

TRIPURA



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.





उ.पू.ह.ह.वि.नि.
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

TRIPURA PACHRA-RIGNAI TEXTILE

Pachra/Rignai is a traditional handwoven fabric found in Tripura. This garment holds cultural significance for the Tripuri community and often worn as a wrap-around dress or used as a headgear. Its unique strip designs, embroidery and vibrant colors reflect the rich heritage of the region.

Uniqueness

Pachra/Rignai is a handloom fabric which is actually just a long piece of fabric that is worn by worn as bottom wear. Exquisite handwoven patterns and designs reflecting tribal artistry.

Raw Materials

Acrylic, Cotton and Sometimes Silk

Price
Approx.
Starting from
₹1200 per piece

Class of Goods
24

Proof of Origin
~4000 years ago



Geographical Location
Tripura

Type of Goods
Handicraft

No. of Families Involved
Approx.
10,000 people

Method of Production

Risa textiles are traditionally handwoven on simple backstrap looms using cotton yarns. The weavers often use cotton yarns, which is often dyed with natural dyes derived from local plants and minerals. The weavers employ intricate weaving techniques to create the distinctive patterns and textures of the fabric.

TRIPURA MATABARI PEDA (SWEET)

Matabari Peda is a type of sweet which is prepared from Pindikhoa. Peda have religious importance as they have offered as “Prasad” during worship of God in the temples. Peda stored at 37 degrees was acceptable for upto 15 days and Peda stored at 4 degrees Celsius was acceptable upto 31 days.

Uniqueness

Matabari Peda is characterized as a circular slightly flattened ball with low moisture content and white to creamy, white in colour and known for its smooth, melt-in mouth texture. The combination of cardamom and saffron given special taste to this peda. Matabari Peda offered for Bhog Prasad of Goddess Tripur Sundari Devi is only a sweet since generations.

Raw Materials

Milk/Khoa, Sugar, Saffron, Cardamom, Pistachios, Almonds

Price
₹600 to 800 per kg
depending on the quality

Geographical Location
Gomati District, Tripura

Class of Goods
29

Type of Goods
Food Stuff

Proof of Origin
Since 15th Century

No. of Families Involved
No data available



Method of Production

The method for peda preparation varies from region to region. Khoa is prepared according to the traditional method. Alternatively, good quality Pindi khoa can be procured from the market. The khoa is taken in a clean Karahi and broken into small pieces. It is then heated up to 80°C. Half of the total shifted sugar is added and the heating continues until a light brown color develops. At this stage, the remaining sugar is added and heated until a typical brown color is developed. The brown mass is left to cool in the Karahi. Circular balls of about 25 gm each are made by rolling the khoa mass in hands. Finally, they are packaged in appropriate packaging material.

TRIPURA QUEEN PINEAPPLE

The Tripura Queen Pineapple is a traditional fruit of Tripura that was initially cultivated there. When ripe, the fruits have an orange-yellow in color. The variety is believed to have been cultivated over 200 years. The Tripuran people have meticulously kept the concept that "pineapple would never betray them" in their traditional lore. Although any crop may fail in an adverse environment, pineapple is only a crop that may survive and generate a sizable income year after year.

Uniqueness

The Tripura Queen Pineapple stands out from pineapples from other parts of North East India by its "sweetness" and "unique aroma." It has a high nutritional value and a decent potassium and calcium content. Because of the great climate compatibility for pineapple cultivation, growers do not employ chemical inputs in their production, resulting in pesticide residue-free products.

Raw Materials

Suckers, Organic Manures and Natural Resources

Price
Approx.
₹15 to 60 per piece

Geographical Location
Tripura

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
Since late 18th Century

No. of Families Involved
Approx.
4000 Families



Method of Production

Queen Pineapple is commercially propagated by suckers in Tripura. An area with 30–40% slope is generally selected for cultivation and plants require sandy soil and good drainage to prevent water logging and temperature range of 18°C to 32°C is most favorable for its cultivation.

TRIPURA RISA TEXTILE

“Tripura Risa Textile” is a very unique and prominent hand-woven product and functions as a way to identify the tribes, as each tribe possesses unique patterns and weaving methods that set them apart from one another. Men used as a turban during weddings and festivals.

One of the first native ceremonies that includes the risa is known as Risa Sormani. As per this, a risa is gifted to the girl child during her puberty as part of a ritual. Her initial smile signifies her change from a girl to a woman. On this day, her relatives, family, and neighbours come together to venerate a native god known as “Lampra”. They pray for her health and overall wellbeing. The event includes dining and music.

Uniqueness

“Tripura Risa Textile” traditional costume of Tripura. The main patterns of the Tripura hand-woven textiles are that of vertical and horizontal stripes and multicolored embroidery.

Raw Materials

Cotton, Acrylic, Silk, and Dye

Price
Approx.
₹430 to 1500
(depending on the intricacies
of the embroidery)

Class of Goods
24

Proof of Origin
Since 15th Century



Geographical Location
Udaipur, Tripura

Type of Goods
Handicraft

No. of Families Involved
19 tribal
communities of Tripura

Method of Production

Risa textiles are traditionally handwoven on simple backstrap looms using cotton yarns. The yarns are often dyed with natural dyes derived from local plants and minerals. The weavers employ intricate weaving techniques to create different patterns.



FILED GIs



TRIPURA BAMBOO CRAFT

Tripura bamboo crafts are known for their elegance, beauty, durability and eye-catching designs. It contribute significantly to Tripura's economy. Various items like chairs, tables, mats, hats, bags, hand fans, containers etc., made using bamboo are highly durable and exported to different countries where they are in great demand. Bamboo is also used to make interior decoration products like plaques, panelling, ceiling, pot containers etc.

Uniqueness

The Tripura Bamboo crafts are elegant, beautiful durable and eye catching. It is renowned for their intricate weaving patterns and the use of locally sourced bamboo, creating sustainable and visually stunning pieces that reflect the region's rich cultural heritage.

Raw Materials

Seasoned Bamboo; Natural Colour, Adhesive, Hot water, Cane strips (for bamboo tongs), Thin diameter cane (for candy baskets), Bamboo filling (mixture of bamboo dust and glue).

Price

Starting from Approx.
₹150 to 11,00
(depending upon the size and design)

Class of Goods
20

Proof of Origin
Since 2nd Century

Geographical Location

Agartala, Tripura

Type of Goods
Handicraft

No. of Families Involved
Approx.
10,000-15,000 Families



Method of Production

Bamboo culms are harvested and processed into strips. These strips are then woven into various patterns and designs to create different products. The finished products are dried, polished and sometimes decorated.



TRIPURA SARINDA (MUSICAL INSTRUMENT)

Tripura Sarinda is a musical instrument made of steel, wood, parchment, and horsehair. This folk instrument is found in Tripura, used for accompaniment in Tripura songs and used by the tribal communities of Tripura. It is played with a bow, crafted from a single wooden block and has three playable strings. The lowest portion of the body is oval or a small pear shaped. The middle portion is large and both the edges are wide.

Uniqueness

The Sarinda is made of bamboo and looks like a peacock or mandolin. It has an oval shaped void wooden vibrating chamber and a wide, open top portion. The length of the instrument is about 65-70cm.

Raw Materials

Seasoned Bamboo, Steel, Wood, Parchment, Horsehair, Animal skin, and the strings of the bow are made from banana plant etc.

Price

Approx.

₹1,500 onwards per piece
(varies depending upon the design,
size and quality)

Class of Goods

15

Proof of Origin

Since 12th Century

Geographical Location

Udaipur, Tripura

Type of Goods

Handicraft

No. of Families Involved

No data available



Method of Production

Tripura Sarinda is made from a single block of wood or bamboo, seasoned for a year and treated with geru. The belly is hollowed out and covered with goat skin. The neck has three rows of pegs for tuning main and sympathetic strings. The resonance strings are made of horsehair, animal skin or steel.

REANG JEWELLERY OF TRIPURA

The Reang tribe of Tripura, India, has a rich tradition of ornaments crafted from silver, bronze, copper, aluminium, glass beads and coins. These unique pieces, often adorned with cultural motifs like Lord Shiva slaying the demon king Tripur, are not found elsewhere in the world. Women wear a variety of ornaments, including necklaces, earrings, bangles, nose rings and anklets. Widows are expected to remove their jewellery until the funeral ceremony of their husband, symbolizing their mourning and the patriarchal association of women's ornaments with their husband's well-being. Reang men also wear ornaments like necklaces, bangles, armlets and hairpins. These ornaments are not only decorative but also carry cultural and social significance within the Reang community.

Uniqueness

The uniqueness of these jewelries is for the coin shaped designs. The coins are decorated with ancient cultural descriptions in art from such as a picture of Lord Shiva killing the cruel king of Tripura.

Raw Materials

Silver, Brass, German Silver, Copper Metals and Coin, Dori

Price

Approx.

₹100 to 5,000 per piece
(varies depending upon the design,
size and quality)

Geographical Location

Southern districts of Tripura

Class of Goods

14

Type of Goods

Handicraft

Proof of Origin

Since 1971

No. of Families Involved

No data available



Method of Production

The artisans create intricate designs by handcrafting metal pieces, often combining geometric patterns and symbols and adding beads or gemstones to enhance their aesthetic value. The jewelry making process involves molding, engraving and polishing, often passed down through generations.



TRIPURA SABARI BANANA

Tripura Sabari Banana is a highly nutritious fruit, rich in essential minerals like potassium and magnesium, which play crucial roles in maintaining heart health and blood pressure. It's also a good source of fiber, aiding digestion and promoting weight loss. Additionally, green sabari bananas are excellent sources of resistant starch, which can improve gut health and blood sugar control. They are also a great choice for pregnant women due to their high folic acid content, which helps prevent neural tube defects in developing babies.

Uniqueness

It has a high demand in the state due to its various benefits like it controls blood pressure, promote weight loss, increase stamina, improves gut health and digestion etc.

Raw Materials

Suckers, Water, Land, Manure/Fertilizers

Price
Approx.
₹50 per kg onwards

Class of Goods
31

Proof of Origin
No data available

Geographical Location
Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
100-1000 farmers



Method of Production

It involves planting disease-free suckers or tissue-cultured plantlets in well-prepared soil. Regular irrigation, fertilization, and weed control are crucial for optimum growth and yield.



TRIPURA CASHEW

The “Tripura Cashew” apples are known as Kajoo in Hindi. It is a unique fruit with distinctive structure. The nut is the true fruit, while the cashew apple is the swollen stem. The Cashew apple is juicy, fragrant and rich in nutrients. The cashew nut is highly valued for its taste, texture and nutritional values.

Uniqueness

It is a hardy, drought-resistant plant that thrives even in poor soil, making it a valuable crop for sustainable agriculture.

Raw Materials

Dol (Bamboo made plastered with mud), Jangini (drying tool- it is made up of bamboo and looks like sieve), Hal (Wood structured Indigenous Plough); Khurpa, Spade, Axe, Daw, Sieve, Sickle, Silnora, Kula, Jhuri, Nanda and Paniki, Bamboo basket, Gunny bags, Mat, Manure, Furnace, Propagated plant of Tripura cashew, Coal, Wood, Pesticides etc.

Price

Approx. ₹720
per kg onwards

Geographical Location

West and North
Tripura Districts

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
Since 1950s

No. of Families Involved
Approx.
80,000 families



Method of Production

It is primarily cultivated using grafting and layering methods. Proper soil preparation, irrigation and fertilization are essential for optimal growth and yield.



TRIPURA BROWN RICE

Tripura is an agrarian state where rice is grown in both hills and valleys. Rice cultivation is practiced in three seasons: Aush, Amon and Boro. Rice is also cultivated through jhum, adding to the total rice production. Rice cultivation in the hill region depends on rainfall, while in the valley region, it mainly depends on canal irrigation. Rice contributes more than 90% to the total cereals production of the state.

Uniqueness

It is a unique variety with deep purple bran layer due to high anthocyanin content. It has the highest level of bioactive components among all rice genotypes, including total phenolic content, flavonoids, anthocyanins and fiber. This rice is rich in iron and is considered a whole grain, retaining the nutrient-packed bran and germ.

Raw Materials

“Tripura Brown Rice” Seeds, Organic Manure, Pesticides and Pests

Price
Approx.
₹500 per kg onwards

Geographical Location
Tripura

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
Since 8th Century

No. of Families Involved
Approx.
50,000 families



Method of Production

Tripura Brown rice production involves traditional methods. Seeds are sown in nurseries and then transplanted into flooded fields. Farmers often use organic fertilizers like cow dung and crop residues to maintain soil fertility. The crop is harvested manually, and the grains are dried and threshed to remove the husk. The brown rice is then stored for consumption or further processing.



TRIPURA HARINARAYAN RICE

Tripura Harinarayan Rice is a unique variety from Tripura, India. It has significant agronomic, economic and cultural value. The rice is well adapted to local conditions and its traditional cultivation practices make it efficient and viable. It enjoys steady market demand due to its high quality and aromatic properties.

Uniqueness

The grains are long, slender, glossy, and exhibit a subtle golden hue. They remain separate and fluffy when cooked, enhancing their culinary appeal. It is known for its unique aroma, superfine kernel, excellent cooking properties and palatability.

Raw Materials

“Tripura Harinarayan Rice” Seeds, Organic Manure, Pesticides and Pests

Price
Approx.
₹700 per kg onwards

Class of Goods
31

Proof of Origin
Since 750 BC

Geographical Location
Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
20,000-25,000 farmers



Method of Production

Seeds are sown in nurseries and then transplanted into flooded fields. Farmers often use organic fertilizers like cow dung and crop residues to maintain soil fertility. The crop is harvested manually, and the grains are dried and threshed to remove the husk.



TRIPURA KALI KHASA RICE

Kalikhasa Rice is an indigenous aromatic rice variety of Tripura. It is known for its moderate yield, submergence tolerance, and high bran content. Kalikhasa is grown originally and is rich in functional food ingredients and natural phytochemicals. It has a medium grain and is strong on fragrance. This rice is grown in west and south Tripura districts, particularly in Tilla and plain lands.

Uniqueness

Tripura is dominated by hard and non-sticky rice. Its nutritional values and processing are very important for overall health of the people and commercial purposes including economy of rice growers.

Raw Materials

“Kalikhasa Rice” Seeds, Organic Manure, Pesticides and Pests

Price
Approx.
₹230 per kg onwards

Class of Goods
31

Proof of Origin
Since 8th-12th Century
(Approx.)

Geographical Location
West and South districts,
Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
50,000-70,000 farmers



Method of Production

The production of Kalikhasa rice involves several steps. First, the field is prepared, followed by nursery preparation and transplanting of seedlings. The crop requires irrigation, weeding and manuring for optional growth. After harvesting, the paddy is cleaned and threshed. Finally, the rice is milled and packaged for consumption or selling.



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TRIPURA BINNI (GURIA) RICE

Tripura boasts a rich variety of aromatic rice, with about 10 cultivars known for their aroma. Local rice varieties like Kalikhasa, Khasa, Harinarayan, and Binni are rich in nutrients. Tripura's agro-climatic conditions are ideal for rice cultivation, with three cropping seasons. Rice-based cropping systems in Tripura have unique features. The 'Binny' rice variety is known for its tall plant height, faster growth, and purplish-brown spikelets. It produces deep brown paddy with reddish dehusked grains. The millet rice is opaque and slender with a chalky white colour. 'Binny' is moderately disease and insect tolerant and is suitable for various culinary preparations.

Uniqueness

Binni rice has a higher amount of fiber and manganese compared to white rice, contributing to a stronger metabolism. When cooked, Binni rice forms a glue-like or sticky textures.

Raw Materials

"Binni Rice" Seeds, Organic Manure, Pesticides and Pests

Price
Approx.
₹199 per kg onwards

Class of Goods
31

Proof of Origin
Since the medieval period

Geographical Location
Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
10,000 families



Method of Production

Binni Rice is an indigenous upland rice landrace of Tripura. It is mostly irrigated and germinated either by rain water or by steam water. The Binni cultivators divert the stream water into their field. The beneficial nutrients are available in these waters. The seed physiology initiated germination of root and shoot.



TRIPURA SCENTED LEMON

The Tripura Scented Lemon is a unique citrus variety found only in specific pockets of Tripura, India. It is commonly known as 'Lebu'. The lemon tree bears ever bearing fruits with a slightly coarser peel than other lemons. The pulp is pale yellow, contrasting with the greenish pulp of limes. The lemon variety plays a significant role in the region's food, nutritional security and livelihood enhancement.

Uniqueness

It is known for its vigorous growth, large pale green leaves and characteristics aroma. It is highly flavoured fruit with a slightly coarser peel than other lemons.

Raw Materials

Dol (Bamboo made plastered with mud), Hal (Wood structured Indigenous Plough); Khurpa, Spade, Daw, Bamboo Basket, Gunny Bags, Mat, Manure, Seeds/Propagated Plant.

Price
Approx.
₹175 per kg onwards

Geographical Location
Gomati district, Tripura

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
Since 1432

No. of Families Involved
Approx.
500-1000 farmers



Method of Production

It involves traditional methods like grafting and layering for propagation. Farmers often use organic fertilizers and pest management practices. The lemons are harvested by hand and marketed locally or through cooperatives.



TRIPURA JACKFRUIT

Tripura jackfruit is a major fruit crop in Tripura. It is easy to cultivate and produces abundant fruits even under adverse soil and climatic conditions. It is a very good source of Vitamin C and the seeds are rich in protein, potassium, calcium and iron. It is a popular fruit and is used in various food preparation.

Uniqueness

Tripura jackfruit is a unique variety, known for its year-round production, diverse genotype and high nutritional value. It is a versatile fruit, with all parts of the plant having various uses, making it a valuable resource for the people of Tripura.

Raw Materials

Dol (Bamboo made plastered with mud), Jangini (drying tool- it is made up of Bamboo and looks like sieve), Hal (Wood structured Indigenous Plough); Khurpa, Spade, Axe, Daw, Sieve, Sickle, Bamboo Basket, Gunny Bags, Rope, Manure, Propagated Plant of Jackfruit, Pesticides etc.

Price
Approx.
₹250 per kg onwards

Geographical Location
Tripura

Class of Goods
31

Type of Goods
Agriculture

Proof of Origin
Since 18th Century

No. of Families Involved
No data available



Method of Production

Tripura jackfruit is cultivated through a process involving field preparation, planting propagated seeds, maintaining proper spacing, applying manure and irrigation, managing pests and finally harvesting the mature fruits.

TRIPURA SPINE GOURD

Spiny gourd, known as “Kantola” or “Teasel Gourd”, is a lesser-known vegetable that has been part of traditional cuisines and herbal remedies in various cultures for centuries. To encourage scientific practices using growth regulators to enhance the quality of fruits among the farmers is essential. Both wild and cultivated forms of sweet gourd found in Tripura indicate its place of origin. Owing to cleaning of forests, people have started domesticating it in the sloppy hilly tracts of Tripura.

Uniqueness

It is a unique gourd belonging to the cucumber family and offers an array of health benefits, such as its rich nutrient content, potent antioxidant compounds and potential medicinal properties.

Raw Materials

Tubers, Land, Water, Manure/Fertilizer

Price
Approx.
₹90 per kg onwards

Class of Goods
31

Proof of Origin
8th-12th century CE
(Approx.)

Geographical Location
Dhalai, West Tripura and Gomati
Districts, Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
500-1000 farmers



Method of Production

It is primarily cultivated using tubers as planting material. Proper soil preparation, irrigation and fertilization are essential for optimal growth and yield.

TRIPURA PAINTING

Tripura paintings are a vibrant expression of the state's rich cultural heritage. They are characterized by their unique aesthetic qualities, combining lines, colours and forms to create visually striking compositions. These paintings offer a glimpse into the beliefs, traditions and artistic sensibilities of the Tripura people.

Uniqueness

These paintings are unique for their use of bold colours and expressive brushwork. The artists often depicts scene from mythology, folklore and daily life, capturing the essence of Tripura's rich cultural heritage.

Raw Materials

Plant Leaves Roots, Stone, Coconut Shell, Natural Wood Gum, Water

Price

Starting from

Approx.

₹1000 onwards

(varies depending upon the design,
size and quality)

Class of Goods

16

Geographical Location

Agartala, Tripura

Type of Goods

Handicraft

Proof of Origin

Since between 1883-1923

(Approx.)

No. of Families Involved

No data available



Method of Production

Tripura painting production method involves sketching the theme, preparing natural organic dyes from readily available materials, using coconut shell as a container and gum as a binder, applying the dyes in multiple layers with brushes of varying sizes, and finally, giving a finishing touch with black outlines.



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TRIPURA POTTERY CRAFT

Tripura pottery has a deep roots, tracing back to ancient times. It holds immense cultural significance for the region's indigenous communities serving as an essential part of daily life and playing a role in various rituals and ceremonies. The pottery was not only functional but also symbolized prosperity, fertility and protection from evil spirits.

Uniqueness

It is unique for its deep color achieved through a traditional firing process using organic materials. The artisans skillfully create intricate designs and motifs inspired by nature, folklore and tribal traditions, making each piece a work of art.

Raw Materials

Clay, Water, Wood and Other Fuel to Fire Kiln, Granite Stone

Price

Approx.

₹100 onwards

(depending upon the design, size and quality)

Class of Goods

21

Proof of Origin

Since 7th Century

Geographical Location

Tripura

Type of Goods

Handicraft

No. of Families Involved

No data available



Method of Production

For making Tripura pottery craft, first, clay is mixed thoroughly and shaped into lumps. Then, the shaping process begins, either on potter's wheel or by hand. Wet cloth is used to refine the shape. After drying under sunlight, the finished products are fired in a kiln for upto 8 hours, resulting in sturdy and durable items.



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TRIPURA BASKET WEAVING

Tripura is renowned for rich tradition of bamboo craft, sustained by the tribal and marginalized communities of the area. This craft supports the local economy by creating direct and indirect job opportunities for artisans. The region has approximately 16-18 varieties of bamboo, which are used to make diverse products such as food items, medicinal instruments, jewellery, building materials, and household goods like incense sticks. The baskets reflect a deep cultural heritage, where basket-weaving is not only a craft but also holds social and ritual significance, enhancing the artisan's prestige in the community.

Uniqueness

Tripura's handicrafts, specially its bamboo baskets, stand out for their unique blend of traditional tribal motifs and skilled craftsmanship. Crafted by both men and women, these eco-friendly products are durable and serve various daily purposes, like carrying firewood, grains, and vegetables.

Raw Materials

Bamboo, Natural Colours, Adhesive, Hot Water

Price

Starting from Approx.
₹100 onwards per piece
(depending upon the size and
design)

Class of Goods
20

Proof of Origin

Since 10,000 and 12,000 years

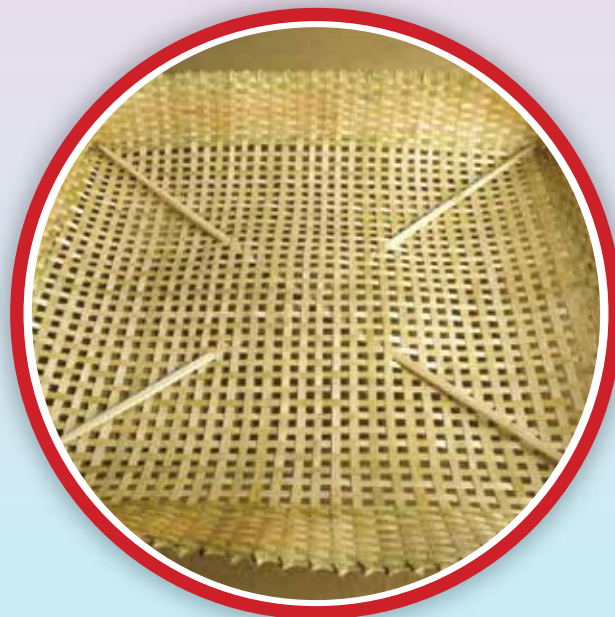
Geographical Location

Tripura

Type of Goods
Handicraft

No. of Families Involved

Approx.
8,000-10,000 Families



Method of Production

Bamboo stems are cut and slit into thin strips. The strips are dyed using colour powders in boiling water. The dyed strips are woven in a crisscross pattern to form the base and sides of the basket. The basket is finished with green skinned bamboo strips at the corners for durability.



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TRIPURA CANE CRAFT

Tripura cane craft is a thriving industry known for its exquisite designs, wide range of products and artistic appeal. The state's skilled artisans create durable and elegant pieces using traditional techniques and materials. Tripura cane craft has a significant export potential, with products in high demand in Asia, Europe and the Middle East.

Uniqueness

It stands out for its unique designs and eco-friendly production process. The artisans use traditional techniques handed down through generations, creating intricate patterns and weaving styles that are distinctive to the region. The use of natural materials like bamboo and cane makes the products sustainable and adds to their charm.

Raw Materials

Canes of different varieties, Bamboo, Natural dyes

Price

Starting from Approx.
₹25 to 12,00 onwards per piece
(depending upon the size and
design)

Class of Goods
20

Proof of Origin
Since 2nd Century



Geographical Location

Gomati, Tripura

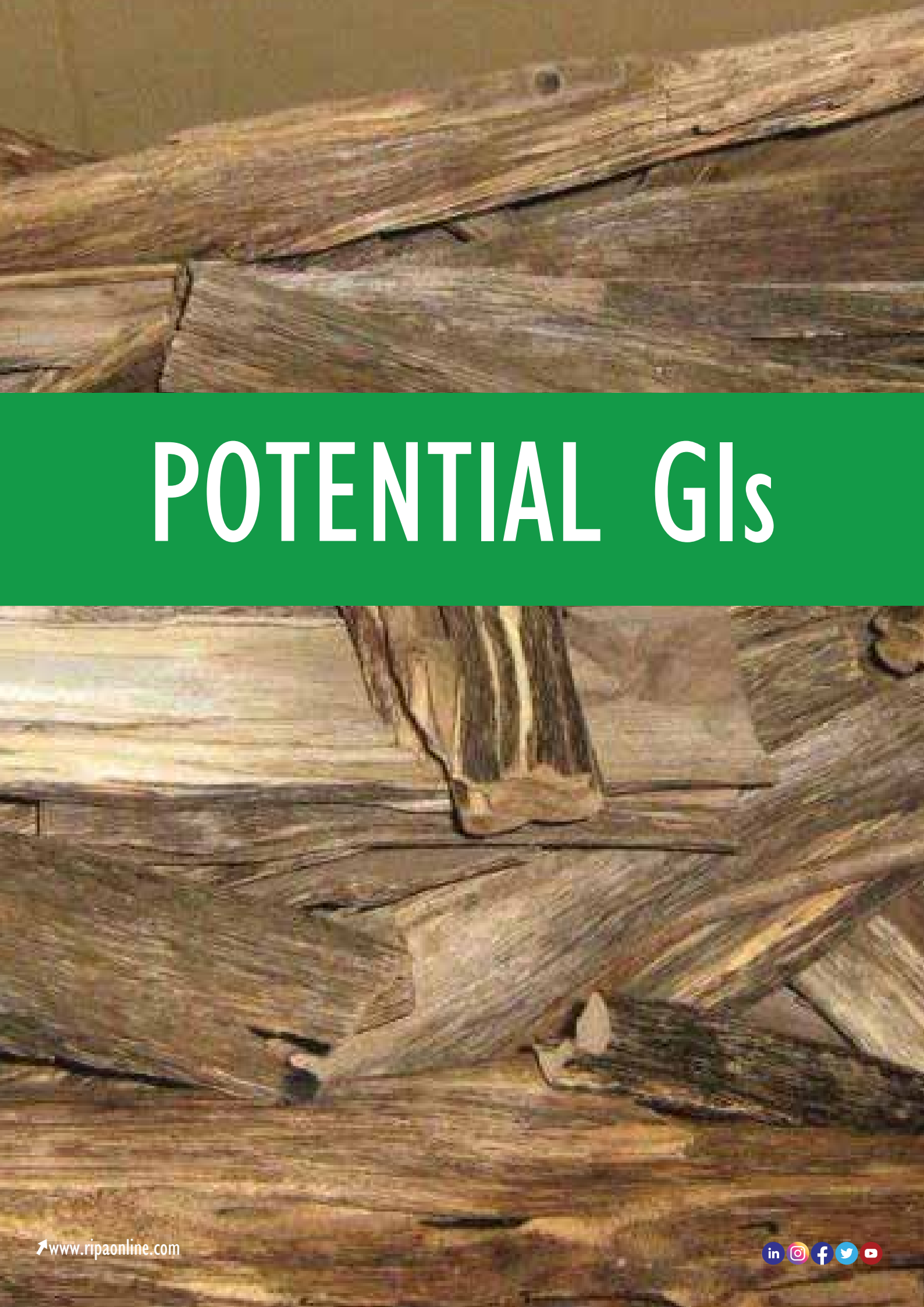
Type of Goods
Handicraft

No. of Families Involved
Approx.
15,000 Families

Method of Production

The cane is processed to remove impurities and prepare it for weaving. The cane is shaped and bent into desired forms. The cane is woven into intricate patterns to create the desired product. The finished product is dried, polished and sometimes painted or lacquered.





POTENTIAL GIs

KHEERTUA

Kheertua, a sweet delicacy of Tripura, is a traditional dish deeply rooted in the cultural and culinary heritage of the state. This dessert is primarily made from milk, sugar and rice, and is often considered a regional variation of the classic Indian kheer. Known for its creamy texture and subtle sweetness, Kheertua is cherished for its simplicity and is often prepared during festivals, religious ceremonies, and special occasions. During traditional festivals like Garia Puja, Kheertua serves as a staple dessert that brings families together.

Uniqueness

Kheertua is unique for its slow-cooked, creamy consistency, where rice absorbs the flavors of thickened milk, creating a rich texture.

Raw Materials

Full-fat Milk, Sugar, Green Cardamom Powdered, and Lemon Juice

Price

Approx.

₹26 onwards per piece

Geographical Location

Southern Tripura, West Tripura,
Agartala and tribal
dominated regions in Tripura

Class of Goods

29

Type of Goods

Food Stuff

Proof of Origin

Since 19th Century

No. of Families Involved

Approx.

400,000 to 800,000 people



Method of Production

The milk is curdled with lemon juice, strained and kneaded to make the Chhena. The Chhena is shaped into oblong dumplings. The milk is reduced to half, sugar and cardamom are added, and then the dumplings are added into it. The mixture is simmered until the dumplings are cooked and the milk thickens.



TRIPURA CHUWARAK

Chuwarak is a traditional Whiskey (alcoholic beverage) from Tripura. It is a white beverage. Chuwan, a yeast made from a mixture of fresh leaves and a variety of regional spices and sauces, is the foundation of the beverage. It is made of rice and a variety of herbal herbs and looks like a dry cake. It facilitates the process of fermentation. Chuwarak is also rich in probiotics and prebiotics because of all the fermentation. Since the beginning of time, Chuwarak has been an essential component of Tripuri culture. Mami rice, pineapple, jackfruit, and Guria rice are among the many flavors of Chuwarak.

Uniqueness

As of right now, there are no recorded cases of its ingestion. This is the reason why Tripuri whisky is regarded as one of the safest in the world.

Raw Materials

Mami Rice, Pineapple, Jackfruit, Chuwan, Jaggery and local ingredients like 'Tokhiseleng' Leaves and 'Thakotor' Leaves.

Price
Approx.
₹100 per kg onwards
pitcher

Class of Goods
33

Proof of Origin
Between 8th - 12th Century
(Approx.)

Geographical Location
Dhalai district,
Gomati district and rural part of
South Tripura

Type of Goods
Manufactured

No. of Families Involved
Approx.
10000-20000 families



Method of Production

To produce Chuwarak, a mixture of water, jaggery, and presoaked langis is fermented for 2-3 days until it hisses, indicating full fermentation. Then, half of the fermented mix is transferred into a pot with a distiller head. It is gently heated on low to medium flame without boiling to collect the distilled alcohol. The distilled alcohol is cooled and stored in airtight bottles for long-term preservation.



MUI BOROK

Mui Borok is a traditional and flavourful dish from Tripura, particularly cherished by the indigenous Tripuri people. The dish is made from fermented bamboo shoots, which are a staple in Tripuri cuisine. It's not only a flavourful dish but also considered to have health benefits due to the fermentation process, which aids digestion. It reflects the region's culinary heritage, often prepared during festivals, communal gatherings, and important life events such as weddings and feasts.

Uniqueness

Its uniqueness lies in the authentic use of local ingredients and the fermentation process, which enhances its taste and nutritional values.

Raw Materials

Rice, Chicken/Beef/Fish and Locally Sourced Vegetables like Pumpkin, Bamboo Shoots, Leafy Greens

Price
Approx.
₹150 onwards per plate

Class of Goods
29

Proof of Origin
Since 17th Century

Geographical Location
Tripura

Type of Goods
Food Stuff

No. of Families Involved
Approx.
10,000-15,000 families



Method of Production

To prepare Mui Borok, rice is cooked with meat (usually pork), vegetables, and spices, allowing the flavours to meld together. The dish is simmered with fermented fish and mustard oil, giving it a rich, aromatic taste typical of Tripuri cuisine.

AGARWOOD

Agarwood is also known as “oud”, is a highly valuable aromatic resinous wood produced by certain species of *Aquilaria* trees, which thrive in the subtropical climate of Tripura. The state has emerged as a significant hub for agarwood cultivation due to its favourable climatic conditions and government support. Agarwood is formed when the tree becomes infected with a specific type of mold, resulting in a fragrant, resinous heartwood. It is widely used in perfumery, traditional medicine, and incense-making. Tripura has taken steps to promote sustainable agarwood farming through organized cultivation, creating economic opportunities for local farmers. With its rich natural resources and growing global demand, Tripura’s agarwood industry plays a vital role in the region’s economy.

Uniqueness

Agarwood from Tripura is unique due to its natural quality, the state’s rich biodiversity, and its historical association, as Agartala, the capital, derives its name from the tree. Tripura’s sustainable practices, innovative fungal inoculation techniques, and government-backed initiative enhance its global reputation in the agarwood industry.

Raw Materials

Aquilaria Trees, Fungal Inoculum, Water, Soil, Organic Manure/Fertilizers, Cutting Tools, Processing Materials

Price
Approx.
₹500,000 per kg

Class of Goods
31

Proof of Origin
Since 19th Century

Geographical Location
Agartala, Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
50,000 People



Method of Production

Agarwood production involves cultivating *Aquilaria malaccensis* trees, followed by artificial fungal inoculation to induce resin formation. The trees are typically grown in plantations or as part of intercropping systems. Once mature, the infected wood is harvested, processed into chips or distilled to extract agarwood oil. These methods are supported by government policies promoting sustainable and commercial practices.



JAMPUI ORANGE

Citrus macroptera Montruz, an indigenous fruit of North East India, is found in Jampui hills of North Tripura. Locally known as Satkara, it is found wild and semi-domestic in the forest of Jampui hills Tripura. Some farmers cultivate plants for their own consumption in the home backyards of villages bordering the forest areas. This species produces hard, large citrus fruits with high acidity, which are used in non-vegetarian preparations for a typical acidic flavor. Fruit juice has medicinal value, treating stomach ailments and digestive enzymes. Fruit pulp is used as washing detergent. The essential oil from plant parts has antimicrobial properties and antioxidant properties, promoting health and antiaging. Plant extracts have antioxidant effects and can treat metabolic and chronic diseases like cancer, liver disease, inflammation, diabetes, arthritis, and stroke.

Uniqueness

It is a tall evergreen tree with sharp thorns and distinctive winged petioles. It is highly acidic and juicy fruits with potential health benefits.

Raw Materials

Saplings, Organic Compost, Cow Dung, Water, Fertilizers, Insecticides, Fungicides

Price
Approx.
₹70 per kg onwards

Class of Goods
31

Proof of Origin
Since 1960s



Geographical Location
Jampui hills,
Tripura

Type of Goods
Agriculture

No. of Families Involved
Approx.
5,000 to 6,000 families

Method of Production

Farmers plant orange saplings and ensure proper irrigation, while applying organic fertilizers and pesticides as needed. Regular pruning, weeding, and pest management help maintain tree health, ensuring high-quality fruit yield.



WAHAN MOSDENG

Wahan Mosdeng is an ancient dish from the state of Tripura, located in the northeastern region of India. The dish also embodies the culinary philosophy of minimalism, where a few local ingredients create a robust and comforting meal, reflecting the indigenous heritage and the importance of pork in Tripura's tribal cuisine and has a unique taste and aroma that is loved by the people of Tripura.

Uniqueness

It stands out for its use of freshly roasted green or red chilies, giving it a smoky heat that pairs perfectly with tender pork.

Raw Materials

Pork, Chicken or Beef, Onion, Ginger, Coriander Leaves and Salt

Price
Approx.
₹100 to 300 per serving

Class of Goods
29

Proof of Origin
Approx.
13th Century

Geographical Location
Tripura

Type of Goods
Foodstuffs

No. of Families Involved
Approx.
1,000 to 2,000 families



Method of Production

Wahan Mosdeng, a kind of pork salad, is made by marinating the meat in a combination of herbs and spices, such as mustard oil, ginger, garlic, and turmeric. After marinating, the meat is roasted over a charcoal fire until it becomes juicy and tender.



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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TRIPURA



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