









**IMPORTANT TRADITIONAL PADDY CULTIVARS OF NORTH EAST INDIA**

LOCATION	PADDY VARIETIES	CHARACTERISTICS	PHOTO
Assam	<b>JOHA RICE</b> ( Aromatic rice)	<p>A. Joha rice in the state are short to medium slender/ bold grain unlike Basmati rice which are long slender grains.</p> <p>B. This indigenous cultivars cook non sticky and tasty and gives higher return.</p> <p>C. The elongation ratio of joha rice 1.4 times.</p> <p>D. Aroma of Joha rice is high as Basmati</p> <p>E. There are a number of Joha cultivars like Kolajoha, Krishnajoha, Kunkunijoha, Ramphaljoha and Gobindbhog are important and widely grown cultivars in the state. Ketekijoha is the first HYV developed by Assam Agricultural University with high yield potential and aroma.</p> <p>F. It is grown in around 20,000ha producing around 30,000MT every year. <i>Joha</i> is sold @ Rs 40-75 in the retail markets. In 2007, the first consignment of 17MT of <i>joha</i> rice was exported to three European countries viz., Germany, U.K. and Switzerland where it was of high demand</p>	 <p align="center"><b>JOHA RICE</b></p>
	<b>CHAKOWA RICE</b> (Soft and semi waxy rice)	<p>A. Chokowa or soft rice: This is another class of rice used for instant preparation. Similar class of rice is not known in other parts of the world. Its preparations are very popular in community feasts and festivals in Assam. It has amylase content of about 15%.</p> <p>B. Komal chaol (soft rice) are prepared from this class of rice by boiling paddy followed by drying and dehusking.</p> <p>C. This preparation can be preserved for quite long time and can be consumed instantly by soaking the rice in cold or hot water for brief period of time and then consumed with sugar or molasses, milk or curd even with salts , oils and pickles and vegetables.</p> <p>D. These preparations are seemed to be useful for army personnel, sailors, travelers, mountaineers etc.</p> <p>E. Rice powders and flakes prepared from Chakowa rice are very tasty and preferred one.</p> <p>F. However, not much have been done to popularize this particular rice elsewhere in the country or abroad.</p> <p>G. Saruchokuwa, Borchokuwa, Bogachokuwa, Parochokuwa are important <i>chokuwa</i> cultivars.</p>	 <p align="center"><b>CHAKOWA RICE</b></p>
	<b>BORA RICE</b> ( Glutinous rice)	<p>A. It is a breakfast cereal used for preparation of kheers and different Assamese breakfast delicacies of Jalpans.</p> <p>B. High class rice beers are produced from this cultivars.</p> <p>C. The grains of Bora rice are opaque and cooks sticky due to presence of a chemical constituent called amylopectin. It has trace of amylase.</p> <p>D. They cook very easily and can be preserved for long time.</p> <p>E. Important <i>bora</i> cultivars are Jotabora, Malbhogbora, Gandhibora, Khamtibora, Ghewbora, Maubora etc.</p> <p>F. In 1990, Mumbai based Imami Company procured around 10MT of <i>bora</i> rice and prepared some instant food products like snacks, chips etc. But due to lack of constant supply of good quality grains, the company did not continue with the products</p>	 <p align="center"><b>BORA RICE</b></p>

	<b>BAO RICE</b> <b>( Red rice)</b>	<p>A. Many cultivars in deepwater (bao) situation (100cm water depth ) possess red endosperm conferred by anthocyanin pigments.</p> <p>B. <i>Bao alongwith ahu</i> and hill rices are invariably grown organically</p> <p>C. Substantial rice growing areas of Dhemaji, Lakhimpur, Sibsagar districts and Majuli river island ( about 1 lakh Ha) are very low lying where no other rice except <i>bao</i> (deepwater and floating) can be grown.</p> <p>D. Prominent <i>bao</i> cultivars include Amona, Maguri, Keko, Jul etc., whose yield potential is not more than 20q /ha.</p> <p>E. In 2012, U.S. based Lotus Food Inc. has ordered for 70 q of red <i>bao</i> rice from Dhemaji district through its partner Nature Biofoods Ltd. of Haryana. The demand for such rice was 3000q in 2012-13</p>	 <p style="text-align: center;"><b>BAO RICE</b></p>
	<b>AHU RICE</b>	<p>A. Many cultivars in direct seeded ahu rice (upland and hill rice) possess red endosperm conferred by anthocyanin pigments.</p> <p>B. Many other direct seeded <i>ahu</i> cultivars like Rongadoria, Rongaahu, Banglami, Koimuruli, Dumai etc and jhum rice grown in hill slopes ( e.g. Dimororu, Maibee) are also red kernelled which could benefit a large segment of the farmers of the state.</p>	 <p style="text-align: center;"><b>AHU RICE</b></p>
<b>Manipur</b>	<b>CHAKHAO AMUBI</b> <b>(Black aromatic rice)</b>	<p>A. It has high potential for export as it is liked by many South East and East Asian countries because of its attractive colour, glutinous and aromatic flavour.</p> <p>B. Due to its high protein and trace of sodium content, it can be prescribed for patients with hypertension and protein calorie mal absorption syndrome.</p>	 <p style="text-align: center;"><b>CHAKHAO AMUBI</b></p>
<b>Nagaland</b>	<b>MELHITE KENVELAH</b>	<p>A. The variety of paddy named as "Melhite KenyeLah " discovered in Nagaland is the <b>tallest paddy in the world</b>. The Guinness Book of World Records, London, have officially given recognition to such a claim in 1998.</p> <p>B. The height of the paddy is about 8 ½ feet and its yield per plant is 1 kg 800 gm (near about 2 kg). The plant has 178 tillers and having average 510 grains in each ear.</p>	 <p style="text-align: center;"><b>MELHITE KENVELAH</b></p>
<b>Mizoram</b>	<b>TAI RICE</b>	<p>Tai variety is cultivated in lowland or wetland, which matures early and is aromatic in nature. Sticky rice is much preferred by the Mizos.</p>	 <p style="text-align: center;"><b>TAI RICE</b></p>