

# 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



[www.ripaonline.com](http://www.ripaonline.com)



# 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 15<sup>th</sup> 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.