

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



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.

ADAMCHINI CHAWAL

Adamchini Rice is a traditional aromatic landrace variety cultivated in Chandauli, Varanasi, Mirzapur, and Sonbhadra districts of Eastern Uttar Pradesh. Known for its short-bold grains, strong aroma, and soft texture, it is prized for its digestibility, cooking quality, and nutritional richness, including vitamin D, iron, and fiber.

UNIQUENESS

Adamchini rice is drought-tolerant, disease-resistant, and has intermediate amylose content, making it fluffy and soft even after cooling. It is cultivated using traditional methods, and its boiled rice water (maad) is valued as a natural remedy.

RAW MATERIALS

Adamchini Paddy Seeds, Loamy Soil, Cow Dung, Neem Cake, Traditional Tools

Price

Approx. Rs. 80 to
150 per kg

Number of Families Involved

Approx.
400 to 500 families

Proof of Origin
19th Century

Class of Goods
31

Type of Goods
Agricultural

Geographical Location
Chandauli, Varanasi, Mirzapur,
and Sonbhadra districts,
Uttar Pradesh



METHOD OF PRODUCTION

Seeds are soaked, sprouted, and sown in nurseries, then transplanted into puddled fields. Farmers use green manure, vermicompost, and traditional pest control. The crop matures in 150-157 days, and grains are sun-dried, milled, and graded manually. The rice is known for its high cooking quality and aroma retention.