

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.

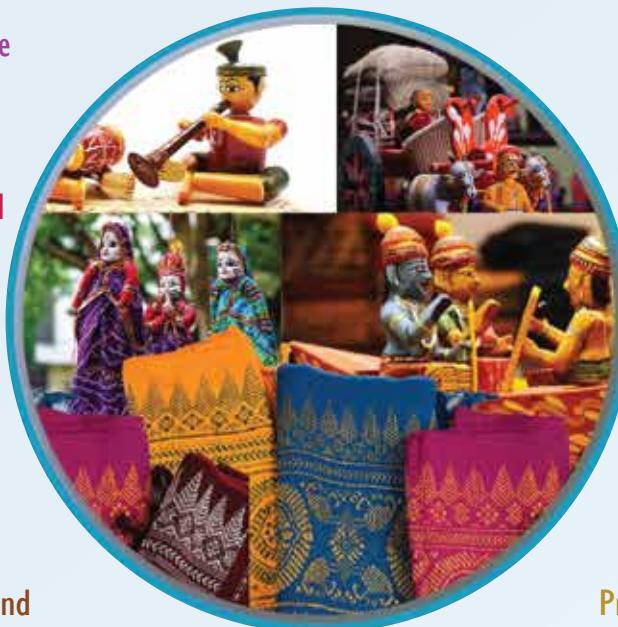
GI based on classes to Natural Goods, Food Stuff
Manufactured Goods,
Handicrafts or Agricultural Goods

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

TRIPURA MATABARI PEDA (SWEET)

Matabari Peda is a type of sweet which is prepared from Pindikhoa. Peda have religious importance as they have offered as "Prasad" during worship of God in the temples. Peda stored at 37 degrees was acceptable for upto 15 days and Peda stored at 4 degrees Celsius was acceptable upto 31 days.

UNIQUENESS

Matabari Peda is characterized as a circular slightly flattened ball with low moisture content and white to creamy, white in colour and known for its smooth, melt-in mouth texture. The combination of cardamom and saffron given special taste to this peda. Matabari Peda offered for Bhog Prasad of Goddess Tripur Sundari Devi is only a sweet since generations.

RAW MATERIALS

Milk/Khoa, Sugar, Saffron, Cardamom, Pistachios, Almonds

Price
Approx.
Rs. 600 to 800 per kg
depending on the quality

Class of Goods
29

Proof of Origin
Since 15th Century

No. of Families Involved
No data available

Type of Goods
Food Stuff

Geographical Location
Gomati District, Tripura



METHOD OF PRODUCTION

The khoa is taken in a clean Karahi and broken into small pieces. It is then heated up to 80°C. Half of the total shifted sugar is added and the heating continues until a light brown color develops. At this stage, the remaining sugar is added and heated until a typical brown color is developed. The brown mass is left to cool in the Karahi. Circular balls of about 25 gm each are made by rolling the khoa mass in hands. Finally, they are packaged in appropriate packaging material.

