

ABOUT GI

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

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

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

Authorized User Registration For
GI Community Members

Legal protection from
unfair usage

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation

650+ Registered GIs and
Numerous Unregistered GIs
Existing in India

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

Preservation of local Culture,
Tradition and Legacy

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.



© RIPA, Dec 2024

www.ripaonline.com



ASSAM KARBI ANGLONG GINGER

Assam Karbi Anglong Ginger is a premium-quality, aromatic ginger variety grown in the hills of Karbi Anglong, Assam. It is renowned for its bold flavour, rich pungency, and high oil content. It is cultivated using traditional, eco-friendly practices. It is famous for its medicinal properties and is a key ingredient in culinary and wellness applications worldwide. The unique climatic conditions, fertile soil, and organic farming techniques of Karbi Anglong contribute to the superior quality of this ginger.

Uniqueness

The ginger grown in Karbi Anglong has low fiber content. Varieties such as Nadia and Aizol, having high dry rhizome and high recovery of oleoresin oil, are in demand among domestic buyers and exporters.

Raw Materials

Ginger Seed Rhizomes, Organic Compost or Manure, Water

Price

Approx. ₹120/kg to ₹1000/kg depending upon the quality

Class of Goods
30

Proof of Origin
Since 1951



Geographical Location
Karbi Anglong, Assam

Type of Goods
Agriculture

Number of Families Involved
Approx. 54,500 families

Method of Production

Assam Karbi Anglong Ginger cultivation requires rich, well-draining soil suitable for sandy, clayey, red, and lateritic loam soils. It starts flowering in June-July and requires preserved seed rhizomes from organic farms. The planting season is from March-April, with a 9-10 month crop duration. In Assam, intercropping with leguminous crops, crop rotation, and cattle manure are used. Fresh ginger is harvested before full maturity, while preserved and dried spices and oil are harvested between 8 and 9 months.