

CHHATTISGARH



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

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India

Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

Preservation of local Culture,
Tradition and Legacy

A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, 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.





REGISTERED GIs

BASTAR IRON CRAFT

Wrought iron handicrafts are manually crafted from nearly pure iron, known for its tight fiber structure that becomes both hard and brittle when cold-hammered. The process involves cutting, heating, and hammering, shaping each piece by hand without welding, specifications, or chemical finishes. These traditional items blend utility and decoration - ranging from candle stands and lamp shades to animal miniatures and table-top accessories.

UNIQUENESS

The Wrought Iron Craft of Bastar is unique for its use of local iron and Sal wood coal, traditional hand-processing, and natural soil for joints - completely free of welding or measurement tools.

RAW MATERIALS

Iron, Charcoal (wood coal), Red Soil, Vegetable Oil

Price

Approx.
Rs. 400 onwards

Class of Goods
6 & 21

Proof of Origin
4500 years old



No. of Families Involved

Approx.
more than 150 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

The Bastar wrought iron craft is produced through a manual process that begins with selecting either soft or hard iron, which is then cut using hammer and chisel according to the artisan's visualization. The iron pieces are heated to high temperatures, shaped by beating and twisting, and joined using nails or fused with indigenous red soil paste. Finally, the products are finished either through dry ornamentation with chisels or wet treatments like vegetable oil coating and leaf-burning to prevent rust.

BASTAR DHOKRA

Dhokra craft is practiced by the Ghadawa community of Bastar, involves casting brass and bronze using the ancient vanishing wax technique. Rich in tribal symbolism and religious motifs, these handcrafted items - like animal figures, idols, and puja accessories - carry cultural depth but limited utility. The name 'Ghadwa' reflects their process of melting and molding metal, linking the art to centuries-old traditions and spiritual beliefs.

UNIQUENESS

Its uniqueness lies in profound cultural symbolism and religious roots, reflecting tribal life through temple accessories and earthy expressions crafted in metal.

RAW MATERIALS

Black Soil (Aari mitti or Chikti mitti), Rice Husk (Bhoosa), River side soil (Rui mitti), Cow Dung, Red Soil, Bean Leaves, Wax (Bee wax and Paraffin Wax), Bell Metal, Fire Wood (Jalawan), Wood Coal

Price
Approx.
Rs. 600 onwards

Class of Goods
6 & 21

Proof of Origin
4500 years old



No. of Families Involved
Approx.
more than 500 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

Dhokra craft is produced through a complex twelve-step manual process involving clay modeling, wax string decoration and multiple soil layering techniques. The wax-covered model is fired in a traditional furnace and molten brass or bronze is poured into channels to replace the wax, creating the final cast. After cooling, the outer mould is broken and the product is cleaned and finished for display.

BASTAR WOODEN CRAFT

The wooden crafts of Bastar are renowned for their exquisite hand-carved detailing made from premium woods like teak, sheshum, sagon, and shivna. These include idols, models, wall panels, and furniture - especially the intricately carved Deewan, which showcases vibrant scenes of Bastar's culture. Celebrated for their artistry, these handcrafted pieces are in high demand both across India and internationally.

UNIQUENESS

Bastar wood carvings stand out for their raw, rustic finish and hand-drawn tribal motifs that vividly capture local mythology and everyday life.

RAW MATERIALS

Woods such as Teak, Sheshum, Sagon, Shivna and Whitewood

Price
Approx.
Rs. 500 onwards

Class of Goods
20

Proof of Origin
Since
10th Century AD



No. of Families Involved
Approx.
20,000 tribal families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

The production of Bastar wooden crafts begins with selecting and sawing quality logs, followed by precise splitting and shaping to suit each article. Artists then sketch traditional tribal motifs - known as Nakkashi - onto smoothed wood surfaces before executing intricate rough and final carving. The crafts are refined through filing, sanding, and polished using gum-based filler and sun-drying for a stunning finish.

CHAMPA SILK SAREE AND FABRICS

Champa Silk Sarees and Fabrics, rooted in Chhattisgarh's rich tradition, embody the elegance of Kosa Tussar culture and weaving techniques. These luxurious textiles feature plain weaves, intricate borders, and decorative pallow headings using dobby, jacquard, and jala methods. Vibrant embroidery, natural and dyed hues, and imaginative patterns elevate each piece.

UNIQUENESS

Champa Silk Sarees are distinct for their tribal handwoven artistry, using jungle-harvested cocoons and motifs inspired by ancient temple murals and forest life. Crafted through dobby weaving with natural dyes.

RAW MATERIALS

Wild Tussar Silk, Natural Dyes, Cotton Yarn

Price
Approx.
Rs. 3000 onwards

Class of Goods
23, 24, 25 & 26

Proof of Origin
Since 1934



No. of Families Involved
Approx.
hundreds of families

Type of Goods
Handicrafts

Geographical Location
The belt between
Raigarh, with Janjgir - Champa
in Chhattisgarh

METHOD OF PRODUCTION

The production of Champa Silk Sarees begins with rearing or collecting Kosa Tussar cocoons from forest trees like Arjun and Saja, followed by spinning Gheechea, Katiya, or Nassi yarn depending on the cocoon's condition. These yarns are then dyed - often using eco-friendly natural dyes - and woven using handloom techniques with fancy yarns, Zari threads, and embroidery for intricate design work. The final fabric boasts seasonal comfort, vibrant aesthetics, and a cultural legacy cherished across generations.

JEERAPHOOL

Jeeraphool rice is a highly aromatic, short-grain indigenous variety from Chhattisgarh, named for its cumin-like grain shape and mild natural sweetness. With excellent cooking qualities such as soft texture, flakiness, and elongated kernels, it's ideal for dishes like kheer and pulao. The plant is tall with long panicles, offers high milling and head rice recovery and shows notable resistance to multiple pests and diseases including leaf blast.

UNIQUENESS

Jeeraphool rice is prized for its strong natural aroma from soft flaky texture and excellent organoleptic taste, making it ideal for Indian cuisines. Its exceptional expansion ratio, intermediate gel consistency, and high leaf weight rank it among India's finest aromatic short-grain varieties.

RAW MATERIALS

Jeeraphool Seeds



Price

Approx.
Rs. 200 onwards per kg

No. of Families Involved

Approx.
more than 2000 farmers

Class of Goods
30

Type of Goods
Agricultural

Proof of Origin
Since 1882

Geographical Location
Surguja district of Chhattisgarh

METHOD OF PRODUCTION

Jeeraphool rice is traditionally cultivated in the mineral-rich soils of Chhattisgarh, under rainfed conditions using eco-friendly farming techniques. Farmers follow low-input methods with minimal chemical fertilizers, allowing the rice to develop its signature aroma naturally. Post-harvest, grains are carefully sun-dried and milled to preserve their texture, flavor, and nutritional value.

NAGRI DUBRAJ

Nagri Dubraj rice is a medium-slender, aromatic white grain variety from Chhattisgarh, celebrated for its high scent and excellent cooking qualities. With superior elongation after cooking, soft texture, and intermediate gel consistency, it's ideal for dishes like kheer and pulao. Resistant to major pests and diseases, it also boasts high milling and hulling percentages, making it both flavorful and resilient.

UNIQUENESS

Nagri Dubraj rice stands out for its medium-slender aromatic grains and exceptional elongation after cooking.

RAW MATERIALS

Nagri Dubraj Seeds

Price

Approx.
Rs. 170 onwards per kg

Class of Goods

30

Proof of Origin

Since Ramayana period



No. of Families Involved

Approx.
hundreds of families

Type of Goods

Agricultural

Geographical Location

Dhamtari district of Chhattisgarh

METHOD OF PRODUCTION

Nagri Dubraj rice is cultivated using carefully selected seeds and traditional transplanting methods. Fields are prepared after the first monsoon rains, seedlings are nurtured in seedbeds, and manually transplanted into puddled soil using wooden ploughs. Rich black and grey Vertisols support its growth, while canal irrigation from the Mahanadi ensures healthy yields with aromatic quality preserved.

FILED

GIs



VISHNUBHOG

Vishnubhog rice is a premium, aromatic short-slender grain variety with low chalkiness, mild sweetness, and a highly scented aroma when cooked - perfect for delicacies like kheer. The tall crop (135-140 cm) has impressive leaf weight and a cultivation cycle of 140-145 days, producing a panicle length of 33 cm with excellent milling yield and head rice recovery. Known for its strong resistance to blast disease and pests like whiteback plant hopper.

UNIQUENESS

Vishnubhog rice is very strong scented in short grain rice variety. Cooking time is less because it has alkaline spreading value score 4.

RAW MATERIALS

Vishnubhog Rice Seeds

Price
Approx.
Rs. 150 onwards
per kg

Class of Goods
30

Proof of Origin
Around
15th to 16th Century



No. of Families Involved
No data available

Type of Goods
Agricultural

Geographical Location
Bilaspur
district of Chhattisgarh

METHOD OF PRODUCTION

Vishnubhog rice is cultivated in the sub-tropical, semi-arid climate of Bilaspur, where the crop thrives during the 140-145 day growing season, coinciding with the monsoon period. Cultivation relies primarily on canal irrigation and tube wells due to limited and uneven rainfall, with sowing initiated after the arrival of southwest monsoon.



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CHHATTISGARH BAMBOO FLUTE

The Chhattisgarh Bamboo Flute, locally known as Sulur, is a unique wind instrument handcrafted by the Gond tribes, designed to produce melodious tones through centrifugal motion rather than being blown into. Made from hill-grown straight bamboo, its structure includes copper washers and internal rims that resonate when spun, generating music through air pressure fluctuations. Traditionally used for hunting, ceremonies, and herding cattle, this flute blends utility with tribal artistry and is decorated with engraved motifs like fish and geometric patterns.

UNIQUENESS

The Chhattisgarh Bamboo Flute, crafted by the Gonds of Bastar, produces melodious tones not by blowing but by vigorous twirling, creating music through centrifugal motion.

RAW MATERIALS

Dry Pahadi baans or bamboo, Wax or Natural Oils, Resins, Brass Coins

Price
Approx.
Rs. 250 onwards

Class of Goods
15

Proof of Origin
9000 years

No. of Families Involved
Approx.
more than 100 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh



METHOD OF PRODUCTION

The Chhattisgarh Bamboo Flute is crafted by selecting straight hill-grown bamboo, carefully cutting and hollowing it to achieve a smooth bore free of internal nodes and ridges. Blow holes are traditionally burnt in with heated metal skewers, avoiding drilling to preserve fiber integrity, and the flute is sealed with cork or washers, then oiled and decorated. Finished with hand-etched tribal designs, each flute is tested for tonal quality, ensuring it produces its distinctive melodies when swung through the air.



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CHHATTISGARH BAMBOO FLUTE

Chhattisgarh tribals traditionally craft bows and arrows from naturally curved, dry bamboo, chosen for its strength and flexibility. The bow is made from a 5-6 ft bamboo, shaped to follow its natural curve, while the arrows are about half the bow's length and crafted from the straightest sticks. This age-old Mesolithic skill continues to serve both practical and ceremonial purposes, reflecting indigenous craftsmanship and resourcefulness.

UNIQUENESS

The Chhattisgarh Bow and Arrow stands out for its handcrafted precision using flexible bamboo and iron, rooted deeply in tribal traditions and mythology.

RAW MATERIALS

Flexible Bamboo, Nylon Rope

Price
Approx.
Rs. 1500 onwards

Class of Goods
20

Proof of Origin
Since Vedic era



No. of Families Involved
Multiple families

Type of Goods
Handicrafts

Geographical Location
Chhattisgarh

METHOD OF PRODUCTION

The bow and arrow craft of Chhattisgarh begins with selecting flexible, knot-free bamboo for the bow, shaped according to its natural curve and notched for stringing with rawhide or nylon. Straight, dry bamboo sticks are used for arrows, carved smooth, notched for string fitting, and tipped with sharpened points or fixed iron heads. Both pieces are shaped using traditional tools, heated, and lashed with cord, reflecting age-old tribal expertise.



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BASTAR STONE CRAFT

Bastar Stone Craft is a centuries-old tribal art form from Chhattisgarh, carved from natural rock and shaped into intricate idols and decorative pieces without standard measurements. These sculptures portray tribal deities with distinctive features and symbolic accessories, reflecting deep spiritual, cultural, and mythological roots. Practiced predominantly by Bastar artisans, the craft showcases a rich legacy through detailed two-dimensional reliefs and three-dimensional figures used in temples and village shrines.

UNIQUENESS

This craft stands out for its free-hand carving without prescribed measurements, guided purely by tribal artisans' experience and artistic instinct.

RAW MATERIALS

Kablua Pathar, Acrylic or Oil Paints, Sandpaper, Wax Polish, Geru (Red Soil)

Price
Approx.
Rs. 500 onwards

Class of Goods
I4

Proof of Origin
Since 19th Century



No. of Families Involved
Approx.
120 families

Type of Goods
Handicrafts

Geographical Location
Bastar, Narayanpur, Sukma,
Dantewada and Dhamtari
districts of Chhattisgarh

METHOD OF PRODUCTION

The making of Bastar Stone Craft begins with selecting soft Sudapaal stones, marked and roughly shaped using chisels and hammers. Skilled tribal artisans carve intricate designs inspired by deities and nature, relying on traditional tools and innate sense of proportion. The final sculptures are smoothed and polished with sandpaper and battas, with women often contributing to the finishing process.



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BASTAR TERRACOTTA

Bastar Terracotta is a traditional craft from Chhattisgarh, handcrafted by the Kumhara community using riverbank clay shaped into ritualistic and utilitarian forms. Employing age-old techniques like modeling, baking, and hand painting, artisans create vibrant sculptures of deities, animals, and daily-use items. Each piece reflects the region's cultural heritage through intricate designs, earthy textures, and rich color tones, often enhanced with metallic pigments.

UNIQUENESS

Bastar Terracotta is unique for its deep spiritual roots and hand-molded artistry, crafted from highly pliable Indravati river clay.

RAW MATERIALS

Black And Red Mitti / Clay, Mustard Oil, Starch, Ash, Water, Metallic Colors, Geru, Terra Sigillata, Tree Skin

Price

Approx.
Rs. 400 onwards

Class of Goods
21

Proof of Origin

Since Ramayana period



No. of Families Involved

Approx.
100 to 150 families

Type of Goods
Handicrafts

Geographical Location

Bastar, Narayanpur, Sukma,
Dantewada and Dhamtari
districts of Chhattisgarh

METHOD OF PRODUCTION

The production of Bastar Terracotta begins with clay collection from riverbanks, lakeshores, or forests, then kneaded and shaped into forms by hand or potter's wheel. Artisans assemble hollow structures with precision, followed by detailed decoration using organic colors, metallic powders, and intricate carvings. Once sun-dried, the pieces are fired at controlled low temperatures to retain their burnished charm and earthy texture.



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CHATTISHGARH PANIKA SAREE AND FABRICS

Chhattisgarh Panika Sarees and Fabrics are traditionally handwoven by tribal communities using cotton and wild silk, dyed with natural Aal from Indian mulberry roots. Crafted on sturdy wooden looms and adorned with motifs of birds, animals, plants, and tribal symbols, these sarees carry deep cultural and ecological significance. Their creamy backgrounds with maroon borders make them treasured attire for festivals, rituals, and ceremonies.

UNIQUENESS

Chhattisgarh Panika Sarees stand out for their eco-conscious Aal dyeing and handcrafted motifs inspired by tribal folklore and everyday life. Woven without design graphs or machines, each piece is a living canvas of the weaver's imagination and ancestral skill.

RAW MATERIALS

Oil, Rice Starch, Cotton and Wild Varieties of Silk Aal Dyed Yarns, Natural Organic Dye

Price
Approx.
Rs. 1000 onwards

Class of Goods
24

Proof of Origin
Since
14th Century



No. of Families Involved
Approx.
300 to 400 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

The production of Chhattisgarh Panika Sarees begins with pre-loom processes like board warping and rice starch coating to prepare cotton yarns, followed by Aal dyeing using high-temperature boiling for vibrant natural colors. Artisans weave intricate nature-inspired motifs without design graphs, using the extra-weft interlocking technique and three-shuttle method for borders. Traditional wooden looms ensure fine fabric tension and finish, preserving cultural aesthetics and ecological integrity.



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TILKASTURI

Tilkasturi is a traditional aromatic rice variety cultivated in the Durg district of Chhattisgarh, known for its distinctive green-colored grain and sesame-like shape. Its unique fragrance and appearance are deeply influenced by organic farming methods and local environmental conditions. Revered for generations, Tilkasturi reflects the cultural richness and agricultural wisdom of the region.

UNIQUENESS

Tilkasturi rice is prized for its rare green-colored grain and rich aroma, traits that flourish uniquely under the organic farming and specific soil-climate conditions of Durg, Chhattisgarh.

RAW MATERIALS

Tilkasturi Rice Seeds

Price
Approx.
Rs. 150 onwards
per kg

Class of Goods
30

Proof of Origin
Since
20th Century



No. of Families Involved
Approx.
150 to 200 families

Type of Goods
Agricultural

Geographical Location
Durg district of Chhattisgarh

METHOD OF PRODUCTION

Tilkasturi rice is best suited for irrigated conditions in Durg, Chhattisgarh, where it's cultivated in clay loam soils using raised bed nurseries and organic inputs like farmyard manure and green compost. The crop is sown in June with transplanting done after three weeks, followed by precise irrigation and care during its booting and milking stages. Harvested in about 145 days, the rice is admired for its aromatic grains and efficient milling recovery.



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LAILUNGA KELLO JAWAPHOOL

Lailunga Kello Jawaphool is a traditional aromatic rice from the Lailunga block of Raigarh, Chhattisgarh, cherished for its soft texture and distinct fragrance in both raw and cooked form. Cultivated under specific forest-climate conditions, its flavor and aroma are naturally heightened by the region's rich soil and weather. Celebrated locally and admired globally, it reflects the heritage and purity of indigenous farming practices.

UNIQUENESS

Lailunga Kello Jawaphool rice is uniquely suited to Raigarh's warm, humid climate and clay-rich soils, enriched by the Kello River. Its short slender grains, aromatic profile from 2-acetyl-1-pyrroline, and high head rice recovery make it a prized variety with distinct sensory appeal.

RAW MATERIALS

Lailunga Kello Jawaphool Rice Seeds

Price

Approx.
Rs. 140 onwards
per kg

Class of Goods

30

Proof of Origin

More than 100 years



No. of Families Involved

Approx.
2000 families

Type of Goods

Agricultural

Geographical Location

Raigarh district of Chhattisgarh

METHOD OF PRODUCTION

Lailunga Kello Jawaphool rice thrives in the irrigated clay loam soils of Raigarh, Chhattisgarh, with sowing aligned to the monsoon and transplanting done within three weeks. Organic inputs like farmyard manure, sunhemp green manure and vermicompost enrich the soil, while controlled irrigation during key growth stages ensures optimal grain development. After 150–155 days, the crop yields aromatic short slender grains with high head rice recovery.



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TAKHATPUR AMRUD

Takhatpur Amrud is a resilient, nutrient-rich guava variety cultivated for over a century along the banks of the Maniyari River in Chhattisgarh. Known for its sweet-sour flavor, thin peel, chewable seeds, and rich vitamin content, it thrives in extreme climates and remains disease-free. Revered as the “apple of the poor,” it plays a vital role in nutrition, livelihood, and ecological preservation.

UNIQUENESS

Takhatpur Amrud’s distinct taste and resilience stem from the fertile, well-drained soils along the Maniyari River and its ability to thrive in a wide pH range under tropical conditions.

RAW MATERIALS

Seeds of Takhatpur Amrud

Price

Approx.
Rs. 60 onwards
per kg

Class of Goods
31

Proof of Origin
More than 100 years



No. of Families Involved

Approx.
250 to 300 families

Type of Goods
Agricultural

Geographical Location
Bilaspur district of Chhattisgarh

METHOD OF PRODUCTION

Takhatpur Amrud is propagated by both seed and grafting methods, with seedlings raised from treated seeds or layered branches for better rooting. The crop is planted during the monsoon in well-prepared pits, nourished with FYM and fertilizers, and irrigated regularly across seasons. Pruning after harvest enhances fruit quality, and with crop regulation, trees yield up to 150–200 kg annually.



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CHIRAINAKHI

Chirainakhi is a traditionally cultivated aromatic rice variety from Kanker, Chhattisgarh, named for its claw-shaped grain tips that resemble bird talons. Its fine, medium-slender grains combine aroma with visual uniqueness, making it highly valued in local and regional markets. Grown by tribal farmers, it serves as both a cultural staple and an important source of livelihood.

UNIQUENESS

Chirainakhi's uniqueness stems from its adaptation to the agro-climatic conditions of Kanker, including drought-prone red loamy soils, variable topography, and traditional forest-based organic cultivation method.

RAW MATERIALS

Chirainakhi Rice Seeds

Price

Approx.
Rs. 90 onwards
per kg

Class of Goods
30

Proof of Origin
Since
20th Century



No. of Families Involved

Approx.
100 to 150 families

Type of Goods
Agricultural

Geographical Location
Kanker district
and nearby areas of Chhattisgarh

METHOD OF PRODUCTION

Chirainakhi rice is cultivated in the Kanker district's irrigated fields, ideally on clay loam soil with good water retention. Farmers sow the seeds at the onset of monsoon and transplant seedlings after 21-25 days, maintaining proper spacing and plant density. Organic inputs like farmyard manure, green manure, and vermicomposting boost soil fertility, while critical irrigation during booting to milking stages ensures healthy grain development and optimal yield.



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KARHANI RICE

Karhani rice is a medicinal rice variety from Korea district, Chhattisgarh, traditionally used to help treat paralysis and anaemia due to its high iron and zinc content. Its dwarf stature and early maturity make it efficient for cultivation and favored among local farmers. Rich in nutritional value and rooted in indigenous knowledge, Karhani holds unique therapeutic and cultural significance.

UNIQUENESS

Karhani rice's medicinal properties, red short-bold grains, and special harvesting techniques reflect its deep-rooted cultural importance and nutritional richness.

RAW MATERIALS

Karhani Rice Seeds

Price
Approx.
Rs. 100 onwards
per kg

Class of Goods
30

Proof of Origin
Since
20th Century



No. of Families Involved
Approx.
100 to 150 families

Type of Goods
Agricultural

Geographical Location
Korea district of Chhattisgarh

METHOD OF PRODUCTION

Karhani rice is cultivated in Korea district's rugged terrain using traditional methods suited to its early-maturing, dwarf-stature crop. Farmers sow in nutrient-rich soils. Its non-synchronous grain maturity and shattering habit demand careful harvesting, often by tying cloth bags to panicles before cutting.



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CHEEKMA

Cheekma millet is a fast-maturing, drought-resistant little millet cultivated mainly in Bastar, Chhattisgarh, where it plays a vital role in tribal food culture and traditional farming. Rich in iron, fiber, and antioxidants, it offers digestive, heart, and metabolic health benefits while being naturally gluten-free. Its nutty flavor, coarse texture, and culinary versatility make it a cherished staple in both heritage dishes and modern recipes.

UNIQUENESS

Cheekma millet's uniqueness stems from the distinctive red and lateritic soils of Bastar Dantewada and its adaptation to high rainfall and varied temperature conditions.

RAW MATERIALS

Cheekma Seeds

Price

Approx.
Rs. 95 onwards
per kg

Class of Goods

31

Proof of Origin

Since
20th Century



No. of Families Involved

Approx.
200 to 300 families

Type of Goods

Agricultural

Geographical Location

Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

Cheekma millet is cultivated in Dantewada's irrigated fields using sandy loam soils with good water retention, sown between late June and early July. Farmers prepare the land with tillage and apply 5 tons of farmyard manure per hectare two to three weeks prior to sowing. Seeds are broadcasted or line-sown at recommended spacing, ensuring optimal growth in low-input traditional conditions.



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LOKATI MACHI

Lokti Machi is an indigenous aromatic rice from Bastar, Chhattisgarh, prized for its honey-like fragrance and pearl-shaped whitish-yellow grains. With a firm, non-sticky texture and delicate taste, it suits both savory and sweet dishes like pulao, biryani, and kheer. Its partial polishing enhances flavor absorption while retaining a gently nutty profile.

UNIQUENESS

Lokti Machi rice's uniqueness lies in its adaptation to Bastar's mineral-rich red and loamy soils, paired with a climate that nurtures its honey-like aroma and pearly grain texture. Enhanced by natural zinc and iron content, it boasts structural resilience, nutritional value, and delicate cooking qualities rarely found in other varieties.

RAW MATERIALS

Lokti Machi Rice Seeds

Price

Approx.
Rs. 215 onwards
per kg

Class of Goods
30

Proof of Origin

Since several decades



No. of Families Involved

Approx.
150 to 200 families

Type of Goods
Agricultural

Geographical Location

Bastar, Dantewada, Narayanpur,
Bijapur & Sukma
districts of Chhattisgarh

METHOD OF PRODUCTION

Lokti Machi rice thrives in the irrigated ecosystem of Chhattisgarh and performs best in clay loam soils with strong water retention. Sown in June and transplanted after 21–25 days, it requires organic inputs like FYM, paddy straw and green manure, with careful irrigation during booting to milking stages. With 140–145 days to maturity, it yields aromatic slender grains with excellent recovery when grown under recommended conditions.



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MENDO

Mendo (Kutki/Little Millet) is a traditional, drought-tolerant crop grown organically in the rainfed uplands of Surguja and Surajpur, Chhattisgarh. With its small, spotted grains, it matures in just 60 days and requires no chemical inputs. Rich in iron, fiber, carotene, and zinc, Mendo promotes gut health and aids in managing diabetes, making it a highly nutritious grain choice.

UNIQUENESS

Mendo's uniqueness in Surguja stems from its cultivation in organically rich, drought-resilient soils shaped by the region's tropical climate, high-altitude pat formations, and distinct rainfall pattern.

RAW MATERIALS

Kutki Seeds

Price
Approx.
Rs. 300 onwards
per kg

Class of Goods
31

Proof of Origin
Since
20th Century



No. of Families Involved
Around
more than 1000 families

Type of Goods
Agricultural

Geographical Location
Surajpur and
Surguja districts of Chhattisgarh

METHOD OF PRODUCTION

Mendo is ideally grown in tropical and subtropical climates of hilly, rainfed uplands with summer ploughing and multiple harrowings, followed by organic manure application. Sowing is done in August-September with seeds placed shallowly at 2-3 inch spacing, using compost or farmyard manure for soil enrichment. The crop matures in 70-90 days, yielding up to 900 kg/ha under favorable conditions.



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SAFED MAKKA

Safed Makka is a traditional white maize variety grown in the rainfed regions of Surguja and Surajpur districts of Chhattisgarh, known for its sweet taste and suitability for making chapatis and daliya. Its daliya, often mixed with rice, enhances both flavor and nutritional value, making it a local staple. This variety matures early, thrives with minimal inputs, and is usually intercropped with groundnut, ginger, pigeon pea, turmeric, and cowpea.

UNIQUENESS

Safed Makka stands out for its sweet taste, early maturity, and suitability for making chapatis and daliya. Its white grain is naturally gluten-free, rich in essential vitamins and minerals, and requires minimal water and fertilizer.

RAW MATERIALS

White Maize Seeds

Price

Approx.
Rs. 50 onwards
per kg

Class of Goods

31

Proof of Origin

Since
17th Century



No. of Families Involved

Approx.
over 300 families

Type of Goods

Agricultural

Geographical Location

Surajpur, Surguja
and Balrampur of Chhattisgarh

METHOD OF PRODUCTION

Safed Makka thrives in tropical and subtropical regions, grown in well-drained loamy soils with optimal pH 5.5–7.5, and sown between June 20 and late July using organic inputs and intercropping practices. Organic manure, green manuring, and microbial treatments enrich the soil while maintaining sustainability and reducing the need for synthetic fertilizers and pesticides. The crop matures 30–35 days post-flowering and yields 30–35 quintals per hectare, offering nutrient-rich, gluten-free grain suitable for traditional chapatis and daliya.



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MAGHI ARHAR

Maghi Arhar is an indigenous, small-seeded pigeon pea variety grown traditionally by farmers in Sarguja, Chhattisgarh, known for its excellent cooking quality, quick preparation, and unique aroma. Its resilience comes from minimal irrigation needs and adaptation to the district's prolonged cool conditions and river-fed soils. Characterized by semi-spreading branches, tall plants, and mottled dark red seeds, it reflects the distinctive agro-climatic identity of the region.

UNIQUENESS

Maghi Arhar's uniqueness stems from the distinctive climate, soil, and topography of Sarguja district, where highland "pat" formations and cool growth periods enhance its quality.

RAW MATERIALS

Maghi Arhar Seeds

Price

Approx.
Rs. 90 onwards
per kg

Class of Goods
31

Proof of Origin

Since several decades



No. of Families Involved

Approx.
300 to 500
or more families

Type of Goods
Agricultural

Geographical Location

Sarguja district of Chhattisgarh

METHOD OF PRODUCTION

Maghi Arhar is cultivated in tropical and subtropical regions with temperatures ranging from 20°C to 40°C, sown on ridges during early July with a seed rate of 15-18 kg/ha and Rhizobium treatment to enhance growth. Recommended fertilizers and micronutrients and timely weeding, ensure healthy plants and improved yields. The crop matures by November, producing 1,200-1,500 kg/ha when over 80% of pods reach maturity.



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RANBIR BARBATTI

Ranbir Barbatti is a long-bean cowpea variety native to Bilaspur, Chhattisgarh, grown organically on vigorous vines reaching 60-70 feet with 13-inch pods housing 17-18 sweet seeds. Its pods uniquely transition from light green to red at maturity, a trait accentuated by the region's climate and soil. Free from chemical fertilizers and insecticides, this disease-resistant bean is a prized local delicacy for its exceptional taste and quality.

UNIQUENESS

The uniqueness of Ranbir Barbatti is due to the climatic conditions including the soil type and climate conditions of Bilaspur and nearby regions.

RAW MATERIALS

Ranbir Barbatti Seeds

Price

Approx.
Rs. 110 onwards
per kg

Class of Goods

31

Proof of Origin

Since several decades



No. of Families Involved

Approx.
200 to 400
or more families

Type of Goods

Agricultural

Geographical Location

Bilaspur and
nearby areas of Chhattisgarh

METHOD OF PRODUCTION

Ranbir Barbatti flourishes in Chhattisgarh's tropical and subtropical semi-arid regions on well-drained soils enriched with organic manure. Farmers prepare seedbeds by deep tillage and apply compost before sowing by broadcasting or in rows at optimal spacing during the main growing seasons. Regular irrigation through flowering and pod development supports vigorous vines and a plentiful harvest of sweet, color-changing long beans.



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KANKER CUSTARD APPLE

Custard apple is a nutrient-dense fruit abundant in vitamin C, vitamin B6, antioxidants, magnesium, potassium, and dietary fiber, supporting immune function, cardiovascular health, and healthy digestion. Its low glycaemic index and high fiber content ensure sustained energy release and blood sugar regulation, while flavonoids and carotenoids combat oxidative stress and lower the risk of chronic diseases. The fruit's rich vitamin C promotes collagen synthesis for faster wound healing, and its B vitamins aid neurotransmitter production, enhancing brain function and mood.

UNIQUENESS

Kanker's forested soils and climate, combined with traditional organic cultivation, give its custard apples their distinctive nutritional and flavor qualities.

RAW MATERIALS

Custard Apple Seeds

Price

Approx.
Rs. 60 onwards
per kg

Class of Goods

31

Proof of Origin

Since
14th Century



No. of Families Involved

Around
4,000 farmers

Type of Goods

Agricultural

Geographical Location

Northern part of Bastar division,
Kanker and nearby
areas of Chhattisgarh

METHOD OF PRODUCTION

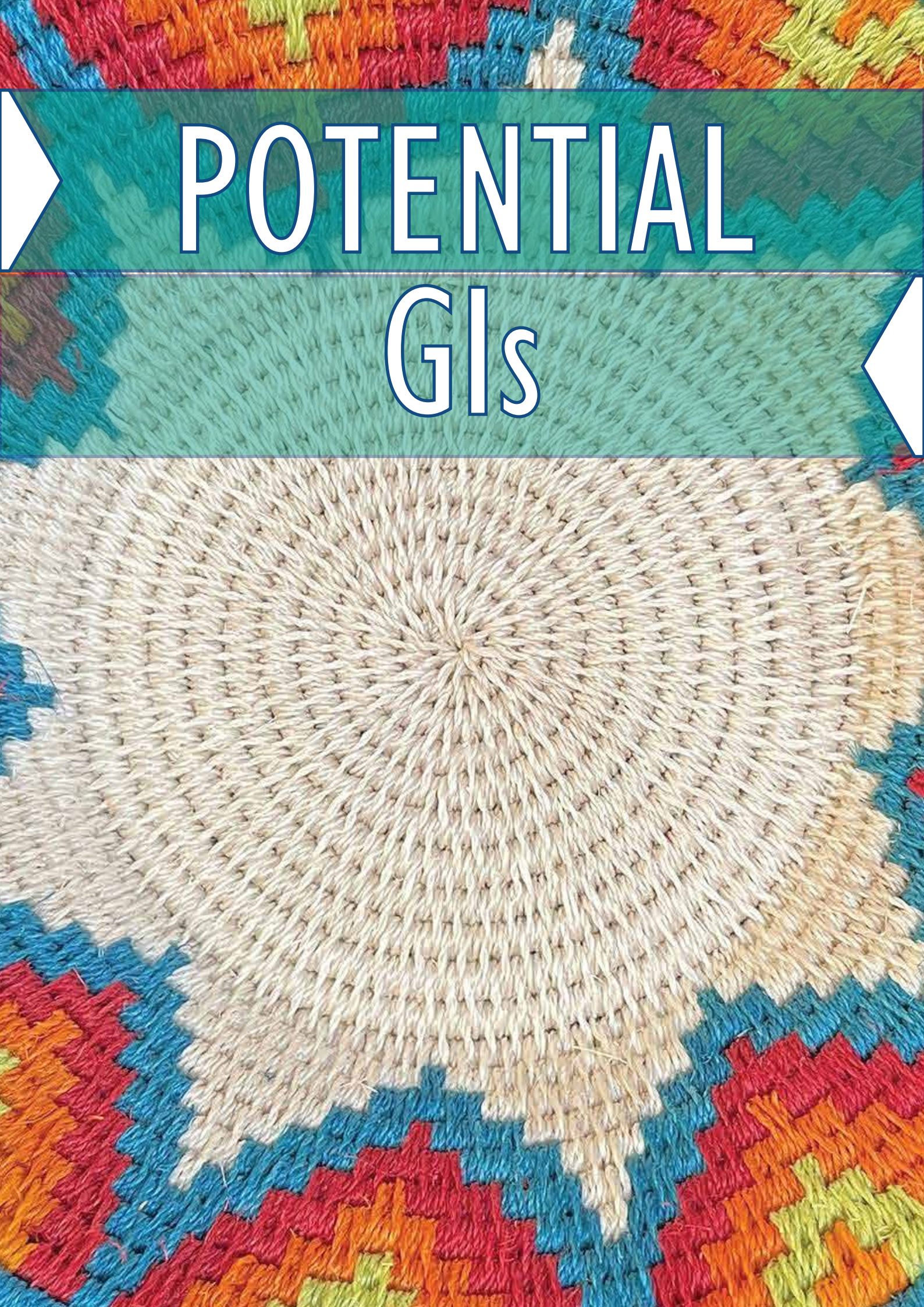
In tropical and subtropical areas with moderate rainfall, choose well-drained sandy or slightly rocky soil and enrich it with organic manure before planting. Sow grafted saplings or seeds at ample spacing during the onset of monsoon to ensure good light and airflow. With these care practices, trees will mature over a few years and produce a generous harvest.



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POTENTIAL GIs

TUMBA CRAFT OF CHHATTISGARH

Dried bottle gourd shells are hollowed out and meticulously carved into decorative items such as lampshades, containers, and hanging ornaments that showcase tribal motifs. The natural contours and textures of the gourds create enchanting light-and-shadow effects. Each piece reflects Bastar's organic aesthetic and centuries-old crafting heritage.

UNIQUENESS

Each piece retains the gourd's natural form and produces dynamic light-and-shadow effects, reflecting Bastar's organic aesthetic and heritage.

RAW MATERIALS

Bottle Gourds, Iron Carving Tools, Natural Dyes, Varnish

Price
Approx.
Rs. 500 onwards

Class of Goods
16

Proof of Origin
Since
17th Century



No. of Families Involved
Approx.
100 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

Artisans begin by sun-drying harvested gourds until they become firm and lightweight. Using simple iron tools, they hollow out the shells and carve intricate geometric and natural patterns. Finally, each item is polished and sealed with natural dyes or varnish to enhance durability and visual appeal.

PATA WEAVING

Pata weaving is a traditional handloom craft practiced by the Paneka community in Chhattisgarh, known for its thick, unbleached cotton saris with vibrant red or maroon borders. The motifs - birds, butterflies, trees, and temples are inspired by tribal rituals and wall paintings. Woven on pit looms using extra weft techniques, these textiles are deeply rooted in cultural and ceremonial life.

UNIQUENESS

Woven exclusively by the Paneka community, they preserve centuries-old practices tied to the identity of Bastar tribes.

RAW MATERIALS

Handspun Cotton, Madder Red Dye, Teak Wood Looms, Natural Motifs

Price
Approx.
Rs. 800 onwards

Class of Goods
24

Proof of Origin
Since
12th Century



No. of Families Involved
Approx.
100 to 150 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

Pata weaving begins with handspun cotton, prepared and dyed using natural sources like madder red from local Al trees. The fabric is woven on traditional teak wood pit looms using extra weft techniques to embed tribal motifs. Each sari takes days of careful work, reflecting precision and cultural heritage passed down generations.

MURIA GHOTKUL PAINTING

Muria Ghotkul Painting is a traditional mural art practiced by the Muria tribe in Bastar, Chhattisgarh. Originally painted on the mud walls of ghotuls - tribal youth dormitories - it depicted scenes of nature, rituals, and daily life. Today, artists have adapted the style to canvas and paper, preserving its cultural essence.

UNIQUENESS

Muria Ghotkul Painting reflects the Muria tribe's deep-rooted social system, where learning and bonding occur in ghotuls. Its motifs capture tribal wisdom, rituals, and harmony with nature through vivid, symbolic expression.

RAW MATERIALS

Clay, Natural Dyes (ochre, white), Handmade Brushes, Canvas, Paper

Price

Approx.
Rs. 1500 onwards

Class of Goods

16

Proof of Origin

Since
mid 20th Century



No. of Families Involved

50 to 70 families

Type of Goods

Handicrafts

Geographical Location

Narayanpur and
Bastar districts of Chhattisgarh

METHOD OF PRODUCTION

Artists begin by preparing a mud or canvas base, often tinted with natural pigments like ochre and white clay. Using brushes made from twigs or fingers, they paint geometric patterns, animals, and tribal scenes in earthy tones. The process is intuitive and symbolic, passed down through generations without formal training.



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KOSA SILK

Kosa silk is a luxurious variety of Tussar silk produced from wild silkworms (*Antheraea mylitta*) found in the forests of Chhattisgarh. Known for its natural golden hue and rich texture, it's handwoven into elegant sarees and garments. The fabric is prized for its durability, earthy tones, and cultural symbolism.

UNIQUENESS

Kosa silk blends sustainability with tradition, using wild silkworms and natural dyes to create eco-friendly textiles.

RAW MATERIALS

Wild Silkworm Cocoons, Sal/Arjun Tree Leaves, Natural Dyes (turmeric, madder), Pit Looms

Price
Approx.
Rs. 1200 onwards

Class of Goods
23

Proof of Origin
Since
12th Century



No. of Families Involved
Approx.
300 to 400 families

Type of Goods
Handicrafts

Geographical Location
Korba, Champa and
Raigarh districts of Chhattisgarh

METHOD OF PRODUCTION

Silkworm cocoons are harvested from sal and arjun trees, then boiled and degummed to extract silk fibers. These fibers are hand-reeled into yarn, dyed using natural ingredients like turmeric and madder root, and woven on traditional pit looms. The process is labor-intensive and deeply rooted in tribal craftsmanship.



SISAL ART

Sisal Art is a handcrafted tradition using ivory-colored fibers extracted from marsh reeds in Bastar, Chhattisgarh. Originally used for cattle ropes, the craft has evolved into decorative and utilitarian items like mats, bags, dolls, and wall hangings. It reflects tribal aesthetics and eco-conscious design rooted in local customs.

UNIQUENESS

Sisal Art blends functionality with tribal storytelling, transforming humble plant fibers into expressive, eco-friendly creations.

RAW MATERIALS

Sisal Leaves, Natural Dyes, Handmade Tools

Price

Approx.
Rs. 300 onwards

Class of Goods
16

Proof of Origin
Since
20th Century



No. of Families Involved

Approx.
80 to 100 families

Type of Goods
Handicrafts

Geographical Location
Bastar
district of Chhattisgarh

METHOD OF PRODUCTION

Artisans harvest sisal leaves and extract fibers through decortication-scraping away pulp to reveal strong strands. These fibers are sun-dried, bleached, and dyed using natural pigments before being twisted, woven, or stitched into various forms. The process is entirely manual, requiring skill and patience passed down through generations.



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Concept Designed by:



LALIT AMBASTHA



DR. MEDHA KAUSHIK



SANDEEP KAUSHIK



RAJESH KUMAR VERMA

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716, Seventh Floor, DLF Prime Towers, Okhla Phase 1, New Delhi-110020, India

Phone: +91-9811367838 | www.ripaonline.com



CHHATTISGARH



RIPA

POWERING INDIGENOUS INTELLECT

716, Seventh Floor, DLF Prime Towers,
Okhla Phase 1, New Delhi-110020, India
Phone: +91-9811367838
Email: coordinator@ripaonline.com
www.ripaonline.com



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