

## **Regarding Need to grant Geographical Indication (GI) tag to various traditional and iconic food items of Odisha-Laid**

**SHRI SAPTAGIRI SANKAR ULAKA (KORAPUT):** Need for GI Tag Recognition for Odisha's Iconic Culinary & Tribal Heritage. Odisha's rich culinary and tribal traditions continue to shine, yet several iconic products still await the protection and pride of a GI tag. Chhenagaja, a timeless Odia sweet, handcrafted with precision for generations, its unique texture and taste deserve formal recognition. Dahibara Aloodum, Cuttack's legendary street delicacy, a cultural emotion for Odias, requiring GI protection to preserve its authenticity. Sara Papudi, a traditional sweet with deep roots in rural Odisha and GI status will safeguard its unique preparation technique. Sarsatia, a rare tribal delicacy made using forest produce and its GI tagging will protect this fragile culinary heritage. Chhena Jhilli, the pride of Nimapada and its signature melt-in-mouth flavour must be preserved against imitation. Pakhala Bhata, the soul food of Odisha and symbol of our identity deserves GI recognition to secure its cultural ownership and purity. Koraput Coffee which is grown organically by tribal farmers in the Eastern Ghats, now globally acclaimed and GI status will ensure fair income and stronger branding. These treasures are more than foods as those are the legacy of communities, artisans and tribal farmers. GI recognition will protect authenticity, boost livelihoods and enhance Odisha's national cultural standing. I urge the Government to initiate a time-bound GI facilitation process and support local producer groups and tribal cooperatives. Odisha's flavours and heritage must get the recognition they deserve.