripura and has been named as its State Fruit. Pineapple is a sorosis fruit that is oval to cylindrical-shaped of *Bromeliaceae* family and belongs to *Ananas* genus.<sup>361</sup> The Tripura Queen Pineapple is spiny, yellow and has a distinct aroma and taste. The season for cultivating Pineapple in Tripura is from June to December but July and August are the peak harvesting months.<sup>362</sup>

The pineapple fruit resembles a pine cone in shape. So, the pineapple fruit got its name from the pine plant, given to it by the Europeans. *Ananas*



***Tripura Queen Pineapple in Cultivation stage***

**Source:**

<https://indianexpress.com/article/north-east-india/tripura/pineapple-growers-weed-resistant-cultivation-icar-6493018/> (July 6, 2020)



*comosus* is the botanical name of the “Tripura Queen Pineapple”. The Queen Pineapple has also been called the Queen Victoria Pineapple. This is because Queen Victoria had a liking for the original cultivar which had a unique aroma and a sweet taste.<sup>363</sup>

### **Uniqueness**

The Queen Pineapple is the most popular cultivar of Tripura. Tripura Queen Pineapple plants are dwarf in stature, have a compact habit of growth with bluish green foliage.<sup>364</sup> Thus, it is smaller than the majority of other types of pineapples.<sup>365</sup> Queen pineapple has a unique, pleasant and sweet aroma that makes it different from other pineapple varieties.<sup>366</sup> The reason for this distinct sweet aroma is the presence of unique collection of chemicals called branched esters. It also has comparatively lesser fibre content. Farmers of Tripura cultivate the Tripura Queen Pineapple using organic cultivation process and therefore, it is free from chemical residue. The total soluble solids (TSS) content varies from 13 to 17.2 brix and acidity varies from 0.6 to 0.8%.<sup>367</sup> Owing to its high TSS, it

is also sweeter with less fibre as compared to other pineapple varieties.<sup>368</sup>

As direct sunlight and total shade are not conducive to the growth of the pineapple, farmers of Tripura grow it under shade of natural canopy of trees such as Jackfruit and Litchi. They also believe that growing the pineapple underneath Jackfruit trees produces better quality pineapple. It is also very high in nutrition with good content of potassium, calcium and negligible amounts of sodium.

As climate-wise Tripura is highly suitable for pineapple cultivation, farmers do not need to use any chemicals to enhance its growth. Therefore, the Tripura Queen Pineapple is also free from pesticide residues.



***A Pineapple grower in Tripura harvesting Queen Pineapples***

**Source:**

<https://sahasa.in/2020/10/14/tripura-queen-pineapple/>

### **Cultivation of Tripura Queen Pineapple**

Farmers of Tripura have pioneered the art of cultivation of pineapple. Tripura grows an estimated 1.28 metric tonnes of pineapple annually having a higher yield than the national average.<sup>369</sup> Production of pineapple is done in climatic temperature between 18 degrees Celsius to 32 degrees Celsius, which matches Tripura's climate that makes it an excellent place to cultivate pineapples in. The Tripura Queen Pineapple is grown in hill sides so that it is not exposed to frost. Plantation on slopes is also helpful as pineapples require sandy soil and good drainage to prevent waterlogging.<sup>370</sup>

Owing to this high climatic suitability, the farmers do not have to use chemical supplements for cultivation nor is there any requirement for irrigation. Flowers of the pineapple plant are pollinated by hummingbirds.<sup>371</sup>

Commercial propagation of Tripura Queen Pineapple is done through the usage of suckers. Time of planting is either right at the onset or at the offset of monsoon, in order to avoid heavy

precipitation; however, due to the scarcity of suckers during this time, Tripura Queen Pineapple planting is usually done during late August to early October.<sup>372</sup>

Tripura Queen Pineapple fruits are mainly harvested from mid-May to mid-July in Tripura. Generally, pineapple plant flowers 10-11 months after planting and fruits attain maturity after



***Pineapple cultivation in a Pineapple plantation at Nandannagar owned by Pramode Chandra Deb who has been cultivating pineapples since the 1970s***

***Source:***

*<https://indianexpress.com/article/north-east-india/tripura/tripura-queen-pineapple-troubles-growers-selling-prices-at-all-time-low-5768615/> ( June 6, 2019)*

3- 4 months of flowering, varying with the variety, time of planting, size of planting materials.<sup>373</sup>

### **History behind Tripura Queen Pineapple**

Pineapple cultivation was introduced in India by the Portuguese in 1548 AD. In the 1970s, Nandannagar

in West Tripura was considered as a hotspot for pineapple.<sup>374</sup> Historically, the roots and fruits of the Tripura Queen Pineapple are used as anti-inflammatory and proteolytic agents to ease food digestion. It has also been traditionally used as an anti-parasitic agent and as an anthelmintic agent in Tripura. A root decoction made from the pineapple is used to treat diarrhoea.<sup>375</sup>

The farmers of Tripura put a lot of trust and belief in pineapple as is seen from the traditional lore of the people of Tripura. The Darlong tribe, residing in Nalkata area Kumarghat Block of North Tripura, have a saying “*pineapple would never betray them*”, meaning that pineapple is a viable crop of survival and will provide substantive income yearly regardless of the performance of other crops grown in Tripura.<sup>376</sup>

### **What differentiates Tripura Queen Pineapple from other Pineapples grown in the region?**

Tripura Queen Pineapple plants are dwarf in stature, have a compact habit of growth with bluish-green foliage.<sup>377</sup> The fruits weight varies between 0.8 to 1.3 kg. In comparison, the fruits of

Kew varieties of pineapple weigh around 1.5 to 2.5 kgs.<sup>378</sup> The flesh is less juicy and has fewer fibres than the Cayenne variety of pineapples.

The distinct sweet aroma is caused by the presence of a unique collection of chemicals called branched esters.



**Queen Variety of  
Pineapple**

**Source:**

<https://tripuraicar.nic.in/publication/>

### **Uses of Tripura Queen Pineapple**

Being a delicious fruit, Tripura Queen Pineapple is generally consumed raw. Pineapple products include pineapple slices, juice concentrates and pulps. Preservation in cans (Canning) is done in order to increase the shelf life and to make pineapple juice and slices available even during the off-season. The waste parts left after canning pineapples, including the skin, core and ends, are used to make alcohol, vinegar and feed for livestock. Historically, the Tripura Queen Pineapple has also

been used for its anti-inflammatory and proteolytic properties to treat stomach ailments.<sup>379</sup>

### **Registration of “Tripura Queen Pineapple” as Geographical Indication**

The GI Application was filed on 29<sup>th</sup> August 2013 by the North Eastern Regional Agricultural Marketing Corporation (NERAMAC).<sup>380</sup> On June 7, 2018, owing to increased export of the Tripura Queen Pineapple abroad, the President of India, Shri Ram Nath Kovind had declared the Queen variety of pineapple as the state fruit of Tripura, citing that this variety connects the state with world trade. The Applicant NERAMAC subsequently became the “Registered Proprietor” after obtaining the GI registration of “Tripura Queen Pineapple”. Thereafter, the producers of the Queen Pineapple of Tripura have been registered as ‘Authorised Users’.

To maintain the original physical and chemical characteristics as per GI registration of “Tripura Queen Pineapple” an internal watchdog mechanism has been put in place. It comprises the Committee Members consisting of the Producer groups of Tripura, Horticulture department officers and Representative of NERAMAC in Tripura. An

Inspection Structure has also been established consisting of Senior Scientists from ICAR Institute, Director of Horticulture, Government of Tripura, Farmer Members and Managing Director or his representative from NERAMAC.<sup>381</sup>

The Geographical Indication of “Tripura Queen Pineapple” has received the Certificate of Registration on 25<sup>th</sup> March, 2015.<sup>382</sup>



***Tripura Queen Pineapple GI logo***

**Source:**

<https://search.ipindia.gov.in/GIRPublic/Application/Details/436>



## **D. UNSUCCESSFUL STORIES OF GEOGRAPHICAL INDICATION APPLICATIONS**

### **1. Sarthebari Bell Metal Crafts**

#### **Introduction**

Bell metal is an alloy of copper and tin that is used to produce household and religious utensils. The art of making bell metal utensils and items is the primary source of livelihood of many residents of Sarthebari village, situated at Barpeta district of



***Sarthebari Bell Metal Products***

**Source:**

<https://in.pinterest.com/pin/315885361338278304/>

Assam. Sarthebari has preserved its glory as the state's sole producer of bell metal products. The artisans, referred to as 'Kahar' or 'Orja' make out a living of bell metal crafting using the skills

they learnt from their ancestors. The majority of the bell metal units are cottage-styled. The manufacturing process is entirely manual and arduous. The bell metal craft of Sarthebari dates back to the 7th century A.D.<sup>383</sup> It has an enduring cultural and historical connotation for the people of Assam. It has an integral connection with the Assamese community as any cultural or religious occasion is deemed inappropriate without the use of bell metal utensils. Hence, the primary bell metal utensils used in Assamese community are 'Xorai' (a traditional Assamese tray) which is presented as award/honour in various Assamese occasion or functions, 'Bota' (utensil for offering areca nut and fennel seeds), 'Taal' (Cymbals) played during religious and cultural ceremonies, 'Lota' (water-pot with an elongated neck), 'Soriya' (large platter), 'Kahi-Bati' (dish and bowl) and so on.

Despite this, the artisans of this industry face a number of challenges in order to keep this craft alive, one of which is the availability of cheap machine-made bell metal products in the market,

which entails the need to provide legal protection in the form of a GI tag.

### **Application for GI**

In the year 2013, an application (Application No. 440) (dated 9<sup>th</sup> September, 2013) was filed by the Regional Director, Office of the Development Commissioner (Handicrafts), Ministry of Textile for obtaining the much coveted GI tag for the ethnic bell metal crafts of Sarthebari, Assam keeping in view the interests of the bell metal producers/artisans of Sarthebari region. The applicant was facilitated by the National Institute of Fashion Technology (NIFT).<sup>384</sup>

### **Issues and Shortcomings in the Application**

The Office of the GI Registry in their examination of the application found certain deficiencies for which they served the applicants with a Notice consisting of a Formality Check Report dated 26<sup>th</sup> of March, 2014.<sup>385</sup> In the said Report, the GI Registry pointing the deficiencies directed the applicants to comply with the necessary requirements within a prescribed period of one month from the date of

filing of the notice, failing which the application may be treated as abandoned under Rule 31 of the Geographical Indications of Goods (Registration and Protection) Rules 2002 (Rules).<sup>386</sup>

The Formality Check Report directed the applicants to comply with a list of requirements within the stipulated period, which, amongst others, included justification of the claim of representing the interests of the producers by the applicants alongwith a notarised affidavit to that effect; qualification to be acknowledged as GI; detailed specification & description of the product; documentary evidence as to the historical origin of the product; uniqueness of the product, linkage or relationship between the Geographical area / environment; traditional practices adopted and know-how (if any); method of production alongwith quality standards at various stages; human factor adding to the quality of the product; raw materials and its linkage with GI Area, tools, etc.; details of an internal Watchdog mechanism as well as inspection structure; and so on.<sup>387</sup>

The applicants failed to reply to the Formality Check Report and hence the application was declared to be abandoned by the GI Registry. However, the said application was further examined by the Consultative Group Committee comprising of domain experts. On the basis of the findings of the meeting, the GI Registry served the applicants with an Examination Report dated 16<sup>th</sup> of September, 2015, thereby directing the applicants to remedy the shortcomings within a period of two months from the date of receiving the Examination Report.<sup>388</sup>

The Examination Report, like the Formality Check Report, directed the applicant to produce documentary evidence pertaining to historical data from the Gazetteer, proof of product origin, detailed product specifications; the process and method of production used by the producers with specific uniqueness; and an inspection body to maintain the product's qualification.<sup>389</sup> The Registry also informed the applicant that if within a period of two months of the date of communication, the applicant does not amend/resubmit the application

according to the official requirements or submit observations to the Registrar, or apply for a hearing, their application will be dismissed in accordance with the Geographical Indications of Goods (Registration and Protection) Act, 1999 (GI Act) and the Rules thereof.<sup>390</sup> But even then, there has been no response from the applicant's end.

### **Show cause Hearing and GI Order**

In consequence, the Registry set a show cause hearing for April 10, 2019. Dr. M. Aravendan, Professor IPR Cell NIFT, Chennai, appeared on behalf of the applicant and argued the case extensively<sup>391</sup> but on the basis of the available documents submitted by the applicant alongwith the application, the GI Registry was not satisfied as the applicant had failed to prove the contents of the application. Further, the applicants also failed to submit the supporting documents as per the queries raised in the Examination Report. The Registry observed that the reputation of the product is established solely on the basis of historical data which serves as the foundation for granting a Geographical Indication tag. As a result, the GI

Registry on 29<sup>th</sup> of April, 2019 held that Geographical Indications Application No. 440 “Sarthebari Bell Metal Crafts” is refused for registration since the applicant failed to prove the historical origin and reputation of the product with supporting documents, as well as failed to cure the fundamental deficiencies in the application and also failed to pursue the procedural formalities contemplated under *Section 11(1)* of the GI Act<sup>392</sup> with regard to the applicant’s legal status. However, the applicant was informed of the right to appeal with a period of three months from the date of the order.<sup>393</sup> There has been no appeal from the applicant’s end till date.

## 2. Tripura Jackfruit

### Introduction

The Jackfruit (*Artocarpus heterophyllus* Lam.) belongs to the *Moraceae* family and is a fairly large tree with the largest fruit amongst



***Tripura Jackfruit***

**Source:**

<https://www.latestlaws.com/intellectual-property-news/tripura-lost-gi-tag-for-a-new-variety-of-jack-fruit>

known eatable fruits. In the interior parts of Tripura, it is known as “poor man’s fruit”. In Tripura, it is one of the significant commercial fruit crops, with high demand in the local market and exports to neighbouring countries such as Bangladesh and adjacent states such as Assam.<sup>394</sup>

Tripura is regarded as the home of jackfruit, and it is a storehouse for most of the round the year producing genotypes. Various types of jackfruits have been growing in the state’s hilly slopes and



plains. Almost every household has at least one jackfruit tree growing in the homestead, owing to the favourable climate and soil of the state and also for being the most widely demanded fruits among the people of the region. It is rarely grown in plantations and is much preferred in homesteads as a shade tree or as part of a mixed crop. Presently, the majority of jackfruits are grown on wastelands, fallow land, and in the home gardens of the farmers.<sup>395</sup>

### **Application for GI**

The fruit being endemic to Tripura and owing to its unique qualities and flavour entailed the need to be registered as a GI product under the GI Act. Therefore, in the year 2018, an application (Application No. 638, dated 10th December, 2018) was filed by North Eastern Regional Agricultural Marketing Corporation Ltd. (NERAMAC) for obtaining the much coveted GI tag for Tripura Jackfruit, keeping in mind the interests of the jackfruit producers/farmers of Tripura.<sup>396</sup>

### **Issues and Shortcomings in the Application**

On receiving the application, the GI Registry served a notice in the form of Formality Check Report dated 10<sup>th</sup> of January, 2019 to the applicant thereby stating deficiencies and a time period of one month from the date of serving the notice was provided to rectify the deficiencies mentioned in the notice, failing which the application may be treated as abandoned under Rule 31 of the Geographical Indications of Goods (Registration and Protection) Rules 2002 (Rules).<sup>397</sup>

The Formality Check Report directed the applicants to comply with a list of requirements within the specified period, which, amongst others, included qualification of applicant to apply for GI; qualification of the product to be acknowledged as GI; redrafting of the specification & description of the product; documentary evidence as to the historical origin of the product; uniqueness of the product, linkage or relationship with the Geographical area; traditional practices adopted and know-how (if any); method of production alongwith quality standards at various stages;

human creativity involved; good agricultural practices adopted; step adopted for climate change; details of an internal Watchdog mechanism as well as inspection structure; and so on.<sup>398</sup> The applicant submitted the response on 8<sup>th</sup> of April, 2019 for the Formality Check Report issued by the Registry.<sup>399</sup>

A Consultative Group Meeting of domain experts was convened by the Registry on 11<sup>th</sup> of July, 2019 to verify the contents of the application as well as the statement of case. The experts on the basis of the available documents concluded that the applicant failed to provide evidence as to the historical origin and uniqueness of the product and that no reasoning was provided to prove that the product is qualified to obtain the GI Tag. Further the applicant failed to substantiate their claims as to the queries raised in the Formality Check Report. The findings of the expert committee were communicated to the applicant on 24<sup>th</sup> of July, 2019 in the form of Examination Report and the applicant was granted with an opportunity to file the response.<sup>400</sup> The response was furnished by the applicant on 23<sup>rd</sup> of July, 2019.<sup>401</sup> As the Registry

was discontent with the response filed by the applicant. The registry determined that the response was provisional in nature and that the applicant failed to validate the contents of the application. The applicant was served with a notice for a Show Cause Hearing on 24<sup>th</sup> of February, 2020, giving them the opportunity to substantiate the contents of the application.<sup>402</sup>

### **Show cause Hearing and GI Order**

Thus, a Show Cause Hearing was conducted on 24<sup>th</sup> of February, 2020. The Counsel, Mr. Banu Prathap Singh, representing the applicant broadly presented the case on the stipulated date of hearing<sup>403</sup> and the Registry upon reviewing the documents filed by the applicant held that the applicant failed to prove the historical origin of product and content of the application with supporting documents and unsuccessful in establishing that the product is qualified to be a Geographical Indication. Moreover, the applicant failed to explain the objections put up under *Section 9 (f)* of the Geographical Indications of Goods (Registration and Protection) Act, 1999.<sup>404</sup> As a result, the GI Registry on 2<sup>nd</sup> of March, 2020

held that the Geographical Indication Application No. 638 “Tripura Jackfruit” has been refused for registration. However, the applicant was informed of the right to appeal with a period of three months from the date of the order.<sup>405</sup>

## **E. SPECIMEN FORM - HOW TO FILL APPLICATION FORM FOR GETTING GI REGISTRATION?**

*(This Application Form was filed by Patent Information Centre, Assam Science Technology and Environment Council (ASTECC) for the registration of geographical indication "Muga Silk of Assam". This Form is reproduced for the purpose of educating the stakeholders)*

### **Form GI-1**

#### **THE GEOGRAPHICAL INDICATIONS OF GOODS (REGISTRATION & PROTECTION) ACT, 1999**

*(To be filed in triplicate along with the Statement of Case accompanied by five additional representation of the Geographical Indication)*

One representation to be fixed within the space and five others to be send separately

### **FORM GI-1**

A	<b>Application for the registration of a Geographical Indication in Part A of the Register</b>  Section 11(1), Rule 23(2)  Fee: Rs. 5,000 (See entry No.1A of the First Schedule)	
B	<b>Application for the registration of a Geographical Indication in Part A of the Register from a Convention Country</b> Section 11(1), 84(1), Rule 23(3)  Fee: Rs. 5,000 (See entry No.1B of the First Schedule)	

1. Application is hereby made by Patent Information Centre, ASTEC, Assam. Assam Science Technology and Environment Council (ASTEC) for the Registration in Part A of the Register of the accompanying geographical indication furnishing the following particular:

**(A) Name of Applicant** : Patent Information Centre,  
Assam Science Technology  
and Environment Council  
(ASTEC)

Represented by:

M/s Corporate Law group  
1106-1107, 11<sup>th</sup> Floor,  
Kailash Building, 26,  
Kasturba Gandhi Marg, New  
Delhi 110001, India.

**(B) Address** : 3rd Floor, City Co-operative  
Building,  
U. N. B. Road, Silpukhuri,  
Guwahati 781003 Assam,  
India

**(C) Name of Geographical Indication** : MUGA SILK OF ASSAM



**(D) Type of Goods (Class)** : 23, 24, 25, 27, 31  
Handicraft

**(E) Specification** : Muga Silk Mekehla-Chadar with decoration or design using traditional Assamese motifs or without decoration/design (i.e. plain). Muga Silk Mekhela is a loin cloth. Muga Chadar with design/decoration on both ends or pallu or “Achal”. The borders are decorated with “patties”. The ends/ pallu/ Achal are decorated with frills.

**(F) Description** : Muga possesses the highest tensile strength among all the natural textile fibers.



Muga cloth has 85.8% absorption capacity of ultra-violet ray of sunlight.

- (G) Geographical area of Production & Map** : As shown in the trailing third page.
- (H) Proof of Origin (Historical records)** : The people inhabiting the region of Assam have carried on the production of Muga silk as it is called as a tradition. Based upon the historical records available, people of Assam have been using Muga silk since 321 B.C. The scientific name of Muga silk moth (*Antheraea assama*) itself shows its origins.
- (I) From this time onwards** : 321 Before Common Era (B.C.E)
- (J) Method of Production** : MUGA Silkworms are raised outdoors. Newly hatched worms are mounted on feed trees (*som* or *soalu*). They are put either on the east or north side of the trees to get sufficient sunshine by the help of bamboo poles.

Another method of mounting the newly hatched Muga worms is by putting small twigs bearing soft and tender

leaves over the newly hatched worms in the egg boxes/baskets. The worms will crawl up to the leaves. The twigs with the worms are then tied with suitable branches at different places of the *som/soalu* trees for uniform distribution.

The worms start eating from the margin of soft leaves. They eat up the midrib and even the petiole of the leaf during the last two instars. When they have stripped the tree of foliage, the worms make a mass exit down the trunk. They are collected and placed on another tree. When ready to spin their cocoons, these caterpillars once again exit the tree where they were feeding. At this stage the fibers of the cocoon can be spun into the yarns.

5 layings may be reared in a full grown *som/soalu* tree and about 200 cocoons may be harvested in one crop.

About 300 *som/soalu* trees may be planted in one acre (about 3 bighas) of land with a spacing of 3m x 3m. In these plantations about 900

layings of Muga worm can be reared in one crop easily. Such, major crop for producing reeling cocoons may be taken up twice a year during April-May (till mid-June) and September-October (up to middle of November).

**(K) Uniqueness** : 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 the natural textile fibers and is comfortable to wear in both summer and winter. Muga is also believed to have medicinal properties and is apparently used as a skin whitener.

**(L) Inspection Body** : The inspection body comprising of the following organizations:

Department of Sericulture,  
Govt. of Assam

Representative Committee  
from various groups.

Central Silk Board of India  
representative

Weavers' association repre-  
sentative

Weavers Service Centre rep-  
resentative

ARTFED representative

Relevant District Industry  
Officer

Representative of Dept. of  
Sericulture

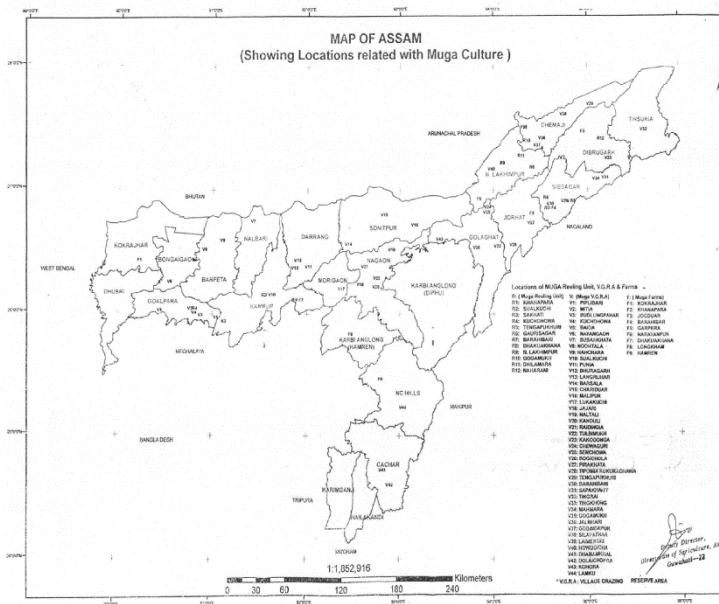
PIC /ASTEC.

Institute of Advanced Studies  
in Science and Technology,  
Asom-Laboratory and Certifi-  
cation.

## **2. Others:**

Besides manufacturing Muga Silk cloths, the Silk industry is also giving employment to thousands of people, and the Silk industry is playing a leading role in the economy of the state. As Brahmaputra Valley is also known as a Tourist place, tourists visit the valley every year and now the Muga Silk has reached each corner of the country and also in the other parts of the world.

Along with the Statement of Case in Class 23, 24, 25, 27, 31 in respect of Muga Silk of Assam in the name(s) of Patent Information Centre (PIC) whose address is 3<sup>rd</sup> Floor, City Co-operative Building, U. N. B. Road, Silpukhuri, Guwahati - 781003 Assam,



India who claims to represent the interest of the producers of the said goods to which the geographical indication relates and which is in continuous use since 321 AD in respect of the said goods.

**3. The application shall include such other particulars called for in Rule 32(1) in the Statement of Case.**

Muga Silk of Assam can only be sourced from the Lakhimpur, Dhemaji and Sibsagar districts of Assam because the climatic conditions of this region alone suits the Muga-silk moth to reside and lay its eggs in the *som*, *soalu*, *mezankari* and *dighloti* trees present in this region. These trees thrive in this region, due to the region's native-soil type, which is alluvial and laterite (i.e., rich in iron oxides) with abundant humus and whose pH-values locally vary between 4.9 and 7.9. Also this region is swathed by mountains and dominated by the plains of the Brahmaputra which presents a salubrious climate to the growth of these trees. Even if the cocoons of Muga silk pupa are shifted to any other region of Assam, for spinning purpose, the original golden-colour of the resulting Muga silk fibres / yarn may be permanently lost.

**4. All communications relating to this application may be sent to the following address in India:**

Patent Information Centre, Assam.

Assam Science Technology and Environment Council (ASTECC) 3rd Floor, City Co-operative Building U. N. B. Road Silpukhuri, Guwahati – 781003, Assam, India

**5. In the case of an application from a convention country the following additional particulars shall also be furnished.**

- (a) Designation of the country of origin of the Geographical Indication (N/A)
- (b) Evidence as to the existing protection of the geographical indication in its country of origin, such as the title and the date of the relevant legislative or administrative provisions, the judicial decisions or the date and number of the registration, and copies, of such documentation. (N/A)

As Muga Silk originated in India, no further application in foreign countries is proposed and there is no applicability of Point no. 5

Signature

Name of the Signatory (In block Letters)

This \_\_ day of \_\_\_\_\_ 20\_\_.

***The reader may please note that the above Specimen Application Form is for Representation Purpose only!***

## F. Form GI 31A - Specimen Authorized User Form (Unfilled)

Geographical Indications of Goods (Registration & Protection) Act, 1999  
Geographical Indications of Goods (Registration & Protection) Rules, 2002  
Form GI 3A  
Application for the Registration of an Authorized User

- (1) Name of the Applicant (proposed Authorized user): \_\_\_\_\_
- (2) Address of the applicant \_\_\_\_\_
- (3) Address of service (if different from Above): \_\_\_\_\_
- (4) Registered Geographical Indication for which application is made: \_  
\_\_\_\_\_
- (5) Email id: \_\_\_\_\_
- (6) Phone/mobile number : \_\_\_\_\_

**Declaration:**

- (1) I hereby declare that I have enclosed the statement of case and evidence of due service of copy of my application to the registered proprietor (Name of registered proprietor) for \_\_, registered as a Geographical Indication.
- (2) I also declare that all the above information is true and correct to the best of my knowledge and belief.
- (3) I undertake that if any of the information is found incorrect or false, my application may be rejected and if already accepted, my registration may be revoked and my name removed from Part B of the register.

**Date:**

**Place:**

**SIGNATURE**



## G. Specimen Certificate

**A Specimen Certificate Granted by the Geographical Indication Registrar to the GI Application filed for the “Naga Tree Tomato” product**

प्ररूप O-2

बौद्धिक सम्पदा भारत

भारत सरकार  
GOVERNMENT OF INDIA

FORM O-2

INTELLECTUAL PROPERTY INDIA

भौगोलिक उपदर्शन रजिस्ट्री  
Geographical Indication Registry

वस्तुओं का भौगोलिक उपदर्शन (रजिस्ट्रीकरण तथा संरक्षण) अधिनियम, 1999  
Geographical Indication of goods (Registration and Protection) Act, 1999

धारा 16 (1) के अधीन भौगोलिक उपदर्शन (जिसका प्रमाणित उपयोग को रजिस्ट्रीकरण का प्रमाणपत्र Certificate of Registration of Geographical Indication under section 16 (1) of authorised user under section 17(3)(e)

भौगोलिक उपदर्शन संख्या:  
Geographical Indication No.: 374

CERTIFICATE NO. 220

प्राधिकृत उपयोगकर्ता संख्या  
Authorised user No.:

दिनांक  
Date: 27.01.2012

प्रमाणित किया जाता है कि भौगोलिक उपदर्शन (जिसकी सामग्री इसके साथ चपाबद्ध है) / प्राधिकृत उपयोगकर्ता

के नाम से वर्ष में संख्या के अधीन दिनांक को



के लिए रजिस्टर में रजिस्ट्रीकृत किया गया है।  
Certified that the Geographical Indication (of which a representation is annexed hereto) / authorised user has been registered in the register in the name of **North Eastern Regional Agricultural Marketing Corporation Limited (NERAMAC), No.9, Rajpari Path, Ganeshguri, G.S. Road, Guwahati - 781005, Assam, India**



in class 31 under no. 374 as of the date 27.01.2012  
in respect of “NAGA TREE TOMATO” Felling in Class – 31 – in respect of – Horticulture Product - Tomato

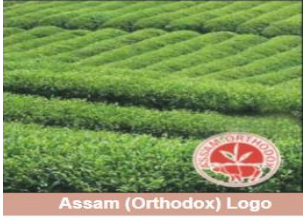

आज दिनांक 23<sup>rd</sup> day of March 2015 को चेन्नई में मेरे निदेश पर मुद्रांकित किया गया।  
Sealed at my direction this 23<sup>rd</sup> day of March 2015 at Chennai.



**Rajiv Aggarwal, IAS**  
रजिस्ट्रार, भौगोलिक उपदर्शन  
Registrar of Geographical Indication.



## H. REGISTERED GEOGRAPHICAL INDICATIONS OF NORTH EASTERN REGION OF INDIA



Sl. NO	State	Uniqueness of the Product	GI Logo
1.	Arunachal Pradesh	<p>Arunachal Orange</p> <p>It has highest quantity of juice among the other Indian varieties of orange.</p>	<p style="text-align: center;">ARUNACHAL ORANGE</p>  <p style="text-align: center;">Source: <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_67_1/gi-journal-61.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_67_1/gi-journal-61.pdf</a></p>
2.	Arunachal Pradesh	<p>Idu Mishmi Textiles</p> <p>It has unique design among the other designs produced by the indigenous people of Arunachal Pradesh.</p>	<p style="text-align: center;">IDU MISHMI TEXTILES</p>  <p style="text-align: center;">Source: <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4739_1/Journal_121.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4739_1/Journal_121.pdf</a></p>



3.	Assam	<p>Muga Silk of Assam</p> <p>Its uniqueness lies in its natural golden colour which is owing to the silk produced from the larvae reared in Assam.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/55">https://search.ipindia.gov.in/GIRPublic/Application/Details/55</a></p>
4.	Assam	<p>Muga Silk of Assam (Logo-connected with GI-55)</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/384">https://search.ipindia.gov.in/GIRPublic/Application/Details/384</a></p>

5.	Assam	<p>Assam Tea [Orthodox]</p> <p>It has unique flavour and taste among all Indian teas.</p>	 <p>Assam (Orthodox) Logo</p> <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/115">https://search.ipindia.gov.in/GIRPublic/Application/Details/115</a></p>
6.	Assam	<p>Tezpur Litchi</p> <p>It has a very typical size, shape, flavour and taste that is distinctive of the region of Tezpur. Its juicy pulp is also another unique feature.</p>	 <p>Source:  <a href="https://cdn.s3waas.gov.in/s3819f46e52c25763a55cc642422644317/uploads/2018/03/2018031429.jpg">https://cdn.s3waas.gov.in/s3819f46e52c25763a55cc642422644317/uploads/2018/03/2018031429.jpg</a></p>

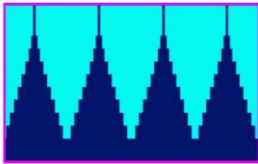

7.	Assam	<p>Assam Karbi Anglong Ginger</p> <p>It has a distinct pungency, aroma, fibrous content with a long shelf-life.</p>	 <p>Source:  <a href="https://cdn.s3waas.gov.in/s3819f46e52c25763a55cc642422644317/uploads/2018/03/2018031429.jpg">https://cdn.s3waas.gov.in/s3819f46e52c25763a55cc642422644317/uploads/2018/03/2018031429.jpg</a></p>
8.	Assam	<p>Joha Rice of Assam</p> <p>It has a sweet aroma comparable to Basmati rice, very fine kernel, excellent cooking quality and good edibility.</p>	<p><b>JOHA RICE OF ASSAM</b></p>  <p>Source:  <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_415_1/Journal_92.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_415_1/Journal_92.pdf</a></p>



9.	Assam	<p>Boka Chaul</p> <p>It is a unique rice, which softens when soaked in warm water and becomes edible instantaneously and hence it is also known as magic rice.</p>	<p style="text-align: center;"><b>BOKA CHAUL</b></p>  <p>Source:  <a href="https://ipindia.gov.in/writer/addata/Portal/IPOJournal/1_2598_1/Journal_104.pdf">https://ipindia.gov.in/writer/addata/Portal/IPOJournal/1_2598_1/Journal_104.pdf</a></p>
10.	Assam	<p>Kaji Nemu</p> <p>It is a long cylindrical shaped fruit than compared to other lemon varieties.</p>	<p style="text-align: center;"><b>KAJI NEMU</b></p>  <p>Source:  <a href="https://ipindia.gov.in/writer/addata/Portal/IPOJournal/1_4745_1/Journal_123.pdf">https://ipindia.gov.in/writer/addata/Portal/IPOJournal/1_4745_1/Journal_123.pdf</a></p>



11.	Assam	<p>Chokuwa Rice of Assam</p> <p>It is a low amylose-containing rice which exhibits glutinous properties and is termed as waxy rice.</p>	<p><b>CHOKUWA RICE OF ASSAM</b></p>  <p><i>Source</i> <a href="https://ipindia.gov.in/writeraddata/Portal/IPOJournal/1_4799_1/Journal_124.pdf">https://ipindia.gov.in/writeraddata/Portal/IPOJournal/1_4799_1/Journal_124.pdf</a></p>
12.	Assam	<p>Judima</p> <p>The uniqueness of Judima lies in its taste, colour and flavour. It tastes sweet like honey.</p>	 <p><i>Source:</i> <a href="https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument">https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument</a></p>



13.	Manipur	<p>Shaphee Lanphee</p> <p>It is a unique handwoven fabric worn by men in honour of their valour.</p>	<p><b>SHAPHEE LANPHEE</b></p>  <p><i>Source:</i> <a href="https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf">https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf</a></p>
14.	Manipur	<p>Wangkhei Phee</p> <p>It is a fine semi-transparent cloth worn by women during festive occasions and it is handwoven by skilled weavers.</p>	<p><b>WANGKHEI PHEE</b></p>  <p><i>Source:</i> <a href="https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf">https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf</a></p>







15.	Manipur	<p>Moirang Phee</p> <p>It is a garment woven sequentially on both longitudinal edges of the garment and oriented towards the centre of the garment.</p>	<p style="text-align: center;"><b>MOIRANG PHEE</b></p>  <p><i>Source:</i> <a href="https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf">https://ipindia.gov.in/writer/eaddata/Portal/Images/pdf/Journal_55.pdf</a></p>
16.	Manipur	<p>Chak – Hao</p> <p>It is black rice having unique flavour and colour. It possesses high amount of anthocyanin.</p>	<p style="text-align: center;"><b>CHAK-HAO</b></p>  <p><i>Source:</i> <a href="https://ipindia.gov.in/writer/eaddata/Portal/IPOJournal/1_4814_1/Journal_126.pdf">https://ipindia.gov.in/writer/eaddata/Portal/IPOJournal/1_4814_1/Journal_126.pdf</a></p>



17.	Manipur	<p>Hathei Chilli</p> <p>It is one of the best chilli varieties in the world. It is cultivated in the village of Sirarakhong in the Ukhrul district. It has a unique taste, appearance and colour.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/592">https://search.ipindia.gov.in/GIRPublic/Application/Details/592</a></p>
18.	Manipur	<p>Kachai Lemon</p> <p>It has the highest ascorbic acid content of all Indian citrus fruits.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/466">https://search.ipindia.gov.in/GIRPublic/Application/Details/466</a></p>



19.	Manipur	<p>Tamenglong Orange</p> <p>It is unique because of its taste, high nutritional value.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument">https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument</a></p>
20.	Meghalaya	<p>Khasi Mandarin</p> <p>It has a very distinctive taste due to its unique sugar-acid balance composition of chemical principles.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/465">https://search.ipindia.gov.in/GIRPublic/Application/Details/465</a></p>

21.	Meghalaya	<p>Memong Narang</p> <p>It is a non-edible wild orange species whose 'season' outdates all other orange species of India. It is used as a medicine for treating kidney stones and as an anti-viral.</p>	 <p>Source:  <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_71_1/gi-journal-65.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_71_1/gi-journal-65.pdf</a></p>
22.	Mizoram	<p>Mizo Chilli</p> <p>It is unique for its red colour due to a very high potassium content of the soil, where it is grown.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/377">https://search.ipindia.gov.in/GIRPublic/Application/Details/377</a></p>



23.	Mizoram	<p>Pawndum</p> <p>It is a black traditional shawl worn by men and women on occasions of bereavement.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/586">https://search.ipindia.gov.in/GIRPublic/Application/Details/586</a></p>
24.	Mizoram	<p>Ngotekherh</p> <p>Its uniqueness lies in its method of weaving which makes the white weft completely hidden by the black warp in which it intersects.</p>	<p><b>NGOTEKHERH</b></p>  <p>Source:  <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4730_1/Journal_119.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_4730_1/Journal_119.pdf</a></p>



25.	Mizoram	<p>Hmaram</p> <p>It is a traditional shirtworn by women in which the weft almost overlaps the white warp.</p>	 <p>Source: <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/588">https://search.ipindia.gov.in/GIRPublic/Application/Details/588</a></p>
26.	Mizoram	<p>Tawlhlohpuan</p> <p>It is recognized for hand-made warp yarns, warping, weaving &amp; complex designs. The draping of the Tawlhlohpuan is Mizo society's highest award or honour for bravery and chivalry.</p>	 <p>Source: <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/582">https://search.ipindia.gov.in/GIRPublic/Application/Details/582</a></p>


27.	Mizoram	<p>Mizo Puanchei</p> <p>Its uniqueness lies in terms of warp yarns, warping, weaving and intricate designs.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/583">https://search.ipindia.gov.in/GIRPublic/Application/Details/583</a></p>
28.	Mizoram	<p>Mizo Ginger</p> <p>Owing to the unique and complex combination of agro-climatic conditions prevailing in the ginger growing districts of Mizoram, ginger produced in the state have distinctive and naturally occurring characteristics like aroma pungency.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument">https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument</a></p>

29.	Nagaland	<p>Naga Tree Tomato</p> <p>It is the unique organoleptic features that sets it apart from other varieties of tomatoes. It is also rich in polyphenols and contains 31.25% antioxidant.</p>	 <p>The logo for Naga Tree Tomato features a circular arrangement of three tomatoes: one whole red tomato, one whole yellow tomato, and two sliced tomatoes showing their internal structure. The text 'naga tree tomato' is written in a red, curved font above the tomatoes. Below the image is a red banner with the text 'Naga Tree Tomato' in white.</p> <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/374">https://search.ipindia.gov.in/GIRPublic/Application/Details/374</a></p>
30.	Nagaland	<p>Chakshesang Shawl</p> <p>Its uniqueness lies in terms of material, patterns and weaving of the shawls.</p>	 <p>The logo for Chakshesang Shawl is circular with a green border. Inside the circle, there is a depiction of a person weaving on a loom. The text 'CHAKHESANG SHAWL' is written in a green, stylized font above the person. Below the person, the word 'NAGALAND' is written in a smaller font.</p> <p>Source:  <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_493_1/Journal_97.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_493_1/Journal_97.pdf</a></p>



31.	Nagaland	<p>Naga Mircha</p> <p>It is one of the hottest chillies in the world with a distinct pungency.</p>	 <p>Naga Mircha</p> <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/109">https://search.ipindia.gov.in/GIRPublic/Application/Details/109</a></p>
32.	Nagaland	<p>Naga Cucumber</p> <p>It is recognised for its sweetness and unique green colour. It is also low in calories but high in potassium and contains high level of water.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument">https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument</a></p>

33.	Sikkim	<p>Sikkim Large Cardamom</p> <p>It is of higher quality than other cardamoms owing to the traditional curative expertise that has developed over time with the long history of farming. It has a strong aroma and flavour.</p>	<p><b>SIKKIM LARGE CARDAMOM</b></p>  <p>Source:  <a href="https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_67_1/gi-journal-61.pdf">https://ipindia.gov.in/writereaddata/Portal/IPOJournal/1_67_1/gi-journal-61.pdf</a></p>
34.	Sikkim	<p>Dalle Khursani Chilli</p> <p>It is a pungent chilli but has many medicinal properties.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument">https://search.ipindia.gov.in/GIRPublic/Application/ViewDocument</a></p>

35.	Tripura	<p>Tripura Queen Pineapple</p> <p>Its uniqueness lies in its flavour and the golden colour.</p>	 <p>Source:  <a href="https://search.ipindia.gov.in/GIRPublic/Application/Details/436">https://search.ipindia.gov.in/GIRPublic/Application/Details/436</a></p>
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## I. REGISTRATION DETAILS OF GEOGRAPHICAL INDICATIONS

Sl. No	GI Application No.	Geographical Indications	Goods (As per Sec 2 (f) of GI Act 1999)	State
<b>FROM APRIL 2004 – MARCH 2005</b>				
1	1 & 2	Darjeeling Tea (word & logo)	Agricultural	West Bengal
2	3	Aranmula Kannadi	Handicraft	Kerala
3	4	Pochampalli Ikat	Handicraft	Telangana
<b>FROM APRIL 2005 – MARCH 2006</b>				
4	5	Salem Fabric	Handicraft	Tamil Nadu
5	7	Chanderi Sarees	Handicraft	Madhya Pradesh
6	8	Solapur Chaddar	Handicraft	Maharashtra
7	9	Solapur Terry Towel	Handicraft	Maharashtra

8	10	Kotpad Handloom fabric	Handicraft	Odisha
9	11	Mysore Silk	Handicraft	Karnataka
10	12	Kota Doria	Handicraft	Rajasthan
11	13 & 18	Mysore Agarbathi	Manufactured	Karnataka
12	15	Kancheepuram Silk	Handicraft	Tamil Nadu
13	16	Bhavani Jamakkalam	Handicraft	Tamil Nadu
14	19	Kullu Shawl	Handicraft	Himachal Pradesh
15	20	Bidriware	Handicraft	Karnataka
16	21	Madurai Sungudi	Handicraft	Tamil Nadu
17	22	Orissa Ikat	Handicraft	Odisha
18	23	Channapatna Toys & Dolls	Handicraft	Karnataka
19	24	Mysore Rosewood Inlay	Handicraft	Karnataka

20	25	Kangra Tea	Agricultural	Himachal Pradesh
21	26	Coimbatore Wet Grinder	Manufactured	Tamil Nadu
22	28	Srikalahasthi Kalamkari	Handicraft	Andhra Pradesh
23	29	Mysore Sandalwood Oil	Manufactured	Karnataka
24	30	Mysore Sandal soap	Manufactured	Karnataka
25	31	Kasuti Embroidery	Handicraft	Karnataka
26	32	Mysore Traditional Paintings	Handicraft	Karnataka
27	33	Coorg Orange	Agricultural	Karnataka
<b>FROM APRIL 2006 – MARCH 2007</b>				
28	34	Mysore Betel leaf	Agricultural	Karnataka
29	35	Nanjanagud Banana	Agricultural	Karnataka
30	37	Madhubani Paintings	Handicraft	Bihar

<b>FROM APRIL 2007 – MARCH 2008</b>				
31	44	Kondapalli Bommallu	Handicraft	Andhra Pradesh
32	47	Thanjavur Paintings	Handicraft	Tamil Nadu
33	53	Silver Filigree of Karimnagar	Handicraft	Telangana
34	54	Alleppey Coir	Handicraft	Kerala
35	55	Muga Silk of Assam	Handicraft	Assam
36	65	Temple Jewellery of Nagercoil	Handicraft	Tamil Nadu
37	69	Mysore Malligae	Agricultural	Karnataka
38	70	Udupi Malligae	Agricultural	Karnataka
39	71	Hadagali Malligae	Agricultural	Karnataka
40	17	Navara Rice	Agricultural	Kerala
41	36	Palakkadan Matta Rice	Agricultural	Kerala

42	63	Thanjavur Art Plate	Handicraft	Tamil Nadu
43	76	Ilkal Sarees	Handicraft	Karnataka
44	73	Applique (Khatwa) Work of Bihar	Handicraft	Bihar
45	74	Sujini Embroidery Work of Bihar	Handicraft	Bihar
46	75	Sikki Grass Products of Bihar	Handicraft	Bihar
47	49 & 56	Malabar Pepper	Agricultural	India (Kerala, Karnataka & Tamil Nadu)
48	50	Allahabad Surkha Guava	Agricultural	Uttar Pradesh
49	52	Nakshi Kantha	Handicraft	West Bengal
50	60	Ganjifa Cards of Mysore	Handicraft	Karnataka
51	61	Navalgund Durries	Handicraft	Karnataka
52	62	Karnataka Bronzeware	Handicraft	Karnataka



53	77	Molakalmuru Sarees	Handicraft	Karnataka
54	85	Monsooned Malabar Arabica Coffee	Agricultural	India (Karnataka & Kerala)
55	114	Monsooned Malabar Robusta Coffee	Agricultural	India (Karnataka & Kerala)
56	72	Alleppey Green Cardamom	Agricultural	India (Kerala & Tamil Nadu)
57	78	Coorg Green Cardamom	Agricultural	Karnataka
58	95	East India Leather	Manufactured	Tamil Nadu
59	94	Salem Silk known as Salem Venpattu	Handicraft	Tamil Nadu
60	93	Kovai Kora Cotton Sarees	Handicraft	Tamil Nadu
61	92	Arani Silk	Handicraft	Tamil Nadu
<b>FROM APRIL 2008 – MARCH 2009</b>				
62	83	Bastar Dhokra	Handicraft	Chattisgarh
63	84	Bastar Wooden Craft	Handicraft	Chattisgarh

64	91	Nirmal Toys and Craft	Handicraft	Telangana
65	59	Maddalam of Palakkad	Handicraft	Kerala
66	58	Screw Pine Craft of Kerala	Handicraft	Kerala
67	64	Swamimalai Bronze Icons	Handicraft	Tamil Nadu
68	82	Bastar Iron Craft	Handicraft	Chattisgarh
69	87	Konark Stone carving	Handicraft	Odisha
70	88	Orissa Pattachitra	Handicraft	Odisha
71	90	Machilipatnam Kalamkari	Handicraft	Andhra Pradesh
72	110	Eathomozhy Tall Coconut	Agricultural	Tamil Nadu
73	57	Brass Broidered Coconut Shell Crafts of Kerala	Handicraft	Kerala
74	66	Blue Pottery of Jaipur	Handicraft	Rajasthan
75	67	Molela Clay Work	Handicraft	Rajasthan

76	68	Kathputlis of Rajasthan	Handicraft	Rajasthan
77	97	Leather Toys of Indore	Handicraft	Madhya Pradesh
78	98	Bagh Prints of Madhya Pradesh	Handicraft	Madhya Pradesh
79	100	Sankheda Furniture	Handicraft	Gujarat
80	101	Agates of Cambay	Handicraft	Gujarat
81	102	Bell Metal Ware of Datia and Tikamgarh	Handicraft	Madhya Pradesh
82	103	Kutch Embroidery	Handicraft	Gujarat
83	51	Kani Shawl	Handicraft	Jammu & Kashmir
84	79	Chamba Rumal	Handicraft	Himachal Pradesh
85	80	Dharwad Pedha	Food stuff	Karnataka
86	81	Pokkali Rice	Agricultural	Kerala
87	86 & 108	Pipli Applique Work	Handicraft	Odisha

88	89	Budithi Bell & Brass Metal Craft	Handicraft	Andhra Pradesh
89	96	Thanjavur Doll	Handicraft	Tamil Nadu
90	104	Santiniketan Leather Goods	Handicraft	West Bengal
91	105	Nirmal Furniture	Handicraft	Telangana
92	106	Nirmal Paintings	Handicraft	Telangana
93	107	Andhra Pradesh Leather Puppetry	Handicraft	Andhra Pradesh
94	111	Malda Laxman Bhog Mango	Agricultural	West Bengal
95	112	Malda Khirsapati (Himsagar) Mango	Agricultural	West Bengal
96	113	Malda Fazli Mango	Agricultural	West Bengal
97	46	Kashmir Pashmina	Handicraft	Jammu & Kashmir
98	48	Kashmir Sozani Craft	Handicraft	Jammu & Kashmir
99	109	Naga Mircha	Agricultural	Nagaland

100	116 &117	Nilgiri (Orthodox)	Agricultural	Tamil Nadu
101	115 &118	Assam (Orthodox)	Agricultural	Assam
102	119	Lucknow Chikan Craft	Handicraft	Uttar Pradesh
103	124	Virupakshi Hill Banana	Agricultural	Tamil Nadu
104	126	Sirumalai Hill Banana	Agricultural	Tamil Nadu
105	120	Feni	Manufactured	Goa
106	122	Uppada Jamdani Sarees	Handicraft	Andhra Pradesh
<b>FROM APRIL 2009 – MARCH 2010</b>				
107	121	Tirupathi Laddu	Food stuff	Andhra Pradesh
108	125	Mango Malihabadi Dusseheri	Agricultural	Uttar Pradesh
109	128	Puneri Pagadi	Handicraft	Maharashtra
110	99	Banaras Brocades and Sarees	Handicraft	Uttar Pradesh

111	127	Tangaliya Shawl	Handicraft	Gujarat
112	130 & 141	Vazhakulam Pineapple	Agricultural	Kerala
113	131	Devanahalli Pomello	Agricultural	Karnataka
114	132	Appemidi Mango	Agricultural	Karnataka
115	133	Kamalapur Red Banana	Agricultural	Karnataka
116	138	Santipore Saree	Handicraft	West Bengal
117	144	Cannanore Home Furnishings	Handicraft	Kerala
118	43	Peruvian Pisco	Manufactured	Peru
119	147	Sanganeri Hand Block Printing	Handicraft	Rajasthan
120	152	Balaramapuram Sarees and Fine Cotton Fabrics	Handicraft	Kerala

<b>FROM APRIL 2010– MARCH 2011</b>				
121	142	Bikaneri Bhujia	Food Stuff	Rajasthan
122	143	Guntur Sannam Chilli	Agricultural	Andhra Pradesh
123	123	Nashik Valley Wine	Manufactured	Maharashtra
124	137	Gadwal Sarees	Handicraft	Telangana
125	149	Kinnauri Shawl	Handicraft	Himachal Pradesh
126	170	Kasaragod Sarees	Handicraft	Kerala
127	179	Kuthampully Sarees	Handicraft	Kerala
128	134	Sandur Lambani Embroidery	Handicraft	Karnataka
129	148	Hand Made Carpet of Bhadohi	Handicraft	Uttar Pradesh
130	150 & 153	Paithani Sarees and Fabrics	Handicraft	Maharashtra
131	154	Mahabaleshwar Strawberry	Agricultural	Maharashtra

132	193	Hyderabad Haleem	Food Stuff	Telangana
133	140	Champagne	Manufactured	France
134	146	Napa Valley	Manufactured	United States of America
135	163	Central Travancore Jaggery	Agricultural	Kerala
136	172	Champa Silk Saree And Fabrics	Handicraft	Chhattisgarh
137	186	Wayanad Jeerakasala Rice	Agricultural	Kerala
138	187	Wayanad Gandhakasala Rice	Agricultural	Kerala
139	191	Kota Doria (Logo)	Handicraft	Rajasthan
140	165	Nashik Grapes	Agricultural	Maharashtra
141	171	Surat Zari Craft	Handicraft	Gujarat
142	190	Cheriyal Paintings	Handicraft	Telangana
143	194	Pembarthi Metal Craft	Handicraft	Telangana



144	6	Payyannur Pavithra Ring	Handicraft	Kerala
145	27	Phulkari	Handicraft	India (Punjab, Haryana & Rajasthan)
146	136	Khandua Saree and Fabrics	Handicraft	Odisha
147	129	Byadagi Chilli	Agricultural	Karnataka
148	151	Scotch Whisky	Manufactured	United Kingdom
149	164	Prosciutto di Parma	Food Stuff	Italy
<b>FROM APRIL 2011 – MARCH 2012</b>				
150	183	Bagru Hand Block Print	Handicraft	Rajasthan
151	189	Venkatagiri Sarees	Handicraft	Andhra Pradesh
152	185	Gir Kesar Mango	Agricultural	Gujarat
153	192	Bhalia Wheat	Agricultural	Gujarat

154	201	Villianur Terracotta Works	Handicraft	Pondicherry
155	202	Tirukanur Papier Mache Craft	Handicraft	Pondicherry
156	230	Cognac	Manufactured	France
157	174	Kachchh Shawls	Handicraft	Gujarat
158	199	Udupi Mattu Gulla Brinjal	Agricultural	Karnataka
159	173	Baluchari Saree	Handicraft	West Bengal
160	176	Dhaniakhali Saree	Handicraft	West Bengal
161	181	Kashmir Paper Machie	Handicraft	Jammu & Kashmir
162	182	Kashmir Walnut Wood Carving	Handicraft	Jammu & Kashmir
163	203	Bobbili Veena	Handicraft	Andhra Pradesh
164	204	Khatamband	Handicraft	Jammu & Kashmir
165	213	Kinhal Toys	Handicraft	Karnataka

166	225	Chendamangalam Dhoties & Set Mundu	Handicraft	Kerala
167	226	Porto	Manufactured	Portugal
168	227	Douro	Manufactured	Portugal
169	167	Gopalpur Tussar Fabrics	Handicraft	Odisha
170	188	Siddipet Gollabama	Handicraft	Telangana
171	228	Ganjam Kewda RooH	Manufactured	Odisha
172	229	Ganjam Kewda Flower	Agricultural	Odisha
<b>FROM APRIL 2012 – MARCH 2013</b>				
173	197	Maheshwar Sarees & Fabrics	Handicraft	Madhya Pradesh
174	207	Dhalapathar Parda & Fabrics	Handicraft	Odisha
175	208	Sambalpuri Bandha Saree & Fabrics	Handicraft	Odisha
176	217	Bomkai Saree & Fabrics	Handicraft	Odisha

177	219	Habaspuri Saree & Fabrics	Handicraft	Odisha
178	220	Berhampur Patta (Phoda Kumbha) Saree & Joda	Handicraft	Odisha
179	180	Bhagalpur Silk	Handicraft	Bihar
180	198	Mangalagiri Sarees and Fabrics	Handicraft	Andhra Pradesh
181	238	Madurai Malli	Agricultural	Tamil Nadu
182	243	Tequila	Manufactured	Mexico
183	195	Pattamadai Pai ("Pattamadai Mat")	Handicraft	Tamil Nadu
184	196	Nachiarkoil Kuthuvilakku ("Nachiarkoil Lamp")	Handicraft	Tamil Nadu
185	200	Chettinad Kottan	Handicraft	Tamil Nadu
186	214	Narayanpet Handloom Sarees	Handicraft	Telangana
187	135	Toda Embroidery	Handicraft	Tamil Nadu

188	209	Thanjavur Veenai	Handicraft	Tamil Nadu
189	211	Bangalore Blue Grapes	Agricultural	Karnataka
190	233	Agra Durrie	Handicraft	Uttar Pradesh
191	234	Farrukhabad Prints	Handicraft	Uttar Pradesh
192	236	Lucknow Zardozi	Handicraft	Uttar Pradesh
193	237	Banaras Brocades and Sarees (Logo)	Handicraft	Uttar Pradesh
<b>FROM APRIL 2013 – MARCH 2014</b>				
194	205	Kalanamak Rice	Agricultural	Uttar Pradesh
195	232	Patan Patola	Handicraft	Gujarat
196	386	Orissa Pattachitra (Logo)	Handicraft	Odisha
197	387	Bastar Dhokra (Logo)	Handicraft	Chhattisgarh
198	388	Bell Metal Ware of Datia and Tikamgarh (Logo)	Handicraft	Madhya Pradesh

199	242	Kaipad Rice	Agricultural	Kerala
200	383	Kullu Shawl (Logo)	Handicraft	Himachal Pradesh
201	384	Muga Silk of Assam (Logo)	Handicraft	Assam
202	155	Firozabad Glass	Handicraft	Uttar Pradesh
203	157	Kannauj Perfume	Manufactured	Uttar Pradesh
204	159	Kanpur Saddlery	Handicraft	Uttar Pradesh
205	161	Moradabad Metal Craft	Handicraft	Uttar Pradesh
206	184	Saharanpur Wood Craft	Handicraft	Uttar Pradesh
207	215	Dharmavaram Handloom Pattu Sarres And Paavadas	Handicraft	Andhra Pradesh
208	239	Warli Painting	Handicraft	India (Maharashtra, Gujarat, Dadara & Nagar Haveli, Daman Diu)
209	240	Kolhapur Jaggery	Agricultural	Maharashtra

210	244	Thewa Art Work	Handicraft	Rajasthan
211	371	Shaphee Lanphee	Handicraft	Manipur
212	372	Wangkhei Phee	Handicraft	Manipur
213	373	Moirang Phee	Handicraft	Manipur
214	381 & 413	Kangra Paintings	Handicraft	Himachal Pradesh
215	385	Nagpur Orange	Agricultural	India (Maharashtra & Madhya Pradesh)
<b>FROM APRIL 2014 – MARCH 2015</b>				
216	399	Leather Toys of Indore (Logo)	Handicraft	Madhya Pradesh
217	212	Bangalore Rose Onion	Agricultural	Karnataka
218	389	Meerut Scissors	Manufactured	Uttar Pradesh
219	178	Khurja Pottery	Handicraft	Uttar Pradesh

220	374	Naga Tree Tomato	Agricultural	Nagaland
221	375	Arunachal Orange	Agricultural	Arunachal Pradesh
222	376	Sikkim Large Cardamom	Agricultural	Sikkim
223	377	Mizo Chilli	Agricultural	Mizoram
224	382	Joynagar Moa	Food Stuff	West Bengal
225	397	Banaras Gulabi Meenakari Craft	Handicraft	Uttar Pradesh
226	435	Assam Karbi Anglong Ginger	Agricultural	Assam
227	436	Tripura Queen Pineapple	Agricultural	Tripura
228	479	Chengalikodan Nendran Banana	Agricultural	Kerala
229	434	Ratlami Sev	Food Stuff	Madhya Pradesh
230	438	Tezpur Litchi	Agricultural	Assam
231	465	Khasi Mandarin	Agricultural	Meghalaya



232	466	Kachai Lemon	Agricultural	Manipur
233	405	Makrana Marble	Natural Goods	Rajasthan
234	457	Varanasi Wooden Lacquerware & Toys	Handicraft	Uttar Pradesh
235	458	Mirzapur Handmade Dari	Handicraft	Uttar Pradesh
<b>FROM APRIL 2015 – MARCH 2016</b>				
236	437	Memong Narang	Agricultural	Meghalaya
237	459	Nizamabad Black Pottery	Handicrafts	Uttar Pradesh
238	145	Basmati	Agricultural	India (Punjab / Haryana / Himachal Pradesh / Delhi / Uttarakhand / Uttar Pradesh / Jammu & Kashmir)
239	505	Bagh Prints of Madhya Pradesh (Logo )	Handicrafts	Madhya Pradesh

240	507	Sankheda Furniture (Logo)	Handicrafts	Gujarat
241	509	Kutch Embroidery (Logo)	Handicrafts	Gujarat
242	510	Karnataka Bronzeware (Logo)	Handicrafts	Karnataka
243	511	Ganjifa Cards of Mysore (Logo)	Handicrafts	Karnataka
244	512	Navalgund Durries (Logo)	Handicrafts	Karnataka
245	513	Thanjavur Art Plate (Logo)	Handicrafts	Tamil Nadu
246	514	Swamimalai Bronze Icons (Logo)	Handicrafts	Tamil Nadu
247	515	Temple Jewellery of Nagercoil (Logo)	Handicrafts	Tamil Nadu
248	470	Ajara Ghansal Rice	Agricultural	Maharashtra
249	472	Mangalwedha Jowar	Agricultural	Maharashtra
250	474	Sindhudurg & Ratnagiri Kokum	Agricultural	Maharashtra
251	508	Agates of Cambay (Logo)	Handicrafts	Gujarat

252	210	Guledgudd Khana	Handicrafts	Karnataka
253	224	Udupi Sarees	Handicrafts	Karnataka
254	402	Kuthampally Dhoties & Set Mundu	Handicrafts	Kerala
255	476	Waghya Ghevada	Agricultural	Maharashtra
256	477	Navapur Tur Dal	Agricultural	Maharashtra
257	489	Vengurla Cashew	Agricultural	Maharashtra
258	491	Lasalgaon Onion	Agricultural	Maharashtra
259	516	Maddalam of Palakkad (Logo)	Handicrafts	Kerala
260	517	Brass Broidered Coconut Shell Craft of Kerala (Logo)	Handicrafts	Kerala

261	518	Screw Pine Craft of Kerala (Logo)	Handicrafts	Kerala
<b>FROM APRIL 2016 – MARCH 2017</b>				
262	490	Sangli Raisins	Agricultural	Maharashtra
263	351	Parmigiano Reggiano	Manufactured	Italy
264	398	Banaras Metal Repouse Craft	Handicrafts	Uttar Pradesh
265	494	Beed Custard Apple	Agricultural	Maharashtra
266	495	Jalna Sweet Orange	Agricultural	Maharashtra
267	520	Uttarakhand Tejpat	Agricultural	Uttarakhand
268	471	Waigaon Turmeric	Agricultural	Maharashtra
269	500	Purandar Fig	Agricultural	Maharashtra
270	501	Jalgaon Bharit Brinjal	Agricultural	Maharashtra

271	502	Solapur Pomegranate	Agricultural	Maharashtra
272	527	Kashmiri Hand Knotted Carpet	Handicrafts	Jammu & Kashmir
273	221	Jamnagari Bandhani	Handicrafts	Gujarat
274	503	Prosecco	Manufactured	Italy
275	532	Mysore Silk (Logo)	Handicrafts	Karnataka
276	177	Varanasi Glass beads	Handicrafts	Uttar Pradesh
277	349	Asiago	Food Stuff	Italy
278	473	Bhiwapur Chilli	Agricultural	Maharashtra
279	478	Ambemohar Rice	Agricultural	Maharashtra
280	493	Dahanu Gholvad Chikoo	Agricultural	Maharashtra
281	498	Jalgaon Banana	Agricultural	Maharashtra
282	499	Marathwada Kesar Mango	Agricultural	Maharashtra

283	390	Karvath Kati Sarees & Fabrics	Handicrafts	Maharashtra
284	537	Applique (Khatwa) Work of Bihar (Logo)	Handicrafts	Bihar
285	539	Molela Clay Work of Rajasthan (Logo)	Handicrafts	Rajasthan
286	433	Bandar Laddu	Food Stuff	Andhra Pradesh
287	439	Joha Rice of Assam	Agricultural	Assam
288	522	Udayagiri Wooden Cutlery	Handicrafts	Andhra Pradesh
289	525	Bardhaman Sitabhog	Food Stuff	West Bengal
290	526	Bardhaman Mihidana	Food Stuff	West Bengal
291	536	Sikki Grass Products of Bihar (Logo)	Handicrafts	Bihar
292	538	Sujini Embroidery Work of Bihar (Logo)	Handicrafts	Bihar

293	540	Blue Pottery of Jaipur (Logo)	Handicrafts	Rajasthan
294	541	Kathputlis of Rajasthan (Logo)	Handicrafts	Rajasthan
<b>FROM APRIL 2017 – MARCH 2018</b>				
295	241	Banaganapalle Mangoes	Agricultural	India (Telangana & Andhra Pradesh)
296	562	Pochampally Ikat (Logo)	Handicrafts	Telangana
297	531	Gobindobhog Rice	Agricultural	West Bengal
298	481	Durgi Stone Carvings	Handicrafts	Andhra Pradesh
299	482	Etikoppaka Toys	Handicrafts	Andhra Pradesh
300	530	Tulapanji Rice	Agricultural	West Bengal
301	542	Chakshesang Shawl	Handicrafts	Nagaland
302	426	Mahabalipuram Stone Sculpture	Handicrafts	Tamil Nadu

303	533	Banglar Rasogolla	Food Stuff	West Bengal
304	534	Lamphun Brocade Thai Silk	Handicrafts	Thailand
305	543	Nilambur Teak	Agricultural	Kerala
306	453	Bankura Panchmura Terracotta Craft	Handicraft	West Bengal
307	519	Pokaran Pottery	Handicraft	Rajasthan
308	521	Adilabad Dokra	Handicraft	Telangana
309	523	Warangal Durries	Handicraft	Telangana
310	524	Allagadda Stone Carving	Handicraft	Andhra Pradesh
311	551	Bhagalpuri Zardalu	Agricultural	Bihar
312	553	Katarni Rice	Agricultural	Bihar
313	554	Magahi Paan	Agricultural	Bihar
314	555	Ghazipur Wall- hanging	Handicraft	Uttar Pradesh



315	556	Varanasi Soft Stone Jali Work	Handicraft	Uttar Pradesh
316	563	Bengal Dokra	Handicraft	West Bengal
317	564	Bengal Patachitra	Handicraft	West Bengal
318	565	Purulia Chau Mask	Handicraft	West Bengal
319	566	Wooden Mask of Kushmandi	Handicraft	West Bengal
320	567	Madur Kathi	Handicraft	West Bengal
<b>FROM APRIL 2018 – MARCH 2019</b>				
321	378	Jhabua Kadaknath Black Chicken Meat	Food Stuff	Madhya Pradesh
322	558	Boka Chaul	Agricultural	Assam
323	350 & 577	Grana Padano	Manufactured	Italy
324	139	Alphonso	Agricultural	Maharashtra
325	380	Raj Kot Patola	Handicraft	Gujarat

326	552	Shahi Litchi of Bihar	Agricultural	Bihar
327	496	Sangli Turmeric	Agricultural	Maharashtra
328	585	Pethapur Printing Blocks	Handicraft	Gujarat
329	169	Kolhapuri Chappal	Handicraft	India (Karnataka & Maharashtra)
330	584	Silao Khaja	Food Stuff	Bihar
331	604	Coorg Arabica Coffee	Agricultural	Karnataka
332	605	Wayanaad Robusta Coffee	Agricultural	Kerala
333	606	Chikmagalur Arabica Coffee	Agricultural	Karnataka
334	607	Araku Valley Arabica Coffee	Agricultural	India (Andhra Pradesh & Odisha)
335	608	Bababudangiris Arabica Coffee	Agricultural	Karnataka
336	432	Himachali Kala Zeera	Agricultural	Himachal Pradesh

337	464	Sirsi Supari	Agricultural	Karnataka
338	468	Himachali Chulli Oil	Manufactured	Himachal Pradesh
339	557	Chunar Balua Patthar	Natural	Uttar Pradesh
340	231	Erode Manjal (Erode Turmeric)	Agricultural	Tamil Nadu
341	613	Marayoor Jaggery (Marayoor Sharkara)	Agricultural	Kerala
342	480	Thirubuvanam Silk Sarees	Handicraft	Tamil Nadu
343	611	Jeeraphool	Agricultural	Chhattisgarh
<b>FROM APRIL 2019 – MARCH 2020</b>				
344	610	Kandhamal Haladi	Agricultural	Odisha
345	612	Odisha Rasagola	Food Stuff	Odisha
346	616	Kodaikanal Malai Poondu	Agricultural	Tamil Nadu
347	586	Pawndum	Handicraft	Mizoram

348	587	Ngotekherh	Handicraft	Mizoram
349	588	Hmaram	Handicraft	Mizoram
350	550	Palani Panchamirtham	Food Stuff	Tamil Nadu
351	582	Tawhlohpuan	Handicraft	Mizoram
352	583	Mizo Puanchei	Handicraft	Mizoram
353	593	Gulbarga Tur Dal	Agricultural	Karnataka
354	641	Tirur Betel Leaf (Tirur Vettila)	Agricultural	Kerala
355	345	Irish Whiskey	Manufactured	Ireland
356	618	Khola Chilli	Agricultural	Goa
357	625	Idu Mishmi Textiles	Handicraft	Arunachal Pradesh
358	400	Dindigul Locks	Manufactured	Tamil Nadu
360	403	Srivilliputtur Palkova	Food Stuff	Tamil Nadu

361	609	Kaji Nemu	Agricultural	Assam
362	572	Chokuwa Rice of Assam	Agricultural	Assam
363	486	Kovilpatti Kadalai Mittai	Food Stuff	Tamil Nadu
364	602	Chak - Hao	Agricultural	India (Manipur & Nagaland)
365	619	Gorakhpur Terracotta	Handicraft	Uttar Pradesh
<b>FROM APRIL 2020 – MARCH 2021</b>				
366	635	Kashmir Saffron	Agricultural	Jammu & Kashmir
367	423	Thanjavur Netti Works	Handicraft	Tamil Nadu
368	429	Arumbavur Wood Carvings	Handicraft	Tamil Nadu
369	599	Telia Rumal	Handicraft	Telangana
370	658	Sohrai – Khovar Painting	Handicraft	Jharkhand

<b>FROM APRIL 2021 – MARCH 2022</b>				
371	621	Chunar Glaze Pottery	Handicraft	Uttar Pradesh
372	628	Sojat Mehndi	Agricultural	Rajasthan
373	424	Karuppur Kalamkari Paintings	Handicraft	Tamil Nadu
374	431	Kallakurichi Wood Carving	Handicraft	Tamil Nadu
375	589	Bhotia Dann of Uttarakhand	Handicraft	Uttarakhand
376	643	Judima	Agricultural	Assam
377	263	Chios Mastiha	Manufactured	Greece
378	347	Gorgonzola	Manufactured	Italy
379	366	Brunello Di Montalcino	Manufactured	Italy
380	367	Lambrusco Di Sorbara	Manufactured	Italy
381	368	Lambrusco Grasparossa Di Castelvetro	Manufactured	Italy

382	663	Balaghat Chinnor	Agricultural	Madhya Pradesh
383	660	Kuttiattoor Mango (Kuttiattoor Manga)	Agricultural	Kerala
384	362	Montepulciano D'abruzzo	Manufactured	Italy
385	644	Pithora	Handicraft	Gujarat
386	656	Manjusha Art	Handicraft	Bihar
387	642	Harmal Chilli	Agricultural	Goa
388	662	Edayur Chilli	Agricultural	Kerala
389	648	Uttarakhand Aipan	Handicraft	Uttarakhand
390	651	Munsyari Razma	Agricultural	Uttarakhand
391	652	Uttarakhand Ringal Craft	Handicraft	Uttarakhand
392	653	Uttarakhand Tamta Product	Handicraft	Uttarakhand

393	654	Uttarakhand Thulma	Handicraft	Uttarakhand
394	680	Myndoli Banana	Agricultural	Goa
395	620	Banaras Zardozi	Handicraft	Uttar Pradesh
396	622	Mirzapur Pital Bartan	Handicraft	Uttar Pradesh
397	623	Banaras Wood Carving	Handicraft	Uttar Pradesh
398	624	Banaras Hand Block Print	Handicraft	Uttar Pradesh
399	650	Kumaon Chyura Oil	Agricultural	Uttarakhand
400	655	Goan Khaje	Food Stuff	Goa
401	206	Rataul Mango	Agricultural	Uttar Pradesh
402	590	Tamenglong Orange	Agricultural	Manipur
403	614	Chamba Chappal	Handicraft	Himachal Pradesh
404	645	Mau Saree	Handicraft	Uttar Pradesh



405	647	Lahauli Knitted Socks & Gloves	Handicraft	Himachal Pradesh
406	675	Kanniyakumari Clove	Agricultural	Tamil Nadu
407	592	Hathei Chilli	Agricultural	Manipur
408	640	Naga Cucumber	Agricultural	Nagaland
409	251	Žatecký chmel'	Manufactured	Czech Republic
410	253	Münchener Bier	Manufactured	Germany
411	401	Mahoba Desawari Pan	Agricultural	India (Uttar Pradesh and Madhya Pradesh)
412	355	Toscana	Manufactured	Italy
413	629 & 630	Mizo Ginger	Agricultural	Mizoram
414	636	Dalle Khursani	Agricultural	India (Sikkim and West Bengal)
415	353	Conegliano Valdobbiadene Prosecco	Manufactured	Italy
416	356	Franciacorta	Manufactured	Italy
417	361	Chianti	Manufactured	Italy

## **J. SIMPLE FAQs ON GEOGRAPHICAL INDICATIONS**

### **1. What is a Geographical Indication?**

A Geographical Indication (GI) is a sign or label placed on products that have a specific geographical origin and have qualities, reputation or other characteristics that stem from their geographical origin. Geographical Indication protection can be obtained for natural goods, agricultural and horticultural products, food items, handloom and handicraft products, paintings, wine and spirits as well as manufactured products, subject to the criteria that the product's quality, characteristic, or reputation is primarily owing to its place of origin. For instance, Assam Orthodox Tea, Naga Tree Tomato, Idu Mishmi Textiles, Madhubani Paintings, Meerut Scissors, etc.

### **2. How can we secure a Geographical Indication tag for our products?**

Any person who is producing/selling a Geographical Indication -eligible product can form a similar group and can approach the GI Registry to

register their Geographical Indication. Alternatively, they can also approach organizations that serve the interest of the producers, to file a Geographical Indication application on their group's behalf. Geographical Indication applications cannot be made by any one individual. A Geographical Indication right is the common property of the whole group which is directly associated with the production of the Geographical Indication product, which is being registered.

### **3. Are all products eligible for Geographical Indication?**

No, only those products which have a reputation, quality or other characteristics based on their geographical origin can be protected under the GI Act.

### **4. What are the inherent traits which make a product Geographical Indication eligible?**

The most important trait of Geographical Indication is that it must be associated with the geography of the area where the product is produced. An identical product produced in other areas should be

distinguishable from the Geographical Indication - registered product. For example, 'Rasogolla' made from Bengal and 'Rasagola' made from Odisha were found to be distinguishable by the Registrar of Geographical Indications. In this case 'Banglar Rasogolla' has been distinguished by its spongy consistency by the food experts at the time of examination of the Geographical Indication. But the 'Odisha Rasagola' is distinguished by its *chhena* (casein) content, which is prepared from cow's milk 'without removal of the cream', which imparts the 'Odisha Rasagola' its unique non-chewy trait. Therefore, both the sweets obtained their respective Geographical Indication Registrations based on their unique traits.

##### **5. What type of traditional knowledge-based products can be protected by Geographical Indication?**

When the source of a traditional knowledge-based product has its origin in a particular geographical locality, then that product can be Geographical Indication protected. For example, the traditional

knowledge for the preparation of Tirupathi Laddu is available at the divine kitchen (potu) of the Tirupathi temple, therefore, Tirupathi Laddus got GI tag.

## **6. What are the benefits of Geographical Indication protection?**

Once a GI tag has been obtained for a product, its overall popularity around the world increases, thus increasing the demand and commercial value of the product. Moreover, as it becomes easy to differentiate fake and original products owing to the GI tag, consumers buy it without any fear of being misled.

Briefly stated, the Geographical Indication protection affords the following benefits:

- It confers legal protection upon the GI tagged products;
- It prevents unauthorised use of such products;
- It helps in boosting the commercial value of the products; and
- It promotes the financial well-being of the producers.

## **7. What is the procedure for getting a Geographical Indication?**

The producers who want to acquire GI tag for their products, need to approach either an association of persons or producers, organisation or authority who can serve their interest for their product. Such organization, association or authority, as the case may be, file the Geographical Indication Application. The application should be sent along with the required documents and prescribed Fees. Preliminary scrutiny and examination shall be done by the Registrar in consultation with subject experts, for looking into any deficiencies, within a months' time. The objection, if any, is to be conveyed to the applicant who will be provided a time period of two months to respond or request a hearing. The application on acceptance would be published in the Geographical Indication Journal within a time frame of three months from the date of acceptance. Anyone opposing the Geographical Indication application has three months' time to file a notice of opposition. In case of any opposition, the applicant will be provided time of two months to

respond and a hearing shall take place. Once the hearing is completed and the application is decided in favour of applicant, the Geographical Indication will be registered by the Registrar. The Certificate of Registration shall be granted to the applicant who then becomes the 'Registered Proprietor' of the Geographical Indication. Thereafter, the producers of the registered Geographical Indication can register themselves as 'Authorised User' for that product by paying fees of Rs.10/- (Ten Rupees only) each.

#### **8. To whom should the application be submitted?**

The Geographical Indication Application along with the required documents and fees should be submitted to:

Geographical Indications Registry  
Intellectual Property Office Building,  
G.S.T Road, Guindy, Chennai – 600 032.

Phone: 044 – 22502092

Fax: 044 – 22502090

E-mail: gir-ipo@nic.in

Website: <https://ipindia.gov.in/gi.htm>

## **9. How much money and time is needed for GI Registration?**

The cost for registering a Geographical Indication Application in one Class is Rs. 5000/-. On an average the time consumed for registration may range around one year, if all the required documents are present. After the Geographical Indication Registration is granted to the applicant, the producers of the registered Geographical Indication can become Authorised Users on the payment of fees of Rs. 10/- (Ten Rupees only) each.

## **10. Are there any other costs involved in obtaining Geographical Indication Protection?**

All costs associated with registering a Geographical Indication are stated in the Geographical Indication Rules. However, an applicant may incur other costs that are unaccounted for, by the GI Registry. For example, during the course of Geographical Indication Registration, the applicant may need to attend meetings with Expert-Committee which are called the Consultative Group Committee Meetings.



These meetings may be held at different places in India and the applicant may need to prepare and submit Compliance Reports, if required. Moreover, any expenses towards legal advice or legal representation will also have to be borne by the applicant.

**11. On what products can Geographical Indication be obtained for?**

GI Tags may be applied in 34 different classes but typically, Geographical Indication can be obtained for natural goods (for example, Makrana Marble), agricultural products (for example, *Joha Rice*), foodstuffs (for instance, Bikaneri Bhujia), wine and spirit drinks (such as, Scotch Whisky), textile products (such as, Muga Silk of Assam), handicrafts (for instance, Idu Mishmi Textiles of Arunachal Pradesh), and manufactured products (such as, Meerut Scissors).

**12. What happens if you have not registered the Geographical Indication or are not registered as an ‘Authorised User’?**

Although registration of Geographical Indication is not compulsory in India, but registration provides better legal protection as well as other benefits. A registered Geographical Indication provides the producers with an exclusive right to use that Geographical Indication on their goods or products, provided the producers have registered themselves as ‘Authorised Users’ of that Geographical Indication. If a genuine producer of a registered Geographical Indication product has not registered himself as an ‘Authorised User’, then such a producer shall be prohibited from using that Geographical Indication on his products and in case of unauthorised use, legal proceedings could be initiated against him.

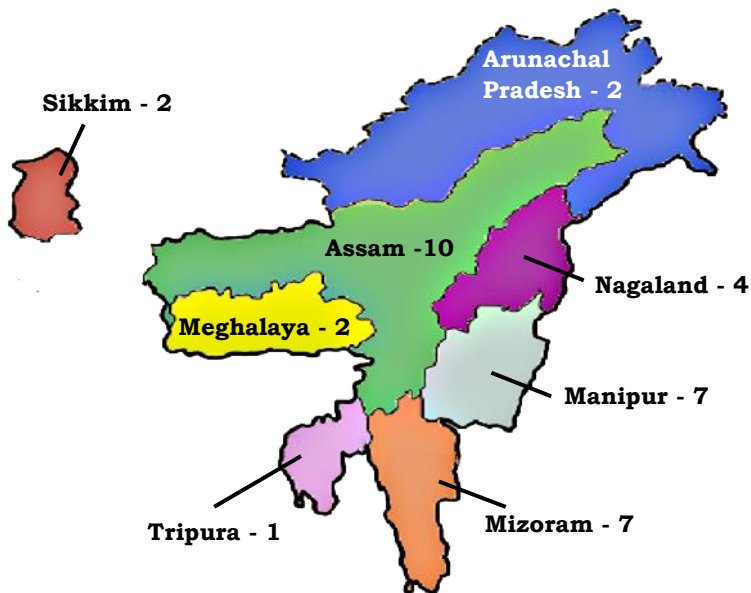
**13. Should the product be new, unknown or involve a trade secret to be Geographical Indication eligible?**

No, well-known traditional products that have a good reputation, quality or other characteristics based on their place of origin can also be protected by Geographical Indication registration.

**14. Can we apply for Geographical Indication registration in foreign countries also?**

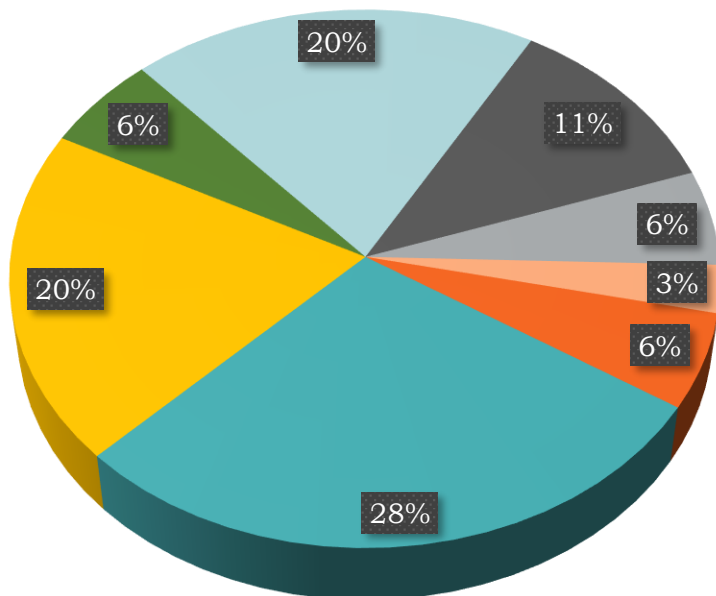
Yes, Geographical Indication registration can be done in all WTO member countries as they are mandated to confer Geographical Indication protection on the fulfilment of certain requirements and payment of the requisite fees.

**K. SPATIAL DEPICTION SHOWING THE GEOGRAPHICAL INDICATIONS IN NER AS OF JANUARY 2022**



**Map Source:** <https://thegeopolitics.com/wp-content/uploads/2018/05/Northeast-India-map.png>

**Pie-Chart indicating allocation of Geographical Indications in the NE States in terms of Percentage**



- Arunachal Pradesh
- Assam
- Manipur
- Meghalaya
- Mizoram
- Nagaland
- Sikkim
- Tripura

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## End Notes

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- <sup>5</sup> Dwijen Rangnekar, “The Socio-Economics of Geographical Indications: A Review of Empirical Evidence from Europe”, 8 *Intellectual Property Rights and Sustainable Development* 8 (2004).
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*Geographic Indications*” 18(2) *The European Journal of International Law* 356 (2007).

<sup>21</sup> Government of India, “*Geographical Indications Journal No. 36 - Prosciutto di Parma*” 40 (*Geographical Indications Registry*, 2010).

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<sup>23</sup> Government of India, “*Geographical Indications Journal No. 39 - Cognac*” 19 (*Geographical Indications Registry*, 2011)

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<sup>27</sup> Government of India, “*Geographical Indications Journal No. 100 - Lamphun Brocade Thai Silk*” 7 (*Geographical Indications Registry*, 2017).

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<sup>49</sup> *Ibid.*

<sup>50</sup> 'Idu Mishmi Handlooms, Arunachal Pradesh' (Green Hub Video Diary, 29 December 2017), <https://www.youtube.com/watch?v=6g7BxuEsiJU> accessed 22 July, 2021.

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<sup>67</sup> *Id.* at 35

<sup>68</sup> *Supra* note 59 at 36

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- <sup>104</sup> “Orthodox Black Tea from Assam, India”, available at: <https://tealet.com/tea/profile/83> (last visited on December 01, 2021).
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- <sup>157</sup> *Ibid.*
- <sup>158</sup> *Supra* note 150 at 24.
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- <sup>172</sup> *Id.* at 27.
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<sup>194</sup> *Id.* at 10.

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- <sup>232</sup> *Id.* at 55.
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- <sup>244</sup> *Ibid.*
- <sup>245</sup> *Supra* note 239 at 15.
- <sup>246</sup> *Supra* note 227 at 57.
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- <sup>313</sup> *Id.* at 46.
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<sup>392</sup> Section 11 – Application for Registration, sub-section (1) - Any association of persons or producers or any organisation or authority established by or under any law for the time being in force representing the interest of the producers of the concerned goods, who are desirous of registering a geographical indication in relation to such goods shall apply in writing to the Registrar in such form and in such manner and accompanied by such fees as may be prescribed for the registration of the geographical indication.

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<sup>394</sup> Government of India, “Geographical Indication Application No. 638 (Form GI-1) – Tripura Jackfruit” 2 (Geographical Indications Registry, 2018).

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<sup>404</sup> Section 9- Prohibition of registration of certain Geographical Indications, clause (f) – Geographical Indications which are determined to be generic names or indications of goods and are, therefore, not or ceased to be protected in their country of origin, or which have fallen into disuse in that country.

<sup>405</sup> *Supra* note 399 at 6.



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