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OFFICIAL NOTICES

Sub: Notice is given under Rule 41(1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002.

1. As per the requirement of Rule 41(1) it is informed that the issue of Journal 112 of the Geographical Indications Journal dated 31st October, 2018 / Kartika 09, Saka 1940 has been made available to the public from 31st October, 2018.

NEW G.I APPLICATION DETAILS

App.No.	Geographical Indications	Class	Goods
600	Leteku	31	Agricultural
601	Manipur Black Cherry	31	Agricultural
602	Manipur Black Rice (Chakhao)	30	Agricultural
603	Assam Elephant Apple	31	Agricultural
604	Coorg Arabica	30	Agricultural
605	Wayand Robusta	30	Agricultural
606	Chikmagalur Arabica	30	Agricultural
607	Araku Valley Arabica	30	Agricultural
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609	Assam Lemon	31	Agricultural
610	Kandhamal Haldi	30	Agricultural
611	Jeeraphool	30	Agricultural
612	Odisha Rasagola	29 & 30	Food Stuff
613	Marayoor Jaggery	30	Agricultural
614	Chamba Chappal	25	Handicraft
615	Goan Coconut Feni	33	Manufactured
616	Kodaikanal Malai Poondu	31	Agricultural
617	Seeraga Samba Rice	30	Agricultural
618	Khola Chilli	30	Agricultural
619	Gorakhpur Terracotta	27	Handicraft
620	Varanasi Zardozi Craft	27	Handicraft
621	Chunar Red Clay Glaze Pottery	27	Handicraft
622	Mirzapur Pital Bartan	27	Handicraft
623	Banaras Wood Carving Craft	27	Handicraft
624	Banaras Hand Block Print	27	Handicraft
625	Idu Mishmi Textiles	25	Textiles
626	Dharwad Pedha (Logo)	29	Food Stuff

PUBLIC NOTICE

No.GIR/CG/JNL/2010

Dated 26th February, 2010

WHEREAS Rule 38(2) of Geographical Indications of Goods (Registration and Protection) Rules, 2002 provides as follows:

“The Registrar may after notification in the Journal put the published Geographical Indications Journal on the internet, website or any other electronic media.”

Now therefore, with effect from 1st April, 2010, The Geographical Indications Journal will be Published and hosted in the IPO official website www.ipindia.nic.in free of charge. Accordingly, sale of Hard Copy and CD-ROM of GI Journal will be discontinued with effect from 1st April, 2010.

Registrar of Geographical Indications

G.I. APPLICATION NUMBER – 432

Application Date: 17-07-2013

Application is made by Kalazeera Utpadan Sangh, Shong, Tehsil Sangla District: Kinnaur, Himachal Pradesh, India for Registration in Part A of the Register of **Himachali Kala Zeera** under Application No. 432 in respect of Agricultural Goods – Kala zeera falling in Class –31 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

- A) Name of the Applicant** : Kalazeera Utpadan Sangh
- B) Address** : Kalazeera Utpadan Sangh,
Shong, Tehsil Sangla, District: Kinnaur,
Himachal Pradesh, India

Facilitated by:

1. CSK Himachal Pradesh Krishi Vishvavidyalaya, Palampur – 176062, Himachal Pradesh
2. Himachal Pradesh Patent Information Centre (HPPIC), State Council for Science, Technology & Environment, H.P., B-34, SDA Complex, Kasumpti, Shimla - 171009

- C) Name of the Geographical Indication:**

HIMACHALI KALA ZEERA



- D) Types of Goods** : **Class 31 –Agricultural Goods – Kala zeera**

- E) Specification:**

The Himachali Kala Zeera, Black cumin (scientifically known as *Bunium persicum* Boiss) is an economically important medicinal plant and spice herb growing wild in the dry temperate regions of North western Himalayas. It grows as a wild plant in the forests and grassy slopes of dry temperate and high mountainous regions (1850-3100m amsl), comprising regions of Kinnaur, Lahaul - Spiti, Pangi and Bharmaur of Himachal Pradesh. It is a small, grassy and perennial plant, which produces white or pink compound umbel of flowers on the terminal and lateral stems during the third year of its life.

The Himachali Kala zeera grows wild in the forest areas and farmers collect the matured seeds from the forests areas and sell it on very high price (Rs. 1000/- -1500/- per Kg). In some parts of the state it cultivated for commercial purposes. In Shong village, District Kinnaur, *Kalazeera* is being cultivated as a cash crop on large scale. The demand of this prized spice is very high as it is difficult to find *Kalazeera* in the shops even after a month of harvesting. Matured seeds of cultivated and wild origin yield an oil rich in cuminaldehyde (27.3–34.1%), *p*-mentha-1,3-dien-7-al and *p*-mentha-1,4-dien-7-al (29.6–36.8%).

Himachali Kala Zeera is *Bunium persicum* which is widely grown in the dry temperate region of the Himachal Pradesh. It has a higher concentration of volatile oils responsible for its unique flavour and taste. Its stem is often hollow in the internodal region with secretory canals containing ethereal oils and resins. The plant type of Kala zeera varies from dwarf (30 cm) to tall (80 cm) compact or spreading, moderately to highly branched, tuberous and perennial herb. The leaves are freely, pinnate (2-3), finely dissected and filiform. The flowers are small, white in colour with readily symmetrical small sepals, petals and stamens.

Black cumin seeds contain essential oils rich in monoterpene aldehydes; the main components are cuminaldehyde, *p*-mentha-1,3-dien-7-al and *p*-mentha-1,4-dien-7-al; terpene hydrocarbons are -terpinene, *p*-cymene, -pinene.

F) Description of the Goods:

***Buniumpersicum* (Boiss.)** B. Fedtsch is an important medicinal and spice herb belonging to Apeaceae family with diploid chromosomal number $2n=14$. It is small, grassy and perennial plant, which produces white and pink compound umbel of flowers on the terminal and lateral stems during the third year of its life. Essential oil from the ripe seeds of black cumin contains *p*-mentha-1, 4-diene-7al, gamma-terpinene, beta-pinene and cuminaldehyde. Several therapeutic effects including those on digestive disorders, urinary tract disorders, diuretic, gynaecologic, anti-convulsion, anti helmetic, anti asthma, and dyspnea have been described for the seeds of *Buniumpersicum* as per following details

Himachali Kalazeera the prized herb has many medicinal properties such as

- **The healing Power and Curative Properties**
The fruit is a rich source of thymol. Thymol is used as an anthelmintic against hookworm infections and also as an antiseptic in many proprietary preparations. It is a stimulant, which increases the secretion and discharge of urine and relieves flatulence. It strengthens the functions of stomach and arrests any bleeding.
- **Digestive Disorders**
Kalazeera (Black Cumin) seeds are very useful in digestive disorders like biliousness, morning sickness, indigestion, atonics dyspepsia, diarrhea, malabsorption syndrome, and flatulent colic. One teaspoon of cumin seeds is boiled in a glass of water and the decoction mixed with one teaspoon of fresh coriander leaf juice and a pinch of salt. This decoction can be taken twice daily after meals as a medicine for diarrhea.
- **Piles / Hemorrhoids**

Black cumin is beneficial in the treatment of piles or hemorrhoids. About 60 grams of the seeds, of which half should be roasted, should be ground together. Three grams of this flour should be taken with water.

- **Insomnia**

Cumin is valuable in relieving sleeplessness. A teaspoon of the fried powder of cumin seeds mixed with the pulp of a ripe banana can be taken at night to induce sleep.

- **Renal Colic**

Black cumin seeds mixed with caraway seeds and black salt is useful in renal colic. About 20 grams of cumin seeds, 12 grams of caraway seeds and 6 grams of black salt are ground together and mixed with a little vinegar. This mixture can be taken in doses of 3 grams every hour till relief is obtained.

- **Common Cold**

Dilute cumin water is an antiseptic beverage and very useful in common cold and fevers. To prepare cumin water, a teaspoon of cumin is added to boiling water, which is allowed to simmer for a few seconds and set aside to cool. If the cold is associated with sore throat, a few small pieces of dry ginger should be added to the water. It soothes throat irritation.

- **Problem of Breast Milk Secretion**

A decoction of cumin seeds mixed with milk and honey, taken once daily during the entire period of pregnancy helps the healthy development of the fetus, eases child-birth and increases the secretion of breast milk.

- **Amnesia**

Cumin seeds are valuable in amnesia or dullness of memory. Three grams of black cumin seeds are mixed with 12 grams of pure honey and licked to get rid of in this condition.

- **Boils**

Black cumin ground in water is applied as a paste over the boils with beneficial results.

- **Scorpion Sting**

Paste of the cumin seeds prepared with onion juice, applied over scorpion sting will retard the frequency of upbeats.

- **Other uses**

The cumin seed is extensively used in mixed spices and for flavoring curries, soups, sausages, bread and cakes. It is an ingredient of curry powder, pickles and chutneys. It is also used to some extent in Indian medicine as a carminative.

G) Geographical area of Production and Map as shown in page no: 13

Himachal Pradesh is situated between 75°40' E and 79°00'35"E longitudes and between 30°12' N and 33°15' N latitudes. Himachal shares its Eastern boundary with Tibet. Haryana is in its south and Punjab in west. Jammu & Kashmir is to the north of Himachal.

Kalazeera is being cultivated in whole of the district Kinnaur, Lahaul & Spiti, higher altitude region of District Kullu , Chamba, Shimla and Sirmour of Himachal Pradesh.

H) **Proof of Origin (Historical records):**

The Kalazeera variety found in Himachal Himalayas is scientifically known as *Bunium Persicum*. As per scientific studies, the *Bunium Persicum* is mostly found in high temperate regions of Himachal Pradesh. The Kalazeera varieties found in other parts of India are *Carrumcarvi* and *Centrtherumanthelminticum*.

The Kalazeera plant is generally produced in North-Western Himalayas. In Himachal Pradesh it is grown (wild and cultivated) in high altitude regions (1800m-3000m above mean sea level) of Lahaul & Spiti, Kinnaur, Chamba, Kullu and other high altitude regions. In District Kinnaur it is being cultivated on large scale for commercial purposes. The references of production of Kalazeera in different parts of Himachal Pradesh could be found in many documents including District Agriculture Plan, Kinnaur, Himachal Pradesh.

I) **Method of Production:**

Growing wild in the forest areas of dry temperate region of Himachal for hundreds of years, however the successful domestication of *Himachali kalazeera* plant from its wild habitat has been carried out at the Mountain Agricultural Research & Extension Centre, Sangla, district Kinnaur. Furthermore the Agro-techniques for its cultivation and other production methods have been developed. Limited number of landraces has been collected from some areas of Kinnaur and is being maintained on-farm at Sangla and cultivated under the apple orchards.

Kalazeera is propagated through seeds initially, but its subsequent growth and production is maintained by tubers, which are formed 10-15cm deep in the soil by the germinating seedlings. It requires four year producing new seed while raising it through seeds. The seeds have chilling requirement for germination and thus the seeds sown during October-November germinate after the snow melt in the month of March. The bolting take place and flowering occur in the month of April- May. The crop matures within 45-60 days after flowering.

In the first year two to three leaves comes out and dried up. Very small tuber developed during first year and it acts as a propagule for next year. In second year this small tuber germinates and produces very small plant and again gets dried up without bearing any flower or seed. In the third year the small tuber of pea seed size germinates and produces plant and branches but no flowering. In fourth year the full grown tuber germinates and bolting take place in the month of April-May. The number of tiller increases with each year depending upon the size and health of the tuber. The maximum number of tiller 7-8 was produced by the 15-20 gram tuber. The Plants regenerate every year from the same tubers and attains its maximum size about 20-22gm in 5-6 years. The tuber of this size produces more branches which resulted into higher yield. *Kalazeera* can also be propagated through tubers which can be planted in the month of November and sprouting starts by the end of December. But it remained underground till the melting of snow in the month of March. The ripe crop is cultivated every year for domestic and commercial purposes.

J) Uniqueness:

The major difference between Himachali Kalazeera (*Buniumpersicum*) and other species is the presence of higher concentration of volatiles oils, containing higher percentages of aldehydes responsible for the flavour of the seeds and lower percentages of terpene hydrocarbons, i.e. γ -terpinene and *p*-cymene. The mature seeds of cultivated and wild origin yield an oil rich in cuminaldehyde (27.3–34.1%), *p*-mentha-1,3-dien-7-al and *p*-mentha-1,4-dien-7-al (29.6–36.8%). The variety of Kala Zeera found in Himachal Himalayas is *Bunium Persicum*.

Himachali Kala Zeera (Black cumin or *Buniumpersicum*) is an economically important umbellifer growing wild in the dry temperature regions of Himachal Pradesh. At present, the cost of *kalazeera* in the Kinnaur district is around Rs.1500/Kg during the harvesting season, i.e. in the month of July-August.

Table 1 Chemical composition of Himachali Kalazeera

COMPONENTS	Himachali Kala Zeera
α -Thujene	1.16
Bicyclo[3.1.1]hept-2-ene-2-ethanol,6,6-dimethyl-	0.10
α -Pinene	0.34
Bicyclo[3.2.1]oct-2-en-7-one	0.03
Sabinene	2.36
β -Pinene	0.29
β -Myrcene	1.54
Delta.3-Carene	0.16
α -Terpinolene	0.76
1-Phellandrene	21.84
gamma-Terpinene	41.27
Fenchone	0.91
3-Cyclohexen-1-ol, 5-methylene-6-(1-methylethenyl)-, acetate(CAS)	0.03
Linalool	0.05
Epoxyterpinolene	0.09
3-Isopropylidene-5-methyl-hex-4-en-2-one	0.33
2-Methyl-1-hepten-6-yn-3-ol	0.33
3-Cyclohexen-1-ol,4-methyl-1-(1-methylethyl)-CAS)4-Terpineol	0.3
1-Cyclohexene-1-carboxaldehyde, 4-(1-methylethyl)-	0.93
Propanal,2-methyl-3-phenyl-	30.4
Benzeneacetic acid, α -hydroxy-,ethyl ester(CAS)Ethyl mandelate	21.54
2-Caren-10-al	0.13
Phenol,5-methyl-2-(1-methylethyl)-(CAS)Thymol	0.26
(-)-Caryophyllene oxide	0.04
(+)Spathulenol	0.08
α -Bisabolol	0.04

5-methyl-3-(1-methylvinyl)-1,4-hexadiene	_
Camphene	0.02
L-Fenchone	_
4,8-epoxy-p-menth-1-ene	0.06
3-Cyclohexene-1-carboxaldehyde, 1,3,4-trimethyl-	0.07
2-Methyl-1,5-heptadien-4-ol	0.08
3-Cyclohexene-1-methanol, $\alpha,\alpha,4$ -trimethyl-, (S)-(CAS)p-M	_
Acetylphenylcarbinol	_
Bicyclo[3.1.0]hexan-3-ol, 4-methyl-1-(1-methylethyl)-	_
Bicyclo[3.2.1]oct-2-ene, exo-4-phenylsulfonyl-	_
1,4-Cyclohexadiene-1-methanol, 4-(1-methylethyl)-	_
1,3,5-Cycloheptatriene, 7,7-dimethyl-(CAS) 7,7-Dimethyl-1,3,5-cycloheptatriene	_
2-Pinen-10-hydroperoxide	_
n-Hexadecanoic acid	_
3-Menthene	0.04
Cis-Sabinene Hydrate Acetate	0.88
α -Thujone	0.22
5,8-Dimethylene-bicyclo[2.2.2]oct-2-ene	0.03
Carveol (fr.1)	0.05
Limonene oxide	0.03
Myrtenyl acetate DB5-967	0.03
Phellandral	0.07
Trans-Caryophyllene	0.04

K) Inspection Body:

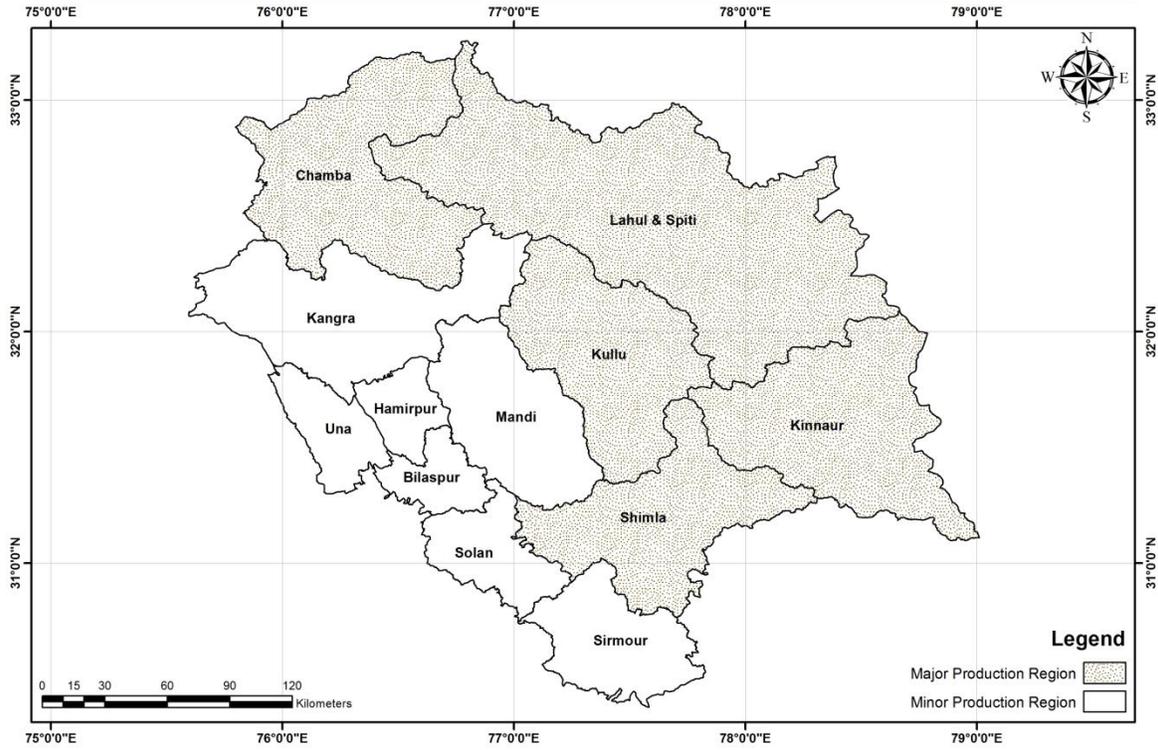
The inspection body has been constituted to regulate the use of Himachali Kala Zeera as per following details

1. The Vice Chancellor, Himachal Pradesh Krishi Vishwavidyalya, Palampur, H.P. or his representative.
2. The Director, Department of Agriculture, Govt. of H.P.
3. One Agriculture Scientist from Institute of Himalayan Bio-Resource Technology (IHBT) - CSIR, Palampur, H.P.
4. One Agriculture Scientist from Dr. Y.S. Parmar University of Horticulture, Nauni District Solan, H.P.
5. One representative of National Bureau of Plant Genetic Resources, Phagli, Shimla.

L) Others:

Himachali Kalazeera is a recently domesticated crop from its wild habitat and is being grown successfully by the farmers of Kinnaur district and other high altitude regions of the State. In Shong village of district Kinnaur cultivation of the *kalazeera* is being done as a cash crop on a large scale. In the present circumstances, their produce in the form of dry seed is being purchased by the local contractors on a very low price and sold on a very high premium price in the name of **Himachali kalazeera**. Therefore, if the produce is protected by GI it will give the local farmers' very high remunerative price and also help to protect the uniqueness of their produce.

Himachali Kala Zeera Production Region



G.I. APPLICATION NUMBER – 464

Application Date: 10-12-2013

Application is made by The Totgars' Co-operative Sale Society Limited, Market Yard, Sirsi-581402, District: Uttara Kannada, Karnataka, India for Registration in Part A of the Register of **Sirsi Supari** under Application No. 464 in respect of Horticultural Produce - Arecanut falling in Class –31 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

- A) Name of the Applicant** : The Totgars' Co-operative Sale Society Limited
- B) Address** : The Totgars' Co-operative Sale Society Limited,
Market Yard, Sirsi-581402,
District: Uttara Kannada,
Karnataka, India
- C) Types of Goods** : **Class 31**– Horticulture - Arecanut
- D) Specification:**

Sirsi Supari is described as Arecanut cultivated in Sirsi, Siddapur and Yellapur Taluk regions of Uttara Kannada District located in the Western Ghat region of Karnataka State. Sirsi Supari is medium sized, somewhat flat rounded in shaped, somewhat ash coloured, hard seed. The fruit of Areca catechu turns a yellow to scarlet color as it ripens and then consists of a thick fibrous pericarp, the so-called husk, which encloses this seed

Composition of Sirsi Supari

Sl.No.	Parameter	SirsiSupari
1	Average Dry weight (g)	7.7
2	Total Carbohydrates (%)	26.67
3	Total Protein (%)	8.94
4	Total Polyphenols (%)	17.42
5	Tanninis (g of tannic acid equi./ 100g)	14.52
6	Total fat (%)	5.86
7	Soluble sugars (%)	0.89
8	Total Flavinoids (%)	1.08
9	Arecoline (%)	0.11
10	Gallic acid (mg/100g)	389.96

E) Name of the Geographical Indication:



F) Description of the Goods:

Sirsi Supari is described as Areca nuts cultivated in Sirsi, Siddapur and Yellapur Taluk regions of Uttara Kannada District located in the Western Ghat region of Karnataka State. Sirsi Supari are medium sized, somewhat flat rounded in shaped, somewhat ash coloured, hard seed. The fruit of Areca catechu turns a yellow to scarlet color as it ripens and then consists of a thick fibrous pericarp, the so-called husk, which encloses this seed.

The Botanical name Sirsi Supari is Areca catechu.

Botanical description of Sirsi Supari is:

Kingdom	:	Plantae
Sub Kingdom	:	Tracheobionta.
Super Division	:	Spermatophyta.
Division	:	Magnoliophyta.
Class	:	Liliopsida.
Sub Class	:	Arecidae.
Family	:	Arecaceae.
Genus	:	Areca L.
Species	:	Areca catechu

Habit: Sirsi Supari is grown in slender, single trunked, monoecious palm with a prominent crown shaft.

Size: The palm reaches a mature height of 25-30 feet with a trunk of 12-15 inch in diameter.

Flowers: Flowers are unisexual, with both male and female flowers borne in the same inflorescence.

Leaves: Fronds are even-pinnately compound, 1-1.5 mtr long.

Fruit: A fibrous, ovoid drupe, yellow to orange when ripe. Seeds usually ellipsoidal with flattened base.

Sirsi Supari is grown in the regions of Sirsi, Siddapur and Yellapur taluks of Uttara Kannada District of Karnataka. Here climate and soil condition is different from other regions. Here due to high rainfall and above the sea level of 580 meters, this arecanut is special in character as size taste and as characteristics are totally different. As it is grown and harvested naturally and its processing is also natural.

G) Geographical area of Production and Map as shown in page no: 22

The Geographical Area of Production of Sirsi Supari is Sirsi, Siddapur and Yellapur taluka of Uttara Kannada District of Karnataka.

Sl. No	Places	Longitude	Latitude	MSL
1	Sirsi	14.61.71° N	74.84.49° E	590 meters
2	Siddapur	14.34.16.17° N	74.89.27.99° E	564 meters
3	Yellapura	14.96.43° N	74.71.21° E	541 meters

H) Proof of Origin (Historical records):

On the strength of literary sources, history of chewing arecanut among Aryans in India is prevalent atleast for last 2000 years.

Arecanut (Betelnut) also called as supari in Sirsi, are growing since vedic period. In Sanskrit texts we find enumerable references of Arecanut and its uses.

Anjana Charita by Sisu Mayana (BC 1300), Magha (650BC) but according to some, not later than ninth century B.C mention is made of the soldiers of Sri Krishna from Dwaraka who on landing in a marshy place came across a mixed garden of coconut and Arecanut and drank coconut water and chewed ripe Arecanut. Raghuvamsha by Kalidasa (Fourth Century A.D) Shri Rama telling his consort, Sitadevi, of the rich and artistically laid out and abundantly bearing arecanut plantations on the west coast of India.[Sirsi, Siddapur, Yellapur region are coming under this region. It is very nearer to western coastal line]. Amara kosha by Amarasimha (Sixth century AD) contains a member of Synonyms of arecanut.

Betel nut growing in Sirsi, Siddapur Yellapur is on the best soil called as Cagdala red soil (Francis Bukanen 1801). The garden must be fenced with a wall of stone armed on the upper side of which a deep drain must be formed to carry off the water, which during the rainy season descends from the hills in torrents.

I) Method of Production:

Sirsi region climate, soil, geographical structure and other factors are support the growing of good quality areca nut .while producing the arecanut following methods should be used in Sirsiregion.

Climate:

Environment plays an important role in production of areca nut. It grows well within the temperature range of 14°C and 36°C and grown well in areas receiving annual rainfall of 750 mm to 4,500 mm. These suitable climatic conditions support the production of quality areca in Sirsi Region.

Soil

The largest area under the crop is found in gravelly laterite soils of red clay type. It can also be grown on fertile clay loam soils.

Raising of Seedlings:

Areca nut is propagated only by seeds. There are four steps in selection and raising of areca nut seedlings *viz.*, selection of mother palms, selection of seed nuts, germination and raising the seedlings and selection of seedlings.

a) Selection of mother palm

While selecting the mother palm the farmer is some point should be considered like early bearing, regular bearing habit, large number of leaves on the crown, shorter internodes and high fruit set, healthiness of mother palm.

b) Selection of seed nut

Fully ripened nuts having weight of above 35 g should be selected. The nuts selected should float vertically with calyx-end pointing upwards when allowed to float on water. These nuts produce the seedlings of greater vigour.

Primary and secondary nurseries:

For obtaining good germination, the seed nuts should be sown as whole fruits. The nuts should be sown immediately after the harvest in soil or sand and watered daily to get early and good germination. The nuts should be sown at 15 cm distance in vertical position with calyx end just covered. The beds may be mulched lightly using areca leaf or paddy straw. After six months in primary nursery, the seedlings are to be transplanted to secondary nursery beds of 150 cm width, 15 cm height and convenient length. A spacing of 30 cm between the seedlings is considered to be optimum for a growth period of one year in the nursery. Polythene bags (25x15cm, 150 gauge) filled with potting mixture (top soil: FYM: sand = 7:3:2) can also be used to raise secondary nursery. Sprouts of 3 months old should be used. The secondary nursery should be given a basal dose of decomposed farm yard manure@ 5 tonnes per ha. Areca sprouts and seedlings are very delicate and do not withstand exposure to direct sunlight. Hence, proper shade should be provided to the nursery. The nursery should be watered regularly in the summer and proper drainage should be provided in rainy season. The nursery should be kept clean by periodical weeding.

Selection of seedlings

Twelve to eighteen-month-old seedlings are to be selected and transplanted in the main field. Seedlings with maximum number of leaves (five or above), minimum height and maximum girth are to be selected for planting. The selected seedlings should be removed with a ball of earth adhering to the roots for planting. The farmer should ensure that selected seed should be healthy one before planting it in the field.

Selection of site and layout

The crop thrives well in humid areas protected well against hot sun and heavy wind. Since the areca palm does not withstand either water logging or drought, the site selected should have proper drainage and adequate source of water for irrigation. Arecanut palm cannot withstand extreme temperature and exposure to direct sun. So the site selected should have protection from southern and western sides. The soil depth and the depth of water table are other two parameters to be considered while selecting the site. The soil should be deep (preferably not less than two meters) and water table should be sufficiently low for better root development. Aligning the rows in

north-south direction with a deviation of 35° towards south-west lowers the incidence of sun-scorch.

Spacing

This depends on the rooting pattern of the crop along with the fertility and depth of the soil. The studies conducted at different places with different spacing have revealed that a spacing of 2.7 m X 2.7 m is optimum for arecanut.

Depth of planting:

In well-drained soils and in the fields where proper drainage can be provided, deep planting is preferred. Deeper planting provides a firm anchorage and larger volume of space for root development. In areas where water table is high, shallow planting is preferred. Thus in well-drained soil, planting at a depth of 90 cm is recommended and in heavy soils planting at a depth of 60 cm is recommended.

Season of planting:

In areas where South-West monsoon is severe, planting in the month of September-October is recommended. In other areas planting can also be done in the months of May-June.

Drainage:

For better growth and development of the plants proper drainage is essential. The number of drainage channels depends upon the soil type. In light soils the number of channels may be less and in heavy soils the channels should be dug in each row for proper draining of the excess water. The channels should be at least 15 – 30 cm deeper than the depth at which the seedlings are planted.

Shading:

The palms are highly susceptible for sun scorching. The seedlings should be given protection against the direct exposure to sun. This may be done either covering the plants with areca or coconut leaves or by raising crops like banana in between two rows of areca nut. Sun scorching is mostly seen during October – January. During this period even the stems of young palms have to be protected. For this a quick growing shade plant can be planted on Southern and Western sides of the garden.

Nutrient Requirement:

Annual application of 100 g N (220 g urea), 40 g P₂O₅ (200 g rock phosphate) and 140 g K₂O (235 g muriate of potash) in addition to 12 kg each of green leaf and compost per palm per year is recommended. The fertilizers are to be applied in two split doses. One third of the fertilizer is applied in May - June and two third along with the organics during September-October. Fertilizers are applied in basins around the palm dug to a depth of 15-20 cm and 0.5-1.0 m radius leaving 20 cm from the base of the palm. After application, the soil is rolled up and covered with organic matter and soil.

Organic matter recycling:

On an average, 5.5 to 6.0 tonnes of wastes are available from one ha of areca garden per year. This can be effectively used as organic source of nutrients for areca palms. But direct application of these wastes in the garden will take long time for decomposition and will not meet the nutrient demand of the crop immediately. Hence,

these materials can be composted using earthworms effectively and used as organic manure in areca gardens.

To prepare vermicompost, areca wastes are chopped into small pieces of 10 cm and heaped. The heap should be mixed with cow dung slurry @ 10 kg / 100 kg of waste and kept for two weeks with sprinkling water daily. Then the chopped material is arranged in beds of one-meter width and convenient length. Cement tanks or trenches can be used for this purpose. A layer of 10-15 cm waste material is alternated with 2 cm layer of cow dung over which earthworms are released at the rate of 1000 numbers per square meter. The wastes are converted into fine granular, odourless vermin compost within 60 days. During this period, the earthworm population is doubled. About 8 kg /palm/year of vermicompost meets the crop nutrient demand in terms of nitrogen. The two species of earthworms *Eudriluseugeniae* and *Eiseniafoetida* can be used.

Cultural operations:

The cultural operations vary from area to area. In *Maland* tracts the main purpose of cultivation is to loosen the soil and to rebuild the soil fertility after the heavy rains during monsoon. In *Maidan* tracts the purpose of cultivation is to conserve the soil moisture and prevent the hardening of the soil, as the soils are heavy in these areas. In general the cultivation was found to increase the yield by 10-20%. In light soils digging can be done once in two years. But in heavy soils digging has to be done every year. Clean cultivation was found to give better yield. When planting is done on hill slopes, contour planting gave highest yields. Mulching is another operation being followed in the arecanut gardens. This checks evaporation during summer, erosion during rainy seasons and keeps the weeds under check. Chopped areca leaves, grass, arecanut husk and dry leaves collected from the forests can be used as mulch in areca gardens.

Irrigation:

Arecanut cannot withstand drought for a long time. Being a perennial crop, once affected by water stress, it may require two-three years to regain the normal vigour and yield. The death of palms due to moisture stress is also not uncommon. Irrigation intervals of 5 and 10 days were found superior throughout the season. The quantity of water to be applied is about 200 lit per palm / irrigation. During the summer, majority of the farmers face scarcity of water and it will be difficult to supply the required water to the palms. To overcome this problem, new irrigation methods were tried which can save water without affecting the yield of arecanut. They are sprinklers and drip irrigation methods. Sprinkler and drip irrigations can save 20 and 44 per cent respectively of water.

Fertigation

Application of nutrients through irrigation water is called as fertigation. This procedure can be profitably followed in Arecanut. The studies at CPCRI have shown that in the initial stages of areca garden only 75% of the recommended dose of fertilizer is sufficient when the fertilizer was given through drip irrigation. The fertilizer should be split into ten parts and should be applied once in 20 days from November to May.

Arecanut based cropping systems

Arecanut is cultivated with spacing of 2.7 X 2.7 m provides ample scope for cultivation various annual by biennial and perennial crops in the inter spaces. Banana, pepper, cocoa, elephant foot yam, citrus, betelvine, pineapple etc. were found suitable for

inter/mixed cropping in arecanut. However, it is found that as the age of the garden advances, only few crops can be grown profitably as mixed crop viz., pepper, cocoa, banana, lime and betelvine.

Weed Management

Keep the garden free of weeds and break up surface crust by light forking or digging after cessation of monsoon during October-November. In slopes, prevent soil erosion by terracing. Sow seeds of green manure-cum-cover crops such as *Mimosa invisa*, *Stylosanthes gracilis* and *Calapagonium muconoides* in April-May with the onset of pre-monsoon rains. Cut and apply them to the palms in September-October.

Harvesting and Yield

The pre-bearing age of the palm ranges from 5 to 8 years. Though inflorescence initiation has been observed in every leaf axil, there is absorption of inflorescences to about 5 per cent. The plant is monoecious, producing both male and female flowers on the same tree. The spadix of a grown-up palm produces on an average, 294 female flowers. The colour of the fruit during its growth changes from green to different shades of yellow and red during ripening. In some places, tender nuts are mature nuts are harvested. Tender nuts are harvested from July to December and ripe nuts from December to March or from May to July. Three or four plucking is done during the whole season.

Yield

With normal good management practice, an Arecanut palm may yield around 300-400 nuts / palm / year.

Storage

There are 14 insect and mites that can damage the nuts during storage. Hence storing in jute bags soaked in 0.1% Lindane solution is recommended. When nuts are stored in such bags, they remain free from insect infestation for upto six months. Phostoxin tablets @ 800 g / 100 m³ are also effective in controlling stored areca nut pests.

J) Uniqueness:

That Sirsi Supari is unique for many reasons. The areca nuts grown in Sirsi, Siddapur and Yellapur regions have unique features like round and flattened coin shape, unique texture, size, cross sectional views, taste etc. These features are not seen in areca nut grown in any other regions.

The Sirsi Supari average dry weight of 7.5gm whereas that of other areca nut varies. Sirsi Supari has an average thickness of 16mm where as others are thicker.

Sirsi Supari is unique in taste also from other areca nut due to differences in their chemical composition. Total average Flavonoids content is Sirsi Supari is around 90 whereas in others it is around 80.

Total carbohydrates in Sirsi Supari are 23 to 26%, total arecoline is 0.11 to 0.13%, Total Tannin content is 14.5 to 17.5%.

The process of cultivation from planting to harvesting of Sirsi Supari in Sirsi, Siddapur and Yellapur regions is unique from other areca growing regions in the country. The unique climatic conditions and geographical conditions in the region of Sirsi, Siddapur and Yellapur talukas also contribute to the uniqueness of Sirsi Supari from areca nut grown in other regions of the country.

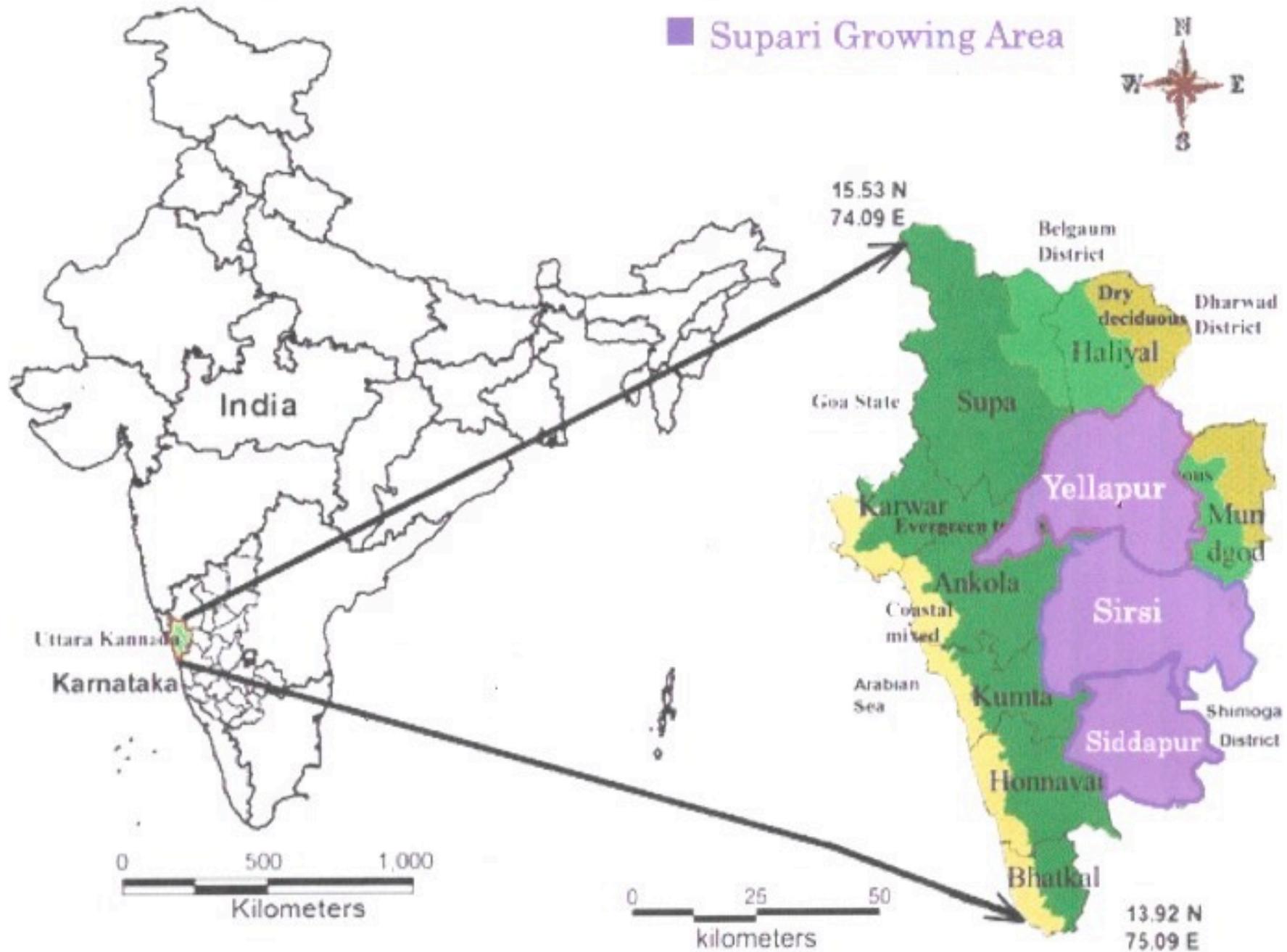
K) Inspection Body:

To maintain the quality of the Sirsi Supari through a mechanism of regular Inspection. Inspection Committee of Sirsi Supari shall consist of a Committee of Seven (7) Members, comprising of the following members:

1. The Chairman, the Totgars' Cooperative Sale Society Ltd., Sirsi.
2. General Manager, the Totgars' Cooperative Sale Society Ltd., Sirsi.
3. Director, the Totgars' Cooperative Sale Society Ltd., Sirsi.
4. Professor (Farms), Horticulture Research and Extension Centre, Sirsi.
5. Progressive Arecanut Farmer from Sirsi Taluk.
6. Progressive Arecanut Farmer from Siddapur Taluk.
7. Progressive Arecanut Farmer from Yellapur Taluk.

L) Others: Medicinal Uses

In botany, the name of Arecanut is 'arecatechu'. With regard to its medicinal uses Bhat (Forth Century AD) has described its uses against Leucoderma, Leprosy, Cough, Fits, Worms, Anemia and obesity. It has also been mentioned for its uses as purgative and as an ointment along with several other ingredients for the treatment of nasal ulcers. Bhavamitra (Thirteenth Century AD) mentioned the use of Arecanut as a stimulant and an appetizer. In the Gitopadhesha, it is described as pungent, bitter, spicy and sweet and that it expels gas, removes phlegm and bad odour and kills worms. According to Watt (1889) the powdered nuts were held in repute as an anti-helminthic for dogs for many centuries for its efficacy in the expulsion of tapeworms.



G.I. APPLICATION NUMBER – 468

Application Date: 24-02-2014

Application is made by M/s. Kinnaur Chulli - Bhemi Oil Producers & Processor Society, District: Kinnaur, C/o Dyerton Cottage No - 3, Below Shimla bypass, Shimla, Himachal Pradesh, India for Registration in Part A of the Register of **Himachali Chulli Oil** under Application No. 468 in respect of Chulli Oil falling in Class –31 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : M/s Kinnaur Chulli - Bhemi Oil Producers & Processor Society

B) Address : M/s Kinnaur Chulli - Bhemi Oil Producers & Processor Society, District: Kinnaur, C/o Dyerton Cottage no-3 Below Shimla bypass, Shimla, Himachal Pradesh, India

Facilitated by:

Himachal Pradesh Patent Information Centre (HPPIC)

C) Name of the Geographical Indication:

HIMACHALI CHULLI OIL



D) Types of Goods : **Class 31 – Chulli Oil**

E) Specification:

In Himachal Pradesh, the Chulli (Apricot) is mainly grown in the districts of Shimla, Mandi, Kullu, Chamba, Sirmour, Kinnaur and Lahaul-Spiti.

The Chulli is perishable in nature and its harvest season is short. Apricots are mostly used for preparation of different value added products, in processing, in drying and in preparation of fermented liquor (Ghanti). The stones/ pits left after processing is thrown as waste, which otherwise is a good source of edible oil and considered to be a good source of polyunsaturated fatty acids like linoleic and linolenic acid and oleic acid as monosaturate with a good nutritional and pharmaceutical importance.

Wild apricot (*Prunus armeniaca L.*) commonly known as *Chulli, Chulu, Share* or *Zardalu* are abundantly grown as wild in many parts of Himachal Pradesh.

Owing to their short harvest season and poor shelf life, these fruits are mostly used for making local liquor (Ghanti). It is also used to prepare some home made products. The stones/pits left after these operations usually possess no commercial value and are treated as waste, which otherwise is a good source of edible oil containing high amount of unsaturated fatty acids. Generally, apricot fruits comprise of 11.7-22.2% stones, which yield 30.7-33.7 % kernels, which may be both sweet as well as bitter in taste. Both types of kernels can be utilized for extraction of oil. Locally, the kernel oil from apricot (*chulli*), *wild peach (behmi)* and hard shelled walnut is already being used to a limited extent by the local tribal in some parts of the country for food, massaging and for other homemade remedies. Owing to the availability of these fruits in large quantity, there exists a good scope for its utilization for extraction of oil¹. Mean fruit weight in bitter and sweet kernelled apricots ranged between 8.0-15.1g and 16.0-18.3g with stone recovery of 12.7-22.2% and 11.7-13.3% respectively².

The Chulli trees are moderate sized trees, about 10 to 15 meters tall, having reddish bark. Leaves of Chulli are ovate to round ovate (approx 5-9cms long)³. Whereas, those of wild peach are elongated (approx 8-12cms long). Flowers are solitary white or pinkish about 2.5 cm across, born singly and appearing much in advance of the foliage. Fruits are round about 5cms, hairy when young, but nearly smooth skinned at maturity with a yellow skin overlaid with red, the flesh is yellow or yellowish orange, firm and sweet. Fruit is harvested from May to July. It is highly perishable⁴. The leaves of Chulli tree turn yellow during autumn before trees become deciduous.

Apricot is quite hardy and can be grown in most of the soils, which are deep and well drained. The horizontal & vertical roof distribution of a ten year old tree reaches 4.5 & 2.2 meter respectively indicating that the soil for apricot and peach should be about 3m deep. The trees growing in wet soil can depress physiological activity of leaves & overall growth of plants.

The PH value of the soil should be between 6.0-6.8. Apricot (Chulli) thrives best in mid hills at elevation of 1200-3500m above sea level. The long cool winter (800 chilling hrs below 7°C) and frost free, warm spring are favourable for fruiting. Summer temperatures between 16.6°C- 32.3°C are suitable for better growth & quality fruit production. Spring frost cause extensive damage to the blossoms and get destroyed when temperature falls below 4°C. An annual rainfall of about 100ccmwell distributed throughout the season is good for its normal growth & fruiting. In Kinnaur, the wild apricot of dry areas is sweeter as compared to the apricot of lower rainy areas. The wild peach growing at the altitudes up to 3500m at times suffer from natural ripening on the trees due to the cold and people collect it raw during the last week of September.

These trees have been called wild & (divine) because they grow luxuriantly under the care of nature. There is no care for irrigation, manure, fertilization, pesticide control etc. almost every year; these fruits shower bumper fruits to the people. These trees withstand the harsh climate in the winter. The apricot trees have also been found growing at the altitude of Eleven thousand feet at Poh in Spiti valley where at times the winter temperature is minus 35° C (-35° C).

HARVESTING & YIELD

Apricot fruits generally start maturing during the last week of May and continue up to August end depending upon altitude and location. Whereas, Peaches are harvested from July to September. They are harvested manually by shaking the tree branches and mechanical harvesting is not practiced. A person climbs up these trees with a long stick of 4-5 meters & beats the fruit bearing branches to ensure the shedding of all the fruits to the ground. At times it is fraught with risk and danger due to the breaking of the branches causing serious injuries even casualties. The fruits are picked up one by one & carried in the baskets to the appropriate places for fruit consumption as well as sun drying. However, change of surface color, from full bloom to harvesting and fruit, total sugar solids 'TSS' are considered as the best in the indices of maturity.

For fresh marketing, fruits should be plucked when they change their surface colour from green to yellow. Fully ripened fruits are harvested for freezing, canning & drying. The fruit should be harvested in morning hours & direct exposure to fruits from sun should be avoided during grading & packing.

The trees start bearing at the age of 4-5 years and continue to bear well for 50-60 years. The full bearing occurs at about 10-15 years when it yields about 85-100kgs per tree. The stone yield varies from 12-17% of fruits and the kernel yield ranges 3.14-4.81kg /tree. The yield of a full bearing well maintained tree varies from 120-150 kg.

Composition of Fruit & Kernel

Apricot is a good source of sugar & vitamin A & contain appreciable amounts of Thiamine & Iron. Fresh apricots yield 86% of edible matter, which contains following elements.

Ripened fruit pulp contains:-

Total Solids	12.4-16.7 percent
Insoluble Solids	2.1-3.1 percent
Acids (as malic acid)	0.7-2.2 percent
Total Sugars (as invert sugar)	5.3-8.6 percent
Glucose	3.2-4.8 percent
Fructose	1.4-4.25 percent
Sucrose	1.4-5.4 percent
Tannin	0.06-0.10 percent

These fruits yield 22-38% kernels. The Kernels contains (water 4.3%, Protein 31.4%, Oil 53.4%, Fibre 4.8%, Ash 2.6%, Sugar direct 8.1%, and as dextrose after conversion 11.6%)

Kernel oil closely resembles expressed almond oil thus it is employed as an adulterant or a substitute of almond oil. The cake after extraction of oil contains nitrogen 6.64 %, Phosphoric acid 2.2% & Potash 1.14%. An essential oil that is identical with bitter almond oil is distilled from the cake. Apricot Kernels are cheaper & give higher yield of oil (0.8-1.6 %) than bitter almond oil. The seed cake of the bitter apricot yields 1.6% of the oil. The cake from which the oil has been removed is free from hydrocyanic acid & can be used as a feed stuff for livestock.

F) Description of the Goods:

'Chulli' is the local name for the fruit as specified above in the state of Himachal Pradesh. But, in Kinnaur District while Apricot is called 'CHUL' and Aru is 'REG' in the local dialect. A variety called sweet Kernel of the wild apricot is called 'BIJA'.

Chulli oil is locally extracted for domestic use in almost all the households out of the kernels of the Chul, Reg after the age old process. Kernels of stones of apricot & Peaches are taken out & dried in the sun for 2-3 days. Dried kernels are put into kaning (stone mortar) & pounded repeatedly with pestle to a thick paste. Paste is then put into a cauldron & highly heated. Small cakes are made out of heated paste. Each cake is placed on the edge of the mortar & pressed with heavy hands so that oil starts oozing out of the cake & running into the mortar. The oil so obtained is conveyed from the mortar into a metal or an earthen ware locally called Ghagri. Oil cakes are crumpled into small pieces & dried in the Sun for a couple of days & again subjected to the original process to get the remaining oil out of them. The oil cakes are then used as cattle food. This cottage industry has not suffered any decline though oils from the plains have also started coming on the scene.

Distilled or fermented liquor is prepared for household use by employing indigenous methods & implements out of all kinds of fruits & grains. Arak or Rakh or Phasur are prepared by distillation.

Chuli (*Prunus Armenica*) is a local variety of the wild apricot it is found in plenty around the fields & in the mountain slopes in Kinnaur. The fleshy aril of this fruit is dried & stored for daily use to make a very nourishing & popular drink called chuli fhanding. The Chuli fhanding is regarded for its carminative quality. The oil extracted from its kernels is used for cooking. This oil is used as base in many traditional relaxant formulations. It is also used for homemade liquor. The fleshy aril of chuli has several applications in the vet nary medications. The decoction called chho-mor-tee, prepared by soaking the dried fleshy aril of chuli in water is given to the cattle especially goats & sheeps.

Utilization

The fruits as of now are not processed for any commercial products although studies for preparation of sauces & chutney, jams, apricot nectar have given unique encouraging results. The major portion of the pulp is utilized by the tribal's for the preparation of distilled alcoholic liquor. The fruits are frozen candid or made into paste. The strained baby foods from pulp are nutritious and a good source of calcium, phosphorus & iron. The oil is edible and oil cake can be used as organic manure.

Modern Products

An R&D entrusted to Rumi Herbal Research Institute Industrial Estate Ambathur, Chennai by National Horticulture, Ministry of Agriculture, Govt. of India during the year 2003 have revealed promising products which are as below:-

- a) Cosmetics; face cream, water based moisturizing gel, Oil based gel, Hair oil(A) hair promoting agents with 70% of peach & apricot oil, Hair oil(B) hair promoting agents with 90% of apricot and peach oil.
- b) Nutraceuticals; apricot juices

c) Therapeutic; pain reliever The description has been added in above para in red colour

G) Geographical area of Production and Map as shown in page no: 32

Chulli oil is produced in entire Himachal Pradesh. However, it is mainly produced in Districts of Kinnaur, Shimla, Mandi, Sirmour, Kullu & Solan.

H) Proof of Origin (Historical records):

The Himachal Pradesh Distt. Gazetteers – Kinnaur 1971(Oil Extracting Industry) says that oil is locally extracted for domestic use in almost all the households out of the kernels of the Chul, Reg after the age old process. Kernels of stones of apricot & Peaches are taken out & dried in the sun for 2-3 days. Dried kernels are put into kaning (stone mortar) & pounded repeatedly with pestle to a thick paste. Paste is then put into a cauldron & highly heated. Small cakes are made out of heated paste. Each cake is placed on the edge of the mortar & pressed with heavy hands so that oil starts oozing out of the cake & running into the mortar. The oil so obtained is conveyed from the mortar into a metal or an earthen ware locally called Ghagri. Oil cakes are crumpled into small pieces & dried in the Sun for a couple of days & again subjected to the original process to get the remaining oil out of them. This cottage industry has not suffered any decline though oils from the plains have also started coming on the scene.

Distilling Industry- Distilled or fermented liquor is prepared for household use by employing indigenous methods & implements out of all kinds of fruits & grains. Arak or Rakh or Phasur are prepared by distillation.

Kanawar by R.H Deuster 1939 (clothing & food/livelihood) records that very important are the dried apricots, from which is a type of soup is prepared which is taken from the poorer section of the society in place of tea.

Dr. O.C Handa in his book *Kinnaur – unfolding exotic Himalayan land under geophysical panorama* states that bemi, behmi or reg(prunes persica) trees – a local variety of wild peach are often grown on the edges of the terraced fields or its delicious fleshy aril & kernel. The sweet oil extracted from its kernel is used as cooking medium. However this oil is held efficacious for muscular pains. The fleshy aril of this fruit is also used for homemade liquor. The Shepherds of Kinnaur consider the leaves of Bemi vermicide. They apply its bruised leaves on the lacerating wounds of sheep's & goats. However its tendered leaves are considered as poisonous.

Chuli (*Prunus Armenica*) is a local variety of the wild apricot it is found in plenty around the fields & in the mountain slopes in Kinnaur. The fleshy aril of this fruit is dried & stored for daily use to make a very nourishing & popular drink called chuli fhaning. The Chuli fhaning is regarded for its carminative quality. The oil extracted from its kernels is used for cooking. This oil is used as base in many traditional relaxant formulations. It is also used for homemade liquor. The fleshy aril of chuli has several applications in the vet nary medications.

I) **Method of Production:**

Traditional method: Fresh fruits are collected from the trees. Then the ripe fruits are peeled off. The stones are decorticated manually using stones; around 4 kg of stones are decorticated in an hour. Sometimes hard stone is softened by immersing in water for 15-20 minutes. The kernels are separated using specific gravity method. After the separation the kernels are crushed to powdered form using a pestle or mortar. The powder is again crushed to form a paste. This paste on manual pressing yields the Oil. During the process little water is added for separating the oil from the paste of kernels.

Modern method: In this case a mechanical decorticator is used which can decorticate 120 kg of stones in an hour. The mixture of kernel and apricot husk is separated by specific gravity method. The sundried kernels are passed through 'oil expeller' for extraction of oil. The oil yield remains around 44%-45%. The oil so extracted is superior and transparent. However, the oil extracted by traditional method is still preferred because of a distinct odour which is not found in the oil extracted through modern methods.

The following products are obtained from Himachali Chulli Oil;

1. **FRESH FRUITS** – *Chulli* grows in abundance on the fringes of cultivable field and in the wilds. The people relish the fruits during the season to their capacity. The production is much more than the requirement of the fresh fruit consumption. Therefore, traditionally there have been several uses of these fruits. The surplus fruits are sundried on the roof tops as well as in the fields after the harvest & relish once in a while during winters. Because of the prevailing harsh economic conditions prevailing around 40-45 yrs back people of Kinnaur Distt. Prepared various products for consumption out of these fruits.
2. **'FHANTING'** – The sun dried fruits were boiled in containers & after cooling the seeds & pulp were separated manually. Thereafter, sufficient quantity of water was added to the juice & boiled. While boiling flour was added & stirred & served as food supplement called as 'CHUL FHANTING'. People used to relish for its sweet & sour flavor.
3. **'CHULTI-YUD'**- The refined pulp of the wild apricot is added with water & people used to enjoy with parched barley flour called yud.
4. **'CHULTI-LYING PUG'**- Out of Indigenous millets (Chulai) is dry fried & added with apricot juice. The Grains after frying becomes whitish in color & was called as 'Lying Pug'. Both the above mentioned products were savored by the people especially afternoon siesta.
5. **'CHULTI'** – Apricot juices were enjoyed by the people during the peak summers while tending the fields.
6. **'DHUPTI'** - The dried apricot kernels were finely ground & by adding little quantity of water it is boiled & enjoyed with buckwheat pancakes.

7. **'CHUTNEY'**-The raw apricot fruits were crushed & by adding some quantities of salt & mint. It was enjoyed with meals
8. **'PHASUR OR RAK'** - The sundried fruits are boiled & kept in big container overnight. Next day the pulp is separated from its seed manually. The pulp is further crushed by hands & kept in big earthen pots by adding yeast. The containers are sealed & kept to fermentation for about 10 days. At the time of appropriate maturity the produce is transferred to big copper/brass container. Its top opening is sealed into layers. The first layer contains a brass plate which is hollow at the centre & fabricated locally by adding a pipe to it. On top of it another similar plate but without a hollow is placed along with a pipe. Both these plates are plastered with clay-cow dung mix to arrest the escape of moisture while the brass cauldron is heated by fire from below. The top plate is filled with snow collected by near glaciers or by putting the running tap water. The moisture from the boiling cauldron below, after getting cold temp at the top, turn into water & flows out of middle container which is stored in the earthen pot & bottled. The first bottle is of very high degree which is served to the guests as 'Moori' as a very special item and rest is mixes & serves as 'Rashi'. Some quantity of the head drink is kept for the Gods as an offering during special occasions & fares. There is no hangover of these drinks.
9. **CHUL-REG TELANG' (Chulli Oil)** - Traditionally people have been extracting oils from these fruits by cumbersome manual methods. The stones are once again sundried till such time the kernels are fully matured. Thereafter the householders (especially during autumn/winter relatively when they get free from season place two hand full's of stone on stone slab and encircle it with a small piece of rope to arrest the broken pieces (flying outside) & break it gently by a small stone piece. Thereafter, the drudgery of manually separating the broken shells with broken kernels starts. The broken stones are used as a fuel during the winter. The kernels are roasted on mild fire to remove the moisture. The roasted kernels are placed in a hollow of stone sumps. They are bitten alternatively with the help of wooden passels 5.5 ft long by the ladies. Woolen rugs are placed on the stone sumps to arrest the kernels from flying outside. These ladies produce 'Humm' sound while beating the passels to exert the power pressure. They keep on adding little quantities of water in between. Once the kernels are converted into cakes they are once again roasted on the fire oven & brought back to the stone sumps. Small pieces of these cakes are pressed with both hands on top of stone sumps which exudes oil. The oil is collected in the containers. These oils are used a cooking medium in their daily food preparations.

J) Uniqueness:

The Himachali Chulli (Wild apricot fruits) are round to oblong. The physio-chemical characteristics of Himachali Chulli oil reveal that it has higher concentration of Linoleic acid as compared to other Chulli oils. The Himachali chulli oil has a higher saponification value making it suitable for soap production.

The higher values of linoleic and Vitamin E in Himachali Chulli Oil make it suitable for use in cosmetic industry. It has higher values of Mono Unsaturated Fatty acids (MUFA)

and Poly Unsaturated Fatty acids (PUFA) so could be used as massage oil and pain reliever.

The Himachali Chulli Oil is a good source of poly-unsaturated fatty acids (20.5-21% linoleic acid) besides containing substantial amount of mono unsaturated fatty acids (69.7-70.6% oleic acid). Appreciable amounts of Vitamin E (72-107 mg/100g) and carotenoids (262-267 µg/100g) are also present. Thus Himachali Chulli Oil is found to be very nutritive.

Besides above mentioned uniqueness, Himachali Chulli Oil is also known for:-

The Chulli Oil (Apricot oil) is known to reduce the risk of cardiovascular diseases. Also it is important for skin, hair growth, and regulation of cholesterol metabolism. The Apricot oil can be used for both edible and pharmaceutical purposes. Chulli oil is rich in unsaturated fatty acids having oleic and linoleic acids besides vitamin E. It can also be used for industrial purposes. It also finds use in medicine for earache and other ailments. The Chulli oil is identical with bitter almond oil. Apricot kernels are cheaper and give a higher yield of oil: 0.8-1.6 percent than bitter almond oil.

Medicinal Properties:

A- Traditionally, people have been mixing a spoonful of oil into roasted barley flour & enjoy with saltish tea. As a result of, even the old people from Kinnaur enjoyed perfect eyesight. The best eyesight tests were to insert thread into the eye of the thin needle or to identify the number of cow/yaks grazing in the distant pastures. This oil is also used as hair oil to keep the hairs jet black. The women have very long black tresses as it is ideal hair oil.

B- If some people had stomach upset a tumbler full of its juice would do wonders. It would remove the fatness from the bodies & all the old people from Kinnaur were very active & slim. No incidence of cardiovascular diseases was ever found which is very common amongst people these days. For men, 2-3 pegs of its liquor would do wonder with same sets of diseases.

C- The cakes mixed with little quantity of water were ideal nourishment as a body scrub for the infants. It made the skin soft & healthy. Its application is called 'Piyan'.

D- It is excellent massage oil suffering from Arthritis & joint pains. It removes the skin dryness & makes the skin smooth.

E- Ideal for Ornaments cleaning-In olden days the ladies used Apricot pulp for cleaning their silver & golden jewellery especially during festivals & special occasions. The ornaments would shine brightly after washing.

K) Inspection Body:

In order to deal with issues arising due to infringement or misuse of Chulli oil and its products following body has been proposed

1. General Manager, District Industry Centre, Kinnaur, at Reckong - peo, H.P.
2. One representative of Department of Agriculture, Govt. of H.P.
3. One Scientist from Himalayan Forest Research Institute, Panthaghati, Shimla H.P.
4. One Scientist from Dr. Y.S. Parmar University of Horticulture, Nauni Distt. Solan, H.P.
5. One representative of HP Patent Information Centre (HPPIC), State Council for Science, Technology & Environment, H.P

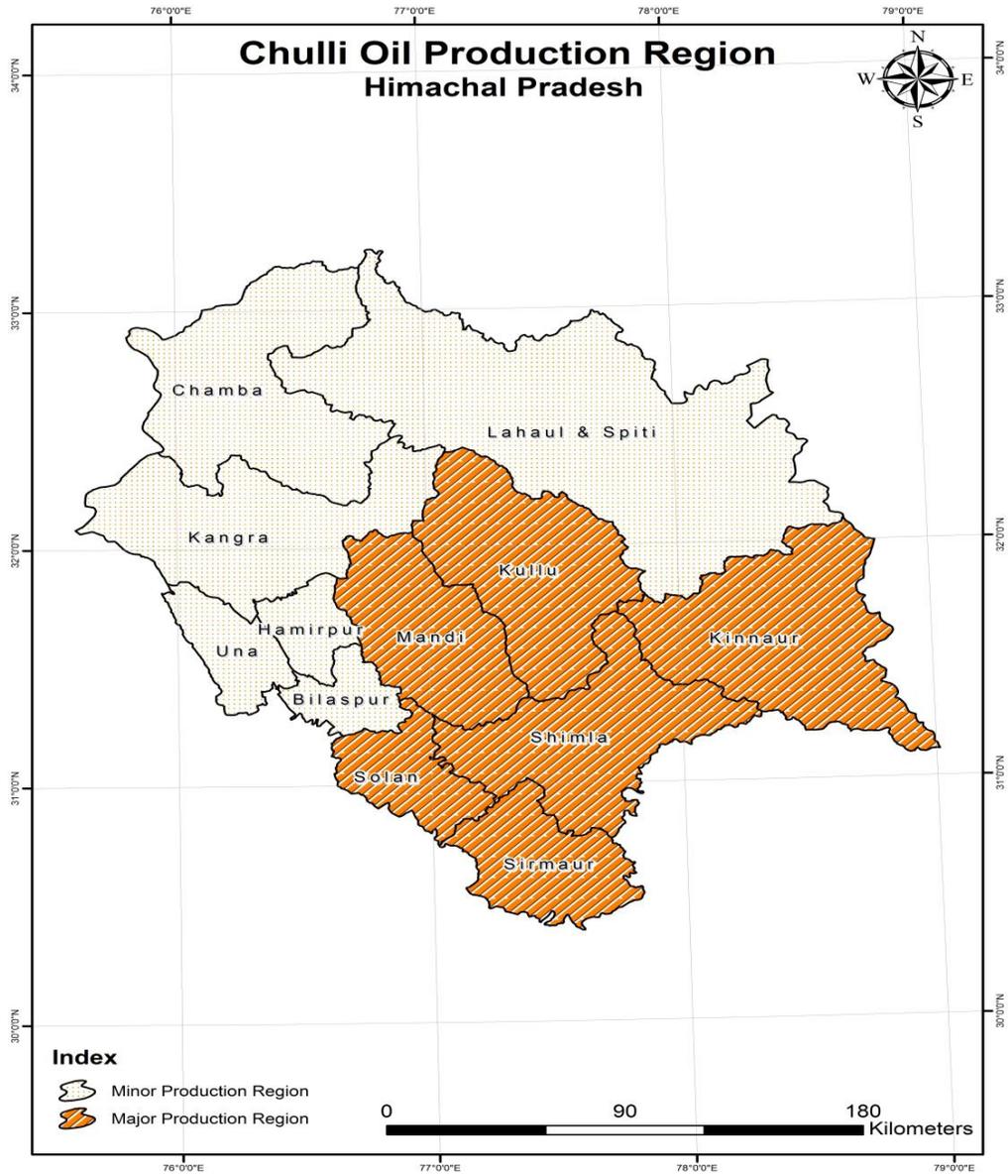
L) Others:

Cost of production R.S Kureel et al. have assessed the production cost of apricot oil assuming processing of 1000kg apricot stones to extract oil within 1 month. Out of which 320 kg kernels are obtained to extract 121.6 kg oil for oil extraction unit as some of Rs.1, 31000 is required for procurement of machinery excluding the cost of land & building .The recurring cost including depreciation cost & interest on capital works out to Rs.29070 for extraction of 121.6kg oil. While total cost of production including 20% profit margin has been calculated to Rs.287/kg against the prevalent sale price of Rs.300/kg. It is further revealed that cottage scale unit can generate employment for at least 1 person per unit to process apricot stone with profit margin of 20-25%.

These figures are pertaining to the year 2007 and ever since the cost margins of land building plant & machinery has increased to more than 100% & whereas the cost of oil has increased just marginally. Moreover, no costs have been worked out for commercial exploitation of end to end products of wild apricot & wild peaches & no R&D has been initiated in this regard.

In this world of automation, there is a need to launch a strong R&D initiative to develop an innovative automation which will reduce the drudgery of manufacturing valuable products in the interest of consumers at large. Otherwise, the fast growing apple economy shall eliminate all such precious Himalayan produce from the face of the Earth, which will be a sad commentary on the science & tech for not bracing up with the challenges thrown up by such valuable trees which has got strong bearing on the socio economic & culture of such communities.

It will be an endure of the Chulli oil producers & processors to brace up with such challenges to save such rare & valuable trees from extinction from the face of the mother earth and to provide an alternative economy to withstand the challenges of apple economy or else to provide a supplementary or alternative economy to the local people and also to offer valuable products & by products to the consumers at large.



G.I. APPLICATION NUMBER – 557

Application Date: 25-07-2016

Application is made by Consortium of Handicraft & Artisans Society, S.15/116, Mawaiya, Sarnath, Varanasi, Uttar Pradesh, India for Registration in Part A of the Register of **CHUNAR BALUA PATTHAR** under Application No. 557 in respect of Sand Stone falling in Class – 19 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

- A) Name of the Applicant** : Consortium of Handicraft & Artisans Society
- B) Address** : Consortium of Handicraft & Artisans Society, S.15/116, Mawaiya, Sarnath, Varanasi, Uttar Pradesh, India

Facilitated by:
Human Welfare Association,
Sarnath, Uttar Pradesh, India.

- C) Name of the Geographical Indication:**
CHUNAR BALUA PATTHAR

- D) Types of Goods** : **Class 19 – Sand Stone**

- E) Specification:**

Chunar Balua Patthar is a clastic sedimentary rock that is made up of cemented sand grains (usually quartz) and has a gritty feel to it. this is the term used when sand has been compacted together under such force so as to be turned into solid mass rather than individual grains of sand. it looks weird.

- Rock has sparkly or alternating color layers that are bent or folded.
- Rock has layers and smaller pieces of rock in it. It also has fossils in it.
- Rock has holes in it, and it has a glassy appearance.
- Rock contains mineral crystals that have grown together.
- Chunar Balua Patthar is sodination in the past its from layer by layer with sufficient vertical thickness, this natural process helps to produce a different dimension of stone without any fracture.
- Chunar Balua Patthar range from 60 MPa to 90 MPa.
- Existing in any condition, there is no color fading in the Chunar Balua Patthar.
- In the Chunar Balua Patthar, the major content if Silica mineral –Quartz – 90 – 95% is Silica mineral – Quartz

- F) Description of the Goods:**

Physical, Chemical and Mechanical composition is nearly uniformed of Chunar Balua Patthar and due to this characteristic, after long year under water, the Chunar Balua

Patthar has not destroyed even not change their color and the surface of the stone constantly smooth and looking like that it is fresh coming from stone quarry of Chunar. The ghats of Banaras, which has made by Chunar Balua Patthar is a appropriate example of their physical, chemical and mechanical composition, because few portion of steer of ghat and down side platform are under the water since hundreds of year but not destroyed which has already under water.

The Characteristic character of Chunar Chunar Balua Patthar is a follows:

- Uniformly distributed grain of almost equal size and dimension.
- High degree of compactness.
- Very high crushing strength
- Appreciable porosity which keeps optimum moisture. This will keep the stone cool even in adverse condition.
- Low water retain, avoid capillary action and wetness after use.
- There is consistency in color (natural color) even exposed to enforceable climate condition.
- It provides longevity in its life without variation/change/alteration in chemical, mechanical and physical characteristics.
- High degree of durability and low level of weathering due to siliceous cementing material, which keeps grain intact.
- Very high values (98%) of slax durability index.
- Very high tensile strength good to use in column and roof.
- Rare presence of hair craks or fracture.
- No intrusion and alteration in past geological history.
- Low thermal conductivity and high temperature alteration due to heat.
- Good Acrostic level and energy efficient.
- Equally good for internal and external use of building stone.
- Cool in summer and hot in winter as compared to other similar kind of stone.

G) Geographical area of Production and Map as shown in page no: 39

The Geographical Area of Production of Chunar Balua Patthar is Mirzapur, Chandauli, and Sonebhadra district of Uttar Pradesh.

Chunar Balua Patthar cluster is mainly concentrated and scattered in Mirzapur, Sonbhadra, Chandauli district of Uttar Pradesh.

- Mirzapur is situated 25.15° North Latitude and 82.58° East Longitude.
- Chandauli is situated 26. 00° North Latitude and 83.16° East Longitude,
- Sonbhadhra is situated 25.32° North Latitude & 82.72° East Longitude

H) Proof of Origin (Historical records):

Chunar is situated in the Vindhya Range at a distance of 42 kms. Its District headquarters Mirzapur which is a very famous for its natural beauty, Historical events, Handicrafts & other Industrial setups and from the religious aspects as well. Especially Chunar town is existing in a triangular form on the right bank of holy Ganga and the left bank of the Jirgo. As Per Puranas the oldest name of Chunar was Charanadri as Lord Vishnu had taken his first step in his Vaman in carnation in the dynasty of Great King Bali in the age of Satyug. It also told that a very powerful man had travelled from Himalaya to KanyaKumari in the age of Dwapar and took rest here whose feet

impression a rock became today's Chunar. The third one deals with Bhartihari, the ruler of Ujjain who came here for penance. A kingdom was later on built here. The fourth story sheds light on a rock statue built by Raja Sahadeo, who named the place as Nainagarh. However Chunar is highlighted after the visit of Babar followed by ShershahSuri, Humayun, Akbar, Aurangzeb and finally, the Britishers.

Fort History Basically the fort of Chunar was established by Maharaja Vikramaditya the King of Ujjain to commemorate the stay of his brother Raja Bhartihari who had taken his Samadhi in alive stage and still that Samadhi Sthal is worshiped. As per AlhaKhand in 1029 AD. King Sahadeo made this fort as his capital and established the statue of Naina Yogini in a cave of Vindhya hill and put the name as Nainagarh. King Sahadeo built a stone umbrella based on 52 pillars in the memory of the victory on 52 other kings, inside the fort which is still preserved. He had a brave daughter who got married with Alha the then King of Mahoba whose marriage place is still preserved with the name of Sonya Mandap. Beside this some other stories are also related with the fort as Magna- Deogarh, RatanDeo'sBurj (tower) and King Pithaura who named it Pithoragarh as well. It has got much importance due to the stay of the founder of Mughal Dynasty Babar in 1525 AD. Later on ShershahSuri obtained the possession of the fort by marrying the wife of Taj Khan Sarang-Khani, the Governor of Ibrahim Lodi. In 1531 AD. The second King of Mughals Humayun done an unsuccessful effort to capture this fort. In 1574 AD. Akbar the great captured this fort and since that very time it was in the Mughal regime upto 1772 AD. Once emperor Jahangir appointed one Iftikhar Khan as Nazim and in the regime of Aurangzeb one of his Governor's Mirza Bairam built a mosque in 1663 AD. near the Bhairo-Burj. In 1772AD this fort was captured by East India Company who established in it a depot of Artillery and ammunition. Later it was taken by Maharaja Chet Singh of Benaras temporarily and after Chet Singh outbreak in 1781 AD. Warren Hastings retired for safety to Chunar where a force was collected by Major Phohan, which expelled Chet Singh from his strong hold in his neighborhood. Hastings liked the situation and climate, his residence is still standing. Near it, there is a Sundial bearing the inscription. "Erected by order of the Hon'ble Warren Hestings. Esq. Governor General c & e in 1784". Latitude 25' 07' 36" N and Longitude 83' 09' 15" E, from Greenwich. James S. Ewart Lieutenant."

There are many legends linking the fort to divine aspects. One such is the story of King Bali. God, known in these parts as *Bawan Bhagwan*, appeared before Bali, disguised as a Brahmin, and begged for three feet of land. The generous king agreed. God placed his first step on the hill of Chunar Fort and left his foot mark there. Since then it is known as "Charanadri", which over the years took the short form of "Chunar"

The second legend is about a semi-mythical king called Vikramāditya of Ujjain. His brother Bharthari, who opted to live the life of a hermit, started living near the rock face of Chunar. Realizing his brother's situation, Vikramadiathya visited Chunar, and after finding out his brother's whereabouts through the hermit Goraknath, built a house for his brother to live in. The black stone where the saint Bhatinath lived and prayed is worshiped even now, as it is believed that Bhatinath is seated in the fort area in an invisible form.

The pillars of Ashoka are a series of columns dispersed throughout the Indian subcontinent, erected or at least inscribed with edicts by the Mauryan king Ashoka during his reign in the 3rd century BC. Originally, there must have been many pillars but

only nineteen survive with inscriptions, and only six with animal capitals, which were a target for Muslim iconoclasm. Many are preserved in a fragmentary state. Averaging between 40 to 50 feet (12 to 15m) in height, and weighing up to 50 tons each, the pillars were dragged, sometimes hundreds of miles, to where they were erected

The most celebrated capital (the four-lion one at Sarnath (Uttar Pradesh) erected by Emperor Ashoka circa 250 BC. also called the "Ashoka Column". Four lions are seated back to back. At present the Column remains in the same place whereas the Lion Capital is at the Sarnath Museum. This Lion Capital of Ashoka from Sarnath has been adopted as the National Emblem of India and the wheel "Ashoka Chakra" from its base was placed onto the centre of the flag of India.

The traditional idea that all were originally quarried at Chunar, just south of Varanasi and taken to their sites, before or after carving, instead it seems that the columns were carved in two types of stone. Some were of the spotted red and white sandstone from the region of Mathura, the others of buff-colored fine grained hard sandstone usually with small black spots quarried in the Chunar near Varanasi. The uniformity of style in the pillar capitals suggests that they were all sculpted by craftsmen from the same region. It would therefore seem that stone was transported from Mathura and Chunar to the various sites where the pillars have been found, and there was cut and carved by craftsmen

In Allahabad there is a pillar with inscriptions from Ashoka and later inscriptions attributed to Samudragupta and Jahangir. It is clear from the inscription that the pillar was first erected at Kaushambi, an ancient town some 30 kilometers west of Allahabad that was the capital of the Koshala kingdom, and moved to Allahabad, presumably under Muslim rule. The pillar is now located inside the Allahabad Fort, also the royal palace, built during the 16th century by Akbar at the confluence of the Ganges and Yamuna rivers. As the fort is occupied by the Indian Army it is essentially closed to the public and special permission is required to see the pillar. The Ashokan inscription is in Brahmi and is dated around 232 BC. A later inscription attributed to the second king of the Gupta empire, Samudra gupta, is in the more refined Gupta script, a later version of Brahmi, and is dated to around 375 AD. This inscription lists the extent of the empire that Samudra gupta built during his long reign. A still later inscription in Persian is from the Mughal emperor Jahangir. The Akbar Fort also houses the Akshay Vat, an Indian fig tree of great antiquity. The Ramayana refers to this tree under which Lord Rama is supposed to have prayed while on exile.

I) Method of Production:

Formation of Balua Patthar:

The formation of sandstone involves two principal stages. First, a layer or layers of sand accumulates as the result of sedimentation, either from water (as in a river, lake, or sea) or from air (as in a desert). Typically, sedimentation occurs by the sand settling out from suspension; i.e., ceasing to be rolled or bounced along the bottom of a body of water (e.g., seas or rivers) or ground surface (e.g., in a desert or erg). Finally, once it has accumulated, the sand becomes sandstone when it is compacted by pressure of overlying deposits and cemented by the precipitation of minerals within the pore spaces between sand grains.

Sandstone is made from little fragments of rock, sand and skeletons of little sea creatures. Sandstone is a sedimentary rock.

Accumulating deposits of sand from wind or water deposition are initially created. The weight from the deposits above cause compaction of the lower deposits. Compaction forces out air and water that exists between the sand grains. Minerals form from the remaining concentrated solutions in a process called precipitation. These minerals act as cement which binds the particles of sand together, creating sandstone. Sandstone is formed by sand-sized minerals or rock grains. It is a clastic sedimentary rock that has the most common minerals in the Earth's crust such as feldspar or quartz.

Mining Method:

The Chunar Balua Patthar mining method includes the following steps:

- (i) **Overburden Removal**
The overburden in this mine is soil & poor quality sandstone (highly weathered sandstone) and sandstone mixed with soil etc. This overburden is mostly removed with help of JCB.
- (ii) **Sandstone Excavation**
Providing Free Faces: Once, the overburden is removed, and then the marketable sandstone is to be mined out. Wire Saws are used to excavate sandstone block from the flat surface. But it requires three surfaces of the mine open for the excavation. So, for this, special 9 benches in the mine are prepared in the shape of English letter T. For this, a cut by the wire saw is made as the outline of these, or weak zone is developed along the outline with the help of a jackhammer.
- (iii) **Block Mining**
After this, the visible block able area is identified and its limits and modes of mining are decided. Out of this area, many huge blocks of sandstone, of full depth will be mined out. This block is detached from the mine by the wedge technique.

Making of Blocks: Once the stone has been freed from all the six sides, it is toppled down for making smaller pieces with the help of jacks and is then marked for the required sizing. Then these blocks are made with the help of jackhammers and wedge technique. After this, the blocks were lifted with the help of a 20 tonne crane and were loaded into the trucks for transportation. The main development work will be the systematic benching. This benching will also give the desired production of the sandstone.

Drilling: The drilling will be done with the help of compressor and jackhammer. In this mine the diameter of hole will be 32-34 mm and depth of hole will be kept from 0.8m to 3.3m in a single hole. Blasting the hole will be blasted by using ANFO and SG 80 %.

Loading and Transportation:

Loading of sandstone block will be done with help of the winch and crane at both face and on truck. Small sand stone block (patis) is loaded in truck manually. The trucks will be used for transportation of sandstone block and khandas from mine site to destination.

J) Uniqueness:

- Physical, Chemical and Mechanical composition is nearly uniform of Chunar Balua Patthar and due to this characteristic, after long year under water, the Chunar Balua Patthar has not destroyed even not change their color and the surface of the stone constantly smooth and looking like that it is fresh coming from stone quarry of Chunar. The ghats of Banaras, which has made by Chunar Balua Patthar is a appropriate example of their physical, chemical and mechanical composition, because few portion of stair of ghat and down side platform are under the water since hundreds of year but not destroyed which has already under water.
- Chunar Balua Patthar is sodination in the past its from layer by layer with sufficient vertical thickness, this natural process helps to produce a different dimension of stone without any fracture.
- Chunar Balua Patthar range from 60 MPa to 90 MPa.
- Existing in any condition, there is no color fading in the Chunar Balua Patthar.
- In the Chunar Balua Patthar, the major content if Silica mineral – Quartz – 90 – 95% is Silica mineral – Quartz

Effect of acidic water on physico–mechanical behavior on Chunar Balua Patthar has observed in a systematic manner as their unique specific characteristic as –

- (i) The effect of pH value has significant role in the physico-mechanical behavior of the rock.
- (ii) The uniaxial compressive strength and tensile strength decreases as the medium becomes more and more acidic.
- (iii) The angle of friction determined by triaxial tests increases with decreasing pH values.
- (iv) The cohesive strength of Chunar Balua Patthar is highest at pH 7 and lowest at pH value 2.
- (v) In all cases, pH values bear a linear relationship with the physic-mechanical properties of Chunar Balua Patthar. Excellent natural material with unique characteristic, high soundness.
- (vi) The average velocity of P & S wave and uniaxial compressive strength of Chunar Balua Patthar is 3438.23 m/s, 2244.17 m/s and 809.24 Kg/sq.cm respectively.
- (vii) The strength of the rock increases with the increase in wave velocities.
- (viii) As P & S wave velocities increases brittleness of rocks tends to increase.

K) Inspection Body:

The Inspection Body of Chunar Balua Patthar consist of the following Members:

1. One Representative from Department of Industries, Government of U.P.
2. One Representative from Department of Mines, Govt. of India
3. One Representative from Human Welfare Association, Varanasi
4. One Expert from Universities or Research institutions.
5. Three producers of Chunar Balua Patthar (One from Each district).

The Geographical Area of Production of Chunar Balua Patthar



- BOUNDARIES:**
- INTERNATIONAL..... ————
 - STATE..... ————
 - DISTRICT..... ————
 - TAHSIL..... ————
- HEADQUARTERS:**
- STATE..... ★
 - DISTRICT..... ●
 - TAHSIL..... •



The Geographical Area of Production of Chunar Balua Patthar.

Chunar Balua Patthar is mainly concentrated and scattered in Mirzapur, Sonbhadra, Chandauli district of Uttar Pradesh.

- Mirzapur is situated 25.15° North Latitude and 82.58° East Longitude.
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- Sonbhadra is situated 25.32° North Latitude & 82.72° East Longitude

General Information

What is a Geographical Indication?

- It is an indication,
- It is used to identify agricultural, natural, or manufactured goods originating in the said area,
- It originates from a definite territory in India,
- It should have a special quality or characteristics unique to the geographical indication.

Examples of possible Geographical Indications in India:

Some of the examples of Geographical Indications in India include Basmati Rice, Darjeeling Tea, Kancheepuram silk saree, Alphonso Mango, Nagpur Orange, Kolhapuri Chappal, Bikaneri Bhujia etc.

What are the benefits of registration of Geographical Indications?

- It confers legal protection to Geographical Indications in India,
- It prevents unauthorized use of a registered Geographical Indication by others.
- It boosts exports of Indian Geographical indications by providing legal Protection.
- It promotes economic Prosperity of Producers.
- It enables seeking legal protection in other WTO member countries.

Who can apply for the registration of a Geographical Indication?

Any association of persons, producers, organization or authority established by or under the law can apply.

The applicant must represent the interest of the producers.

The application should be in writing in the prescribed form.

The application should be addressed to the Registrar of Geographical Indications along with prescribed fee.

Who is the Registered Proprietor of a Geographical Indication?

Any association of persons, producers, organisation or authority established by or under the law can be a registered proprietor. Their name should be entered in the Register of Geographical Indications as registered proprietor for the Geographical Indication applied for.

Who is an authorized user?

A producer of goods can apply for registration as an authorized user, with respect to a registered Geographical Indication. He should apply in writing in the prescribed form along with prescribed fee.

Who is a producer in relation to a Geographical Indication?

A producer is a person dealing with three categories of goods

- Agricultural Goods including the production, processing, trading or dealing.
- Natural Goods including exploiting, trading or dealing.
- Handicrafts or industrial goods including making, manufacturing, trading or dealing.

Is registration of a Geographical Indication compulsory?

While registration of Geographical indication is not compulsory, it offers better legal protection for action for infringement.

What are the advantages of registering?

- Registration affords better legal protection to facilitate an action for infringement.
- The registered proprietor and authorized users can initiate infringement actions.
- The authorized users can exercise right to use the Geographical indication.

Who can use the registered Geographical Indication?

Only an authorized user has the exclusive rights to use the Geographical indication in relation to goods in respect of which it is registered.

How long is the registration of Geographical Indication valid? Can it be renewed?

The registration of a Geographical Indication is for a period of ten years.

Yes, renewal is possible for further periods of 10 years each.

If a registered Geographical Indication is not renewed, it is liable to be removed from the register.

When a Registered Geographical Indication is said to be infringed?

- When unauthorized use indicates or suggests that such goods originate in a geographical area other than the true place of origin of such goods in a manner which misleads the public as to their geographical origins.
- When use of Geographical Indication results in unfair competition including passing off in respect of registered Geographical indication.
- When the use of another Geographical Indication results in a false representation to the public that goods originate in a territory in respect of which a Geographical Indication relates.

Who can initiate an infringement action?

The registered proprietor or authorized users of a registered Geographical indication can initiate an infringement action.

Can a registered Geographical Indication be assigned, transmitted etc?

No, A Geographical Indication is a public property belonging to the producers of the concerned goods. It shall not be the subject matter of assignment, transmission, licensing, pledge, mortgage or such other agreement. However, when an authorized user dies, his right devolves on his successor in title.

Can a registered Geographical Indication or authorized user be removed from the register?

Yes, The Appellate Board or the Registrar of Geographical Indication has the power to remove the Geographical Indication or authorized user from the register. The aggrieved person can file an appeal within three months from the date of communication of the order.

How a Geographical Indication differs from a trade mark?

A trade mark is a sign which is used in the course of trade and it distinguishes goods or services of one enterprise from those of other enterprises. Whereas a Geographical Indication is used to identify goods having special characteristics originating from a definite geographical territory.

THE REGISTRATION PROCESS

In December 1999, Parliament passed the Geographical Indications of Goods (Registration and Protection) Act 1999. This Act seeks to provide for the registration and protection of Geographical Indications relating to goods in India. This Act is administered by the Controller General of Patents, Designs and Trade Marks, who is the Registrar of Geographical Indications. The Geographical Indications Registry is located at Chennai.

The Registrar of Geographical Indication is divided into two parts. Part 'A' consists of particulars relating to registered Geographical indications and Part 'B' consists of particulars of the registered authorized users.

The registration process is similar to both for registration of geographical indication and an authorized user which is illustrated below:

