

BIHAR



**GEOGRAPHICAL
INDICATIONS**

ABOUT GI

Geographical Indications (GIs) are associated with 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
Agriculture 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

GI Logo
Indicating Geographical
origin or Location

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

Preservation of local Culture,
Tradition and Legacy

A community Right

Economic Empowerment to
Artisans, Producer, and
Manufacturers

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India



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, 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 these traditions, ensuring they thrive and adapt in today's competitive landscape.

RIGISTERED GIS





MADHUBANI PAINTINGS

Madhubani Paintings, originating from Mithila in Bihar, are ritual folk arts deeply tied to Hindu traditions. Executed on walls, floors, cloth, and handmade paper, they depict deities, nature, and auspicious symbols. Bright natural colours, bold outlines, and filled spaces create vibrant imagery. These paintings serve as blessings, protection, and cultural storytelling across generations.

UNIQUENESS

Madhubani Paintings are renowned worldwide for their distinctive style, where no space is left empty. Their themes stem from mythology, tantra, and folklore, blending devotion with artistry. Known for dramatic intensity and symbolic depth, they adorn saris, curtains, and household items today. This art form bridges ritual heritage with modern aesthetics, making it timeless and globally admired.

RAW MATERIALS

Handmade paper, Cloth, Natural colours, Bamboo brushes, Soot, Organic extracts



PRICE

Approx.

Rs. 1000 to Rs. 50000



CLASS OF GOODS

16



PROOF OF ORIGIN

7th Century BCE



NO. OF FAMILIES INVOLVED

Approx. 200 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Mithila, Bihar

METHODS OF PRODUCTION

Artists employ two main techniques: sketch-and-fill paintings on cloth or paper, and line paintings with intricate strokes. Natural colours are traditionally derived from turmeric, indigo, flowers, and earth, applied with bamboo brushes. Figures of gods, animals, and symbols are carefully drawn, ensuring ritual accuracy. Each painting is executed in one attempt, as redoing strokes is considered inauspicious.



APPLIQUE (KHATWA) WORK OF BIHAR



Applique (Khatwa) of Bihar is an ancient craft where motifs are cut from cloth and stitched onto a contrasting base. Traditionally used for tents and canopies, it now decorates saris, dupattas, cushion covers, and wall hangings. Human figures, trees, animals, and birds are common motifs. Bright backgrounds like red or orange highlight the intricate white applique designs.

UNIQUENESS

Khatwa is distinctive for its use of waste cloth transformed into artistic patchwork. The craft balances utility with creativity, evolving from royal shamianas to modern garments and furnishings. Its motifs carry symbolic meaning, blending myth, folklore, and contemporary life. The vibrant colours and layered stitching give each piece depth, making Khatwa both a cultural heritage and a living art form.

RAW MATERIALS

Waste cloth pieces, Cream markeen or Casement fabric, Handloom textiles, Tussar silk, Coloured threads, Bamboo tools



PRICE

Approx.

RS. 400 TO RS. 45000



CLASS OF GOODS

24 & 26



PROOF OF ORIGIN

Medieval



NO. OF FAMILIES INVOLVED

Approx.

2000 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Sitamarhi and Madhubani districts, Bihar



METHODS OF PRODUCTION

Fabric is folded using Tikhili and Pania techniques, cut into motifs, and stitched with bakhia, taropa, ganthi, chikana, and ruching styles. Designs are traced on the base cloth, then coloured patches are cut and fixed with embroidery. Women artisans prepare compositions, choosing colours and themes. Awalkhana charts guide learners, ensuring continuity of this tradition across generations.



SUJINI EMBROIDERY WORK OF BIHAR



Sujini embroidery of Bihar is a traditional craft practiced by women, producing bedspreads, wall hangings, cushion covers, saris, dupattas, kurtas, and jackets. Designs narrate village life, Hindu epics, and contemporary issues like education and health. Executed on cream markeen, casement, or tussar silk, motifs are outlined in chain stitch and filled with fine running stitches, creating rippling textured patterns.

UNIQUENESS

Sujini is unique for its storytelling through stitches, transforming old cloth into expressive canvases. Running stitches, often 105-210 per inch, create depth and motion. Themes range from mythology and rituals to social issues like domestic violence and women's empowerment. UNESCO recognized Sujini with a "Seal of Excellence" in 2019, affirming its cultural significance and contemporary relevance worldwide.

RAW MATERIALS

Cotton cloth sheets, Cream markeen, Casement fabric, Tussar silk, Coloured threads, Needles, Tracing tools



PRICE

Approx.

Rs. 500 to Rs. 50000



CLASS OF GOODS

24 & 26



PROOF OF ORIGIN

18th Century



NO. OF FAMILIES INVOLVED

Approx.

500 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Muzaffarpur and Madhubani districts, Bihar

METHODS OF PRODUCTION

Layers of cotton cloth are stitched with Needle no. 9 using fine running stitches. Chain stitch outlines motifs, while coloured threads fill details. Women artisans trace designs directly on fabric, working individually or in groups for larger pieces. Awalkhana charts guide learners. Locally sourced fabrics and threads from Muzaffarpur markets ensure sustainability, while compositions reflect personal, social, and cultural narratives.



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SIKKI GRASS PRODUCTS OF BIHAR

Sikki grass products of Bihar include baskets, boxes, toys, bangles, coasters, trays, pen stands, and figures of deities and temples. Utilitarian items like grain containers and jewellery boxes coexist with ornamental crafts such as mobiles and decorative sculptures. Dyed in vibrant hues, these golden grass creations serve both domestic needs and urban markets, blending tradition with modern functionality.

UNIQUENESS

Sikki craft is renowned for its golden hue and imaginative use of dyed colours like red, blue, and magenta. Each product reflects the artisan's creativity, often depicting mythological figures, tantric motifs, or daily village life. The coiling technique ensures durability while maintaining elegance. Its dual role as ritual art and functional utility makes Sikki products culturally significant and aesthetically distinctive.

RAW MATERIALS

Sikki grass, Munj or Khar grass, Natural dyes, Arabic glue, Lac-Handled takua tool



PRICE

Approx.

Rs. 100 to Rs. 12000



CLASS OF GOODS

20



PROOF OF ORIGIN

11th Century



NO. OF FAMILIES INVOLVED

Approx.

800 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Sitamarhi, Darbhanga and
Madhubani, Bihar

METHODS OF PRODUCTION

Women artisans collect and dry Sikki grass, discarding the flowering stem. Munj or khar grass forms the base, coiled and encased with Sikki using a six-inch iron tool called takua. No threads are used; dampened grass is coiled for pliability and dyed by boiling in fast colours. The coiling method shapes baskets, figures, and ornaments, ensuring strength and intricate detailing.



BHAGALPUR SILK FABRICS & SAREES



Bhagalpur Silk, popularly known as Tassar Silk, is renowned for its rich texture and natural sheen. The cluster produces sarees, salwar suits, kurtas, dupattas, scarves, and shawls. Fabrics are woven from reeled and spun silk yarns, including Ghicha, Katia, and Balkal varieties. These items combine traditional weaving skills with contemporary designs, making Bhagalpur Silk globally admired.

UNIQUENESS

Bhagalpur Silk is prized for its coarse yet lustrous texture, derived from Tassar cocoons. Its natural golden hue and durability distinguish it from other silks. Unique yarns like Ghicha and Katia add variety, while traditional thigh reeling and charkha methods preserve authenticity. The craft blends heritage with innovation, ensuring Bhagalpur Silk remains a symbol of elegance and cultural identity.

RAW MATERIALS

Tassar silk cocoons, Spun silk waste, Alkaline solutions, Bamboo tools, Charkha, Handlooms, Natural dyes



PRICE

Approx.

Rs. 400 to Rs. 25000



CLASS OF GOODS

24 & 25



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1500 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Bhagalpur district, Bihar

METHODS OF PRODUCTION

Production involves three stages: cocoon cultivation and stifling, spinning and pre-weaving, and weaving. Cocoons are sun-dried, cooked in alkaline solutions, and reeled using thigh or charkha methods. Waste cocoons yield Ghicha, Katia, and Balkal yarns. Pre-weaving includes winding, warping, and twisting, followed by weaving on handlooms. Women artisans play a central role, ensuring sustainability and preserving traditional techniques.



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BHAGALPURI ZARDALU

Bhagalpuri Zardalu is a premium mango variety cultivated in Bhagalpur and adjoining districts of Bihar. The trees are moderately vigorous with spreading, rounded tops and slender trunks. Fruits are medium-sized, golden yellow in peel and pulp, with firm, sparingly fibrous flesh. Known for its enticing aroma and delightful taste, Zardalu mango is a celebrated agricultural product of Bihar.

UNIQUENESS

Zardalu mango is distinguished by its creamy golden-yellow colour, pleasant flavour, and sparingly fibrous pulp. Its oblong fruits have a distinct beak, broad apex, and smooth peel. The variety is heavy-bearing, early to mid-season, and moderately resistant to wind and pests. Its exceptional aroma and sweetness make it one of India's choicest mangoes, with export potential comparable to Basmati rice.

RAW MATERIALS

Zardalu mango grafts



PRICE

Approx.

Rs. 150 to Rs. 600 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1500 families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Bhagalpur district, Bihar

METHODS OF PRODUCTION

Cultivation involves grafting and nursery propagation, with trees grown in fertile alluvial soils of Bhagalpur. Cocoons of cultivation history trace back to Maharaja Rahmat Ali Khan Bahadur, who first introduced the variety. Farmers maintain orchards with proper spacing, pruning, and pest management. Fruits are harvested at maturity, sorted, and marketed locally and nationally, with grafts produced annually to expand plantation areas.





SHAHI LITCHI OF BIHAR

Shahi Litchi of Bihar is a premium variety known for its crimson red peel, juicy pulp, and pleasant aroma. The fruits are globose, round-shaped, with creamish white translucent aril and high pulp percentage. Cultivated mainly in Muzaffarpur and adjoining districts, this variety is prized for its eating quality, making it one of India's finest export-grade fruits.

UNIQUENESS

Shahi Litchi is an early maturing, high-yielding variety producing 80-135 kg per plant annually. Its fruits have less prominent tubercles, small seeds weighing 3-3.9 g and 8-20% chicken tongue seeds under 2 g. The agro-climate and calcium-rich alluvial soil of Bihar enhance its sweetness, aroma, and sugar-acid blend, giving it international recognition as a superior litchi variety.

RAW MATERIALS

Litchi plants



PRICE

Approx.

Rs. 1000 to Rs. 1200 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

17th Century



NO. OF FAMILIES INVOLVED

Approx.

800 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Muzaffarpur, Vaishali, Eastern
Champan, Sitamarhi, Sheohar,
Begusarai, Siwan, Darbhanga
districts, Bihar

METHODS OF PRODUCTION

Shahi Litchi thrives in subtropical climate and alluvial soil. Propagation is done through air-layering, with light pruning before and after harvest to maintain plant health. Flowering occurs from late February to mid-March, and fruits mature by the third week of May. Proper soil management, including lime addition, ensures better fruit quality and prevents cracking, sustaining its export value.





KATARNI RICE

Katarni Rice is a medium slender-grained, tall, photosensitive landrace cultivated in the fertile alluvial plains of Bihar. Known for its strong aroma, fluffy texture, and sweet taste, it is widely used for ceremonial purposes and making chura (beaten rice). The grains are translucent, non-sticky, and digestible, making Katarni one of the finest scented rice varieties of the region.

UNIQUENESS

Katarni Rice is distinguished by its dark brown husk, awl-shaped apex, and creamish translucent aril. Both cooked and uncooked rice emit a strong fragrance. Its beaten rice is soft, sweet, and highly palatable. Cultivated in select blocks of Bhagalpur, Munger, and Banka, the agro-climate and river catchment soils impart a unique aroma. Its export potential rivals Basmati, enhancing its global value.

RAW MATERIALS

Katarni paddy seeds



PRICE

Approx.

Rs. 150 to Rs. 300 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

200 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Bhagalpur, Munger,
Banka districts, Bihar

METHODS OF PRODUCTION

Cultivation begins in loam to clay loam soils with puddling and planking. Seeds are sown between 10-25 July at 20 kg/ha with 20 cm spacing. Fertilizers include NPK (40:30:20 kg/ha) and FYM at 6 t/acre, with green manuring from dhaincha. Flowering occurs in February-March, and harvesting is done from late November to mid-December. Grains are sun-dried post-threshing for storage.





MAGAH PAAN

Magahi Paan is a premium betel leaf variety cultivated in the Magadh region of Bihar, notably Aurangabad, Gaya, Nalanda, and Nawada. Known for its shiny dark green appearance, pungent taste, and excellent keeping quality, it is soft, less fibrous, and dissolves easily in the mouth. Valued for ceremonial and daily use, it commands higher prices than other betel cultivars.

UNIQUENESS

Magahi Paan is prized for its aromatic, glossy leaves with superior taste and texture. The leaves are soft, less fibrous, suitable for bleaching, and retain freshness for up to four months. Its essential oil content enhances flavour, making it easily soluble and highly palatable. The agro-climatic conditions of Bihar impart distinct qualities, establishing Magahi Paan as one of India's finest betel varieties.

RAW MATERIALS

Betel vine cuttings



PRICE

Approx.
Rs. 50 to Rs. 500



CLASS OF GOODS

31



PROOF OF ORIGIN

7th Century



NO. OF FAMILIES INVOLVED

Approx.
1000 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Aurangabad, Gaya, Nalanda,
and Nawada districts, Bihar

METHODS OF PRODUCTION

Propagation is done through vine cuttings with two to three nodes, planted between April and July. Fields are prepared with deep ploughing, organic manure, and raised beds for drainage. Cultivation occurs in bareja structures made of bamboo and straw to protect vines from sun and wind. Dibbling method is used for planting, followed by careful irrigation and fertilization. Harvesting begins three months after planting.





SILAO KHAJA

Silao Khaja is a traditional sweet delicacy from Nalanda district, Bihar, linked historically to Lord Buddha's journey from Rajgir to Nalanda. Made from Muraria wheat flour, ghee, sugar or jaggery, cardamom, and aniseeds, it is a crisp, multi-layered sweetmeat. Its square-shaped, light-yellow appearance and rich taste make it popular among locals, pilgrims, and tourists alike.

UNIQUENESS

Silao Khaja is renowned for its crispness, taste, and distinctive multi-layered texture. Prepared with twelve to sixteen thin dough-sheets stacked together, its flavour and quality are attributed to the local water and climate of Silao. The sweet remains fresh for 10-12 days, though only 2-3 days during rains. Its unique preparation and ceremonial association make it a celebrated delicacy of Bihar.

RAW MATERIALS

Muraria wheat flour, Ghee, Sugar or Jaggery, Cardamom, Aniseeds



PRICE

Approx.

Rs. 140 to Rs. 600 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

6th Century BCE



NO. OF FAMILIES INVOLVED

Approx.

2000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Silao, Nalanda district, Bihar

METHODS OF PRODUCTION

Muraria wheat flour is sieved and kneaded into dough using water, traditionally drawn from special wells. Small balls are rolled into thin sheets on wooden tablets coated with ghee. Twelve to sixteen sheets are layered, rolled, and cut into squares. These are deep-fried in preheated ghee until crisp and golden, then dipped in sugar or jaggery syrup, resulting in the signature multi-layered Khaja.



MANJUSHA ART

Description of goods: Manjusha Art is a traditional folk painting of the Ang region in Bhagalpur, Bihar. Based on the folklore of Bihula-Bishari, it is characterized by line drawings using only three colours- pink, green, and yellow. Motifs include snakes, flowers, birds, and deities, adorning scrolls, boxes, apparel, and home décor items.

UNIQUENESS

Manjusha Art is unique for its sequential storytelling style, often referred to as scroll painting. Borders are essential, designed in forms like Belpatr, Lehariya, and snake motifs. Characters are depicted in X-shaped postures, narrating tales of Bihula, Bishari, and Chandu Saudagar. Its limited tri-colour palette and cultural symbolism distinguish it from other folk arts.

RAW MATERIALS

Bamboo, Jute, Paper, Cloth, Natural colours



PRICE

Approx.

Rs. 200 to Rs. 5,000 per piece



CLASS OF GOODS

16



PROOF OF ORIGIN

7th Century



NO. OF FAMILIES INVOLVED

Approx.

1,500 Artisan families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Bhagalpur district, Bihar

METHODS OF PRODUCTION

Artisans select surfaces like paper, cloth, or bamboo boxes. Themes are finalized, outlines drawn freehand, and filled with pink, green, and yellow colours. Borders are carefully designed, and motifs inspired by folklore are painted. Modern adaptations include tri-colour printing on fabrics and handmade paper for apparel and decorative products.



MITHILA MAKHANA

Mithila Makhana, also called fox nut or gorgon nut, is an aquatic crop cultivated in Bihar's wetlands. The popped kernels are white, crunchy, and highly nutritious, widely used in sweets, savories, and religious rituals. Its unique taste and texture make it a premium product with national and international demand.

UNIQUENESS

Mithila Makhana is prized for its crispness, purity, and sacred value. Cultivated in perennial wetlands, its popping quality and whiteness are unmatched. Traditional processing methods sun drying, roasting, and hammer popping give it a distinct flavour. Revered in rituals, it is also recognized for its high protein, low fat, and medicinal properties.

RAW MATERIALS

Makhana seeds



PRICE

Approx.

Rs. 400 to Rs. 1,200 per kg



CLASS OF GOODS

29



PROOF OF ORIGIN

16th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Mithila region, Bihar

METHODS OF PRODUCTION

Seeds are sun-dried, graded, and tempered before roasting in earthen or iron pans at high temperatures. Once heated, kernels are popped by striking with wooden hammers. The popped seeds are polished in bamboo baskets, graded by size and whiteness, and packed in polyethylene-lined gunny bags for market distribution.





MARCHA RICE

Marcha Rice is a short bold aromatic rice variety cultivated in West Champaran, Bihar. Its grains resemble black pepper in size and shape, and it is highly valued for its palatability, strong aroma, and especially for making chura (rice flakes), which are soft, scented, and sweet.

UNIQUENESS

Marcha Rice is distinguished by its deep dark brown husk, pepper-like grain shape, and strong aroma in both cooked rice and flakes. The beaten rice (Poha/Chura) is exceptionally soft and sweet. Its unique flavour and fragrance make it a ceremonial and premium rice variety of Bihar with strong cultural significance.

RAW MATERIALS

Marcha paddy seeds



PRICE

Approx.

Rs. 80 to Rs. 200 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

2500 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

West champaran district, Bihar

METHODS OF PRODUCTION

Cultivated in loam to sandy loam soils, fields are puddled and planked before sowing. Seeds are sown in mid-June to early July at 20-25 kg/ha with 20 cm spacing. Fertilizers include NPK (40:30:20 kg/ha) and FYM at 15 t/ha. Harvesting occurs from mid-November to mid-December, followed by threshing and sun drying for storage.



FILED GIs



NALANDA BAWANBUTI SAREE & FABRICS

Nalanda Bawanbuti Saree & Fabrics are handwoven cotton and silk textiles from Nalanda, Bihar. Each saree or fabric features at least fifty-two intricate motifs inspired by Buddhist traditions, woven directly on handlooms without Jacquard, showcasing the region's rich cultural and artistic heritage.

UNIQUENESS

The hallmark of Bawanbuti weaving is its fifty-two miniature motifs, symbolizing Buddhist lore and cosmic elements. Borders and motifs like pipal leaves, Ashokan pillars, elephants, and lotus flowers are woven using extra weft threads. This technique resembles satin-stitch embroidery, making the textiles unique, auspicious, and historically significant.

RAW MATERIALS

Cotton yarn, Silk yarn, Natural dyes



PRICE

Approx.

Rs. 2,000 to Rs. 25,000



CLASS OF GOODS

24



PROOF OF ORIGIN

6th Century



NO. OF FAMILIES INVOLVED

Approx.

900 to 1400 Families



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Nalanda district, Bihar

METHODS OF PRODUCTION

Handlooms are prepared with warp threads, and weavers insert extra weft threads to create motifs. Designs are woven freehand, inspired by Buddhist iconography. The weaving resembles embroidery, with motifs arranged alternately or continuously. Fabrics include sarees, stoles, curtains, and bedsheets, all handwoven with vibrant colours.



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GAYA PATTHARKATTI STONE CRAFT

Gaya Pattharkatti Stone Craft is a traditional stone carving practice from Patharkatti village in Gaya, Bihar. Artisans craft idols, statues, household items like okhal-musal, plates, bowls, and decorative pieces using locally available granite and black stone, renowned for durability and fine finishing.

UNIQUENESS

Pattharkatti is famous for its blue-black pot stone and diverse granites like Tamara, Motia, Hansraj, and Vishnupad. Artisans are skilled in sculpting intricate religious icons and utilitarian objects. The craft's legacy dates back to the Mauryan period, with products lasting centuries without damage, reflecting unmatched craftsmanship and heritage.

RAW MATERIALS

Granite, Black stone, Marble, Sandstone, Palewa stone



PRICE

Approx.

Rs. 500 to Rs. 50,000 per piece



CLASS OF GOODS

14



PROOF OF ORIGIN

1st Century



NO. OF FAMILIES INVOLVED

Approx.

1400 to 1600 Artisans



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Patharkatti village, Gaya, Bihar

METHODS OF PRODUCTION

Stones are sourced locally, cut, and shaped using hammers and chisels. Artisans carve idols, utensils, and decorative items, finishing them with polishing techniques using oil and wax. Depending on size and intricacy, production can take from a day to six months, ensuring durability and aesthetic appeal.



HAJIPUR BANANA

Hajipur Banana is a premium fruit variety cultivated in Vaishali and Muzaffarpur districts of Bihar. Known for its nutritional richness, it is available in varieties like Chinia and Muthia. The fruits are bright yellow, sweet, and soft, with leaves traditionally used in rituals and ceremonies.

UNIQUENESS

Hajipur Banana is prized for its low glycemic index, high fibre, resistant starch, and essential vitamins. Chinia variety is small and aromatic, while Muthia is larger and heavier. Cultivated in fertile alluvial soils with river irrigation, Hajipur Banana is considered a ceremonial fruit, especially during Chhath Puja, and enjoys strong market demand.

RAW MATERIALS

Banana suckers



PRICE

Approx.

Rs. 40 to Rs. 120 per dozen



CLASS OF GOODS

31



PROOF OF ORIGIN

6th Century



NO. OF FAMILIES INVOLVED

Approx.

800 to 1200 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Vaishali and Muzaffarpur districts, Bihar

METHODS OF PRODUCTION

Propagated through suckers, planting is done during the rainy season in sandy loam or calcareous soils. Fields are prepared with organic manure, and irrigation is sourced from rivers Ganga and Gandak. Plants mature in 120-130 days, with harvesting carried out manually. Fruits are marketed fresh across Bihar and exported to other states.

SITAMARHI BALUSHAHİ (SWEET)

Sitamarhi Balushahi is a traditional sweet from Runni Saidpur in Sitamarhi district, Bihar. Made with chhena, suji, sugar, and pure desi ghee, it has a crisp exterior and soft, flaky interior. Known for its royal taste, it is cherished locally and across India.

UNIQUENESS

Sitamarhi Balushahi is distinct for its preparation with pure chhena and desi ghee, giving it unmatched flavour, texture, and aroma. The sweet retains freshness for up to 20 days and is deeply tied to Sitamarhi's cultural heritage, making it a celebrated delicacy both nationally and internationally.

RAW MATERIALS

Chhena, Suji, Maida, Sugar, Desi ghee, Curd, Cardamom, Pistachio, Saffron, Rose essence



PRICE

Approx.

Rs. 300 to Rs. 800 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

Treta yug



NO. OF FAMILIES INVOLVED

Approx.

2,000 families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Runni saidpur, Sitamarhi district, Bihar

METHODS OF PRODUCTION

Dough is prepared with chhena, suji, curd, and ghee, then shaped and fried slowly in desi ghee until golden. The fried pieces are dipped in one-wire sugar syrup flavoured with cardamom, saffron, and rose essence. Traditional tools like kadahi, bhatthi, and cotton cloth are used, preserving age-old techniques.

BHOJPUR UDWANT NAGAR KHURMA (SWEET)

Bhojpur Udwant Nagar Khurma is a traditional sweet delicacy from Bhojpur district, Bihar. Prepared with wheat flour, chhena, sugar, and pure desi ghee, it is deep-fried and soaked in syrup, giving it a crisp exterior and soft, flaky interior. It is cherished for its rich taste and festive appeal.

UNIQUENESS

Udwant Nagar Khurma is distinct for its preparation with pure desi ghee and traditional methods passed down generations. Its porous texture, mildly sweetened chhena filling, and aromatic flavour from cardamom and saffron make it unique. The sweet retains freshness for weeks and is deeply tied to Bhojpur's culinary heritage.

RAW MATERIALS

Wheat flour, Chhena, Sugar, Desi ghee, Curd, Cardamom, Saffron, Rose essence



PRICE

Approx.

Rs. 250 to Rs. 700 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

18th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Udwant Nagar, Bhojpur
district, Bihar

METHODS OF PRODUCTION

Dough is prepared with wheat flour, chhena, curd, and ghee, shaped into small balls, and fried slowly in desi ghee until golden. The fried pieces are dipped in one-wire sugar syrup flavoured with cardamom, saffron, and rose essence. Traditional tools like kadahi, bhatthi, and cotton cloth are used to preserve authenticity.

PIPRA KA KHAJA

Pipra ka Khaja refers to a famous sweet delicacy from Supaul, a district in the Indian state of Bihar. It's a traditional sweet treat known for its crispiness and sweetness. Typically, it's made from refined flour, sugar, and ghee, and often flavoured with cardamom or other spices. It's a popular choice for festivals especially Chhath Puja and special occasions in the region, particularly marriages.

UNIQUENESS

Pipra ka Khaja is a traditional sweet treat known for its crispiness and sweetness. Its unique combination of ingredients, including wheat flour, ghee, sugar, and sometimes cardamom or other spices, gives it a distinctive taste and texture that sets it apart from other sweets.

RAW MATERIALS

Wheat flour, Ghee, Sugar



PRICE

Approx.

Rs. 400 to 500 per 500 gms



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

10000 Confectioners



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Pipra, Bihar

METHODS OF PRODUCTION

The preparation of Pipra ka Khaja often involves meticulous handcrafting techniques. From kneading the dough to frying it to perfection. Pipra ka Khaja is known for its crisp and flaky texture, which is achieved through a specialized frying process. The layers of dough are carefully fried to create a delicate crunchiness that contrasts beautifully with the sweetness of the sugar syrup coating.

BATHUA AAM

Bathua Aam is a distinctive, rare mango variety primarily native to the Muzaffarpur and Samastipur regions of Bihar, India. It is named after the village of Bathua in Samastipur, where sprawling orchards house trees that are often over a century old.

UNIQUENESS

The Bathua Aam is unique primarily for its very late ripening cycle, maturing in August and September long after other mango seasons have ended. Unlike typical oval varieties, it features a slender, elongated shape and often stays green even when fully ripe, boasting a rich, honey-like sweetness and fibreless pulp. It is a highly resilient “cluster bearer,” meaning the fruit grows in heavy bunches that withstand storms better than most varieties.

RAW MATERIALS

Mango Grafts



PRICE

Approx.

Rs. 50 to 100 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1000 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Bihar



METHODS OF PRODUCTION

The production of Bathua Aam relies on traditional grafting techniques, specifically Inarching or Veneer grafting, to preserve its unique genetic traits from century-old mother trees in Bihar. The cultivation process is characterized by a delayed phenological cycle, where the fruit undergoes a slower maturation period, allowing it to develop its signature fibreless pulp and honey-like sweetness by late August or September.



LITTI CHOKHA

Litti Chokha is a special traditional food originated in Bhojpur district of Bihar and basically eaten in combination i.e. Litti with Chokha. Litti is spherical ball made of whole wheat flour stuffed with spiced sattu and has a crisp outer texture while Chokha is a vegetable dish made with boiled/roasted and mashed spicy aggregate of potato, Brinjal and Tomato.

UNIQUENESS

Litti Chokha stands out as a cultural emblem of Bihar, defined by its rustic preparation and a history that stretches back to the Magadha Empire. Its uniqueness lies in the specific combination of sattu, a traditional baking process involving open flames, and its identity as a sustainable “warrior food” throughout Indian history.

RAW MATERIALS

Whole wheat flour, Sattu, Spices, Vegetables



PRICE

Approx.

Rs. 10 to 50 per piece



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

100000 Sellers



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Bihar

METHODS OF PRODUCTION

The process involves stuffing a stiff whole-wheat dough with a pungent sattu filling seasoned with mustard oil, ginger, and pickle spices, then slow-roasting the balls over an open flame or charcoal until charred and crunchy. It is traditionally served with Chokha, a mash of fire-roasted eggplant, tomatoes, and potatoes, and finished by being cracked open and drenched in pure ghee for a rich, earthy flavor profile that remains unique among Indian breads.

BIHARI CHANNA SATTU

Bihari Chana Sattu is a protein-rich flour made exclusively from powdered roasted gram cultivated in the region of Bihar. Gaining recognition as a superfood, this nutritious flour has become increasingly popular due to its remarkable health benefits and versatility in Indian cuisine. Bihari Chana Sattu serves as the base for a variety of quick and flavourful recipes, including litti, sattu paratha, sattu drink, sattu ladoo, sattu juice, sattu kebab, sattu mango smoothie, sattu halwa, and more.

UNIQUENESS

Setting itself apart from other sattu varieties made from cereals or mixed pulses, Bihari Chana Sattu is prepared solely from roasted gram. Often referred to as the “poor man’s protein,” this sattu is prized for its high nutritional content and purity, offering a wholesome food option that has been part of the region’s diet for generations.

RAW MATERIALS

Bengal gram



PRICE

Approx.

Rs. 100 to 200 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

10000 Sellers



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Bihar

METHODS OF PRODUCTION

The production process begins with cooking Bengal gram dal in boiling water for 2-3 minutes. After draining the excess water with a cotton cloth, the dal is roasted in a heated kadhai with sand, added gradually to ensure even roasting. Once the dal is crisp, it is separated from the sand using a fine sieve and then ground to a fine powder, traditionally using a hand chakki.



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HAJIPUR KA CHINIYA KELA (BANANA)

Hajipur's Chiniya Kela is a renowned banana variety hailing from the Vaishali district of Bihar. Celebrated for its distinctive sweetness and delightful aroma, the name "Chiniya" highlights its notably high sugar content. This banana is characteristically small, typically measuring just 4 to 5 inches in length, and is cherished both locally and across India for its exceptional flavour profile.

UNIQUENESS

The Hajipur Chiniya Kela distinguishes itself from other Indian banana varieties through its petite size and pronounced, sugar-like sweetness. Sometimes referred to as "Elaichi" or "Yelakki" banana in different regions, its uniqueness lies in its physical compactness, creamy texture, and strong, naturally sweet taste, making it a favorite among consumers and a specialty of the region.

RAW MATERIALS

Suckers



PRICE

Approx.

Rs. 50 to 200 per dozen



CLASS OF GOODS

21



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

1000 Farmers



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Hajipur, Bihar

METHODS OF PRODUCTION

Cultivation begins by planting banana saplings in 45 cm-deep pits, spaced about 8 feet apart, generally between May and July. The crop is water-intensive, requiring frequent irrigation and substantial organic manuring to promote healthy growth. Key farming practices include de-suckering and propping the plants with bamboo poles to provide support and prevent damage.



SITA SINDUR

Sita Sindur derived from the seeds of the *Bixa orellana* plant. Its vibrant red-orange hue is traditionally used as Sindur, a sacred powder applied by married Indian women to symbolize marital status. Beyond its spiritual association, Sita Sindur is an essential element in local art forms such as Madhubani paintings, lending vivid, natural colours to these traditional artworks.

UNIQUENESS

Unlike synthetic Sindur, which frequently contains hazardous substances like lead or mercury, Sita Sindur is a completely natural, non-toxic alternative. Its characteristic pigment, bixin, is safely extracted from *Bixa orellana* seeds. The product's natural purity and cultural authenticity make it invaluable across religious ceremonies and artistic traditions, particularly within the Mithila region of Bihar.

RAW MATERIALS

Bixa Orellana Seeds


PRICE
Approx.
Rs. 100 to Rs. 700 per 500 gms


CLASS OF GOODS
3 & 31


PROOF OF ORIGIN
Ancient




NO. OF FAMILIES INVOLVED
Approx.
1000 Families


TYPE OF GOODS
Manufactured goods


GEOGRAPHICAL LOCATION
Mithla Region, Bihar

METHODS OF PRODUCTION

Sita Sindur is produced using organic and sustainable agricultural practices. Farmers cultivate *Bixa orellana* with natural fertilizers, ensuring a chemical-free product. Once mature, the plant's spiny fruits are manually harvested; the seeds are then dried and processed to extract the pigment. Production often combines traditional methods, such as hand-crushing and sun-drying, with modern techniques like solvent extraction to meet growing market demand.

BIHAR TILAUARI

Bihar Tilauri is a traditional crispy snack made from flaxseed and black gram, sun-dried into small discs and later shallow-fried. Known for its nutty flavour and crunchy texture, Tilauri is a protein-rich delicacy enjoyed as a side dish or snack, reflecting Bihar's culinary heritage.

UNIQUENESS

Tilauri is unique for its combination of flaxseed and black gram, which creates a light, airy batter that dries into a crisp product. Rich in omega-3 fatty acids, protein, and fibre, it offers both taste and health benefits. Its preparation involves hand-beating and sun-drying, preserving traditional methods and authentic flavour.

RAW MATERIALS

Flaxseed, Black gram, Salt, Asafoetida, Oil/Ghee



PRICE

Approx.

Rs. 300 to Rs. 700 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

1800 to 1900 Artisans



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Gaya district, Bihar

METHODS OF PRODUCTION

Black gram is soaked overnight, ground into batter, and mixed with flaxseed, salt, and asafoetida. The paste is hand-beaten until fluffy, shaped into small discs, and sun-dried for 12-15 hours. Once dried, Tilauri is stored airtight and shallow-fried in oil or ghee before serving, ensuring crispness and nutty flavour.

BIHAR THEKUA

Bihar Thekua is a traditional deep-fried sweet snack made from whole wheat flour, jaggery, and ghee. Flavoured with fennel, cardamom, and grated coconut, it is shaped into discs or moulded patterns and fried until crisp. Widely prepared during Chhath Puja, it is cherished for its cultural and festive significance.

UNIQUENESS

Thekua is unique for its crunchy texture, caramelized sweetness, and artistic moulded designs symbolizing devotion to the Sun God. Prepared without preservatives, it lasts up to a month, making it ideal as prasad during Chhath Puja and other festivals. Its blend of wholesome ingredients and cultural symbolism distinguishes it from other sweets.

RAW MATERIALS

Wheat flour, Jaggery, Ghee, Fennel, Cardamom, Coconut



PRICE

Approx.

Rs. 250 to Rs. 600 per kg



CLASS OF GOODS

29



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

3000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Aurangabad district, Bihar

METHODS OF PRODUCTION

Jaggery is melted and mixed with wheat flour, coconut, fennel, cardamom, and ghee to form stiff dough. Shaped discs are pressed with wooden moulds, then deep-fried in ghee over clay stoves until golden brown. Once cooled, Thekua is stored airtight, retaining crispness and flavour for weeks.

BIHAR ADAURI

Bihar Aداuri is a traditional delicacy made from fermented ash gourd and black gram, shaped into small balls and sun-dried for preservation. Known for its firm texture and savory flavour, Aداuri is enjoyed with curries or chutneys and valued as a nutritious, long-lasting food option in Bihar's culinary heritage.

UNIQUENESS

Aداuri is unique for its airy, porous texture created by black gram proteins and fermented ash gourd, resulting in a light yet firm delicacy. Rich in nutrients and antioxidants, it is deeply tied to Bihar's preservation culture, often prepared for scarcity seasons and festive traditions, symbolizing both sustenance and culinary skill.

RAW MATERIALS

Ash Gourd, Black Gram, Spices



PRICE

Approx.

Rs. 250 to Rs. 500 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century BC



NO. OF FAMILIES INVOLVED

Approx.

1500 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Gaya district, Bihar

METHODS OF PRODUCTION

Black gram is soaked overnight and ground into batter, while ash gourd is naturally fermented and mashed. Both are mixed with spices to form a fluffy paste, shaped into balls, and sun-dried until firm. The dried Aداuri is stored in airtight containers and later fried or cooked with curries for consumption.

BIHAR SINGHARA

Bihar Singhara, also known as water chestnut, is an aquatic crop cultivated in ponds and tanks across Darbhanga, Madhubani, and Purnea districts. The fruit is horn-shaped, about 3 cm wide, and consumed raw, boiled, roasted, or dried into flour. It holds cultural importance during Chhath Puja and Navratri fasting.

UNIQUENESS

Singhara is unique for its nutrient-rich composition, containing carbohydrates, proteins, minerals, and vitamins like C, A, and B-complex. Its flour, singhare ka atta, is widely used in fasting diets and rituals. The crop thrives in fertile water bodies of Bihar, making it distinct in flavour, texture, and cultural significance compared to other regions.

RAW MATERIALS

Singhara seeds



PRICE

Approx.

Rs. 60 to Rs. 120 per kg



CLASS OF GOODS

29



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

2000 Artisans



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Darbhangha, Madhubani, and Purnea districts, Bihar

METHODS OF PRODUCTION

Singhara is planted in July in shallow water bodies and harvested by November-December. Plants root in muddy substrates, producing floating rosettes of leaves. Fruits ripen underwater within a month and are collected manually. Dried fruits are ground into flour, while fresh ones are sold for direct consumption and festive use.



BHAGALPURI MALBHOG RICE

Bhagalpuri Malbhog Rice is a premium scented rice variety from Bhagalpur, Bihar, renowned for its strong aroma, palatability, and suitability for beaten rice (chura). It is short-grained, tall, and photosensitive, producing fluffy, non-sticky cooked rice with a naturally sweet flavour, making it ideal for ceremonial and festive use.

UNIQUENESS

Bhagalpuri Malbhog Rice is unique for its dark brown husk, strong fragrance in both raw and cooked form, and soft, sweet beaten rice. Unlike other varieties, it is highly digestible, non-sticky, and retains a distinct aroma. Its adaptability to local agro-climatic conditions and ceremonial importance makes it culturally significant in Bihar.

RAW MATERIALS

Malbhog rice seeds



PRICE

Rs. 80 to Rs. 150 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 to 2000 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Bhagalpur district, Bihar

METHODS OF PRODUCTION

Cultivated in loam to clay-loam soils, fields are puddled with rotavators and green manure incorporated for fertility. Seeds are sown in July with spacing of 20 cm, requiring 18-20 kg per hectare. Flowering occurs under hazy sunshine, with grain filling in 8-10 hours of daylight, ensuring high yield and aromatic quality.

PATNA DUDHIYA MALDA AAM

Patna Dudhiya Malda Aam is a premium mango variety from the Digha region of Patna, Bihar. Known for its milky smooth pulp, thin peel, small seed, and rich sweetness, it has a juicy texture with a tangy undertone. Oval-shaped fruits weigh 200-300 grams and ripen to a light yellowish-green hue.

UNIQUENESS

Dudhiya Malda mango is distinct for its fibreless milky pulp, thin skin, and unmatched aroma. Its sweetness and juiciness are enhanced by fertile soils enriched by the Ganga, Sone, and Punpun rivers. Resistant to stress and highly demanded globally, it is exported to countries like Japan, USA, and Dubai for its exceptional flavour.

RAW MATERIALS

Dudhiya malda mango saplings



PRICE

Approx.

Rs. 120 to Rs. 250 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

Approx. 500 to 700 families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Patna district, Bihar

METHODS OF PRODUCTION

Cultivated in fertile alluvial soils with neutral to slightly alkaline pH, Dudhiya Malda mango trees thrive under river-fed irrigation. Fruits mature in June, harvested manually to preserve pulp quality. Traditional orchard practices ensure low fibre, high sweetness, and consistent yields, maintaining the mango's reputation as Bihar's "King of Mangoes."



BUXAR SOAN PAPADI OF BIHAR

Buxar Soan Papadi is a traditional sweet from Bihar, prepared with gram flour, sugar, milk, and pure cow ghee. Known for its flaky, melt-in-the-mouth texture and mild sweetness, it is sold widely near Buxar railway station, especially during festivals, and remains a symbol of hospitality and celebration.

UNIQUENESS

Buxar Soan Papadi is distinct for its artisanal preparation using pure cow ghee, which imparts a rich flavour and crumbly texture. The dough is stretched and folded repeatedly to create delicate layers, making it lighter than other varieties. Traditionally sold loose in paper cones, it carries cultural significance during Chhath Puja and Diwali.

RAW MATERIALS

Gram flour, Sugar, Milk, Cow ghee, Cardamom



PRICE

Approx.

300 to Rs. 700 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

500 to 1200 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Buxar district, Bihar

METHODS OF PRODUCTION

Besan is roasted in ghee until golden, then mixed with sugar syrup and cardamom. The mixture is kneaded, stretched, and folded repeatedly to form thin layers. It is cut into squares or diamonds, cooled, and packaged. This meticulous process ensures the flaky texture and rich taste unique to Buxar Soan Papadi.

LITCHI HONEY

Litchi Honey from Muzaffarpur, Bihar, is a premium variety derived from Shahi Litchi blossoms. It has a golden amber hue, smooth thick texture, and a distinct balsamic aroma with floral undertones. Known for its creamy taste and long shelf life, it is highly valued in domestic and international markets.

UNIQUENESS

Litchi Honey is unique for its buttery flavour, amber colour, and low moisture content, which enhances shelf life and reduces fermentation risk. Produced exclusively in Bihar, it contains high antioxidants and amino acids, offering medicinal benefits. Its origin from GI-registered Shahi Litchi makes it distinct among global honey varieties.

RAW MATERIALS

Honey



PRICE

Approx.

Rs. 500 to Rs. 1,200 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

4,000 beekeeping families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Muzaffarpur district, Bihar

METHODS OF PRODUCTION

Beehives with *Apis mellifera* and *Apis cerana* are placed in litchi orchards during March-April. Bees fill combs within 10-15 days, after which honey is extracted by uncapping and spinning or crush-strain methods. It is filtered to remove wax and impurities, then packed raw or pasteurized for extended shelf life.

PATNA KALAM PAINTING

Patna Kalam Painting is a miniature art style from Bihar, flourishing in the 18th-19th centuries. It blends Mughal and European influences while focusing on everyday life, rituals, and bazaar scenes. Known for vibrant natural pigments and fine brushwork, it remains a cultural symbol of Bihar's artistic heritage.

UNIQUENESS

Patna Kalam Painting is unique for its Kajli Seahi technique, where artists paint directly without sketches, using brushes made from squirrel or goat hair. Natural pigments like indigo, lamp black, and hartaal stone create vivid colours. The absence of backgrounds emphasizes subjects, making the style distinct from other miniature traditions.

RAW MATERIALS

Natural pigments, Gum arabic, Mica/Paper, Animal-hair brushes



PRICE

Approx.

Rs. 5,000 to Rs. 50,000 per piece



CLASS OF GOODS

16



PROOF OF ORIGIN

18th Century



NO. OF FAMILIES INVOLVED

Approx.

600 to 800 artisans



TYPE OF GOODS

Handicrafts



GEOGRAPHICAL LOCATION

Patna district, Bihar

METHODS OF PRODUCTION

Artists prepare natural pigments from minerals and plants, mix them with gum Arabic, and craft brushes from animal hair. Using Kajli Seahi, colours are applied directly without outlines. Stippling and slanting strokes add texture and shadow, while mica or paper surfaces enhance translucency and durability of the paintings.

DARBHANGA TERRACOTTA & POTTERY CRAFT

Darbhanga Terracotta & Pottery Craft is a traditional art form from Darbhanga, Bihar, known for its intricate clay figurines, pottery, and decorative items. Artisans create ritual idols, toys, utensils, and decorative pieces using locally sourced Ram-Rasa and Gerua clay, shaped by hand, wheel, or molds, and fired in kilns.

UNIQUENESS

This craft dates back to the Mauryan period (200-300 BCE) and flourished during the Gupta era. It is distinguished by its use of local clays, vibrant natural colours, and motifs inspired by Hindu deities, Buddhist traditions, and local folklore. Figurines of horse-riders, elephants, Radha-Krishna, Shiva-Parvati, and everyday village life are iconic. The firing process produces unique hues-orange, grey, or black-depending on kiln venting.

RAW MATERIALS

Ram-Rasa clay, Gerua clay, Hiramati soil, Cow dung cakes, Straw, Date-Palm leaves, Natural dyes



PRICE

Approx.

Rs. 100 to Rs. 10,000 per piece



CLASS OF GOODS

21



PROOF OF ORIGIN

Mauryan Period



NO. OF FAMILIES INVOLVED

Approx.

300 to 500 Artisan families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Darbhanga district, Bihar

METHODS OF PRODUCTION

Clay is collected and mixed with organic materials for pliability, then shaped by hand, wheel, or molds into figurines and pottery. After drying, artisans refine details with pointed tools before firing in kilns at 800-1000°C. Controlled airflow produces varied hues, while some items are painted with natural dyes like lamp black, turmeric, and geru, ensuring durability and aesthetic appeal.



ALPAN BANANA

Alpan Banana is a medium-sized, fragrant banana variety cultivated in Vaishali district, Bihar, particularly in the basins of the Ganga and Gandak rivers. The fruits turn golden yellow at maturity, with thin skin, ivory-white pulp, and a sour-sweet aroma. They are firm, tasty, and have a shelf life of more than a week.

UNIQUENESS

Alpan Banana is known for its closely packed bunches, resistance to fruit cracking, and tolerance to drought and waterlogging. Its adaptability to stress conditions and unique fragrance, attributed to the fertile river basin soils, make it distinct. The variety's long shelf life enhances its market potential, making it a preferred choice for traders and consumers.

RAW MATERIALS

Banana suckers



PRICE

Approx.

Rs. 50 to Rs. 120 per dozen



CLASS OF GOODS

31



PROOF OF ORIGIN

7th Century



NO. OF FAMILIES INVOLVED

Approx.

3000 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Vaishali district, Bihar

METHODS OF PRODUCTION

Propagated through suckers, planting is done during the rainy season in sandy loam soils. Plants are irrigated by river water, with organic manure applied for fertility. Fruits mature in medium-sized bunches, harvested manually when golden yellow. The variety's resilience ensures consistent yields even under water stress.

GAYA KHOYA LAI

Gaya Khoya Lai is a traditional sweet from Gaya, Bihar, made with popped Ramdana (amaranth) seeds, roasted khoya, jaggery or sugar, ghee, and dry fruits. Shaped into discs or laddoos, it is soft, rich, and flavourful, enjoyed during festivals and fasting meals for its taste and nutrition.

UNIQUENESS

Gaya Khoya Lai is distinct for its blend of roasted khoya with Ramdana seeds, giving it a nutty flavour and soft texture. The sweet water of the Falgu River and Gaya's climate enhance its taste. Known as "Bihari Lai," it is less sweet, more khoya-rich, and deeply tied to local traditions and festive occasions.

RAW MATERIALS

Ramdana seeds, Khoya, Jaggery/Sugar, Ghee, Cashew nuts, Raisins



PRICE

Approx.

Rs. 250 to Rs. 600 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

3000 confectioners



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Gaya district, Bihar

METHODS OF PRODUCTION

Ramdana seeds are roasted until they pop, khoya is browned separately, and jaggery syrup is prepared with ghee. The mixture of seeds, khoya, and syrup is combined, shaped into balls or discs, and embedded with cashews and raisins. Traditional hand methods ensure authentic flavour and texture.



DEOGHAR PEDA

Deoghar Peda is a round, flattened sweetmeat made from thickened buffalo milk and sugar, prepared in Deoghar, Jharkhand. Known for its soft granular texture and natural brown colour, it is offered as Prasad at the Baidyanath Jyotirlinga Temple, making it both a sacred and popular delicacy.

UNIQUENESS

Deoghar Peda is distinct for its association with Baidyanath Dham, one of the twelve Jyotirlingas of Lord Shiva. Its preparation with local milk, slow cooking, and low moisture content gives it a unique flavour and long shelf life. Millions of devotees carry it home as holy Prasad, enhancing its cultural and religious significance.

RAW MATERIALS

Buffalo milk, Sugar, Khoa, Cardamom, Saffron, Ghee



PRICE

Approx.

Rs. 400 to Rs. 1,000 per kg



CLASS OF GOODS

29



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 to 2000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Deoghar district, Jharkhand

METHODS OF PRODUCTION

Fabric is folded using Tikhili and Pania techniques, cut into motifs, and stitched with bakhia, taropa, ganthi, chikana, and ruching styles. Designs are traced on the base cloth, then coloured patches are cut and fixed with embroidery. Women artisans prepare compositions, choosing colours and themes. Awalkhana charts guide learners, ensuring continuity of this tradition across generations.

GAYA ANARSA

Gaya Anarsa is a traditional sweet from Gaya, Bihar, prepared with rice flour dough cooked in sugar syrup, filled with khoya, and flavoured with fennel and cardamom. Rolled in sesame seeds and deep-fried in ghee, it is golden brown, crisp outside, and soft inside, enjoyed locally and exported widely.

UNIQUENESS

Gaya Anarsa is distinct for its khoya-based filling and rice flour dough, shaped into disks or spherical balls. Embedded with sesame seeds, it is fried in pure ghee, giving it a unique aroma and taste. Its preparation is tied to Gaya's climate and water, and it holds cultural significance as a holy offering.

RAW MATERIALS

Rice flour, Khoya, Fennel seeds, Sugar, Cardamom, Sesame seeds, Ghee



PRICE

Approx.

Rs. 300 to Rs. 700 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

1200 to 2000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Gaya district, Bihar

METHODS OF PRODUCTION

Rice is soaked for three days, drained, and ground into flour, then mixed with fennel and sugar syrup to form dough. After resting, small balls are filled with khoya, rolled in sesame seeds, and fried in ghee until golden. Traditional hand methods ensure authentic taste and texture.



GAYA TILKUT (SWEET)

Gaya Tilkut is a traditional winter sweet from Gaya, Bihar, prepared with finely pounded sesame seeds and jaggery or sugar. Known for its crisp texture and rich flavour, it is specially made during Makar Sankranti and holds cultural and ritual significance in Hindu traditions.

UNIQUENESS

Gaya Tilkut is distinct for its use of the finest sesame seeds, locally made jaggery, and traditional pounding methods that ensure crispness and long shelf life. It is deeply tied to rituals like Pind Daan and Makar Sankranti, making it both a sacred offering and a popular delicacy across India.

RAW MATERIALS

Sesame seeds, Jaggery/Sugar, Cardamom, Desi ghee



PRICE

Approx.

Rs. 300 to Rs. 900 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

1000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Gaya district, Bihar

METHODS OF PRODUCTION

Sesame seeds are roasted, ground, and mixed with hot jaggery or sugar syrup flavoured with cardamom. The mixture is shaped into discs or blocks using iron platforms and musal. Traditional hand methods ensure crispness and freshness, with varieties like white, sakkar, and jaggery Tilkut produced seasonally.



SEEMANCHALI BHAKA

Bhaka, also known as Bhakka Pitha, is a cherished traditional steamed rice cake originating from the Seemanchal region in northeastern Bihar, India. Especially popular during the winter months, Bhaka is enjoyed as a breakfast item or evening snack and has become a staple street breakfast during the season when fresh rice flour from newly harvested paddy is widely available in local markets.

UNIQUENESS

The hallmark of Seemanchali Bhaka lies in its use of new rice flour, freshly milled from recently harvested paddy. This fresh flour possesses higher moisture content and a subtle natural sweetness, resulting in a softer, fluffier, and more aromatic cake than those made with aged rice flour. Bhaka is a healthy, oil-free delicacy, entirely steamed, it preserves the pure essence of rice, distinguishing it from other traditional Indian rice dishes that require frying or roasting.

RAW MATERIALS

Rice flour, Coconut, Jaggery



PRICE

Approx.

Rs. 5 to 20 per piece



CLASS OF GOODS

30



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

10000 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Seemanchal region of Bihar

METHODS OF PRODUCTION

Rice flour is lightly moistened with water and kneaded until it gains a sand-like texture. A portion of the flour is taken, indented, and filled with a mixture of coconut and jaggery or other preferred fillings. The filling is covered with more rice flour and gently pressed to form a compact cake. Traditionally, these cakes are placed on a muslin cloth stretched over a pot of boiling water, covered, and steamed until they become fluffy and fully cooked.



BARH LAAI

Barh Laai is a renowned traditional sweet originating from the Barh sub-division of Patna, Bihar. This delightful, round, laddoo-like treat is made primarily from ramdana, khoya and sugar or jaggery, offering a delicious blend of crunch and sweetness.

UNIQUENESS

Barh Laai distinguishes itself from the more common Muri Lai (made with puffed rice) by using khobi or ramdana as its key ingredient. These tiny, nutty granules impart a distinctive “melt-in-the-mouth” yet crunchy texture, creating a denser and richer sweet compared to puffed rice versions. The combination of khoya, syrup, and amaranth seeds results in a unique flavour and mouthfeel cherished by locals and visitors alike.

RAW MATERIALS

Ramdana, khoya, Sugar/jaggery, Cardamom, Cashews, Raisins



PRICE

Approx.

Rs. 150 to 400 per 500 gms



CLASS OF GOODS

30



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

10000 Confectioners



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Bihar



METHODS OF PRODUCTION

The preparation of Barh Laai begins by popping amaranth seeds on hot sand to create a light, crunchy base. Khoya is separately roasted to a golden hue, then combined with a thick syrup made from sugar or jaggery, often flavoured with cardamom and dry fruits like cashews and raisins. The warm mixture is blended and hand-rolled into firm, spherical laddoos, which harden as they cool, giving Barh Laai its signature texture and long shelf life.



TITOYA MASOOR

Titoya Masoor is a distinctive lentil landrace from Bihar. It is characterized by its small size, brown colour, and smooth texture. The name “Titoya Masoor” is derived from its naturally bitter taste during the growth phase, a trait that helps protect the crop by repelling pests and grazing animals.

UNIQUENESS

Titoya Masoor is notable for its high protein and nitrogen content, making it a nutrient-rich choice. While it has lower fibre content, it maintains a balanced ash and fat composition. Its low moisture content ensures a longer shelf life, adding to its value as a staple crop.

RAW MATERIALS

Masoor Seeds



PRICE

Approx.

Rs. 70 to 125 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1000 farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Munger, Bihar

METHODS OF PRODUCTION

Titoya Masoor requires cold temperatures during the vegetative growth stage and warmer temperatures at maturity. The optimal range for cultivation is between 18°C and 30°C, which promotes high yield and healthy development in the region's climate.



GULSAN TAMATAR

Gulsan Tamatar is a fleshy, half-round to oval tomato, typically deep red in colour, and commonly consumed as a vegetable. This variety belongs to the nightshade family (Solanaceae), which encompasses over 300 species. Renowned for its vibrant appearance and culinary versatility, Gulsan Tamatar holds a special place among regional produce.

UNIQUENESS

Gulsan Tamatar fruits generally weigh between 60 and 80 grams and are distinguished by their dark red colour and bittersweet, delicious flavour. They are slightly acidic, which enhances their taste profile. Notably, the skin of Gulsan Tamatar is thicker compared to other tomato varieties, allowing it to be stored for 22-25 days at room temperature, and for 12-15 days even during the warmer months of March and April. This superior shelf life makes it especially valuable for both farmers and consumers.

RAW MATERIALS

Tomato Seeds



PRICE

Approx.

Rs. 100 to 200 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

16th Century



NO. OF FAMILIES INVOLVED

Approx.

1000 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Rohtas, Kaimur and Sahabad
region of Bihar

METHODS OF PRODUCTION

Gulsan Tamatar can be cultivated in a range of soils, provided they are rich in organic carbon. However, waterlogged areas should be avoided, as these increase the risk of bacterial wilt disease. This is a warm-season crop with a growing period of about 150 days. Optimal ripening, colouration, and high yields are best achieved under sunny weather conditions.



MOKAMA MASOOR

Mokama Masoor is a renowned Rabi pulse from the Tal area of Bihar, India. The name refers to a lentil crop cultivated across all seven Tal regions: Fatuha, Bakhtiarpur, Barh, Pandarak-More, Mokama, Singhul-Sarmera, and Barahiya. Well-adapted to the region's alluvial clayey soils, Mokama Masoor is characterized by its orange grains, medium size, delicious taste, and ability to cook quickly and dissolve completely during preparation.

UNIQUENESS

Mokama Masoor thrives in the fertile, clay-rich soil of the Tal area. The grains are orange, medium-sized, and convex in shape. Its dal is known for being tasty, quick-cooking, and for dissolving entirely when prepared, qualities that boost its market value. Its distinctive size, colour, flavour, and cooking characteristics make it highly preferred by both farmers and consumers over other lentil varieties.

RAW MATERIALS

Masoor Seeds



PRICE

Approx.
100 to 150 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.
1000 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Mokama, Bihar

METHODS OF PRODUCTION

Mokama Masoor is cultivated without the use of fertilizers or irrigation by farmers in the Tal area. This annual herbaceous Rabi pulse crop features slender, softly pubescent stems, light green foliage, and purple flowers. The indeterminate plants begin to flower after a period of vegetative growth, thriving with minimal inputs due to their adaptation to the region.

BHOJPUR PIDHIYA PAINTING

Bhojpur Pidhiya Painting is a traditional folk-art form originating in the Bhojpur region of Bihar. Historically practiced in rural communities, this wall painting style is commonly found on temple walls and in the rooms of newly married couples. The art form is deeply rooted in the cultural and religious ethos of the Bhojpur region.

UNIQUENESS

This painting tradition stands out as a sacred, eco-conscious, and community-embedded folk art with pronounced ritual symbolism and cultural specificity. Its uniqueness lies in its non-commercial intent, female-centric creation process, use of functional sacred objects as canvases, and intimate connection to Bhojpuri rituals and seasonal cycles.

RAW MATERIALS

Bamboo brushes, Natural colours



PRICE

Approx.

Rs. 250 to Rs. 2,000



CLASS OF GOODS

16



PROOF OF ORIGIN

3rd Century



NO. OF FAMILIES INVOLVED

Approx.

1000 Artisans



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Bhojpur, Bihar

METHODS OF PRODUCTION

Artists begin by sketching the main figures or motifs using rice paste or light-coloured pigments, applied with fingers or bamboo brushes. Bold outlines define the composition, followed by the application of vibrant yet earthy colours using fingers, twigs, or brushes. Minimal shading is used to preserve the painting's two-dimensional aesthetic. Finer details, such as facial features and patterns, are added with nib pens or matchsticks. The spaces between main figures are filled with simple patterns like dots or lines, and the finished painting is left to dry naturally.



BASMATHI DHAN

Basmathi Dhan is a tall, traditional rice variety primarily cultivated in the Kishanganj and Araria districts of the Seemanchal region in northeastern Bihar. This long-duration landrace of scented rice features mature plants reaching 150-160 cm in height, with medium, slender, white grains. Once cooked, the rice is non-sticky, sweet, fluffy, and easily digestible.

UNIQUENESS

Basmathi Dhan is distinguished by its blackish-yellow husk with a characteristic black tip, which turns brownish at the apiculus. Its unique fragrance and sweetness make it ideal for traditional dishes such as Bhaka and Khama prasad during the region's most important festivals. It is also widely used for making Chunah and Muri throughout the Seemanchal region.

RAW MATERIALS

Paddy



PRICE

Approx.

Rs. 2,500 to 4,600 per quintal



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1000 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Seemanchal region, Bihar



METHODS OF PRODUCTION

Cultivation begins in mid-summer, followed by the transplanting of 25-35 days old seedlings into puddled, clay-loam fields of the Indo-Gangetic region. The crop requires careful water management, maintaining 2-5 cm of standing water. When the grains mature to a golden-brown colour, they are harvested, threshed, and dried to the appropriate moisture content. Basmathi Dhan can be grown with minimal or no fertilizer use, making it suitable for sustainable farming practices.



GUTRAJ DHAN

Gutraj Dhan is a semi-dwarf, short-duration rice landrace primarily cultivated in the Purnea district of Bihar. The mature plant typically reaches a height of around 100 cm, producing medium, slender, white grains. Cooked Gutraj rice is non-sticky, sweet, fluffy, and easily digestible, making it a preferred choice for consumers in the region.

UNIQUENESS

This rice landrace stands out for its golden-yellow husk, which is darker on the upper side, giving the apiculus tip a brownish hue. Gutraj Dhan is highly valued by farmers for its early maturity, drought tolerance, and high yield potential. Its ability to thrive under varied climatic conditions further enhances its significance for local agriculture.

RAW MATERIALS

Paddy



PRICE

Approx.

Rs. 2000 to 5000 per quintal



CLASS OF GOODS

30



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1000 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Purnea, Bihar

METHODS OF PRODUCTION

Gutraj Dhan is cultivated during the boro season in Purnea, owing to its outstanding qualities: extreme cold tolerance during germination and seedling stages, moisture stress tolerance in mid-season, and resilience to high temperatures during grain filling. These adaptive traits make it an ideal crop for the region's diverse climatic challenges.



TULBULIA MAKKA

Tulbulia Makka is a traditional maize landrace cultivated across flood-prone districts of Bihar including Banka, Begusarai, Bhagalpur, Khagaria, Lakhisarai, Munger, Nawada, and Shekhpura. Known for its early maturity, small white-yellow kernels, and soft texture, it is widely consumed as chapati, sattu, and bhuja, making it a staple food with cultural significance.

UNIQUENESS

Tulbulia Makka is prized for its extra-early maturity, allowing harvest before floods. It is naturally tolerant to heat, drought, waterlogging, and major pests, ensuring resilience in challenging agro-climatic conditions. Its chapati is soft and sweet, sattu and bhuja are highly palatable, and it has a high popping percentage (85-90%), making it distinct from modern hybrids.

RAW MATERIALS

Tulbulia Maize Seeds



PRICE

Approx.

Rs. 25 to Rs. 40 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

2500 to 3000+ Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Banka, Begusarai, Bhagalpur, Khagaria, Lakhisarai, Munger districts, Bihar

METHODS OF PRODUCTION

Sown in May after pre-monsoon rains, Tulbulia Makka withstands seedling-stage drought and reproductive-stage waterlogging. Minimal fertilizer and irrigation are required. Harvested early in kharif season, before floods, ensuring food security. Grains are processed into chapati, sattu, bhuja, and popped maize.



THAWE KA PUDUKIYA

Thawe Ka Pudukiya is a traditional sweet from Gopalganj, Bihar, made with refined flour, pure khowa, sugar, and ghee. Known for its oval shape and juicy filling, it is fried to crisp perfection and dipped in sugar syrup. Once a prasadam at Thawe Durga Mandir, it is now enjoyed year-round during festivals and marriages.

UNIQUENESS

Thawe Ka Pudukiya is distinct from Gujia and Chandrakala due to its exclusive khowa filling, oval shape, and crisp layered texture. Its preparation involves meticulous handcrafting and frying techniques, ensuring juiciness without leakage until bitten. Deeply tied to Thawe's cultural heritage since 1932, it symbolizes artisanal craftsmanship and festive devotion.

RAW MATERIALS

Refined Flour, Khowa, Sugar, Ghee



PRICE

Approx.

Rs. 350 to Rs. 600 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

150 to 200 Families



TYPE OF GOODS

Food stuffs



GEOGRAPHICAL LOCATION

Thawe, Gopalganj district, Bihar

METHODS OF PRODUCTION

Dough is prepared with refined flour, ghee, and sugar, then filled with pure khowa. Shaped into oval forms, they are fried in ghee until crisp and dipped in sugar syrup for a glossy finish. The artisanal process ensures a delicate crunch outside and juicy sweetness inside, making it a festive delicacy.

PATAM ARHAR

Patam Arhar is a traditional landrace of pigeon pea cultivated in the Patam region of Munger district, Bihar, particularly in Jamalpur and Bariarpur blocks. Known for its distinct aroma, yellowish-brown smooth seeds, and cultural value, it is a long-duration crop maturing in 210-220 days. Rich in protein, fibre, vitamins, and minerals, it is cherished both as food and as a symbolic gift among local communities.

UNIQUENESS

Patam Arhar is unique for its peculiar fragrance, traditional value, and resilience. Unlike modern cultivars, it requires minimal irrigation and fertilizer, conserving water and reducing reliance on synthetic inputs. Its tall plant stature, photoperiod sensitivity, and distinctive seed colour set it apart from other varieties. Locally, it is gifted to relatives and friends, symbolizing heritage and pride.

RAW MATERIALS

Patam Arhar Seeds



PRICE

Approx.

Rs. 120 to Rs. 180 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

900 to 1500 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Patam village, Munger district, Bihar

METHODS OF PRODUCTION

Cultivated in well-drained loamy soils with neutral pH. Sowing occurs in July with spacing of 30 cm (plant-to-plant) and 70 cm (row-to-row). Requires only one pre-sowing irrigation. Fertilizer use is minimal (NPK 20:40:20 kg/ha). Harvesting is done manually in April when pods mature and plants turn brown. Grains are sun-dried after threshing for storage.



TIKULI ART

Tikuli Art of Bihar is a traditional craft originating from Patna, evolving from decorative glass bindis into intricate enamel paintings on MDF, HDF, and fabric. Known for glossy finishes and miniature detailing, it depicts mythological scenes, village life, and natural motifs, blending heritage with modern lifestyle product.

UNIQUENESS

Tikuli Art is unique as the only painting tradition derived from the bindi culture, featuring glossy enamel finishes and ultra-fine brushwork. Its motifs combine folk, mythological, and social themes, with strong links to women's empowerment. Durable, heatproof, and waterproof, Tikuli stands apart from Madhubani or Patna Kalam styles in technique and presentation.

RAW MATERIALS

MDF/HDF Boards, Enamel Paints, Fine Brushes, Varnish



PRICE

Approx.

Rs. 1,000 to Rs. 25,000 per piece



CLASS OF GOODS

16



PROOF OF ORIGIN

5th Century



NO. OF FAMILIES INVOLVED

Approx.

500 to 700 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Patna district, Bihar

METHODS OF PRODUCTION

MDF or HDF boards are sanded, layered with black-red base coats, and polished. Designs are outlined with chalk, then painted using enamel colours with ultra-fine brushes. Each layer is dried before the next is applied, followed by black outlines and varnish coating, ensuring durability and glossy finish.

POTENTIAL GIs



AURANGABAD STRAWBERRY

Aurangabad Strawberry is a vibrant fruit cultivated in Bihar's Aurangabad district, known for its rich colour, succulent texture, and exquisite flavour. Used in jams, cakes, ice creams, and preserves, it has quickly become a high-value crop, transforming local agriculture and gaining recognition for its culinary and nutritional appeal.

UNIQUENESS

Aurangabad Strawberry is unique for its exceptional sweetness, juiciness, and adaptability to the district's fertile soils and climate. Initiated as a small-scale initiative, this "strawberry revolution" has expanded rapidly, making Aurangabad a key hub for strawberry farming. Despite challenges of nurseries and storage, its quality has earned strong market demand.

RAW MATERIALS

Strawberry Saplings



PRICE

Approx.

Rs. 250 to Rs. 600 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

21st Century



NO. OF FAMILIES INVOLVED

Approx.

3500 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Aurangabad district, Bihar

METHODS OF PRODUCTION

Strawberry saplings are sourced from nurseries, planted in fertile loamy soils, and nurtured with organic manure and irrigation. Fruits are harvested manually when ripe, ensuring freshness. Cold storage and processing facilities are needed to manage perishability, but traditional cultivation methods maintain flavour and quality.

KAIMUR GUAVA

Kaimur Guava is a tropical fruit cultivated by over 35,000 farmers in Bihar's Kaimur district. Known for its affordability, high yield, and medicinal value, it is consumed fresh or processed into beverages, jams, and sweets. Its popularity extends across neighbouring states and contributes to India's growing fruit exports.

UNIQUENESS

Kaimur Guava is unique for its exceptional flavour, affordability, and adaptability to subtropical climates with fertile loamy soils. Its leaves and fruits are used medicinally for diabetes, digestion, and wound healing. The fruit's strong market reputation in Chhattisgarh, Jharkhand, Odisha, West Bengal, and Uttar Pradesh highlights its regional dominance and export potential.

RAW MATERIALS

Guava Saplings



PRICE

Approx.

Rs. 40 to Rs. 80 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

3500 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Kaimur district, Bihar

METHODS OF PRODUCTION

Guava is cultivated in well-drained loamy soils with pH 6.5-7.0, enriched with organic matter. Sown in subtropical climates with annual rainfall of 100-150 cm, trees thrive under natural irrigation. Fruits are harvested when ripe, consumed fresh, or processed into juices, jams, and other products, ensuring both local and export supply.

BUXAR MENTHA

Buxar Mentha is a high-quality herb cultivated in Bihar's fertile soils, valued for its strong aroma and potency. Widely used in culinary, cosmetic, and pharmaceutical sectors, it thrives in the region's favourable climate, producing essential oils and extracts that are both commercially and medicinally significant.

UNIQUENESS

Buxar Mentha is unique for its exceptional oil content and purity, attributed to the district's fertile alluvial soil and agro-climatic suitability. Its strong menthol flavour and medicinal properties make it distinct from other varieties. Recognized as a renowned produce of Bihar, it holds growing demand in domestic and international markets.

RAW MATERIALS

Mentha Saplings



PRICE

Approx.

Rs. 180 to Rs. 350 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

6th Century



NO. OF FAMILIES INVOLVED

Approx.

7000 farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Buxar district, Bihar

METHODS OF PRODUCTION

Mentha is cultivated in fertile loamy soils under tropical conditions. Plants are sown in early summer, requiring irrigation and organic manure. Leaves are harvested after 90-100 days, then distilled to extract menthol-rich oil. Traditional and modern methods ensure high yield and purity of essential oils.



SUGARCANE OF WEST CHAMPARAN

Sugarcane of West Champaran is a tall perennial grass cultivated across fertile loamy soils of Bihar's largest district. With productivity averaging 680 quintals per hectare, it is a key crop used for sugar, jaggery, molasses, and animal feed. Its high water and sugar content make it vital for both food and industrial uses.

UNIQUENESS

West Champaran sugarcane is unique for its high yield, rich sucrose content, and adaptability to tropical-subtropical climates. The fertile soils enriched by river systems enhance sweetness and fibre quality. Its by-products like jaggery, bagasse, and molasses are widely used, making it central to Bihar's agro-economy and cultural practices.

RAW MATERIALS

Sugarcane Setts



PRICE

Approx.

Rs. 280 to Rs. 350 per quintal



CLASS OF GOODS

31



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

25,000 families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

West Champaran, Bihar

METHODS OF PRODUCTION

Sugarcane is cultivated in well-drained loamy soils under tropical conditions. Fields are ploughed and planted with setts, requiring irrigation and organic manure. Harvesting occurs after 10-12 months when stalks mature. The cane is processed into sugar, jaggery and molasses.



KHETA EMBROIDERY OF KISHANGANJ

Kheta embroidery of Kishanganj is a traditional textile craft of the Shershabadi community in Bihar, characterized by dense stitch work on hand-woven fabrics. Inspired by rural life and nature, motifs include river ripples, earthworm movements, and betel leaf textures. Vibrant threads in red, yellow, and green create striking designs on cotton fabric.

UNIQUENESS

Kheta embroidery of Kishanganj is unique for its meticulous stitch density, which makes quilts appear woven rather than embroidered. Passed down generations, it reflects sustainable practices using natural dyes and locally sourced threads. Exclusive motifs tied to Shershabadi culture distinguish it from other embroidery traditions, preserving both heritage and ecological values.

RAW MATERIALS

Cotton Fabric, Silk/Cotton Threads, Natural Dyes



PRICE

Approx.

Rs. 1,500 to Rs. 15,000 per piece



CLASS OF GOODS

24 & 26



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

600 artisans



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Kishanganj, Bihar

METHODS OF PRODUCTION

Artisans prepare cotton fabric, secure threads, and embroider thousands of stitches without preliminary outlines. Using intuitive calculation, motifs are densely stitched until the fabric resembles woven cloth. Wooden or metal hoops, needles, and natural threads are employed, with each piece requiring great concentration and precision.



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Handicraft



Manufactured Goods



Food Stuff



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