

ABOUT GI

Geographical Indications (GIs) are associated with 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
Agriculture 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

GI Logo
Indicating Geographical
origin or Location

A community Right

Economic Empowerment to
Artisans, Producer, and
Manufacturers

700+ 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, 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 these traditions, ensuring they thrive and adapt in today's competitive landscape.

MITHILA MAKHANA

Mithila Makhana, also called fox nut or gorgon nut, is an aquatic crop cultivated in Bihar's wetlands. The popped kernels are white, crunchy, and highly nutritious, widely used in sweets, savorys, and religious rituals. Its unique taste and texture make it a premium product with national and international demand.

UNIQUENESS

Mithila Makhana is prized for its crispness, purity, and sacred value. Cultivated in perennial wetlands, its popping quality and whiteness are unmatched. Traditional processing methods sun drying, roasting, and hammer popping give it a distinct flavour. Revered in rituals, it is also recognized for its high protein, low fat, and medicinal properties.

RAW MATERIALS

Makhana seeds



PRICE

Approx.

Rs. 400 to Rs. 1,200 per kg



CLASS OF GOODS

29



PROOF OF ORIGIN

16th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Mithila region, Bihar

METHODS OF PRODUCTION

Seeds are sun-dried, graded, and tempered before roasting in earthen or iron pans at high temperatures. Once heated, kernels are popped by striking with wooden hammers. The popped seeds are polished in bamboo baskets, graded by size and whiteness, and packed in polyethylene-lined gunny bags for market distribution.