

## 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.



# ARUNACHAL PRADESH ANGYAT MILLET

Angnyat Millet, also known as Job's Tears or Tanyak, is a tall, annual grass native to Arunachal Pradesh, particularly the Siang belt. This millet is valued for its nutritional properties, including high protein, iron, and zinc content. The grains are used in a variety of food preparations, from porridge and roasted snacks to being brewed into a light beer. It is considered a superior alternative to rice, offering greater health benefits, including antioxidant properties.

## UNIQUENESS

Angnyat is known for its high nutritional value, particularly its protein-to-carbohydrate ratio, which makes it a healthier alternative to other grains like rice and wheat. The plant is resilient, able to withstand drought and biotic stress. It grows near water sources in Arunachal Pradesh and has traditionally been used for food, medicine, and brewing. Its grains are also used for making ornaments and its foliage serves as fodder for livestock.

**Price**  
Approx. 250 to 400  
per kg depending  
on quality

**Class of Goods**  
31

**Proof of Origin**  
16th Century



**Geographical Location**  
Arunachal Pradesh

**Type of Goods**  
Agriculture

**Number of Families Involved**  
Approx. 200-300 households

## METHOD OF PRODUCTION

Angnyat is grown in wilderness areas near water sources, typically cultivated during the summer. The grains are harvested from the plant, which reaches a height of 3-6 feet, and are then processed into flour, porridge, or snacks. The grains are also fermented to make a mild beer. The plant's hard seed coat makes it difficult to process, but the grain's higher protein content makes it valuable. The leaves and stems are used as fodder, and the grains can be roasted, boiled, or ground into flour for baking.