

Pokkali rice

Published On: 21-10-2022

Why is in news? Pokkali paddy in troubled waters

The pokkali variety of rice is known for its **saltwater resistance** and flourishes in the rice paddies of **coastal Alappuzha, Ernakulam and Thrissur districts of Kerala.**

The single-season paddy is raised in saltwater fields between June and November followed by a season of fish-farming.

The uniqueness of the rice has brought it the **Geographical Indication** (GI) tag and is the subject of continuing research.

Several foreign research institutes, including **the International Rice Research Institute in the Philippines**, have been **studying pokkali's gene pools** and have identified a portion of DNA on one of its chromosomes that is crucial for salt tolerance.

Given its ability to thrive under harsh climatic conditions and produce high yield, it can help in **promoting climateresilient agriculture.**

Pokkali has **medicinal properties and its higher value of antioxidants and low carbohydrate content** makes it preferable to those on a low sugar diet.

Other GI Tag Registered Varieties from Kerala: Kaipad, Wayanad Jeerakasala, Wayanad Gandhakasala, Palakkadan Matta and Navara.

Further, the Kuttanad below-sea level farming system has been recognised by the Food and Agriculture Organisation of the United Nations (FAO) as a Globally Important Agricultural Heritage System (GIAHS).

It is unique as it practices rice cultivation below sea level.