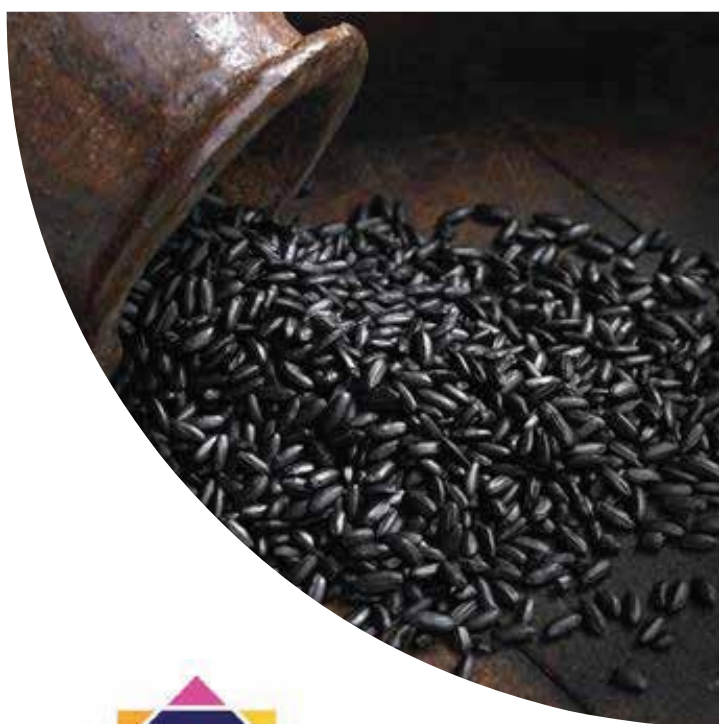


MANIPUR



**Ashtalakshmi
Mahotsav
2024**

GEOGRAPHICAL INDICATIONS

ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes of Natural Goods, Food Stuff
Manufactured Goods, Handicrafts or
Agricultural Goods

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

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation



640+ Registered GIs and
Numerous Unregistered GIs
Existing in India

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

Preservation of local Culture,
Tradition and Legacy



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NEHDC

FOREWORD

It gives me immense pleasure to introduce this comprehensive series of eight whitepapers on Geographical Indications (GIs) of the North-Eastern States of India, namely, **Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim and Tripura** on the occasion of **Ashtalakshmi Mahotsav 2024**. This initiative is undertaken by the Reinforce Intellectual Property Association (RIPA) in collaboration with North Eastern Handicrafts and Handlooms Development Corporation (NEHHDC), which represents a significant milestone in our collective efforts to preserve, protect, and promote the rich cultural & natural heritage of these vibrant regions.

The North-East with its unparalleled diversity is home to countless traditional crafts, agricultural products & indigenous knowledge systems that reflect the ingenuity & resilience of its people. These white papers meticulously captured registered GIs, the progress of filed applications & the vast untapped potential GIs. They serve not only as a repository of information but as a guiding framework to unlock the economic & cultural value of these unique assets.

GIs are far more than intellectual property tools. They are testament to the legacy of the artisans, farmers & communities who have dedicated their lives to creating products that are deeply intertwined with the identity of their regions. By promoting and protecting these GIs, we empower these communities, ensure their economic growth and preserve their traditions for future generations.

This work is an attempt to call policymakers, industry leaders & citizens to recognize the transformative potential of GIs in fostering sustainable development. It is a tribute to the artisans of the North-East, whose unmatched creativity & craftsmanship have put this region on the global map.

I extend my heartfelt appreciation to RIPA for their dedication and diligence in producing these white papers and to all those who contributed to this monumental effort. Together, let us strive to ensure that the North East's cultural & natural heritage continues to thrive, bringing pride & prosperity to its people and the nation.



Brigadier Rajiv Kumar Singh (Retd)
Managing Director
NEHHDC



REGISTERED GIs

MOIRANG PHEE

It is a cloth with moirang pheejin design in which the weft threads are interlocked with weft threads of the main body during the weaving process. The design is derived from the pronged teeth of the “Pakhangba”, the Pythonic God of the Manipur mythology. The teeth with upward pointed tops, when arranged in a regular and uniform series, have appealing touch in the aesthetic perception of the people.

Uniqueness

The uniqueness lies in the Moirang Pheejin design woven in the fabric along longitudinal border which are continuous series of geometrical figure of Yarong (ya = tooth and rong = long = longba = pronged) It is produced by interlocking of weft threads with the warp threads along the border. The Moirang Pheejin design is elongated from selvedge towards the middle of the fabric and arranged continuously along the border of the fabric.

Raw Materials

Cotton & Mulberry Silk Yarn, Natural or Synthetic Dyes etc.

Price

Approx. ₹15,000 to 30,000
depending upon
the design, material & craftsmanship

Class of Goods

25

Proof of Origin

Since 11th Century

Geographical Location

Moirang & Bishnupur regions,
Manipur

Type of Goods

Handicraft

No. of Families Involved

Approx.
350 Families



Method of Production

In order to weave a Moirang Phee with Moirang Pheejin design, it is required a kind of weaver having perfect skill, patient and concentration on the work. It was woven either on loin loom, throw shuttle and fly shuttle loom. The Moirang Pheejin design can be woven either on left or right side selvedge of the cloth, however, the most convenient for weaver is on the right selvedge of the weaver for handiness.

SHAPHEE LANPHEE

The Shaphee Lanphee is a type of Shawl which is specially made by needle work without frame over the Loin Loom fabric woven by Meitei Women. It is worn by the Nagas of Manipur as a mark of honour and respect. Literally, the name of Shaphee is the fabric of animal and Lanphee is the fabric of war. It has 10 different highly stylized motifs and is hand woven. It marks as pride and respect to the person who possess it.

Uniqueness

It is a traditional handwoven shawl from Manipur. It is significant to the Meitei community and is unique because it is type of hand-woven fabric shawl which is specially made by needle work on loin and frame loom. The motifs are specially made by needle work without frame by Manipuri in cotton or sometimes silk yarns. Shaphee Lanphee was presented as awards by the Meitei Kings to the worthy tribes of Manipur as a special recognition of honour

Raw Materials

Cotton Fabric, Natural or Synthetic Dyes etc.

Price
Approx. ₹5,000
or more depending upon
the design,
material & craftsmanship

Class of Goods
25

Proof of Origin
Since 11th Century

Geographical Location
Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
300 Families



Method of Production

The production of shaphee lanphee requires both hand weaving and embroidery work with needle. In Loin loom, no denting is required as no reed is used. Unlike such other embroidery, Shaphee Lanphee embroidery is done without any frame support. The motifs are specially made by needle work without frame by Manipuri in Cotton or sometimes Silk yarns.

KACHAI LEMON

Kachai Lemon also known as Champra, is known for its high juice content and distinctive tangy flavour making it ideal for culinary & medical use. These are rich in Vitamin C & antioxidants. It stands out for its unique aroma and thicker rind as compared to other lemon varieties.

Uniqueness

Kachai lemon is distinct for its bright yellow colour, smooth texture & remarkable juiciness with a less acidic taste compared to other varieties. It is also known for its longer shelf life, which makes it a preferred choice for both local consumption and export. These lemons are valued for their high juice content and rich ascorbic acid levels, making them ideal for fresh consumption, juice, and pickles.

Raw Materials

Seeds or Peel, Organic Manure, Fertilizers etc.

Price

Approx. ₹200 to 250
or more depending upon
quality, packaging & availability.

Geographical Location

Kachai area of Ukhrul district,
Manipur

Class of Goods

31

Type of Goods

Agriculture

Proof of Origin

Since 1944-45

No. of Families Involved

Approx.
300 to 600 Families



Method of Production

These are traditionally grown using organic farming practices, where the fruit is cultivated in well-drained sandy loam soil. The lemons are handpicked when ripe, ensuring that only the best quality fruits are selected the production process emphasizes minimal use of chemical fertilizers with a focus on sustainable practices. The lemons are then carefully sorted, washed and packed for distribution.

TAMENGLONG ORANGE

The Tamenglong orange is known for its distinctive tangy- sweet flavour and rich aromatic fragrance. It is grown at high altitudes in the fertile, well- drained soils of the region. It thrives in the temperate climate with minimal use of chemicals. The fruit is medium to large in size with a bright orange peel and juicy segments, making it prized variety for both local consumption and export.

Uniqueness

This orange is unique due to its distinct sweet- tart flavor, rich aroma and vibrant color which set it apart from other citrus varieties. Additionally, these are grown in high attitude regions & organic rich soil. It has less number of seeds, more fragrance & juiciness with minimal use of chemicals ensuring a purer, natural taste as compared to other commercially grown oranges.

Raw Materials

Seeds, Organic Manure, Neem Based Solutions (Natural pest control) etc.

Price

Approx. ₹100 to 150 per kg,
depending upon
the season & availability

Geographical Location

Tamenglong, Manipur

Class of Goods

31

Type of Goods

Agriculture



Proof of Origin

Since early 20th Century

No. of Families Involved

Approx.
150 to 200 Families

Method of Production

The production of Tamenglong oranges involves careful cultivation in high altitude regions, where the fruit is grown organically in well drained fertile soil. Farmers use traditional methods of grafting & natural pest control, avoiding chemical fertilizers & pesticides. The fruits are harvested by hand once they reach full ripeness ensuring the best flavor & quality. After the harvesting, the oranges are cleaned, sorted & packed for export.

SIRARAKHONG HATHEI

Sirarakhong Hathei is renowned for its unique flavour, vibrant red colour and intense spiciness. These are grown in fertile well drained soils of the regions at high altitude. Fruits of Sirarakhong Hathei (chilli) can be used green or red. The chilli is prized for its culinary & medicinal uses. Dry Chilli is extensively used as spice in curried dishes. It is also used as an ingredient in curry powder and in seasonings. Additionally, dehydrated green Chilli is a good source of vitamin C.

Uniqueness

This is distinguished by its thin skin, rich aroma & pungency. Furthermore, this chilli is traditionally cultivated using traditional organic methods with no chemical fertilizers making it an environmentally sustainable crop. Additionally, The ASTA value of Sirarakhong Hathei (chilli) is 164, which is the highest among all chilli varieties grown in India & is further quoted that it is even better than Kashmir chilli when used as a colouring additive to dishes.

Raw Materials

High Quality Seeds, Organic Manure & Natural Resources.

Price

Approx. ₹500 to 1000
or more depending upon the quality,
availability & market demand.

Class of Goods
30

Proof of Origin
Since 19th Century

Geographical Location

Tankhul Naga, Mahadev Hills,
Manipur

Type of Goods
Agriculture

No. of Families Involved
Approx.
400 Families

Method of Production

Sirarakhong Hathei (Chilli) is grown using traditional organic methods in high altitude soils. The chillis are nurtured without chemicals, hand harvested & sun dried to preserve their flavor & pungency before being exported in the market.



WANGKHEI PHEE

It is a traditional hand woven textile, known for its unique patterns & vibrant colours. It is made from high quality cotton & is woven using traditional techniques that are passed down through generations of skilled artisans. This textile is prized for its durability, softness & cultural significance.

Uniqueness

Wangkhei Phee is a hand woven textile that is distinguished by its fine craftsmanship, where each piece is woven with attention to detail creating a balance of strength & softness. It is porous, airy, see-through and thin enabled to see through any precious and decorative ornaments/jewellery worn by ladies. Furthermore, it is woven with pre dyed yarn & is one of the most luxurious items for ladies. Since, it is woven with cotton, it is environmentally ideal fabric.

Raw Materials

High Quality Cotton, Natural Dyes, Natural Materials like Starch etc.

Price

Approx. ₹1,500 to 5,000
per metre or more depending upon
the quality,
craftsmanship & detailing)

Class of Goods
25

Proof of Origin
Since 19th Century

Geographical Location

Wangkhei, Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
1000 to 1500 Families



Method of Production

It is produced by using traditional handloom weaving techniques, where the yarn is dyed using natural dyes, & then woven on a handloom to create unique patterns usually reflecting cultural motifs. The weaving process is time consuming to ensure fine texture & strength. Once, woven the fabric is completed with hand finishing techniques to enhance its texture & appearance.

CHAK — HAO

Chak Hao is a traditional black rice from Manipur, known for its distinct dark colour, aromatic fragrance & rich nutritional content. It is grown mainly in Imphal Valley, where it has been cultivated for centuries. It is recognized for its health benefits & cultural significance. It is often used in festivals and rituals.

Uniqueness

It stands out for its unique colour which is a result of its rich anthocyanin content, giving it high anti oxidants properties. Unlike regular rice, it has a nutty flavor & pleasant aroma. It is also renowned for its nutritional benefits including high level of protein, carbohydrates, and dietary fibre.

Raw Materials

Organic Manure, Locally Sourced Seeds, Traditional Tools etc.

Price
Approx.
₹100 to 150 per kg

Class of Goods
30

Proof of Origin
Since the reign of King Meitinggu
Nongda Lairen Pakhangba
(33 AD-154 AD)

Geographical Location
Manipur and parts of
Nagaland

Type of Goods
Agriculture

No. of Families Involved
Approx.
400 Families



Method of Production

The rice is cultivated without the use of chemical fertilizers. The seeds are sown during the monsoon season and the rice plants are nurtured with careful irrigation techniques. After harvesting, rice is carefully processed to preserve its unique colour, aroma & nutritional benefits.



FILED GIs

MANIPUR BLACK CHERRY

It is valued for its unique dark colour & sweet, tangy flavour. These are cultivated in the fertile lands of Manipur & is known for its high nutritional value, containing essential vitamins, antioxidants & medicinal properties that contribute to immune support & overall health. Additionally, its cultivation supports local agriculture & contributes to the cultural heritage.

Uniqueness

The Manipur Black Cherry stands out for its deep colour & vibrant/ complex flavor that balances sweetness with a hint of tartness. It is valued not only in nutritional & medicinal benefits but also acts as a staple in traditional Manipuri dishes. It is an unique stone fruit & is a good source of Sodium, Potassium & Calcium with appreciable quantities of copper, iron & zinc. Additionally, it can produce good quality wine as well.

Raw Materials

Land, Water, Natural Tools, Natural Fertilizers etc.

Price
Approx.
₹600 per kg
Onwards

Geographical Location
Ukhrul, Tamenglong & Senapati
districts of Manipur

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
No accurate data available

No. of Families Involved
No data available



Method of Production

Although the fruit tree grows wild abundantly in many parts of Manipur, it is not cultivated. It can grow in semi-shade or no shade. It prefers moist and well-drained soil. It can be propagated by seed or by cutting or layering.



KOUNA CRAFTS

Kouna crafts, traditionally made in Manipur, involve weaving products from water reed known as kouna (*Saccharum Munja*). These are known for their eco- friendliness. Furthermore, these crafts include a variety of items like mats, baskets, bags & stools etc. Kouna's natural durability & flexibility make these products ideal for daily use, offering a sustainable alternative to synthetic materials.

Uniqueness

Kouna crafts are distinguished by their use of water reed which is highly resilient, flexible & light weight. This makes kouna products not only durable but also environmentally sustainable as reed is biodegradable & renewable. Additionally, Kouna's distinct texture are crafted from a naturally insect resistant plant that grows in marshy areas. These are known for their durability & medicinal benefits. These are ideal for home decor & reflect the region's rich cultural heritage.

Raw Materials

kouna Grass, Tools, Wood or Tin Master Patterns, Jute String etc.

Price

Approx.
₹300 to 12,000 or more
depending upon the
design & craftsmanship.

Class of Goods
20

Proof of Origin
Since 11th Century

Geographical Location

Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
1500- 2000 Families



Method of Production

Kouna crafts are produced by harvesting Kouna plants in 3 seasons followed by drying, dyeing & storing the stalks. The dried Kouna is further selected, soaked to soften & then woven into mats or other items using techniques. Additionally, master patters made from plywood or tin are used to shape stools, baskets & bags making bulk production easier.



LIK-KOL

Lik-Kol is crafted with meticulous detail reflecting the aesthetics & cultural values of Meitei community. These are created from the materials like gold, silver & precious stones. Each piece follows strict social codes with some items restricted from general use & others symbolizing charm, beauty & social status. Furthermore, these can be worn individually or in sets.

Uniqueness

Lik-Kol is a traditional jewelry revered for its cultural significance 7 unique designs. These are used to adorn deities & priests. It includes ornaments like necklaces, earrings, rings & bangles each symbolizing charm & beauty. Furthermore, these are governed by strict social codes with certain pieces reserved for religious ceremonies or restricted to specific individuals embodying not just beauty but also a symbolic connection to Meitei heritage & rituals.

Raw Materials

Metals, Semi-Precious Stones, Tools etc.

Price

Approx. ₹5,000
onwards depending upon the metal,
design & craftsmanship.

Class of Goods

14

Proof of Origin

Early century of Meitei Civilization

Geographical Location

Imphal West/ East, Thoubal,
Bishnupur, Kakching,
Churachandpur & Tengnoupal
Districts, Manipur.

Type of Goods

Handicraft

No. of Families Involved

Approx.
200-350 Families



Method of Production

The production involves skilled artisan who use traditional handcrafting methods like casting, engraving & filigree work. Metals such as gold, silver are melted, shaped & carved while precious stones & beads are carefully inlaid to complete each piece.

SENGA

The Senga craft is a metal casting technique and is a decorative item that is used for religious function & marriage ceremonies. The bell metal industry in Manipur is recycling & reprocessing industry that invites attention from manufacturers for better socio economic development. Additionally, it is believed that regular use of these vessels can have long term effects towards preventing & relieving several ailments like gastric, diabetics, allergies etc.

Uniqueness

The Senga foods from Manipur are renowned for their sparkling shininess & detailed surface decorations these decorative material items historically symbolizes social status. They are now an integral part of marriage ceremonies & hold cultural significance as symbols of wealth and tradition. Senga items are also used to present edible offerings like fruits & betel nuts reflecting the family's status.

Raw Materials

Copper, Zinc, Tin, Iron, Mercury etc.

Price

Approx. ₹3,000 onwards depending upon the size, design & craftsmanship.

Geographical Location

Manipur

Class of Goods
6

Type of Goods
Handicraft

Proof of Origin
Since 16th Century

No. of Families Involved
Approx.
120-150 Families



Method of Production

Lost wax casting is an ancient technique used to create objects by casting an original model in metals like gold, silver or brass. The process involves creating a clay model, preparing an ant-hill & ash mixture, carving wax model, covering the model with clay shell & then heating the mold to remove the wax. The mold is then filled with molten metal, cooled & finally polished using a lathe machine



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YONGCHAK

Yongchak, also known as Tree Bean is a unique legume found primarily in the hilly regions of Manipur. It is known for its distinctive aroma and slightly bitter taste. It is consumed in various forms — fresh, sun-dried or fermented. It is valued for its high nutritional content. It is a staple in Manipuri cuisine, often used in salads, curries etc. Additionally, the plant supports sustainable farming as it naturally enhances soil fertility by fixing atmosphere.

Uniqueness

Yongchak, a leguminous crop, is highly valued in Manipur for its rich protein, fatty acids and nutritious phytochemicals. Its unique taste and aroma make it a favorite among locals. It is cultivated as a premium crop and offers significant economic benefits to farmers while also enhancing soil health.

Raw Materials

Tree Beans, Fertilizers, Harvesting Tools etc.

Price

Approx. ₹700 per kg

Geographical Location

Manipur

Class of Goods

31

Type of Goods

Agriculture

Proof of Origin

Since 33 A.D

No. of Families Involved

No Data Available



Method of Production

The production of Yongchak begins with planting seeds in well-drained soil during the monsoon season. After planting, regular watering and care are essential for healthy growth. The entire process involves harvesting the mature pods in winter, drying the seeds thoroughly, and storing or selling them to ensure the crop's nutritional value and economic benefits.





POTENTIAL GIs

RAIVAT KACHON

The Raivat Kachon is an emblematic shawl associated with the Tangkhul tribe of Manipur. It is skillfully handwoven on a loin loom with acrylic yarn and is adorned with detailed hand-embroidered motifs that illustrate a variety of animals and insects. Celebrated for its dynamic designs and bright colors, this shawl serves as a testament to the rich cultural traditions of the Tangkhul tribe.

Uniqueness

It is produced on a Loin Loom, employing acrylic yarn for both the warp and weft. The fabric is adorned with hand-embroidered designs featuring animals and insects. There is a notable shift towards the use of frame looms for its production. Traditionally, this cloth is predominantly used by women and showcases a variety of prevalent traits. Additionally, its functionality has broadened, as it is now crafted with mercerized or acrylic yarns in the specifications of 2/32s and 2/34s.

Raw Materials

Acrylic yarn for both warp and weft, natural dyes derived from local plants etc

Price
Approx.
₹3,000 onwards

Class of Goods
25

Proof of Origin
Legacy Product

Geographical Location
Tangkhul Village, Manipur

Type of Goods
Handicraft

No. of families Involved
Approx.
100- 200 Families.



Method of Production

The making of Raivat Kachon starts with weaving acrylic yarn on a loin loom. After weaving, hand-embroidered designs of animals and insects are added. The entire process involves spinning the yarn, preparing the loom, and weaving the fabric carefully to highlight the detailed patterns and bright colours of the shawl.



MAREIPAN

The Kabui tribe of Manipur has fourteen kinds of handwoven cloths, seven for men and seven for women. Traditionally woven on a loin loom, these cloths feature detailed extra weft designs on the border. Predominantly white with red and black accents, they are now also produced on frame looms and diversified into various products using mercerized and acrylic yarn.

Uniqueness

The Mareipan shawl is originally worn by unmarried males and females eligible for Khangchu and Luchu dormitories, has become popular among men. Its uniqueness lies in its cultural significance and intricate designs, reflecting the community's traditions and heritage.

Raw Materials

Acrylic Yarn, Natural Dyes etc

Price
Approx.
₹3,000 onwards

Geographical Location
Tamenglong district, Manipur

Class of Goods
25

Type of Goods
Handicraft

Proof of Origin
Since 10th Century

No. of Families Involved
Approx.
100- 150 Families.



Method of Production

The Mareipan shawl is produced by weaving on a loin loom using acrylic yarn. The process involves spinning the yarn, setting up the loom, and meticulously weaving the fabric. Hand-embroidered motifs are added, reflecting the cultural significance and detailed designs of the community.



POTLOI

The Potloi is a traditional skirt worn by Manipuri women, especially during the Lai Haraoba festival and weddings. It features unique embroidery and embellishments, showcasing vibrant colours and elaborate designs. These are made from cotton and silk, the Potloi reflects the rich cultural heritage of Manipur.

Uniqueness

The Potloi is unique for its use of high-quality cotton and silk, which provide a luxurious feel and durability. The design features unique embroidery & embellishments, including sequins, beads, and threads, creating elaborate patterns and vibrant colors. This traditional skirt is worn during the Lai Haraoba festival, Ras Leela dance and weddings, showcases the exceptional craftsmanship and cultural heritage of Manipur.

Raw Materials

Cotton, Silk & various decorative materials like Sequins, Beads, Threads etc.

Price

Approx. ₹20,000 onwards
depending upon the
design, quality & craftsmanship

Geographical Location

Imphal Valley, Manipur

Class of Goods
25

Type of Goods
Handicraft

Proof of Origin
Since 18th Century

No. of Families Involved
Approx.
100 Families.



Method of Production

The production of Potloi involves handweaving cotton and silk on traditional looms. Skilled artisans then add detailed, unique embroidery and embellishments, such as sequins and beads, to create elaborate designs. This meticulous process ensures the Potloi's vibrant colors and cultural significance.



PHANEK-INNAPHI

The Phanek is a traditional garment worn by Meitei women in Manipur, wrapped around the waist like a sarong. It is typically worn daily by older generations and on special occasions by younger women. The Phanek is often paired with a blouse and a Manipuri Innaphi, a colorful shawl-like upper cloth to cover the upper part of the body by women. The Phanek is wrapped around the waist, while the Innaphi is draped over the shoulders, reflecting the cultural heritage of the Meitei community.

Uniqueness

The Phanek-Innaphi is unique for its handwoven fabric, intricate designs, and vibrant colors. Unlike other textiles, it combines the Phanek, a wrap-around skirt, with the Innaphi, a shawl-like upper cloth, creating a distinctive traditional attire. The use of high-quality cotton, silk, and synthetic fabrics, along with the cultural significance of the Meitei community, sets it apart from other textiles.

Raw Materials

Cotton, Silk & Synthetic Fabrics

Price

Approx. ₹800 onwards
depending upon the
design, quality & craftsmanship

Class of Goods
25

Proof of Origin

Since Meitei community

Geographical Location

Manipur

Type of Goods
Handicraft

No. of Families Involved

Approx.
100-150 Families.



Method of Production

The process of making Phanek-Innaphi involves handweaving cotton, silk, or synthetic fabrics on traditional looms. It begins with preparation of yarn, where cotton or silk threads are spun & dyed using either natural or synthetic dyes then dried thoroughly. The weaving process is carried out on traditional handlooms, requiring exceptional skill & precision to create unique designs & patterns. Finally, the fabric undergoes washing, ironing & finishing touches to ensure it is ready to use. Additionally, skilled artisans meticulously create intricate designs and vibrant colors through weaving and embroidery.



CHANGKHOM

The Changkhom is a traditional shawl of the Tangkhul tribe in Manipur. It is handwoven on a loin loom, though it is now also produced on frame looms. The shawl features unique designs and is worn by both men and women. These are dominated by red and are complemented by black or white.

Uniqueness

The Changkhom shawl is notable for its cultural importance and the careful skill used to make it. It is handwoven on a loin loom, which takes a lot of talent and time. The bright red color, along with black or white, and the detailed designs in the fabric showcase the rich traditions and artistic talent of the Tangkhul tribe. This blend of traditional weaving techniques and unique colors makes the Changkhom shawl one of a kind.

Raw Materials

Cotton or Silk Yarn, Natural or Synthetic Dyes.

Price

Approx. ₹1,500 to 3,000 onwards
depending upon the
design, quality & craftsmanship

Class of Goods
25

Proof of Origin
Since 2nd Century

Geographical Location

Imphal Valley, Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
100 Families.

Method of Production

The creation of the Changkhom shawl involves selecting high-quality silk yarn, dyeing it with natural dyes, and handweaving it on a traditional loom. Furthermore, skilled artisans create unique patterns and designs, followed by inspection, trimming loose threads, and washing and drying to set the colors and achieve a smooth finish. This process showcases the artistry and cultural traditions of the Tangkhul tribe.



MANIPUR LONGPI POTTERY

Manipur Longpi Pottery, also known as Nungbi pottery, is a traditional craft made from a mix of serpentinite stone and clay. This unique pottery is hand-shaped without using a potter's wheel and is known for its durability and distinctive black or brown color. The unique designs and natural finish reflect the rich cultural heritage of the Tangkhul Naga community.

Uniqueness

The uniqueness of Manipur Longpi Pottery lies in its traditional crafting technique, which involves hand-shaping without the use of a potter's wheel. This method, combined with the use of serpentinite stone and clay, results in highly durable and heat-resistant pottery. The distinctive black or brown color is achieved through a natural polishing process using leaves, giving each piece a unique and elegant finish. This traditional craft reflects the rich cultural heritage and skilled craftsmanship of the Tangkhul Naga community.

Raw Materials

Clay, Serpentinite Stone, Water, Leaves for Polishing etc.

Price

Approx. ₹500 onwards
depending upon the
design, quality & craftsmanship

Class of Goods
21

Proof of Origin
Since 9th Century

Geographical Location

Ukhrul, Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
200 Families.



Method of Production

The process of making Manipur Longpi Pottery involves mixing serpentinite stone and clay, hand-shaping the pottery without using a wheel, and then firing it in a kiln. The pieces are polished with leaves to achieve their distinctive black or brown color, showcasing the traditional craftsmanship.



PAKNAM

Paknam is a traditional Manipuri dish made from gram flour, chives, and fermented fish, wrapped in turmeric leaves and steamed. This savory pancake is known for its unique flavor and health benefits, often enjoyed as a side dish or street food. Its distinctive preparation and ingredients reflect the rich culinary heritage of Manipur.

Uniqueness

Paknam's uniqueness lies in its preparation and cultural significance. Unlike other dishes, Paknam is wrapped in turmeric leaves before steaming, which imparts a distinct aroma and flavor. The use of fermented fish adds a unique umami taste, setting it apart from other savory pancakes. This traditional Manipuri dish not only showcases the region's culinary heritage but also highlights the innovative use of local ingredients and cooking techniques.

Raw Materials

Fermented Fish (Ngari), Chickpea Flour (besan), Banana Leaves, Herbs & Spices.

Price
Approx.
₹50 to 100 Per kg

Class of Goods
29/31

Proof of Origin
Time immemorial
(No Data Available)

Geographical Location
Manipur

Type of Goods
Food Stuff

No. of Families Involved
Approx.
100 Families.



Method of Production

The process of making Paknam involves mixing gram flour, chives, and fermented fish, then wrapping the mixture in turmeric leaves. The wrapped mixture is steamed until cooked, resulting in a savory pancake with a unique flavor. This traditional Manipuri dish showcases the innovative use of local ingredients and cooking techniques.



KIYAM LIPHANG

Kiyam Liphang is a traditional Manipuri necklace known for its unique design and cultural significance. These are made from high-quality materials like gold, silver, and precious stones, it features detailed craftsmanship and unique patterns. This elegant piece of jewelry is often worn during special occasions and ceremonies, reflecting the rich heritage of Manipur.

Uniqueness

The uniqueness of Kiyam Liphang lies in its intricate craftsmanship and cultural significance. Unlike other necklaces, it features detailed designs made from high-quality materials like gold, silver and precious stones. Each piece is handcrafted by skilled artisans, reflecting the rich heritage and artistic traditions of Manipur. This combination of exquisite materials and meticulous craftsmanship makes Kiyam Liphang truly distinctive.

Raw Materials

High-Quality Materials such as Gold, Silver, Precious Stones etc.

Price

Approx. ₹300 to 1,000 onwards
depending upon the
design, quality & craftsmanship

Class of Goods
14

Proof of Origin
No Data Available



Geographical Location

Kiyam village, Imphal West, Manipur

Type of Goods
Handicraft

No. of Families Involved
Approx.
90-100 Families.

Method of Production

The production of Kiyam Liphang involves selecting high-quality materials like gold, silver, and precious stones. Then, skilled artisans handcraft the necklace using traditional techniques, including intricate beadwork and metalwork. The process ensures detailed designs and a polished finish, reflecting the rich cultural heritage of Manipur.





About Reinforce Intellectual Property Association

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

About NEHHDC

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

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MANIPUR



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