



HIMACHAL PRADESH



GEOGRAPHICAL INDICATIONS

ABOUT GI

Geographical Indications (GIs) are associated with 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 of Natural Goods, Food
Stuff Manufactured Goods, Handicrafts or
Agriculture Goods

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

Authorized user Registration for
GI Community Members

Legal protection from
unfair usage

GI Logo
Indicating Geographical
origin or Location

Prevents counterfeiting and
ensures genuineness of
products through "GI Tags"

Preservation of local Culture,
Tradition and Legacy

A community Right

Economic Empowerment to
Artisans, Producer, and
Manufacturers

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India



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, 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 these traditions, ensuring they thrive and adapt in today's competitive landscape.



RIGISTERED GIS



BASMATI

Basmati rice is characterized by the unique and delicately balanced combination of a number of unique characteristics such as long slender kernels with high length breadth ratio, an exquisite aroma, sweet taste, soft texture, delicate curvature, intermediate amylose content, high integrity of grain on cooking, and linear kernel elongation with least breadth wise swelling on cooking. These unique characteristics are attributable to the various natural and human factors involved in the sowing, harvesting and processing of Basmati rice.

UNIQUENESS

Basmati rice is renowned for its exceptionally long, slender grains and exquisite aroma, attributes deeply connected to the unique agro-climatic conditions of the Indo Gangetic plain. It is cultivated only once a year during the Kharif season.

RAW MATERIALS

Seeds



PRICE

Approx.

Rs. 450 to 800 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

2000 to 2500 Families



TYPE OF GOODS

Agricultural



GEOGRAPHICAL LOCATION

Punjab, Haryana, Delhi,
Himachal Pradesh, Uttarakhand,
Uttar Pradesh and J&K

METHODS OF PRODUCTION

Basmati rice production follows precise agronomic practices, utilizing both transplanted and direct seeding methods with irrigation from rain, canal, or groundwater sources. Transplanting is optimally done in July, ensuring proper vegetative growth and grain quality. After careful harvesting at peak maturity, the grains are dried, stored for aging, and processed in advanced mills without altering their unique traits.





KANGRA TEA

Kangra tea is renowned for its exceptional blend of liquor and flavor, making it a healthful, natural beverage. The tea leaves contain up to 13% catechins, preserved through high-efficiency, whole-leaf orthodox manufacturing methods. These polyphenols are recognized for their antioxidant, hypolipidemic, hypotensive, anticarcinogenic, diuretic, antidiabetic, and antimicrobial properties. Kangra tea also contains approximately 3% caffeine alongside vital amino acids like theanine, glutamine, and tryptophan, which contribute to its energizing and nourishing qualities.

UNIQUENESS

Kangra tea possesses a distinctive flavor profile known as the “Kangra flavour,” which sets it apart from other Indian varieties, including the Nilgiri teas of South India. Kangra teas stand out for their robust body, bright liquor color, and flavor, attributes distinct from Darjeeling teas, which are noted for flavor but have a lighter body. These unique characteristics arise from the specific climatic conditions prevalent in the snow-clad Dhauladhar ranges of the Himalayas.

RAW MATERIALS

Tea Plants



PRICE

Approx.

RS. 300 TO Over 1,200 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

150 years old



NO. OF FAMILIES INVOLVED

Approx.

1,500+ Small tea growers



TYPE OF GOODS

Agricultural



GEOGRAPHICAL LOCATION

Kangra, Chamba, and Mandi districts of Himachal Pradesh

METHODS OF PRODUCTION

Kangra Tea is exclusively cultivated within the Kangra Valley, the Jogindernagar area of Mandi District, and Bhatiyat Tehsil of Chamba District. Grown primarily across the southern slopes of the Dhauladhar ranges, the green leaves are plucked by hand and transported in baskets to processing units. The fresh leaves are spread on round bamboo trays for withering to remove moisture. Meticulous harvesting during peak maturity from March to October is followed by rolling, drying, and sorting to preserve the tea's unique mountain characteristics.



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HIMACHALI KALA ZEERA

Himachali Kala Zeera, also known as Kinnauri Kala Zeera, is a premium, wild-grown black cumin spice harvested from the high-altitude regions of Kinnaur in Himachal Pradesh. Renowned for its rich antioxidant content, this spice is traditionally used to aid digestion and help regulate blood sugar levels. Its robust, earthy aroma and distinctive flavor make it a prized ingredient in aromatic rice dishes, curries, pickles, and chutneys, as well as in Ayurvedic remedies.

UNIQUENESS

Kinnauri Kala Zeera stands out due to several superior quality parameters, particularly its aroma, chemical composition, and high consumer preference. Comparative chemical analyses of Kala Zeera samples from Lahaul and Kinnaur show that the Kinnauri samples have a higher percentage of key aromatic compounds, elevated concentrations of volatile oils, and increased cuminaldehyde levels. These factors contribute significantly to its exceptional fragrance and quality.

RAW MATERIALS

Seeds



PRICE

Approx.
Rs 1500 kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.
100+ Families



TYPE OF GOODS

Agricultural



GEOGRAPHICAL LOCATION

Kinnaur district of Himachal Pradesh

METHODS OF PRODUCTION

Kinnauri Kala Zeera grows wild in the forested areas of Kinnaur, where local farmers harvest the mature seeds by hand. In villages like Shong, it is also cultivated on a larger scale as a cash crop. The spice commands a premium price due to its scarcity and high demand, often selling out completely within a month of the harvest.





KULLU SHAWL

The Kullu Shawl is a celebrated handwoven textile from the picturesque Kullu Valley of Himachal Pradesh. Known for its striking geometric patterns and vibrant borders, each shawl is crafted from premium natural fibers such as local sheep wool (Desi Oon), Angora (rabbit wool), Pashmina (goat wool), and Yak wool. Traditionally, men's shawls feature simpler, minimalistic designs, while women's shawls are adorned with intricate borders and elaborate floral motifs.

UNIQUENESS

Kullu Shawls are distinguished by their geometric woven patterns, a contrast to the embroidery-based designs of other regional shawls. A unique characteristic of the Kullu Shawl is its reversible appearance, achieved through expert weaving, patterning, and color combinations. These patterns are woven on traditional two- or four-head fly shuttle looms, further enhancing their authenticity and craftsmanship.

RAW MATERIALS

Wool, Pit & Frame Loom



PRICE

Approx.

Rs. 1,500 to 10,000, depending on material, complexity, and design



CLASS OF GOODS

24



PROOF OF ORIGIN

200 years old



NO. OF FAMILIES INVOLVED

Approx.

20,000 to 28,500 Skilled weavers



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Kullu, Himachal Pradesh



METHODS OF PRODUCTION

The Kullu Shawl is a celebrated handwoven textile from the picturesque Kullu Valley of Himachal Pradesh. Known for its striking geometric patterns and vibrant borders, each shawl is crafted from premium natural fibers, including local sheep wool (Desi Oon), Angora (rabbit wool), Pashmina (goat wool), and Yak wool. Traditionally, men's shawls feature simpler, minimalistic designs, while women's shawls are adorned with intricate borders and elaborate floral motifs.





CHAMBA RUMAL

The Chamba Rumal is a unique embroidered art form from Chamba, a picturesque town in Himachal Pradesh, India. Known for its delicate craftsmanship, this art involves fine embroidery on hand-spun cloth using untwisted silk threads. The designs often depict scenes from everyday life, mythology, and epics like the Mahabharata and the Ramayana, showcasing intricate patterns and vibrant colors.

UNIQUENESS

The Chamba Rumal is unique for its Do-rukha stitch, a double-sided embroidery making both sides look identical without visible knots. It fuses Pahari miniature painting with needlework, featuring outlines sketched by artists and filled with vibrant, untwisted silk floss. These textiles serve as narrative visual canvases of mythology and local life.

RAW MATERIALS

Fabric, Threads, Embroidery Tools



PRICE

Approx.

Rs 2,500 to over 90,000



CLASS OF GOODS

24



PROOF OF ORIGIN

Since the 18th Century



NO. OF FAMILIES INVOLVED

Approx.

100+ Artisans



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Chamba district of Himachal Pradesh

METHODS OF PRODUCTION

Chamba Rumals are produced by artisans on hand-spun 'Khaddar' or fine muslin in square and oblong formats. The outlines are drawn with fine charcoal and a brush by a painter well-versed in Pahari painting. Chamba Rumals are then embroidered using the double-satin stitch technique known as 'do-rukha-tanka'. This stitch is carried forward and backward alternately, stitching both sides of the cloth simultaneously so the empty space is filled evenly. This makes the designs on both sides look equally effective and identical in content, leaving no visible knots in the embroidery threads.



KINNAURI SHAWL

The Kinnauri Shawl, locally known as Chhali, is a traditional handwoven textile from the Kinnaur district of Himachal Pradesh. It is world-renowned for its intricate, fine geometric patterns and deep cultural significance, with a single premium piece often taking up to 45 days to complete. Crafted from indigenous sheep wool, Merino wool, or premium Pashmina, these garments combine exceptional thermal insulation with rich cultural heritage

UNIQUENESS

The uniqueness of the Kinnauri Shawl lies in its meticulous extra-weft technique and a highly codified system of mystical and spiritual symbolism. Unlike many other Indian textiles where designs are printed or embroidered, Kinnauri motifs are manually woven into the fabric using a supplementary weft during the weaving process. This expert execution makes the intricate patterns appear almost equally clean and finished on both sides.

RAW MATERIALS

Woolen Yarn (Indigenous, Merino, or Pashmina), Pit Loo



PRICE

Approx.

Rs. 2,000 to over 17,000,
depending on the wool quality



CLASS OF GOODS

24



PROOF OF ORIGIN

Since the 18th Century



NO. OF FAMILIES INVOLVED

Approx.

2000 to 2500 Families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Himachal Pradesh

METHODS OF PRODUCTION

Kinnauri shawls are crafted on traditional pit looms. Artisans use a 2/2 twill weave to create the plain base fabric. The defining geometric patterns are painstakingly inserted into the borders using an extra-weft interlocking technique. This method requires the weaver to manually twist and loop different colored wool threads into the warp by hand, row by row, making the production process highly labor-intensive.



KANGRA PAINTINGS

Kangra painting is a respected type of Pahari miniature art from Himachal Pradesh that began in the 18th century. This art form is known for lush landscapes, flowering trees, gentle rivers, and expressive human figures, all harmoniously balanced to evoke emotion and serenity. It expresses themes of devotion, romance, and nature, often depicting the love of Radha and Krishna.

UNIQUENESS

The uniqueness of Kangra painting lies in its lyrical and poetic style, characterized by delicate brushwork, naturalistic landscapes, and a soft, harmonious color palette derived entirely from minerals and plants. Unlike the bolder, more stylized Basohli school that preceded it, Kangra art is renowned for its emotional refinement and realistic portrayal of the human form, particularly emphasizing feminine grace.

RAW MATERIALS

Sialkoti Paper, Natural Colors, Squirrel-hair Brushes



PRICE

Approx.

Rs. 5,500 to 35,000+



NO. OF FAMILIES INVOLVED

Approx.

50 to 100 Artisans



CLASS OF GOODS

16



PROOF OF ORIGIN

1695



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Kangra district of Himachal Pradesh

METHODS OF PRODUCTION

Kangra paintings are meticulously crafted on layered, handmade Sialkoti paper, which is burnished with agate stone or conch shells to create a smooth, glossy canvas. Artists sketch delicate outlines before applying vibrant, natural pigments derived from pulverized minerals, plants, and shells, often accentuating the final details with genuine gold leaf. Using ultra-fine brushes crafted from squirrel hair, master artisans achieve the characteristic graceful lines, intricate details, and subtle shading that define this traditional Himalayan art form.





CHAMBA CHAPPAL

Chamba Chappals are iconic, handcrafted leather slippers originating from the scenic Chamba district of Himachal Pradesh. This celebrated craft dates back to 1808 C.E. during the reign of Raja Charhat Singh. Following his marriage to a Katoch princess (the sister of Raja Bir Singh of Nurpur), skilled cobblers migrated to Chamba alongside tailors and makeup artists as part of the royal dowry to serve the new queen and the kingdom.

UNIQUENESS

The Chamba Chappal is distinguished globally by its intricate silk and metallic hand-embroidery (Chamba Kadhai), open-toed construction, and rich royal heritage. Unlike common leather footwear, these slippers seamlessly merge heavy-duty leatherwork with the delicate, fine needlework usually reserved for textiles.

RAW MATERIALS

Leather, Velvet Fabrics, Threads, Plant-Based Adhesive



PRICE

Approx.

Rs. 500 to 2,500



CLASS OF GOODS

25



PROOF OF ORIGIN

1808 C.E



NO. OF FAMILIES INVOLVED

Approx.

60 to 100 Traditional
artisan families



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Chamba district of Himachal Pradesh



METHODS OF PRODUCTION

Handcrafted Chamba Chappals combine a heavy buffalo leather sole with soft, dyed goatskin upper straps. While men cut, stack, and stitch the durable base using tin stencils, women block-print and embroider matching velvet patches with silk and metallic Russi-Tilla threads. This embroidered textile is then bonded to the straps, insulated with glossy paper, secured directly into slits in the sole, and hammered smooth.



LAHAULI KNITTED SOCKS & GLOVES



Lahauli knitted socks and gloves, originating from the picturesque Lahaul Valley in Himachal Pradesh, stand as exquisite masterpieces of traditional Himalayan craftsmanship. These handcrafted knitwear pieces are meticulously fashioned using premium, indigenous wool sourced entirely from local sheep, ensuring exceptional, cold-weather warmth and authentic regional quality.

UNIQUENESS

The distinct identity of Lahauli knitwear stems from its reliance on locally harvested raw wool paired with time-honoured, ancestral knitting techniques. This heritage craft sets itself apart from other Himalayan textile traditions through its striking combinations of vibrant, contrasting colors, highly intricate geometric motifs (Dashi), and a specialized multi-step construction process that mirrors the deep cultural tapestry of the valley.

RAW MATERIALS

Indigenous Sheep Wool, Fibres, Organic Dyes



PRICE

Approx.

Rs. 350 and 2,400 per pair,
depending on the material and
complexity



CLASS OF GOODS

25



PROOF OF ORIGIN

Since Vedic period



NO. OF FAMILIES INVOLVED

Approx.

1000+ Rural women artisans



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Lahaul Valley in Himachal Pradesh

METHODS OF PRODUCTION

Authentic Lahauli knitwear production relies on ancestral Himalayan heritage. Sourcing indigenous wool from local sheep, artisans' hand-spin yarn. Utilizing four double-pointed needles, knitters construct each piece three-dimensionally. The sequence starts at the flexible cuff, progresses down the leg, forming a reinforced heel. Next, vibrant yarns are integrated to knit intricate geometric Dashi motifs across the upper foot. Finally, a plain sole is seamlessly joined, secured internally with clean, inward-facing knots.



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HIMACHALI CHULLI OIL

Himachali Chulli is a wild apricot variety that grows naturally in the pristine, high-altitude mountains of Himachal Pradesh. Because it thrives in the wild without chemical interventions or human cultivation, the fruit is entirely organic. Indigenous mountain communities harvest these wild fruits and extract their kernels to produce a premium, multi-purpose oil used traditionally for cooking, body massage, and therapeutic home remedies.

UNIQUENESS

Himachali Chulli oil is a premium, dual-use lipid valued for both culinary and pharmaceutical applications. It is exceptionally rich in Vitamin E, antioxidants, and essential unsaturated fatty acids like oleic and linoleic acids. This unique chemical profile helps regulate cholesterol metabolism and supports cardiovascular health. When applied topically, this nutrient-dense oil deeply nourishes the skin barrier and promotes healthy hair growth.

RAW MATERIALS

Wild Apricot Kernels



PRICE

Approx.

Rs 150 to 650 for
small bottles (100 ml–200 ml)



CLASS OF GOODS

31



PROOF OF ORIGIN

1971



NO. OF FAMILIES INVOLVED

Approx.

1000s of indigenous local
producers and farmers



TYPE OF GOODS

Manufactured Goods



GEOGRAPHICAL LOCATION

Kinnaur, Lahaul & Spiti, Shimla, Kullu,
and Chamba districts in
Himachal Pradesh

METHODS OF PRODUCTION

Himachali Chulli oil is traditionally extracted by cracking wild apricot pits to harvest the inner kernels, which are sun-dried and crushed into a thick paste using stone mortars. This paste is heated and manually pressed into cakes, forcing out pure oil into collection vessels. Modern methods substitute manual pressing with mechanical cold-pressed wooden ghanis to increase production sustainably.



FILED GIS



SPITI CHHARMA (SEABUCKTHORN)

Spiti Chharma (Seabuckthorn) (Hippophae) is a hardy, perennial shrub or small tree (1 to 5 meters), thriving in the high-altitude Himalayan regions. The plant grows in thick clusters, effectively preventing soil erosion and enriching soil fertility through nitrogen fixation. Its vibrant orange berries are tart and highly nutritious, valued for their vitamins, antioxidants, and essential fatty acids. Seabuckthorn is important for sustainable agriculture and human health, offering multiple ecological and nutritional benefits in challenging environments.

UNIQUENESS

Spiti Chharma (Seabuckthorn) is distinguished by its high nutritional and medicinal value, being rich in vitamin C, antioxidants, and essential fatty acids. Its berries are sought after for food, cosmetics, and pharmaceuticals, while leaves and branches serve as fodder and fuel. The fruit's juice and squashes are popular for their taste and health benefits.

RAW MATERIALS

Seeds, Root cuttings



PRICE

Approx.
Rs.200 for 50g



CLASS OF GOODS

31



PROOF OF ORIGIN

5000 B.C.



NO. OF FAMILIES INVOLVED

Approx.
150 to 300 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Lahaul & Spiti, Kinnaur, Kullu, Shimla,
and Chamba district of
Himachal Pradesh

METHODS OF PRODUCTION

The production of Spiti Chharma (Seabuckthorn) begins with cultivation in sandy-loam soils, maintaining a 1:8 male-to-female plant ratio. Berries are hand-harvested or threshed from August to October. Post-harvest, they are processed using solar drying, cold-pressing, or centrifugal extraction to produce juices, jams, or valuable oils from seeds and pulp.



SALOONI SAFED MAKKA

Salooni Safed Makka is a traditional variety of white maize cultivated mainly in Salooni tehsil, Chamba district, Himachal Pradesh, spanning 158 hectares in panchayats such as Bhandal, Sanuh, and Kihar along the Siul River. Renowned for its high digestibility, this maize serves as a staple food and is valued for its richness in vitamins, proteins, and antioxidants, supporting both nutrition and local food culture.

UNIQUENESS

Safed Makka (white maize) is unique for its soft texture, remaining pliable during cooking. Unlike other maize varieties, it is high in protein, fibre, and carbohydrates. Its crude fibre aids digestion and helps control blood sugar, benefiting diabetes management. Rich in vitamins and antioxidants, Safed Makka supports eye and heart health, making it a highly nutritious and health-promoting staple in local diets.

RAW MATERIALS

Seeds



PRICE

Approx.

Rs. 1,600 and 2,500 per quintal



CLASS OF GOODS

31



PROOF OF ORIGIN

8th to 18th Century



NO. OF FAMILIES INVOLVED

Approx.

1500 Farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Chamba district in Himachal Pradesh

METHODS OF PRODUCTION

Salooni Safed Makka is cultivated organically, with farmers using cow, sheep, and goat dung as natural fertilizers, avoiding chemical inputs. The crop thrives in well-drained clay loamy soils. Traditionally, farmers preserve seeds from the previous harvest, rather than buying from the market, a practice handed down by ancestors. This ensures genetic purity and originality, making this white maize a unique and authentic regional variety, deeply rooted in local agricultural heritage and sustainable practices.



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JAPONICA RED RICE

Himachal Pradesh boasts a rich diversity of land races of paddy, with red rice among its prized varieties. Japonica red rice, including types such as Jattu, Matali, Deval, and Bhriagu Dhan, is cultivated in niche areas above 1,000 meters above sea level. Japonica red rice is distinguished by its reddish-purple bran, nutty flavour, and firm, chewy texture and is valued for its culinary versatility and high nutritional content.

UNIQUENESS

Red rice, also known as the “Red Pearls of the Himalayas,” stands out for its higher crude fiber, protein, mineral, and antioxidant content compared to white rice. With greater nutrient density and a lower glycaemic index, it is nutritionally superior. In Himachal Pradesh, red rice is prized for its aroma and taste, as well as its adaptability to drought, early maturity, and cold tolerance.

RAW MATERIALS

Seeds



PRICE

Approx.

Rs. 450 to Rs. 800 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

1200 B.C.



NO. OF FAMILIES INVOLVED

Approx.

200 to 250 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Kullu, Shimla, and Chamba
districts of Himachal Pradesh

METHODS OF PRODUCTION

Red rice in Himachal Pradesh is cultivated using two main methods: transplanting and direct seeding. In the transplanting method, seeds are first raised in nursery beds before 25-day-old seedlings are transplanted into flooded fields, a practice common in irrigated valleys. The direct seeding (broadcasting) method involves sowing sprouted or dry seeds directly into main fields, typically used in rain-fed upland areas and terraced slopes where managing nurseries and assured irrigation is challenging.

CHAMBA METAL ART

Chamba Metal Art is an ancient, centuries-old metalworking tradition originating from the Chamba district of Himachal Pradesh, India. Revered for its exquisite hand-embossed brassware and intricate bronze casting, this craft historically received royal patronage and continues to serve as an integral part of Himalayan spiritual, ritualistic, and cultural life.

UNIQUENESS

The uniqueness of Chamba Metal Art lies in its distinctive fusion of Kashmiri and Pahari artistic idioms, its precision millimetre-by-millimetre cold-embossing technique, and its preservation of ancient temple-centric traditions like deity masks (Mohras). Unlike mass-produced factory brassware, every single authentic Chamba artifact is completely hand-beaten, ensuring that no two pieces are ever identical.

RAW MATERIALS

Metal, Wax, Tools



PRICE

Approx.
Rs. 1500 to 50,000



CLASS OF GOODS

6



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.
20 to 30 Artisans



TYPE OF GOODS

Handi Crafts



GEOGRAPHICAL LOCATION

Chamba district of Himachal Pradesh

METHODS OF PRODUCTION

Chamba Metal Art relies on two specialized, purely manual workflows using raw heat and hand tools. Cold sheet metal engraving involves hand-chiseling intricate designs onto brass or copper to create the famous Chamba Thaals. Separately, the ancient lost-wax casting technique (cire perdue) shapes three-dimensional divine idols and deity masks. Because both methods reject modern machinery, every finished piece remains a completely unique, individual creation.



SIRMOURI LOIYA

Sirmouri Loiya is a traditional woollen garment primarily worn by men in the Sirmour district, Himachal Pradesh, especially in the trans-Giri tribal areas. Serving as both protection from the cold and a symbol of cultural identity, it is commonly worn during festivals, marriages, and traditional dances such as Nati, Rasa, and Mala. "Loiya" comes from the word "loi," meaning a woollen or pashmina blanket. The garment is an unbuttoned coat draped over the shoulders and hanging down the back.

UNIQUENESS

Sitamarhi Balushahi is distinct for its preparation with pure chhena and desi ghee, giving it unmatched flavour, texture, and aroma. The sweet retains freshness for up to 20 days and is deeply tied to Sitamarhi's cultural heritage, making it a celebrated delicacy both nationally and internationally.

RAW MATERIALS

Wool, Natural Sizing Starches, Traditional Khaddi Handlooms



PRICE

Approx.

Rs. 5000+ for authentic Loiya



CLASS OF GOODS

25



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

2,000 to 2500 Families



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Sirmour district of
Himachal Pradesh

METHODS OF PRODUCTION

Handmade Loiya is crafted entirely by hand, from wool collection to sewing. Machine-made Loiya uses machines for either making the cloth strips (Patti) or for sewing, or both, often in factory settings. Wool thread is converted into cloth strips called "Patti". It is made by weaving thread horizontally as well as vertically (i.e., weft and warp) on the machine named "Khaddi". Khaddi is a primitive, traditional, and unique machine especially used for making Loiya. Patti made on Khaddi is tapered in shape with a minimum width at the shoulders and a maximum at the bottom (increasing from the shoulders towards the bottom of the Loiya).

HIMACHALI CAP

The Himachali Cap, locally designated as the Pahari Topi, is a distinct, structured hand-loom woollen headdress endemic to the state of Himachal Pradesh. Worn for warmth and cultural pride, it is a key symbol of Himachali identity. Himachali cap is associated with the distinctive Pahari culture of the state and is the dress of pahari inhabitants of the state. It is an important part of local people's attire. Locally, the Himachali cap is called by different names in different areas, such as in Kullu it is called Kullu Topi, in Kinnaur it is called Kinnauri Topi, and in Shimla as Bushahri Topi.

UNIQUENESS

The uniqueness of the Himachali cap stems from its seamless fusion of cultural heritage, geographic utility, and artisan craftsmanship. Meticulously handcrafted from indigenous sheep wool, it offers essential insulation against harsh Himalayan winters. Every region weaves localized border codes onto the fabric, transforming this functional winter accessory into a living, sacred textile tradition that preserves centuries of generational mountain legacy.

RAW MATERIALS

Woollen Patti, Tweet fabric, Tetron fabric, Jute & Polyester Bukram, Fusing, Cotton cloth, Border, Piping, Wooden Jig



PRICE

Approx.

Rs. 250 to 1,500, depending on the quality and material



CLASS OF GOODS

24



PROOF OF ORIGIN

Since the Vedic period



NO. OF FAMILIES INVOLVED

Approx.

500+ Families



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Kinnaur, Kullu, and Shimla districts of Himachal Pradesh



METHODS OF PRODUCTION

The Himachali cap is meticulously handcrafted utilizing a dual-component assembly. Artisans weave a thick, cylindrical woollen crown on traditional wooden khaddi looms for the top and back outer sections. A separate, vibrant geometric border is crafted on specialized miniature looms, allowing for intricate artistic creativity. The cap is structured over a compulsory inner layer of rigid polyester buckram to maintain its iconic flat-topped shape, lined internally with black or grey cotton fabric locally designated as Bully.



SEPU VADI OF MANDI

Sepu Vadi (also called Sepu Badi) is the signature culinary delicacy of the Mandi district in Himachal Pradesh, India. It features protein-dense, seasoned split black gram (urad dal) dumplings that are meticulously steamed, cut into cubes, and deep-fried before being simmered in a rich, velvety spinach and curd gravy. This iconic dish serves as the crown jewel of the traditional Mandyali Dham, a grand, community festive feast prepared exclusively by hereditary Brahmin chefs known as Botis.

UNIQUENESS

Sepu Vadi stands out due to its complex double-cooking technique; unlike typical sun-dried varieties, these lentil blocks are steamed first and then deep-fried, creating a uniquely soft, spongy interior and a crisp outer crust. Prepared entirely without onion, garlic, or tomatoes, the rich, velvety gravy achieves its distinct mountain aroma through a precise blend of spinach, curd, and fresh dill leaves.

RAW MATERIALS

Black Gram Dal, Green Spinach, Milk, Curd, Herbs, Spices



PRICE

Approx.

Rs 350 to 500 per kg



CLASS OF GOODS

30



PROOF OF ORIGIN

200 years old



NO. OF FAMILIES INVOLVED

Approx.

100–150 Families



TYPE OF GOODS

Food Stuffs



GEOGRAPHICAL LOCATION

Mandi district in
Himachal Pradesh

METHODS OF PRODUCTION

Authentic Sepu Vadi is crafted by grinding overnight-soaked urad dal into a dense paste seasoned with ginger and spices. This mixture is vigorously whisked, poured into trays, and steamed for 20 minutes. Once cooled, the block is cut into cubes and deep-fried until golden. Finally, these crisp vadis are slow-simmered in a velvety, spice-tempered spinach and curd gravy.



KINNAURI APPLE

Kinnauri apples are premium Himalayan apples grown at altitudes over 10,000 feet in Himachal Pradesh. The product is distinguished by its medium-to-large sizing, elongating into a distinctive symmetrical, conical shape with prominent basal lobes. It features a naturally glossy, deep crimson-to-purplish-red skin with thick cellular walls that serve as an effective moisture barrier. Inside, the creamy white, ultra-dense pulp yields a superior crunch, delivering an intensely sweet, aromatic flavor profile.

UNIQUENESS

Kinnauri apples are unique because they grow high up in the mountains. The mountain air naturally makes the fruit dense, keeping it fresh, juicy, and crunchy for four to six months without any chemicals. Strong mountain sunlight gives them a beautiful dark red color packed with healthy nutrients. Also, freezing cold nights and warm sunny days work together to lock in natural sugars, making them extra sweet.

RAW MATERIALS

Certified grafted seedlings, Rootstocks



PRICE

Approx.

Rs 200 to 300 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Since Vedic period



NO. OF FAMILIES INVOLVED

Approx.

10,000 to 12,000 small and marginal tribal farming households.



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Kinnaur district of Himachal Pradesh

METHODS OF PRODUCTION

Kinnauri apples are grown on hand-carved hillside step-terraces to optimize sunlight on steep slopes. The orchards are irrigated via gravity channels using mineral-rich, pristine glacial meltwater. Pollination relies entirely on wild mountain pollinators and local Himalayan honeybees. Manual pruning occurs during winter dormancy to manage canopy light. Unlike valley crops, these apples undergo a delayed harvest cycle where farmers hand-pick the fruit from September through November to ensure maximum on-tree maturity and peak flavor density.



KINNAURI JEWELLERY

Kinnauri Jewellery comprises a magnificent collection of traditional ornaments designed uniquely in the high-altitude Kinnaur region. Deeply intertwined with local culture, these ornaments hold immense social value. The native population, especially the women of Kinnaur, displays a profound fondness for heavy bodily adornment, wearing these intricate pieces daily and during festive occasions to showcase their distinct heritage.

UNIQUENESS

This jewellery features heavy, chunky metallic structures blending indigenous nature motifs with Tibetan Buddhist geometric patterns. Its true uniqueness lies in the ancient Daakpo system, an ancestral bond where specific hereditary artisan families exclusively handcraft and maintain customized heritage ornaments for designated native families, passing the craftsmanship down through generations.

RAW MATERIALS

Silver, Gold, Copper, and Brass Wire, Semi-precious focal stones



PRICE

Approx.

Rs. 5,000 to 1,500,000+
per piece



CLASS OF GOODS

14



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

50 to 100 Artisan Families



TYPE OF GOODS

Manufactured Goods



GEOGRAPHICAL LOCATION

Kinnaur district of Himachal Pradesh

METHODS OF PRODUCTION

The production process relies entirely on hereditary hand-tool techniques. Artisans begin by melting raw silver or gold over specialized charcoal hearths. The liquified metal is poured into ingots, then meticulously hand-beaten into thin sheets or drawn into fine wires. Craftsmen employ intricate repoussé and chasing methods, hammering detailed motifs from the reverse side using custom chisels. Finally, individual components are assembled using ancient charcoal soldering, granulation, and traditional wax casting to create heavy, multi-layered heritage ornaments.



PANGI KI THANGI

Pangi ki Thangi is a rare, premium variety of wild hazelnut (*Corylus jacquemontii*) exclusively found in the rugged, high-altitude Pangi Valley of Chamba district in Himachal Pradesh. Renowned for its natural aroma, incredibly hard protective shell, and distinctly sweet kernel, it is fondly celebrated as the "golden fruit" of Chamba.

UNIQUENESS

It grows organically in wild, remote forest ecosystems without any synthetic cultivation. Its kernels contain an exceptionally high natural oil content and unique sweetness compared to commercial hazelnuts. It holds immense cultural value, immortalized in regional folklore and the traditional Himachali song "Pangi Pakki Thangi".

RAW MATERIALS

Thangi fruits



PRICE

Approx.

Rs. 2,000 to 2,500 per kilogram



CLASS OF GOODS

31



PROOF OF ORIGIN

1904



NO. OF FAMILIES INVOLVED

Approx.

2,500 to 3,000 Local farming and tribal families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Chamba district of Himachal Pradesh

METHODS OF PRODUCTION

The production process begins in early autumn with wild harvesting, where the hazelnuts are foraged entirely by hand from uncultivated trees situated along steep mountain forests. Following collection, the gathered nuts undergo sun-drying by being evenly spread across traditional woven mats to air-dry naturally under the open sky. Finally, the processing finishes with meticulous manual sorting and de-shelling, during which the dried nuts are systematically organized by size before their rock-hard protective exteriors are cracked open using stones or local wooden tools to safely isolate the premium kernel.



HIMACHAL GUDMA

The Himachal Gudma is a traditional woolen blanket crafted in Himachal Pradesh, India, most notably in the Kullu Valley. Known for its softness and warmth, the Gudma is made from the wool of Giangi sheep and features natural colors with distinctive red or black borders. The blanket serves both practical and cultural purposes, reflecting the deep-rooted heritage of the region. Its production has been a part of local tradition for centuries, lending it an authentic and time-honored quality.

UNIQUENESS

The Gudma's uniqueness arises from the use of a special type of clay found only in the Kullu Valley for cleaning and finishing the wool, a method not practiced elsewhere. This specialized clay treatment enhances the blanket's texture, hygiene, and overall quality. Combined with high-quality Byang wool, traditional hand weaving techniques, and the natural color palette with contrasting edges, these features contribute to the Gudma's reputation for softness, warmth, and cultural significance.

RAW MATERIALS

Wool, Special Clay, Natural Dyes



PRICE

Approx.

Rs. 2,000 to 5,000
(depending on the size)



CLASS OF GOODS

24



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

3000+ Weavers



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Kullu, Himachal Pradesh

METHODS OF PRODUCTION

The production of Gudma is entirely manual, showcasing traditional Himachali craftsmanship. Wool is first sheared from Giangi sheep, then cleaned using special Kullu Valley clay to remove impurities. The cleaned wool is carded, spun into yarn by hand, and optionally dyed with natural, locally sourced dyes. Artisans weave the yarn into blankets on traditional handlooms, using techniques passed down through generations. After weaving, the blanket undergoes finishing, including washing and beating with clay for texture, and is completed with red or black edge trimmings for a distinctive look.



HIMACHAL LINGCHAY

Himachal Lingchay is a traditional handwoven woolen shawl from Himachal Pradesh, especially popular in Spiti, Lahaul, and Kinnaur. Crafted by rural women, it features vibrant colors, geometric patterns, and eco-friendly materials, reflecting the region's rich artistic and cultural heritage. Known for its durability, warmth, and timeless elegance, the Langchya is both a ceremonial and fashionable accessory. Its sustainable production and use of natural fibers ensure longevity and color retention, making it a prized possession that preserves and promotes Himachal Pradesh's ancient weaving traditions.

UNIQUENESS

The uniqueness of the Himachal Lingchay lies in the fact that it is a literal textile map of environmental survival, where every thread color holds a specific philosophical meaning rooted in the harsh 12,500-foot geography of the Spiti Valley. Unlike conventional commercial shawls woven for ornamentation, an authentic Lingchay is built entirely upon the Pancha Mahabhuta (five elements) cosmology, making it a deeply spiritual and functional piece of living mountain heritage.

RAW MATERIALS

Wool, Yarn, Natural Dyes



PRICE

Approx.

Rs. 1,000 to 3,000+



CLASS OF GOODS

24



PROOF OF ORIGIN

8th to 18th Century



NO. OF FAMILIES INVOLVED

Approx.

300 and 600 Tribal artisans



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Lahaul & Spiti, and Kinnaur district of Himachal Pradesh



METHODS OF PRODUCTION

The production of the Himachal Lingchay is a labor-intensive, slow-textile process executed entirely by hand on traditional manual looms, requiring a minimum of several weeks to complete a single piece. The entire process adheres strictly to ancestral methods, from sorting raw mountain wool to manual pattern mapping without stencils.



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HIMACHAL RANSINGHA (MUSICAL INSTRUMENT)

The Himachal Ransingha is a handcrafted wind musical instrument of Himachal Pradesh. The name “Ransingha” is derived from the Hindi words “Ran” (battle) and “Singha” (horn), signifying its historical role in warfare and ceremonial functions. The instrument is predominantly fashioned from copper or copper alloys, frequently adorned with brass trimmings for both reinforcement and decorative purposes. Structurally, the instrument is composed of two detachable curved sections, each resembling the letter “C” in the English alphabet. When assembled, these sections form an “S” shape, one part being wider and thicker than the other.

UNIQUENESS

The Himachal Ransingha stands out due to its deep cultural significance and artisanal heritage. It is not merely a musical instrument but a living symbol of victory and auspiciousness in the region known as Dev Bhoomi (Land of the Gods). The resonant tones of the Ransingha are believed to dispel negative energies and attract good fortune during important rituals and ceremonies.

RAW MATERIALS

Copper sheets, Brass alloys, Welding flux, Hand-beating tool



PRICE

Approx.

Rs. 4000 to 25000

(depends on size and material)



CLASS OF GOODS

15



PROOF OF ORIGIN

10th Century



NO. OF FAMILIES INVOLVED

Approx.

30 to 50 Craftsmen



TYPE OF GOODS

Handi Crafts



GEOGRAPHICAL LOCATION

Himachal Pradesh



METHODS OF PRODUCTION

Traditionally, the instrument is crafted from copper or copper alloys, sometimes enhanced with brass details for decorative trims. The raw material is first beaten into thin sheets, which are then shaped into conical curves using hammers. Once the basic shape is achieved, artisans meticulously trim excess metal with pliers and secure the form using strings. The joining of the two sections is accomplished by applying flux paste and welding at high temperatures, after which the assembled instrument is heated in a kiln to ensure durability and an appealing finish.



HIMACHAL WOOD CARVING CRAFT

Himachal Wood Carving Craft is a vernacular craft of a culture that has evolved with time and geography and thus mirrors the strong culture and historical forces of a specific region. It is a traditional practice of Himachal Pradesh, utilized in temple and home architecture and religious artifacts. With contemporary changes in tastes and demands the craft artisans are developing traditional marketable products with a new essence.

UNIQUENESS

The uniqueness of the wood carving craft of Himachal Pradesh lies in its centuries-old amalgamation of vernacular architecture, sacred religious folklore, and deep-rooted resilience against harsh Himalayan climates. Unlike standalone decorative wooden arts, Himachali woodcraft is an inseparable extension of the state's structural engineering and spiritual identity.

RAW MATERIALS

Wood, Carving Tools, Oil



PRICE

Approx.

Rs 500 to ₹1,50,000+
{Depends on size}



CLASS OF GOODS

20



PROOF OF ORIGIN

7th Century



NO. OF FAMILIES INVOLVED

Approx.

1000 to 2000 Artisans



TYPE OF GOODS

Handi Crafts



GEOGRAPHICAL LOCATION

Himachal Pradesh

METHODS OF PRODUCTION

Selection and seasoning of locally sourced hardwood, followed by a freehand, intuitive carving process that gradually transforms the raw wood into a detailed, symbolic work of art. Once sculpted, the wood is meticulously smoothed and finished with a protective oil, enriching its grain and lending a warm, inviting luster. Whether seamlessly woven into temple architecture or standing alone as decorative art, each carving embodies the enduring spirit and artistic heritage of its community.



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HIMACHAL HANDMADE GALICHA (CARPET)

The Himachal Handmade Galicha carpet is a vibrant expression of the region's rich cultural heritage and artisanal mastery. Each carpet is meticulously handcrafted in the high-altitude villages of Himachal Pradesh, where the challenging environment and deep-rooted traditions converge to create a unique textile art form. 'Himachal Handmade Galicha (Carpet)' represents a distinctive style within the broader category of Himachal handmade carpets. Its manufacturing is not only an economic activity, but it is also a cultural activity.

UNIQUENESS

The Himachal Handmade Galicha carpet is unique because it combines exceptional handcrafted quality, authentic natural materials, culturally rich designs, and an environmentally sustainable production process. This interplay of artistry, tradition, and practical ingenuity not only creates a beautiful and functional textile but also preserves and celebrates the rich heritage of the Himalayan region.

RAW MATERIALS

Natural wool, Organic cotton, Vegetable dyes



PRICE

Approx.

Rs. 4,000 to over 1,00,000



CLASS OF GOODS

27



PROOF OF ORIGIN

3rd Century BCE



NO. OF FAMILIES INVOLVED

Approx.

1,500 to 2,000 Weavers



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Himachal Pradesh

METHODS OF PRODUCTION

Himachal Handmade Galicha (carpet) weaving is a multistep process steeped in cultural heritage and meticulous craftsmanship. Each carpet is entirely hand-knotted on traditional pitrooms, a technique that has been refined over generations. The knot density is notably high, often around 60 knots per square inch, which allows for intricate detailing and enhanced durability. From raw material preparation and natural dye to intricate hand-knotting on pitlooms and careful finishing, each step contributes to the enduring beauty and resilience of these traditional carpets.



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POTENTIAL GIS



CHILGOZA

Chilgoza, also known as the “Black Gold” of Himachal Pradesh, is a rare and premium dry fruit. It primarily grows wild in the high-altitude, rugged terrains of the Kinnaur and Chamba districts. The nuts are sourced from the *Pinus gerardiana* tree, which thrives at elevations between 1,800 and 3,350 metres.

UNIQUENESS

Chilgoza is India’s only commercially traded edible pine nut. It stands out due to its wild and restricted habitat. It possesses a distinctive nutritional profile, containing a rare fatty acid not found in common nuts. Unlike almonds or walnuts, Chilgoza cannot be easily orchard-farmed and is found almost exclusively on steep, vertical mountain cliffs, making its harvest particularly challenging.

RAW MATERIALS

Raw pine nuts



PRICE

Rs. 5,500 to 8,000 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

3,000 to 4,000 tribal households



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Kinnaur and Chamba
district of Himachal Pradesh

METHODS OF PRODUCTION

The harvesting of Chilgoza is labor-intensive and risky. Local harvesters scale mature *Pinus gerardiana* trees, which can reach up to 70 feet in height on steep, rocky cliffs, often without any safety harnesses. Using a long pole with a sharp iron sickle, known as a “khrep,” climbers cut down the green, unopened pinecones. Women and other community members collect the cones from the forest floor. Importantly, cones must be gathered before they mature and naturally release their seeds to the wind.



SIDDU

Siddu (also known as sidu) is a traditional, yeast-leavened, stuffed steamed bread native to the mountain kitchens of Himachal Pradesh, India. This legendary, carb-heavy staple is primarily cherished in regions such as Kullu, Shimla, Mandi, and Manali. Siddu holds deep cultural and historical significance, originally developed by indigenous groups and nomadic shepherds as a compact, filling bread to fuel long journeys through the hills

UNIQUENESS

Unlike most Indian wheat breads that are roasted or baked, Siddu is strictly steamed. This unique method creates a cloud-soft, pillowy, and spongy bread without a crust. The heart of Siddu's identity is its stuffing, which varies across mountain valleys. Common variations include savoury spiced black gram (urad dal), crushed local walnuts (akhrot), and earthy poppy seeds (khus khus).

RAW MATERIALS

Whole Wheat Flour, Active Dry Yeast, Sugar, Salt, Water



PRICE

Approx.

Rs. 50 to 250 Per piece



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx. 1000s of

micro-vendors



TYPE OF GOODS

Food Stuffs



GEOGRAPHICAL LOCATION

Himachal Pradesh

METHODS OF PRODUCTION

A soft dough of whole wheat flour, water, and active yeast is kneaded and left to ferment in a warm place until doubled in size. Meanwhile, a raw stuffing is made by coarsely grinding soaked split black gram (urad dal), poppy seeds, or walnuts with fresh ginger, garlic, green chillies, and local spices. The fermented dough is divided into portions, flattened, filled with the stuffing, and folded into sealed, crescent-shaped half-moons. These buns are steamed for 15-20 minutes in a pre-heated, greased multi-tiered steamer until pillowy soft, then served hot with melted ghee.



HIMACHAL THANGKA PAINTING

Himachal Thangka paintings are sacred Buddhist scroll paintings on cotton or silk applique, primarily created in the high-altitude tribal regions of Lahaul, Spiti, and Kangra. Originally used as visual aids by traveling monks to teach Buddhist philosophy, these scrolls depict complex deities, Mandalas, and life cycles of the Buddha. They are highly renowned worldwide for their spiritual significance, meditative precision, and preservation of centuries-old Tibetan-Buddhist art traditions within northern India.

UNIQUENESS

The absolute uniqueness of a Thangka lies in its strict adherence to sacred geometry and its use of organic, indestructible materials. Every figure is sketched according to precise iconographic measurements detailed in ancient scriptures, leaving zero room for artistic improvisation. Furthermore, artists use natural pigments derived from crushed semi-precious stones (like lapis lazuli and malachite), leaves, and pure 24-karat gold leaf dust. This unique material composition ensures that the vibrant colors never fade, allowing the paintings to retain their brilliant, luminous quality for centuries.

RAW MATERIALS

Canvas, Pencils, Brushes, Colors, Wood frame, Chalk, Glue



PRICE
Approx.

Rs. 15,000 to over 5,00,000
(Depends on size and details)



CLASS OF GOODS
16



PROOF OF ORIGIN
20th Century



NO. OF FAMILIES INVOLVED
Approx.
500 Artisans



TYPE OF GOODS
Handicrafts



GEOGRAPHICAL LOCATION
Himachal Pradesh

METHODS OF PRODUCTION

The production of a Thangka is a lengthy, ritualistic process that can take anywhere from several weeks to many months. It begins with stretching a cotton canvas over a wooden frame, which is then treated with a mixture of yak-hide glue and chalk, and burnished until perfectly smooth. The artist draws the layout using a graphite pencil according to strict geometric grids before applying the natural mineral paints, layer by layer, from background to foreground. The most delicate stage is the final detailing, where fine brushes made of animal hair are used to apply lines of liquid gold and "open the eyes" of the deity, a sacred act that brings the painting to life.



BHARMOR RAJMA

Bharmour Rajma is a highly prized, geographically specific variety of kidney beans grown in the high-altitude, mineral-rich valleys of the Bharmour and Chamba regions of Himachal Pradesh. Celebrated for its unique mountain flavour and tender texture, it is an essential ingredient in authentic Himachali cuisine, including the famous yogurt-based Rajma Madra.

UNIQUENESS

Bharmour Rajma is unique due to its high-altitude Himalayan cultivation, nurtured by mineral-rich glacial water and organic tribal farming. These factors yield a distinct vibrant gloss, a sweet flavour, and a paper-thin skin. Unlike commercial varieties, it softens beautifully to naturally thicken gravies, remains exceptionally easy to digest, and holds its shape perfectly in traditional slow-cooked yogurt dishes.

RAW MATERIALS

Seeds



PRICE

Approx.

Rs. 250 to Rs. 400 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

150 to 200 years



NO. OF FAMILIES INVOLVED

Approx.

5,000 to 8,000
tribal farming families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Bharmour and Chamba
regions of Himachal Pradesh

METHODS OF PRODUCTION

Bharmour Rajma is produced using traditional, chemical-free farming by the Gaddi tribe in Himachal Pradesh. In spring, fields are fertilized solely with aged cow dung. Sowing happens in May, relying on high-altitude sunshine and mineral-rich glacial meltwater. The crop matures slowly in the cool alpine climate, enhancing its nutrient density. In September, the pods are hand-harvested, sun-dried on rooftops, and threshed manually. Finally, the beans are winnowed to remove chaff, ensuring pure, organic quality.



HIMACHAL HAND-KNOTTED TIBETAN CARPETS

Himachal Hand-knotted Tibetan carpets are premium, densely piled floor and wall coverings handwoven primarily by Tibetan refugee communities settled in the mountain towns of Himachal Pradesh, such as Dharamshala, McLeod Ganj, and Kullu. These carpets are globally renowned for their incredible structural durability, rich wool textures, and deep spiritual storytelling woven directly into the fabric. Originally crafted as functional insulation against freezing Himalayan winters, they have evolved into highly prized luxury collectibles.

UNIQUENESS

The visual identity of Himachal Hand-knotted Tibetan carpets is completely unique, dominated by bold Buddhist iconography, such as dragons, phoenixes, lotuses, and the Eight Auspicious Symbols, rendered in striking, naturally dyed shades of crimson, gold, and indigo. Weavers employ a unique Tibetan knotting technique, which involves wrapping a continuous length of yarn around both a warp thread and a temporary metal rod placed across the loom. When the row is finished, the loops are cut to create the pile. This creates a dense, sturdy, ribbed texture.

RAW MATERIALS

Wool, Cotton yarn, Vegetable dyes, Metal rods



PRICE

Approx.

Rs. 15,000 to over 5,00,000
(Depends on size and work)



CLASS OF GOODS

27



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.

500+ Artisans



TYPE OF GOODS

Textiles



GEOGRAPHICAL LOCATION

Dharamshala, McLeod Ganj, and parts
of Kullu in Himachal Pradesh



METHODS OF PRODUCTION

Tibetan loop-knitting technique, which utilizes a temporary metal rod placed across the warp threads on a traditional vertical loom. Weavers wrap high-altitude mountain wool around the rod in a continuous knotting pattern, slicing the loops open only after completing a row to form a dense, plush, and distinctly ribbed pile. This specific method creates a highly resilient textile that easily withstands decades of heavy foot traffic.



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KARSOG KULTHI

Karsog Kulthi (also known as Karsog Kulth) is a premium variety of horse gram (*Macrotyloma uniflorum*) naturally grown in the pristine Karsog Valley of Mandi district, Himachal Pradesh. It is widely celebrated as a traditional "superfood" of the Pahari region due to its superior nutritional profile and therapeutic properties. It is a nutrient-dense, protein-rich legume, a staple of Pahadi cuisine used to make hearty soups, stews, and traditional khichdi.

UNIQUENESS

Grown in mineral-rich mountain soil without chemical pesticides, this premium pulse stands out scientifically for its exceptionally high content of essential amino acids, protein, and iron. Beyond its superior nutritional value, it holds a distinct place in traditional Ayurvedic medicine as a potent natural diuretic used to dissolve kidney stones and manage rheumatism.

RAW MATERIALS

Seeds



PRICE

Approx.

Rs. 200 to 390 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

Ancient



NO. OF FAMILIES INVOLVED

Approx.

1000s of small and marginal hill farmers



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Karsog Valley of Mandi district, Himachal Pradesh.

METHODS OF PRODUCTION

Karsog Kulthi is cultivated as a rain-fed Kharif crop in the terraced mid-hills of Himachal Pradesh, following centuries-old organic traditions. Local farmers prepare the mountain soil manually, relying entirely on monsoon rains rather than artificial irrigation. Sown between June and July, the crop grows naturally without any chemical fertilizers or synthetic pesticides. It is harvested by hand from October to November, sun-dried on traditional threshing floors, and manually winnowed to preserve its nutrient-rich skin and premium quality.



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TIBETAN BRASS AND WOOD CRAFT OF HIMACHAL PRADESH

Himachal Handmade Tibetan Brass and Wood craft represent a brilliant fusion of traditional Himachali mountain artistry and the spiritual, intricate designs brought by the Tibetan diaspora. Primarily thriving in cultural hubs like Dharamshala, McLeod Ganj, and Sangla (Kinnaur), this craft beautifully blends durable metallurgy with master-class woodworking.

UNIQUENESS

The uniqueness of Himachal Pradesh's Tibetan brass and woodcraft lies in its dual cultural DNA. It is not purely Tibetan, nor is it purely Himachali; rather, it is a rare, geographic fusion born from the coexistence of Tibetan refugees and native Himalayan artisans.

RAW MATERIALS

Local timber, Brass alloy sheets, Carving tools, Resins



PRICE

Approx. Rs. 400 to 40,000
(Depends on size, material)



CLASS OF GOODS

6, 14 and 20



PROOF OF ORIGIN

20th Century



NO. OF FAMILIES INVOLVED

Approx.
300+ Artisans



TYPE OF GOODS

Handicraft



GEOGRAPHICAL LOCATION

Kangra and kinnaur district of
Himachal Pradesh

METHODS OF PRODUCTION

The production merges intricate metalwork with precision wood carving. Artisans first select durable local timbers like Chilpine, shaping them with a traditional bamboo-framed bah saw to create complex, lace-like openwork patterns. Simultaneously, heavy brass components are formed using ancient lost-wax casting or repoussé, where details are meticulously hand-hammered from the reverse side. Finally, the brass elements are seamlessly friction-fitted into hand-grooved wooden bases using natural tree resins instead of screws. The finished piece is adorned with crushed-mineral thangka paints and inlaid with symbolic turquoise or coral stones.



BARLEY FROM THE REMOTE PANGI VALLEY

Barley from Pangi Valley represents a landmark shift toward 100% chemical-free, sustainable agriculture in India. Located in the rugged, high-altitude terrain of the Chamba district in Himachal Pradesh, the Pangi Valley has been officially designated as the state's first natural farming sub-division. This pristine alpine region relies entirely on traditional, non-chemical cultivation methods to produce highly nutritious, premium-quality barley.

UNIQUENESS

The uniqueness of Pangi Valley barley lies in its extremely high-altitude terroir, grown using centuries-old heirloom seeds. Cultivated in Himachal Pradesh's first fully natural farming zone, it is completely free from chemicals, relying solely on glacier meltwater and bio-enhancers. This harsh alpine climate packs the grain with exceptional nutritional density, rich antioxidants, and a distinct nutty flavour.

RAW MATERIALS

Seeds



PRICE

Approx.
Rs. 80 per kg



CLASS OF GOODS

31



PROOF OF ORIGIN

18th Century



NO. OF FAMILIES INVOLVED

Approx.
500 to 1000 Families



TYPE OF GOODS

Agriculture



GEOGRAPHICAL LOCATION

Pangi Valley, Chamba district
in Himachal Pradesh

METHODS OF PRODUCTION

The production of Pangi Valley barley relies entirely on traditional, low-carbon natural farming protocols that strictly ban synthetic chemicals. Cultivated in Himachal Pradesh's first natural farming sub-division, tribal farmers manually sow indigenous heirloom seeds with minimal mechanical tilling. Soil fertility and pest control are managed exclusively using local bio-enhancers like Ghanjivamrit and organic biomass. Sustained by pure glacier meltwater, the crops mature in high-altitude climates before being harvested and threshed by hand to preserve their rare, clean nutritional profile.



CHAMBA CHUKH

Chamba Chukh is a centuries-old, fiery and tangy citrus-chilli paste or hot sauce native to the Chamba district of Himachal Pradesh. Made with sun-dried Himalayan chillies, local Galgal (a wild Himalayan lemon) extract, and mustard oil, it serves as an iconic condiment, marinade, or dip.

UNIQUENESS

Chamba Chukh is a highly unique Himalayan condiment because it functions as a cooked paste rather than a raw, oil-preserved pickle, slowly simmered on wood fires to achieve a dense, grainy consistency. Its distinctive smoky, deep flavour relies entirely on hyper-local, sun-dried Chitralli or Chhatrari chillies grown in the high altitudes of the Chamba Valley, balanced by the sharp, bright tartness of Galgal (local hill lemons) instead of standard industrial vinegar. This intense flavour profile, rounded off with jaggery, mustard oil, and heavy ginger-garlic paste, makes it a rare 4-in-1 culinary element used interchangeably as a table condiment, a thick dipping sauce, a robust meat marinade, or a rich cooking base for curries.

RAW MATERIALS

Red Chillies, Ginger, Garlic, Roasted Spices, Oil, Jaggery



PRICE

Approx.

Rs. 100 to over 500
for 500 grams



CLASS OF GOODS

30



PROOF OF ORIGIN

19th Century



NO. OF FAMILIES INVOLVED

Approx.

100s of local home-cooks



TYPE OF GOODS

Food Stuffs



GEOGRAPHICAL LOCATION

Chamba district in Himachal Pradesh



METHODS OF PRODUCTION

Local Chitralli red chillies are sun-dried and ground into a coarse paste with ginger, garlic, and roasted spices like cumin. This raw blend is transferred to heavy vessels, drowned in mustard oil, and slowly simmered over a wood fire to extract moisture and deepen the smoky flavour. Near the end of this reduction, freshly squeezed Galgal Hill lemon juice is incorporated for sourness, alongside jaggery to balance the heat, creating a thick condiment ready for bottling.



HIMACHALI DHAM

Himachali Dham is a traditional, multi-course vegetarian feast from Himachal Pradesh served during auspicious occasions like weddings, festivals, and religious ceremonies. It is deeply rooted in Himachali culture and was originally prepared in temples as prasad (divine offering).

UNIQUENESS

The ultimate uniqueness of Himachali Dham lies in its absolute rejection of modern kitchen staples like onion, garlic, tomatoes, and iron utensils, instead relying on centuries-old slow-cooking techniques to build deep, complex flavours. Prepared exclusively by a hereditary clan of Brahmin chefs called Botis, the entire multi-course vegetarian feast is simmered for hours over open wood fires in narrow-necked brass pots called Charoti.

RAW MATERIALS

Pulses, Legumes, Mustard oil, Fresh yogurt, Ghee, Local spices



PRICE

Approx.

. Rs. 150 to 500 per plate



CLASS OF GOODS

30



PROOF OF ORIGIN

7th Century



NO. OF FAMILIES INVOLVED

Approx.

15,000 and 20,000 families



TYPE OF GOODS

Food Stuffs



GEOGRAPHICAL LOCATION

Himachal Pradesh

METHODS OF PRODUCTION

The production of Himachali Dham is a highly disciplined, zero-waste ritual that begins at dawn, where hereditary chefs (Botis) dig a long, linear trench in the ground called a Shinj to burn firewood. Specialized, narrow-necked thick brass or copper vessels called Charoti are placed directly over this open fire, allowing heat to trap efficiently for a slow-cooking process that lasts seven to eight hours. Since modern thickeners like onions and tomatoes are forbidden, the chefs build body and deep flavours by extensively simmering pulses and legumes in a base of mustard oil, fresh yogurt, ghee, and local spices. Throughout the process, no tasting is permitted due to religious purity standards, requiring the Botis to judge the perfection of the wood-fired feast entirely by aroma, steam release, and the bubbling sound of the vessels.

FINDING GI

A Campaign to Recapture the Legacy



Handicraft



Manufactured
Goods



Food Stuff



Agricultural Goods



Natural Goods



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RIPA is not for profit organization, with an aim to promote and facilitate indigenous Intellectual Property (IP) at national and international level. RIPA aims at meeting the present and future requirement for growth and development of indigenous IP. RIPA further strengthen and complements the efforts of indigenous R&D and innovations.

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