

ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes of Natural Goods, Food Stuff
Manufactured Goods, Handicrafts or
Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation

650+ Registered GIs and
Numerous Unregistered GIs
Existing in India

Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

Preservation of local Culture,
Tradition and Legacy

A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, and dedication of the artisans, farmers, and communities who have kept these practices alive. By recognizing this inherent value, the GI system establishes a structure to safeguard and encourage these traditions, ensuring they thrive and adapt in today's competitive landscape.



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TEZPUR LITCHI

Tezpur Litchi is a nutritious and delicious fruit with a musky, sweet pulp and a large seed. It contains high energy-giving sugar content, proteins, phosphorus, calcium, iron, vitamins A, B and C, malic acid, carbohydrates, organic acid vitamins, pigments, and a bit of fat. The fruit is 60% juicy, 8% fiber, 19% seed, and 13% skin. It is eaten fresh, canned in syrup, and can be used to make flavored squash and beverages like sherbet and nectar.

Uniqueness

Tezpur Litchi is characterized by its pleasant flavour, juicy pulp (aril) with attractive red colour and small seed with tight pulp. A single-piece fruit of Tezpur Litchi weighs around 70-80g.

Raw Materials

Ginger Seed Rhizomes, Organic Compost or Manure, Water

Price

Approx. ₹ 100/kg
to ₹ 500/kg
depending upon the quality

Class of Goods
31

Proof of Origin
18th Century



Geographical Location
Tezpur, Assam

Type of Goods
Agriculture

Number of Families Involved
No data available

Method of Production

Tezpur Litchi is propagated through vegetative methods, such as seeds, which allow for the selection of superior types and perpetuation of cultivars. The most common and easiest method is air-layering, which involves selecting a healthy, upright twig and removing a circular strip of bark from it. However, stooling is becoming popular due to its higher success rate. Cutting, grafting, and budding have also been successful methods.