

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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CHOKUWA RICE OF ASSAM

Komal chaul, or soft rice, is an agricultural product of Assam, derived from a special class of rice known as Chokuwa rice. The region's diverse rice-growing ecosystems and varied consumer preferences have led to the emergence of many indigenous rice varieties for various specialty uses. These include Joha, waxy, semiwaxy, and red bao rice, which are grown to meet household needs. The low-amylose rice varieties, known as Chokuwa rice, are preferred for this product. Komal chaul is a ready-to-eat whole grain, requiring no cooking and can be consumed after soaking in cold to lukewarm water. The tradition of preparing and consuming Komal chaul in Assam is age-old.

Uniqueness

Komal chaul and Chakuwa rice are primarily produced in the Brahmaputra valley, a region with three distinct physiographic units: plains and plateaus. The region is known for its unique agro-ecological feature, with an average relative humidity of over 80%. Traditional farmers use a unique parboiling technique, using brown rice instead of milled raw rice and cooking the grain inside the husk. Chokuwa rice varieties with low amylose content (AC) rice exhibit soak-n-eat properties, but not all low AC rice show soak-n-eat properties. The popular Komal Chaul or Jalpan recipe, which combines soaked and drained Komal Chaul with curd and jaggery, has been analyzed for its nutrient composition and may fit into the category of health food.

Raw Materials

Rice Seeds, Soil, Fertilizers, Water, and Pesticides

Price

Approx. ₹ 50/kg
to ₹ 600/kg depending
upon the quality

Geographical Location
Assam

Class of Goods
30

Type of Goods
Agriculture

Proof of Origin
18th Century

Number of Families Involved
No data available



Method of Production

Komal chaul (soft rice) is prepared from Chokuwa rice by boiling paddy, followed by drying and then dehusking it. This is very common and popular in rural Assam. This preparation can be preserved for quite a long time and can be consumed instantly by soaking the rice either in cold or hot water for a brief period of time and then consumed with sugar or molasses, milk or curd, and even with salts, oils, and pickles.