

MADHYA PRADESH



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

700+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting
and ensures
genuineness of products

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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A close-up photograph of a rice stalk with several panicles of grains. The grains are a mix of yellow and green, indicating they are ripening. The background is a soft-focus green, showing more rice leaves and stalks. The lighting is bright, creating a warm, golden glow.

REGISTERED GIS

BAGH PRINTS OF MADHYA PRADESH

Bagh Prints are traditional hand block-printed textiles from Bagh village in Dhar district, Madhya Pradesh, known for their geometric and floral motifs in natural red, black, and indigo dyes. Crafted using vegetable-based colors and carved wooden blocks, these prints are celebrated for their durability, eco-friendliness, and timeless aesthetic.

UNIQUENESS

Bagh Prints are distinguished by their harmonious patterns, natural dyes, and the mineral-rich waters of the Baghini River, which enhance color brilliance. The motifs often draw inspiration from Bagh Caves' frescoes and tribal traditions, making each piece a cultural artifact.

RAW MATERIALS

Cotton/Silk Fabric, Natural Dyes (Alum, Iron, Indigo, Madder), Wooden Blocks, Goat Dung, Castor Oil, Dhavda Flowers

Price

Approx. Rs. 500
to 5000

Number of Families Involved

Approx.
70 families

Proof of Origin
11th Century

Class of Goods
24

Type of Goods
Handicrafts

Geographical Location
Bagh village, Dhar
district, Madhya Pradesh



METHOD OF PRODUCTION

Fabric is washed, treated with castor oil and goat dung, and dyed with harada. Artisans use hand-carved wooden blocks to print with natural dyes, then rest the fabric for color setting. Post-printing, the cloth is washed in the Baghini River and boiled with alizarin and dhavda flowers to fix and brighten the colors.

CHANDERI SAREES

Chanderi Sarees are luxurious handwoven textiles from Chanderi town in Ashoknagar district, Madhya Pradesh, crafted in pure silk, Chanderi cotton, and silk-cotton blends. Known for their sheer texture, lightweight drape, and delicate motifs, these sarees are a hallmark of royal elegance and traditional artistry.

UNIQUENESS

Chanderi sarees are prized for their transparency, glossy finish, and handwoven motifs like peacocks, floral vines, and geometric patterns. The fabric's subtle sheen and airy feel come from a unique blend of silk and cotton. Once favored by Mughal royalty, they remain a symbol of timeless grace and craftsmanship.

RAW MATERIALS

Silk, Cotton, Zari Threads, Natural Dyes, Pirns, Wooden Looms, Jaala Harness



METHOD OF PRODUCTION

Artisans dye yarns, wind them onto pirns, and warp them across wooden reels. Threads are passed through a reed, joined by hand, and woven on handlooms. Borders and pallus are crafted using jaala tying, and motifs are woven with zari or silk threads, producing a lightweight, lustrous fabric.

RATLAMI SEV

Ratlami Sev is a spicy, deep-fried snack from Ratlam district, Madhya Pradesh, made from gram flour (besan) and a signature blend of clove, black pepper, cumin, and asafoetida.

UNIQUENESS

Ratlami Sev's distinctive taste and crispiness stem from Ratlam's unique soil, water, and climate, along with its traditional spice blend. Originally crafted by the Bhils under Mughal patronage, it evolved from Bhildi Sev into a culinary icon, now used in chaats, curries, and as a standalone snack.

RAW MATERIALS

Gram Flour, Clove, Black Pepper, Cumin, Dried Red Chilli, Asafoetida, Edible Oil

Price

Approx. Rs. 200 to
500 per kg

Number of Families Involved

Approx.
1000 families

Proof of Origin
19th Century

Class of Goods
30

Type of Goods
Food Stuffs

Geographical Location
Ratlam,
Madhya Pradesh



METHOD OF PRODUCTION

Gram flour is sieved and mixed with oil and spices, then kneaded into dough. Using a jara (metal press), sev is extruded directly into hot oil, fried until golden, and cooled at room temperature. Once crisp, it is packed in airtight bags, retaining freshness for up to 45 days.

BELL METAL WARE OF DATIA AND TIKAMGARH

Bell Metal Ware of Datia and Tikamgarh is a traditional metal casting craft from northern Madhya Pradesh, known for its decorative sculptures, utensils, and ritual objects. Crafted using the lost-wax casting technique, these artifacts reflect tribal and royal influences, with Datia's jali work and Tikamgarh's solid forms standing out for their artistry.

UNIQUENESS

Datia's bell metal ware is famed for its intricate jali (lattice) work, while Tikamgarh's pieces are known for their plain, robust forms. Originally used for warfare and ceremonial anklets, the craft now produces figurines, lamps, and home décor, blending folk motifs with antique finishes that appeal to collectors and connoisseurs alike.

RAW MATERIALS

Bell Metal (Brass/Copper Alloy), Rar, Clay, Red Soil, Cow Dung, Sand, Coal

Price

Approx. Rs. 2500
onwards

Number of Families Involved

Approx.
400 families

Proof of Origin
18th Century



Class of Goods
06

Type of Goods
Handicraft

Geographical Location
Datia and Tikamgarh,
Madhya Pradesh

METHOD OF PRODUCTION

A clay base is coated with rar: a heated mix of wax, groundnut oil, and resin, then shaped using handmade tools. Once detailed, the model is layered with clay, dried, and baked in a furnace. Molten metal is poured into the cavity, and after cooling, the mold is broken to reveal the final artifact.

LEATHER TOYS OF INDORE

The leather toys appear realistic due to the texture given to them. Each toy is given a different motion so as to get a variety of toys to choose from. The leather of sheep and goats is used as finishing coverings on the dry moulds of iron and hay. This is done in different sizes and different animals are depicted giving them natural look, texture and finishing.

UNIQUENESS

The toys appear realistic in appearance. The texture of the skin is given using pointed tools on the paper pulp when it is still wet and applied on the hay mould, keeping in mind the texture of the skin of the animal in question.

RAW MATERIALS

Leather, Wood, Color, Tools

Price

Approx. Rs. 300 to
500 per kg

Number of Families Involved

Approx.
100 families

Proof of Origin
12th Century

Class of Goods
28

Type of Goods
Handicraft

Geographical Location
Indore, Madhya Pradesh



METHOD OF PRODUCTION

Tanned leather of goat & sheep of 1 mm thickness is soaked in water for 10 minutes and then beaten by "moongri" to make it pliable. Then it is pasted on the structure of the animal, using chiyaa gum. Wooden pen is used to give wrinkles to the animal figure over the dried leather. Deatilings like ears, nose, eyes are made using the woodenpen. The figure then becomes ready after the final finishing of the product.

MAHESHWAR SAREES AND FABRIC

Maheshwar sarees, woven in the historic town of Maheshwar, Madhya Pradesh, are celebrated for their fine silk, delicate motifs, and elegant designs. Revived in the 18th century under Queen Ahilyabai Holkar, these sarees are traditionally crafted on pit looms introduced by Surat weavers. Blending cotton and silk, they embody regal heritage and enduring craftsmanship, making them a timeless symbol of India's textile artistry.

UNIQUENESS

Maheshwar sarees are unique in their intricate designs, fine silk material, and beautiful motifs inspired by the natural surroundings and local culture and traditions of the town.

RAW MATERIALS

Silk and Cotton Yarns, Zari Threads

Price

Approx. Rs. 400 to 4000

Number of Families Involved

Approx.
800 families

Proof of Origin
18th Century

Class of Goods
24 & 25

Type of Goods
Handicraft

Geographical Location
Maheshwar district,
Madhya Pradesh



METHOD OF PRODUCTION

Maheshwar sarees are traditionally handwoven on pit looms using time-intensive techniques passed down through generations. Skilled artisans create delicate motifs through precise weaving, often enhancing the fabric with intricate embroidery, zari borders, or traditional block prints. Each saree is carefully crafted by hand, resulting in a unique blend of elegance, craftsmanship, and cultural heritage.

JHABUA KADAKNATH BLACK CHICKEN MEAT

Jhabua Kadaknath is a breed of chicken that is native to the Jhabua district of Madhya Pradesh, India. This breed is known for its distinct appearance and flavor, and is highly valued for its meat and eggs. Jhabua Kadaknath chickens have black feathers, black skin, and even their bones and internal organs are black in color. This unique characteristic makes them stand out from other chicken breeds.

UNIQUENESS

This breed is highly valued for its distinct black meat, known for its rich nutritional profile. It offers 25% protein, low fat (0.73-1.03%), and cholesterol (184.75mg/100g), and is packed with amino acids, calcium, phosphorus, iron, and vitamins B1, B2, B6, B12, C, E, and niacin making it uniquely health-promoting.

Price

Approx. Rs. 750 to
1200 per kg

Number of Families Involved

Approx.
400 families

Proof of Origin
18th Century

Class of Goods
29

Type of Goods
Food Stuffs

Geographical Location
Jhabua, Madhya Pradesh



METHOD OF PRODUCTION

The breed has been traditionally raised by local farmers in the Jhabua district of Madhya Pradesh, India, and is an important part of the local culture and cuisine. However, in recent years, the breed has faced challenges such as declining population numbers and genetic diversity, which have led to efforts to preserve the breed and promote its use in the food industry.

MAHOB DESAWARI PAN

Mahoba Desawari Pan is a premium betel leaf variety cultivated in Mahoba district, Uttar Pradesh, and parts of Bundelkhand, Madhya Pradesh. Known for its large, glossy leaves, distinct aroma, and mild sweet-bitter taste, it is traditionally used in rituals, hospitality, and chewing.

UNIQUENESS

This pan is prized for its low fiber content, high vitamin C, and melting texture. Cultivated in bareja structures using organic manures and traditional methods, it thrives in humid, tropical conditions. Its cultural significance, monthly harvest cycle, and centuries old legacy make it a symbol of Mahoba's agrarian identity.

RAW MATERIALS

Betel Vine Cuttings, Bamboo, Sugarcane Leaves, Til Cake, Urad Flour, Barley Flour, Cow Dung, Iron Wire

Price

Approx. Rs. 100 to 500 per dholi (200 leaves)

Number of Families Involved

Approx.
250 families

Proof of Origin
10th Century

Class of Goods
31

Type of Goods
Agricultural

Geographical Location
Uttar Pradesh and
Madhya Pradesh



METHOD OF PRODUCTION

Cuttings with 3-5 nodes are planted in bareja huts made of bamboo and grass. Vines are trained and pruned, and nourished with castor cake slurry and urad-barley paste. Leaves are hand-plucked, bundled into dholis, and packed in moist-lined baskets for transport, ensuring freshness and longevity.

BUNDELKHAND KATHIYA GEHU (WHEAT)

Bundelkhand Kathiya Gehu is a durum wheat variety (*Triticum durum*) cultivated in the semi-arid Bundelkhand region of Uttar Pradesh and Madhya Pradesh. Known for its amber-colored grains, high fiber, and nutritional richness, it is used to make daliya, pasta, vermicelli, and crispy rotis with excellent shelf life.

UNIQUENESS

Kathiya Gehu thrives in drought-prone, low-input conditions, requiring minimal irrigation and no chemical fertilizers. It is gluten-light, rich in iron, zinc, and dietary fiber, and highly digestible. Its crisp texture, disease resistance, and culinary versatility make it ideal for health-conscious diets and export-oriented food industries.

RAW MATERIALS

Kathiya Wheat Seeds, Traditional Tools like Hal, Dakhar, Darati

Price

Approx. Rs. 30 to
80 per kg

Number of Families Involved

Approx.
1200 families

Proof of Origin
19th Century



Class of Goods
31

Type of Goods
Agricultural

Geographical Location
Uttar Pradesh and
Madhya Pradesh

METHOD OF PRODUCTION

Farmers plough fields using traditional tools, sow seeds in October-November, and irrigate 2-3 times. No chemical inputs are used. Mixed cropping with chana and alsi improves soil health. Harvested wheat is sun-dried, threshed, and stored. Its bran, husk, and endosperm remain intact, preserving nutrition.

MORENA GAJAK

Morena Gajak is a traditional winter sweet made from sesame seeds and jaggery, known for its crisp texture and rich, caramel-like sweetness. The unique taste is attributed to the water quality of the Chambal river. It is prepared using a meticulous process that enhances its crunch and flavor, making it a favorite during colder months. The combination of sesame and jaggery provides warmth and energy, making it a nutritious seasonal treat.

UNIQUENESS

Morena Gajak has a perfect balance of crunch and sweetness, with sesame seeds and jaggery offering a distinct nutty and earthy flavor. The Chambal river's water quality plays a crucial role in its taste, making it different from other varieties of gajak. It is a staple during winter festivals like Makar Sankranti and Lohri, enjoyed across India.

RAW MATERIALS

Sesame Seeds, Jaggery, Ghee, and Dry Fruits

Price
Approx.
Rs. 300 to 500 per kg

Number of Families Involved
Approx.
400 families

Proof of Origin
17th Century

Class of Goods
30

Type of Goods
Food Stuffs

Geographical Location
Morena,
Madhya Pradesh



METHOD OF PRODUCTION

The process involves roasting sesame seeds and mixing them with melted jaggery, followed by pressing and cooling to achieve the signature crisp texture. Skilled artisans carefully control the temperature and consistency to ensure the perfect crunch. The traditional method has been passed down through generations, preserving its authenticity.

BALAGHAT CHINNOR

Balaghat Chinnor is a traditional, aromatic rice variety grown in the Balaghat district of Madhya Pradesh. It is known for its strong scent, soft texture, and slightly sticky nature, making it ideal for ceremonial and festive dishes. The rice retains water even after hours of cooking, enhancing its creamy texture in dishes like Kheer.

UNIQUENESS

Chinnor rice has a distinct sword-shaped apex, a smooth kneadability, and a peculiar rice flavor that requires no additional seasoning. It is widely used in religious offerings and traditional cuisine, particularly in Bhata-Bhatt and Kheer, due to its ability to thicken milk naturally.

RAW MATERIALS

Chinnor Rice Seeds

Price

Approx.
Rs. 80 to 120 per kg

Number of Families Involved

Approx.
600 families

Proof of Origin
18th Century

Class of Goods
30

Type of Goods
Agriculture

Geographical Location
Balaghat district,
Madhya Pradesh



METHOD OF PRODUCTION

The rice is cultivated in clay loam soil, using organic manure to maintain its aroma and softness. Farmers preserve genetic purity by selecting one-year-old seeds and manually harvesting the crop using traditional oxen-driven threshing methods. The rice is grown in rainfed lowlands and irrigated midlands, ensuring its unique quality.

SHARBATI GEHU (WHEAT)

Sharbati Gehu is a premium wheat variety grown in Madhya Pradesh, known for its golden color, soft texture, and naturally sweet taste. It is rich in protein and nutrients, making it a preferred choice for high-quality flour. The wheat grains are larger, shinier, and heavier, contributing to its superior quality. Due to its low moisture content and high potash levels, it produces flour that is softer and more nutritious. The wheat is widely used for making chapatis, rotis, and baked goods, offering a distinct taste and texture that sets it apart from regular wheat varieties.

UNIQUENESS

Sharbati gehu has higher protein content, making its flour softer and more nutritious. The low moisture and high potash levels in the soil enhance its taste and texture, making it distinct from regular wheat varieties. It is often referred to as "Golden Grain" due to its bright golden color and superior quality. The wheat is naturally resilient, requiring minimal pesticides, making it a healthier choice for consumers.

RAW MATERIALS

Sharbati Wheat Seeds, Organic Manure, Natural Soil Nutrients

Price

Approx. Rs. 2800 to
Rs. 4500 per quintal

Number of Families Involved

Approx.
1000 families

Proof of Origin

Since British Period

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Madhya Pradesh



METHOD OF PRODUCTION

It is cultivated in black and alluvial soil, primarily in Sehore, Narsinghpur, Hoshangabad, Harda, Ashoknagar, Bhopal, and Malwa. The crop requires minimal pesticides due to its natural resilience and is grown using rainfed irrigation. Farmers follow traditional farming methods, ensuring high-quality yield. The wheat is harvested after 135-140 days, with an average yield of 40-45 quintals per hectare.

REWA SUNDERJA MANGO

Rewa Sunderja mango is a highly esteemed variety cultivated in Madhya Pradesh, known for ripening only after the first monsoon showers. Its vibrant yellow flesh is fibreless and smooth, providing a rich, creamy texture. The distinct vanilla-like aroma enhances its taste, making it ideal for both fresh consumption and culinary preparations. It has a balanced sugar-acid ratio, contributing to its unique flavour profile. With a thick peel, it has excellent shelf life, ensuring suitability for transportation.

UNIQUENESS

The Rewa Sunderja mango is unique due to its seasonal monsoon-ripened nature, ensuring exceptional sweetness and complexity in flavour. Its lower sugar content makes it suitable for diabetic patients while still retaining its natural sweetness. The thick peel contributes to its long shelf life, ensuring ease of transportation. With its balanced sugar-acid ratio, the fruit delivers a nuanced taste, making it a premium variety among mangoes.

RAW MATERIALS

Sunderja Mango Grafts

Price

Approx. Rs. 150 to
200 per kg

Number of Families Involved

Approx.
400 to 500 families

Proof of Origin

Since 1880

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Rewa,
Madhya Pradesh



METHOD OF PRODUCTION

The cultivation of Rewa Sunderja mango follows traditional grafting techniques combined with organic manure to maintain its superior quality. Water efficiency is ensured through drip irrigation, optimizing resources. Before flowering, stress induction is implemented to improve fruit yield and quality. The trees are carefully nurtured, with watering regulated before flowering and controlled restriction to stimulate fruit development. The grafting process involves planting with soil intact, ensuring stability and healthy growth.

RATLAM RIYAWAN LAHSUN (GARLIC)

Ratlam Riyawan Lehsun is a premium garlic variety grown in Ratlam, Madhya Pradesh. It stands out due to its thick, paper-like white cover, which adds durability and protection. The bulbs are large, weighing between 100 to 125 grams, with 12-16 silver-white buds in each cluster. This garlic has a distinct, sharp taste due to its high sulfur content, making it ideal for Indian cuisine and herbal remedies. It remains fresh for up to a year, significantly longer than other varieties. Additionally, its smooth-cutting nature reduces labor costs, making it a profitable crop for farmers.

UNIQUENESS

Ratlam Riyawan Lehsun is known for its medicinal properties, high oil content, and strong aroma. Unlike regular garlic, its thick outer cover enhances shelf life and prevents spoilage for nearly a year. The high sulfur content gives it a bold, pungent taste, making it a preferred choice for spice blends and traditional medicines. Due to its smooth and clean cutting process, it is easy to handle, reducing processing costs. Its silver-white buds and large bulb size make it visually distinct from other garlic varieties.

RAW MATERIALS

Riyawan Garlic Seeds

Price

Approx. Rs. 200 to
300 per kg

Number of Families Involved

Approx.
600 to 700 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Ratlam,
Madhya Pradesh



METHOD OF PRODUCTION

Ratlam Riyawan Lehsun is cultivated using organic farming methods that preserve its nutritional value and strong aroma. The ideal soil conditions and climate contribute to its unique taste and texture. Stress induction before harvest improves yield and bulb size, while drip irrigation optimizes water usage. Farmers utilize traditional planting techniques, ensuring the garlic grows to its full potential. Careful selection of seeds and proper agronomic practices maintain the purity and high quality of the crop, making it one of the best garlic varieties in India.

GOND PAINTING OF MADHYA PRADESH

Gond painting of Madhya Pradesh is a vibrant tribal art form rooted in storytelling and mythology. Originating from the Gond community, particularly in Patangarh, it showcases intricate patterns and bold colors depicting animals, deities, folklore, and nature. Traditionally painted on mud walls during festivals and rituals, it is now created on paper, canvas, and fabric. The art employs organic materials such as charcoal and natural dyes derived from soil, leaves, and flowers, preserving its cultural and environmental significance.

UNIQUENESS

Gond paintings are characterized by fine lines, dots, and geometric patterns that create a dynamic sense of movement. The art reflects tribal traditions, spiritual beliefs, and a deep connection with nature. Natural pigments extracted from locally available resources maintain authenticity, while modern adaptations help artisans preserve and expand the tradition. The themes range from mythology to everyday life, making each piece a representation of Gond heritage.

RAW MATERIALS

Handmade Paper, Canvas, Charcoal, Natural Dyes, Acrylic Colors

Price

Approx. Rs. 500 to 5000 per piece

Number of Families Involved

Approx.
300 to 400 families

Proof of Origin

14th Century



Class of Goods

Class 16, 20 and 25

Type of Goods

Handicraft

Geographical Location

Patangarh, Dindori,
Madhya Pradesh

METHOD OF PRODUCTION

Artists prepare handmade paper, canvas, or chart paper as the painting surface. Traditional techniques involve sketching motifs inspired by folklore, then filling them with natural pigments. The intricate designs are crafted using fine brushes and organic colors like charcoal, colored soil, and plant extracts. Some artisans now use acrylic paints for better preservation and commercial appeal, ensuring the art continues to thrive in contemporary markets.

WROUGHT IRON CRAFTS OF DINDORI

Wrought iron craft from Madhya Pradesh is a traditional art form where iron is heated and beaten to create intricate designs. Practiced by the Agaria community in Dindori, this craft has been passed down for generations. Originally used to make tools for farming, hunting, and rituals, it has evolved into decorative products such as lamps, hangers, masks, and wall hangings. Artisans who once extracted iron from ores now shape iron sheets into artistic and functional pieces that reflect tribal creativity and heritage.

UNIQUENESS

This craft is unique due to its indigenous iron-smelting techniques, where artisans create pieces by repeatedly heating and hammering iron sheets without casting or moulding. The intricate designs showcase the craftsmanship of the Agaria tribe. Each piece is entirely handmade from a single sheet, with no joints or welding, ensuring durability and authenticity. The addition of bird, animal motifs, and decorative elements represents the tribal artistry and evolution of traditional ironwork.

RAW MATERIALS

Iron Sheets, Iron Rods, Coal, Hammers, Chisels, Forceps, and Varnish Coatings

Price

Approx. Rs. 500 to 5000 per piece

Number of Families Involved

Approx.
300 to 400 families

Proof of Origin
Around 2000 BCE



Class of Goods
Class 06 and 21

Type of Goods
Handicraft

Geographical Location
Dindori,
Madhya Pradesh

METHOD OF PRODUCTION

Iron sheets are cut into strips and heated in a coal furnace to make them malleable. Artisans use hammers and forceps to shape the iron by repeatedly beating it while hot. The process involves refining details with chisels and manually attaching decorative elements without welding. Pieces are coated with red oxide to prevent rusting, followed by a layer of blackboard paint for lustre.

UJJAIN BATIK PRINT

Ujjain Batik Print is a traditional textile art of Madhya Pradesh, practiced in Ujjain, Bherongarh, and Indore. This wax-resist dyeing technique creates intricate patterns by preventing dye from penetrating the fabric in specific areas. Artisans apply melted wax, dye the fabric, and then remove the wax to reveal unique designs. Inspired by legends, architecture, nature, and cultural motifs, batik features rich hues and distinctive cracked effects.

UNIQUENESS

Ujjain Batik stands out due to its hand-drawn wax resist method, where artisans use canting tools and wooden blocks to achieve complex designs. The craft utilizes natural dyes like indigo and brown, symbolizing Hindu deities Brahma, Vishnu, and Shiva. Unlike synthetic prints, genuine batik is reversible and absorbs colors deeply, ensuring longevity.

RAW MATERIALS

Cotton, Silk, Natural Dyes, Beeswax, Paraffin Wax, Tjanting Tools, Wooden Blocks, Brushes, Bleaching Agents, and Boiling Pots

Price

Approx. Rs. 500 to 5000 per piece

Number of Families Involved

Approx.
500 to 800 families

Proof of Origin

2000 years ago

Type of Goods

Handicraft

Class of Goods

Class 24 and 25

Geographical Location

Ujjain, Bherongarh, Indore,
Madhya Pradesh



METHOD OF PRODUCTION

Batik involves wax application using brushes or tjanting tools to create designs. The fabric is then dyed with base colors, followed by wax layering for contrast. Multiple dyeing cycles enhance depth and vibrancy. Wax is removed by boiling the fabric, revealing distinctive patterns. Traditional motifs include floral, geometric, and religious symbols. The process is entirely handmade, demanding precision and artistic skill. Artisans use wooden print blocks and stylus tools.

GWALIOR HANDMADE CARPET

Gwalior Handmade Carpets are renowned for their fine craftsmanship, vibrant colors, and intricate designs. Dating back to the Mughal period, the craft flourished in Gwalior, where carpets were woven even in jail workshops. Weavers employ single-knot techniques, making the carpets lightweight and easy to fold. The patterns depict natural motifs such as birds, animals, and forest scenes, along with geometric shapes. The soft, thin texture and rich colors distinguish these carpets, making them highly sought-after both in India and internationally.

UNIQUENESS

Gwalior Handmade Carpets are distinguished by their single-knot weaving, making them lightweight and easy to fold. The designs reflect local culture, featuring motifs like birds, elephants, and geometric patterns. The Maharaja and Darbari patterns are exclusive to Gwalior. Wool, cotton, and silk carpets are woven with vibrant colors, embodying traditional craftsmanship.

RAW MATERIALS

Wool, Cotton, Silk, Dyes (Natural and Synthetic), Wooden Looms, Tana Machines, Punja Comb, Patti, Pechkasani, and Weaving Tools

Price

Approx. Rs. 5000 to 50,000 per piece

Number of Families Involved

Approx. 800 to 1000 families

Proof of Origin

16th Century



Class of Goods

Class 27

Type of Goods

Handicraft

Geographical Location

Gwalior,
Madhya Pradesh.

METHOD OF PRODUCTION

The process involves designing, raw material procurement, dyeing, and yarn preparation using Tana machines and looms. Weavers use Punja and Patti to compact knots, and Pechkasani for tightening. The final steps include finishing and quality checks, ensuring each piece reflects the heritage of Gwalior's master artisans.

WARASEONI HANDLOOM SAREE & FABRICS

Waraseoni Handloom Sarees, woven in Waraseoni, boast a rich legacy in handloom weaving. Originally crafted from rough, heavy cotton (10s-20s counts), these sarees have evolved to incorporate silk and blended yarns. Known for their grace and simplicity, they feature variegated stripes and checks, particularly the Bhag and Nakshikinar borders. The sarees are also referred to as Wainganga Cotton Sarees, named after the Wainganga River, which sustains the weaving community.

UNIQUENESS

The weaving community, primarily Koshtis, follows traditional rituals, paying homage to their looms before beginning work. The sarees are known for their luxurious fabric, royal color palette, and traditional embellishments. The weaving hub Mehendiwara is renowned for ultra-fine, hand-spun cotton, producing jacquards and feather-light textiles.

RAW MATERIALS

Cotton, Mulberry Silk, Tussar Silk, Organic and Vegetable Dyes, and Traditional Weaving Tools

Price

Approx. Rs. 800 to 8000 per piece

Number of Families Involved

Approx.
600 to 1000 families

Proof of Origin

Over 250 years old



Class of Goods

Class 24

Type of Goods

Handicraft

Geographical Location

Waraseoni, Mehendiwara,
Balaghat, Madhya Pradesh

METHOD OF PRODUCTION

Weaving is done on traditional pit looms, where artisans sit at the edge of a pit containing pedals. The warp threads are guided through metallic reeds and secured using the Hattha (frame). The fly shuttle technique ensures a smooth texture, ideal for daily wear. The sarees were initially cotton-based, but artisans now weave silk and silk-cotton blends.

JABALPUR STONE CRAFT

Jabalpur Stone Craft, particularly from Bhedaghat, is a celebrated tradition of stone carving in Madhya Pradesh. The craft dates back over a century, with artisans sculpting intricate idols, decorative panels, and utilitarian objects from soft marble and soapstone. Inspired by temple architecture, especially the Chausath Yogini Temple, these carvings showcase detailed relief work. The craft is renowned worldwide, with its fine chiseling techniques giving life-like expressions to deity idols.

UNIQUENESS

Jabalpur Stone Craft has been documented in British-era Gazetteers, highlighting its historical significance. The artisans have developed a distinct style, influenced by Chausath Yogini Temple sculptures. The craft includes two types of stonework: hard stone carving for large sculptures and mural stone carving using soft soapstone. The artisans follow traditional methods, ensuring precision and durability. The craft provides livelihoods to generations of artisans, sustaining local heritage.

RAW MATERIALS

Soft Marble, Soapstone, Silver and Gold Foil, Precious Stones, Sandpaper, Wax Polish, And Traditional Carving Tools

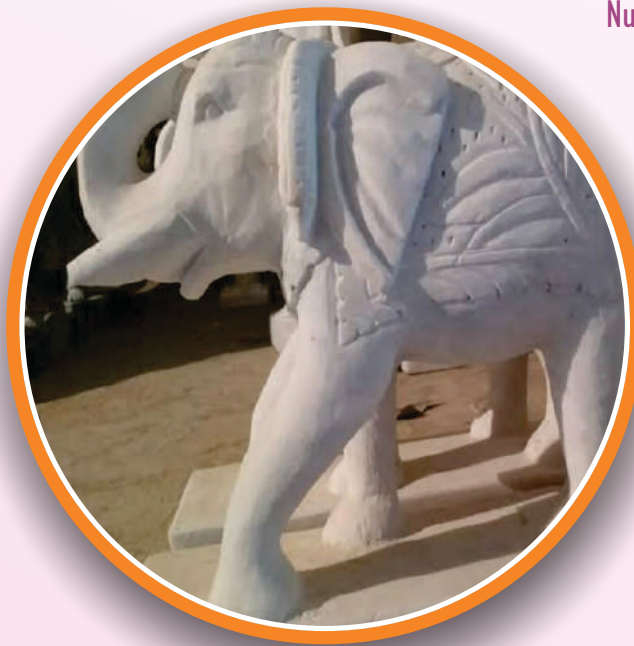
Price

Approx. Rs. 1000 to 50,000 per piece

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
Early 11th Century



Class of Goods
Class 14

Type of Goods
Handicraft

Geographical Location
Bhedaghat, Jabalpur,
Madhya Pradesh

METHOD OF PRODUCTION

The process begins with marking and cutting, where artisans sketch outlines and carve figures using chisels, hammers, and drills. Hard stone carving involves chiseling away tiny chips, ensuring precision, as mistakes cannot be corrected. Mural stone carving uses soft soapstone, allowing for intricate detailing. The final step includes polishing, using sandpaper and wax, to enhance the smoothness and shine.

FILED GIs



SEONI JEERA SHANKAR RICE

Seoni Jeera Shankar Rice is a ceremonial, aromatic rice variety from Seoni, known for its sweet taste, strong fragrance, and soft texture. Even after 8-10 hours of cooking, it remains soft and slightly sticky, making it ideal for kheer preparation. The rice has been offered as prasad in the ancient Hanuman temple near the Wainganga River for centuries.

UNIQUENESS

Seoni Jeera Shankar Rice derives its name from "Jeera" (cumin-like grain shape with a black tip) and "Shankar" (resembling a Shivling). It is a medium to strongly scented rice, with sweetness and a creamy texture that enhances milk-based dishes. The rice is traditionally cultivated using organic manure, ensuring purity and authenticity.

RAW MATERIALS

Indigenous Rice Seeds and Traditional Farming Tools

Price

Approx. Rs. 100 to
500 per kg

Number of Families Involved

Approx.
500 to 800 families

Proof of Origin

14th Century

Type of Goods

Agriculture

Class of Goods

Class 30

Geographical Location

Seoni district,
Madhya Pradesh



METHOD OF PRODUCTION

Green manuring with Dhaincha enriches the soil, while organic compost ensures aroma retention. Manual transplantation is done at 20-25 days, followed by hand weeding to enhance tillering. Water management keeps fields moist/submerged to suppress weeds. Harvesting occurs in November-December, using traditional threshing and winnowing methods.



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PANNA AONLA

Panna Aonla, cultivated in the Panna region of Madhya Pradesh, is a highly nutritious and medicinal fruit known for its exceptional vitamin C and phenol content. The fruit is round or oval, with smooth skin and visible ridges. It transitions from light green to yellow-red upon ripening. Due to its antioxidant properties, Panna Aonla is widely used in traditional medicine, food processing, and temple offerings.

UNIQUENESS

Panna Aonla stands out due to its high vitamin C concentration (600-800 mg/100 g, reaching 1190 mg in March) and phenol-rich composition, which preserves nutrients during storage. The fruit's natural anthocyanin traces give it an attractive red hue. It is resistant to frost, drought, and pests, making it ideal for sustainable cultivation.

RAW MATERIALS

Panna Aonla Seeds

Price

Approx. Rs. 50 to
300 per kg

Number of Families Involved

Approx.
800 to 1000 households

Proof of Origin

17th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Panna district,
Madhya Pradesh



METHOD OF PRODUCTION

Panna Aonla is cultivated in loam to clay loam soil, using organic manure and green manuring for nutrient enrichment. Budded seedlings are planted during early monsoon, ensuring optimal growth conditions. Hand weeding and water management maintain soil health, while manual harvesting and traditional threshing preserve fruit integrity.



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MAHAKAUSHAL CHHATRIYA

Mahakaushal Chhatriya Rice, native to Katni and Jabalpur districts of Madhya Pradesh, is a ceremonial rice variety known for its strong aroma, delicious taste, and non-sticky texture. It retains softness for 5-6 hours after cooking, making it ideal for kheer, khichadi, and dal rice. The rice contains 2.19 mg of zinc per 100 g, adding to its nutritional value. Its distinctive fragrance and smooth texture have made it a prestigious choice for auspicious occasions.

UNIQUENESS

Mahakaushal Chhatriya Rice is photosensitive, maturing in 140-145 days, with medium-slender grains. It has a sharp, pointed apex with a brownish tip and a golden hue. The rice's aroma intensifies after cooking, making it a preferred choice for traditional dishes. The culm is semi-erect, and the panicles bear yellowish-brown awns. Its high market value stems from its unique agronomic traits and historical significance.

Price

Approx. Rs. 100 to
600 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin

17th Century

Type of Goods

Agriculture

Class of Goods

Class 30

Geographical Location

Katni and Jabalpur districts,
Madhya Pradesh



METHOD OF PRODUCTION

Mahakaushal Chhatriya Rice is grown in irrigated midlands and rainfed lowlands, requiring well-prepared fields and organic manure to maintain aroma and softness. Seed selection is meticulous, ensuring purity. Transplantation occurs at 20-25 days, followed by hand weeding and water management to enhance growth. Harvesting is manual, preserving the grain's integrity and fragrance.



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AADIVASI GUDIYA OF MADHYA PRADESH

Aadivasi Gudiya of Madhya Pradesh, represents the tribal heritage of the Bhil and Bhilala communities. Made from scrap fabric, clay, and metal wires, these dolls depict tribal men and women in traditional attire, often holding tools symbolizing their occupations. Their vibrant colors, intricate detailing, and cultural significance make them unique collectibles and home décor items.

UNIQUENESS

Jhabua dolls are handmade, showcasing tribal wedding attire, silver ornaments, and utility items like bamboo baskets. The craft is eco-friendly, using recycled cloth and natural adhesives. The dolls serve as cultural ambassadors, preserving tribal traditions. Their distinctive craftsmanship, passed down for generations, ensures authenticity and artistic excellence.

RAW MATERIALS

Scrap Fabric, Clay, Metal Wires, Cotton, Beads, Silver Ornaments, Natural Adhesives

Price

Approx. Rs. 500 to
5000 per piece

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

18th Century

Type of Goods

Textiles



Class of Goods

Class 20, 24 & 28

Geographical Location

Jhabua district,
Madhya Pradesh

METHOD OF PRODUCTION

Artisans mold clay for the head, wrap metal wires with cotton for structure, and stitch fabric scraps for clothing. Hand-painting adds facial details, while embellishments like beads and silver ornaments enhance aesthetics. The process is entirely handmade, ensuring precision and cultural authenticity.



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BANA OF MADHYA PRADESH (MUSICAL INSTRUMENT)

Bana, also known as Kikri or Vana, is a three-stringed bowed instrument played by Pardhan musicians in Mandla, Dindori, Anuppur, and Shahdol districts of Madhya Pradesh. It accompanies epic songs, narrating Gondwani, Ramayani, Pandwani, and Mahabharata stories. Traditionally, it was believed to reside the deity Baradev, serving a spiritual and protective function.

UNIQUENESS

Bana is unknown outside its local region, making it a rare tribal instrument. It is handcrafted and ritually consecrated before use. The Pardhan community plays it to awaken deities, perform rites, and glorify Gond kings. The bow's bells accentuate rhythms, creating a distinct musical experience. The instrument's shape symbolizes a tortoise, reflecting Gond mythology.

RAW MATERIALS

Khamar Wood, Goat Skin, Horsehair, Bamboo, Resin, Bells, Peacock Feathers

Price

Approx. Rs. 2500
onwards

Number of Families Involved

Approx.
300 households

Proof of Origin

15th Century

Type of Goods

Handicraft

Class of Goods

Class 15

Geographical Location

Mandla, Dindori, Anuppur,
Shahdol districts,
Madhya Pradesh



METHOD OF PRODUCTION

Bana is crafted from Khamar wood, shaped into a resonance box, covered with goat skin membrane, and fitted with horsehair strings. The bow is made from Surteli wood, adorned with bells and peacock feathers. The crafting process involves fasting, ritual purification, and ceremonial tree selection, ensuring spiritual sanctity.



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“BOLNI” (DAKKAN WALI TOKRI) OF MADHYA PRADESH

Bolni, also known as Dakkan Wali Tokri, is a handcrafted bamboo basket traditionally used by tribal communities in Madhya Pradesh during marriage ceremonies. It carries the bride's trousseau, adorned with plumed birds and colorful bamboo strips. Over time, its designs, sizes, and decorations have evolved, making it a popular ceremonial and decorative item.

UNIQUENESS

Bolni is not just a basket but a cultural tradition, deeply rooted in tribal customs. It is entirely handmade, showcasing distinct weaving techniques. The bamboo framework is embellished with vibrant materials, enhancing its aesthetic appeal. Despite modernization, artisans preserve its authenticity, ensuring its continued significance in tribal weddings.

RAW MATERIALS

Bamboo, Fabric Scraps, Beads, Silver Paint, Natural Adhesives

Price

Approx. Rs. 500
to 5000

Number of Families Involved

Approx.
700 families

Proof of Origin

17th Century



Class of Goods

Class 20

Type of Goods

Handicraft

Geographical Location

Dindori, Mandla, Shahdol,
and Anuppur

METHOD OF PRODUCTION

Artisans source bamboo from markets, cut it into desired lengths, and heat-treat it for flexibility. The basket frame is woven, followed by decorative enhancements using fabric, beads, and silver paint. The process is entirely handmade, ensuring durability and intricate craftsmanship.

CHIKARA OF MADHYA PRADESH

Chikara is a traditional bowed string instrument played by tribal communities in Madhya Pradesh, particularly in Mandla, Dindori, Anuppur, and Shahdol districts. It is used to accompany folk songs and mythological storytelling, helping people stay connected to their roots. The instrument's distinctive sound and craftsmanship make it unique among Indian folk instruments.

UNIQUENESS

Chikara is handcrafted and played by artisans, who both make and perform with the instrument. It is constructed from teak wood, with metal and horsehair strings, producing a deep, resonant tone. The bow is adorned with bells, adding rhythmic accents. Traditionally, it is played during evening gatherings, creating a musical atmosphere that relieves exhaustion.

RAW MATERIALS

Teak Wood, Goat Leather, Horsehair, Metal Strings, Mali Bush Gum

Price

Approx. Rs. 2000 to
10,000

Number of Families Involved

Approx.
200 to 300 families

Proof of Origin

18th Century



Class of Goods

Class 15

Type of Goods

Handicraft

Geographical Location

Mandla, Dindori, Anuppur,
Shahdol districts,
Madhya Pradesh

METHOD OF PRODUCTION

Chikara is crafted from two-foot-long teak wood, hollowed and fitted with metal and horsehair strings. The resonance box is covered with goat leather, while the bow is made from Surteli wood. Artisans fast and perform rituals before crafting, ensuring spiritual sanctity. The gum from Mali bush is applied to the bow for tone enhancement.



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MUKHUATA (WOODEN MASK) OF MADHYA PRADESH

Mukhauta, or wooden masks, crafted by tribal communities in Madhya Pradesh, serve ritualistic, theatrical, and decorative purposes. Used in festivals, religious ceremonies, and folk performances, these masks depict deities, mythological figures, and tribal spirits. Their intricate carvings and expressive features make them culturally significant and visually striking.

UNIQUENESS

Mukhauta masks are hand-carved from locally available wood, showcasing distinct tribal artistry. They are used in rituals to invoke deities, protect villages, and narrate folklore. Some masks feature natural embellishments like goat hair, honeybee wax, and peacock feathers, enhancing their authenticity and spiritual significance.

RAW MATERIALS

Khamar, Aam, Sal, Sagwan Wood, Natural Dyes, Goat Hair, Peacock Feathers, Honeybee Wax

Price

Approx. Rs. 1000 to 10,000

Number of Families Involved

Approx. 800 to 1200 families

Proof of Origin
11th Century



Class of Goods
Class 20

Type of Goods
Handicraft

Geographical Location
Anuppur, Dindori, Shahdol,
Mandla, Chhindwara,
Betul districts, Madhya Pradesh

METHOD OF PRODUCTION

Artisans select durable wood, carve facial features using chisels and hammers, and hollow the mask to reduce weight. The surface is polished with natural oils, and decorative elements like beads and feathers are added. The process is entirely handmade, ensuring precision and cultural authenticity.



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PITHORA PAINTING OF MADHYA PRADESH

Pithora Painting, practiced by the Bhil and Bhilala tribes of Madhya Pradesh, is a ritualistic tribal art form depicting nature, mythology, and deities. Traditionally painted on walls, it has evolved to include canvas, cloth, and wood. The bright colors and animated figures symbolize joy, prosperity, and spiritual devotion, making it culturally significant.

UNIQUENESS

Pithora paintings are sacred, created as offerings to deities for wish fulfillment. The horse motif represents divine power, and each painting is unique, reflecting the artist's distinct style. The ritual process involves purification, prayers, and singing, ensuring spiritual authenticity. The art form is deeply tied to tribal faith and traditions.

RAW MATERIALS

Cow Dung, Mud, White Chalk, Mineral Colors, Mahua Liquor, Khakhra Stems, Fabric, Bamboo Sticks

Price

Approx. Rs. 2000 to 50,000

Number of Families Involved

Approx. 1000 to 1500 households

Proof of Origin

12th Century

Type of Goods
Handicraft

Class of Goods

Class 25

Geographical Location

Jhabua, Alirajpur, Dhar, Barwani, Madhya Pradesh



METHOD OF PRODUCTION

Walls are coated with cow dung and mud, followed by white chalk plaster. Mineral colors mixed with Mahua liquor and milk are applied using brushes made from Khakhra stems. The artist, known as Likhara, paints horses, deities, and nature, completing the artwork with ritual singing and prayers.



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POT MALA AND GALSHAN MALA OF MADHYA PRADESH

Pot Mala and Galshan Mala, crafted by the Bhil and Bhilala tribes of Madhya Pradesh, are intricate bead necklaces symbolizing status, unity, and cultural identity. Traditionally made from Gomchi plant beads, they now incorporate glass, wood, metal, and stone beads. These multi-layered, colorful necklaces are worn during ceremonial occasions, reflecting tribal artistry and heritage.

UNIQUENESS

These bead necklaces are handcrafted without sketches, following age-old patterns passed down through generations. The number of threads (Dora) in a necklace determines its classification and style. Certain colors hold symbolic significance- white for marriages, green for engagements. The craft is meditative, with each bead strung as a chant, bringing peace to the creator and wearer.

RAW MATERIALS

Glass, Wood, Metal, Stone Beads, Cotton Threads, Natural Adhesives

Price

Approx. Rs. 500 to 5000 per piece

Number of Families Involved

Approx.
1200 families

Proof of Origin

Ancient period

Class of Goods

Class 14

Type of Goods

Handicraft

Geographical Location

Jhabua and Alirajpur districts,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans sort beads by color, unwind threads, and string them using long needles. The design is imagined rather than sketched, ensuring each piece is unique. The beads are sourced from Indore, Ahmedabad, and Mumbai, and the final product is adorned within the community, reinforcing its cultural and social value.



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SITAHI KUTKI

Sitahi Kutki, also known as Kali Kutki, is a traditional small millet native to Dindori district, Madhya Pradesh. It is deeply rooted in the dietary habits of the Baiga and Gond tribes, thriving in rainfed uplands. The millet is highly resistant to pests and diseases, making it ideal for organic farming in poor soil conditions.

UNIQUENESS

Sitahi Kutki is photosensitive, maturing in 75-80 days, with grayish-black grains. It withstands moisture scarcity, making it suitable for hilly terrains. The millet is cultivated without chemical fertilizers, ensuring high nutritional value. Historically, it has been grown in Bharra soil, which is unsuitable for rice or Rabi crops, highlighting its adaptability.

RAW MATERIALS

Indigenous Millet Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 80 to
300 per kg

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Dindori district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers select black-colored seeds, prepare fields using desi ploughs, and apply organic manure for soil enrichment. Late sowing in September ensures cool-weather maturation. Hand weeding is practiced at 30-35 days, and manual harvesting in December preserves grain quality. Traditional threshing and winnowing enhance nutrient retention.



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NAGDAMAN KUTKI

Nagdaman Kutki, a traditional small millet, is native to Dindori district, Madhya Pradesh. Its long panicle resembles a snake's fang, inspiring its name. Cultivated by Baiga and Gond tribes, it thrives in rainfed uplands, resisting moisture scarcity, pests, and diseases. The millet is organically grown, ensuring high nutritional value and sustainability.

UNIQUENESS

Nagdaman Kutki is photosensitive, maturing in 114-116 days, with wheatish cream-colored grains. It withstands poor soil conditions, making it ideal for hilly terrains. Traditionally grown in Bharra soil, it requires no chemical fertilizers. The millet's high yield and resilience make it a valuable crop for tribal communities, sustaining traditional farming practices.

RAW MATERIALS

Indigenous Millet Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 80 to
300 per kg.

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Dindori district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers select long-panicle seeds, prepare fields using desi ploughs, and apply organic manure for soil enrichment. Early sowing in July ensures cool-weather maturation. Hand weeding is practiced at 30-35 days, and manual harvesting in November preserves grain quality. Traditional threshing and winnowing enhance nutrient retention.



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BAIGANI ARHAR

Baigani Arhar, also known as Raahar, is a traditional pigeon pea variety native to Dindori district, Madhya Pradesh. Cultivated by Baiga and Gond tribes, it thrives in rainfed uplands and is organically grown. Its creamy-white seeds with an orange dot are nutrient-rich, making it a high-value pulse crop with strong commercial demand.

UNIQUENESS

Baigani Arhar is photosensitive, maturing in 185-190 days, with tall plants (235-240 cm). It is resistant to moisture scarcity, thriving in shallow, undulating soils. Traditionally grown in backyard farms (Baadi), it is manually harvested and stored in earthen pots (Kothi). Its high calcium content (115.2 mg/100 g) enhances its nutritional value.

RAW MATERIALS

Indigenous Pigeon Pea Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 100 to
500 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Dindori district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers select creamy-white seeds, prepare fields using desi ploughs, and apply organic manure for soil enrichment. Sowing occurs in July, followed by hand weeding at 30-35 days. Manual harvesting in January ensures grain quality, with traditional threshing and winnowing preserving nutrients and purity.



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BETUL TEAK WOOD

Betul Teak Wood, sourced from Betul district, Madhya Pradesh, is a high-quality tropical hardwood known for its durability, elegance, and resistance to extreme weather. Its dark brown heartwood with streaks enhances its aesthetic appeal. The high oil content provides a natural shine, making it ideal for furniture, shipbuilding, and decorative applications.

UNIQUENESS

Betul Teak Wood is dimensionally stable, resisting warping, splitting, and fungal attacks. Its natural oils give it a fine wax-polished finish and fragrance. The wood is renowned worldwide for its strength, large diameter logs, and longevity. It is highly sought after in luxury furniture, yacht construction, and architectural projects.

RAW MATERIALS

Teak Seeds, Organic Manure, Coir Pith, Sawdust, Traditional Forestry Tools

Price

Approx. Rs. 5000 to 50,000

Number of Families Involved

Approx.
1000 to 1500 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Betul district,
Madhya Pradesh



METHOD OF PRODUCTION

Teak seeds are collected, pre-treated, and germinated, followed by nursery cultivation using organic potting mixtures. Field planting occurs post-monsoon, with soil conservation measures ensuring optimal growth. Regular weeding and thinning cycles maintain tree health, while cover crops enhance soil enrichment.



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ROCK HONEY

Rock Honey, also known as Tamia Honey, is a rare and medicinal honey sourced from Patalkot valley in Tamia tehsil, Chhindwara district, Madhya Pradesh. Produced by *Apis dorsata* and *Apis indica*, it is harvested from honeycombs built on rock walls. Its dark brown to black color, rich taste, and high nutritional value makes it distinctive and highly valued.

UNIQUENESS

Rock Honey is naturally infused with proteins, amino acids, vitamins, and minerals. It has low moisture content in summer, enhancing its market value. The honey is renowned for its antibacterial and therapeutic properties, aiding in digestion, skin infections, cough relief, and wound healing. Its unique floral sources contribute to its exceptional taste and aroma.

RAW MATERIALS

Wild Honeycombs, Cotton Cloth Filters, Bamboo Smoking Tools

Price

Approx. Rs. 500
to 5000

Number of Families Involved

Approx.
500 to 800 families

Proof of Origin
19th Century

Type of Goods
Natural Goods

Class of Goods
Class 30

Geographical Location
Patalkot valley,
Tamia tehsil, Chhindwara
district, Madhya Pradesh



METHOD OF PRODUCTION

Traditional honey hunters climb rock walls using ropes, smoke out bees, and harvest honeycombs manually. The honey is filtered through cotton cloth, naturally cleaned, and bottled for sale. The process ensures minimal processing, preserving its medicinal properties and natural purity.



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GADARWARA TUR DAL

Gadarwara Tur Dal, a red selection variety of pigeon pea, is cultivated in Narsinghpur district, Madhya Pradesh. Known for its sweet taste, rich aroma, and high milling quality, it is widely consumed and exported. The unique soil composition, climate, and Narmada River influence contribute to its distinct flavor and superior shelf life.

UNIQUENESS

Gadarwara Tur Dal is orange-yellow in color, with a pleasant aroma and fine texture. It has higher calcium and potassium content, enhancing its nutritional value. The spherical grain shape ensures efficient milling, making it a premium-quality dal. Its traditional processing method, including hand-operated grinding stones, preserves its authentic taste.

Price

Approx. Rs. 100 to
600 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin

19th Century

Type of Goods

Agriculture

Class of Goods

Class 31

Geographical Location

Narsinghpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough fields, sow preserved seeds, and apply organic manure. hand weeding and pest management ensure healthy growth.



PANJA DARI OF JOBAT, ALIRAJPUR

Panja Dari, a handwoven cotton rug, is crafted by tribal artisans in Jobat, Alirajpur district, Madhya Pradesh. Known for its durability and intricate designs, it is woven using a claw-shaped iron tool (Panja). The dense weave and vibrant patterns make it ideal for home décor, reflecting traditional craftsmanship and cultural heritage.

UNIQUENESS

Panja Dari is entirely handmade, ensuring long-lasting strength and fine texture. The traditional loom and iron Panja tool create dense, water-resistant fabric. The designs are inspired by ritualistic floor paintings, linking the craft to spiritual and artistic traditions. The process is labor-intensive, providing employment to rural women artisans.

RAW MATERIALS

Cotton Yarn, Natural Dyes, Iron Panja Tool, Traditional Looms

Price

Approx. Rs. 1000 to
10,000 per kg

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

13th Century

Type of Goods

Handicrafts

Class of Goods

Class 27

Geographical Location

Jobat, Alirajpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans dye cotton yarn, warp threads on a movable frame, and weave using the Panja tool. The design is memorized, ensuring precision. Beating the weft tightly enhances durability, while manual finishing ensures high-quality texture. The process is entirely traditional, preserving authentic craftsmanship.

NANDANA PRINT OF MADHYA PRADESH

Nandana Print is a mud-resist block printing technique practiced in Tarapur and Ummedpura villages of Neemuch district, Madhya Pradesh. Traditionally worn by Bhil tribal women, it is now used in garments, furnishings, and upholstery. The craft employs natural dyes and intricate motifs, making it one of the few surviving traditional block-printing techniques.

UNIQUENESS

Nandana Print is handcrafted using natural dyes, featuring five signature motifs; Mirch, Champakali, Dholamaru, Amba, and Jalam. The multi-step dyeing process includes Alizarin, Indigo, and Pomegranate peel treatments, creating rich colors and intricate patterns. The artisans follow age-old techniques, ensuring authenticity and cultural preservation.

RAW MATERIALS

Cotton/Silk Fabric, Natural Dyes (Indigo, Alizarin, Pomegranate Peel),
Wooden Blocks, Mud-Resist Paste

Price

Approx. Rs. 500 to
5000 per meter

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

17th Century

Class of Goods

24 & 25

Type of Goods

Textiles

Geographical Location

Neemuch district,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans prepare fabric with Harad treatment, hand-print motifs using wooden blocks, and apply mud-resist paste. The cloth undergoes multiple dyeing cycles, including Indigo and Alizarin baths, followed by natural drying and washing. The process ensures vibrant colors and long-lasting prints.



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KUMBHRAJ CORIANDER

Kumbhraj Coriander, cultivated in Guna district, Madhya Pradesh, is a highly aromatic spice known for its bold, round seeds and rich volatile oil content. Used as a flavoring agent in Indian cuisine, liquor, and chocolate, it also possesses medicinal properties, including diuretic, antipyretic, and stomachic benefits. Its export quality makes it highly sought after.

UNIQUENESS

Kumbhraj Coriander is early maturing (85-90 days) and moderately resistant to stem gall disease. It thrives in dry, cold weather, ensuring optimal seed formation. The distinct aroma and high oil content enhance its culinary and medicinal value. It has been exported for over five decades, solidifying its global reputation.

RAW MATERIALS

Indigenous Coriander Seeds, Organic Manure, Traditional Farming Tools



METHOD OF PRODUCTION

Farmers sow seeds in well-drained soil, apply organic manure and NPK fertilizers, and irrigate at critical growth stages. Hand weeding and pest control ensure healthy crops. Harvesting occurs after 85-90 days, followed by traditional threshing and winnowing to preserve seed quality.

PANNA DIAMOND

Panna Diamond, sourced from Panna district, Madhya Pradesh, is a high-quality natural diamond known for its exceptional hardness, thermal conductivity, and crystal clarity. Found in kimberlite pipes, these diamonds are renowned for their transparency and sharp-edged formations, making them ideal for industrial applications and fine jewelry.

UNIQUENESS

Panna Diamonds are mostly transparent, free from flaws, and occur in octahedral and dodecahedral formations. The largest gem recovered weighed 34.37 carats. The high-grade diamonds (10 carats per 100 tonnes of ore) are globally valued, with rough uncut stones priced at \$200 per carat. The region's mining history dates back to Ain-i-Akbari records.

RAW MATERIALS

Kimberlite Ore, Traditional Mining Tools, Grease Tables, Magnetic Separators

Price

Approx. Rs. 10,000 onwards
per carat

Number of Families Involved

Approx.
500 to 800 families

Proof of Origin

18th Century

Class of Goods

14

Type of Goods

Natural Goods

Geographical Location

Panna district,
Madhya Pradesh



METHOD OF PRODUCTION

Diamonds are mined from kimberlite pipes, extracted using chisels and hammers, and processed through magnetic separators and grease tables. The mining cycle begins in October, with rock excavation completed by March. Traditional washing and sorting methods ensure high-quality diamond recovery.



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PIPARIYA LAL TUAR DAL

Pipariya Lal Tuar Dal, a high-protein pigeon pea variety, is cultivated in Pipariya, Narmadapuram district, Madhya Pradesh. Known for its sweet taste, drought resistance, and adaptability to unirrigated lands, it thrives in deep black soil. The Narmada River's water enhances its flavor, making it a preferred choice for farmers and consumers alike.

UNIQUENESS

Pipariya Lal Tuar Dal contains 22-23% protein, surpassing other varieties in digestibility. It is resilient to high temperatures, ensuring consistent yields in dry regions. The deep black soil's moisture retention and nutrient richness contribute to its robust growth. Its distinct sweetness and superior milling quality make it highly valued in domestic and export markets.

RAW MATERIALS

Indigenous Pigeon Pea Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 100 to
600 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Pipariya, Narmadapuram
district, Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough fields, sow preserved seeds, and apply organic manure. Hand weeding and pest control ensure healthy crops. Harvesting occurs after 85-90 days, followed by traditional threshing and winnowing to preserve seed quality. The dal is processed using hand-operated grinding stones, maintaining authentic taste and texture.



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BUDHNI LACQUER WARE TOYS OF MADHYA PRADESH

Budhni Lacquer Ware Toys, handcrafted in Budhni town, Sehore district, Madhya Pradesh, are vibrant wooden toys and utility items made using traditional lathe-turning and lacquering techniques. Crafted from Dudhi wood, these toys are known for their smooth finish, bright colors, and eco-friendly materials, reflecting a centuries-old Vishwakarma tradition.

UNIQUENESS

Budhni toys are lacquered using natural dyes and polished with Kewra leaves, giving them a distinctive shine and durability. The craft features hand-turned wooden forms, shaped into birds, fruits, vehicles, and household items. The use of locally sourced Dudhi wood and natural lac ensures sustainability and cultural authenticity.

RAW MATERIALS

Dudhi Wood, Natural Lac, Vegetable Dyes, Kewra Leaves, Traditional Lathe Tools

Price

Approx. Rs. 50 to
2000

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

18th Century

Type of Goods

Handicraft

Class of Goods

20 & 28

Geographical Location

Budhni, Sehore district,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans season Dudhi wood, shape it on lathe machines, and apply colored lac using heat and friction. The surface is polished with Kewra leaves and vegetable oil for a glossy finish. Hand tools like chisels and gouges are used for detailing, preserving the traditional turning and lacquering techniques.

SAILANA BALAM KAKADI

Sailana Balam Kakadi is a seasonal cucumber variety cultivated in Sailana, Ratlam district, Madhya Pradesh. Known for its lemon-green skin, saffron-colored flesh, and juicy, sweet taste, it is consumed as a refreshing summer fruit. Rich in vitamin C and antioxidants, it is also valued for its medicinal properties and digestive benefits.

UNIQUENESS

This cucumber is organically grown, with a soft, steamed-squash-like texture and single-seed structure. Its distinct flavor and saffron hue are attributed to the soil and climate of Sailana, making it superior to other regional varieties. It is exported to Gulf countries and used in traditional remedies for ailments like arthritis, skin issues, and indigestion.

RAW MATERIALS

Indigenous Cucumber Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 80 to
150 per kg

Number of Families Involved

Approx.
600 to 900 families

Proof of Origin

20th Century

Class of Goods

31

Type of Goods

Agriculture

Geographical Location

Sailana, Ratlam district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers sow seeds before monsoon, using organic manure and traditional tools. The crop is grown on riverbeds, with minimal irrigation and no chemical inputs. Harvesting begins 45-50 days after sowing, yielding 10-12 pickings. The fruit is handpicked, ensuring freshness and quality.



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MALWA GARADU

Malwa Garadu is a nutrient-rich tuber crop cultivated in the Malwa region of Madhya Pradesh, especially in Ratlam and surrounding villages. Known for its purple flesh, earthy-sweet taste, and high starch content, it is consumed fried, roasted, or boiled. Garadu is also used in desserts, snacks, and traditional medicine.

UNIQUENESS

Garadu is rich in potassium, anthocyanins, and dietary fiber, with a low glycemic index and moist texture. Its distinctive flavor and vibrant color make it ideal for winter snacks and ceremonial dishes. The tuber's warming properties and medicinal benefits, from aiding digestion to supporting hormonal balance, enhance its culinary and cultural value.

RAW MATERIALS

Garadu Tuber Pieces, Organic Manure, Traditional Wooden Tools

Price

Approx. Rs. 30 to
80 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin

20th Century

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Malwa region, especially
Ratlam district, Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough and level fields, enrich soil with organic manure, and sow Garadu pieces (100-200 g) on raised beds. Drip irrigation and hand tools support growth. Harvesting occurs 5-6 months later, with tubers dug manually to avoid damage. The crop yields up to 20 quintals per bigha.



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SEONI SITAPAHAL

Seoni Sitapahal, a tropical custard apple variety (*Annona squamosa*), is cultivated in Chhapara tehsil of Seoni district, Madhya Pradesh. Known for its heart-shaped form, creamy white pulp, and sweet aroma, it is rich in vitamin C, antioxidants, and dietary fibre, making it a nutritionally dense and medicinally valuable fruit.

UNIQUENESS

Seoni Sitapahal is prized for its high TSS, creamy texture, and distinctive flavour. It contains kaurenoic acid, lutein, and flavonoids, offering antioxidant, anti-inflammatory, and anticancer properties. Its natural sweetness, low fat, and high mineral content make it ideal for fresh consumption and value-added products like ice cream and custard powder.

RAW MATERIALS

Sitapahal Saplings, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 80 to
300 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin

20th Century

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Chhapara tehsil, Seoni
district, Madhya Pradesh



METHOD OF PRODUCTION

Farmers plant saplings in loamy, well-drained soil during July-August or February-March. Organic and chemical fertilizers are applied periodically. Irrigation every 15 days supports growth. Fruits mature in 20-25 weeks, harvested manually using knives and baskets, ensuring minimal damage and optimal ripeness.



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JABALPUR SINGHARA

Jabalpur Singhara, also known as Water Chestnut, is an aquatic fruit cultivated in Jabalpur district, Madhya Pradesh. Recognized for its triangular shape, reddish-green skin, and sweet white flesh, it is consumed raw, boiled, or as flour. The fruit is rich in carbohydrates, iodine, and essential vitamins, making it a nutritional powerhouse.

UNIQUENESS

Jabalpur Singhara is gluten-free, low in fat, and packed with vitamin C, thiamine, and antioxidants. Its cooling nature makes it ideal for Ayurvedic diets, and it is widely used during fasting festivals. The fruit supports heart health, digestion, hormonal balance, and is known to relieve respiratory issues, skin conditions, and thyroid disorders.

RAW MATERIALS

Local Singhara Seeds (Desi Large, Jabalpur Red/Green), Pond Water, Bamboo Harvesting Tools

Price

Approx. Rs. 80 to
150 per kg

Number of Families Involved

Approx.
1200 to 1500 families

Proof of Origin

Ancient period

Type of Goods

Agriculture

Class of Goods

31

Geographical Location

Panagar, Sihora, Majhauri
blocks of Jabalpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers germinate seeds in nursery tanks, then transplant vines into ponds during April-June. The crop thrives in nutrient-rich, shallow water bodies. Organic manure and balanced NPK fertilizers are applied. Fruits mature by September-November, harvested manually using nets and bamboo tools.



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JABALPUR MATAR (PEA)

Jabalpur Matar (Pea), cultivated in Jabalpur district, Madhya Pradesh, is a cool-season rabi crop known for its sweet taste, vibrant green pods, and high nutritional value. These spherical seeds of *Pisum sativum* are consumed fresh, dried, or frozen, and are rich in protein, fiber, vitamins, and essential minerals.

UNIQUENESS

Jabalpur Matar is saturated fat-free, rich in lysine, threonine, and folate, and contains 4.9g protein per 100g. Its freshness is preserved by freezing within 2.5 hours of harvest, retaining natural taste and nutrients. It is also used as fodder and cover crop, and has gained international demand for its quality and flavor.

RAW MATERIALS

Jabalpur Pea Seeds, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 30 to
100 per kg

Number of Families Involved

Approx.
1000 to 1200 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Jabalpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough and level fields, sow certified pea seeds in cool-season months, and apply organic manure and balanced NPK fertilizers. Manual weeding and irrigation ensure healthy growth. Pods are harvested after 40-60 days, then graded, packed, and frozen within hours to preserve freshness and nutrition.



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KHARGONE LAL MIRCH

Khargone Lal Mirch is a vibrant red chilli variety cultivated in Khargone district, Madhya Pradesh, known for its intense pungency, rich color, and high capsaicin content. Used in spices, pickles, and sauces, it is a major commercial crop with growing domestic and international demand.

UNIQUENESS

Khargone Lal Mirch is rich in vitamins A, C, E, and carotenoids like β -carotene and xanthophyll, offering antioxidant and anti-inflammatory benefits. Its distinct aroma, flavor, and medicinal value make it a preferred choice for culinary and therapeutic uses. It is also exported to China, Malaysia, and Saudi Arabia, with Bediya Mandi being Asia's second-largest chilli market.

RAW MATERIALS

Khargone Chilli Seeds, Organic Compost, Traditional Farming Tools

Price

Approx. Rs. 80 to
300 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Khargone district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough fields using traditional tools, apply organic manure and biofertilizers, and sow seeds during the rabi season. After grading by color and size, chillies are sun-dried and sorted. Moisture and seed-pod ratio are monitored to ensure quality for domestic and export markets.



MALWAI ALOO

Malwai Aloo is a high-quality potato variety cultivated in the Malwa region of Madhya Pradesh, especially around Indore. Known for its high dry matter and negligible sugar content, it is ideal for chips processing. Rich in vitamin C, lysine, and complex carbohydrates, it is a nutritious, low-fat, and versatile food crop.

UNIQUENESS

Malwai Aloo is prized for its sugar-free profile, making it suitable for diabetics and crisp white chips. It contains superior protein (2%), low fat (0.1%), and high starch (16%), with a biological value comparable to milk or eggs. Its aeroponic cultivation and high yield potential make it a preferred crop for processing industries.

RAW MATERIALS

Malwai Aloo Seed Tubers, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 10 to
25 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
20th Century



Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Indore, Depalpur, Rau, and
nearby villages in Malwa
region, Madhya Pradesh

METHOD OF PRODUCTION

Farmers prepare loose, well-drained soil, sow certified tubers in furrows, and apply organic manure and fertilizers. Manual weeding and earthing-up are done at intervals. Tubers are harvested after 90-100 days, shade-cured for 10-15 days, and stored in cool, dark conditions to retain quality and shelf life.



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MANDU KI KHURSANI IMALI

Mandu Ki Khursani Imli, also known as Khorasani Tamarind, is the fruit of the African Baobab tree (*Adansonia digitata*), thriving in Mandu, Dhar district, Madhya Pradesh. Introduced in the 14th century, this nutrient-rich, mildly sour fruit is revered for its medicinal properties, water-storing trunk, and cultural significance.

UNIQUENESS

Khursani Imli is a globally rare, drought-resilient tree known as the “Tree of Life”. Its fruit is rich in vitamin C, and its leaves, bark, and pulp are used in traditional remedies for arthritis, hypertension, and digestive issues. The tree supports tribal livelihoods, and its pulp is used in curries, sherbets, and herbal formulations.

RAW MATERIALS

Baobab Seeds/Grafts, FYM, Neem Cake, Traditional Tools

Price

Approx. Rs. 100 to
500 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
14th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Mandu, Dhar district,
Malwa region,
Madhya Pradesh



METHOD OF PRODUCTION

Seeds are sown in nursery beds in March-April, soaked in cow dung solution, and transplanted after two years. Grafts are planted in 1 m³ pits with FYM and neem cake. Trees are irrigated weekly, and fruits are harvested in March-April. The pulp is sun-dried and stored in airtight containers for year-round use.



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BETUL GAJARIYA AAM

Betul Gajariya Aam is a wild landrace mango variety cultivated in the Satpuda range of Betul district, Madhya Pradesh. Known for its pineapple-like aroma, juicy pulp, and carrot-like color, it is rich in vitamins A and C, antioxidants, and polyphenols, making it ideal for fresh consumption and value-added products like pickles, jams, and juices.

UNIQUENESS

This mango is medium-large, slightly flat with a rectangular base, and has white-spotted yellow skin when ripe. Its sweet, aromatic pulp is low in fiber and high in ascorbic acid, carotenoids, and essential minerals. The fruit's peel and kernel are also valued for their nutraceutical properties, including anti-inflammatory and antimicrobial effects.

RAW MATERIALS

Grafted Betul Gajariya Aam Saplings, Organic Manure, Traditional Farming Tools

Price

Approx. Rs. 40 to
150 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Betul district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers plough and level fields, plant grafted saplings during monsoon, and apply organic manure and biofertilizers. Trees are spaced 10×10 meters, irrigated regularly, and pruned for canopy management. Fruits are harvested from mid-May to June, graded by size and color, and stored in cool, shaded areas.



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NARSINGHPUR BRAMHAN GHAT BHATA (BRINJEL)

Narsinghpur Bramhan Ghat Bhata (Brinjal) is a large, round brinjal variety cultivated along the banks of the Narmada River in Barman, Narsinghpur district, Madhya Pradesh. Known for its light green skin, juicy pulp, and mild flavor, it weighs 0.8-2.5 kg per fruit and is prized for its culinary and seed value.

UNIQUENESS

This brinjal is moderately resistant to Phomopsis blight, with purple flowers, broad foliage, and distinctive yellowing at maturity. Its size, flavor, and texture are unique to the sandy loam of the Narmada riverbed, making it ideal for roasting and seed preservation. It also supports local livelihoods and traditional farming practices.

RAW MATERIALS

Indigenous Brinjal Seeds, FYM, Azotobacter, Traditional Tools

Price

Approx. Rs. 30 to
100 per kg

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
19th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Bramhan Ghat, Narsinghpur
district, Madhya Pradesh



METHOD OF PRODUCTION

Farmers raise seedlings in compost-rich nursery beds, transplant them after 40-45 days, and apply FYM and NPK fertilizers. Manual weeding, drip irrigation, and paired row planting ensure healthy growth. Fruits are harvested before losing gloss, graded, and packed for local markets.

BURHANPUR KELA

Burhanpur Kela is a nutrient-rich banana variety cultivated in Burhanpur district, Madhya Pradesh. Known for its high fiber, vitamin C, and antioxidant content, it is considered a functional superfood. The fruit is valued for its low glycemic index, gut-friendly resistant starch, and anti-inflammatory flavonoids like quercetin.

UNIQUENESS

Burhanpur Kela is prized for its high quercetin content, which combats oxidative stress and supports immunity. Its resistant starch and pectin aid digestion and blood sugar control. The fruit is used in traditional diets and rituals, while the leaves serve as eco-friendly plates in cultural ceremonies, reflecting its culinary and cultural significance.

RAW MATERIALS

Banana Suckers/Tissue Culture Plants, FYM, Green Manure, Traditional Tools

Price

Approx. Rs. 140 to 150 per dozen

Number of Families Involved

Approx.
800 to 1200 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Burhanpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers prepare sandy loam fields, enrich soil with FYM and green manure, and plant suckers or tissue culture plants in May-June or Sept-Oct. Regular irrigation, land leveling, and organic pest control ensure healthy growth. Bunches are harvested after 12-15 months, leaving pseudostems to nourish ratoon crops.



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NARSINGHPUR GUD

Narsinghpur Gud is a traditional jaggery made from sugarcane juice in Narsinghpur district, Madhya Pradesh. Available in solid, liquid, and powder forms, it is rich in iron, calcium, and reducing sugars, and is known for its distinct taste, aroma, and nutritional value, making it a wholesome natural sweetener.

UNIQUENESS

Narsinghpur Gud is crafted using vegetable clarifying agents like bhindi and sukhrai, giving it a clean finish and rich flavor. Produced from sugarcane grown in black cotton soil with organic manure, it is filtered at every stage, ensuring purity and safety. Its diverse shapes and desi preparation methods make it a culinary and cultural staple.

RAW MATERIALS

Sugarcane, Vegetable Clarifiers

Price

Approx. Rs. 60 to
150 per kg

Number of Families Involved

Approx.
800 to 1000 families

Proof of Origin

18th Century

Class of Goods

30

Type of Goods

Food Stuffs

Geographical Location

Narsinghpur district,
Madhya Pradesh



METHOD OF PRODUCTION

Farmers crush sugarcane using 3-roller crushers, clarify juice with natural mucilage, and boil it in open pans over bagasse-fueled furnaces. The syrup is cooled, stirred, and molded into various forms like laddoo and panser. The process is manual, hygienic, and eco-friendly, preserving flavor and nutrients.



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SATNA KHURCHAN (SWEET)

Satna Khurchan is a century-old milk-based sweet crafted in Rampur Baghelan and nearby villages of Satna district, Madhya Pradesh. Made from pure cow or buffalo milk and sugar, it is known for its velvety texture, layered creaminess, and rich aroma. This artisanal sweet is a culinary hallmark of the Vindhya region.

UNIQUENESS

Satna Khurchan is prepared by scraping layers of cream from slow-boiled milk, creating a lacchedar (layered) texture. Its distinct taste, fragrance, and melt-in-mouth feel are unmatched. Available in varieties like Malai, Paper, Roll, and Sugar-Free, it is a festive favorite and a popular gift, cherished across India and abroad.

RAW MATERIALS

Cow/Buffalo Milk, Powdered Sugar, Cardamom, Dry Fruits

Price

Approx. Rs. 400 to
600 per kg

Number of Families Involved

Approx.
500 to 700 families

Proof of Origin
20th Century

Class of Goods
30

Type of Goods
Food Stuffs

Geographical Location
Rampur Baghelan and
surrounding villages, Satna
district, Madhya Pradesh



METHOD OF PRODUCTION

Milk is slow-boiled in iron pans, and cream layers are scraped and stacked. Sugar and cardamom are added, and the mixture is garnished with dry fruits. The sweet is cooled and packed, retaining its fragrance and freshness for up to 15 days at room temperature.

MALWA SONKATCH MAWA BATI (SWEET)

Malwa Sonkatch Mawa Bati is a rich, deep-fried milk-based sweet from Sonkatch in Dewas district, Madhya Pradesh. Made from mawa, milk powder, and dry fruits, it is shaped into large stuffed balls, fried in desi ghee, and soaked in cardamom- and saffron-infused sugar syrup, offering a velvety texture and festive indulgence.

UNIQUENESS

This sweet is larger and richer than gulab jamun, filled with nuts, cardamom, and saffron, and known for its crispy exterior and melt-in-mouth core. Traditionally prepared during Diwali and weddings, it reflects Malwa's culinary heritage. Its royal legacy traces back to Rani Ahilyabai Holkar's era, making it a cultural emblem of the region.

RAW MATERIALS

Mawa, Milk Powder, Maida, Arrowroot, Dry Fruits, Sugar, Cardamom, Saffron, Desi Ghee

Price

Approx. Rs. 400 to
600 per kg

Number of Families Involved

Approx.
600 to 800 families

Proof of Origin

17th Century

Type of Goods

Food Stuffs

Class of Goods

30

Geographical Location

Sonkatch, Dewas district,
Malwa region, Madhya Pradesh



METHOD OF PRODUCTION

Mawa is kneaded with milk powder, maida, and arrowroot, stuffed with dry fruits, and shaped into smooth balls. These are deep-fried in ghee until golden, then soaked in saffron-cardamom syrup. The sweet is garnished with nuts and served warm or chilled, retaining its fragrance and texture for days.

INDORE JEERAVAN

Indore Jeeravan is a signature spice blend from Indore, Madhya Pradesh, crafted with a harmonious mix of over 20 roasted herbs and spices. Known for its zesty aroma and digestive benefits, it is a versatile enhancer used in poha, chaats, salads, pakoras, and more, elevating everyday dishes with a distinctive Indori flair.

UNIQUENESS

Jeeravan is renowned for its bold flavor and medicinal value, aiding digestion and warming the body. Its carefully balanced mix includes cumin, dry mango, asafoetida, nutmeg, and black salt. This culinary staple is not only a flavor booster but also a natural remedy, making it a household essential across Central India.

RAW MATERIALS

Over 20 local spices including Cumin, Dry Mango, Asafoetida, Nutmeg, Black Salt, and Red Chilli

Price

Approx. Rs. 80 to
200 per kg

Number of Families Involved

Approx.
1500 families

Proof of Origin

20th Century

Class of Goods

30

Type of Goods

Food Stuffs

Geographical Location

Indore district,
Madhya Pradesh



METHOD OF PRODUCTION

Spices like cumin, fennel, red chilli, mace, and bay leaf are dry-roasted, cooled, and coarsely ground with turmeric, dry mango, ginger, and black salt using traditional mortar and pestle. The blend is stored in airtight jars or food-grade pouches, retaining freshness for up to six months.



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KHAJURAHO STONE CRAFT OF MADHYA PRADESH

Khajuraho Stone Craft refers to the intricately carved sculptures originating from the Khajuraho temples in Chhatarpur district, Madhya Pradesh. These artworks, made from sandstone, granite, and soapstone, depict Hindu deities, celestial beings, and scenes from daily life, showcasing graceful postures, lifelike expressions, and exquisite ornamentation.

UNIQUENESS

These sculptures are globally renowned for their artistic excellence, especially the Khajuraho Kamasutra motifs. Crafted with exceptional detail and symmetry, they reflect the spiritual, cultural, and sensual ethos of the Chandela dynasty. The Dancing Apsara statues, often inlaid with semi-precious stones, are prized for their durability and timeless elegance.

RAW MATERIALS

Sandstone, Black/Red/White Granite, Soapstone, Wax Polish, Traditional Carving Tools

Price

Approx. Rs. 500 to 5,00,000 per piece

Number of Families Involved

Approx.
400 to 600 families

Proof of Origin
10th Century

Class of Goods
I4

Type of Goods
Handicrafts

Geographical Location
Khajuraho, Chhatarpur district, Madhya Pradesh



METHOD OF PRODUCTION

Artisans select crack-free stone, sketch designs using red oxide, and carve using chisels, hammers, and diamond-tipped tools. The sculpture is refined with metal files and sandpaper, then polished with wax for a mirror-like finish. Each piece undergoes multiple stages of detailing, requiring precision, patience, and artistic mastery.



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BAITUL BHAREWA METAL CRAFT OF MADHYA PRADESH

Betul Bharewa Metal Craft, locally known as Bharai Kaam, is a tribal brass casting tradition practiced by the Bhareva community in Betul district, Madhya Pradesh. Using the ancient lost-wax (Dhokra) technique, artisans create ritual objects, bells, lamps, and folk figurines, reflecting Gond cultural beliefs and spiritual symbolism.

UNIQUENESS

Each Bharewa artifact is handcrafted using a unique wax mold, ensuring no two pieces are alike. The craft blends tribal myths, nature-inspired motifs, and folk spirituality, with designs like spirals, ropes, and animal forms. Revered items like the cattle bell and oil wick lamp symbolize prosperity and ritual purity, earning global acclaim for their primitive elegance.

RAW MATERIALS

Beeswax, Saras Gum, Brass Scrap, Clay, Cow Dung, Hay, Traditional Tools

Price

Approx. Rs. 300 to
50,000 per piece

Number of Families Involved

Approx.
400 to 600 families

Proof of Origin

16th Century

Type of Goods

Handicrafts

Class of Goods

I4

Geographical Location

Betul district,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans coil beeswax threads over a clay core, apply mud and cow dung layers, and bake the mold to drain wax. Molten brass is poured into the cavity, and once cooled, the mold is broken to reveal the sculpture. Final touches include brushing, polishing, and wax lamination for shine and durability.

KHAJURAHO METAL CRAFT OF MADHYA PRADESH

Khajuraho Metal Craft is a decorative metal engraving tradition practiced in Khajuraho, Chhatarpur district, Madhya Pradesh. Inspired by the iconic temple sculptures, artisans etch mythological motifs, apsaras, animals, and daily life scenes onto brass, copper, and bronze objects, transforming utilitarian items into ornamental masterpieces.

UNIQUENESS

This craft blends temple-inspired iconography with folk storytelling, using etching and embossing to create sharp yellow reliefs on blackened brass. Items like bells, kalash, keychains, and jewelry boxes are adorned with swastikas, apsaras, and local fauna, reflecting Khajuraho's spiritual and artistic legacy in both traditional and contemporary forms.

RAW MATERIALS

Brass, Copper, Bronze Sheets, Chisels, Hammers, Nitric Acid, Yellow Soil, Calcium Paste

Price

Approx. Rs. 200 to
15,000 per piece

Number of Families Involved

Approx.
300 to 500 families

Proof of Origin
20th Century

Class of Goods
I4

Type of Goods
Handicrafts

Geographical Location
Khajuraho, Chhatarpur
district, Madhya Pradesh



METHOD OF PRODUCTION

Designs are traced onto brass or copper sheets, then etched using chisels and hammers. Background textures are created with fine dotting, and borders with diamond-shaped tools. The piece is treated with copper, silver, and nitric acid, then rubbed with local yellow soil, leaving vivid motifs in golden relief.

MALWA PAINTING OF MADHYA PRADESH

Malwa Painting is a distinctive school of miniature art that flourished in Mandu and Bundelkhand regions of Madhya Pradesh. Known for its flat compositions, bold colors, and ornate architecture, it features Hindu mythological themes, court scenes, and nature-inspired motifs, often painted on handmade paper or cloth using natural pigments and gold leaf.

UNIQUENESS

Malwa paintings are recognized for their vibrant red, green, and black backgrounds, angular faces, and protruding eyes. The style blends Rajput and Indo-Islamic aesthetics, with detailed depictions of palaces, chhatris, and floral scrolls. Themes range from Ragamala and Rasikapriya to Radha-Krishna legends, reflecting a narrative charm and spiritual symbolism.

RAW MATERIALS

Handmade Paper, Khadiya, Gond, Natural Pigments, Gold Leaf, Squirrel-Hair Brushes, Burnishing Stone

Price

Approx. Rs. 1000 to 50,000 per piece

Number of Families Involved

Approx.
300 to 500 families

Proof of Origin
15th Century



Class of Goods
16

Type of Goods
Handicrafts

Geographical Location
Madhya Pradesh

METHOD OF PRODUCTION

Artisans prepare handmade paper coated with khadiya and gond, sketch figures lightly, and fill them with natural colors and gold detailing. Fine brushes made from squirrel hair are used for facial features. The painting is burnished with a stone and sometimes treated with potassium permanganate for an antique finish.



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GWALIOR PAPIER MACHE CRAFT OF MADHYA PRADESH

Gwalior Papier Mache Craft is a vibrant folk art practiced by the Nagvanshi community in Gwalior, Madhya Pradesh. Using recycled paper pulp, artisans create realistic birds, animals, masks, and decorative items, known for their bright colors, gold accents, and lifelike detailing, blending eco-conscious design with traditional artistry.

UNIQUENESS

This craft transforms waste paper into exquisite sculptures, especially true-to-life birds painted with natural hues and anatomical precision. The use of gold leaf, ethnic motifs, and vivid colors like red, green, and blue gives each piece a distinctive charm. Gwalior's papier mache is celebrated for its sustainability, realism, and cultural symbolism.

RAW MATERIALS

Scrap Paper, Dhaora Gum, Chalk Powder, Plaster-of-Paris, Natural Dyes, Sandpaper, Varnish

Price

Approx. Rs. 100 to
5,000 per piece

Number of Families Involved

Approx.
300 to 500 families

Proof of Origin
20th Century

Class of Goods
16

Type of Goods
Handicrafts

Geographical Location
Gwalior district,
Madhya Pradesh



METHOD OF PRODUCTION

Scrap paper is soaked, pulped, and mixed with dhaora gum and chalk powder to form a dough. Artisans cast the dough into Plaster-of-Paris molds, sun-dry the forms, and smooth them with sandpaper. Items are then hand-painted with desi colors, often using photographic references for lifelike accuracy, and finished with varnish or gold detailing.



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SARANGPUR HANDLOOM SAREE AND FABRICS OF MADHYA PRADESH

Sarangpur Handloom Sarees and Fabrics are finely woven textiles from Sarangpur and Padana villages in Rajgarh district, Madhya Pradesh. Crafted from cotton and silk, these sarees are known for their vibrant natural dyes, intricate motifs, and durable textures, reflecting the region's rich cultural and artisanal heritage.

UNIQUENESS

These sarees feature motifs like peacocks, swans, chandtara, and floral bouquets, symbolizing grace and abundance. Woven on traditional pit or fly-shuttle looms, they are celebrated for their colorfastness, eco-friendly dyes, and geometric patterns. Each piece is a handcrafted expression of Madhya Pradesh's textile legacy, blending artistry with everyday elegance.

RAW MATERIALS

Cotton (2/40s, 20s), Mulberry Silk, Natural Dyes (Indigo, Madder, Aal),
Cow Dung, Wood Ash, Iron Fillings

Price

Approx. Rs. 800 to
5,000 per piece

Number of Families Involved

Approx.
2,000 to 2,500 families

Proof of Origin
20th Century

Class of Goods
24

Type of Goods
Textiles

Geographical Location
Sarangpur and Padana
villages, Madhya Pradesh



METHOD OF PRODUCTION

Weavers prepare cotton or silk yarn, dye it using natural plant-based colors, and perform warping, sizing, and weft winding. Using hand-operated looms, they interlace threads to form vibrant sarees and bedspreads. Final products are finished, inspected, and packaged, preserving traditional techniques and community craftsmanship.



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GWALIOR STONE CRAFT OF MADHYA PRADESH

Gwalior Stone Craft is a heritage carving tradition from Gwalior, Madhya Pradesh, known for its intricate sculptures, jali work, and architectural elements. Crafted from Gwalior Mint Sandstone, artisans create deities, columns, fountains, and decorative panels, blending utility with artistry and preserving a centuries-old legacy of stone craftsmanship.

UNIQUENESS

This craft features fine carvings of Hindu deities, floral motifs, and geometric latticework, inspired by temples and forts of the Scindia era. The soft yet durable sandstone allows for precise detailing, making it ideal for both traditional and contemporary designs. Gwalior's artisans are celebrated for their mythological reliefs and ornamental architecture.

RAW MATERIALS

Gwalior Mint Sandstone (Pink and White), Chisels, Hammers, Sandpaper, Polishing Stone (Batti)

Price

Approx. Rs. 500 to
1,00,000 per piece

Number of Families Involved

Approx.
500 to 700 families

Proof of Origin
18th Century

Class of Goods
I4

Type of Goods
Handicrafts

Geographical Location
Gwalior district,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans source pink and white sandstone from the Vindhya ranges, break slabs, and rough-shape them using basula and pataasi. Fine chisels are used for detailing, followed by sanding and polishing with batti. After a final wash and inspection, the sculpture is ready, reflecting precision, tradition, and artistic finesse.



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BHOPALI BATUA & ZARI CRAFT OF MADHYA PRADESH

Bhopali Batua & Zari Craft is a heritage embroidery tradition from Bhopal, Madhya Pradesh, known for its ornate purses (batuas) embellished with zardozi, beads, and sequins. Once used by royalty to carry paan, itar, and cloves, these batuas now serve as souvenirs and fashion accessories, reflecting Nawabi elegance and local artistry.

UNIQUENESS

Each batua is a handcrafted blend of Mughal and tribal aesthetics, featuring floral, geometric, and paisley motifs in gold and silver zari. Traditionally gifted by Begum Sultan Jahan, these purses are now symbols of women's empowerment, crafted by home-based artisans using age-old techniques and locally sourced materials.

RAW MATERIALS

Silk/Velvet Fabric, Zari Threads, Beads, Sequins, Chalk, Kerosene, Wooden Frame, Thapa, Pitto

Price

Approx. Rs. 250 to 3,000 per piece

Number of Families Involved

Approx.
800 to 1000 families

Proof of Origin
19th Century

Class of Goods
26

Type of Goods
Handicrafts

Geographical Location
Bhopal district,
Madhya Pradesh



METHOD OF PRODUCTION

Designs are traced onto fabric using chalk and kerosene, then embroidered on an adda (wooden frame) with zardozi threads, beads, and sequins. The fabric is stitched into purse form, fitted with decorative drawstrings (dori) and tassels (phundas). Final touches include flattening with a wooden hammer and attaching zips or chains.



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POTENTIAL GIS

BHOPAL ZARDOZI EMBROIDERY

Zardozi embroidery, a metal thread craft originating in Persia, flourished in Bhopal during the 19th century under the patronage of the Begums. Once a royal pastime, it became a symbol of refined courtly art. Today, skilled artisans in Bhopal continue this legacy, creating intricate designs with gold and silver threads on rich fabrics.

UNIQUENESS

Zardozi embroidery in Bhopal stands out for its intricate craftsmanship and use of premium materials like gold and silver threads and precious stones. Renowned for their precision, local artisans create elegant, culturally inspired designs. Rooted in Bhopal's traditions, this distinctive embroidery style reflects a rich heritage and continues to captivate with its refined detail.

RAW MATERIALS

Zari Threads, Beads, Sequins, Metal Threads etc

Price

Approx. Rs. 1200
onwards

Number of Families Involved

Approx.
80 to 100 families

Proof of Origin
19th Century

Class of Goods
26

Type of Goods
Handicrafts

Geographical Location
Bhopal district,
Madhya Pradesh



METHOD OF PRODUCTION

Zardozi embroidery in Bhopal involves a meticulous process beginning with a sketched design on fabric, followed by a glue layer to secure the threads. Artisans then embroider using fine gold or silver threads, often adding pearls or stones. Techniques like chain stitch and couching are used, with a final wash enhancing its rich, intricate finish.



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INDORI POHA

·Due to its roots in the city of Indore, Indori Poha reflects its name. It is thought to have been developed after India's independence. From ancient times, the Indori Poha has enchanted tourists, and it continues to be a crucial component of the entire Indori experience today. Poha was initially originated in Maharashtra, under the reign of Holkars and Scindias. After these rulers migrated from Maharashtra to Madhya Pradesh, they took over Indore and hence Poha started gaining popularity in the region.

UNIQUENESS

The dish has a unique taste as it is very different from the method of production of Maharashtra Poha. It carries a sweet taste and floral aroma due to the ingredients used in the dish. Indori sev is sprinkled as toppings.

RAW MATERIALS

Poha (Flattened Rice), Pomegranate, Coriander, Nutmeg, Cinnamon, Cardamom, Ginger Powder, Mango Powder, Jeera Masala etc

Price

Approx. Rs. 20 to
60 per plate

Number of Families Involved

Approx.
100 families

Proof of Origin

1947

Class of Goods

30

Type of Goods

Food Stuffs

Geographical Location

Indore,
Madhya Pradesh



METHOD OF PRODUCTION

The famous 'Indori Poha' is cooked with numerous spices like coriander, nutmeg, cinnamon, ginger powder, mango powder etc. that give it a particular flavour. Jalebi, sev, ussal, thinly sliced onions, and fennel seeds are served with it in an original combination.

MANDLA TERRACOTTA WORK

Mandla terracotta work originating with the Gond tribe of Madhya Pradesh showcases exquisite craftsmanship using locally sourced clay. Known for its detailed motifs, vibrant colors and distinctive forms, this traditional pottery includes decorative items, toys, and utility ware. It continues to embody the cultural heritage of Mandla's artisan communities.

UNIQUENESS

The dish has a unique taste as it is very different from the method of production of Maharashtra Poha. It carries a sweet taste and floral aroma due to the ingredients used in the dish. Indori sev is sprinkled as toppings.

RAW MATERIALS

Clay, Furnace, Tools

Price
Approx.
Rs. 250 onwards

Number of Families Involved
Approx.
300 families

Proof of Origin
16th Century

Class of Goods
21

Type of Goods
Handicrafts

Geographical Location
Mandla,
Madhya Pradesh



METHOD OF PRODUCTION

The production of Mandla terracotta begins with locally sourced clay, hand-kneaded and shaped into desired forms. After sun-drying, the pieces are fired in traditional wood kilns. Once hardened, they are painted with natural colors and adorned with intricate, culturally inspired designs. This enduring process reflects regional traditions upheld by skilled Mandla artisans today.

GWALIOR BATTO BAI DOLLS

Gwalior Batto Bai Dolls are handcrafted folk dolls originating from Gwalior, Madhya Pradesh, made using rags, paper, clay, cotton, bamboo, and traditional fabrics. Always sold in pairs (Gudda-Gudiya), these dolls are adorned with organic colors and tribal attire, reflecting real-life expressions and cultural traditions of central India.

UNIQUENESS

Named after Batto Bai, an acclaimed craftswoman, these dolls are symbolic of feminine artistry and heritage. Traditionally gifted during Akha Teej, they are believed to bring marital blessings. Their paired form, vibrant costumes, and lifelike expressions make them distinctive souvenirs, now cherished both in India and internationally.

RAW MATERIALS

Rags, Paper, Clay, Cotton, Bamboo, Silver Paint, Organic Dyes & Traditional Fabrics

Price
Approx.
Rs. 400 onwards

Number of Families Involved
Approx.
100 to 150 families

Proof of Origin
20th Century

Class of Goods
28

Type of Goods
Handicrafts

Geographical Location
Gwalior,
Madhya Pradesh



METHOD OF PRODUCTION

Artisans sculpt forms using clay, paper, and wire, then wrap them in bright fabrics and paint with organic colors. Each doll is hand-decorated with silver paint and traditional attire, capturing tribal and Nawabi influences. The dolls are assembled in pairs, with expressions and postures inspired by daily life and folklore.



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DEWAS BAMBOO CRAFTS

Dewas Bamboo refers to eco-friendly bamboo products crafted in Dewas district, Madhya Pradesh, ranging from furniture and home décor to windmill blades and housing materials. Known for its durability, termite resistance, and lightweight strength, Dewas bamboo is gaining global recognition for its sustainability and versatility.

UNIQUENESS

This craft is admired for its 40-year durability, fire resistance, and lightweight structure, making it ideal for wind energy blades, modular homes, and furniture. Dewas bamboo is also used to produce plastic alternatives, supporting green innovation. Over 1,200 women artisans are engaged in production, contributing to self-reliance and export growth.

RAW MATERIALS

Bamboo Culms, Bamboo Fiber, Adhesives, Polishing Agents, Cutting Tools, Molds

Price

Approx. Rs. 250 to
Rs. 3000

Number of Families Involved

Approx.
600 families

Proof of Origin

21st Century

Class of Goods

20

Type of Goods

Handicrafts

Geographical Location

Dewas,
Madhya Pradesh



METHOD OF PRODUCTION

Bamboo is cultivated across 2,500+ acres, harvested, and processed into fiber. Artisans use traditional and modern tools to craft furniture, windmill blades, and decorative items. Products are assembled, polished, and tested for durability, with training and marketing support provided through local cooperatives and private partnerships.



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SHAJAPUR ONION

Shajapur Onions are known for their uniform size, pungency, and long shelf life. Available in red, white, and yellow varieties, these onions are widely used in culinary, processed food, and export markets, contributing significantly to the region's agro-economy.

UNIQUENESS

This crop is admired for its year-round availability, high yield, and export-grade quality. Shajapur's climate and soil conditions produce onions with balanced moisture, strong flavor, and resistance to spoilage. The district's onions are in demand across Malaysia, UAE, USA, and Europe, with growing interest in dried and processed forms.

RAW MATERIALS

Onion Seeds

Price

Approx. Rs. 40 to
100 per kg

Number of Families Involved

Approx.
500 families

Proof of Origin
20th Century

Class of Goods
31

Type of Goods
Agriculture

Geographical Location
Shajapur,
Madhya Pradesh



METHOD OF PRODUCTION

Onions are grown on small landholdings, using traditional sowing and irrigation. Post-harvest, bulbs are sun-dried, graded, and packed manually. Farmers use Azo-free dyes for sorting, and basic cold storage.



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Concept Designed by:



LALIT AMBASTHA



DR. MEDHA KAUSHIK



SANDEEP KAUSHIK



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MADHYA PRADESH



RiPA

POWERING INDIGENOUS INTELLECT

716, Seventh Floor, DLF Prime Towers, Okhla

Phase 1, New Delhi-110020, India

Mobile: +91-9811367838

Email: coordinator@ripaonline.com

www.ripaonline.com