## **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 Gls 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 Gls and Numerous Unregistered Gls Existing in India

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"

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.













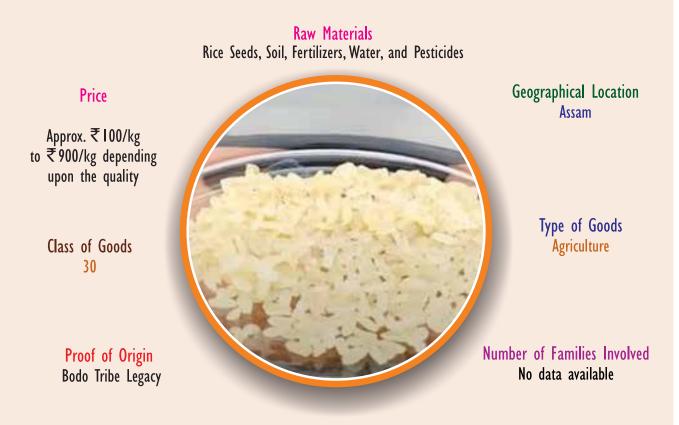
## **BOKA CHAUL**



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.



## 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.



