

GI APPLICATION No.

558

Date: ...../...../.....

To,

The Registrar of Geographical Indications  
Office of Geographical Indications Registry  
Intellectual Property Office Building  
G.S.T. Road, Guindy  
Chennai- 600032, Tamil Nadu, India

Sub: Registration of "BOKA CHAUL" as a Geographical Indication

Sir,

We are submitting our application for registration of "BOKA CHAUL" (a well-known and popular rice of Assam) as a Geographical Indication (GI) in "class 30-Rice" under The Geographical Indications of Goods (Registration and Protection) Act, 1999.

In this regard, we request you to kindly consider our application for the GI registration process.

Thanking you.

- Encl: 1. Form GI-1 A (in triplicate)  
2. Statement of Case (in triplicate)  
3. Representation of GI (5 nos.)  
4. Notarised Affidavit representing interest of producers  
5. Copy of MOU  
6. Registration certificates of organizations  
7. Official fee of Rs.5, 000/- in bank draft no.. 196519  
Dated 28/6/16 Of State Bank of India Bank

Yours faithfully,

  
(Tapan Baishya)  
Secretary, Lotus Progressive Centre  
Morowa, Nalbari, Assam- 781348  
Phone: 03624 236252, Mobile 98648-27154  
E-mail: lotus44@yahoo.co.in



25 JUL 2013

DY No. 4140

CHENNAI

Centre for Environment Education (CEE), North East

KK Bhatta Road, Chenikuthi

Guwahati-781003,

Assam

Phone: 0361-2667382, Mobile: 9435117414

Email: simanta.kalita@gmail.com



जायें करने के लिए भारतीय स्टेट बैंक  
Issuing Branch: CHENNAI MAIN BRANCH  
कॉड नं. / CODE No: 14255  
Tel No. 0361-2460199

मांग द्राफ्ट  
DEMAND DRAFT

Key: VAHFUP  
Sr. No: 248486

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मांगे जानेपर REGISTRAR OF GEOGRAPHICAL INDICATIONS\*\*\*\*\*

ON DEMAND PAY

या उनके आदेश पर

Five Thousand Only

OR ORDER

रुपये RUPEES

अदा करें ₹ 5000.00

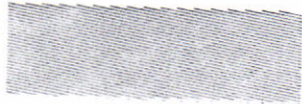
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Key: VAHFUP

Sr. No: 248486

AMOUNT BELOW 5001(5/4)

मूल्य प्राप्त / VALUE RECEIVED



भारतीय स्टेट बैंक

STATE BANK OF INDIA

अदाकर्ता शाखा / DRAWEE BRANCH: CHENNAI MAIN BRANCH

कॉड नं. / CODE No: 00800

*Praveen*  
Praveen Barua  
AUTHORISED SIGNATORY

शाखा प्रबंधक  
BRANCH MANAGER

कम्प्यूटर द्वारा मुद्रित होने पर ही वैध  
VALID ONLY IF COMPUTER PRINTED

केवल 3 महीने के लिए वैध  
VALID FOR 3 MONTHS ONLY

₹ 1,50,000/- एवं अधिक के लिए प्रिण्ट या अधिकारियों द्वारा हस्ताक्षरित होने पर ही वैध है।  
INSTRUMENTS FOR ₹ 1,50,000/- & ABOVE ARE NOT VALID UNLESS SIGNED BY TWO OFFICERS

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GI APPLICATION No.  
558

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25/7/16

THE GEOGRAPHICAL INDICATIONS OF GOODS  
(REGISTRATION & PROTECTION) ACT, 1999

Received Rs. 5000 in cash/  
Cheque/DD/MO on 25-7-2016  
vide entry no. 3076 in the  
register of valuables  
*S. Salunke*  
Cashier

*[Handwritten signature]*  
D.D.O  
25/7/16

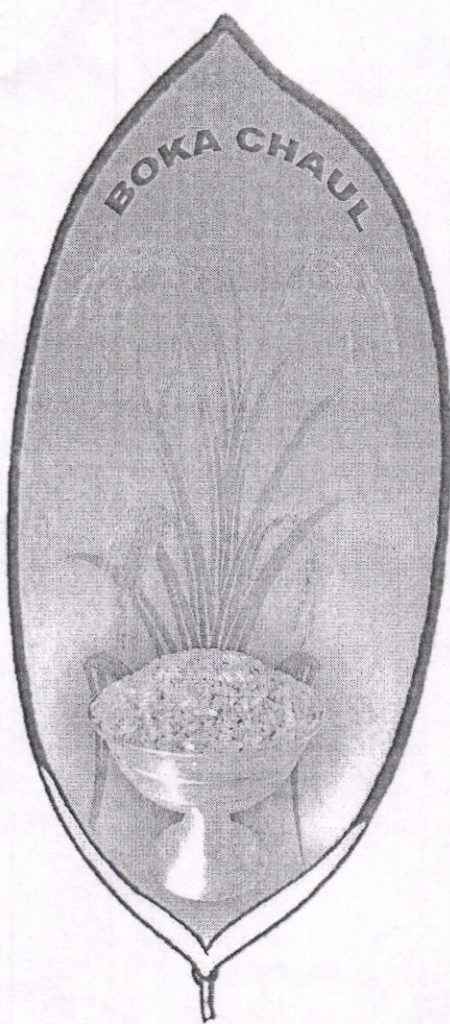


Fig 1:- Logo of Boka Chaul

FORM GI - 1

A	<p>Application for the registration of a geographical indication in Part A of the Register Section 11 (1), Rule 23(2) Fee: Rs.5,000 ( See entry No.1A of the First Schedule)</p>	
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1.Application is hereby made by for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars:-

*[Handwritten signatures]*

(A) Name of the Applicant: (i) Lotus Progressive Centre (LPC)

and

(ii) Centre for Environment Education (CEE)

(B) Address: (i) Lotus Progressive Centre, Vill & PO: Morowa, Dist: Nalbari,  
Assam- 781348.

(ii) CEE North East, KK Bhatta Road, Chenikuthi, Guwahati-781003.

(C) List of association of persons/producers/organization/authority: Farmers registered under guideline of NABARD in Lotus progressive Centre, Agriculture department and all producers of Boka rice (*Oryzasativa*) within the state of Assam, India. There are 15 no's of Farmer's Club and One Producer Co-operative Society is associated with Lotus Progressive Centre.

(D) Type of goods: Agricultural goods falling in class 30- Rice.

(E) Specification: *Boka Chaul* is a native rice of Assam which 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 *Boka Paddy*. Cultivation practises highlighting the area and the production of this class of winter rice (*i.e., Boka dhan*) is endemic to a specific agro-ecological zone (AEZ, Group V) called as the Lower Brahmaputra Valley Zone of Assam. Use and consumption of their end-products (*i.e., Boka chaul*) has so far been primarily confined to the same domain.

Several citation on *Boka chaul*, *Boka dhan* has been referred in many historical references and this includes the phonetically similar sounded word forms for *Boka* in present anglo-assamese literature that has been rightly pronounced as *Baka, Banka, Buka* or *Booka* is available in colloquial dialects of the ethnic tribes dwelling in the lower division of the Brahmaputra Valley. Inhabitants in the old or undivided districts like Kamrup and Goalpara usually spell the word as '*Bakachaul*' (or with a nasal sound pronounced as '*Banka*

*chaol*, '*Buka chal*' or '*Boga Jhul*') instead of *Boka*. This can be referred as special identity of the entity.

*Boka dhan* has been represented in several classic forms of agricultural varieties with morpho-physiological differentiations. Agricultural records of erstwhile Assam (or Greater Assam in the pre independence era) have been documented in the Agricultural Ledger, 1910 with cross references dated back mostly to 1841 - 1888. Some of the well documented *Boka dhan* varieties were: *Boka*<sup>1</sup>, *Banta Boka*<sup>2</sup>, *Bhokhoorie Boka*<sup>3</sup>, *Boka jahinga*<sup>4</sup>, *Jokhoroo boka*<sup>5</sup>, *Khamti boka*<sup>6</sup>, *Laobuka*<sup>7</sup>, *Para chakhua*<sup>8</sup>, *Ranga bokadhan*<sup>9</sup>, *Ronga boka*<sup>10</sup>, *Santi boka*<sup>11</sup>, *Booka*<sup>12</sup>, *Baga jhul*<sup>13</sup> and *Boga*<sup>14</sup>.

List of References delineating the varieties of *Boka dhan* and their special features:

**1. Boka —**

Robinson, Descript. Acc. Assam, Calcutta, 1841, p. 89. Named as a race of hali or transplanted winter rice, sown in May and June, transplanted and reaped from November to January.

Hunter, Statist. Acc. Assam, ii, 1879, p. 54. A race of rice in Goalpara which is eaten uncooked, being only steeped in water till it becomes soft.

Hooper in Agric. Ledger, No. 5, of 1908-09, pp. 72 and 73. Named as a race of rice in Assam which does not require boiling, but only to be steeped in hot water.

Beng. Econ. Museum, Regrs. C and E, Nos. 5426 and 11409, 1876. A race of aman rice in Hooghly and Mangaldai, Assam.

All above references were documented in —

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-88. Being Vol. XVI, P-694.

**2. Banta Boka —**

Hopkinson in Journ. Agric.-Hort. Soc. India, N. S., ii, pt. i, 1870, p. 94-. A race of *shalee* or

amon rice of the *lahee* or finer variety in Assam, grown on low lands, and transplanted. Grain white and large. Outturn, value and cost of cultivation given.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-51. Being Vol. XVI, P-657.

**3. Bhokhoorie Boka—**

Beng. Econ. Museum, Regr. E, No. 12931, 1873. A race of rice in Kamrup.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-79. Being Vol. XVI, P-685.

**4. Boka jahinga—**

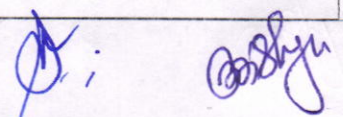
Hunter, Statist. Ace. Assam, i, 1879, p. 252. A race of *lahi* rice in Sibsagar, sown on low lands during the rainy season and grows well in water up to two feet deep.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-88. Being Vol. XVI, P-694.

**5. Jokhoroo boka —**

Beng. Econ. Museum, Regr. E., No. 12906, 1878. A race of rice in Kamrup.



Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-235. Being Vol. XVI, P-841.

**6. Khamti boka —**

Beng. Econ. Museum, Regr. E, No. 12917, 1878. A race of rice in Kamrup.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-802. Being Vol. XVI, P-908.

**7. Laobuka —**

Beng. Econ. Museum, List A, No. 844, 1875. A race of rice in Goalpara.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-842. Being Vol. XVI, P-948.

**8. Para chakhua —**

Hunter, Statist. Ace. Assam, ii, 1879, p. 54. A race of *haimantik* rice in Goalpara, sown from May to July, transplanted from July to September and reaped from November to January. It is also called *boka dhan*, a variety of rice which is eaten uncooked, being only steeped in water until it becomes soft.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-436. Being Vol. XVI, P-1042.

**9. Ranga bokadhan —**

Rep. Cal. Intern. Exh., ii, 1888-84, p. 679. Name only as of a sample obtained from Kamrup.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-474. Being Vol. XVI, P-1080.

**10. Ronga boka —**

Hopkinson in Journ. Agri-Hort. Soc. India, N. S., ii, pt. i, 1870, p. 94. A race of *lahee* rice in Assam, with a large, white grain. Rep- Cal. Intern. Exh., ii, 1883-84, p. 579. Name only as of a sample obtained from Kamrup.

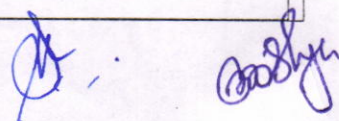
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Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-483. Being Vol. XVI, P-1089.

**11. Santi boka —**

Hunter, Statist. Acc. Assam, ii, 1879, p. 54. A race of *haimanti* rice in Goalpara, sown from May to July, transplanted from July to September, and reaped from November to January.

Above reference was documented in



Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-502. Being Vol. XVI, P-1108.

**12. Booka —**

Beng. Econ. Museum, Regr. E, No. 13061, 1878. A race of rice in Mangaldai, Assam.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-90. Being Vol. XVI, P-696.

**13. Baga jhul —**

Hunter, Statist. Acc. Bengal, x, 1876, p. 881. A race of *amon* rice in Cooch Behar. Eaten uncooked, and only requires to be steeped in cold water for a short time to soften it. Beng. Econ. Museum, Regr. D, No, 9918, 1877. A race of rice in Dinajpur.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-29. Being Vol. XVI, P-635.

**14. Boga—**

Hunter, Statist. Ace. Bengal, x, 1876, p. 381. A race of winter rice in Cooch Behar, eaten uncooked and only requires to be steeped in cold water for a short time to soften it.

Above reference was documented in

Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India.

Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-87. Being Vol. XVI, P-693.

Bokadhan: The potential uses of these rice varieties: Need not be cooked and can be eaten after soaking them in water for 45 min at room temperature or for 15 min in lukewarm water'.

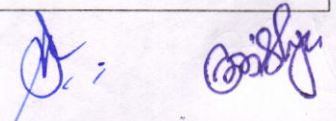
[http://www.currentscience.ac.in/Downloads/article\\_id\\_098\\_01\\_0015\\_0015\\_0.pdf](http://www.currentscience.ac.in/Downloads/article_id_098_01_0015_0015_0.pdf)

Other common forms akin to *Boka dhan* were *Panta* group, *Jahinga* group and *Chakowa* group of rice. *Santi Boka* is one of the important representatives of the *Boka dhan* group, and thus it has been exemplified to establish the present claim for GI on *Boka* rice.

*Boka chaul*, the already parboiled kernels prepared from the *Boka dhan* group is usually de-husked while storing. It does not normally require boiling in water at the time of preparation of the kind of Assamese food items or cuisines called *Jalpaan*.

*Boka chaul* is ever known for its 'Zero-cooking' identity. Even at the eleventh hour of arrival of any guest, or during the need of savouring homemade light dishes at any undecided moments, or at the time of guerrilla warfare in want of hurriedly consuming dishes during the bygone days of swords and arches, or, at the time of field works in agricultural crops at a distant places, *Boka chaul* was and has ever been the first preference that can easily be used without fuel. As coldwater would suffice in soaking the kernels, so it has a wide acceptability to use anytime anywhere. By virtue of this nature, *Boka chaul* has metaphorically assumed another nomenclature as 'Magic Rice'. Merely before arrangement of any form of dine, a handful of kernels or any assumed quantity is simply dipped in Cold water usually for 15 to 30 minutes, depending upon the quality and characteristics of the variety. This is a peculiar and exclusive property of the kind, which is seemingly absent in any similar class of rice widely recognized as 'Instant rice' or 'Soft rice' in the world community.

It has been observed that, *Boka chaul* is characterized with medium to low amylose content (10-20%). *Boka chaul* is eaten in the entire state of Assam. It is a special food item



offered to celebrate function and perform religious ceremonies and rituals. *Boka chaul* is also eaten as breakfast cereal. *Boka chaul* is deeply ingrained in the socio-culture ethos of Assamese society.

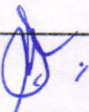
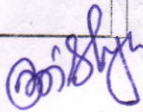
SI	PARAMETERS	DESCRIPTION
1	General	
1.01	Class of the variety	<i>Sali</i> rice (or, Winter rice) (Vernacular name – <i>Bokadhan</i> )
1.02	Local name ( Varietal name)	<i>Santi Boka, Ranga Boka,</i>
1.03	Seed sowing time	3 <sup>rd</sup> to 4 <sup>th</sup> week of June
1.04	Seed Rate (Amount of seed per <i>bigha</i> of cultivable land)	5-6 kg per <i>bigha</i>
1.05	Type of land selected for the cultivation	Medium to Low land
1.06	Type of soil suitable for cultivation	Loamy to heavy soil
1.07	Numbers of ploughing / Tillage required	5-6 times
1.08	Use of chemical or organic manure for seedbed preparation	<ul style="list-style-type: none"> <li>• Negligible amount of organic manure or well decomposed cow-dung (normally used by the farmers).</li> </ul>
1.09	Age of seedling for transplanting	<ul style="list-style-type: none"> <li>• Normal planting : 30-35 days</li> <li>• Late planting : 40-45 days</li> </ul>
1.10	Transplanting time	<ul style="list-style-type: none"> <li>• Normal planting : 2<sup>nd</sup> to 4<sup>th</sup> week of July</li> <li>• Late planting : Up to 1<sup>st</sup> week of August</li> </ul>
1.11	Number of seedlings/ hill	<ul style="list-style-type: none"> <li>• Normal planting : 2-3 nos. / hill</li> <li>• Late planting : 4-5 nos./ hill</li> </ul>
1.12	Spacing	<ul style="list-style-type: none"> <li>❖ Normal planting : 25 x 20 cm</li> <li>❖ Late planting : 20 x 20 cm</li> </ul>
1.13	Days to maturity (Crop duration)	130-140 Days

1.14	Days to 50% flowering	100-110 days
1.15	Plant height at maturity	146.2cm (Range: 135-155 cm )
1.16	Yielding ability	Field management conditions: <ul style="list-style-type: none"> <li>• Poor :7-8md/bigha (2.1-2.4t/ha approx.)</li> <li>• Average :10-12md/bigha (3.0-3.6t/ha approx.)</li> <li>• Well :14-15md/bigha (4.2-4.5t/ha approx.)</li> <li>• SRI :20-22 md/ bigha ( 7.2 – t.6t/ha approx)</li> </ul> <p>Hint: 1 mound (md) = 40 kg</p>
1.17	Ear bearing tillers/plant	- Average : 12-16 nos. - Well :30-40 nos.
1.18	Factors affecting on poor yield of the paddy	<ul style="list-style-type: none"> <li>• Drought</li> <li>• Lodging</li> </ul>
1.19	Fertilizer application	▪ Farmers' practice : Nil
1.20	Interculture operation	<ul style="list-style-type: none"> <li>➤ Weeding : 1 or 2 at vegetative stage</li> <li>➤ Irrigation : 1-2 nos. if drought spell occurs at booting and/or flowering stages</li> <li>➤ Drainage : Discourage local inundation and helps to let out excess water</li> </ul>
<b>2</b>	<b>Leaf</b>	
2.01	Leaf length	43.4cm (Range: 36-55 cm)
2.02	Flag Leaf angle	26.5 <sup>0</sup> (Range: 23-35 <sup>0</sup> )
2.03	Leaf width	1.31 cm (Range: 1.1 – 1.4 cm)
<b>3</b>	<b>Seed</b>	
3.01	Panicle length	28.43 cm (Range: 22.5-31.5 cm)
3.02	Colour & Grade	Brown colour , Fine
3.03	Nos. of grains/panicle	195 (Range: 139 – 248)
3.04	Grain length ( L)	8.5mm (Range: 8.2 – 9.0mm)
3.05	Grain wide ( B)	2.5mm (Range: 2.4 –2.6mm)

3.06	L/B Ratio	3.40 (Range: 3.36 –3.53)
3.07	Shape of the grain	Medium Slender
3.08	1000 Grain weight	24-26 g
3.09	Method of preservation of grain and seed	<i>Topa</i> ( A type traditional seed storage tool made from paddy straw and bamboo) , Earthen jar, Bamboo basket ( <i>Duli</i> )
4	Draught/Flood/ Storm tolerance	Draught: Tolerance level Mild to Medium. <i>Boka dhan</i> has the ability to withstand the erratic behaviour of rainfall, ranging from scanty to minimum, during the active vegetative phase.
5	Pest and disease reaction	Negligible. Usual infestation to Stem borer and Gundhi-bug/Rice-bug is minimal.
6	<b>Karnel</b>	
6.01	Kernel length	6.5mm
6.02	Kernel width	2.2mm
6.03	Aroma	Nil
6.04	Intensity of aroma	NA
6.05	Colour of the kernel	Yellowish white
7	Special quality of the kernel	<p>The already parboiled kernels can be used for preparation by soaking in the lukewarm water or cold water. It swells approximately up to 2 times after soaking in cold water, while it swells 2-3 times in lukewarm water.</p> <p>Sometimes the boiled paste or thickened cooked rice made out of the <i>Boka chaul</i> is used for gumming in cotton fibbers in the hand-loom industry.</p>

*[Handwritten signatures]*

8	Special dishes/ food items that are prepared from the kernel	<ul style="list-style-type: none"> <li>• Milled rice (rice derived from grain which is not parboiled before milling) generally soaked in lukewarm water for one hour or soaked in normal water for three hours. Soaked rice is served with curd &amp; sugar or banana or jaggery etc.</li> <li>• Parboiled rice (rice derived from grain which is parboiled before milling) is dipped in cold water for 15-30 minutes depending upon quality and characteristics of variety for kernel swelling and sweet dishes are prepared mixing with ripe banana and molasses.</li> <li>• Salty dishes can be prepared by adding cooked vegetables with salt and/ or chilly.</li> <li>• Other optional dishes were prepared with light frying of pre-soaked <i>Boka chaul</i> to prepare oily and salty food items for enjoying light moments in the evening.</li> <li>• The property of many <i>Boka</i> rice group like <i>Bharidhowa Pantaa Panta</i> sub-group, requires even less time, say 12-15 minutes of soaking in cold water.</li> <li>• It is used as a field food by farmers during hot summer days. It keeps the stomach cool and gives strength for strenuous work.</li> <li>• It can also be used as an instant food during emergency situations like flood and other natural disasters.</li> <li>• It is offered to pregnant women as nutritious items.</li> <li>• Used as light refreshment during marriage or other religious ceremony with curd and sugar.</li> <li>• Beaten rice (<i>Sira</i>), Fired flour (<i>Sandah guri</i>), Fried Corn (<i>Akhoi</i>)</li> </ul>
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9	Present market price of grain	Rs. 20-25/- per kg in village markets, but may cost up to Rs. 30-40/- per kg in the urban markets especially during the festive time.	
10	Present market price of milled rice	Rs 50-60/Kg in village market Rs 80-100/Kg in urban market	
11	Characteristics of the straw of the rice as cattle feed or any other purpose	Cattle prefer it as dry fodder due its softness.	
12	Present demand of the goods	High demand	
13	Water absorption capacity of soaked <i>Bokachaul</i> ready for consumption	54-60%	
14	<b>Chemical Content*</b>		
14.1	Moisture	5.88%	(Range: 5.50-5.98%)
14.2	Ash	0.98%	(Range: 0.95-1.01%)
14.3	Protein	6.83%	(Range: 5.50-8.50%)
14.4	Crude Fat	1.2%	(Range: 1.1-1.3%)
14.5	Starch	59.0%	(Range: 58.0-60.0%)
14.6	Amylose	13.3%	(Range: 9.0-14.0%)
14.7	Amylopectin	57.2%	(Range: 45.0-58.0%)

\* Data obtained for the content of each parameter referred to g/100g of sample analyzed

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(F) Name of the geographical indication [and particulars]:

**BOKA CHAUL**

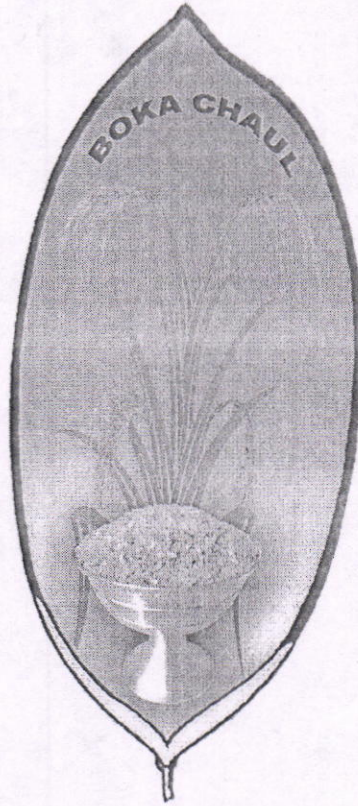


Fig 2:- Logo of Boka Chaul

**(G) Description of the goods:** Farmers generally select loamy to heavy soil for cultivation of this class of rice. Normally no chemical fertilizer applied by farmers. However sometimes, minimum chemical fertilizers were used by the experienced farmers for this class of rice for betterment of a crop canopy, fetching a good harvest at maturity. Farmers transplanted 35-45 days of seedling. Farmers follow special method for preparing *bokachaul* from un-milled grain.

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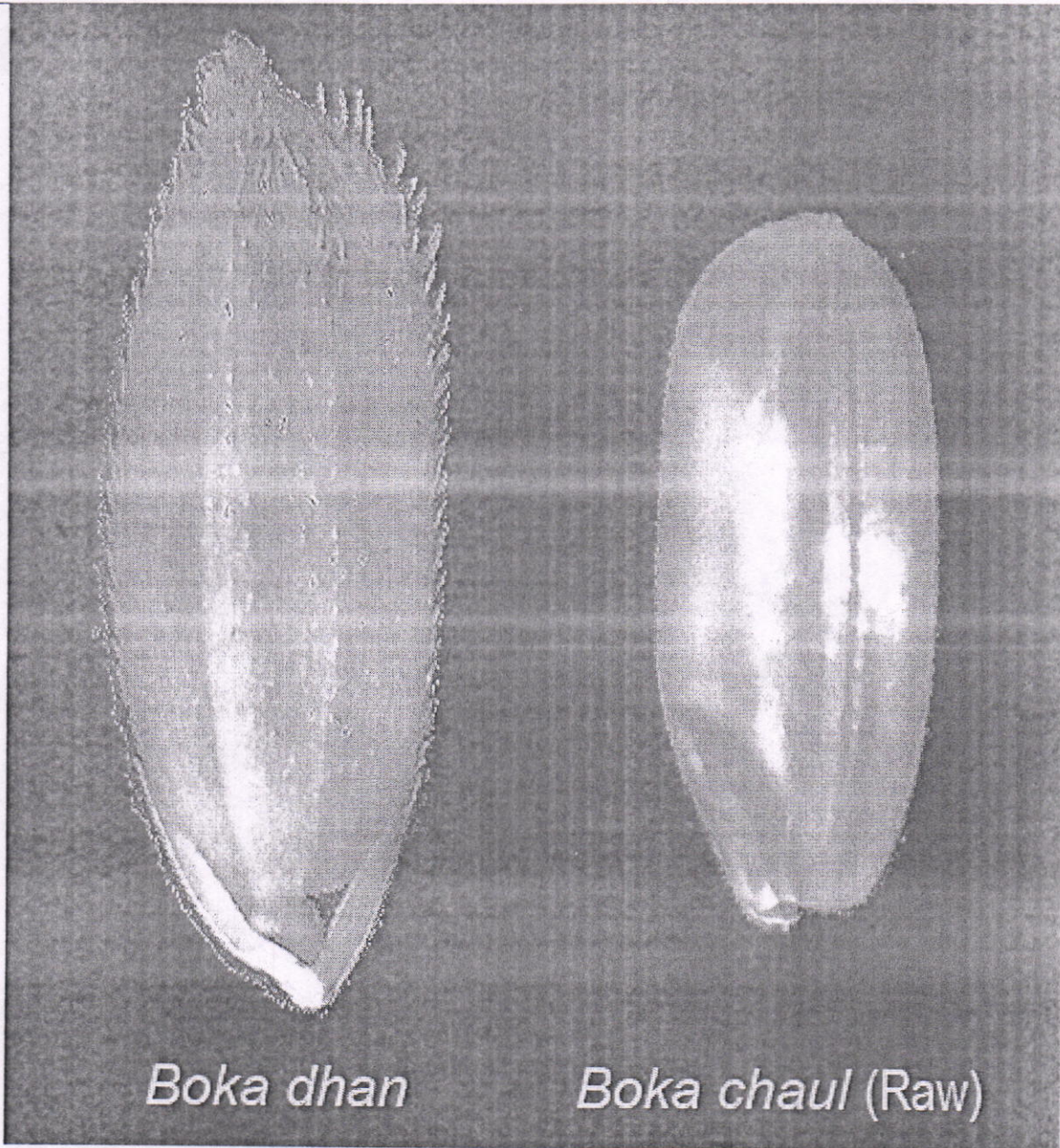


Fig.3 : Micrographical view of Boka dhan and Boka Chaul

The harvested grains are prepared parboiled. After boiling it is dried in the Sun for a day. If it is not dried in single day, it starts rotten and become unfit for milling . So, it is important to have a thorough knowledge of the process. The process can only be executed during specific weather conditions – it requires 3-4 clear weather days (with no rainfall) and a bright sunshine on the 4<sup>th</sup> or 5<sup>th</sup> day. Hence farmers take utmost care while boiling. Farmers generally do not undertake boiling task in bad weather or rainy day. After drying it can be stored up to 3-5 months. Farmers go for milling whenever required for consumption.

Soaking in hot water shortens the cooking time as compared to soaking at room temperature.

*Di. Anshya*

*Boka chaul* is generally eaten with curd/milk and jaggery/sugar.

The traditional recipe for preparing breakfast or light refreshment is mentioned as follows:

Name of the Dish: *Boka chaular Jalpan* (Snacks of Rice variety *Boka*)

Ingredient required: *Boka chaul* (Rice), curd or Milk, Jaggery or Sugar, or/with banana, Salt.

Preparation: 100 gm of *Boka chaul* (good quality rice derived from well processed parboiled grain) soaked in 250ml of warm water (80°-90°C) for 10-15 minutes or in cold water for 30 minutes. If the quality of rice becomes inferior due to poor processing, one has to soak in cold water for 4-5 hrs. The excess water is decanted after soaking. The chaul is served in a bowl with about 100ml curd or milk, 15-20 gm jaggery or sugar, a pinch of salt. Sometimes additional item of ripen banana enriches the breakfast and make the breakfast tasty.

Refreshing dish is prepared by mixing the *Boka chaul* with germinated moong seeds, chopped and fried carrot, some edible oils, chopped chillies, pinch of salts and admixed with little amount of juice from Assam lemon.



Fig.4 : - Close of view of Boka Chaul in preparation of traditional dish of Assam

To obtain optimum eating characteristics, the soaking time of *bokachaul* for softening is to be eliminated by pressing one or two soaked rice by fingers.

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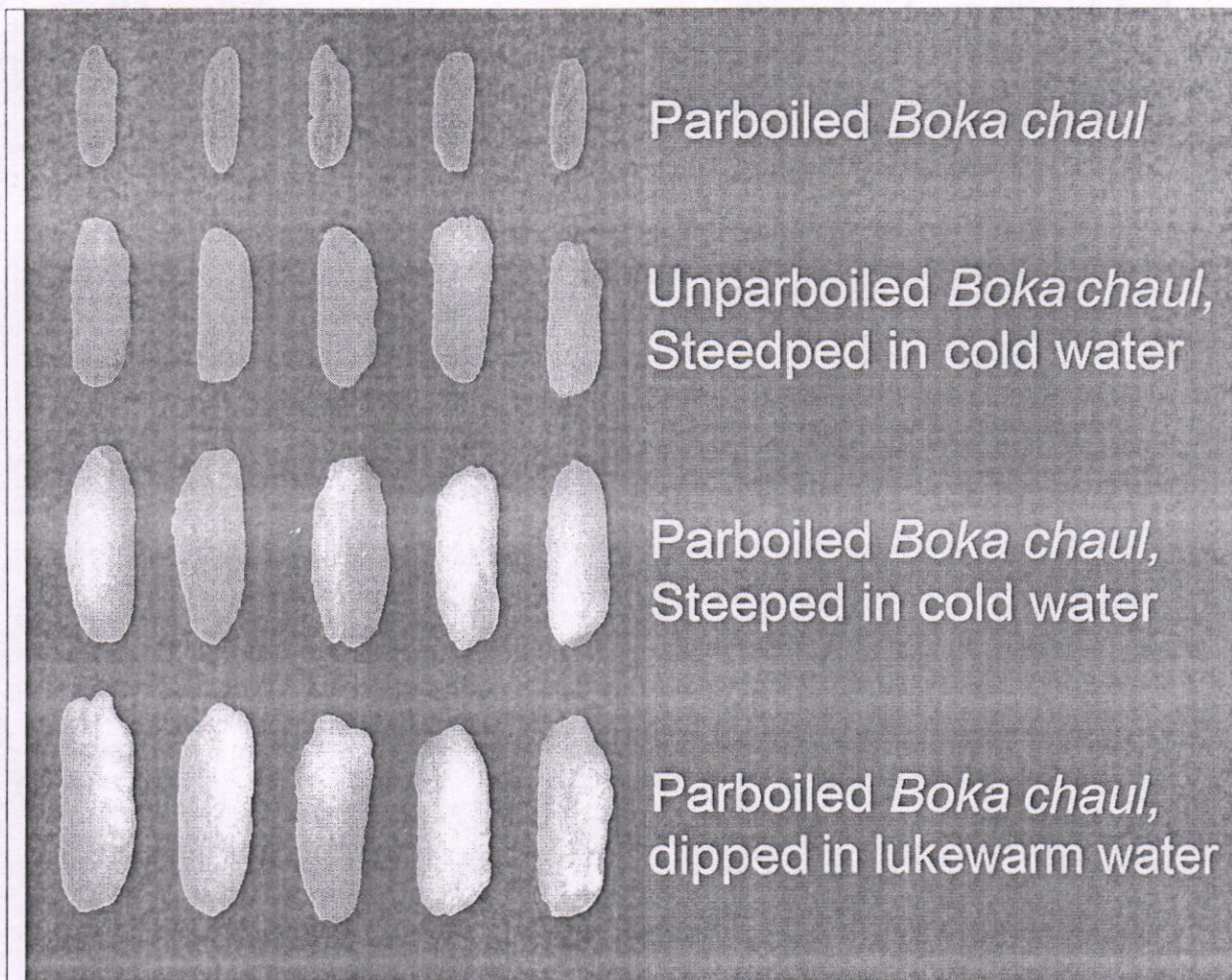


Fig.5 :- Different sizes of Boka Chaul in different condition during preparing food items

**(H) Geographical area of production and map:** The *Bokadhan* is cultivated in the regions in lower Assam. It is concentrated in areas like Nalbari, Barpeta, Baska, undivided Kamrup, Goalpara, Dhubri, Kokrajhar, Darrang, etc. But traces of its production are found in all over the state of Assam. Thus, '*Bokachaul*' is mostly common in Lower Assam districts which makes 'INSTANT Rice' which can be eaten uncooked by a fuel free method of dipping in cold water for 30 minutes or 10- 15 minutes in lukewarm water ( depending upon the characteristics of variety and quality) .

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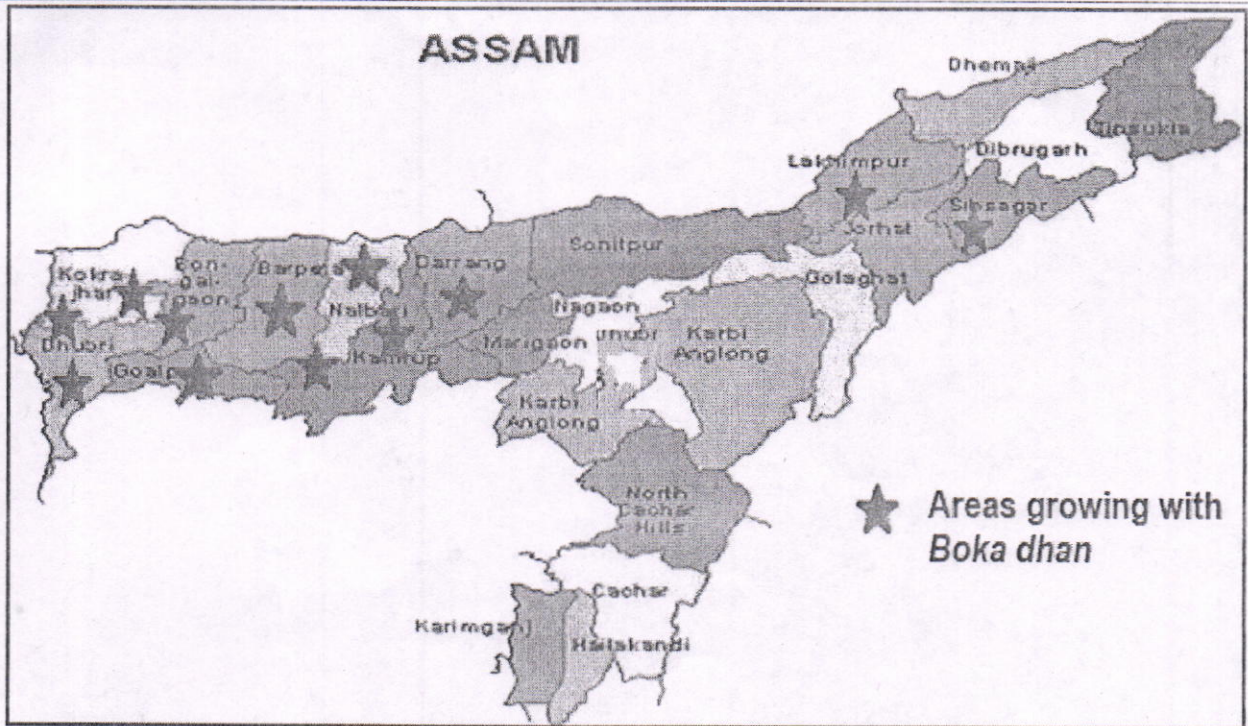


Fig 6: Map showing geographical areas of production

**(I) Proof of origin [Historical records] :** *Bokachaul* literally means 'soft rice'. The words in Assamese- *Boka* show its history that is evident in *historical record*. Some of the reference is given below.

- Superintendent Government Printing, Calcutta, India. 1911. Races of Rice In India. Agricultural Ledger, 1910, No. 1. Edited by The Reporter on Economic Products to the Government of India. Published by Agricole Publishing Academy, D-76, Panchsheel Enclave, New Delhi-110017. Printed by Gian Offset Printers, Daya Basti, Delhi-110035, India. P-436. Being Vol. XVI, P-1042.
- Ningni Bhaoriar Rahashya " authored by Jadav Chandra Das and the 1<sup>st</sup> edition of this book was published in the year 1949, In this 25<sup>th</sup> story of the book an incident that took place between Ningni Bhaoria and an English Mam ( British Lady) has been described in page no 93-95. Enclosed in separate sheet.
- Lakshminath Bezbaroa. 1970. Bezbaroa Granthavalee (Vol-II).
- Satyendra Nath Sarma. 1989. A Socio-Economic and cultural history of medieval Assam (1200-1800 A.D.)
- Jahnabi Gogoi (2002). Extent and Method of Cultivation in Agrarian System of Medieval Assam. Concept Publishing Company, New Delhi-110059. Pp 69-70.

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Important citation on *Boka dhan* and *Boka chaul* from Internet:

1. Lotus Progressive Centre: Adoption of Native Varieties of Paddy as a Climate Resilient Agriculture Practice in Nalbari District  
[http://www.cceindia.org/cee/pdf\\_files/02%20Agriculture.pdf](http://www.cceindia.org/cee/pdf_files/02%20Agriculture.pdf)
2. History of Assam - Assam Online Portal  
<http://online.assam.gov.in/web/guest/historyofassam?webContentId=109367>
3. P. K. Deb Choudhury on Stuti's Blog  
<https://stuti1.wordpress.com/2011/03/25/boka-chawl/#comments>
4. Govt. of Assam website  
<http://online.assam.gov.in/web/guest/historyofassam?webContentId=109367>

**(J) Method of Production :**

The traditional processing method of *boka chaul* variety differs slightly from place to place. However, the basic steps are same and bring about the same effect on the quality of *boka chaul*.

Sl.No.	Basic step	Description
1	Soaking	Paddy is soaked in hot water overnight /paddy is soaked in water at room temperature for 2-4hr /paddy is brought to boil in water in the previous night and left overnight in the same water to soaking is traditionally done in an iron vessel 'kerahi'
2	Parboiling	Soaked paddy or paddy as such is brought to boil in water for 35-80 min till husk splits open slightly. For soaked paddy, boiling is done in the same water in which it was soaked. Boiling is done in the 'kerahi' over wood fire traditionally.
3	Draining and heaping of paddy	Water is drained and the boiled paddy is heaped on a colander made form bamboo to drain off excess water for 30-60 min.

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4	Drying	The boiled paddy is spread thinly to cool and dry in the sun shine. Turning over of paddy while sun drying is done. Complete drying is done compulsorily on the same day. It takes between 5-6 hr to dry fully.
5	Tempering	The sun dried paddy is tempered in shade for moisture equalization.
6	Milling	The sun dried boiled paddy gives the <i>bokachaul</i> .

**(K) 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 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. Further, the complete drying of paddy in one day is essential to the optimum quality of the *boka chaul*.

**(L) Inspection Body :**

1. A Senior Scientist, Regional Agriculture Research Station, Shillongoni, Nagaon.
2. Program Co-ordinator, KVK, Nalbari
3. Member of Mugkuchi Farmers Club.
4. PATENT Information Centre ,ASTEC ,Guwahati
5. Regional Co-ordinator, Centre for Environment Education (CEE)
6. Project Director, Lotus Progressive Centre  
(Chairman of the Inspection Body)

**(M) Other:** *Boka chaul* is nowadays also supplied to the defence services for consumption by the armed forces for its unique softening property without cooking. This has provided livelihood to many people. *Boka chaul* is an eco-friendly product which has various medicinal values ( as nutrient rich food to pregnant women , offered as gastric refrigerant ) . People sometime use it as their face pack and sometime use it to gumming the fabrics.

**This document is prepared with the valuable input received from Dr. Pankaj Deb Choudhury ,PhD , Senior Scientist , Regional Agriculture Research Station , Assam Agricultural University Shillongoni , Nagaon ,Assam**

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Applied jointly by

Lotus progressive Centre (LPC) (Reg. No. NAL/B/246/21 of 2002-2003) a society registered under society registration act XXI of 1860 and Centre for Environment Education (CEE), (Reg. No. Guj/1043/Ahmedabad), a Centre of Excellence of The Ministry of Environment, Forests and Climate Change and whose addresses are-

**Lotus Progressive Centre (LPC)**

**Vill & PO: Morowa, Dist: Nalbari, Assam, Pin-781348**

**And**

**Centre for Environment Education (CEE) North East,  
KK Bhatta Road, Chenikuthi, Guwahati-781003.**

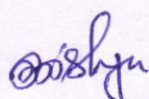
Who claim to represent the interest of the producers of the said goods to which the geographical indication relates to and which is in continuous use in respect of the said goods. All communications relating to this application may be sent to the following address in India-

**Lotus Progressive Centre (LPC)**

**Vill & PO: Morowa, Dist: Nalbari, Assam, Pin-781348**

**Phone : 03624 236252/ Mobile: 98540 82113/ 98648 27154**

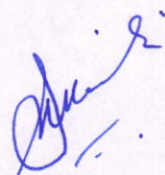
Signature of the applicants



(Sri Tapan Baishya)

Secretary, Lotus Progressive Centre

Secretary  
Lotus Progressive Centre  
Morowa : Nalbari : Assam



( Dr. Simanta Kalita )

Regional Co-ordinator , CEE, ~~NER~~ North East .

Dated this 18<sup>th</sup> Day of July 2016.

