

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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ARUNACHAL PRADESH ADI KEKIR (GINGER)

Kekir, also known as Ginger (*Zingiber officinale*), is a tropical herb grown in the foothill districts of Arunachal Pradesh, particularly in the Dibang Valley. The variety found here, *Amomum riwathii*, is known for its high medicinal and aromatic value. It is used in traditional cooking, medicinal treatments, and the production of ginger beer and ginger wine.

UNIQUENESS

Adi Kekir is prized for its distinct aroma and bioactive properties, especially its essential oil, which is extracted for use in perfumes and medicinal treatments. The Adi tribes have cultivated this ginger for generations, and it plays a significant role in their herbal remedies, notably for nausea, indigestion, and menstrual pain.

Price

Approx. 100 to 300 per kg
depending on quality

Geographical Location

Dibang Valley,
Arunachal Pradesh

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
Early 19th Century

Number of Families Involved
Approx. 250-500 households



METHOD OF PRODUCTION

The ginger is cultivated using traditional farming methods in the foothills of Arunachal Pradesh, where it grows to a height of 30-50 cm. The rhizomes (underground stems) are harvested, dried, and processed to extract essential oils and oleoresins. These are then used for flavouring in food, medicinal applications, and aromatic products.