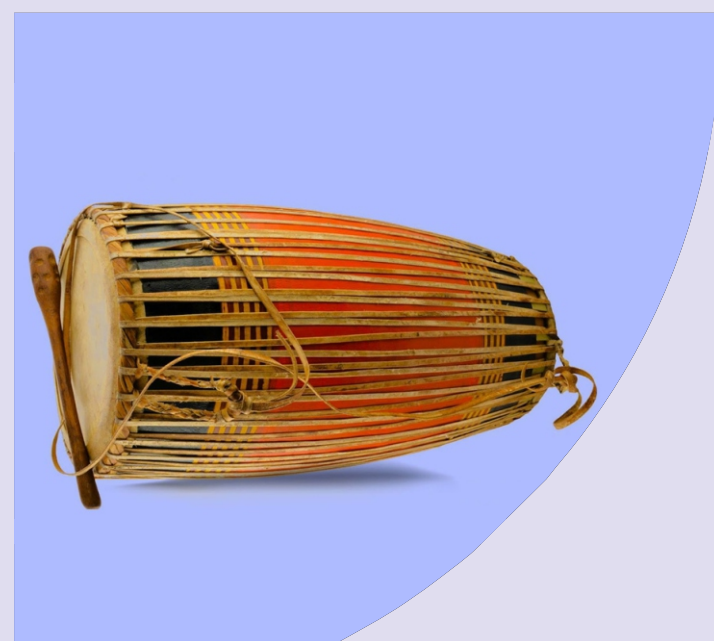


ASSAM



Ashtalakshmi
Mahotsav
2024

GEOGRAPHICAL INDICATIONS

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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REGISTERED GIs



MUGA SILK OF ASSAM

The muga silk of Assam is golden-yellow in colour. It possesses the highest tensile strength among all the natural textile fibres. It has an 85.8% absorption capacity of ultra-violet rays of sunlight. The Muga Silk Mekhela-Chadar is a traditional dress for Assamese women. Mekhela is a loincloth of length 2.5m and width 80cm to 90cm. Chadar is a wrapper cloth of width 100cm and length 2.75m to 3m. Muga Silk saree of length 5.5m and 6.25m in case of saree with blouse. The width of the saree is 115cm.

UNIQUENESS

Muga is popular for its natural colour of spun gold, glossy texture, and durability. The gold colour and shine of a muga textile increase with every wash, in sharp contrast to the natural law of decay of shine in fabrics with time. Muga possesses the highest tensile strength among all the natural textile fibres and is comfortable to wear in both summer and winter. Muga is also believed to have medicinal properties and is apparently used as a skin whitener.

RAW MATERIALS

Silk is a Protein Fibre Produced by Silkworms for Spinning Cocoon.

Price
1000/meter
to 8000/meter
depending upon the quality

Class of Goods
23, 24, 25, 27, 31

Proof of Origin
321 BC



Geographical Location
Assam

Type of Goods
Handicraft

Number of Families Involved
Approx. 30,000 families

METHOD OF PRODUCTION

Muga silk food plants can be grown successfully in flat or slightly sloppy, fertile, porous, loamy, sandy loam, or clay loam soils. Muga food plants grow slightly acidic soil whose pH is in the range of 6 to 7. Soil testing is to be done prior to the establishment of the garden. Flood the plot with good quality water and remove the water through the channel or trench after a few days. Areas with an atmospheric temperature of 20°C to 30°C, 50mm of rainfall once every fortnight, and a sunshine hour of 9 to 13 hours a day are ideal for the good growth of muga food plants.

ASSAM KARBI ANGLONG GINGER

Assam Karbi Anglong Ginger is a premium-quality, aromatic ginger variety grown in the hills of Karbi Anglong, Assam. It is renowned for its bold flavour, rich pungency, and high oil content. It is cultivated using traditional, eco-friendly practices. It is famous for its medicinal properties and is a key ingredient in culinary and wellness applications worldwide. The unique climatic conditions, fertile soil, and organic farming techniques of Karbi Anglong contribute to the superior quality of this ginger.

UNIQUENESS

The ginger grown in Karbi Anglong has low fiber content. Varieties such as Nadia and Aizol, having high dry rhizome and high recovery of oleoresin oil, are in demand among domestic buyers and exporters.

RAW MATERIALS

Ginger Seed Rhizomes, Organic Compost or Manure, Water

Price

Approx. 120/kg to 1000/kg depending upon the quality

Geographical Location
Karbi Anglong, Assam

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
Since 1951

Number of Families Involved
Approx. 54,500 families



METHOD OF PRODUCTION

Assam Karbi Anglong Ginger cultivation requires rich, well-draining soil suitable for sandy, clayey, red, and lateritic loam soils. It starts flowering in June-July and requires preserved seed rhizomes from organic farms. The planting season is from March-April, with a 9-10 month crop duration. In Assam, intercropping with leguminous crops, crop rotation, and cattle manure are used. Fresh ginger is harvested before full maturity, while preserved and dried spices and oil are harvested between 8 and 9 months.

TEZPUR LITCHI

Tezpur Litchi is a nutritious and delicious fruit with a musky, sweet pulp and a large seed. It contains high energy-giving sugar content, proteins, phosphorus, calcium, iron, vitamins A, B and C, malic acid, carbohydrates, organic acid vitamins, pigments, and a bit of fat. The fruit is 60% juicy, 8% fiber, 19% seed, and 13% skin. It is eaten fresh, canned in syrup, and can be used to make flavored squash and beverages like sherbet and nectar.

UNIQUENESS

Tezpur Litchi is characterized by its pleasant flavour, juicy pulp (aril) with attractive red colour and small seed with tight pulp. A single-piece fruit of Tezpur Litchi weighs around 70-80g.

RAW MATERIALS

Ginger Seed Rhizomes, Organic Compost or Manure, Water

Price

Approx. 100/kg
to 500/kg
depending upon the quality

Geographical Location

Tezpur, Assam

Class of Goods

31

Type of Goods

Agriculture

Proof of Origin

18th Century

Number of Families Involved

No data available



METHOD OF PRODUCTION

Tezpur Litchi is propagated through vegetative methods, such as seeds, which allow for the selection of superior types and perpetuation of cultivars. The most common and easiest method is air-layering, which involves selecting a healthy, upright twig and removing a circular strip of bark from it. However, stooling is becoming popular due to its higher success rate. Cutting, grafting, and budding have also been successful methods.

JOHA RICE OF ASSAM

'Joha' is a special class of Sali rice (winter rice) of Assam in cultivation over centuries and characterized by aromatic endosperm. A large number of traditional Joha varieties have been cultivated by the farmers since time immemorial. Joha varieties are mostly short or medium-grained and have very low yield potential. However, this class of aromatic rice differs from Basmati rice in growth habit areas of traditional cultivation, physico-chemical properties of grains, grain shape, and cooked grain elongation pattern. The plants are tall, have a long maturity duration, and are photosensitive. Joha rice has an average grain yield of less than one tonne per hectare.

UNIQUENESS

The Joha class of rice is unique in aroma and grain characteristics and distinct from other aromatic rice varieties like Basmati in biochemical and other quality attributes. The uniqueness of Joha rice is mainly attributed to particular climatic conditions prevalent in the area, together with varietal characters and the system of rice cultivation, adding to the best expression of aroma and flavour in the product.

RAW MATERIALS

Rice Seeds, Soil, Fertilizers, Water, Pesticides

Price

Approx. 70/kg to 400/kg depending upon the quality

Geographical Location
Assam

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
14th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

Seed beds are prepared on puddled land, fertilized with dry cow dung, raised wet, and germinated. Seedlings are ready for transplanting 25-30 days after sowing. Joha rice is prepared by ploughing, harrowing, and laddering, applying well-rotten FYM or compost, and using inorganic fertilizers. Seedlings are transplanted, and pest control is minimal. The crop matures at 135-165 days. Harvesting occurs in November-December, panicles are selected, threshed, cleaned, dried, and stored in a bamboo band with a paddy straw lining called "Toom" to maintain quality and aroma.

BOKA CHAUL

Boko Chaul is a native rice of Assam that is well-known for its unique property of preparation by just soaking it in water at room temperature. It is a group name attributed to the entity product with whole rice kernels processed through parboiling the rice grains of a special kind of winter rice called Boka dhan or Boko Paddy. Cultivation practices highlighting the area and the production of this class of winter rice (i.e., Boko dhan) are endemic to the Lower Brahmaputra Valley Zone of Assam.

UNIQUENESS

Boka chaul in Assamese means soft rice which indicates the state of the rice, at the time of eating. Even though its processing method is the same as that followed for making parboiled rice eaten in the staple diet, boka chaul needs no cooking, unlike parboiled rice. The uniqueness of boka chaul lies in the type of rice that is converted into boka chaul. The rice types used either have 10-20% amylose.

RAW MATERIALS

Rice Seeds, Soil, Fertilizers, Water, and Pesticides

Price

Approx. 100/kg
to 900/kg depending
upon the quality

Geographical Location
Assam

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
Bodo Tribe Legacy

Number of Families Involved
No data available



METHOD OF PRODUCTION

Paddy is traditionally soaked in hot water overnight, room temperature for 2-4 hours, or boiling overnight in the same water, using an iron vessel called a 'kerahi'. Soaked paddy is traditionally boiled in water for 35-80 minutes until the husk splits open, using the same water as the soaked paddy. Boiling paddy is drained and placed on a bamboo colander to remove excess water for 30-60 minutes. Boil paddy is thinly spread to cool and dry in the sun, turning over during drying. Complete drying is compulsory on the same day, taking 5-6 hours. Sun-dried paddy is tempered in shade for moisture equalization, while sun-dried boiled paddy produces boka chaul.

CHOKUWA RICE OF ASSAM

Komal chaul, or soft rice, is an agricultural product of Assam, derived from a special class of rice known as Chokuwa rice. The region's diverse rice-growing ecosystems and varied consumer preferences have led to the emergence of many indigenous rice varieties for various specialty uses. These include Joha, waxy, semiwaxy, and red bao rice, which are grown to meet household needs. The low-amylose rice varieties, known as Chokuwa rice, are preferred for this product. Komal chaul is a ready-to-eat whole grain, requiring no cooking and can be consumed after soaking in cold to lukewarm water. The tradition of preparing and consuming Komal chaul in Assam is age-old.

UNIQUENESS

Komal chaul and Chakuwa rice are primarily produced in the Brahmaputra valley, a region with three distinct physiographic units: plains and plateaus. The region is known for its unique agro-ecological feature, with an average relative humidity of over 80%. Traditional farmers use a unique parboiling technique, using brown rice instead of milled raw rice and cooking the grain inside the husk. Chokuwa rice varieties with low amylose content (AC) rice exhibit soak-n-eat properties, but not all low AC rice show soak-n-eat properties. The popular Komal Chaul or Jalpan recipe, which combines soaked and drained Komal Chaul with curd and jaggery, has been analyzed for its nutrient composition and may fit into the category of health food.

RAW MATERIALS

Rice Seeds, Soil, Fertilizers, Water, and Pesticides

Price

Approx. 50/kg
to 600/kg depending
upon the quality

Geographical Location
Assam

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
18th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

Komal chaul (soft rice) is prepared from Chokuwa rice by boiling paddy, followed by drying and then dehusking it. This is very common and popular in rural Assam. This preparation can be preserved for quite a long time and can be consumed instantly by soaking the rice either in cold or hot water for a brief period of time and then consumed with sugar or molasses, milk or curd, and even with salts, oils, and pickles.

ASSAM PAT SILK PRODUCTS

Assam Pat Silk Products are handwoven on traditional looms using age-old techniques. These products are eco-friendly, lightweight yet strong, elegant and soft making it comfortable for all weather conditions. Assam Pat Silk Products are replication of exclusive craftsmanship as each piece is made with intricate detailing. Traditional Assam Pat Silk products are renowned for their luxurious feel, elegant craftsmanship, and cultural significance.

UNIQUENESS

Pat silk is naturally off-white with smooth, lightweight and glossy texture. It is often dyed using natural or vegetable dyes for vibrant colors and the designs are typically feature Assamese folk art, floral motifs, and geometric patterns.

RAW MATERIALS

Silk Fibers, Mulberry Leaves, Zari, Rice Starch and natural or synthetic dyes etc.

Price
25,000/- to 30,000 or more depending upon the design, material & craftsmanship.

Class of Goods
24

Proof of Origin
Since 3rd Century



Geographical Location
Assam

Type of Goods
Textiles

Number of Families Involved
Around 350 families (Approximately)

METHOD OF PRODUCTION

The production of Assam Pat Silk is a multi-stage, intricate process that blends sericulture, handloom weaving, and traditional craftsmanship. From the careful rearing of silkworms to the hand-woven artistry on looms, every step reflects Assam's rich textile heritage.



GAMOSA OF ASSAM

The word "Gamusa" comes from Sanskrit words meaning fabric used to absorb water, wipe the body after bathing, keep beetle nuts, and be used as head gear. Dr. Birinchi Kr. Bamah suggests that the term "Angvastra" comes from the word "Angochha" meaning Gamusa. The Gamusa's length and width vary, with an approximate length of 1.30 m to 1.85 m and width of 60 cm to 85 cm. The border is typically red, derived from the plant "Anchu" (*Damorinda angustifolia*). The lengthwise border has seven red strips known as "sotia" and "pooh," and is arranged in a lengthwise order. Crosswise borders use selected floral motifs, and the portion between designs is known as Ichioni. Red is related to blood and symbolizes confidence and bravery.

UNIQUENESS

Gamusa is a significant part of Assamese culture, a cotton yarn used for various purposes such as wiping the body after bathing, carrying beetle nuts, and tying waists during Bihu festivals. Cotton yarn is used for weaving Gamusa, while other materials like wool, silk, and art silks are used for various purposes. The body part of Gamusa is always white or cream, known as 'khioni', with a red border and crosswise floral design at both ends or at one end. The less twisted yarn of red is known as 'Anchu', and the appearance is enriched with 'Bhomoka Phool' of red colour at both ends.

RAW MATERIALS

Pure Raw Cotton Yarn, Bleached Mercerized Cotton Yarn,
Red Colour Untwisted Yarn, Country Loom / Fly Shuttle Loom

Price

Approx. 100 to
600 depending
upon the quality

Geographical Location
Assam

Class of Goods
24

Type of Goods
Textiles

Proof of Origin
15th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

Pure raw cotton yarn, which is untwisted and unbleached, is used for body parts. This yarn is known as "kecha suta." Starch is used to make it easy to weave. Bleached mercerized cotton yarn of counts 2/60 and 2/80, which are twisted yarns used for body parts. This yarn is known as "Pokuwa Suta". For the lengthwise border and design at both ends, red colour untwisted yarn is used. This is known as "Anchu Suta". This red colour is always used in "Phulam Gamusa" especially during the Bihu festival.

KAJI NEMU

Assam lemon is the principal lemon cultivar of the North Eastern region. Assam lemon fruit is widely used for culinary, beverage, industrial, and medicinal uses. It is an indigenous lemon variety of Assam. Assam Lemon produces fruit year-round, with two peak seasons. Its unique flavour and aroma distinguish it from other lemon varieties. Fruits remain on trees for extended periods.

UNIQUENESS

The Assam lemon is comparatively larger than the regular lemon. The sour citrus fruit is widely used in culinary, beverages, industries, and medicines. They have a tendency toward cluster-bearing habits, commonly producing seedless fruits with 9–12 segments. Flower colour varies from purple to slightly reddish.

RAW MATERIALS

Assam Lemon Seeds or Saplings, Fertile Soil, Organic Manure,
Water, Mulch, Natural Pesticides, Irrigation Systems, and other Farming Tools

Price

Approx. 50 to
300 depending
upon the quality

Geographical Location
Assam

Class of Goods
31

Type of Goods
Agricultural

Proof of Origin
Approx. 500 BC

Number of Families Involved
No data available



METHOD OF PRODUCTION

Assam lemon can be propagated by stem cutting, leaf-bud cutting, and air layering and planted during May-August in pit sizes of 0.5 m x 0.5 m x 0.5 m made 3 m apart and refilled with soil and FYM at a 1:1 ratio.

JUDIMA

Judima is a rice wine brewed by the Dimasa tribe of Assam from time immemorial. It is used by the tribe in all religious and social functions. No ceremony is complete without Judima in Dimasa society. It is a unique drink with a sweet taste like honey and a mellow yellow in colour with typical flavour. The method of preparation of judima is also unique. Rice wine is prepared by all the communities in North East India. However, use of the starter cake (humao) with thembra (*Acacia pennata*) in the fermentation process is a unique feature of judima. Maintaining hygiene in the surrounding area is of utmost importance in the preparation of this drink.

UNIQUENESS

Judima, a traditional Dimasa drink, is a symbol of respect, love, and affection. It is made by fermenting starter cake (humao) with the herbal ingredient thembra (*Acacia pennata*). The drink is considered a health drink with medicinal value, and its unique quality is attributed to the careful mix of rice varieties (maisa, maiju, bairing) and the herb thembra. Its shelf life is over seven years.

RAW MATERIALS

Bark of Thembra, Rice Flour, Bairing or Traditional Yeast Cake, Banana Leaves, Bamboo Containers/Tray

Price

Approx. 1600 per litre depending upon the quality

Geographical Location
Assam

Class of Goods
31

Type of Goods
Manufactured

Proof of Origin
536 AD

Number of Families Involved
No data available



METHOD OF PRODUCTION

The bark of thembra is dried in the sun, chopped into small pieces, and ground. This is mixed with rice flour, prepared from a combination of glutinous and non-glutinous varieties, and made into dough. The dough is shaped into round cakes. The starter cakes are prepared during the ascending moon and before sunset, maintaining hygiene and avoiding sour and salty foods. The cakes are dried on a bamboo tray and stored on a bamboo tray on a bed of rice straw. The starter cake is ground into powder and mixed with cooked rice, with a particular variety known as maiju bairing used for maximum taste and potency. The colour of the brew depends on the browning of the cooked rice. The rice is then placed in a bowl for cooling, and the powder of the ground starter cake is mixed with the fermented liquids.

MAJULI MASK OF ASSAM

Majuli mask makers use thermocol to make masks lighter and more comfortable for actors. They also create small masks for decoration in drawing rooms and motor cars. Conventional masks restricted actors to static facial expressions, but innovators like Majuli mask artists allow actors to move their limbs, eyes, and lips, making performances livelier without compromising aesthetics. To promote mask-making, artists hold workshops both within and outside the state and create small masks in the form of wall hangings.

UNIQUENESS

Cultural heritage influences every aspect of life. Man has made the masks in dance rituals, dramas, folk songs, temples, and different socio-cultural contexts. The use of masks in rituals or ceremonies is a very ancient human practice across the world. This mask, or mukhas, is said to be the base of the Assamese culture and tradition. They are worn mostly in bhaonas. Materials like bamboo, cane, cloth, clay, etc. are used for making masks. Samaguri Sattri is a place of conservation and retention of the vanishing art form of mukha. Sankardeva's philosophies had transcended the boundaries of religion and culture, and hence today Majuli is one place where devotion has mingled with art in a unique way.

RAW MATERIALS

Bamboo, Clay, Cotton Cloth, Natural Dyes, Jute, Wood, River Water

Price

Approx. 2500
to 6000 depending
upon the quality

Geographical Location

Majuli and Jorhat of Assam

Class of Goods
20

Type of Goods
Handicraft

Proof of Origin
20th Century

Number of Families Involved
Approx. 200 families



METHOD OF PRODUCTION

Assam has a long tradition of mask making, with bamboo being the primary raw material. The mask-making process begins with creating bamboo splits and basic armor. Bahan-Kathi, Soli, Kami, Betor-sut, and Betor-sut are used to create the mask's armature. Cotton cloth, sometimes mixed with processed clay or potter clay, is used to cover the armature. Atha jatiya mati is a glue-like mud made from potter clay, while Gubar-mati is a cow dung clay made by mixing calf dung in potter clay. Kuhila, a small white plant found in low-lying areas of Assam, is used to make the teeth, fingers, and nails of the mask.

ASSAM MAJULI MANUSCRIPT PAINTING

Assam Majuli manuscript paintings emphasize symmetry and dynamic group movements, with flat, flat scenes and monochrome backgrounds. The art of painting in Assam flourished under Neo-Vaisnavism under Sankaradeva, who introduced polychrome paintings on Sanchipat or tulapat, which also contained written descriptions. The art of painting can be attributed to the evolution of worship of religious scripture, which was practiced in the altars of each satra and domestic chapels of households in Assam. Sankaradeva was also a master painter, possessing extensive knowledge of book illustration and painting.

UNIQUENESS

Manuscript paintings in Majuli and surrounding districts in Assam showcase early and contemporary art styles, including floral border design and architectural arch frames. These paintings represent various elements, principles, and techniques and use natural ingredients to maintain their freshness despite 232 years of execution. Over 150 illustrated manuscripts contain religious illustrations from both Hindu mythology and secular manuscripts, drawn on various materials like agar bark, paper pulp, wooden plates, and muga clothes.

RAW MATERIALS

Sanchipat (sanchi Tree Bark), Natural Colourants Like Hengaul, Haital, Kharimati, or Dhaba, Coconut Tree Fruit Fibers (for Production of Brushes), Talpat (leaves of the Palm Tree), and Muga Silk

Price

Approx. 400
onwards depending
upon the quality

Geographical Location

Majuli and surrounding
districts in Assam

Class of Goods
19

Type of Goods
Handicraft

Proof of Origin
20th Century

Number of Families Involved
Approx. 50 artisans



METHOD OF PRODUCTION

The Bhagavata painting, influenced by Mughal art and Indian temples, features arches with floral designs and depicts Lord Vishnu and female attendants. The artist introduced architectural frames, such as round, segmental, and multi-foil, to balance the composition and remain a stylistic feature in ancient and medieval Assam architecture. The ink used in the painting is prepared from silikha plants or fruits and is UV-proof. Other colours used in Assamese miniatures include vermilion red, haital, kharimati, and golden colors.

BODO ARONAI

The traditional Bodo scarf Aronai, made from bright colours like red, yellow, or orange, is considered a cultural heritage. The Shikri Agor and Hajw Agor are used as identity markers, and the weaving of Aronai is considered sacred, reflecting the determination, dedication, and perseverance of the Bodo weavers.

UNIQUENESS

Aronai, a small scarf worn by both men and women, is a significant way of earning a livelihood, second only to agriculture. It is a respectful gift given to warriors to honor their valour and courage and is offered at the altar of Bathou Borai, a Sijou tree. Unmarried warriors are woven by their mothers, sisters, or household members. Aronai is a symbol of love and respect, produced by Bodo women and decorated with embroidery and colors.

RAW MATERIALS

Thread, Cotton, Silk, Dyes or Colors, Weaving Handloom

Price

Approx. 150/kg to 2000/kg depending upon the quality

Class of Goods
24

Proof of Origin

Ramayan/Mahabharat Era

Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Textiles

Number of Families Involved

No data available



METHOD OF PRODUCTION

The Bodo tribal community in India uses traditional weaving techniques, with women being the experts. The process begins with ginning, a pre-weaving process where cotton seeds are dried and cleaned using a wooden device called Neotha hwnai. Sizing is a unique technique of handloom weaving where the material is boiled with rice to release its starch, making it durable and safe from wear and tear. The boiled material is then dried in the sun, and the resulting loose bundle of yarns is spun into smaller spools called Bobbin. The material is then refined using a modern machine called a grill. Winding is a component used to turn the threaded yarns into fabric, correcting spinning faults and forming a huge bundle of threads known as a cone. The warp sheet is transferred into a weaver, and the threads are then coursed into a weaving machine, producing exquisite pieces of fabric.

BODO DOKHONA

The traditional attire of the Bodo people is inspired by their surroundings, featuring designs and embroidery inspired by trees, flowers, mountains, birds, and other species. The Bodo Dokhonas are vivid, woven in colours like blue, green, yellow, purple, and orange with elaborate designs such as flowers, butterflies, hills, cat prints, leaves, and ferns.

UNIQUENESS

Bodo Dokhona is woven by women using their handloom, covering the entire body, and a traditional scarf called Jwmgra. The process, known as "Marhwmai," adds strength to the fabric. Bodo Dokhona Thaosi is used in wedding ceremonies and is paired with Jwmgra during festivals. Bagurumba, a traditional dance form, is performed by Bodo women, showcasing their rich culture.

RAW MATERIALS

Cotton, Silk (Eri, Muga, and Tasar Silk), Natural Dyes or Colors, Weaving Handloom

Price

Approx. 500 to 3000 depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods
24

Type of Goods
Handicraft

Proof of Origin

Ramayan/Mahabharat Era

Number of Families Involved

Approx. 3000 families



METHOD OF PRODUCTION

The Eri silk/ Indi silk process involves spinning and weaving a loose bundle of yarns into various machines, such as the Danga Natha, Swrkhri, Thaokhri, and Jothor machines. The material is then refined using a modern machine called the grill, which is then coursed into a weaving machine to produce exquisite fabric. The weaving machine is a wood-based device with various components, including a fly shuttle, Gorkha, Rasw, Putul, and Gandwi. The machine is a larger loom with a wooden frame and a plank for the weaver to sit on, with bamboo sticks for support or thinner sticks for warp techniques. In Assam, natural dyes like teak leaves and henna bush are used to create different colours for Eri silk. The process involves making a fire, preparing the bath, dyeing the silk, and washing the strands at the pump. Peels of onion and Haldi are also used for purplish and yellow colors. The preparation process takes up to 70 days, with less time during summer and winter.

BODO ERI SILK

Eri silk, produced by the silkworm *Philosamia ricini*, is native to North-east India and is grown indoors on leaves of tapioca, castor, kesseru, and payam. It is cultivated in the humid climate of northeast India, where the Eri moth is a native species. Bodo women weave various textiles, including plain shawls, endi shawls, jwmgra, dokhona, and chadhar. Eri-chadar, a shawl made from Eri silk, is used in winter and is highly valued in the north-eastern region. Eri silk is a short fiber similar to wool and is spun using the same method as wool.

UNIQUENESS

Eri silk, produced by the silkworm *Philosamia ricini*, is native to Assam, parts of Arunachal Pradesh, and the East Khasi Hills in northeast India. It is a short-staple fiber with a similar structure and appearance to wool and is used in various textile items such as shawls, jwmgra, and dokhona. It is a durable and strong fiber, with antimicrobial properties. The process of making Eri silk begins when the worm pierces the cocoon and comes out, and the cut cocoons are degummed. Eri silk is also the only type of silk with a red cocoon, derived from its geographical location and climate.

RAW MATERIALS

Sanchipat (Sanchi Tree Bark), Natural Colourants like Hengaul, Haital, Kharimati, or Dhaba, Coconut Tree Fruit Fibers (for Production of Brushes), Talpat (Leaves of The Palm Tree), and Muga Silk

Price

Approx. 900
to 5400 per meter
depending upon the quality

Class of Goods
23, 24

Proof of Origin

Ramayan/Mahabharat Era



Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Handicraft

Number of Families Involved

Approx. 1500 families

METHOD OF PRODUCTION

The Bhagavata painting, influenced by Mughal art and Indian temples, features arches with floral designs and depicts Lord Vishnu and female attendants. The artist introduced architectural frames, such as round, segmental, and multi-foil, to balance the composition and remain a stylistic feature in ancient and medieval Assam architecture. The ink used in the painting is prepared from silikha plants or fruits and is UV-proof. Other colours used in Assamese miniatures include vermillion red, haital, kharimati, and golden colors.

BODO JWMGRA

Jwmgra, a traditional Bodo scarf, covers the upper body and is worn in various colors, with Hajw Agor being a popular design. The Bagurumba dance is performed by women wearing these traditional attire. The traditional Bodo women's scarf, Jwmgra, is a unique weave of red, yellow, and yellow with minor patterns of orange and black. It features larger Agors, including the popular "Hajw Agor" design representing hills.

UNIQUENESS

Jwmgra, a traditional attire worn by Bodo women, is crafted from Eri silk and cotton with authentic patterns and designs. Made from 250 grams of Eri silk material, Jwmgra provides warmth during winters and cooling properties during summers. The soft material is paired with traditional attire, Dokhona. Jwmgras are available in khadi or white shades with bright tincture designs, lasting at least three generations. In 2019-20, the price list of cloths made from cotton, wool, and silk in BTR, Assam, includes Aronai, Dokhona, Jwmgra, Gamsa, cotton, wool, PAT/SILK, and ornament of Bodo.

RAW MATERIALS

Cotton, Silk (Eri, Muga, and Tasar Silk), Natural Dyes or Colors, Weaving Handloom

Price

Approx. 200 to 5000 depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods

24

Type of Goods

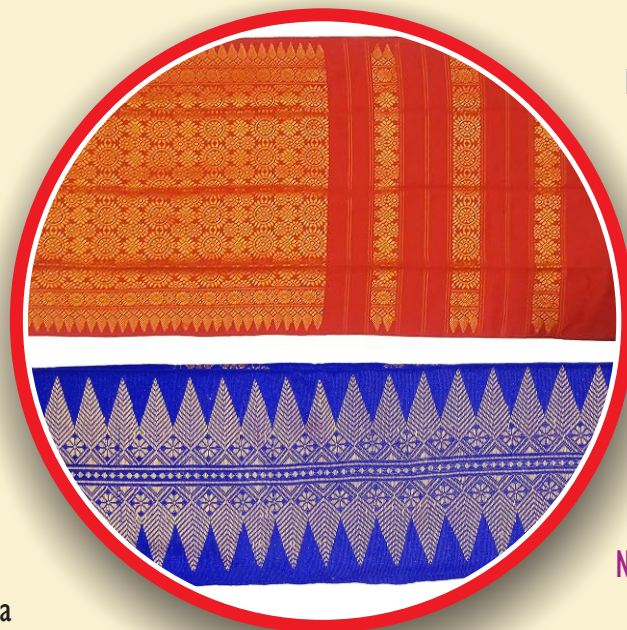
Handicraft

Proof of Origin

Ramayan/Mahabharat Era

Number of Families Involved

Approx. 2000 artisans



METHOD OF PRODUCTION

The Bodo tribal community prefers ethnic-traditional weaving techniques, with Bodo women being the experts in this process. The traditional weaving process involves three steps: ginning, sizing, spinning, and winding. Ginning involves drying and cleaning cotton seeds using a wooden device, which extracts seeds, dust, and leaves. Sizing is a unique technique of handloom weaving, where raw rice is boiled to release starch, making the material durable and safe from wear and tear. After sizing, the material is dried in the sun, then spun into loose yarns using various machines. The material is then refined using a modern machine called 'Grill'. Winding is a component used to turn the threads into fabric, correcting spinning faults and forming a large bundle of threads known as 'Cone'.

BODO GAMSA

Gamsa is the traditional Bodo men's dress, covering the waist to knee and around the hips. It is 1.5-2 meters long and 1.5-8 meters wide. Gamsa is made of various colors, including green, yellow, and combinations of these colors. It is used as wedding attire and household attire and is popular in community festivals. The Bodo people are fond of the coloured garment and are aware of the natural art of dying, which is typically made from tree leaves or roots.

UNIQUENESS

Gamsas are exchanged among male family members on New Year's Day, fostering respect and forgiveness. Made from Marhwrnai thread, they are durable and comfortable, lasting 2-3 years when worn regularly.

RAW MATERIALS

Cotton, Silk (Eri, Muga and Tasar Silk), Natural Dyes or Colors, Weaving Handloom

Price

Approx. 100 to 2500 depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods
24

Type of Goods
Handicraft

Proof of Origin

Ramayan/Mahabharat Era

Number of Families Involved

No data available



METHOD OF PRODUCTION

Bodo women use unique techniques, starting with ginning to extract cotton seeds. Sizing involves coating the material with rice powder for durability. Spinning follows, where yarn is refined and spun into threads. Finally, winding converts the yarn into a suitable form for weaving. Traditional Bodo weavers use winding techniques like using bobbins for warp and a Swrkhi for winding weft yarn. The warp sheet is transferred to a weaver's beam known as 'Phannai'. Threads are then woven on a wooden loom with various compartments like the 'Fly shuttle' and 'Gorkha'.

BODO KERADAPINI

Keradapini is a wild edible species found in Bodoland, Assam, and the Manas National Park. It is a rare and endangered species, known for its health benefits and ethnobotanical importance in the region. Its medicinal properties include treating asthma, dropsy, fever, cough, body ache, and treating giddiness and drowsiness. The plant's root produces alcoholic extract for its antipyretic, anti-nociceptive, and anti-inflammatory potential. Keradapini is a good source of vitamins, oil, carbohydrates, and minerals, which are not found in other food sources.

UNIQUENESS

Keradapini, a small undershrub grown in Bodoland of Assam, is used in food and medicine preparation. It is a member of the Verbenaceae family and contains bioactive compounds like alkaloids, flavonoids, tannins, saponins, and micronutrient elements. Keradapini plant has therapeutic properties, potentially offering a future alternative to current medicines for anti-oxidant, anti-cancer, and anti-diabetic benefits. Bodo tribes in Assam use Keradapini leaves in their food preparation and consume them to alleviate fever and body pain.

RAW MATERIALS

Seeds, Soil, Water, Organic Compost, Fertilizers, Mulch

Price

Approx. 60/kg to 300/kg depending upon the quality

Class of Goods
31

Proof of Origin
Bodo Tribe Legacy



Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Agriculture

Number of Families Involved
More than 500 families

METHOD OF PRODUCTION

The plant is grown using slash and burn techniques on grass not used by animals. Keradapini is a perennial herb with woody root stock shoots and annual flowering stems.

BODO NAPHAM - FERMENTED FISH

Napham is a fermented fish dish prepared by the Bodo communities of Bodoland, Assam, which is a unique and popular dish. This non-vegetarian traditional dish is made from small dried fish, arum shoots, matured *Bambusa balcoastem*, clay paste, and straw. The fermentation process takes 21 months and is consumed as a condiment with Colocasia stems or leaves of Hibiscus sabdariffa, curry, and soup.

UNIQUENESS

Napham is a good source of minerals and essential amino acids, with a high content of Calcium, calcium, sodium, magnesium, potassium, and iron. It also contains fatty acids, such as polyunsaturated fatty acids (PUFA) and monounsaturated fatty acids (MUFA), which give it a unique aroma, flavor, and texture. Napham is rich in low-fat proteins, minerals, and essential amino acids, making it a good source of protein and essential amino acids. The use of bamboo stems and leaves in cooking and processing food in the region adds a unique flavor to the dish.

RAW MATERIALS

Dried Fish, Tender Shoots of Arum (*Colocasia esculanta*),
Hollow Cylinder of Mature Bambusa Balcoa Stem, Clay Paste, and Straw

Price

Approx. 90/- to
250/- per plate
depending upon the quality

Class of Goods
29

Proof of Origin
Bodo Tribe Legacy



Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Food Stuffs

Number of Families Involved
Not data available

METHOD OF PRODUCTION

Napham is a fermented fish-based product prepared by the Bodo tribe and one of their very important and favorite dishes. The raw materials used in the preparation of Napham are dried fish, tender shoots of Arum (*Colocasia esculanta*), hollow cylinders of mature *Bambusa balcoa* stem, clay paste, and straw. The tradition of adding chilly in this mixture by removing bad omens, according to the Bodo folklore. After the mixture is ready, it is transferred to a container made of hollow bamboo stem that is open from one side. The fish paste is then covered with dry banana leaves of Musa tree, etc., and the opened bamboo is sealed with clay paste prepared by mixing with straw.

BODO THORKHA

Thorka is a musical instrument made and played by Bodo tribes mainly during the festivals or celebrations of Bwisagu and Domashi. It is made from bamboo called "*Bambusa fulda*". Also called bamboo clapper, it is made by splitting a piece of bamboo lengthwise in the middle and played by holding with both hands. Its size varies from 2' 1/2" feet to 3 feet in length, and it is largely used by the Bodo women. Even men and children's also play it.

UNIQUENESS

The Thorka is a bamboo clapper used in the Bodo community in Assam, primarily made from plants like *Bambusa assamica*, Barooah, and Borthakur, *Bambusa tulda* Roxb., *Bambusa pallid* Munro, *Alstonia scholaris* L., *Sterculia villosa* Roxb., *Sansevieria roxburghiana*, and *Artocarpus heterophyllus* Lam. The instrument, which can range from 2' 1/2" feet to 3 feet in length, has two internodes and three nodes. Its primary beat originated from clapping hands and is popular in Bodoland, Assamese traditional music.

RAW MATERIALS

Bamboo

Price

Approx. 25 to 200 per piece depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods
15

Type of Goods
Handicraft

Proof of Origin
2000 BC

Number of Families Involved
Approx. 1500 artisans



METHOD OF PRODUCTION

The process involves cutting a bamboo and marking it. Cutting it from both sides, removing parts from both front and back sides. Then, peeling it off with a tool, leaving only the sides on. This process ensures the bamboo is clean and ready for use.

BODO ONDLA/ONLA

Bodo Onla is a rice powder curry popular among Bodos, a cuisine from the region. It is made with simple ingredients like rice powder, garlic, ginger, salt, water, and atkali. Onla consists of pulverized rice and can be prepared with poultry items, seasonal plants, or other ingredients. It is incredibly tasty and healthy. Different types of Onla Khari curry include Onla Khari chicken, Onla Fakhri with spinach leafy vegetables, and Onla Orna Bedor with pork. The curry has a sweet, mild taste with a blend of masalas, appearing orange to deep red depending on the use of Khardwi. The dish has cultural significance, as it is cooked in households to celebrate the first harvest during the 'Aghun Maas' season. Khardwi, an alkaline substance, is used as a cooling agent in Onla, with the more the addition, the deeper the colour and taste.

UNIQUENESS

Onla is a traditional Bodo cuisine made from a thick, sticky gravy paste with a sour taste and colour due to the presence of an alkali base called "Khardwi". It has a mild taste with a blend of masala's dough and a tangy, roasted nuts aroma. Prepared during the month of Aghun Maas, it is rich in nutrients and vitamins.

RAW MATERIALS

Rice, Bamboo Shoot (*Bambosa Balkua*), Khardwi, Chicken, Onion, Ginger- Garlic Paste, Chilies, Gongar Dunjia (Coriander), Masala's (Haldi, Jeera Powder, Chili Powder, Garam Masala), Mustard Oil, Salt to Taste

Price

Approx. 100 to
500 per kg
depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods
29

Type of Goods
Agriculture

Proof of Origin

Bodo Tribe Legacy

Number of Families Involved

No data available



METHOD OF PRODUCTION

In a wok, heat mustard oil, add onion and chilies, stir fry until crisp, add chicken, add Indian masalas like haldi-jeera and chili powder, add ginger-garlic paste, cover, and cook for a few minutes. Add bamboo shoot and salt, stir, and let the broth cook. Boil around 1 liter of water, add rice pastes, grind them with a mortar and pestle, cook for another time, and add Khardwi (cooking soda). The gravy thickens, indicating the Onla is prepared. Garnish with gongar dunjia (Bhutnese coriander).

BODO GWKHA - GWKHWI

The Bodo community celebrates 'Bwisagu' in mid-April, marking the beginning of the year or New Year. This social festival lasts seven days, starting on Sankranti of Chaitra and ending with the ceremonial eating of fowl meat cooked with bitter and sour leaves, known as 'Gwkha-Gwkhwi Janai'. The term 'Gwkha-Gwkhwi Janai' symbolizes severance of relationships due to bad blood or misunderstandings. Bodos in nearby forest areas hunt on Sankranti Day and enjoy a special curry with pork and vegetables. There is also a traditional belief that Gwkha-Gwkhwi acts as a medicine for various diseases during the year

UNIQUENESS

Gwkha-Gwkhwi is a traditional Bodo food made from locally available plants, traditionally prepared on special occasions like Bwisagu. It includes meats like pork and chicken and is prepared with a minimum of 17 perennial vegetables chosen on the day before Bwisagu. The odd number of vegetables and plants is believed to bring luck and prosperity. Gwkha-Gwkhwi is traditionally used as a medicine for various diseases and has a bitter and sour taste. Consuming it before Bwisagu detoxifies the mind and body.

RAW MATERIALS

Herbs and Plant Samples, Pork or Chicken, Water

Price

Approx. Rs. 100 -
Rs. 400 per plate
depending upon the quality

Class of Goods
31

Proof of Origin

Bodo Tribe Legacy

Geographical Location

Bodoland in Assam (Bodo Tribe)

Type of Goods
Agriculture

Number of Families Involved
Approx. 1500 artisans



METHOD OF PRODUCTION

Collect and wash herb and plant samples. Prepare pork or chicken and boil it. Then, add herbs and vegetables and boil them with water. Fry the meat with these herbs until cooked and ready for consumption.

BODO JOU GWRAN

Three famous rice beer types in the Bodo Community of Bodoland, Assam, are Jou Gishi/Bidwi, Maibra Jou Bidwi, and Jou Gwran. These alcoholic beverages are prepared by tribal people and consumed at various gatherings. The Bodo community traditionally prepares starter culture, rice beer, and alcoholic drinks like Jou Gishil Bidwl and Jou Gwfan.

UNIQUENESS

Jou Gwran, a transparent liquid made from distilled alcoholic beverage Jou, has the highest alcoholic content of 16.4% compared to Jou Gishi/Bidwi and other tribal beers. It contains high reducing sugar, protein, ascorbic acid, and glucose content. Jou Gwran is used to cure diseases like jaundice, diarrhea, cholera, and urinary disorders while also maintaining body health and relaxation when taken in appropriate amounts

RAW MATERIALS

Rice, Various Plant Parts like Parts of Sweet Broom Weed,
Banana, Jackfruit, Parddeshi Bava, Pineapple, Hill
Glory Bower, Water, Dry Paddy Straw

Price

Approx. 100 to
500 per litre
depending upon the quality

Geographical Location

Bodoland in Assam (Bodo Tribe)

Class of Goods
33

Type of Goods
Manufactured Goods

Proof of Origin
Bodo Tribe Legacy

Number of Families Involved
No data available



METHOD OF PRODUCTION

The process involves collecting rice, soaking it in water, collecting plant parts, drying them, and mixing them to make a paste. The local rice is cooked and spread over a bamboo craft. The powdered "Amao" is mixed with banana leaves and kept for 18-48 hours. The alcohol is then transferred to earthen pots with a bamboo sieve, fermented for 3 days in summer and 5-7 days in winter, and collected in a bamboo sieve.

BODO JOU GISHI

The Bodo tribe has a unique method of preparing fermented alcoholic beverages, known as Jou Gishi, which has been passed down through generations. This tradition is associated with various occasions, such as merry-making, ritual ceremonies, festivals, marriages, and funerals. The beverages have significant health benefits due to the medicinal properties of the herbs used in the preparation of starter cultures. The rice beer, called Jou Gishi, is processed using unique starter cultures called Amao, which contain yeasts and microorganisms for fermentation.

UNIQUENESS

Jou Gishi, a fermented golden yellow liquid alcohol, is a significant part of the socio-cultural and personal life of Bodo people. It contains 5 - 6.4% alcohol content and is made from various plant varieties. Jou Gishi has high medical value, helping improve health and cure various diseases. It is helpful against jaundice, diarrhea, worms, cholera, gastro-gastrointestinal disorders, urinary disorders, and clear urine.

RAW MATERIALS

Rice, Various Plant Parts like Parts of Sweet Broom Weed, Banana, Jackfruit, Parddeshi Bava, Pineapple, Hill Glory Bower, Water, Dry Paddy Straw

Price

Approx. 100 to 300 per litre depending upon the quality

Class of Goods
33

Proof of Origin

Bodo Tribe Legacy



Geographical Location

Karbi, Mishing, Bodo, Rabha, Ahom

Type of Goods
Manufactured Goods

Number of Families Involved

No data available

METHOD OF PRODUCTION

Amao cake is fermented with cooked rice for 3-4 days, creating Jumai, which is ready for distillation after 3-5 days. Distillation can occur during the early stage or after harvesting rice beer. The process involves three pots with metallic utensils containing Afri, with the middle pot being an earthen pot with a perforated base and a small bowl holding distilled alcohol.

BODO MAIBRA JOU BIDWI

Maibra Jou Bidwi, also known as Rice Beer, is a traditional drink of the Bodo community in Kokrajhar district of Assam state. It is prepared by fermenting cooked rice (Mairong) with a yeast cake called Amao, which can be obtained from selected plants or cooked rice. Maibra Jou Bidwi has medicinal value and is used in marriage, worship, and social occasions. The local folk depend on wild resources for their needs, and their knowledge about plant selection improves the quality of Maibra Jou Bidwi.

UNIQUENESS

Maibra Jou Bidwi is a traditional welcome drink made from fermented cooked Maibra rice, which has medicinal and nutritional properties. It is used in Bodoland as medicine against diseases like jaundice, cholera, and urinary disorders. It contains 7-8% alcohol and is sweeter than other alcoholic rice beers. Maibra is a special boro rice variety found in Bodoland, used in making alcohol beverages. The Bodo tribe considers Maibra Jou Bidwi a symbol of great status and prestige, and they prefer to offer it to special guests.

RAW MATERIALS

Rice, Water, Plant Parts of Selective Plants like Sugarcane Leaf, Pineapple Leaf, Jackfruit Leave, Banana Leaf, Agarchita Leaf and Donphang Rakheb etc.

Price

Approx. 200 to 1200
per litre depending
upon the quality

Class of Goods
33

Proof of Origin
Bodo Tribe Legacy

Geographical Location
Bodoland of Assam

Type of Goods
Manufactured Goods

Number of Families Involved
No data available



METHOD OF PRODUCTION

The process involves collecting and boiling rice, which is then allowed to cool at room temperature. The mixture is mixed with starter cake and sufficient water is added. The item should be stored in an earthen or aluminum pot, stored in a shady location, and then hung over fire. Incubate the mixture for various periods based on the season and then filter it to produce beer.

BODO GONGAR DUNJIA

Gongar Dunjia, a valuable plant from the Bodo land of Assam, is a traditional medicine and food plant. It belongs to the Apiaceae family and is known for its strong aroma and essential oil. It contains iron, carotene, riboflavin, calcium, vitamins, and a unique saponin. Gongar Dunjia is used in various cuisines for garnishing, marinating, flavouring, and seasoning. It contains total phenols, flavonoids, tannin, and vitamin C.

UNIQUENESS

Gongar Dunjia, also known as cilantro or spiny coriander, is an aromatic herb with a deeper and stronger aroma than regular coriander. It contains essential oils, which are valuable in the perfumery and pharmaceutical industries. Gongar Dunjia is used as a substitute for coriander and contains iron, carotene, riboflavin, calcium, vitamins, and a unique saponin. It is widely used as a food flavoring and seasoning herb for various dishes. Traditional knowledge about Gongar Dunjia's uses in food and medicine is preserved by community people living around forests, who depend on forest resources for survival.

RAW MATERIALS

Leaves of the Plant, Drying Materials, and Grinding Equipment

Price

Approx. 50 to 150
per kg depending
upon the quality

Class of Goods
31

Proof of Origin
Bodo Tribe Legacy



Geographical Location
Bodoland of Assam

Type of Goods
Agriculture

Number of Families Involved
Approx. 1000 artisans

METHOD OF PRODUCTION

Bodo Gongar Dunjia is a traditional medicinal plant from Assam which is produced carefully by harvesting its leaves. Then, it is dried under shade to preserve their medicinal properties. The dried leaves are ground into a fine powder for use in various remedies.

BODO KHAM

Kham is a percussion instrument similar to dhol, made from wood and clay. It has a small-headed end and a larger head and is played with both hands and strung from the neck using a band. The drum has a length of 31/2" to 34" inches and a circumference that varies on all sides. It is made from trees named *Alstonia scholaris*, *Artocarpus heterophyllus*, *Mangifera indica*, or *Sterculia villosa*. The wooden frame is covered with deer or goat skin, while the braces are made of buffalo skin. Kham is played during Kherai puja and Garja puja, and its sound is believed to be so loud that it can be heard in heaven.

UNIQUENESS

Kham is a significant musical instrument in Bodo culture, used in festivals like Kherai puja and Garja puja. Made from the trunk of *Alstonia scholaris*, *Artocarpus heterophyllus*, *Mangifera indica*, or *Sterculia villosa*. It is big and long, played in a unique style. Kham is handcrafted in Bodoland, Assam, and traditionally, the Bodo people believe its sound is so loud and can reach God in heaven. One Kham lasts for almost 40-50 years.

RAW MATERIALS

Wood, Clay, Leather, Rope, Brass, Animal Skin, Herbs, Bamboo or Wooden Materials, etc.

Price

Approx. 700 to 5000
depending
upon the quality

Geographical Location

Bodoland of Assam

Class of Goods

15

Type of Goods

Handicraft

Proof of Origin

Bodo Tribe Legacy

Number of Families Involved

Approx. 1500 artisans



METHOD OF PRODUCTION

Bodo Kham is made by stretching goat or cow skin over a wooden drum frame. The drum is then played using hands or sticks, producing deep, resonant sounds essential to Bodo cultural rituals.

BODO SERJA



REGISTERED

Serja, a traditional instrument in Assam, is made from Gambhari wood or Sijou, with four strings made from muga or endi/eri native silks. Its handle is made of bamboo and is strunged with odla. Serja is mainly used in festivals and marriage ceremonies, with other instruments like Sifung/siphung used during Bwisagu and Domasi festivals. It lasts 15-20 years if used with care. Serja is a type of violin used by the Bodo people and has four strings and is traditionally played by a small bamboo bow. The bow string is made of horsetail hair or snake plant hairs, while the Sijou tree is considered sacred in the Bathou religion. Serja's accessories include four puthis, ghora, and a bamboo bow with horsetail hair or Odal bark. The instrument has an elegant aesthetic and intense melodious music, with parts resembling human parts and displaying names like crowns and tuning screws.

UNIQUENESS

Serja is a significant musical instrument in Bodo music culture, compared to human body parts. Its unique design and materials, including Gambhari or Sijou wood, muga or eri strings, bamboo or wood puthis, Ghora, handle, and odla strings, make it unique from other instruments like the violin. Serja is used in festivals, storytelling, and inviting people to celebrations. Bodo tribes acquire expertise in making Serja, which takes 7-10 days. The playing technique differs from modern violin, with the apex playing upwards and the bottom playing downwards. Serja is a wooden chordophone string instrument with a lifespan of 15-20 years, but with care, it can last longer.

RAW MATERIALS

Muga or Eri silks, bamboo, Odla, Horsetail Hair, or Snake Plant Hairs

Price

Approx. 3000
onwards depending
upon the quality

Geographical Location

Bodoland of Assam

Class of Goods

15

Type of Goods

Handicraft

Proof of Origin

Bodo Tribe Legacy

Number of Families Involved

Approx. 1500 artisans



METHOD OF PRODUCTION

The Bodo Serja is made by weaving Muga Silk and bamboo to form its body. Odla, horsetail hair or snake plant fibers are used for its strings. Skilled artisans craft the instrument by hand, maintaining its cultural heritage.



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BODO SIFUNG

Sifung is a 25-30 inch long flute made from Owajlaw and Owathare bamboos. It is played during various occasions like Kherai puja, Garja puja, Bwisagu festival, Domashi/Domasi festival, and marriage ceremonies. The flute has five holes for playing and one for blowing, unlike the other Indian flute (Bansuri), which has six holes. The Bodos perform the festival of Bwisagu to ensure the welfare of their village and to eliminate snakes through a musical ritual. They produce a tune called 'santravali', which destroys snake eggs and limits their number.

UNIQUENESS

Sifung is a traditional musical instrument of the Bodo tribes, made from Owajlaw bamboo native to Bodoland, Assam. It is sustainable in terms of raw material, manufacturing, and disposal. Sifung has five holes, unlike other Indian flutes with six holes. It requires expertise and is crucial in Bodo culture, as it is used in festival celebrations. The instrument produces a low, peaceful tone with distinct Bodo tribal music notes.

RAW MATERIALS

Bamboo, Resin, Sandpaper, Wax

Price

Approx. 1800 to 4000 depending upon the quality

Class of Goods
15

Proof of Origin

Bodo Tribe Legacy

Geographical Location
Bodoland of Assam

Type of Goods
Handicraft

Number of Families Involved
No data available



METHOD OF PRODUCTION

Assam Bodo Sifung is traditionally made from bamboo. The bamboo is carefully selected, dried and then hollowed out. Holes are drilled along its length, and the flute is shaped and polished to produce a smooth, resonating sound.

BODO KHardwi

Khardwi is a popular traditional dish in Bodo cuisine, prepared from the burnt ashes of giant banana, mustard plant, lentil, and sesame stems. Sodium bicarbonate is used in the preparation, which tastes like strong cooking soda and is used in small quantities in gravies like lafa, mwitha bangal, sojona bilai, and green leaf khardwi. The main ingredients include Besor (mustard), Sibing (black gram), Sobai (pules), Talir Posla Gwran (dried banana stems), Owa Swikwnda Bibu (remains of split bamboo), and Katri Pipang (wild turmeric plant). The natural khardwi extracted from banana is called 'Kol Khar' or 'Kola Khardwi'. Kolakhar, a food additive made from the ashes of banana plants in Assam, is also used.

UNIQUENESS

Khardwi is a popular traditional dish in Bodo cuisine and a favorite drink, rich in essential nutrients like potassium, sodium, iron, cobalt, manganese, nickel, zinc, and copper. It is traditionally made from banana peels due to their high potassium content. Khardwi is prepared from various banana plants, including *Musa balbisiana*, and is used as a cooking soda in gravy. Khardwi is also a source of salt in Assamese food.

RAW MATERIALS

Banana, Papaya, Bamboo, Pulse Plants, Mustard, Lentil, Sesame, Water

Price

Approx. 50 onwards
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

Banana or papaya plants are pieced into long shapes and dried on hot, sunny days, or the stems of the banana plants are sliced and dried. These are burned, and the ashes are mixed with a little water and make patted as cake or kept without making laddu inside a kharwi kho (a bamboo-made bag with straw).

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.

BODO GONGONA

The Gongona is a traditional jaw harp in Bodoland, Assam, made of a single piece of seasoned bamboo with a bifurcation at one end. The performer holds the instrument in their left hand and places it on their mouth, striking the free ends repeatedly with their fingers to produce the distinctive sound. The resonating lines are carved in a way that does not touch the external semi-flexible frame. The pitch of a Gongona is determined by several factors, including length, width, and quality at the base of the resonating lines. To raise the pitch, the lines at the free end are moved, while to lower the pitch, the strength at the base is reduced. The resonating lines are never touched, but the semi-flexible frame is plucked. The Gongona is made of flat bamboo with one internode ranging from 6" to 7" in length and 0.5" to 0.75" in breadth.

UNIQUENESS

The Gongona is a traditional law harp made of native bamboo, specifically the bamboo species known as *Bambusa assamica*, from the Bodoland of Assam. It produces a soothing sound with distinct tribal music notes and is a sustainable instrument. The unique style allows for easy canying and playing, and the handcrafted nature of bamboo is passed down through generations. The Gongona is essential in Bodo folk music culture.

RAW MATERIALS

Bamboo or Wooden Material and Brass Metal

Price

Approx. 300
onwards depending
upon the quality

Geographical Location

Bodoland of Assam

Class of Goods

15

Type of Goods

Handicrafts

Proof of Origin

Bodo Tribe Legacy

Number of Families Involved

No data available



METHOD OF PRODUCTION

Bodo Gongona is crafted by shaping brass for the frame and bamboo for the reed. The reed is meticulously carved and fixed into the brass frame, allowing for distinct sound vibrations when plucked.

BODO JOTHA

The Jotha is a musical instrument, specifically a type of cymbal used in percussion. Some individuals spell Jotha as "Zotha" as well. It is a percussion instrument that is played by striking two basins together. It is designed with a slight convex shape so that only the outer edges come into contact while playing and has a small domed opening in the center. It resembles the instruments used by other authentic Indian musicians in terms of size and shape. It is utilized to maintain rhythm with the music during Kherai puja, Garja puja, Bwisagu, and Domasi/Domashi festivals.

UNIQUENESS

Jotha is a significant bodo musical instrument, used during pujas and folk songs. Similar to a cymbal, it is made of brass, iron, and bronze metal and is used in Kherai and garja pujas. Its significance in Bodo culture is evident in festival celebrations, with thread joining its parts.

RAW MATERIALS

Brass, Iron or Bronze Metal, and Thread

Price

Approx. 440 onwards
depending upon the quality

Geographical Location

Bodoland of Assam

Class of Goods
15

Type of Goods
Handicrafts

Proof of Origin
Bodo Tribe Legacy

Number of Families Involved
No data available



METHOD OF PRODUCTION

Bodo Jotha is made by first casting brass, iron, or bronze into the desired shape, followed by attaching a thread to create its musical strings. The instrument is finely tuned to produce distinctive sounds.

ASSAM JAAPI

Bamboo products, including Jaapi, are prevalent in Assam, with various types and shapes created by local artisans. These head gears are a key part of the traditional economy, especially in Nalbari District, Assam. Jappi, a traditional Assamese art craft, has evolved from protecting farmers in rural Assam to a symbol of Assamese pride and livelihood in Nalbari.

UNIQUENESS

Bamboo crafts are produced in Assam, using 38 naturally growing species. These varieties are used for craft production, structural applications, and roofing. Popular local varieties include bhaluka, kotoha, jatie makal, and jati.

RAW MATERIALS

Bamboo or Cane, Tokou Paat, Leaves of Palm Tree, Cotton Cloth, Coloured Wool, Mica, Yarn

Price

Approx. 200 to 1200 depending upon the quality

Class of Goods

20

Proof of Origin

Since 1524

Geographical Location

Nalbari, Assam

Type of Goods

Handicrafts

Number of Families Involved

Approx. 500 families



METHOD OF PRODUCTION

Handtools like dao, knives, carving blades, and saws are used for crafting bamboo objects. The stems of cane and bamboo are cut with a hacksaw and split longitudinally into various sizes using a billhook. The cane is heated on a slow fire with a kerosene lamp for flexibility. Bamboo length is cut according to thickness using different types of knives. The process requires minimal moisture in the culm.

ASSAM ASHARIKANDI TERRACOTTA CRAFT

Dhubri district in Assam is known for its revered goddess Manasa and the Asharikandi terracotta craft. The craft is a testament to religious harmony and tolerance, with master artisans experimenting with various products such as idols, flower vases, and lamp stands. The Asharikandi terracotta craft is a status symbol for economically affluent families and is a significant part of the region's cultural heritage. The terracotta art of Asharikandi is unique due to its aesthetics and design, with the mother and child doll, Hartima Putul, bearing cultural and historical significance.

UNIQUENESS

The Asharikandi style of terracotta has a wide and multifarious significance, blending it with the socio-cultural characteristics of the region. Their contemporary terracotta products and usages replicate the past of the area and Assam in general, as well as the socio-cultural dimensions of the people. The Hatima doll of Asahrikandi is a unique and attractive mother and child figure with a refined stylization and attractive appearance. In response to changing customer tastes and growing local demands, they have shifted their subjects from traditional to modern or contemporary themes.

RAW MATERIALS

Hiramati Soil, Clay, Sand, Earthen Colour (Brownish Red)

Price

Approx. 200 onwards
depending upon the quality

Geographical Location

Dhubri, Assam

Class of Goods

21

Type of Goods

Handicrafts

Proof of Origin

Since 1970

Number of Families Involved

Approx. 800 to 1000 artisans



METHOD OF PRODUCTION

Terracotta making is a complex and labor-intensive process that involves collecting clay from the riverside of Silairpar, known as Aithal mati or hira mati. After collection, the clay undergoes a process of cleanliness to remove impurities, including sodium silicate, which was used by women for hair washing.

ASSAM BIHU DHOL

Bihu Dhol is a drum-like musical instrument from Assam with a barrel shape carved and hollowed out of a single piece of quality wood. The right head is larger and has a louder pitch than the left side. Both the faces of the Bihu Dhol are enclosed with thin leather. It is tightened with the support of 'Gajra' (the outer diameter of the dhol head), similar to Tabla, and it is interlaced to the shell and hoop on the other side by thin but solid leather straps. Bihu Dhol is the most valued musical instrument for the Assamese, a vital part of their folk festival and tradition.

UNIQUENESS

Bihu dhol, a traditional Assamese drum, is a significant part of the Bihu culture, with variations across different regions. Its size ranges from 20 to 21 inches and produces a loud sound. The dhol is made from locally available materials and is primarily used by men. The right head is larger and has a louder pitch, while the left end is covered with leather from Khassi goat skin. The right end, called "Kup," produces a unique sound when beaten with a bamboo playing stick. Despite modernization, Bihu dhol remains a significant folk instrument in the region.

RAW MATERIALS

Jackfruit Tree Trunks, Kathal, Sham Wood Trunks, or Mango Tree Trunks, Bee Wax, Goat Skin, Khatha, Metal Rings, and Bamboo Strips, Lime Stone Solution, Wood Turpentine

Price

Approx. 5,000 to 10,000 depending upon the quality

Geographical Location

Assam

Class of Goods
15

Type of Goods
Handicrafts

Proof of Origin

3000 BC to 1000 BC

Number of Families Involved

Approx. 1000 families



METHOD OF PRODUCTION

Bihu Dhol is a traditional instrument made from wood from various tree trunks, including Jackfruit, Kathal, Sham, or mango. Its body is made from leather, kuboni, tali, and boroti strings, with each measuring 22 inches in length and four-and-a-half feet in circumference. The dhol is carved with floral designs, bee wax, goat skin, khatha, metal rings, and bamboo strips. The membrane and body are tied with cotton rope. The process involves cutting bamboo logs into thin strips, coating them with lime stone solution and bee wax, drying the coloured barrel, and applying wood turpentine.

ASSAM PANI METEKA CRAFT

Pani Mateka, a free-floating aquatic weed, is used in Assam to create eco-friendly handicraft products that provide livelihoods to rural people. The weed is abundant and free, allowing consumers to enjoy eco-friendly products with good quality and design. Pani Mateka is primarily found in the Brahmaputra river area and other small rivers, ponds, and jheel. Women are skilled in developing various types of Pani Mateka products, including flour coverings, Pavadan, accessories, utensils, and furniture. This craft is now highly demanded in Meho cities and abroad as a 100% eco-friendly and natural product, as artisans use no colour during the process of making fiber, yarn, and yam.

UNIQUENESS

Pani Mateka, an aquatic weed, is considered the 'Pearl of Water' in Assam, transforming the lives of ethnic people. The invasive and fast-growing stem, which can grow up to a meter in length, is the main raw material for creating Pani Mateka products. The craft is flexible, less laborious, and prevents migration.

RAW MATERIALS

Pani Mateka, Jute, Cane, Cloth, Natural Fiber and Dye, Water

Price

Approx. 1500
onwards depending
upon the quality

Geographical Location

Assam

Class of Goods

20

Type of Goods

Handicrafts

Proof of Origin

12th Century

Number of Families Involved

No data available



METHOD OF PRODUCTION

Pani Mateka stems are dried in the sun for 7-10 days, turning green to brownish. After this, they are wiped with clean clothes and flattened using cylindrical rollers. Different types of Pani Mateka products are made, including knitting, weaving, and framed items like bags and furniture. Natural colours and dyes are added for beauty. The stems are then flattened for weaving, braided and stitched for non-framed items, and framed with bamboo and cane frames. Natural dyes are used for coloring, which is mixed in hot water and salt. Products are burnished with melamine for a glossy finish and smoked to protect them from insects and fungus.

SARTHEBARI METAL CRAFT

Bell-metal utensils are believed to have medicinal properties and help prevent intestinal problems. They are made from various raw materials like clay, jute fiber, rice bran, mustard oil, charcoal, borax, zinc, and shalpatra. The process is manual, and the objects are heavier and bulkier due to the extensive use of metal. The royal family of Ahom kings of the Great Ahom dynasty of Assam served food in bell-metal glasses due to their mineral content. Common objects made by artisans in Sarthebari include water pots, sarai, dishes, batis, lotas, and tals. The technology used in making these objects is traditional and simple, using anvils, hammers, pincers, files, chisels, and minor equipment. The craft sector operates on a hereditary system, with artisans inheriting knowledge from their elders.

UNIQUENESS

The process of manufacturing traditional Sarthebari brass and bell metal items is not simple, and the tools and implements used by the kanhars of Sarthebari for producing the brass metal products are still in use today. The alloy used in the crafts is made from 78% copper and 22% tin, with charcoal as fuel for shaping the metal. The objects made of brass are heavier in weight due to the extensive use of metal.

RAW MATERIALS

Copper, Brass Metal Sheets, Zinc, Tin, Scrap Metal, Borax, Zinc, Shalpatra

Price

Approx. 1000 onwards
depending upon
the quality

Class of Goods
21

Proof of Origin
7th Century



Geographical Location

Barpeta and Kamrup districts
of Assam

Type of Goods
Handicrafts

Number of Families Involved
Approx. 2000 artisans

METHOD OF PRODUCTION

Bell metal is a traditional Indian craft made from copper and tin. The process begins with the copper being heated in a mohi, turning red. Tin is mixed with copper and heated together in the mohi. The smelted liquid is poured into an aakar, where it cools and forms the solid form. Assam metal workers use two methods for manufacturing their products: hammering and casting. The molten metal solidifies in earthen crucibles, forming small round bell metal insots. The rough edges of the bowls are manually filed off using a strong iron filer called the Reti or Reti.

A close-up photograph of a small, round, silver-colored metal bowl filled with a fine, light-brown powder, which is ginger powder. The bowl is placed on a dark, textured surface. Surrounding the bowl are several pieces of fresh ginger: whole roots in the background and foreground, and a few slices in the bottom left corner showing the pale yellow interior. The text "FILED GIs" is overlaid in the center of the bowl in a bold, red, sans-serif font.

FILED GIs

ASSAMESE JEWELLERY

Assamese Jewellery, or Axomiya Gohona, is a collection of traditional ornaments which include the state's flora and fauna, musical instruments, and other customary items. The Jewellery ranges from pendants, earrings, necklaces, bangles, rings etc. The designs include birds like fan-tailed pigeon (Lokaparo), hawk eagle (Hensorai); traditional musical instruments like drum (Dhol), horn pipe pair (Juripepa); animals like household lizard (Jethi) and other items like Assamese headgear (Japi), crescent moon (Jun), boat (Bena) etc. Its unique features include handmade nature and use of premium gold (22 carats or more) and silver (92.5% or more pure). In Assam, where Assamese jewelers are referred to as Sonari in the local dialect, it is produced by families with a strong tradition.

UNIQUENESS

These pieces of Jewellery have a golden appearance and are embellished with enamel and gemstones in vivid shades of red, black, green, blue, and white. The designs are influenced by nature, musical instruments and things used in day to day life in Assamese culture.

RAW MATERIALS

Gold in the form of Solid Gold Nugget, Gold Foil or Gold tape, Silver in the form of Solid Silver Block or Silver Wire, Zircon Stones, indigenously made Stones, Beads, Enamel of the colours- Red, Blue, Green, Black and White, Other materials- Flux for soldering Frames, Lac for filling and Stone Setting, Lurex Yarn for Beading, Sulphuric Acid-Nitric Acid for cleaning Jewellery, Tassel for securing the necklace around neck.

Price

Approx. 250/-
onwards

Geographical Location

Nagaon District, Assam

Class of Goods

14

Type of Goods

Handicraft

Proof of Origin

1000 years old

Number of Families Involved

Approx. 1000 to 1500 families



METHOD OF PRODUCTION

It is traditionally handcrafted using a technique called dokra casting, where artisans shape intricate designs from wax molds, then coat them with clay and pour molten metal. Gold plating or pure gold is often used, with vibrant enameling in red and green. Key motifs include nature inspired patterns like flowers, birds and the sun.



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RIHA OF ASSAM

The Riha, traditionally an unstitched cord set, is now worn by Assamese brides like a dupatta, indicating a new cultural look. The mekhela is pleated to the right and tucked around the waist, while the chador is tucked into the mekhela's upper portion and draped around the upper body like a palla.

UNIQUENESS

The Riha is distinguished by its elaborate weaving patterns and bright colors, reflecting Assam's rich traditions. Each item is made by hand, ensuring it is one-of-a-kind. The mix of traditional weaving methods and luxurious silks, including Mulberry and Muga, contributes to its beauty. The Riha serves as both a stylish accessory and a symbol of cultural heritage, making it truly special.

RAW MATERIALS

PAT / Mulberry Silk, Muga silk, looms, accessories etc.

Price

Approximately Rs. 450/- onwards

Geographical Location
Assam

Class of Goods
24 & 25

Type of Goods
Textile

Proof of Origin
13th Century

Number of Families Involved
More than thousands of families (Approx.)



METHOD OF PRODUCTION

The production of Riha involves traditional handloom techniques. First, Mulberry and Muga silk are processed and spun into threads. The threads are then dyed using natural dyes. Skilled artisans weave the Riha on traditional handlooms, creating intricate patterns and designs. Finally, the fabric undergoes finishing touches like washing and trimming, ensuring each piece is a unique work of art. This labor-intensive process showcases the craftsmanship and cultural legacy of Assam.



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GOL NEMU

In Assamese, Gol Nemu implies round lemons and its scientific name is *Citrus jambhiri*. It is the tiniest and finest aromatic of the types. The Gol Nemu tree, a small tree with irregular twigs, small leaves, and small white flowers, grows up to 3-6 meters tall. Its dark green fruit, with a thin, greenish yellow peel, is tender and highly acidic. The fruit's vitamin C content can help treat scurvy, respiratory, urinary, piles, skin rashes, and dandruff. Lime has potential anti-rheumatoid arthritis, anticancer, antidiabetic properties, and effective in treating cardiovascular diseases.

UNIQUENESS

Gol nemu, a unique variety from Assam, stands out for its round shape, sweet flavour and rich aroma. It is available year-round, used in various dishes and remedies, and symbolizes prestige in the region.

RAW MATERIALS

Saplings, Manure/Fertilizers, Pesticides, Insecticides, Water

Price

Approx. 50/-
onwards per kg

Class of Goods
31

Proof of Origin

Since 19th Century



Geographical Location

Dibrugarh, Golaghat, Cachar,
Chirang, Nalbari and Dima
Hasao districts of Assam

Type of Goods
Agriculture

Number of Families Involved

More than 800 farmers

METHOD OF PRODUCTION

Its cultivation involves preparing the land, planting healthy saplings, providing regular water and nutrients, and protecting the plants from pests and diseases. Organic manure and fertilizers enhance soil fertility, while pesticides and insecticides safeguard the crop.



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MORAN GINGER

Moran Ginger is a fibrous variety of cultivated ginger (*Zingiber officinale Roscoe*) native to Assam. Organically grown Moran Ginger is known as 'Moran Ada' or 'Moran Aada' in Assamese. Since ancient times, it has been employed in Assamese traditional medicine and culinary dishes. Compared to other types, Moran ginger's rhizomes are comparatively short and thin. It has a strong, pungent aroma and is colored off-white to reddish brown. Moran Ginger is suitable for preparation of dried ginger and has high essential oil and oleoresin content.

UNIQUENESS

It has a high content of Zingiberene, a compound that gives ginger its distinctive aroma and flavour. The high content of bioactive compounds suggests potential health benefits, which may include improved digestion, reduced inflammation and antioxidant effects.

RAW MATERIALS

Seeds (Rhizomes), Organic Manure, Chemical Fertilizers, Pesticides and Fungicides

Price

Approx. 150/-
onwards per kg

Class of Goods
30

Proof of Origin
Since 1867



Geographical Location

Karbi Anglong and Dima
Hasao districts of Assam

Type of Goods

Agriculture

Number of Families Involved

Approx. 10,000 farmers

METHOD OF PRODUCTION

It starts with the selection of healthy rhizomes, which are planted in raised beds or ridges. Organic manure and chemical fertilizers are applied, followed by regular irrigation and mulching to retain moisture. Farmers implement pest and disease management practices to ensure healthy growth and harvest after 8-9 months.



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LAO-PANI

Lao-pani is a traditional rice beer of the Tiwa community, an ethnic group residing in the north eastern region of India. This alcoholic beverage has cultural significance and is made using a method that has been passed down through the generations. The distinctive cultural history of the Tiwa group, often referred to as the Lalung tribe, is firmly anchored in their long-standing traditions and rituals. The Tiwa people are well-versed in traditional medicine, and they frequently use natural cures made from a variety of plant materials to meet their medical needs. It is a significant social and ritualistic item for the Tiwa community, is consumed during ceremonies, offerings, and marriages, fostering community bonds and celebrating cultural heritage.

UNIQUENESS

Lao pani is distinctive due to its use of specific herbs in fermentation, which adds medicinal benefits and a unique flavour. It is often brewed for special occasions and ceremonies, reflecting their social and cultural significance.

RAW MATERIALS

Sticky Rice (Bora Rice), Wild Yeast, Herbal Starter Cakes, Banana Leaves

Price

Approx. 80/-
onwards 100 mL

Geographical Location

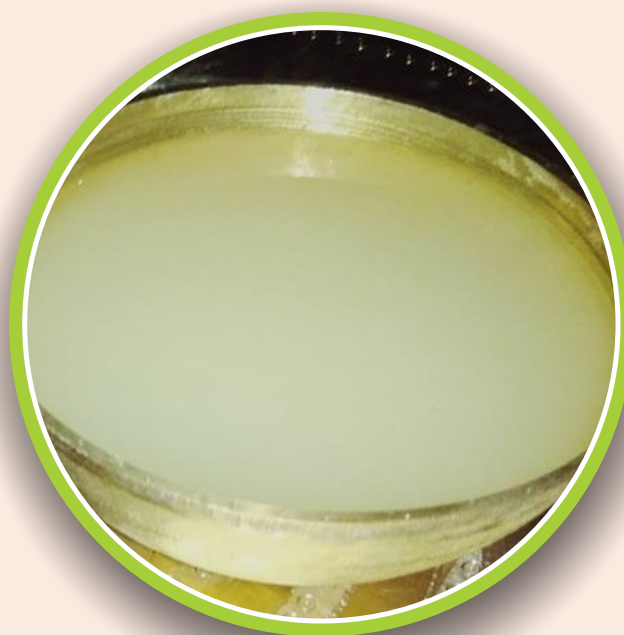
Sivasagar, Dibrugarh, Karbi
Anglong, Dima Hasao,
Majuli, Lower Assam

Class of Goods
33

Type of Goods
Manufactured

Proof of Origin
Since 20th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

Various herbs are collected, dried and pounded into a fine powder. The rice is fermented using wild yeast cultures, which gives the beer its distinctive flavour. The mixture is allowed to ferment in earthen pots or bamboo containers for 2-4 days, developing its unique taste and potency. After fermentation, the beer is filtered and often aged to enhance its flavors before being served.



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SHIDAL

Shidal is a traditional fermented fish product produced by the Kaibarta community in Assam. This unique method of processing not only enhances the delicacy but also extends the shelf life of the fish. Both Puthi and Telesh Shidal are popular varieties, with Shidal chutney being a well-known dish. Shidal is believed to have medicinal properties and is traditionally used to treat malaria. This product is highly demanded in the market and is an important source of income for the community.

UNIQUENESS

The colour of best quality product is dull white that gradually becomes slight brownish to deep brownish on continuous exposure to air. The strong odour permeates the air in and around the storage and gives the area a characteristic smell of Shidal.

RAW MATERIALS

Fish, Earthen Pot, Mustard Oil, Clay Seal

Price

Approx. 600/-
per kg

Geographical Location

Barak valley of Assam

Class of Goods

29

Type of Goods

Food Stuff

Proof of Origin

Since 1824

Number of Families Involved

No data available



METHOD OF PRODUCTION

Setipinna phasa fish is washed, drained and dried overnight. An earthen pot is layered with mustard oil and buried in ground. The dried fish is tightly packed in the pot. Then it is sealed with an earthen lid and left underground for 3-6 months for fermentation. After the fermentation period, the resulting product is Telesh Shidal, a unique and flavourful fermented fish delicacy.



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XINDOL

Xindol is a unique fermented fish product from the Rabha community in Assam. Xindol has a distinct aroma and dark brown color, with a semi-solid or paste-like consistency. Its long shelf life allows it to be stored and consumed over time, making it a delicacy in local cuisine and highly valued for its nutritional benefits. According to traditional beliefs, the consumption of Xindol is believed to possess potential properties that can help alleviate symptoms of malaria. It is important to note that specific traditional practices and health beliefs related to fermented fish may vary among different subgroups within the Rabha community.

UNIQUENESS

Xindol stands out among other fermented fish varieties in Assam due to its distinctive flavour and unique processing techniques. The addition of various plant leaves during fermentation and storage in bamboo containers contribute to its special aroma. It is ready in 15-30 days, this shorter fermentation period along with the traditional processing techniques, makes Xindol a unique and flavourful fermented food.

RAW MATERIALS

Raw fishes including *Amblypharygodon mola* (moa), *Puntius sp.* (puthi), Gorai, Chanda (Pomfret), Tluri (*Macrogathus aral*), Basa (Basa pangasius), Nisila (*Penaeus indicus*) and Herbs (leaves of Sijou and stem of *Colocasia esculenta*)

Price

No data available

Geographical Location

Goalpara and Karnrup
(Rural), Assam

Class of Goods
29

Type of Goods
Food Stuff

Proof of Origin
Since 1824

Number of Families Involved
No data available



METHOD OF PRODUCTION

Small fishes are collected and cleaned. They are then dried, ground into powder, and mixed with herbs. The mixture is fermented in bamboo containers for 15-30 days, transforming it into a blackish paste known as Xindol.



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PO:RO APONG

Assam's Mising community has been integral part of the social, cultural and religious life of the Mising people. This unique product is consumed in social and day to day life, the most preferred occasion being after a hard day's work. Besides, Po:ro Apong is used in all cultural and religious occasions like Midang (traditional marriage), Ui (rituals), Tani siko (death ceremony) and festivals. It is believed to have medicinal properties due to the inclusion of various medicinal plants in the starter cake. It is often consumed as a tonic and is said to aid in digestion and boost immunity.

UNIQUENESS

It is known for its non-artificial preparation and unique delicacy. It offers a distinct aroma and mildly sweet and tangy taste, infused with the essence of the local herbs and spices used in the fermentation process.

RAW MATERIALS

Paddy Husk and Dried Paddy Straw, Starter Cake, Boiled Rice, Banana Leaves, Lukewarm Water

Price

Approx. 50 to 150
per liter (depending on the
quality and fermentation process)

Geographical Location

Dhemaji, Lakhimpur, Tinsukia,
Dibrugarh, Sibsagar, Jorhat
and Golaghat districts of Assam

Class of Goods

33

Type of Goods

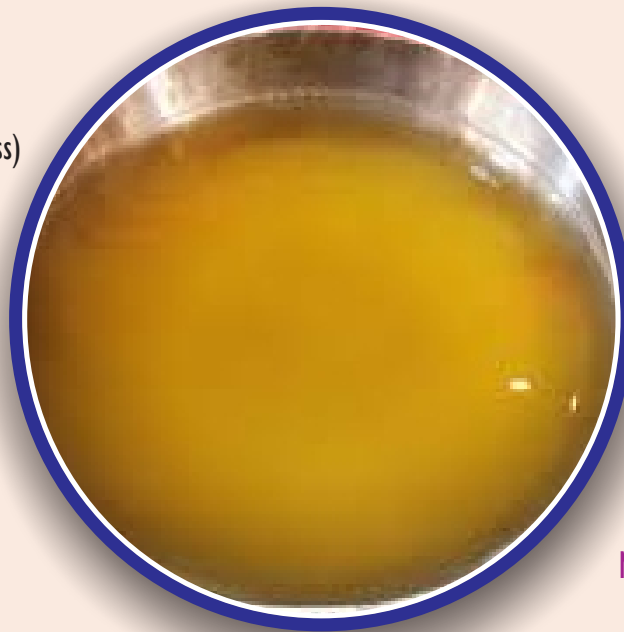
Manufactured

Proof of Origin

No data available

Number of Families Involved

No data available



METHOD OF PRODUCTION

To prepare Po:ro Apong, start by partially burning paddy husk and dried paddy straw to collect the ash. Mix this ash with powdered starter cake and boiled rice. Transfer this mixture to an earthen pot, sealing it with straw and leaves of the *lypteris parastica*. Allow the mixture to ferment. Once fermented, pour it into a cone-shaped bamboo basket called Ta:suk, which is hung from a post and lined with banana leaves. Then, pour lukewarm water over the fermented mixture. The filtered Po:ro Apong is collected in a container placed below the basket.



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MEKHELA CHADOR

The Mekhela Chador is a traditional Assamese attire worn by women. It consists of two pieces of cloth: the Mekhela, a cylindrical skirt worn around the waist, and the Chador, a drape that can be worn in various styles. The Mekhela is often made of silk and features intricate patterns and motifs. The Chador can be draped over the shoulders or used as a veil, adding elegance and grace to the wearer.

UNIQUENESS

The Mekhela Chador is not just a garment; it's a cultural symbol that reflects the rich heritage of Assam. The pleats are always folded to the right, unlike the Nivi style of saree where pleats are folded to the left. This right side pleating is a hallmark of the Assamese culture and tradition.

RAW MATERIALS

The Muga Cocoon and Yarns of Different Types. The Yarns Include Pat, Muga, Eri Silk and Cotton

Price
Approx. 500/- onwards

Class of Goods
24,25

Proof of Origin
Since 13th Century

Geographical Location
Sualkuchi, Assam

Type of Goods
Handicraft

Number of Families Involved
More than thousands of families



METHOD OF PRODUCTION

The production of Mekhela Chador involves a meticulous process. It begins with the selection of high quality silk, often Muga, Eri, or Pat silk. The silk threads are then dyed in vibrant colours using natural dyes. Skilled weavers meticulously weave the fabric on traditional handlooms, creating intricate patterns and motifs that are characteristic of Assamese culture. The woven fabric is then cut and tailored into the Mekhela (skirt) and Chador (drape), completing the iconic Assamese attire.



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KOLAKHAR

Kolakhar is a unique aqueous extract derived from the ash of a specific wild banana variety called Bhim Kol, known for its large seeds and tall stature. It is a reddish, dense liquid rich in potassium carbonate, making it a valuable natural resource. Traditionally used in Assam as a food additive, Kolakhar also serves as a natural soap and detergent due to its alkaline properties. It's prepared by burning dried banana parts, mixing the ash with water, and filtering the resulting solution.

UNIQUENESS

Kolakhar's unique taste profile is a result of the traditional production process involving burning banana peels and extracting the ash with water. This process imparts a distinct smoky flavour that cannot be replicated by any other ingredient. Additionally, Kolakhar is rich in potassium, which helps regulate blood pressure and maintain healthy muscle and nerve function. It also has a high pH level, which can help balance the body's acid levels and aid digestion.

RAW MATERIALS

Peels of Aathiya Kol or Bhim Kol, Pure Water, Sponge Gourd Fibers, Coconut shell

Price
Approx. 100/- onwards
per litre

Geographical Location
All districts of Assam excluding
the Barak Valley region

Class of Goods
30

Type of Goods
Food Stuff

Proof of Origin
Since 18th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

To make Kolakhar, mature Aathiya Kol banana peels are sun-dried for several weeks. The dried peels then burned to ashes and filtered with pure water. Traditionally, a punctured coconut shell with sponge gourd fibers is used as a filter. The resulting yellow-brown liquid is Kolakhar, a highly alkaline solution used as a food additive or stored for future use.



BIHU PEPA

The Assam Bihu Pepa is a traditional musical instrument deeply intertwined with the Bohag Bihu festival, marking the Assamese New Year. Legend has it that a buffalo horn spontaneously made a sound, inspiring a herder to create the first Pepa. It's crafted from a small body of reed or bamboo with one or two buffalo horns attached. The Pepa comes into two versions: single or double horned. The horns are softened or hollowed before being attached to the bamboo body. The Pepa is played by placing the mouth towards the smaller end, producing a unique sound that adds to the festive atmosphere of Bihu.

UNIQUENESS

It is played by blowing air into the mouthpiece, while using fingers alternately block and release the small holes along the neck to create a varying sound and pitch that emanates from the wide end of the horn. The sound produced is a rich high tone, often used to indicate the beginning of a ceremony.

RAW MATERIALS

Bamboo, Buffalo Horns, Elephant Grass, Water, Mud or Cow Dung, Gum for pasting

Price

Approx. 4500/-
per piece

Geographical Location
Assam

Class of Goods
15

Type of Goods
Handicrafts

Proof of Origin
Since 18th Century

Number of Families Involved
Approx. 500-700 people



METHOD OF PRODUCTION

Buffalo horns are collected and soaked in water or cow dung to soften them. The horn is then carefully hollowed out, and a mouthpiece made of reed is attached. A small bamboo or reed body is also attached to the horn. The number of holes on the bamboo body determines the range of notes that can be played. The Pepa is then ready to be played, producing a distinctive sound that is an integral part of the Bihu celebrations.



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ASSAM BAMBOO CRAFTS

Bamboo craft in Assam is not confined to a specific region or community, but is widespread across the state's villages. The majority of rural Assamese people possess bamboo craftsmanship skills, passed down through generations. Bamboo, a readily available resource, is deeply integrated into Assam's socio-economic fabric. It's used in various aspects of daily life, from building homes and bridges to creating household items and decorative objects. The craft is practiced by skilled artisans, who have been honing their techniques for generations. Two notable craft clusters in Assam are Barpeta and Nalbari, known for producing traditional bamboo items like the Khaloi and Jakhoi.

UNIQUENESS

Assam's unique bamboo and cane crafts are deeply intertwined with the region's agrarian lifestyle and diverse landscape. Bamboo is an environmental friendly choice and can be used as functional or aesthetic purposes.

RAW MATERIALS

Bamboo (Bholuka, Makul, Bijuli, Deu, Jati, Tarai, Cane), Cane fibers, Cane stems, Leaves of Tokou plant

Price

Approx. 75/- onwards
per piece

Geographical Location

All districts of Assam

Class of Goods
20

Type of Goods
Handicraft

Proof of Origin

Since 7th Century

Number of Families Involved

No data available



METHOD OF PRODUCTION

The production of cane products involves a multi-step process. It begins with harvesting the cane from the forests and preparing it by removing bark and thorns. The cane is then dried and shaped using heat. After that, it's assembled into a structure and further crafted by artisans. Finally, the product is cleaned, polished, and dried to achieve a finished look.



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DEORI HANDLOOM PRODUCT

The Deori community of Assam has a unique dress code. Men typically wear a loincloth called Ikhoon at home and trousers and shirt outside. For special occasions, they adorn themselves with white cloth and a necklace called “konthamont”. Deori women traditionally wear an Ujaduba igoon draped loosely over their breasts and a Jokachibba tied around their waist. They may also wear a Tegihra dress and cover their heads with a Gathiki or Gamucha. Additionally, they accessorize with rings called Gema and bangles called Uchoon.

UNIQUENESS

The Deori community clothes are generally very colourful. They weave their own clothes. The motifs in the designs reveals their closeness to the nature like birds, deer, horse, butterfly, and sprays of flowers, star and trees.

RAW MATERIALS

Yarn (Typically Sourced from Locally Grown Cotton or Silk)

Price
Approx. 1000/- onwards

Geographical Location
Sibsagar, Assam

Class of Goods
24

Type of Goods
Handicraft

Proof of Origin
Since 19th Century

Number of Families Involved
No data available



METHOD OF PRODUCTION

The weavers, primarily women, use simple but efficient handloom. They start by preparing the yarn, often sourced from locally grown cotton or silk. The yarn is then carefully wound onto the loom, and the weaving process begins. The weavers create intricate patterns and motifs, often inspired by nature and their cultural heritage. The final product is a beautiful and durable handwoven cloth, reflecting the skill and artistry of the Deori community.



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KHAROLI

Kharoli is a traditional Assamese dish. The geographical features, climate and cultural heritage of Assam play a crucial role in shaping the characteristics of Kharoli. This dish is deeply rooted in the culinary tradition of the region and reflects the local ingredients, cooking techniques, and flavour profile that are distinctive to Assamese cuisine. It is consumed as a part of regular meal in Assamese household, especially during festive occasions and social gatherings.

UNIQUENESS

The specific combinations of ingredients, including mustard seeds, mustard oil, and various vegetables, along with the traditional preparation methods, contribute to the unique taste, aroma, and texture of Kharoli.

RAW MATERIALS

Mustard Seeds, Khar and a variety of vegetables such as Eggplant, Potatoes, Pumpkin, or Leafy Greens

Price

Approx. 200/-
onwards

Geographical Location
Assam

Class of Goods
29

Type of Goods
Food Stuff

Proof of Origin

No data available

Number of Families Involved

No data available



METHOD OF PRODUCTION

It usually begins with soaking mustard seeds in water for a few hours or overnight, then grinding them into a fine paste. In a pan, mustard oil is heated and the mustard paste is fried until it releases its aroma and turns slightly brown. Dried fish and vegetables are then added to the pan, along with seasoning such as salt and turmeric. The mixture is simmered until the vegetables are cooked through and the flavors meld together, creating a thick and savory gravy.

POTENTIAL GIs



CHURIA OR DHOTI OF ASSAM

Churia, also known as Dhoti, was a traditional unstitched garment worn by men in Assam during the medieval period. It is a plain, rectangular piece of cloth, typically 8 to 16 cubits long and 2 to 2.25 cubits wide. The fabric is wrapped around the waist, hanging to the knee or below and secured with a girdle called "parivesa."

UNIQUENESS

The churia is distinct for being unstitched, unlike modern garments, and is made of cotton or silk, including the prized muga silk. It is simple in design, reflecting the practical and egalitarian nature of the time, and often worn during religious functions, with red silk versions preferred by priests.

RAW MATERIALS

Cotton, Muga Silk, Endi Silk (for cold seasons)

Price

Approx. 500 to 10,000,
depending on the quality

Class of Goods
24 & 25

Proof of Origin

16th to 18th Century.

Geographical Location
Assam

Type of Goods
Handicraft

Number of Families Involved
Approx. 300–500 families



METHOD OF PRODUCTION

Churia is woven on handlooms, either from cotton or muga silk, by Assamese weavers. The fabric is then cut to the desired size and shaped into an unstitched piece. The garment is worn by wrapping the fabric around the waist and securing it with a parivesa or belt.



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GAMKHARU

Gamkharu is a traditional bracelet or armlet worn by Assamese women, typically made of gold or silver. It is known for its wide, flat design, often adorned with intricate filigree work, floral patterns, and sometimes gemstones. It is worn as a decorative piece, especially during festivals, weddings, and cultural events.

UNIQUENESS

Gamkharu is unique to Assamese culture, reflecting its rich tradition of jewelry craftsmanship. It is known for its intricate designs and is a significant part of the Assamese bridal jewelry collection. Its use in traditional attire enhances its cultural and aesthetic value, often passed down as heirlooms.

RAW MATERIALS

Gold, Silver, Copper (in some variants), Precious Stones, Alloys.

Price

Approx. 5,000 to 50,000,
depending on the quality

Geographical Location
Assam

Class of Goods
I4

Type of Goods
Handicraft

Proof of Origin
14th Century.

Number of Families Involved
Approx. 200–300 families



METHOD OF PRODUCTION

Gamkharu is traditionally made by Assamese artisans using gold or silver. The process involves casting, engraving, and filigree work to create detailed patterns and shapes. Some pieces may also incorporate gemstones or beadwork for added embellishment.

XORAI

The Xorai is a traditional ceremonial vessel from Assam, typically made of brass or copper. It is used during religious ceremonies, festivals, and as an offering vessel in Assamese culture. Xorai is considered a symbol of hospitality, respect, and spiritual significance.

UNIQUENESS

Xorai is unique in its symbolic importance and artistic craftsmanship. The designs on the Xorai are often intricate, reflecting Assamese culture. It is presented as a token of respect to guests and is used in rituals to honor deities, making it an essential cultural artifact of Assam.

RAW MATERIALS

Brass, Copper, and occasionally Gold or Silver for decoration.

Price

Approx. 2,000 to 25,000,
depending on the quality

Geographical Location
Assam

Class of Goods
6

Type of Goods
Handicraft

Proof of Origin
16th Century

Number of Families Involved
Approx. 50–200 families



METHOD OF PRODUCTION

Xorais are handcrafted using casting and engraving techniques. Skilled artisans shape and decorate the vessels, often using lost-wax casting or direct forging, followed by engraving with intricate patterns and religious symbols.

XORIYOH OF ASSAM

Xoriyoh (mustard) is known for its robust flavor and aroma. It has a distinctive pungency and earthy taste, making it ideal for both spice blends and oil extraction. The fertile, alluvial soil and temperate climate contribute to its unique quality.

UNIQUENESS

Xoriyoh stands out for its intense pungency and earthy flavor, which are enhanced by the region's unique soil and climatic conditions. The mustard seeds are smaller, yet more aromatic, and have a richer oil content compared to other varieties, making them highly valued for both culinary use and oil production.

RAW MATERIALS

Brass, Copper, and Occasionally Gold or Silver for Decoration

Price

Approx. 95 to 200 per kg,
depending on the quality

Geographical Location
Guwahati

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
12th Century

Number of Families Involved
Approx. 300–400 families



METHOD OF PRODUCTION

Xoriyoh is cultivated during the rabi season. Farmers sow seeds in well-irrigated fields, ensuring the plants are nurtured in fertile, organic-rich soil. After harvesting, seeds are processed for oil extraction or used in spice blends.



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About Reinforce Intellectual Property Association

RIPA is not for profit organization, with an aim to promote and facilitate indigenous Intellectual Property (IP) at national and international level. RIPA aims at meeting the present and future requirement for growth and development of indigenous IP. RIPA further strengthen and complements the efforts of indigenous R&D and innovations.

About NEHHDC

North Eastern Handicrafts and Handlooms Development Corporation (NEHHDC), under the administrative control of the Ministry of Development of North Eastern Region (DoNER), Government of India, is an organisation that attempts to develop and promote the indigenous crafts of all the eight North Eastern states namely Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim and Tripura, by connecting craftsmen to prospective markets and consumers and generating economic, cultural and social opportunities for creators while adding cultural value for consumers. To know more, visit: www.nehhdc.com.

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Manufactured
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ASSAM



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