



# 'Koraput Kalajeera rice' to get GI tag

POST NEWS NETWORK

**Koraput, Sept 2:** 'Koraput Kalajeera rice', an aromatic variety of rice with high nutritional and therapeutic value, is set to get the Geographical Indications (GI) tag.

Along with 'Kalajeera rice' of Koraput, the 'Pattachitra' drawn by Lanjia Saura tribals, 'Magaj ladoo' of Dhenkanal, 'Kai Chutney' of Similipal in Mayurbhanj district, 'Kanteimundi brinjal' of Nayagarh district, the hand-woven sheets of Dongria tribals and the date palm jaggery of the state have also been selected for the GI tag.

These products will get GI tag if no objection or complaint is made against them on their selection for the GI status in the next three months.

Jaivik Sri Farmers Producer Company Limited at Pujariput in Koraput district had applied January 11, 2022, to register Koraput Kalajeera rice under Application No. 814 in respect of rice which falls in Class-30.

An advertisement in this regard was issued August 31, 2023 on the official website of the Geographical Indications Registry.

Farmers of Koraput district, where the rice originated, have domesticated Kalajeera rice over generations. The rice has been selected for GI tag with the



support of the NABARD and the state Agriculture department. The high quality rice is mostly used in preparation of kheer and biryanis and has high market demand. Around 5 to 10 quintal of Kalajeera paddy is harvested from an acre of land and it takes around 140 to 155 days for harvest.

The aromatic rice is known as the 'Prince of Rice' and looks like coriander seeds. A study carried out by the Central University in Koraput said that the rice variety is calamity resistant and can withstand natural calamities.

The ancestors of the present tribal communities of Koraput district have domesticated rice in the region for thousands of years contributing to conservation of Kalajeera rice. It is popular among rice consumers for its black colour, good aromatic taste and texture.