ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

> Gl based on classes to Natural Goods, Food Stuff Manufactured Goods, Handicrafts or Agricultural Goods

Gl based on uniqueness, weather, and terrain of the place of origin

Registered by the Authorized community of the GI

Economic empowerment to Artisans, Producers, and Manufacturers

> 650+ registered Gls and numerous unregistered Gls existence in India



Preservation of local Culture, Tradition, and Legacy Legal Protection from unfair usage

Gl Sign or symbol indicating Geographical Origin or location

Social Uplifting and continuing the Legacy of the Nation

Prevents counterfeiting and ensures genuineness of products



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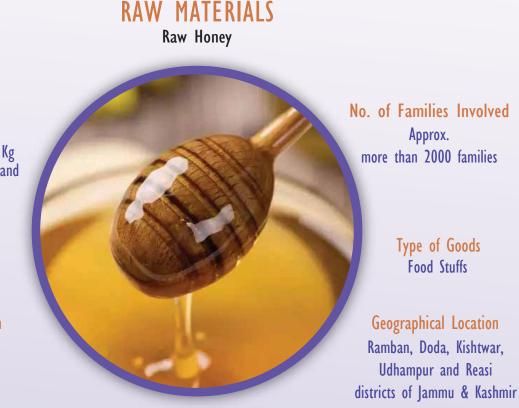
RAMBAN SULAI HONEY



Ramban Sulai Honey, produced in the Jammu region, is known for its rich taste, aromatic floral undertones, and high nutritional value. Extracted from Sulai plants growing in the Himalayas, it is prized for its medicinal properties and purity. This crystal-clear honey, ranging from white to amber, contains essential minerals, enzymes, and vitamins that enhance its health benefits. Due to superior bee strains and favourable climatic conditions, the honey yield in Ramban is significantly higher than in other regions.

UNIQUENESS

Sulai honey has distinct amber color, rich medicinal properties, and unique floral aroma set it apart from other varieties. The traditional extraction methods ensure its purity, making it a prized product with global demand.



METHOD OF PRODUCTION

Ramban Sulai Honey is produced by honeybees that collect nectar from Sulai plants growing in the Himalayan region. The honey is naturally extracted from beehives using traditional methods, ensuring purity without artificial processing. It undergoes filtration and minimal handling to retain its medicinal properties, enzymes, and rich floral taste. The process is eco-friendly, preserving the quality and authenticity of the honey while maintaining sustainable beekeeping practices.



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Price Approx. Rs. 2,000 onwards per Kg (depending on quantity and quality)

Class of Goods 30

Proof of Origin Since 19th Century