

BIHAR



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 to Natural Goods, Food Stuff
Manufactured Goods, Handicrafts
or Agricultural Goods

GI based on uniqueness,
weather, and
terrain of the place of origin

Legal Protection from
unfair usage

Registered by the
Authorized
community of the GI

GI Sign or symbol
indicating
Geographical Origin
or location

Economic empowerment
to Artisans, Producers,
and Manufacturers

Social Uplifting and
continuing the Legacy of
the Nation

420+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting
and ensures
genuineness of products

Preservation of local Culture,
Tradition,
and Legacy



REGISTERED GIs



BHAGALPUR SILK

Bhagalpur had great contribution in maintaining and managing the legacy of Eastern India. The city is situated on the bank of the river Ganga in Bihar and has a great legacy in Silk trade in India. Silk weaving in Bhagalpur has been very old tradition in the region and connected with Vedic ages. Bhagalpur is famous for its legacy product known as Tussah or Tusser Silk. Because of their kind and quality, this silk is also known as Queen of all fabrics.

Accordingly, Bhagalpur has been named as “Silk City” due to its rich quality, legacy, and popularity of the silk fabric in local and global markets. The high quality Tussar Silk is also known as Kosa Silk produced from several species of silk worms. The specific rich texture and deep gold colour of this Silk makes it high valued Tussar. When Tussar weaved into fabrics it turned into an exotic and vibrant feel of Bhagalpur Silk.

Uniqueness

The fabric is woven from colorfully dyed threads produced from tussar cocoons. It is produced from larvae of several species of silk worms . Tussar is valued for its rich texture and natural deep gold colour.

Type of Goods
Handicraft

Class of Goods
Class 24 & 25

Price Range
Rs.1000/- to Rs.45000/-



Families/People Involved
More than 35,000 handloom weavers, with 25,000 looms live in Bhagalpur.

Geographical Area
Bhagalpur, Bihar

Proof of Origin
Since Vedic ages

Method of Production

The Kundi Finish, which is an indigenous practice of finishing the silk fabric by beating the entire yardage by a wooden hammer. This augments the texture, appearance of the fabric.



SUJINI EMBROIDERY

Sujini, a beautiful term given to a beautiful work of embroidery where straight running stitch embroidery done on layered cotton. Sujini embroidery originated from Bhusura village of Bihar in India in ancient times. The embroidery has been originated for crafting new canvas for same old sarees and dhotis in such a fashion where two-three folds of old clothes with a simple stitch do wonder as Sujini art.

The Sujini is beyond a traditional art and many a times depicts social and political messages stitched with craft. UNESCO has also recognized the unique form of art and given “Seal of Excellence” in 2019.

Uniqueness

Old, torn and tattered scraps of clothing are used to make quilts, bedspreads with tiny running stitches, which varies from 105-210 stitches per inch and embroidery. It often has stories ranging from religion, mythology to daily life experiences of women, social issues like domestic violence, female infanticide.

Type of Goods
Handicraft

Class of Goods
Class 24 & 26

Price Range
Rs.100/- to Rs.55000/-



Families/People Involved
Family from Muzaffarpur and
Madhubani

Geographical Area
Muzaffarpur & Madhubani

Proof of Origin
Since 18th Century

Method of Production

Made of torn and tattered pieces of clothing, preferably cotton, by layering them and using tiny running stitches with Needle Number 9.

The stitching causes it to swell which gives it the name Sujini. Materials required for Sujani kantha stitch include a needle, frame, scissors, threads of various colours, inch tape, tracing sheet, tracing wheel, pencil, rubber, blue chalk and kerosene.

Raw materials used include cotton cloth sheets and threads, which is available in bulk in Muzaffarpur.

SAHI LITCHI

The quality of Muzaffarpur Litchi is so enhanced that the term “Shahi Litchi” has been given to this unique variety of Litchi grown in Bihar, mainly in Muzaffarpur, Vaishali, Eastern Champaran, Sitamarhi, Sheohar, Begusarai, Siwan, Darbhanga, and other areas. Shahi Litchi is one of the superior varieties of the litchi in entire India. Due to its specific features which are crimson, juicy, aromatic with high pulp content and high fruit to seed ratio makes this product more valuable and is listed among one of the few international export quality products from Bihar.

Uniqueness

The agro-climate of Bihar, good alluvial soil rich in calcium content is responsible for the unique quality of Shahi Litchi. These plants are high bearers with a yield of 80-135kg of plant per year. Specific round shape with prominent bright crimson peel, less prominent tubercles, creamish white and translucent aril, juicy and aromatic pulp, with fine acid sugar blend.

Type of Goods
Agriculture

Class of Goods
Class 31

Price Range
Rs.50/- to Rs.500/-



Production

Bihar Litchi contributes 40% of total Indian Litchi production

Geographical Area

Muzaffarpur, Vaishali,
east Champaran,
Sitamarhi, Sheohar,
Begusarai, Siwan Darbhanga
and other areas

Proof of Origin
Since 17th Century

Method of Production

Shahi Litchi requires subtropical climate and alluvial soil to grow.

The plant is propagated by the method of Air-layering. Light annual pruning before and after harvest is essential to maintain stature and to prevent diseased and damaged twigs and branches. Flowering of Shahi Litchi in Bihar occurs between last week of February to 2nd week of March. It attains maturity by 3rd week of May.

MADHUBANI PAINTINGS

Madhubani paintings are one of the specific arts which prove the oldest tradition and civilization of India. This is the beauty of the art that Madhubani paintings can be found in Ramayan (around mid-7th century BCE and 6th century BCE). It is believed that King Janak, the ruler of Mithila and the father of Sita, directed his artisans to capture the grand event of Sita's wedding with Lord Rama. The legacy has been further passed on from generation to generations. Today, the district Madhubani (also termed Mithila) has become the main market for production and distribution of Madhubani Paintings.

Mithila paintings are characterized by geometric figures having bulging fish shaped eyes and pointed noses. The central theme of these paintings revolves around Hindu Gods, Goddesses and the sacred animals associated with them. Goddess Durga with her lion, Lord Shiva and Shakti, Radha and Krishna, Goddess Saraswati's swan, Fish and tortoise depicting the first incarnation of lord Vishnu, depiction of peacock and others are some popular inspirations of these paintings.

Uniqueness

Paintings are categorized geometric figures of Gods and Goddesses having bulging fish like eyes and pointed nose, leaving no space empty within the frame.

Type of Goods
Handicraft

Class of Goods
Class 16

Price Range
Rs.1000/- to Rs.50000/-



Families Involved
More than 200

Geographical Area
Muzaffarpur, Vaishali,
east Champaran,
Sitamarhi, Sheohar,
Begusarai, Siwan Darbhanga
and other areas

Proof of Origin
Since 7th and 6th century BCE

Method of Production

There are two methods of paintings one is sketch painting and other is line painting. The strong filled colours provide dramatic intensity in the painting and along with subjects have special meaning for the artist.

MAGAH PAAN

Magahi Paan is one of the superior qualities paan grown in Bihar. The leaves are of superior quality and rich in all essential ingredients compared to other betel leaves. It is known for its aromatic, soft, pungent, less fibrous, and easily melt in the mouth. The Magahi Paan leaves an excellent taste and the dark green shiny appearance on consumption. It is grown in the Magadh regions in districts of Aurangabad, Gaya, Nawada, and Nalanda.

The heating of this paan leaf makes the colour lighter and increases its shelf life to over 4 months. Magahi Paan crop occupied an area about 4000 ha in 23 districts of Bihar which are of excellent quality and fetch higher market price than other cultivars of betel leaf.

Uniqueness

The leaves are pungent, soft and less fibrous, are suitable for bleaching and have brilliant keeping quality.

Easily soluble in mouth, it is also known for its dark green and shiny appearance.

Type of Goods
Agriculture

Class of Goods
Class 31

Price Range
Rs.50/- to Rs.500/-



Families Involved
More than 8000 families

Geographical Area
Aurangabad, Gaya,
Nawada, Nalanda

Proof of Origin
Magahi Paan can be traced
upto 7th century A.D

Method of Production

In Bihar, it is grown in upland areas where soil level is maintained with a gradual slope to drain out excess water. Planted between April to July, the plants and soil surface are protected from sun rays with Bareja Construction. The dibbling method is used for planting after which the land is covered with khar or straw and the plants need special care after 20 days of continuous irrigation. Harvesting is carried out after 3 months of planting.

APPLIQUE KHATWA

Khatwa or patchwork is a very ancient applique technique. Initially, it was used to create canopies and tents, called kanats, which were made to be sold. The appliqué and patchwork of Bihar is locally called Khatwa and is commonly found on wall hangings, shamianas, and now even on saris, dupattas, cushion covers, table cloths, and curtains. The craft uses waste pieces of cloth as its raw material and is usually done with white cloth on bright backgrounds like red or orange.

The motifs include human figures, trees, flowers, animals, and birds. Circular cut-work is for the central motifs and quarter-circles are used for the corners. Kanats or walls of tents have tree forms with animal figures. Usually, men cut the patterns and the women do the stitching. The Khatwa craftswomen also have used hand woven silk and naturally dyed cloth.

Uniqueness

Khatwa is essentially an applique technique, although it is sometimes described as patchwork. The craft uses waste pieces of cloth as its raw material and is usually done with white cloth on bright backgrounds like red or orange.

Type of Goods
Handicraft

Class of Goods
Class 24 & 26

Price Range
Rs.100/- to Rs.45000/-

Families/People Involved
More than 5000 families

Geographical Area
Sitamarhi, Madhubani

Proof of Origin
The products were used by nobility, kings, emperors as shamiana and chandowa.

Method of Production

The stitching process used includes bakhia, taropa, ganthi, chikana, button hole and ruching. The cutting of fabrics is done by folding the fabric using the Tikhili and Pania process. The folded fabric is then cut into motifs and the applique or patch is held in place with embroidered stitches.



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BHAGALPURI ZARDALU

Bhagalpuri zardalu is a unique variety of mango Bhagalpur and nearby areas. The mother tree is still alive in a village in the Bhagalpur district and some nurseries have been established for its multiplication.

It is known for its distinct aroma and taste. It weighs 100-200 gms and is generally small in size. The taste and aroma of the mangos is attributable to the distinct climate and water of the areas it is grown in.

Since ancient times, this particular species of mango has been farmed in Bhagalpur and adjacent Bihar regions. In Jagdishpur, Bhagalpur, a mother tree said to be 200 years old has been discovered.

Uniqueness

It is heavy bearing and has exceptional fruit quality. The trees grow quickly. The best fruit has flesh that is near to its skin that is creamy yellow in colour, juicy, firm to soft, and sparingly fibrous. It keeps well and peels moderately well.

Type of Goods
Agriculture

Class of Goods
31

Price Range
Rs.60/- to Rs.500/- per kg



Families/People Involved
More than 50000 farmers
are involved

Geographical Area
Bhagalpur, Munger, Banka

Proof of Origin
First cultivated by Maharaja Rahmat Ali
Khan Bahadur of Khadakpur. More than
200 years ago.

Specific Method of Production

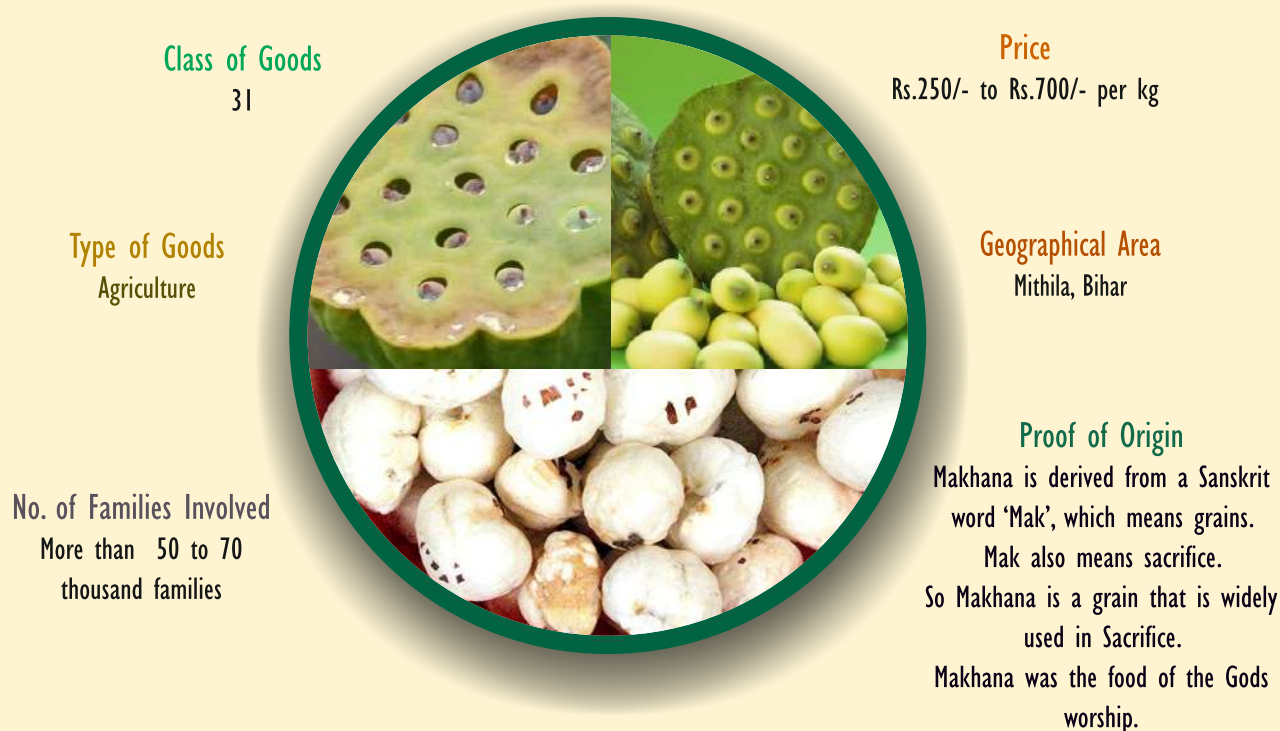
Veneer grafting, a technique for propagation in which the scion or bud stick is cut off from the mother stalk, is used. In addition to, arching, epicotyl grafting, side grafting, and other techniques are also employed.

MITHILA MAKHANA

Makhana or foxnut, was initially grown in Mithilanchal region of Bihar. It is that part of Bihar where Makhana was cultivated using all the traditional methods by a poor community of farmers. Darbhanga district is known as one of the oldest regions of Bihar famous for producing large amount of Makhana. Darbhanga district has some major regions contributing to the large portion of Makhana cultivation namely, Beroul, Benipur, Keoti, Manigachi, Darbhanga, Sadar, Singhwara, Baheri, Alinagar.

UNIQUENESS

It is a low expenditure produce which acts as a medicine in form of food. It has composition of 78 percent of carbohydrate and 10 percent of protein. It is also rich in several minerals. It is capable of standing against weather uncertainties.



Method of Production

Production of Makhana can be broadly categorized into 3 major steps, viz. Cultivation, Harvesting and Processing. The sowing of Makhana seeds is done in ponds or swampy wastelands in the months of February-April. At the time of Harvesting, the floor of the pond is swept by experienced fishermen collect the seeds with the help of a split bamboo or net. Next, processing of Makhana seeds is done to make it polished and ready to be sold.

KATARNI RICE

The best and highest quality scented rice called Katarni Rice comes from Bihar in India. The word "Katarni" refers to a sewing awl that is attached to a hook. Due to the husk's tip's resemblance to an awl, Katani Rice has been given that name. The rice is renowned for its flavour, aroma, and ease of preparation as beaten rice.

Katarni rice is a tall, photosensitive landrace with medium-slender grains that flowers between 30 and 28 degrees Celsius during the day and between 20 and 8 degrees Celsius during the night. The grain filling process takes place in hazy sunlight between 8 and 10 hours during the day. While sensitive to rain during flowering, it is tolerant to cold.

Uniqueness

Known for its aromatic scent, the husk of the rice is dark brown and the apex of the paddy is similar to the tip of an Awl. The milled rice is non-sticky and the cooked rice is fluffy. The beaten rice is scented, soft and sweet. Each seed can generate upto 3000 grains of rice.

The soil composition is responsible for the uniqueness of the rice.

Type of Goods
Agriculture

Class of Goods
CLASS 30

Families Involved
50 to 60 Families in
each District



Geographical Area
Bihar

Price Range
Price Ranges from
Rs.30/- to Rs.350/- per kg

Proof of Origin
The rice variety was introduced in
bhagalpur by Maharaja Rahmat
Khan Bahadur of Kharagpur.

Method of Production

Katarni rice is medium slender grained, tall landrace which flowers in the temperature range of 30-28°C (day) and 20-18°C (night) with 10-12 hours day period and grain filling occurs in hazy sunshine in 8-10 hours day period. It is tolerant to cold at but sensitive to rain at flowering. The harvesting period of time is last week of November to middle of December.



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MANJUSHA ART

Manjusha art is one of Ang Pradesh's oldest folk arts. Bhagalpur, Bihar's capital, was once known as Ang Pradesh. Between the years 1931 and 1948, this art form can be traced back to the 7th century. The Malakar community was the first to produce Manjusha Art. It is primarily made up of three colours:

Pink; which depicts care, relationship, and victory.

Green; which is connected with nature and health,

Dark green; which is associated with financial institutions; while

The colour yellow is associated with joy, youth, fun, happy feelings, confidence, increased excitement, and optimism.

Uniqueness

Manjusha art is one of the ancient folk arts of ANG PRADESH (Bhagalpur city of Bihar). This art form traces its roots way back in 7th century in between time periods of 1931-1948. This art form originated from a folk story of Bihula-Bishari and also holds a religious significance in the Bishari pooja.

Families/People Involved

More than 700 families

Geographical Area

Bhagalpur, Bihar

Class of Goods

16

Painting Inspiration

Folk Story Of Bihula-bishari

Local Price

Rs.150/- to Rs.20,000/-

Type of Goods

Handicraft



Method of Production

The outline is first drawn and then filled in. The artisans draw everything free-hand. The little imperfections and the fact that the lines are not straight is thought to be the part of their folk art. Now when they paint on the fabrics, the more skilled artisans draw it directly on the material whereas the other artisans first sketch an outline and then start the painting.

SIKKI GRASS WORK OF BIHAR

Sikki is a long-stemmed grass native to Bihar's northern regions. This grass is produced in the wetlands of northern Bihar and is used to create sikki art. The grass is dyed in a variety of colours and then used to make a variety of decorative and everyday products. With its originality, astounding beauty, and miraculous magnetism, Sikki art has enlightened the globe. The handcrafted products depict the craftsmen's natural environment, folklore, and religious beliefs. Models of Gods and Goddesses, as well as depictions of Hindu epics, are made into current day goods such as trays, baskets, and jewelry.

Uniqueness

Sikki grass, that is the basic raw material used to make sikki products is grown the wet soil of northern part of Bihar. The art has enlightened the world with its originality, unmatched beauty and miraculous charisma.

Geographical location

Sitamarhi, Madhubani and Dharbhanga

Class of Goods

20

Number of Families involved

More than 500

Years they have started

11th Century

Type of goods

Handicraft



Price

Rs.100/- to Rs.1,00,000/-

Variety Of Goods

The desired forms are generally shaped with ordinary grass called khar which is coiled and encased in the softer Sikki. Technical improvement, by means of dyeing of grass with fast colours is being introduced. The coiling technique, which is the oldest, is most commonly used in Sikki. The common long grass is wired and stitched together with the sikki, and then dyed in several different shades, using a thick needle called Takua.

SILAO KHAJA

Silao Khaja is a unique delicacy from Bihar. The place Silao is situated in the Nalanda district of Bihar state. The origin of this delicacy relates to lord Buddha journey from Rajgir to Nalanda.

Silao Khaja is a multilayered crisp sweetmeat which is prepared by Murariya Wheat, Ghee, Sugar or Jaggary, Water, Cardamom and aniseeds. The uniqueness of Silao Khaja is attributable to the local water and climate of the State. Khaja tastes best until 10-12 days after its production. However, during rains, it may last only for 2-3 days. The sweet is not only popular among the residents of Bihar, but also among the national and international tourists visiting the local Buddhist temples and other sites.

Uniqueness

Silao Khaja is widely known for its taste, crispness and multi layered appearance. Its unique features, taste and crispness, can be attributed to the local water and climate of Silao. Silao Khaja consists of twelve to sixteen very thin dough-sheets placed over one another.

Type of Goods
Food Stuff

Families Involved
More than 500

Class of Goods
30

Geographical Area
Silao, Bihar

Price Range
R.140/- to Rs.600/- per kg

Years they have Started
6th Century BCE.



Method of Production

Small flour-balls are made from the dough and then flattened by wooden roller-pins into fine sheets on small wooden tablets coated with pure ghee for smoothness. Special care is taken by the confectioners to ensure the quality of the ghee. 12 to 16 such dough-sheets are placed over one another, rolled together, and then cut into small square pieces. Each piece is deep-fried in pre- heated ghee till they are crisp and brown. The fried pieces are then dipped in a syrup of sugar or jaggery.

POTENTIAL GIs



GAYA ANARSA

The history of Anarsa dates back to 150 years. The king of Tekari had a sweet tooth, so he used to send Anarsa as presents to the neighboring states as a token of friendship and healthy relations. As a result Anarsa gained popularity at a very fast pace. In those times Anarsa was disk shaped, but eventually it was shaped into spherical balls.

There are two shapes of Anarsa one is 'thin disk' and the other is 'spherical'. Til (Sesame) are finally embedded on this sweet that created toppings on this sweet.

Uniqueness

The unique taste of Anarsa can be attributable to the water and climate of Gaya District. There are two shapes of Anarsa one is 'thin disk' and the other is 'spherical'. Til (Sesame) are finally embedded on this sweet that created toppings on this sweet.

Price

Rs.300/- to Rs.500/- Per Kg

Type of Goods

Food Stuff

Proof of Origin

200 years ago, the king of Tekari used to send this sweet to his neighbouring states, as a token of friendship.

Class of Goods

30

Number of families involved

More than 1000

Geographical location

Gaya, Bihar



Durability

Anarsas lasts for 30 to 45 days after its production. Anarsa is Seasonal Dessert. In monsoon its durability goes down to 7-10 days.

GAYA TILKUT

Gaya Tilkut has its history of around 150-200 years old originating in Ramna Road, Gaya. The native king, who ruled the region in alliance with the British, had great fondness for sweets. He encouraged the local artisans for making tilkut, and used to send Tilkuts as token of gratitude to the foreign visitors. As a result, Tilkut became popular across the world.

Hindus have a traditional belief that by donating and consuming tilkut on Makar Sankranti (a popular hindu festival celebrated on the 14th-15th of January), one is set free from the repeated cycle of birth and death, and achieve 'moksha'.

Uniqueness

The unique taste of Gaya Tilkut is attributable to the climate and local water of Gaya

Price

Rs.218/- to Rs.400/- per kg

Geographical Location

Gaya, Bihar

Type of Good

Food Stuff

Years they have started

150- 200 years ago

No. of Families Involved

More than 500



Proof of Origin

200 years ago, the king of Tekari used to send this sweet to his neighbouring states, as a token of friendship.

Method Of Production

Sesame seeds are fried in oil for two minutes, till they turn brown and then grinded coarsely after they turn cool. Then jaggery is added in boiling water to make syrup, and then further heated to make thick paste. Once the paste is made, the grounded sesame seeds are added to the same with continuous stirring so as to avoid crystallization.

BAMBOO SOOP

Bamboo Soop is a handicraft made up of high quality matured Bamboo grown in Hajipur, Muzaffarpur region of Bihar. The skilled craftsmen of Bihar make the product. Crafting with bamboo is an age old tradition in places which have a sub-tropical climate that is apt for growing bamboo. It is made by weaving bamboo stripes together to make a tray like structure which is majorly used in Chhath Puja for carrying the religious offerings for the Sun God.

Bamboo Soops are also used in marriages and it is a famous handicraft item for multipurpose use. Soops are widely used during Chhath Puja / Festivals, Marriage ceremonies or other household purposes like cleaning grains, or carrying vegetables.

Uniqueness

The Bamboo soops are made by local artisans who are skilled in the craft. The manufacturing is done in Hajipur and Muzaffarpur regions of Bihar, while the raw material used comes from Chhota Nagpur region which is located majorly in Jharkhand and covering parts of Bihar, West Bengal, Odisha, and Chhattisgarh.

Class of Goods
20

Type of Good
Handicraft

Number of families involved
More than 500



Geographical Location
Hajipur and Muzaffarpur
region of Bihar

Price
Rs.70/- to Rs.300/- per piece

Method Of Production

Long strips are cut from dried bamboo and are woven together to make bamboo soop which are used in Chhath Puja, wedding ceremonies and other household work.

LAHTHI BANGLES

Since time immemorial Lahathi choodi, has been drawing attention of both locals and countless tourists who visit the state of Bihar.

Lahathi or Lac is a resinous fluid produced by insects like *Laccifer lacca*, *Carteria*, and *Tachardia lacca*. These plant-eating insects create a red resinous pigment when they settle on the branches of their host trees. Later, stick lac is obtained by cutting the host trees' covered branches. To get rid of contaminants, stick lac is crushed, sieved, and cleaned numerous times. It is found in different varieties viz. dark brown, black and light golden.

Uniqueness

The lac bangles are made from resinous secretion of Lac producing insects such as *Laccifer lacca*, *Carteria* and *Tachardia lacca*. These insects colonise on the branches of host plant producing the resinous pigment, which acts as a raw material for lahathi Bangles

Class of Goods

14

Type of Good
Handicraft

Price
Rs.250/- to Rs.350/-
set of 12 Bangles



Geographical Location

Muzaffarpur, Sitamarhi,
Madhubani areas of Bihar

Number of families involved
More than 500

Importance

Lac bangles are considered auspicious in several cultures of the country and therefore popular during marriage ceremonies.

Method of Production

Lac Fragments are melted and necessary colors are added to it when it becomes semi-molten. The mixture is then continuously stirred. Next, a wooden stick with coloured Lac is attached to it and then let to dry. The Lac that is wrapped around the wooden rod is slowly heated while being beaten periodically with a wooden instrument 'Hattah'. After it has warmed up and become sufficiently soft, it is wrapped in the chosen colour by uniformly applying the coloured lac stick to it. Using a hattah, the lac foundation is coloured and then formed into a thin coil before being severed from the plain lac rod. After that, the coil is heated over the burner so that the ends can be linked to form a bangle. To strengthen the lac bangle, a simple golden metal is inserted while it is still hot. The bangle can now be adorned with sequins, semiprecious stones, or other materials of choice.

LITTI CHOKHA

Litti-Chokha is a famous dish of Bihar, which people relish. It is cooked in fire by stuffing satttu (made with roasted gram flour) in wheat flour. After this, it is served dipped in desi ghee along with Chokha.

According to many historians, the mention of Litti-Chokha is found in the times of Mauryan Empire, and also during the revolt of 1857. It is said that even during this time the soldiers had eaten Litti-Chokha as their a meal. Apart from this, Tatya Tope and Rani Lakshmi Bai also gave it to their army as meal during war.

Uniqueness

Litti Chokha is a delicacy from Bihar. Litti is made by stuffing roasted gram flour in wheat dough balls. Chokha on the other hand is made up of egg-plant or boiled potatoes. The water and climate of Bihar adds on to the unique flavour of the food stuff

Type of Good
Food Stuff

Geographical Location
Bihar

Class of Goods
30

Price
Rs.30/- to Rs.70/- per plate



Proof of Origin
The Mauryan Empire under Chandra Gupta Maurya used to take litti chokha as food for the army during wars. Later, in the revolt of 1857, there are mentions of Rani Laxmi Bai and Tatya Tope's army consuming Litti Chokha as meals during war.

Method Of Production

Litti is made by kneading wheat flour with water, and making balls out of the dough. The balls are then rolled into a 5 inch circle, and then placing the roasted gram flour stuffing on it. The edges are joined to form a stuffing inside the dough. And then rolled gently between the palms to make it a perfect sphere.

It is then cooked in fire till it is fully cooked and crispy from the outer. It is then dipped in pure ghee before serving.

Chokha is prepared by roasting eggplant on fire. It is turned after every 2-3 minutes so it is evenly cooked. Then it is peeled and chopped. After that, boiled and mashed potatoes, chopped onion and chopped green chilli is added and mixed well to make chokha.

The combination of Litti Chokha then becomes ready to be consumed.

THEKUA

Also known as Khajuria or Thikari, Thekua is a sweet that marks its origin from the state of Bihar. It has been used as a snack in this region for centuries. It is usually prepared as an offering to the Sun God during Chhath Puja; which is a major festival celebrated in Bihar for thanking the Sun God to sustain life on earth.

Thekua is made up of locally available ingredients in Bihar such as wheat flour, melted sugar and Ghee. It is a popular snack in Bihar and nearby states.

Uniqueness

Thekua is unique delicacy native to Bihar, which is prepared as a religious offering to the Sun God on Chhath festival. The water and climate of Bihar adds to the uniqueness of the sweet.

Type of Good
Food Stuff

Class of Goods
30

Ingredients
Wheat flour, melted sugar,
Ghee, water, cardamom



Geographical Location
Bihar

Price
Locally Thekua is sold
for Rs.143/- to Rs.400/- per kg.

Method of Production

The dough is prepared using wheat flour, melted sugar, ghee and water. Cardamom can be added to enhance the taste. The dough is deep-fried in ghee or vegetable oil till it becomes reddish-brown. It is soft when hot but hardens after it cools

GAYA KHOYA LAI

Gaya Khoya Lai is a ball shaped traditional sweet made by coating sugar over lai (Ramdana seeds) and adding various dry fruits. There can be different kinds of lai depending on the ingredients used, however the common process of making Lai includes mixing Ramdana with ingredients such as sugar, Mawa (Khoya), cardamom and cashew nuts, which gives it a unique taste and texture. It is made mainly during festivals or weddings, and can last up to two weeks even without any cold storage.

Uniqueness

Lai is a sweet owing its uniqueness to the local water used for preparing the sweet and the climatic conditions of Bihar

Geographical Location

Gaya

Years they have started

150 Years

Type of Goods

Food Stuff



Number of families involved
More than 500 families

Local Price
Rs.359/- to Rs.460/- per kg

Method of Production

The main component of Lai is Ram dana seeds. These ram danas are processed and mixed with khoya and sugar or jaggery to give rise to a disk or ball shaped sweet.

MANER LADDU

Maner apart from being a town seeped in history and heritage, is famous for its variant of laddu known as Maner ka Laddu (Ladoo). The Maner is a spherical, traditional Indian sweet made with tiny, deep fried, chickpea flour based pearls that are soaked in sugar syrup and then formed into a sphere known as a Laddu (Ladoo). However, it stands apart from the standard laddu's owing to its unique preparation and ingredients which are indigenous to Maner.

The Maner Laddu is made with local ghee, and promoted by the local vendors as being made using the sugar-sweet waters of the Sone river, which is claimed to impart the Laddu with its unique, distinctive and memorable flavour. It also differs from its other compatriots in terms of techniques of preparation as the Maner Laddu is known to have extremely fine pearls, which give it a “melt in mouth” quality.

Uniqueness

The unique taste of the sweet is attributable to the sweet water of the river Sone and the climate of Bihar

Number of Families involved
More Than 100 Families

Class of Goods
30

Geographical Area
Maner, Bihar

Years they have Started
100 years

Type of Goods
Food Stuff

Local Price
Rs.150/- to Rs.500/- per kg



Method of Production

Boondi is soaked in hot sugar syrup so that it absorbs the sweetness from the syrup. Dry fruits are added and mixed well. After this, the warm mixture is taken in hands and binding is done to make balls out of it. The laddus are decorated with dry fruits before packaging.

TIKULI ART

Tikuli art gets its name from “Tikuli, or a bindi, which means a colourful dot that Indian women have been wearing on their forehead since ages. It holds a deep cultural and feminine significance, in the whole of India. Tikuli art originates from Patna city, and can be tentatively traced back to the Mauryan age. According the archaeological findings that include statue of a women wearing a Tikuli (Bindi). Traditional and mythological subjects are shown in the paintings, which, due to the level of expertise required, can be rather costly. The revival of Tikuli art is not only culturally significant, but it has also provided artisans with a new source of income.

Uniqueness

Tikuli art is a painting which is made by dots and hence it makes it unique from other arts.

This is a rare specialty of Patna, Bihar and no such work is found elsewhere. Since it is very intricate and detailed, it requires a special set of skills.

Name of Geographical Indication
Tikuli Art

Class of Goods
16

Years they have started
800 Years



Price
Rs.500/- to Rs.50,000/-

Number of Families involved
More than 500 families

Geographical Location
Patna and Harihans

Method of Production

The art is made by placing small dots or Bindis on the canvas/ cloth or items like coasters, flower pots, etc.

BELGRAMI

Belgrami is a sweet delicacy from the state of Bihar. It is a famous in Udwant nagar, situated between Ara and Buxar districts of Bihar.

Belgrami and Khaja are known to be given to the bride at the time of her wedding. The sweet is made up of cottage cheese and sugar syrup.

Uniqueness

The unique of taste Belgrami is attributable to the water and climate of Bihar.

Price

Rs.100/- to Rs.600/- Per Kg

Type of Goods

Food Stuff

Years they have started
Not Available

Class of Goods
30

Number of families involved
A few families in Ara district of Bihar

Geographical location
Ara and Bihar



Method of Production

Sugar syrup is made by adding sugar into the boiling water. Then, small amount of saffron and cardamom is added to give colour and flavour to the water. Cottage cheese or chhena is cut into small cubes and immersed into boiling sugar syrup while continuously stirring. When all the syrup is absorbed by the cheese, more water is added into the vessel. This process of adding water is repeated for 2-3 times. Once the cheese cubes fully absorb the sugar water, they are cooled down at room temperature, and are ready to be served.

HAJIPUR BANANA

Hajipur banana, also known as the Amrit Phal or the fruit of the gods, is a unique variety of banana that is grown in the Hajipur region of Bihar, India. The Hajipur banana is known for its rich flavor, sweet taste, and nutritional value.

The banana is grown in the fertile alluvial soil of the Ganges River, which provides the perfect growing conditions for the fruit. It is smaller than other varieties of bananas, but it is much sweeter and has a distinct aroma that sets it apart from other bananas.

The fruit is also rich in nutrients, such as vitamins A, C, and B6, as well as potassium and dietary fibre. It is a popular choice among the locals and is often used in the preparation of traditional sweets and desserts.

The Hajipur banana is not only valued for its taste and nutritional value but also for its role in the local economy. The banana cultivation provides employment opportunities for many people in the region and contributes to the overall economic development of the area.

Uniqueness

The Hajipur banana is unique for its sweet taste, distinct aroma, smaller size, and nutritional value. It is also an important contributor to the local economy and a valued part of the culture and traditions of the region.

Price

More than Rs.15/- per kg.

Type of Goods

Agricultural

Years they have started

More than 100 years

Number of families involved

More than 100 families



Class of Goods

31

Geographical location

Hajipur, Bihar

Method of Production

The production of Hajipur bananas involves planting and nurturing the banana trees in the fertile alluvial soil of the Ganges River. The trees are carefully tended to and the fruit is harvested when it is ripe. The bananas are then sorted, packed, and transported to markets across India. The production process is labour-intensive and requires a great deal of skill and knowledge of the local growing conditions. The result is a delicious and nutritious fruit.

KANIYA PUTRI DOLLS

Kaniya Putri dolls are a form of traditional Indian dolls that are made in the state of Bihar. These dolls are known for their unique style and appearance and are highly valued by collectors and enthusiasts of Indian art.

The history of Kaniya Putri dolls in Bihar can be traced back to the 18th century. These dolls were made by local craftsmen and were primarily used as playthings for children. Over time, the dolls became more sophisticated and began to feature intricate designs and decorations. Today, Kaniya Putri dolls are highly prized by collectors and are considered to be an important part of Bihar's cultural heritage. The art of making these dolls has been passed down through generations of craftsmen, ensuring that the tradition remains alive to this day.

These dolls are highly prized by collectors and are often considered to be works of art. They are sold in local markets and can also be found in specialty shops and galleries that specialize in Indian art and crafts.

Uniqueness

Kaniya Putri dolls are unique in that they often depict scenes from daily life in rural India. The dolls may be shown carrying water, working in the fields, or taking part in local festivals and celebrations.

Kaniya Putri dolls are an important part of Bihar's cultural heritage, and the artisans who create them are highly respected for their skills and craftsmanship. The dolls are a symbol of the rich artistic traditions of India and serve as a reminder of the country's rich cultural heritage.

Price

Not Available

Years they have started
18th Century

Number of families involved
Not available

Type of Goods
Handicraft

Class of Goods
21

Geographical location
West Champaran district, Bihar



Method of Production

Kaniya Putri dolls are made by local craftsmen who specialize in the art of doll-making. The dolls are made using a variety of materials, including clay, cloth, and bamboo. The clay is molded into the desired shape of the

PATWA GAMCHHA

In Bihar, the gamcha is a staple item of clothing worn by people of all ages, genders, and social backgrounds, and has been a part of the region's cultural heritage for centuries.

The history of Patwa Gamucha in Bihar dates back to the ancient Mauryan Empire, which spanned from the 3rd to the 2nd century BCE. The gamcha was worn by soldiers, farmers, and other working-class people as a functional piece of cloth for protection from the sun, dust, and sweat. The fabric was made using locally grown cotton, which was handspun and handwoven into long strips. These strips were then stitched together to make the gamcha.

In the medieval period, the gamcha became a symbol of social status and power. It was worn by wealthy landlords and members of the royal court, and often decorated with intricate patterns and designs. During this time, gamchas were also used as a means of exchange for goods and services, similar to currency.

Today, the production of Patwa Gamucha in Bihar is largely concentrated in the districts of Bhagalpur and Gaya, where it supports the livelihoods of thousands of weavers and their families. The gamcha is also exported to other parts of India and abroad, where it is valued for its high quality and traditional craftsmanship.

Uniqueness

The uniqueness of Patwa Gamcha in Bihar lies in its traditional handcrafted production process using locally grown cotton, which has been passed down through generations. It is a symbol of Bihar's cultural heritage and identity, and is worn by people from all walks of life.

Price

More than Rs.150/- per piece

Years they have started

2nd century BCE

Number of families involved
More than 1000

Type of Goods

Handicraft

Class of Goods

24

Geographical location

Manpur, Gaya (Bihar)



Method of Production

Patwa Gamcha in Bihar is produced using locally grown cotton, which is handspun and handwoven into long strips. These strips are then stitched together to make the gamcha.

FINDING GI

A campaign to Recapture the Legacy



Handicraft



Food Stuff



Manufactured Goods



Agricultural Goods



Natural Goods



*If you know any GI product in your locality,
please write to us*





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 rengths and complements the efforts of indigenous R&D and innovations.

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