

## 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 KHAW TAI (KHAMTI RICE)

Khaw Tai is an indigenous rice variety grown by the Tai Khamti tribe in Arunachal Pradesh, particularly in the Namsai district. The rice is known for its high nutritional value, including fiber and lower phytate content, making it a healthy option compared to other high-yielding varieties. It is traditionally cultivated through shifting cultivation in the hills and wet rice cultivation in the foothills. It is often paired with local boiled vegetables and spices, creating a staple meal for the community. The rice plays an essential role in sustaining local diets, with variations like khaulam (rice in bamboo tubes) and khaupuk (sticky rice with sesame) being popular traditional dishes.

## UNIQUENESS

Khaw Tai is prized for its genetic diversity, contributing to improved rice breeding. It is culturally significant to the Tai Khamti tribe, with its cultivation deeply tied to their traditional farming practices. The rice is often used in traditional dishes like Tongtep (rice cakes) and Khau-tongtep (rice pancakes wrapped in leaves). Its distinct texture, taste, and the methods of preparation, such as steaming in bamboo tubes, make it unique.

## RAW MATERIALS

Wool, Silk, Cotton, Natural Dyes from Plants and Minerals

Price  
Approx. 60/- to 200/-

Class of Goods  
31

Proof of Origin  
14th Century



Geographical Location  
Namsai district and surrounding  
foothill regions in  
Arunachal Pradesh,  
predominantly inhabited by  
the Tai Khamti tribe.

Type of Goods  
Agricultural

Number of Families Involved  
Approx. 1000 families

## METHOD OF PRODUCTION

The rice is cultivated using traditional farming methods such as shifting cultivation in hilly areas and wet rice cultivation in the foothills. The landrace rice is grown using organic farming practices, without the use of modern fertilizers or pesticides. Traditional preparation techniques include steaming rice in bamboo tubes (khaulam) or wrapping rice in leaves to create various dishes, often with locally grown herbs and spices.