

## ABOUT GI

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

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

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

Legal Protection from  
unfair usage

Registered by the Authorized  
community of the GI

GI Sign or symbol  
indicating Geographical  
Origin or location

Economic empowerment to  
Artisans, Producers, and  
Manufacturers

Social Uplifting and  
continuing the  
Legacy of the Nation

512+ registered GIs and  
numerous unregistered GIs  
existence in India

Prevents counterfeiting and  
ensures genuineness of  
products

Preservation of local Culture,  
Tradition, and Legacy



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## KATARNI RICE

Katarni rice, also known as “Katarni Bhog,” is a unique, aromatic, short-grain rice grown primarily in the Bhagalpur and Banka districts of Bihar. It is celebrated for its distinct fragrance, non-sticky texture, and excellent cooking quality. This rice is often used in ceremonial dishes and is highly valued for its palatability and digestibility. Additionally, it is also known for its high nutritional value, making it a healthy choice for daily consumption.

### Uniqueness

Katarni rice stands out due to its unique, aromatic fragrance and non-sticky texture, which sets it apart from other varieties. Its excellent cooking quality and high nutritional value make it a preferred choice for both daily meals and special occasions. Additionally, Its long shelf life and high nutritional content further distinguish it from other rice varieties.

### Raw Materials

Katarni Rice seeds, fertile soil, fertilizers, water etc

**Price**  
₹ 100/- ₹ 350/- Per kg  
(Approximately)

**Class of Goods**  
30

**Proof of Origin**  
It was introduced by  
Maharaja Rahmat Khan  
Bahadur of Kharagpur in 1800's



**Type of Goods**  
Agriculture

**Geographical Location**  
Bhagalpur, Bihar

**No. of families involved**  
50-60 families in each district  
(Approximately)

### Method of Production

Katarani rice is grown in fertile soil of Bihar, using traditional methods. Seeds are sown during the monsoon season. The production involves Parboiling the paddy which includes soaking, steaming and sun drying to enhance its quality and shelf life. After harvesting, the rice is carefully husked and polished to maintain its unique aroma & fine texture.

It is a medium slender grained, tall & photosensitive landrace which flowers in the temperature range of 30-28 C (day) and 20-18 C (night) with 10-12 hrs day period and grain filling occurs in hazy sunshine in 8-10 hrs day period. It is tolerant to cold at but sensitive to rain at flowering.