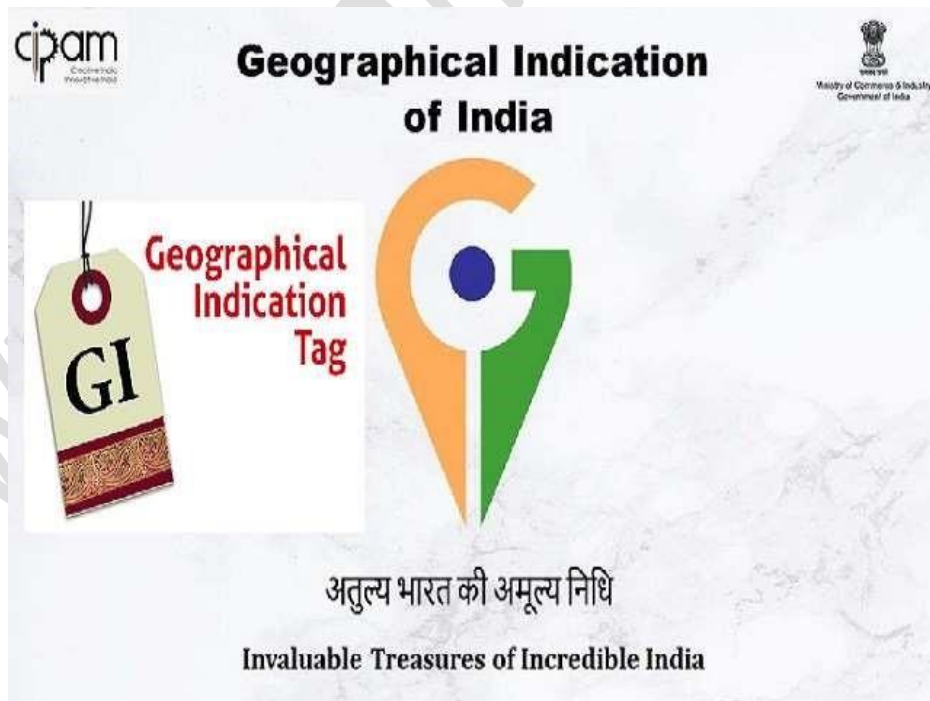




Prepare 50% Faster

# GI Tags Bihar



## GI Tags

- GI tag is the abbreviation of Geographical Indications tags in India.
- The Geographical Indications (GI) have used a certification that the product is produced as per traditional methods and has a particular reputation because of the geographical origin.
- Generally, the GI tags are used for industrial products, foodstuff, agriculture products, spirit drinks, and handicrafts.
- GI Tag ensures that no one other than the registered authorized user is allowed to use the name of the popular Product.
- The products which are given GI tags are known as Invaluable Treasure in India.
- GI tag is the abbreviation of Geographical Indications tags in India.
- It came into force with effect from 15th September 2003.
- **Darjeeling Tea was the first Indian product to get a GI tag.**
- **GI tags are issued as per the Geographical Indications of Goods (Registration and Protection) Act, 1999. This tag is issued by the Geographical Indication Registry under the Department of Industry Promotion and Internal Trade, Ministry of Commerce and Industry.**
- India has more than 300+ GI till now.

### **Benefits of GI Tag:**

The Geographical Indication registration confers the following benefits:

- Legal protection to the products
- Prevents unauthorised use of GI tag products by others
- The good quality of the products opens the international door for the producers.
- Increases the revenue of the producers and employment in the region.

### GI Tagged Products of Bihar



**The Bhagalpuri Zardalu mango**, a distinctive variety native to Bhagalpur and surrounding districts in Bihar, stands out with its creamy yellow hue, exceptional quality, and captivating aroma. This unique mango variety is believed to have been first cultivated in the region by Maharaja Rahmat Ali Khan Bahadur of Khadagpur.



**Katarni Rice** is the most popular and ceremonial fine-quality scented rice from Bihar, India. The name "Katarni" is derived from the word "Katami," which means an awl—a pointed tool used for making holes in wood or leather. The rice gets its name due to the shape of the apex of the paddy, which resembles the tip of an awl. Katarni Rice is renowned for its aromatic flavor, palatability, and excellent Chura (beaten rice) making qualities.



**Magahi paan**, a premier cultivar from Bihar, is predominantly grown in the Magadh region, spanning the districts of Aurangabad, Gaya, Nawada, and Nalanda. Renowned for its superior quality, Magahi paan is more expensive than other betel leaves. The betel quid made from these leaves is pungent, less fibrous, and easily dissolves in the mouth. Magahi paan is celebrated for its shiny dark green appearance, unique taste, and excellent keeping quality. It is non-fibrous, sweeter, tastier, and the softest among all varieties.



In 2018, **Bihar's Shahi litchi** was awarded the geographical indication (GI) tag. This fruit is predominantly cultivated in Muzaffarpur and the neighboring districts of East Champaran, Vaishali, Samastipur, and Begusarai. The Shahi Litchi, a specialty of the north Bihar district of Muzaffarpur, is distinguished from other varieties by its unique fragrance, exceptionally juicy pulp, and smaller-than-usual seed.



### Mithila Makhana (2022)

**Mithila Makhana**, also known as Makhan, is a special variety of aquatic fox nut cultivated in the Mithila region of Bihar and Nepal. It is one of the three prestigious cultural identities of Mithila, alongside Pan and Machh (fish). Makhana holds particular significance in the Kojagara festival of Maithil Brahmins, celebrated for newly married couples. Rich in protein and fiber, Makhana also contains essential micronutrients such as calcium, magnesium, iron, and phosphorus.



### Marcha Rice of West Champaran (2023)

**Marcha rice**, cultivated in the West Champaran District of Bihar, derives its name from its grain size and shape, which resemble black pepper. This rice variety is renowned for its distinctive aroma, palatability, and exceptional qualities for making aromatic chura (rice flakes). When cooked, Marcha rice is fluffy, non-sticky, sweet, and easily digestible, with a unique popcorn-like fragrance.

[www.ixamBee.com](http://www.ixamBee.com)