

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.



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BOKA CHAUL

Boko Chaul is a native rice of Assam that is well-known for its unique property of preparation by just soaking it in water at room temperature. It is a group name attributed to the entity product with whole rice kernels processed through parboiling the rice grains of a special kind of winter rice called Boka dhan or Boko Paddy. Cultivation practices highlighting the area and the production of this class of winter rice (i.e., Boko dhan) are endemic to the Lower Brahmaputra Valley Zone of Assam.

Uniqueness

Boka chaul in Assamese means soft rice which indicates the state of the rice, at the time of eating. Even though its processing method is the same as that followed for making parboiled rice eaten in the staple diet, boka chaul needs no cooking, unlike parboiled rice. The uniqueness of boka chaul lies in the type of rice that is converted into boka chaul. The rice types used either have 10-20% amylose.

Raw Materials

Rice Seeds, Soil, Fertilizers, Water, and Pesticides

Price

Approx. ₹100/kg
to ₹900/kg depending
upon the quality

Class of Goods
30

Proof of Origin
Bodo Tribe Legacy

Geographical Location
Assam

Type of Goods
Agriculture

Number of Families Involved
No data available



Method of Production

Paddy is traditionally soaked in hot water overnight, room temperature for 2-4 hours, or boiling overnight in the same water, using an iron vessel called a 'kerahi'. Soaked paddy is traditionally boiled in water for 35-80 minutes until the husk splits open, using the same water as the soaked paddy. Boiling paddy is drained and placed on a bamboo colander to remove excess water for 30-60 minutes. Boil paddy is thinly spread to cool and dry in the sun, turning over during drying. Complete drying is compulsory on the same day, taking 5-6 hours. Sun-dried paddy is tempered in shade for moisture equalization, while sun-dried boiled paddy produces boka chaul.