

# 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 to Natural Goods, Food Stuff  
Manufactured Goods,  
Handicrafts or Agricultural Goods

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

Legal Protection from  
unfair usage

Registered by the Authorized  
community of the GI

GI Sign or symbol  
indicating Geographical  
Origin or location

Economic empowerment to  
Artisans, Producers, and  
Manufacturers

Social Uplifting and  
continuing the  
Legacy of the Nation

700+ registered GIs and  
numerous unregistered GIs  
existence in India

Prevents counterfeiting and  
ensures genuineness of  
products

Preservation of local Culture,  
Tradition, and Legacy



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# BOKA CHAUL

Boka chaul is a native rice of Assam that is well-known for its unique property of preparation by just soaking it in water at room temperature. It is a group name attributed to the entity product with whole rice kernels processed through parboiling the rice grains of a special kind of winter rice called Boka dhan or Boko Paddy. Cultivation practices highlighting the area and the production of this class of winter rice (i.e., Boko dhan) are endemic to the Lower Brahmaputra Valley Zone of Assam.

## UNIQUENESS

Boka chaul in Assamese means soft rice which indicates the state of the rice, at the time of eating. Even though its processing method is the same as that followed for making parboiled rice eaten in the staple diet, boka chaul needs no cooking, unlike parboiled rice. The uniqueness of boka chaul lies in the type of rice that is converted into boka chaul. The rice types used either have 0-20% amylose.

## RAW MATERIALS

Paddy Seeds



Price  
Approx.  
Rs. 100 to 900  
per kg

Class of Goods  
30

Proof of Origin  
Bodo Tribe Legacy

No. of Families Involved  
No data available

Type of Goods  
Agricultural

Geographical Location  
Assam

## METHOD OF PRODUCTION

Paddy is soaked using various methods, then boiled in an iron vessel until the husk splits. After draining, it's placed on bamboo colanders to remove excess water, then sun-dried for 5–6 hours with regular turning. Shade tempering follows for moisture balance. This process yields boka chaul, a traditional rice product.