

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

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation

650+ Registered GIs and
Numerous Unregistered GIs
Existing in India

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 GWKHA - GWKHWI

The Bodo community celebrates 'Bwisagu' in mid-April, marking the beginning of the year or New Year. This social festival lasts seven days, starting on Sankranti of Chaitra and ending with the ceremonial eating of fowl meat cooked with bitter and sour leaves, known as 'Gwkha-Gwkhwi Janai'. The term 'Gwkha-Gwkhwi Janai' symbolizes severance of relationships due to bad blood or misunderstandings. Bodos in nearby forest areas hunt on Sankranti Day and enjoy a special curry with pork and vegetables. There is also a traditional belief that Gwkha-Gwkhwi acts as a medicine for various diseases during the year

UNIQUENESS

Gwkha-Gwkhwi is a traditional Bodo food made from locally available plants, traditionally prepared on special occasions like Bwisagu. It includes meats like pork and chicken and is prepared with a minimum of 17 perennial vegetables chosen on the day before Bwisagu. The odd number of vegetables and plants is believed to bring luck and prosperity. Gwkha-Gwkhwi is traditionally used as a medicine for various diseases and has a bitter and sour taste. Consuming it before Bwisagu detoxifies the mind and body.

RAW MATERIALS

Herbs and Plant Samples, Pork or Chicken, Water

Price

Approx. Rs. 100 -
Rs. 400 per plate
depending upon the quality

Class of Goods
31

Proof of Origin

Bodo Tribe Legacy



Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Agriculture

Number of Families Involved
Approx. 1500 artisans

METHOD OF PRODUCTION

Collect and wash herb and plant samples. Prepare pork or chicken and boil it. Then, add herbs and vegetables and boil them with water. Fry the meat with these herbs until cooked and ready for consumption.