

SIKKIM



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

A Community Right

Economic Empowerment to
Artisans, Producers, and
Manufacturers

650+ Registered GIs and
Numerous Unregistered GIs
Existing in India

Preservation of local Culture,
Tradition and Legacy

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

GI Logo
indicating Geographical
Origin or location

Social Upliftment and
continuing the
Legacy of the Nation

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

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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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

SIKKIM LARGE CARDAMOM

Sikkim Large Cardamom, also known as *Amomum subulatum*, is the state's most important and well-known commercial crop. Of the 23,679 hectares under cultivation, 16,949 cardamom holdings have been documented. A perennial cash crop that is cultivated on marginal soils under the forest cover is large cardamom. Its production serves as an example of how to sustainably use a native mountain niche.

Uniqueness

The Sikkim Large Cardamom stands out due to its distinct smoky aroma, vibrant reddish-brown pods, and rich essential oil content. The spice is grown at high altitudes ranging from 1,000 to 2,000 meters, which provides it with a unique flavor profile, and growers do not employ chemical inputs in their production, which distinguishes it from other varieties of cardamom.

Raw Materials

Suckers, Organic Manures, and Forest Biomass

Price
Approx.
₹800 to 1450 per kg

Geographical Location
Sikkim

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
4000 years old

No. of Families Involved
Approx.
16,000 families

Method of Production

The crop grows well under the shade of forest trees at high altitudes with a rainfall of 3000-3500 mm per annum. The soil in Sikkim is generally rich in organic matter and nitrogen, medium in available phosphorus, and medium to high in available potash, which is ideal for large cardamom production. The cultivation involves planting suckers (vegetative propagation) on steep, terraced slopes with good drainage. The pods are harvested manually and cured over traditional wood-fired Bhatti's (drying chambers), imparting their signature smoky flavor.



DALLE KHURSANI

Red Cherry Pepper (*Capsicum annum var. cefasifurme*), known as Dalle khursani in Sikkim, is valued for its distinct flavor and intense pungency, with a Scoville score ranging from 100,000 to 350,000 SHU. The small to medium-sized, bright crimson pods of this perennial crop are crucial to its numerous economic applications. It is processed into pickles, pastes, powders, and dry chili and used in food preparation. It is a natural pigment, antioxidant, and therapeutic herb that is high in capsaicin, carotenoids, and phenolic compounds.

Uniqueness

One of the hottest chillies in the world is the Dalle Khursani, a Sikkim-grown variety of the Capsicum family. It has a combination of strong pungency and characteristic aroma, making it a valuable economic crop. The Red Cherry Pepper is high in vitamin A, vitamin E, and potassium, and low in sodium. It is grown year-round in protected organic conditions and produces fruit for two to three years with four to five pickings annually, ensuring a continuous supply. Additionally, it possesses significant medicinal properties, enhancing its value.

Raw Materials

Seeds of Dalle Khursani, Organic Manures, Loamy Soil, and Natural Pest Control Agents

Price
Approx.
₹1500 per kg

Class of Goods
30

Proof of Origin
Since 1990s



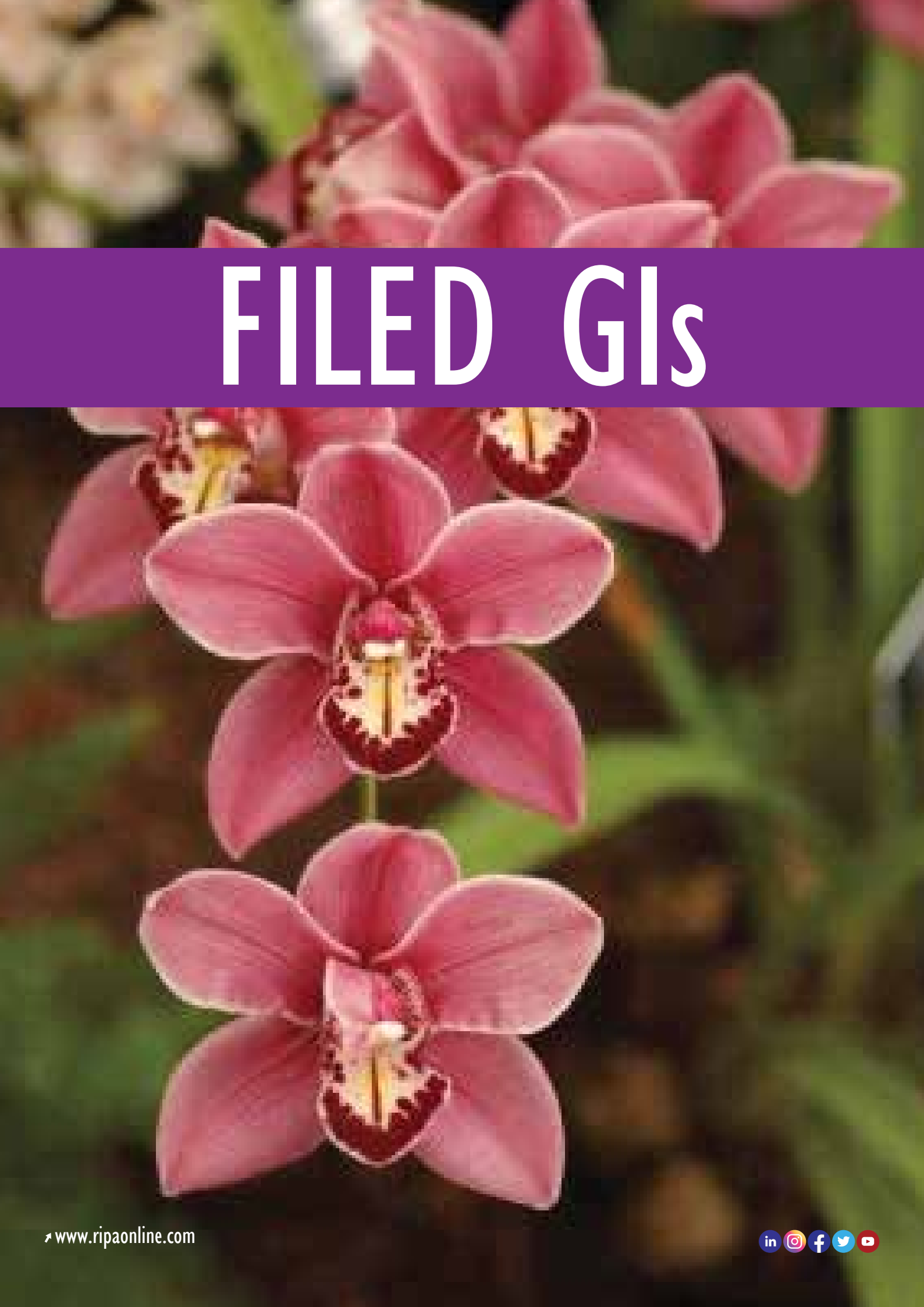
Geographical Location
Sikkim and West Bengal

Type of Goods
Agriculture

No. of Families Involved
Approx.
5,000 families

Method of Production

The cultivation of Dalle Khursani begins with selecting well-drained, sandy loam soil with a pH of 5.5-7.5. Then land prepared by ploughing 3-4 times along with organic manure. The seeds are sown in nursery beds, then seedlings are transplanted after 30-35 days ensuring optimum spacing between plants. Nutrient management is done carefully with organic fertilizers with regular weeding. Use of natural pesticides and pheromone traps are done for pest control. Peppers are harvested after 70-80 days, continuing multiple pickings annually.

A close-up photograph of several pink orchid flowers. The flowers are arranged in a vertical cluster, with some in sharp focus and others blurred in the background. The petals are a vibrant pink color, and the centers of the flowers show a darker, patterned detail. A solid purple horizontal band is superimposed over the middle of the image, containing the text 'FILED GIs' in white.

FILED GIs

HEE GOAN SEREMNA CARDAMOM

Black cardamom, or Seremna cardamom, is mostly farmed in Hee Goan and the surrounding areas of West Sikkim. This cardamom cultivar has a high market demand and is well-known for its quality. The ancient farming methods of Sikkimese communities are closely linked to the cultivation of Seremna cardamom, which is grown using organic methods that support the state's commitment to sustainable agriculture.

Uniqueness

The Seremna Cardamom stands out due to its distinctive flavor, which combines a rich aroma with earthy undertones. Unlike other varieties, it has more refined oil content that enhances its culinary versatility. The cardamom is cultivated at high altitudes ranging from 1,500 to 2,200 meters under dense forest canopies. Higher seed content, bigger dried capsule, semi-round, thin husk and calyx less finished product give a unique characteristics and fetches higher market price

Raw Materials

Vegetative Cardamom, Suckers, Forest Leaf Mulch, Organic Manures, and Wood for Curing

Price
Approx.
₹900 to 2,000 per kg

Geographical Location
Sikkim

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
Since 1982

No. of Families Involved
Approx.
10,000 families

Method of Production

The Seremna Cardamom is propagated through vegetative suckers, planted on terrace fields that have rich, well-drained soils. The crop is grown in symbiosis with forest ecosystems, ensuring a balance of natural nutrients and biodiversity. Manual weeding and organic compost application are integral to maintaining the crop's quality. The pods are hand-harvested at peak maturity and then meticulously cured using a combination of solar drying and traditional wood-fired Bhatti's to preserve the cardamom's essential oil while enhancing its flavor profile.



SIKKIM LEPCHA HAT (SUMOK THYAKTUK)

The Lepcha Hat, or Sumok Thyaktuk, is a historic and unique craft of the Lepcha tribe. "Sumok" means self-protective items, and "Thyaktuk" means hat or cap. Made from bamboo strips and cane, this lightweight and durable hat is both functional and symbolic. It is traditionally worn during cultural festivals, agricultural activities, and ceremonies, representing the rich heritage of the Lepcha people.

Uniqueness

The Lepcha Hat is fully made of natural materials obtained from the local forests by the Lepcha Tribe using natural dyes obtained from the local *Rubia Cordofolia* plant. It has a unique design to it and different patterns at multiple layers. It is a highly sustainable and durable product that does not use any plastic or toxic material.

Raw Materials

Bamboo, Cane, Natural Dyes, and Traditional Weaving Tools

Price

Approx.
₹500 to 2,500

Geographical Location

Dzongu, Sikkim

Class of Goods
30

Type of Goods
Handicraft

Proof of Origin
Since 14th century

No. of Families Involved
Approx.
1,000 families



Method of Production

Firstly, Bamboo is collected and split into several strands, then thinned till a fine threadlike structure is obtained. The fine threads are used to weave the hat frame in a special design. Mica and Flower of *Oroxylum Indicum* (Totola) are used in the making of the hat to create an internal and external layer along with the third layer. The front face of the hat is attached with the metal. Lastly, the hat is then dyed red and green using the natural colors.



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SIKKIM LEPCHA TUNGBUK (MUSICAL INSTRUMENT)

The Tungbuk is a traditional plucked string instrument from Sikkim's Northern Himalayan region. It is crafted from a single piece of carved wood; its front hollow body is covered with stretched animal skin supporting the 'bridge.' With 3 or sometimes 4 strings anchored to the keys and body, the 'bridge' maintains string tension. Originating with the Lepcha people, it is played during auspicious events and festivals, with most households possessing at least one Tungbuk.

Uniqueness

This instrument is made of a carved single piece of wood, approximately 2 to 3 feet in length and 3 to 4 inches in width, and is plucked with a bamboo plectrum. Goat leather is stretched over a hollowed-out sound box, and three holes are bored into the leather. There are three strings attached to three tuning pegs and stretched across the bridge. The three strings are normally tuned to sol-do-sol, suitable for a pentatonic scale. The strings are traditionally made from numerous materials, including nettle fiber.

Raw Materials

Dry Piece of Thick Wood, Goat Leather, Iron Wire (String), Adhesive, Cotton Belt, Nail and Natural Colors

Price
Approx.
₹6,000 to 9,000

Class of Goods
15

Proof of Origin
Since 14th century

Geographical Location
Sikkim

Type of Goods
Handicraft

No. of Families Involved
Approx.
1,000 families



Method of Production

Firstly, a dry piece of wood is cut in the standard size of Tungbuk. Proper demarcation followed by cutting in an appropriate shape and final finishing of the wood is done. Afterwards, various small holes on the upper and lower parts are made. Then, leather skin is mounted on the round shape with the use of local adhesive and a small nail and then tied with the thread and left for 4-5 days. Iron wires are used as strings, tightened from top to bottom, and twisted until the desired sound is achieved. The musical instrument is decorated with carving, coloring, and patterns as per the artist's needs, completing the Tungbuk.



SIKKIM LEPCHA PANTHONG PALIT (FLUTE)

The "Panthong Palit" is played during the festive occasion of marriage and during the joyous return of warriors. The Panthong Palit - is the Official "National Instrument of Sikkim". It is a wind instrument made of bamboo and majorly used in folk and traditional musical forms.

Uniqueness

The "Panthong Palit" flute made from Gope bamboo is considered the best and most sacred. The Panthong Palit, a flute with four holes, is a very ancient musical instrument of the Lepcha community. The approximate length of this flute is 16-18 inches' long. This flute consists of two and-blown bamboo flutes joined side by side and produces one tone. The tools and techniques innovated for making Panthong Palit are innovated and made locally.

Raw Materials

Bamboo, Basic Carving Tools, and Natural Oils for Finishing

Price
Approx.
₹6,000 to 9,000

Class of Goods
15

Proof of Origin
Since 17th century

Geographical Location
Sikkim

Type of Goods
Handicraft

No. of Families Involved
Approx.
1,000 families



Method of Production

The process begins by preparing bamboo, cutting it to the desired length, and shaping it with precise measurements. Nodes of the bamboo are removed, leaving one as the cork. Embouchure and finger holes are drilled and tuned precisely. The flute is then bound and polished, decorated with carvings or insignia as needed. The process ensures a high-quality instrument with optimal sound, traditionally using sheep wool but now incorporating cotton and acrylic.



SIKKIM ORCHIDS

Sikkim hosts approximately 530 species of orchids out of the estimated 5,000 worldwide. Although the flowers of Sikkim orchids vary in size and color, they are esteemed for their beauty. The *Dendrobium nobile* orchid is the official state flower. Known for their diversity, these orchids are cultivated for their striking flowers, used in floral arrangements, landscaping, and as potted plants. They are prized for their aesthetic appeal, longevity, and cultural significance.

Uniqueness

The Sikkim Orchids is the completely organic product and business in Sikkim. There are several health benefits of Sikkim Orchids including diuretic, anti-inflammatory, anti-carcinogenic, hypoglycemic activities, antimicrobial, anticonvulsive, relaxation, Neuroprotective, and antiviral activities. These Orchids are fragrant and emit detectable chemical compounds.

Raw Materials

Suckers, Organic Manures, and Forest Biomass

Price
Approx.
₹800 to 1450 per kg

Class of Goods
31

Proof of Origin
Since 1870s

Geographical Location
Sikkim

Type of Goods
Horticulture

No. of Families Involved
Approx.
16,000 families



Method of Production

The crop grows well under the shade of forest trees at high altitudes with a rainfall of 3000-3500 mm per annum. The soil in Sikkim is generally rich in organic matter and nitrogen, medium in available phosphorus, and medium to high in available potash, which is ideal for large cardamom production. The cultivation involves planting suckers (vegetative propagation) on steep, terraced slopes with good drainage. The pods are harvested manually and cured over traditional wood-fired Bhatti's (drying chambers), imparting their signature smoky flavor.



SIKKIM TEMI TEA

Sikkim Temi Tea is grown in the Temi Tarku region, which is situated in the southern part of Sikkim. The Temi tea lies between Damthang and Temi Bazar along the way to Singhtam in South Sikkim. The Temi Tea Estate, Sikkim's only tea garden, was founded in 1969 and uses traditional hand-plucking and processing methods to make orthodox tea. The distinctive flavor and quality of its teas, which include first flush, second flush, and autumn flush kinds, are well known throughout the world.

Uniqueness

The Sikkim Temi Tea has a full-bodied flavour with a subtle sweetness and its distinctive muscatel undertones. The unique soil and high-altitude cultivation lend the tea its signature character. No chemical substance utilization, either during cultivation or during processing, gives the tea its uniqueness.

Raw Materials

Fresh Tea Leaves, Organic Compost, and Natural Shade of Forest Trees

Price
Approx.
₹2,000 to 5,000 per kg

Geographical Location

Temi Tarku,
Sikkim

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
Since 1969

No. of Families Involved
Approx.
450 families



Method of Production

The Temi Tea is grown on terraced slopes with well-drained, rich soils. The tea bushes are pruned and maintained using organic compost. Leaves are hand-plucked to ensure the finest quality buds are harvested. Thereafter the leaves are withered to partially remove moisture from the leaves. Then withered leaves are processed via a rolling process, and then the tea leaves are put in for fermentation. Lastly, in order to keep the tea leaves moisture-free, they are dried at 240°F to 255°F for 20 - 24 minutes to create distinct flavours for distinct flushes.



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SIKKIM ORANGE

The Sikkim Orange, locally known as "Suntala," is a key commercial fruit of Sikkim. The dense, medium to tall trees, either thorny or thornless, are prolific bearers. Each tree yields 300-400 fruits (about 30 kg), which are globose to oblate, weighing 100 to 230 grams, with an orange-yellow to bright orange color. These juicy, sweet fruits are highly sought after in the fresh fruit market. They are also extensively used in the production of juice, squash, jam, jelly, and citrus oil, which is valued for its flavoring properties.

Uniqueness

Sikkim's unique orange cultivation is carried out on slopes and valleys at elevations between 800-1500m, with soil pH ranging from 6-7. The climate, featuring dry, warm winters and hot summers with low rainfall, is ideal for producing high-quality oranges using traditional manual farming methods and organic practices. Sikkim Orange is prized for its higher juice content (60%), sweetness, and thin jackets. Indigenous knowledge on nutrient, pest, and disease management is practiced, maintaining true-to-type character through selective seedling practices.

Raw Materials

Orange Saplings, Organic Manures, Natural Pest, and Control Agents

Price

Approx.
₹800 to 1450 per kg

Class of Goods
31

Proof of Origin
Since 1894

Geographical Location

Tista and Rangeet
River Valleys, Sikkim

Type of Goods
Agriculture

No. of Families Involved
Approx.
16,000 families



Method of Production

The Sikkim Orange is cultivated on terraced slopes from seeds and thrives in subtropical climates at 600-1500 m elevations, under optimum sunlight, in ideal soils such as sandy soils and gravelly soils, along with proper drainage. The trees are propagated using traditional grafting techniques. Farmers use compost, green manure, and natural pest control methods to ensure healthy growth. Essential practices involve precise spacing, pit preparation, and irrigation to support optimal growth and fruiting. Harvesting is done manually during the winter season, when the oranges are fully ripe, sorted based on size and quality and packed for local markets and export.





POTENTIAL GlS

BAKHU/KHO - TRADITIONAL ATTIRE

The Bakhu, also known as Kho, is a traditional garment worn by the Sikkim Bhutia people. This attire is a loose, cloak-like, sleeveless dress made of silk or cotton that is belted around the waist and fastened at the neck. The Bakhu/Kho is worn by both men and women; ladies wear it with an honju, which is a full-sleeved blouse. Worn during festivals, ceremonies, and other special occasions, the Bakhu/Kho represents the pride and cultural identity of the Bhutia community in Sikkim.

Uniqueness

The Bakhu is deeply rooted in the traditions of Sikkim, which showcases the craftsmanship of local artisans. Intricate handwoven patterns, such as traditional motifs signifying harmony, nature, and spirituality, frequently adorn the garment. To ensure warmth and durability, the wool used for winter Bakhus is acquired from local sheep and yaks. Communities differ in the vibrant hue, displaying the diversified richness of Sikkimese culture.

Raw Materials

Wool or Silk Fabric, Natural Dyes and Pigments, Traditional Weaving Tools and Looms

Price
Approx.
₹1,000 to 10,000 per kg

Class of Goods
25

Proof of Origin
Since 13th Century

Geographical Location

Dzongu, Lachen,
Lachung in North Sikkim

Type of Goods
Textile

No. of Families Involved
Approx.
1,500 families



Method of Production

The creation of Bakhu begins with the selection of high-quality silk or cotton fabric, dyed in vibrant colors using natural dyes. Skilled artisans then hand-weave the fabric on traditional looms to create intricate patterns. The garment is then tailored to fit the wearer's body using Traditional sewing techniques while maintaining the traditional structure and draping style, resulting in a beautifully crafted piece that reflects the cultural heritage of Sikkim.

SIKKIM GINGER

Sikkim Ginger (*Zingiber officinale Rose*), locally known as "Adua," is an important spice/cash crop grown in Sikkim. It is known for its exceptional quality and unique flavor profile. The Sikkim ginger, cultivated at elevations between 900 and 1,500 meters, offers a distinctive aroma, high oil content, a zesty taste, and intense pungency. The rhizomes are characterized by their rich, yellow hue and smooth texture, reflecting their premium quality, and are grown through traditional and sustainable agricultural practices.

Uniqueness

The Sikkim Ginger is distinguished by its bold flavor, vibrant color, and unique medicinal qualities, including anti-inflammatory and digestive properties. It is grown in an organic way, without using synthetic fertilizers or pesticides, ensuring its purity and quality. The mineral-rich soil, coupled with Sikkim's temperate climate, enhances its nutrient content and distinct taste.

Raw Materials

Indigenous Ginger Rhizomes, Organic Compost and Manure, Mineral-Rich Soil and Clean Water

Price
Approx.
₹240 per kg

Class of Goods
30

Proof of Origin
Time Immemorial



Geographical Location
South Sikkim and West Sikkim

Type of Goods
Agriculture

No. of Families Involved
No Data Available

Method of Production

The cultivation of Sikkim Red Rice begins with the selection of high-quality indigenous seed rhizomes and their plantation in well-prepared, fertile soil. The crop is nurtured using traditional organic methods along with proper irrigation and a warm, humid climate. The ginger is harvested after planting for 8-9 months, depending on the intended use of the ginger. Post-harvest, the rhizomes are carefully dried, cleaned, and stored under shade to maintain their quality.



SIKKIM STONE CRAFTS

The Sikkim Stone Crafts are traditional handmade artifacts created from locally sourced stones and renowned for their exquisite craftsmanship and cultural significance. These crafts include a wide range of products such as decorative sculptures, utility items, and intricately carved figures, reflecting the artistic heritage of Sikkim. Sikkim Stone Crafts are highly valued for their durability, fine quality, and the sustainable practices involved in their production.

Uniqueness

The uniqueness of Sikkim Stone Crafts lies in the combination of high-quality stones and the intricate carving skills of local artisans embedded in each piece. The use of locally sourced, natural stones, which provide each creation with distinct textures and colors, making every piece one-of-a-kind. The design often incorporates Buddhist symbols, floral patterns, and other elements reflecting the region's spiritual practices.

Raw Materials

Locally Sourced Stones (Granite, Sandstone, or River Stones), and Traditional Carving Tools (Chisels, Hammers, Files)

Price
₹500 to 5,000
(Depending on Size and Complexity)

Class of Goods
25

Proof of Origin
No Data Available

Geographical Location
South Sikkim and East Sikkim
(Gangtok)

Type of Goods
Handicraft

No. of Families Involved
Approx.
800 families



Method of Production

The production of Sikkim Stone Crafts involves multiple steps, starting with the selection of high-quality stones. Artisans carefully shape and carve the stones using age-old carving tools and techniques. Each piece is hand-finished to achieve smooth edges and intricate details. Natural polishing techniques are often used to enhance the beauty of stone while preserving its raw essence and maintaining the cultural theme.



KHUZOM (BREAD)

Khuzom is a bread from Sikkim that is a traditional culinary specialty of the Lepcha community. It is made by making a blend of locally sourced buckwheat, millet, and either corn or wheat flour. Prepared by hand and baked in a traditional wood-fired oven, Khuzom bread offers a distinct blend of earthy flavors and subtle smoky aroma. This delicacy highlights the rich cultural heritage of Sikkim using traditional cooking techniques and ingredients utilized by the region's indigenous populations.

Uniqueness

The uniqueness of Khuzom Bread lies in its organic preparation, earthy taste, and chewy texture. Each loaf carries the essence of the pristine Himalayan environment; prepared using a blend of buckwheat, millet, and either corn or wheat flour, the bread is cooked on flat stones sourced from riverbanks. These heated stones impart a distinctive texture and flavor to the bread.

Raw Materials

Locally Grown Millets, Buckwheat, Maize, Natural Spring Water, and Forest Biomass

Price
Approx.
₹50 per loaf

Class of Goods
30

Proof of Origin
Since 17th Century

Geographical Location
Dzongu, North Sikkim

Type of Goods
Food Stuff

No. of Families Involved
Approx. 5,000



Method of Production

The Khuzom Bread is made using grains cultivated on terraced lands in the highlands. Stone mills are used to grind the grains while maintaining their nutritional content. The dough's distinctive smoky flavor and aroma are achieved by hand-kneading it, shaping it into flat discs, and baking it over a wood fire oven. The earthy flavor and slightly crunchy texture of the bread that result from uniformly cooking the batter on these stones are a reflection of the Lepcha community's resourceful and traditional cooking methods in Sikkim.

SIKKIM RED RICE

Sikkim Red Rice is a traditional heirloom variety cultivated in the rich valleys and terraced fields of Sikkim. This rice is known for its nutty flavor and excellent nutritional value, and it is grown at elevations between 900 and 1,500 meters. The region's organic farming methods help the grain, which grows well in the area's mineral-rich soil, pure air, and plentiful mountain water. Sikkim Red Rice has cultural significance as it has been a staple in local diets for generations, along with supporting the rural economy of Sikkim.

Uniqueness

The Sikkim Red Rice has a unique, distinctively vivid red color, which is due to the presence of anthocyanins, natural pigments with powerful antioxidant properties. It is grown in Sikkim's unique climate, predominantly through organic cultivation techniques, and represents the area's commitment to sustainability and health. Sikkim Red Rice is a tasty and nutritious option that is high in fiber, vitamins, and minerals and has many health advantages.

Raw Materials

Indigenous Red Rice Seeds, Organic Compost and Manure, and Pure Mountain Water

Price
Approx.
₹100 to 150 per kg

Class of Goods
30

Proof of Origin
Since 19th Century

Geographical Location
West Sikkim and North Sikkim

Type of Goods
Agriculture

No. of Families Involved
Approx.
3,000 families



Method of Production

The production of Sikkim Red Rice begins with selecting and sowing seeds directly or transplanting them from nurseries, with efficient water management through channels and bunds. To ensure crop health, natural pest control techniques like neem oil and beneficial insects are employed. To minimize the moisture content, harvesting is then carried out manually, followed by threshing and sun-drying. The dried grains are then kept in traditional granaries to keep out moisture and pests while maintaining Sikkim Red Rice's distinct flavor, nutritional content, and organic purity.



WOOD CRAFT OF SIKKIM

Sikkimese Woodcraft is a traditional art form that exemplifies the region's rich cultural heritage and skilled craftsmanship. Artisans create exquisite furniture, masks, religious artifacts, and decorative pieces, often inspired by Buddhist motifs, floral patterns, and mythical symbols. This craft merges functionality with artistic finesse, serving roles in religious ceremonies, home decor, and daily life. It not only showcases the creativity of local artisans but also preserves Sikkim's cultural legacy.

Uniqueness

Woodcraft of Sikkim is renowned for their fine detailing, traditional designs, and eco-friendly production methods. The artisans work with sustainably sourced woods such as walnut, oak, and rhododendron, using vibrant natural colors and traditional hand tools to create these masterpieces. The carvings often feature Buddhist themes, including deities, dragons, and sacred symbols like the "Eight Auspicious Symbols."

Raw Materials

Locally Sourced Wood (Walnut, Oak, Rhododendron), Natural Dyes, and Traditional Tools

Price

Approx.

₹500 to 50,000

Geographical Location

Sikkim

Class of Goods

20

Type of Goods

Handicraft

Proof of Origin

Traced back to Lepchas and Bhutias
(Indigenous Sikkim Population)

No. of Families Involved

No Data Available



Method of Production

Wood carving involves cutting and seasoning wood, followed by fine chiseling to carve designs. Pieces are then assembled and painted. Sikkim's notable products include folding tables, center tables, lamps, sofa seats, and partitions. Masks are crafted by cutting, shaping with a curved knife, smoothing with sandpaper, and painting. Lucky signs are also made from wood.



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SIKKIM LEPCHA HANDLOOM

Lepcha Handloom, a traditional craft of the Lepcha community in Sikkim, is renowned for its vibrant colors and intricate geometric patterns. Using hand-operated looms, artisans create shawls, bags, and traditional attire like "Dumdyam" and "Thokro-Dum." Each piece reflects cultural heritage and nature, with motifs depicting rivers, mountains, and flora, symbolizing harmony with the environment. This meticulous handcrafting ensures both artistic excellence and durability.

Uniqueness

The Lepcha Handloom stands out for its bold geometric patterns, unique weaving techniques, and the use of organic cotton and wool. The traditional looms and eco-friendly dyes used in the production make this craft sustainable and environmentally friendly.

Raw Materials

Organic Cotton, Wool, Natural Dyes, and Traditional Looms

Price
Approx.
₹500 to 10,000

Class of Goods
24

Proof of Origin
Since 20th Century

Geographical Location
Sikkim

Type of Goods
Handicraft

No. of Families Involved
Approx.
1800-2000 weavers



Method of Production

The Lepcha textiles are woven on loin looms, also known as backstrap looms. The entire process is manual, ensuring each product is unique and begins with preparing the yarn, which is often dyed using natural, plant-based pigments. The yarn is then intricately woven into textiles with traditional patterns and motifs.



SIKKIM BUCKWHEAT HONEY

The nectar of buckwheat blossoms cultivated in Sikkim's pristine environment is used to make Sikkim Buckwheat Honey, a premium natural honey. This honey is a significant commodity from the area, valued for its deep, malty flavor and distinctively dark color. Harvested from apiaries in Sikkim's high-altitude regions, where buckwheat cultivation flourishes without the use of synthetic pesticides, ensuring its pure and organic nature.

Uniqueness

The Buckwheat honey of Sikkim has deep amber hue, robust taste, and high antioxidant content. Rich in vitamins and minerals, it is valued for its health benefits, including boosting immunity and aiding digestion. Produced in the impeccable high-altitude regions of Sikkim, this honey benefits from the clean environment and the unique floral sources available in these areas. This honey is valued not only for its flavor but also for its medicinal qualities and nutritional benefits.

Raw Materials

Buckwheat Flowers, Native Honeybees, and Forest Biomass

Price
Approx.
₹800 per kg

Class of Goods
30

Proof of Origin
Since 20th Century

Geographical Location
Sikkim

Type of Goods
Agriculture

No. of Families Involved
Approx.
10,000 families



Method of Production

The Sikkim Buckwheat Honey is produced in the high-altitude regions of Sikkim. The process begins with the selection of suitable sites for optimal conditions for bee foraging, managing bee colonies, typically *Apis cerana* or *Apis mellifera*, are used to collect nectar from buckwheat flowers during the flowering season. Harvesting occurs once honeycombs are fully capped, followed by gentle extraction and filtration to maintain quality. The honey, is then tested, packaged, and stored under optimal conditions to preserve its unique properties.



CHHURPI CHEESE

Chhurpi is a traditional cheese from Sikkim that is made from the milk of yaks or cows and is known by its unique texture and rich flavor profile. Among Sikkim's indigenous groups, especially the Lepcha and Bhutia, it is an integral part of the diet. There are two types of chhurpi: soft and hard, and both can be used in a variety of culinary purposes. The soft variety is similar to cottage cheese, while the hard type is chewy and can be preserved for months.

Uniqueness

The Chhurpi is known for its chewy texture, smoky aroma, and mild tangy flavor. It is a vital source of energy in the high-altitude area and is very packed with nutrients and high in protein. Its durability makes it an ideal food for long treks and harsh winters.

Raw Materials

Yak or Cow Milk, Natural Souring Agents (Lime Juice or Buttermilk), and Fresh Water

Price
Approx.
₹120 to 200
(Per 100 gm)

Class of Goods
29

Proof of Origin
Early Medieval Period

Geographical Location
North Sikkim

Type of Goods
Food Stuff

No. of Families Involved
Approx.
4,000 families



Method of Production

In Sikkim, the first step in making Chhurpi cheese is boiling fresh cow or yak milk to guarantee its purity. After cooling slightly, a natural bacterial starter culture is introduced to ferment the milk into curd. The whey is then separated by pressing the curd. Soft Chhurpi is consumed fresh or after short aging, while hard Chhurpi undergoes further pressing and months-long aging to achieve its firm, chewy texture.



INDIAN THANGKA PAINTINGS

Thangka paintings of Sikkim, traditional Tibetan Buddhist scrolls, are designed for easy transportation between monasteries. They serve as vital teaching tools, illustrating the life of the Buddha, influential lamas, and various deities and bodhisattvas. Crafted on cotton or silk, these paintings use natural dyes to maintain their vibrancy and symbolism over centuries. Sikkimese artisans, deeply inspired by Buddhist philosophies and Himalayan culture, adhere to ancient techniques and guidelines to create these meticulous artworks.

Uniqueness

Indian Thangka paintings of Sikkim are renowned for their precision, vibrant colors, and deep spiritual symbolism. The paintings are created using eco-friendly natural dyes, mineral pigments, and organic materials like gold leaf for detailing. The process involves hours of intricate brushwork and dedication to Buddhist iconography and geometry by Monks or skilled craftsmen.

Raw Materials

Cotton or Silk Canvas, Natural Pigments, Organic Dyes, Gold Leaf, Animal Hair Brushes, and Brocade Silk for Framing

Price

Approx.
₹700 to 5,60,000
(depending on size,
intricacy, and materials used)

Class of Goods

16

Proof of Origin

Since 11th century

Geographical Location

Sikkim

Type of Goods

Handicraft

No. of Families Involved

Approx.
1,000 families



Method of Production

Thangka paintings are made on hand-prepared cotton or silk canvas stretched over wooden frames. Artists use traditional brushes made from animal hair and natural mineral-based pigments to achieve vibrant and long-lasting colors. The designs are pre-drawn with charcoal or pencil with strict iconographic guidelines. Once completed, the paintings are mounted on brocade silk and framed with a wooden dowel for hanging.



SIKKIM KANCHENJUNGA COFFEE

The high-altitude areas of Sikkim are home to quality coffee known as Sikkim Kanchenjunga Coffee, which benefits from the area's clean environment and distinct climatic conditions. Grown at elevations between 1,200 and 1,800 meters, this coffee is known for its full-bodied flavor, rich aroma, and subtle undertones of spices and chocolate. Sikkim Kanchenjunga Coffee has a distinct flavor profile that showcases the area's biodiversity and dedication to excellence.

Uniqueness

The Sikkim Kanchenjunga coffee is prized for its unique flavor and is grown in the high-altitude regions of Sikkim. The region's excellent soil and pure air are beneficial to the coffee beans, which are grown at heights between 1,200 and 1,800 meters. The beans produced by this meticulous cultivation, which employs conventional organic procedures, have a deep chocolate finish and a smooth flavor with subtle floral and fruity notes.

Raw Materials

Coffee Seeds, Organic Manure, and Forest Biomass

Price
Approx.
₹800 per kg

Class of Goods
30

Proof of Origin
Time Immemorial

Geographical Location
Sikkim

Type of Goods
Agriculture

No. of Families Involved
Approx.
5,000 families



Method of Production

The production of Sikkim Kanchenjunga Coffee begins with the careful selection of high-altitude sites between 1,200 and 1,800 meters, ensuring optimal conditions of pure air and rich soil. The coffee plants are nurtured using traditional organic farming methods, avoiding synthetic chemicals. Beans are handpicked at peak ripeness, preserving their unique flavor profile. Post-harvest, the beans undergo meticulous processing, including washing, fermenting, and drying, followed by quality sorting.





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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