

# 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

Registered by the Authorized  
community of the GI

Economic empowerment to  
Artisans, Producers, and  
Manufacturers

700+ registered GIs and  
numerous unregistered GIs  
existence in India



Preservation of local Culture,  
Tradition, and Legacy

Legal Protection from  
unfair usage

GI Sign or symbol  
indicating Geographical  
Origin or location

Social Uplifting and  
continuing the  
Legacy of the Nation

Prevents counterfeiting and  
ensures genuineness of  
products

# JUDIMA

Judima is a traditional rice wine of the Dimasa tribe in Assam, central to all religious and social ceremonies. Known for its honey-like sweetness and mellow yellow color, it is uniquely fermented using a starter cake (humao) and thembra leaves (*Acacia pennata*). Hygiene is crucial during its preparation.

## UNIQUENESS

Judima, a traditional Dimasa drink, is a symbol of respect, love, and affection. It is made by fermenting starter cake (humao) with the herbal ingredient thembra (*Acacia pennata*). The drink is considered a health drink with medicinal value, and its unique quality is attributed to the careful mix of rice varieties (maisa, maiju, bairing) and the herb thembra. Its shelf life is over seven years.

## RAW MATERIALS

Bark of Thembra, Rice Flour, Bairing or Traditional Yeast Cake, Banana Leaves, Bamboo Containers/Tray



Price  
Approx.  
Rs. 1600 onwards

Class of Goods  
31

Proof of Origin  
536 AD

No. of Families Involved  
No data available

Type of Goods  
Manufactured

Geographical Location  
Assam

## METHOD OF PRODUCTION

Thembra bark is sun-dried, ground, and mixed with rice flour to form starter cakes during the ascending moon. Cakes are dried and stored on rice straw. Ground starter is mixed with cooled, cooked rice—preferably maiju bairing—for fermentation. Brew color varies with rice browning; hygiene is strictly maintained throughout.