

## 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.

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

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

Legal Protection from  
unfair usage

Registered by the  
Authorized  
community of the GI

GI Sign or symbol  
indicating  
Geographical Origin  
or location

Economic empowerment  
to Artisans, Producers,  
and Manufacturers

Social Uplifting and  
continuing the Legacy of  
the Nation

700+ registered GIs and  
numerous unregistered GIs  
existence in India

Prevents counterfeiting  
and ensures  
genuineness of products

Preservation of local Culture,  
Tradition,  
and Legacy



A GI reflects a shared heritage that has evolved over generations, deeply influenced by local knowledge, distinctive environments, and cultural traditions. It highlights that certain products are far more than just items of trade; they represent the history, narratives, and dedication of the artisans, farmers, and communities who have kept these practices alive. By recognizing this inherent value, the GI system establishes a structure to safeguard and encourage these traditions, ensuring they thrive and adapt in today's competitive landscape.



# JHABUA KADAKNATH BLACK CHICKEN MEAT

Jhabua Kadaknath is a breed of chicken that is native to the Jhabua district of Madhya Pradesh, India. This breed is known for its distinct appearance and flavor, and is highly valued for its meat and eggs. Jhabua Kadaknath chickens have black feathers, black skin, and even their bones and internal organs are black in color. This unique characteristic makes them stand out from other chicken breeds.

## UNIQUENESS

This breed is highly valued for its distinct black meat, known for its rich nutritional profile. It offers 25% protein, low fat (0.73-1.03%), and cholesterol (184.75mg/100g), and is packed with amino acids, calcium, phosphorus, iron, and vitamins B1, B2, B6, B12, C, E, and niacin making it uniquely health-promoting.

### Price

Approx. Rs. 750 to  
1200 per kg

### Number of Families Involved

Approx.  
400 families

Proof of Origin  
18<sup>th</sup> Century

Class of Goods  
29

Type of Goods  
Food Stuffs

Geographical Location  
Jhabua, Madhya Pradesh



## METHOD OF PRODUCTION

The breed has been traditionally raised by local farmers in the Jhabua district of Madhya Pradesh, India, and is an important part of the local culture and cuisine. However, in recent years, the breed has faced challenges such as declining population numbers and genetic diversity, which have led to efforts to preserve the breed and promote its use in the food industry.