

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 KHardwi

Khardwi is a popular traditional dish in Bodo cuisine, prepared from the burnt ashes of giant banana, mustard plant, lentil, and sesame stems. Sodium bicarbonate is used in the preparation, which tastes like strong cooking soda and is used in small quantities in gravies like lafa, mwitha bangal, sojona bilai, and green leaf khardwi. The main ingredients include Besor (mustard), Sibing (black gram), Sobai (pules), Talir Posla Gwan (dried banana stems), Owa Swikwnda Bibu (remains of split bamboo), and Katri Pipang (wild turmeric plant). The natural khardwi extracted from banana is called 'Kol Khar' or 'Kola Khardwi'. Kolakhar, a food additive made from the ashes of banana plants in Assam, is also used.

UNIQUENESS

Khardwi is a popular traditional dish in Bodo cuisine and a favorite drink, rich in essential nutrients like potassium, sodium, iron, cobalt, manganese, nickel, zinc, and copper. It is traditionally made from banana peels due to their high potassium content. Khardwi is prepared from various banana plants, including *Musa balbisiana*, and is used as a cooking soda in gravy. Khardwi is also a source of salt in Assamese food.

RAW MATERIALS

Banana, Papaya, Bamboo, Pulse Plants, Mustard, Lentil, Sesame, Water

Price

Approx. 50 onwards
depending upon
the quality

Geographical Location

Bodoland of Assam

Class of Goods

29

Type of Goods

Agriculture

Proof of Origin

Bodo Tribe Legacy

Number of Families Involved

No data available



METHOD OF PRODUCTION

Banana or papaya plants are pieced into long shapes and dried on hot, sunny days, or the stems of the banana plants are sliced and dried. These are burned, and the ashes are mixed with a little water and make patted as cake or kept without making laddu inside a kharwi kho (a bamboo-made bag with straw).