

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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NARZI

Narzi is a bitter gravy made from dried jute leaves, a favourite ethnic food among the Bodo people of Bodoland. This semi-fermented food, gifted by ancestors, has medicinal properties. Jute leaves and kharwi are essential ingredients in the preparation, with kharwi being a mixture of burnt parts of plants like bananas and mustered plants. The addition of kharwi enhances the taste and reduces cooking time. Jute leaves are a rich source of omega-3 fats, lycopene, antioxidants, and essential minerals like calcium and magnesium, which are crucial for maintaining teeth and bone health. They are also a versatile immunity booster plant.

UNIQUENESS

Narzi, a traditional Bodo food, offers nutritional and therapeutic benefits, is a year-round staple, a rich source of omega-3 fats, and is used to treat various illnesses.

RAW MATERIALS

Jute Leaves, Water, Palms, Banana Peels

Price

Approx. 250 per plate 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

Jute leaves are dried in the sun for six to seven days, then dehydrated leaves are soaked in water for two hours. The wet leaves are crushed between palms, and a mixture of water and kharwi is added to the quashed leaves, which is then cooked or boiled over medium heat. The resulting thick paste is called narzi.