

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 of Natural Goods, Food Stuff
Manufactured Goods, Handicrafts or
Agricultural Goods

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

A Community Right

Economic Empowerment to
Artisans, Producers, and
Manufacturers

650+ Registered GIs and
Numerous Unregistered GIs
Existing in India

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

GI Logo
indicating Geographical
Origin or location

Social Upliftment and
continuing the
Legacy of the Nation

Prevents counterfeiting and
ensures genuineness of
products through “GI Tags”

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.



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BODO GONGAR DUNJIA



Gongar Dunjia, a valuable plant from the Bodo land of Assam, is a traditional medicine and food plant. It belongs to the Apiaceae family and is known for its strong aroma and essential oil. It contains iron, carotene, riboflavin, calcium, vitamins, and a unique saponin. Gongar Dunjia is used in various cuisines for garnishing, marinating, flavouring, and seasoning. It contains total phenols, flavonoids, tannin, and vitamin C.

UNIQUENESS

Gongar Dunjia, also known as cilantro or spiny coriander, is an aromatic herb with a deeper and stronger aroma than regular coriander. It contains essential oils, which are valuable in the perfumery and pharmaceutical industries. Gongar Dunjia is used as a substitute for coriander and contains iron, carotene, riboflavin, calcium, vitamins, and a unique saponin. It is widely used as a food flavoring and seasoning herb for various dishes. Traditional knowledge about Gongar Dunjia's uses in food and medicine is preserved by community people living around forests, who depend on forest resources for survival.

RAW MATERIALS

Leaves of the Plant, Drying Materials, and Grinding Equipment

Price

Approx. 50 to 150
per kg depending
upon the quality

Class of Goods
31

Proof of Origin
Bodo Tribe Legacy

Geographical Location
Bodoland of Assam

Type of Goods
Agriculture

Number of Families Involved
Approx. 1000 artisans



METHOD OF PRODUCTION

Bodo Gongar Dunjia is a traditional medicinal plant from Assam which is produced carefully by harvesting its leaves. Then, it is dried under shade to preserve their medicinal properties. The dried leaves are ground into a fine powder for use in various remedies.



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