

Jammu & Kashmir



GEOGRAPHICAL INDICATIONS

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 of Natural Goods, Food Stuff
Manufactured Goods, Handicrafts or
Agricultural 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

A Community Right

GI Logo
indicating Geographical
Origin or location

Economic Empowerment to
Artisans, Producers, and
Manufacturers

Social Upliftment and
continuing the
Legacy of the Nation

700+ Registered GIs and
Numerous Unregistered GIs
Existing in India

Prevents counterfeiting and
ensures genuineness of
products through “GI Tags”

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.



A close-up photograph of a white ceramic mortar and pestle. The mortar is filled with vibrant red saffron threads. A purple iris flower with yellow stamens lies next to the pestle. More saffron threads are scattered on the light-colored surface around the mortar. The text "REGISTERED GlS" is overlaid in the lower center.

REGISTERED
GlS

MUSHQBUDJI RICE

Mushqbudji is a premium Kashmiri rice variety known for its short, bold grains and distinctive aroma and taste. Cultivated mainly in Sagam, Anantnag, and Budgam, it thrives in cold irrigated waters originating from Kokernag springs. Traditionally served at weddings and special occasions, it pairs exquisitely with spiced mutton, chicken, and fish dishes. The harmonious blend of flavor, texture, and digestibility makes Mushqbudji highly valued among consumers. Its cultivation supports local livelihoods, reinforcing its importance in Kashmiri cuisine and culture.

UNIQUENESS

Mushqbudji Rice is a rare, short-grain aromatic variety grown in select regions of Kashmir. Renowned for its distinct fragrance, rich taste, and fluffy texture, it is cultivated using traditional farming practices with nutrient-rich spring water. This japonica-type rice boasts high protein and fibre content, making it nutritionally valuable.

RAW MATERIALS

Genetically Purified Seeds



Price

Approx.

Rs. 150 onwards per Kg
(depending on quality
and quantity)

No. of Families Involved

Approx.

more than 2000 families

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

Since 20th Century

Geographical Location

Anantnag and Kulgam
district of Jammu and Kashmir

METHOD OF PRODUCTION

Mushqbudji Rice is cultivated traditionally by custodian farmers who preserve its unique landrace through saved seeds. It thrives in select regions of Kashmir, irrigated by nutrient-rich mountain spring water. Farmers apply more farmyard manure (FYM) and limited nitrogen fertilizers, ensuring natural growth. The crop matures earlier than other varieties, with careful post-harvest handling to maintain its aroma and quality.

BHADERWAH RAJMASH

Bhaderwah Rajmash is a premium, naturally grown variety of *Phaseolus vulgaris* L., cultivated mainly in the Doda, Ramban, and Kishtwar districts of Jammu & Kashmir. It is renowned for its rich flavor, bright red color, sweetness, and easy digestibility, making it highly sought after. Farmers preserve seeds from previous harvests, ensuring the continuity of its superior quality. This variety is nutrient-rich, packed with antioxidants and soluble fiber, and widely enjoyed across the region for its exceptional taste.

UNIQUENESS

Bhaderwah Rajmash is known for its rich flavor, bright red color, sweetness, and easy digestibility, it is in high demand across India. Traditionally intercropped with maize, it benefits from sustainable farming practices that enhance soil health.

RAW MATERIALS

Local Landrace Seeds

Price

Approx.
Rs. 250 onwards per Kg
(depending on quality
and quantity)

Class of Goods

31

Proof of Origin

Around
19th Century



No. of Families Involved

Approx.
14,000 families

Type of Goods

Agricultural

Geographical Location

Doda, Kishtwar, Ramban
and Kathua
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Bhaderwah Rajmash is traditionally sown in April-May, intercropped with maize to support its twining growth. Farmers use high-quality seeds from previous harvests for cultivation. Before sowing, seeds are treated with Bavistin or Thiram to prevent early-stage diseases. The crop requires regular weeding, hoeing, and thinning for healthy growth. Harvesting is done in 2-3 pickings at 7-10 day intervals, as pods mature at different times.

RAMBAN ANARDANA

Ramban Anardana, locally known as Dhruni, is a fruit-bearing deciduous shrub (*Punica granatum*) that grows wild in the hilly terrains of Jammu and Kashmir. The fruit is harvested between August and October, with its seeds hand-separated and sun-dried to produce Anardana, a commercially valuable ingredient used in culinary and medicinal applications. Rich in Vitamin C, antioxidants, fiber, and essential nutrients, it is widely used in chutneys, juices, sauces, and desserts, offering both health benefits and a tangy flavor. Known for its high acidity, tannin content, and nutritional richness, Ramban Anardana is an important agricultural product of the region with global demand.

UNIQUENESS

Ramban Anardana has distinct flavor and high medicinal value come from the unique climatic conditions of the Chenab Valley. Rich in antioxidants, vitamins, and minerals, it is highly beneficial for immunity, digestion, and heart health. Unlike commercially cultivated varieties, it is completely organic, chemical-free, and sun-dried for long-term durability.

RAW MATERIALS

Wild Pomegranate (*Punica granatum*) Seeds



Price

Approx.
Rs. 250 onwards per Kg
(depending on quality
and quantity)

Class of Goods

31

Proof of Origin

Since late
18th Century

No. of Families Involved

Approx.
1500 families

Type of Goods

Agricultural

Geographical Location

Ramban, Doda, Udhampur,
Rajouri, and Reasi
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Ramban Anardana is produced by hand-harvesting ripe pomegranate fruits between August and October in the hilly regions of Jammu and Kashmir. The fruits are plucked using long sticks, and the seeds are carefully hand-separated and sun-dried to retain their flavor and medicinal properties.

KASHMIR PASHMINA

Kashmir Pashmina is derived from the fine woollen undercoat of the Pashmina goat, found in the high-altitude pastures of the Western Himalayas, including South Eastern Ladakh. The fiber, measuring just 12-16 microns in thickness, is incredibly soft, warm, and luxurious. The natural fleece colors range from white to gray, red, brown, and black. Pashmina is woven into fabric using three primary techniques-Twill (Sade Bunai), Diamond (Cheshm-e-Bulbul Bunai), and Herringbone (Gada Kond Bunai), with the Diamond weave being the most widely produced and distinctive to Kashmir.

UNIQUENESS

Kashmir Pashmina is an exquisite fabric made from the fine woollen fibers of the Himalayan mountain goat, *Capra hircus*. These fibers, measuring only 12-16 microns in thickness, are much finer than even the best sheep's wool.

RAW MATERIALS

Pashm Wool



Price

Approx.

Rs. 16,000 onwards per Kg
(depending on quality)

Class of Goods

23, 24 & 25

Proof of Origin

Since 13th Century

No. of Families Involved

Approx.

2,25,000 people

Type of Goods

Handicrafts

Geographical Location

Jammu and Kashmir

METHOD OF PRODUCTION

The wool is carefully procured through natural shedding, combing, or manual shearing of Pashmina goats in the high-altitude Himalayan region. The fleece is meticulously cleaned, hand-spun into fine yarn, and woven using traditional looms in twill, diamond, or herringbone patterns. Artisans dye the fabric with natural or industrial dyes, followed by careful washing in the running waters of the Jhelum River to enhance its softness and texture. Finally, the fabric is clipped, finished, and packed, ensuring the luxurious quality for which Kashmir Pashmina is known.

KASHMIR SOZANI CRAFT

Sozani embroidery is a fine hand-stitch technique used to create intricate motifs with rich detailing. The highest-quality Sozani work features precise outlining with darker thread, filled seamlessly with delicate stitches in varied colors, making it ideal for premium fabrics like silk and Pashmina. Less intricate versions combine sozani and satin stitches with additional techniques like Vatachikan for thicker fills, while simpler varieties use large satin stitches without outlining, resulting in less durability, typically for mass-market products.

UNIQUENESS

Sozani embroidery is distinguished by its intricate minute stitches, reinforcing couching techniques, and durable craftsmanship that ensures flat, smooth designs. The motifs predominantly feature natural elements like Chinar leaves, almonds, pomegranates, and various flowers from the Kashmir Valley. A unique "Sofiyana Rang" color palette blends multiple shades harmoniously, enhancing its aesthetic appeal.

RAW MATERIALS

Natural fibres like Cottons, Silks and Woollens and synthetic fibres being mostly Crepes, Georgettes and Polyester



Price

Approx.
Rs. 5000 onwards
(depending on size, quantity
and availability)

No. of Families Involved

Approx.
1300 families

Class of Goods

26

Type of Goods

Handicrafts

Proof of Origin

Since Mughal Era

Geographical Location

Jammu and Kashmir

METHOD OF PRODUCTION

Sozani embroidery involves intricate handwork on natural fabrics like cotton, silk, and wool, as well as synthetic materials like crepe and georgette. Skilled artisans use fine needles and dyed silk or viscose threads to craft detailed motifs, starting with floral patterns and progressing to borders. The design is traced onto fabric using engraved wooden blocks, ensuring precision. Each craftsperson completes embroidery in stages, followed by rigorous washing and ironing to bring out the vibrant colors. The final piece is carefully packed to maintain its beauty and quality.

KANI SHAWL

Kani shawls are a traditional Kashmiri craft, handwoven using eyeless wooden spokes called 'Kanis' instead of a shuttle. Made primarily from fine Pashmina wool, they feature intricate flora and fauna-inspired patterns, including almond, Chinar leaf, and paisley motifs. The weaving process involves delicate craftsmanship and a rich color palette, historically using indigo, red, white, gold, and yellow. These lightweight shawls come in various styles, such as Jamawar, Chand-daar, and Butidaar, each known for its unique embroidery and design.

UNIQUENESS

Each Kani shawl follows a coded script called "Talim", which provides precise weaving instructions, translating a designer's vision into fabric. Due to its complexity, only a few inches can be woven per day, making each piece a time-consuming masterpiece.

RAW MATERIALS

Pashm Wool, Eyeless Wooden Spokes, Natural Dyes

Price
Approx.
Rs. 3,000 onwards
(depending on size, quantity
and availability)

Class of Goods
25

Proof of Origin
Since 300 BC



No. of Families Involved
Approx.
5,000 people

Type of Goods
Handicrafts

Geographical Location
Jammu and Kashmir

METHOD OF PRODUCTION

The production of Kani Shawls involves two key stages: preparing Pashm wool and weaving the intricate design. The fine Pashm wool, sourced from Capra Hircus goats, undergoes cleaning, spinning, and dyeing before being woven. Skilled artisans use coded instructions called "Talim" to weave the design with eyeless wooden "Kanis," interlocking threads in an elaborate process. The weaving is slow and detailed, often taking months, followed by clipping, washing, and packaging to preserve its luxurious texture. The final shawl showcases intricate floral motifs and rich colors, reflecting the artistry of Kashmiri craftsmanship.

KASHMIR PAPER MACHIE

Paper Machie products from Kashmir are known for their vibrant colors and intricate miniature designs, depicting floral, animal, and fruit motifs with fine brushwork. These handcrafted items include boxes, vases, lamps, trays, jewellery boxes, and decorative pieces. Traditional designs range from court scenes and jungle themes to stylized floral patterns and geometric motifs inspired by Kashmiri shawls. The hazara (thousand flowers) pattern, almond-shaped paisley, and Chinar leaf designs are among the most recognizable motifs.

UNIQUENESS

The craft's fine brushwork creates delicate shading effects, known as partaz, adding depth and detail to designs. A rich but subdued color palette ("sufiyana rang") enhances its aesthetic appeal, while the smooth surface preparation ensures durability and refinement.

RAW MATERIALS

Waste Paper, Sareesh (natural glue), Dhyur (adhesive), Gypsum Plaster or Chalk Powder, Natural and Synthetic Paints, Gold and Silver Leaf (for decoration)

Price
Approx.
Rs. 180 onwards per piece
(depending on size and quantity)

Class of Goods
16 & 20

Proof of Origin
Since 15th Century



No. of Families Involved
Approx.
500 to 600 families

Type of Goods
Handicrafts

Geographical Location
Srinagar, Jammu and Kashmir

METHOD OF PRODUCTION

The production of traditional Kashmiri Paper Machie involves three stages performed by specialized artisans. First, paper pulp is molded and dried to form the base structure, which is then smoothed using layers of primer. Next, artisans apply fine hand-painted designs, using traditional motifs and delicate brushwork. Finally, the piece is rubbed with jade stone for luster and varnished with copal or industrial lacquer for durability and shine. This meticulous process results in beautifully detailed and vibrant handcrafted items.

KASHMIR WALNUT WOOD CARVING

Kashmir Walnut Wood Carving is a traditional craft known for its high-relief and undercut carving styles, featuring elaborate motifs of flowers, animals, and fruits. Skilled artisans use seasoned walnut wood to create both utilitarian furniture such as tables, cabinets, and book racks, as well as decorative items like carved panels, photo frames, and sculptures. The carving is done in distinct styles, including undercut, open lattice, engraved, and raised carving, each showcasing fine craftsmanship. The designs often depict floral motifs, chinar leaves, almond patterns, and intricate jungle scenes.

UNIQUENESS

Kashmiri Walnut Wood Carving uses high-quality *Juglans regia* walnut wood, known for its durability, fine grain, and natural sheen.

RAW MATERIALS

Walnut Wood



Price
Approx.
Rs. 700 onwards
(depending on size, quantity and quality)

Class of Goods
20

Proof of Origin
Since 15th Century

No. of Families Involved
Approx.
300 to 400 families

Type of Goods
Handicrafts

Geographical Location
Srinagar, Jammu and Kashmir

METHOD OF PRODUCTION

The production of Kashmiri Walnut Wood Carving involves procurement, seasoning, carving, and finishing. Walnut wood is obtained from registered merchants, cut into planks, and naturally seasoned for 2-4 years to prevent warping. Skilled artisans carve intricate motifs using traditional hand tools, following detailed patterns inspired by Kashmir's flora and fauna. The finished product is smoothened with sandpaper, polished with natural wax, and enhanced with subtle color tones for a refined look.

KHATAMBAND

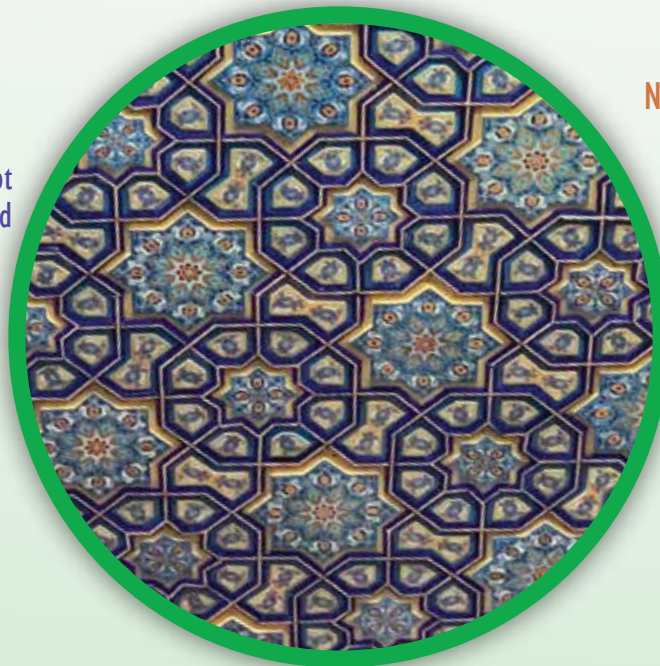
Khatamband is a centuries-old Kashmiri woodcraft known for its intricate geometric patterns, created without the use of nails or glue. Locally sourced pine, walnut, and Himalayan Silver Fir are carefully cut, carved, and fitted together using precise mathematical principles, forming durable interlocking structures. This traditional craft is widely used in false ceilings, panelling, and furniture, blending aesthetic appeal with practicality. The name "Khatamband" derives from Arabic and Persian, meaning "locking the patches," reflecting its unique assembly technique.

UNIQUENESS

Khatamband is an exclusive Kashmiri woodcraft, featuring intricate geometric patterns with a strong mathematical foundation. The panels are assembled without nails or glue, making them dismountable and reusable, and they can last over a century with minimal maintenance.

RAW MATERIALS

Wood like Walnut, Blue Pine, Deodar or Himalayan Silver Fir



Price

Approx.

Rs. 500 onwards per square foot
(depending on size, quantity and quality)

No. of Families Involved

Approx.

100 to 150 families

Class of Goods

19 & 20

Type of Goods

Handicrafts

Proof of Origin

Since 14th Century

Geographical Location

Srinagar district of
Jammu and Kashmir

METHOD OF PRODUCTION

Khatamband is crafted using locally sourced wood. The process involves cutting and intricately carving wooden pieces, which are then fitted together using interlocking joints without nails or glue to form geometric patterns. Skilled artisans carefully assemble the design, ensuring durability and seamless integration. The final structure can be dismantled and reassembled, making it both practical and aesthetically refined.

KASHMIRI HAND KNOTTED CARPET

Kashmiri Hand-knotted carpets are meticulously crafted using a detailed master design graph and a unique color-coded guide called the Taleem. These carpets are made from high-quality materials, including pure silk, silk and cotton, wool and cotton, or a combination of all three. Each carpet showcases intricate patterns and rich color variations, making them distinct from other carpets. The hand-knotting technique ensures durability, elegance, and a luxurious texture, reflecting Kashmir's rich weaving heritage.

UNIQUENESS

Kashmiri Hand-knotted Carpets are distinguished by the Taleem, a unique coded script that guides artisans in weaving intricate designs with precise knotting and color placement.

RAW MATERIALS

Silk, Cotton or Wool Yarn

Price
Approx.
Rs. 18,000 onwards
(depending on size, quantity and quality)

Class of Goods
27

Proof of Origin
Since 15th Century



No. of Families Involved
Approx.
250 families

Type of Goods
Handicrafts

Geographical Location
Jammu and Kashmir

METHOD OF PRODUCTION

These carpets are made using a meticulous hand-weaving technique guided by a master design graph and a unique color-coded pattern called the Taleem. Artisans carefully knot high-quality silk, wool, or cotton threads onto a foundation, ensuring durability and intricate detailing. The weaving process can take months, as each knot is tied by hand to form elaborate designs. Once completed, the carpet is washed, stretched, and finished to enhance its texture and appearance.

RAJOURI CHIKRI WOOD CRAFT

Chikri wood, a smooth ivory-colored timber found in the Rajouri and Poonch districts of Jammu, is known for its fine grains and soft texture. Traditionally used in handmade crafts, artisans create intricate designs on items like combs, spoons, bowls, and decorative pieces using freehand techniques. The craft involves detailed carving, inlaying, sanding, and polishing, often incorporating symbolic motifs and delicate jali work.

UNIQUENESS

Chikri wood craft stands out for its exclusive use of Chikri wood, a rare, fine-grained material found in Jammu and Kashmir. The craft is deeply rooted in history, dating back over 500 years to the Mughal era, with its signature double-sided combs admired by royalty.

RAW MATERIALS

Lakkad - Lakadi ka buta (solid Chikri wood), Sulation, Stone and Nail



Price

Approx.
Rs. 200 onwards
(depending on size, quantity and quality)

Class of Goods
20

Proof of Origin
Since Mughal Era

No. of Families Involved

Approx.
150 to 200 families

Type of Goods
Handicrafts

Geographical Location

Rajauri, Punch and Riyasi
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Chikri wood craft follows a handmade process, where artisans begin by cutting and drying the wood to prepare it for carving. Using hand-driven lathes, they shape items like combs, utensils, and decorative pieces with precision. The crafted products undergo sanding, polishing, and intricate inlay work to enhance their fine texture and aesthetic appeal.

BASOHLI PASHMINA WOOLEN PRODUCTS

Basohli Pashmina woolen products are renowned for their superior quality and intricate craftsmanship, originating from the Basohli region of Jammu and Kashmir. Made from the fine wool of the Pashmina goat, these products are valued for their exceptional softness, warmth, and lightweight characteristics. The traditional production methods involve artisans hand-spinning and hand-weaving the wool, resulting in items that are both durable and luxurious.

UNIQUENESS

Basohli Pashmina is distinguished by its elaborate floral motifs, paisleys, and geometric patterns, which are often hand-embroidered or woven, showcasing the region's rich cultural heritage. The range of products includes shawls, stoles, scarves, and blankets, each meticulously crafted to combine elegance with comfort. Beyond their visual appeal, these Pashmina items carry a profound cultural significance and are highly valued in both local and international markets, representing cherished examples of wearable art.

RAW MATERIALS

Chikri Tree.

Price
Approx.
Rs. 1500 onwards

Class of Goods
24 & 25

Proof of Origin
15th Century



No. of Families Involved
Natives of the area

Type of Goods
Handicrafts

Geographical Location
Basohli, Kathua district

METHOD OF PRODUCTION

The raw wool is then washed to remove impurities before being sorted to ensure only the highest quality fibers are used. This wool is hand-spun into yarn, a process that ensures a smooth and consistent thread. The yarn is dyed with natural dyes, which give it rich, vibrant colors while preserving its softness. The dyed yarn is woven into fabric using traditional handlooms, where skilled artisans create intricate patterns and designs, often incorporating traditional motifs. After weaving, the fabric undergoes finishing, including washing and pressing, to enhance its texture and appearance.

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.

RAW MATERIALS

Raw Honey



Price

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

No. of Families Involved

Approx.
more than 2000 families

Class of Goods

30

Type of Goods

Food Stuffs

Proof of Origin

Since
19th Century

Geographical Location

Ramban, Doda, Kishtwar,
Udhampur and Reasi
districts of Jammu & Kashmir

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.

UDHAMPUR KALADI

Kaladi is a traditional ripened milk product from the Jammu region, known for its dense texture, sour aroma, and rich flavor. Made from buffalo or cow milk, it undergoes a natural curdling process using whey water, followed by sun drying. Often sautéed in its own fat or ghee, it develops a crispy outer layer while remaining soft and gooey inside.

UNIQUENESS

Udhampur Kaladi is an exclusive, traditionally ripened milk product of the Jammu region, not found anywhere else in the world. Its unique preparation method, passed down through generations, gives it a dense texture and distinct sour aroma. The rich, natural pastures of Udhampur contribute to its exceptional taste and quality, making it a prized delicacy.

RAW MATERIALS

Milk (nearly 80% Kaladi made by Buffalo milk and 20% by Cow milk), Whey Water, Coagulant, Acid, Rennet

Price
Approx.
Rs. 700 onwards per Kg
(depending on quantity and quality)

Class of Goods
29

Proof of Origin
Since
19th Century



No. of Families Involved
Approx.
500 families

Type of Goods
Food Stuffs

Geographical Location
Udhampur district of
Jammu & Kashmir

METHOD OF PRODUCTION

Udhampur Kaladi is made using raw, full-fat buffalo or cow milk, which is churned vigorously in an iron pot. Sour milk or curd is added to separate the solids, which are then stretched, cooled, and sun-dried to remove excess moisture. The final product is dense yet retains moisture inside, giving it a unique texture and flavor.

KASHMIR NAMDA

Namda is a traditional Kashmiri felted wool rug, handcrafted by artisans using wool and cotton fibers. These mats are known for their warmth, durability, and intricate chain-stitch embroidery with colorful woolen yarn. They serve as affordable floor coverings and decorative wall pieces, making them a cherished part of Kashmiri craftsmanship. The quality, price, and beauty of Namda rugs depend on the type of wool used and the artistry of the embroidery.

UNIQUENESS

Kashmiri Namda stands out for its unique felting process, where wool-often blended with cotton-is manually pressed to create thick, insulating rugs. The use of local wool and intricate chain-stitch embroidery by skilled artisans adds to its authenticity and beauty.

RAW MATERIALS

Wool or Cotton Fibers

Price
Approx.
Rs. 2,000 onwards
(depending on size and quality)

Class of Goods
27

Proof of Origin
Since
11th Century



No. of Families Involved
Approx.
250 to 300 people

Type of Goods
Handicrafts

Geographical Location
Srinagar of Jammu & Kashmir

METHOD OF PRODUCTION

The production begins with selecting and cleaning wool, which is then mixed with cotton in specific proportions if needed. The wool is spread out in layers and sprinkled with soap and water before being manually pressed and rolled to create a dense felted fabric. Once the rug takes shape, it undergoes dyeing to achieve vibrant colors. Finally, intricate chain-stitch embroidery using colorful woolen yarn is added to enhance the beauty and durability of the Namda.

KASHMIR WAGGUV

Wagguv is a traditional Kashmiri floor mat woven from *Typha angustifolia* reeds, known for its insulating and eco-friendly properties. Crafted by skilled artisans using sustainable techniques, these mats provide warmth in winter and cooling in summer. Their firm yet comfortable texture offers health benefits, including improved posture and relaxation. Used in homes, shrines, and houseboats, Wagguv reflects Kashmir's rich cultural heritage and craftsmanship.

UNIQUENESS

Kashmir Wagguv mats are eco-friendly, biodegradable, and naturally insulating. Their firm texture provides health benefits like improved posture and relaxation.

RAW MATERIALS

Reed Grass and Paddy Straw



Price

Approx.
Rs. 1,000 onwards
(depending on size, quantity
and quality)

No. of Families Involved

Approx.
25 to 30 only

Class of Goods
27

Type of Goods
Handicrafts

Proof of Origin
Since
19th Century

Geographical Location
Jammu & Kashmir

METHOD OF PRODUCTION

The production of Wagguv mats begins with harvesting and drying *Typha angustifolia* reeds, ensuring their natural golden hue. Skilled artisans then hand weave the mats using traditional techniques like Walkhur (single weave) and Seod (double weave), passed down through generations. The weaving process, which involves binding with paddy grass, takes several days and is done without synthetic dyes or chemicals. Once completed, the mats are used for floor covering, insulation, and cultural purposes.

SHIKARA

The Shikara is a beautifully crafted wooden boat that symbolizes Kashmir's rich heritage and artistry. Made primarily from Deodar wood, it features intricate carvings and a gracefully curved design. Traditionally used for transportation and tourism on the region's picturesque lakes, it offers a serene and immersive experience.

UNIQUENESS

The Shikara stands out for its elegant craftsmanship, using *Cedrus deodara* for durability and Chinar wood for intricate ornamentation. Its distinctive canopy, vibrant colors, and hand-carved Kashmiri motifs make it a unique cultural symbol.

RAW MATERIALS

Deodar Wood (*Cedrus deodara*)

Price
Approx.
Rs. 20,00,000 onwards
(depending on size and
quality of wood)

Class of Goods
12

Proof of Origin
Since
16th Century



No. of Families Involved
No data available

Type of Goods
Handicrafts

Geographical Location
Srinagar district of
Jammu & Kashmir

METHOD OF PRODUCTION

The production of a Shikara, Kashmir's iconic wooden boat, begins with selecting deodar wood, known for its water-resistant properties. Skilled artisans shape the boat using planks, nails, and iron clamps, ensuring durability and stability. The structure is then adorned with a canopy, cushioned seating, and vibrant paint, enhancing its aesthetic appeal. The final touches include polishing, engraving, and embellishments, making each Shikara a masterpiece.

GABBA

Gabba is a traditional upcycled floor covering made by stitching together old woolen fabrics, giving them new life as a warm, durable rug. Handmade without machinery, it is embroidered or appliquéd with intricate designs inspired by nature. The eco-friendly craft uses natural adhesives and wool yarns, ensuring sustainability.

UNIQUENESS

Gabba is a sustainable, upcycled floor covering made from repurposed woolen blankets and tweed, reflecting Kashmiri artisans' resourcefulness. Its nature-inspired motifs and traditional craftsmanship preserve its cultural heritage and eco-friendly essence.

RAW MATERIALS

Old Fabrics (Blankets, Fabrics, Waste Wool, Tattered Shawls etc.), Glue, Lining, Dye and Yarn



Price

Approx.
Rs. 2,500 onwards per piece
(depending on size and quantity)

Class of Goods
27

Proof of Origin
Since
6th Century

No. of Families Involved

Approx.
more than a thousand families

Type of Goods
Handicrafts

Geographical Location

Srinagar & Anantnag districts of Jammu & Kashmir

METHOD OF PRODUCTION

Gabba production begins with collecting old woolen fabrics, mainly tweed and blankets, for their warmth. The materials are washed, dyed in dark shades, and then glued together using a natural adhesive. After drying, the pieces are stitched and embroidered with intricate designs, creating a durable, eco-friendly, and artistic upcycled rug.

KASHMIR WILLOW BAT

The Kashmir Willow Bat is a highly durable and affordable cricket bat made from Salix Alba (Kashmir willow), cultivated in Kashmir's favourable climate. Known for its lightweight yet sturdy build, it provides excellent performance and endurance. The Asia's largest bat industry produces these bats, supplying both local and international markets. Its smooth grains and resilience make it ideal for professional and beginner players.

UNIQUENESS

The Kashmir Willow Bat is renowned for its resilience, affordability, and suitability for professional and amateur cricket. Made from locally grown Salix alba, it offers exceptional durability and balanced stroke play.

RAW MATERIALS

Kashmir Willow Wood (Salix alba)

Price
Approx.
Rs. 2,500 onwards
(depending on size and quality)

Class of Goods
28

Proof of Origin
Since
15th Century



No. of Families Involved
Approx.
more than 300 families

Type of Goods
Handicrafts

Geographical Location
Anantnag and Pulwama
districts of Jammu & Kashmir

METHOD OF PRODUCTION

The production of Kashmir Willow Bats begins with sourcing Salix Alba (Kashmir willow) from local forests, ensuring the wood is mature and sturdy. The willow logs are cut into clefts, shaped, and pressed, followed by handle fitting and fine finishing. The bats undergo drying and seasoning to enhance durability and performance. Finally, they are polished, balanced, and graded, making them ready for cricket enthusiasts worldwide.

KASHMIR CHAIN STITCH

Kashmir Chain Stitch embroidery is a traditional craft, meticulously done on white hessian cloth using an Aari (hook). The dense stitches, created with two-ply wool or Sheeba silk, completely cover the fabric, making it ideal for rugs, wall hangings, and cushion covers. Inspired by nature and Kashmiri landscapes, it features intricate floral, animal, and abstract motifs.

UNIQUENESS

Kashmir Chain Stitch embroidery is crafted using a specialized hook (Aari), creating dense, continuous loops for a rich texture. Its nature-inspired motifs, vibrant woolen yarn, and meticulous hand-work make it a culturally significant and durable art form, widely used in rugs, wall hangings, and accessories.

RAW MATERIALS

Hessian Fabric (woven fabric, usually made from the skin of the jute plant or sisal), Thread (two-ply wool yarn or sheeba silk yarn)

Price

Approx.
Rs. 5,000 onwards
(depending on size,
quantity and quality)

Class of Goods

24, 25 & 26

Proof of Origin

Since
1st Century BC



No. of Families Involved

Approx.
800 to 1000 people

Type of Goods

Handicrafts

Geographical Location

Srinagar and Anantnag
Districts of Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir Chain Stitch embroidery begins with printing the design onto hessian cloth, ensuring precise patterns. Using an Aari (hook), artisans stitch continuous loops with two-ply wool or Sheeba silk, filling the fabric entirely. The embroidery follows concentric circular motions, creating rich textures and intricate motifs.

KASHMIR CREWEL

Crewel embroidery is a traditional Kashmiri craft, done on dosooti fabric using an aari (hook) and woolen yarn. Known for its bold stitches and intricate nature-inspired motifs, it enhances upholstery, drapery, and decorative fabrics. This heritage-rich embroidery, passed down through generations, reflects Kashmir's artistic excellence.

UNIQUENESS

Kashmir Crewel embroidery is a traditional craft using wool yarn and an aari (hook) on dosooti cotton fabric, creating spread-out designs that highlight both the embroidery and base material. The nature-inspired motifs, vibrant hand-dyed wool, and meticulous craftsmanship make it a distinctive textile art, cherished for upholstery, drapery, and accessories.

RAW MATERIALS

Dosooti Fabric, Thread (Single-ply wool yarn)

Price

Approx.
Rs. 1,000 onwards
(depending on size,
quantity and quality)

Class of Goods

24, 25 & 26

Proof of Origin

Since
13th Century



No. of Families Involved

Approx.
4,500 people

Type of Goods

Handicrafts

Geographical Location

Srinagar and Anantnag
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Crewel embroidery begins with printing the design onto dosooti fabric. Using an aari (hook), artisans create long, continuous loops with single or two-ply wool yarn, forming intricate motifs inspired by nature. The embroidery follows a spread-out technique, leaving parts of the fabric visible for contrast.

KASHMIR TWEED

Kashmir Tweed is a 100% wool fabric, manually woven for strength, durability, and fine texture. Available in various designs like checkered, herringbone, and striped, it is tailored into coats, blazers, suits, and accessories. Known for its insulation and craftsmanship, Kashmir's tweed weaving tradition has flourished for centuries, supporting local artisans.

UNIQUENESS

Kashmir Tweed is 100% pure wool, manually woven for superior strength, durability, and warmth, unlike machine-made variants. Using natural dyes and traditional tools, it embodies heritage craftsmanship, creating distinct designs like Pottu and Chadar.

RAW MATERIALS

Pure Wool

Price
Approx.
Rs. 1,000 onwards
(depending on size,
quantity and quality)

Class of Goods
24 & 25

Proof of Origin
Since
3rd Century



No. of Families Involved
Approx.
hundreds of families

Type of Goods
Handicrafts

Geographical Location
Inder, Pulwama, Nadihal,
Bandipora and Gurez of
Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir Tweed production begins with procuring and preparing wool from local sheep breeds, ensuring high-quality fibers. The wool is then spun into yarn and dyed using natural sources, maintaining traditional methods. Warp threads are arranged, and manual weaving is done to create durable, intricate fabric. Finally, the tweed is washed and finished, enhancing its strength, texture, and warmth.

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

High-Quality Basmati Rice Seeds

Price
Approx.
Rs. 80 onwards per Kg
(depending on quality
and quantity)

Class of Goods
30

Proof of Origin
Since 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

METHOD 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. Fertilizers and micronutrients are carefully managed, while traditional varieties may require periodic assessments for pest and disease control.

KASHMIR SAFFRON

Kashmir Saffron, cultivated in the Karewas of Jammu and Kashmir, is globally renowned for its high aroma, deep-red color, and long, thick stigmas. Traditional processing methods, like thumb-rubbing to separate stigmas, preserve its natural purity and organic nature. The saffron varieties-Lachha, Mongra, and Guchhi-undergo meticulous harvesting and drying to retain their premium attributes. The snow-clad Himalayan surroundings influence temperature and rainfall, further enriching its quality. With chemical-free cultivation, Kashmir Saffron stands as a prized spice, cherished for its culinary, medicinal, and cosmetic uses.

UNIQUENESS

Kashmir Saffron stands out for its long, thick stigmas, deep-red natural color, and high aroma, making it the finest saffron variety. Grown exclusively at an altitude of 1600m to 1800m, it possesses superior levels of crocin and picrocrocin, enhancing its coloring strength and bitterness. Its traditional processing method, where stigmas are rubbed between thumbs, naturally enriches its color while keeping it purely organic. Unlike other saffron, Kashmir Saffron is completely chemical-free, ensuring unmatched purity and quality.

RAW MATERIALS

High-Quality Saffron Corms

Price

Approx.

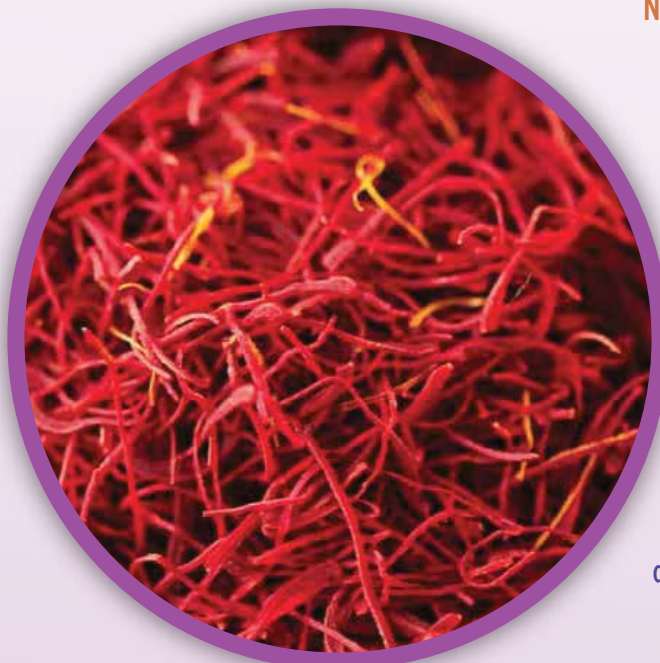
Rs. 3,00,000 onwards per Kg
(depending on quality
and quantity)

Class of Goods

30

Proof of Origin

Since 1st Century BC



No. of Families Involved

Approx.

16000 to 20000 families

Type of Goods

Agricultural

Geographical Location

Pulwama, Budgam,
Srinagar and Kishtwar
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir Saffron is cultivated through careful sorting and treatment of corms, followed by precise nutrient management and planting in prepared fields. The crop is grown under rainfed conditions, though irrigation is being introduced to enhance productivity. After harvesting, traditional processing methods ensure high-quality saffron, preserving its deep-red color and aroma. Post-harvest techniques focus on maximizing recovery and aging to enhance its culinary and medicinal properties.

BASOHLI PAINTING

Basohli paintings, is the fusion of Hindu mythology, Mughal miniature techniques, and local folk art creates a visually stunning and emotionally rich style. The paintings are distinguished by peculiar facial features, symbolic use of colors, and gold and silver embellishments that add depth and grandeur. Themes from Rasamanjari and Geeta Govinda are commonly depicted with dramatic compositions and expressive symbolism.

UNIQUENESS

Basohli paintings stand out for their vivid use of primary colors, bold lines, and dramatic compositions that bring poetic themes like Rasamanjari and Geeta Govinda to life.

RAW MATERIALS

Wasli Paper, The Paper Canvas, Tulika/Kaani (brush), Gogoli & Peori (yellow color), Gachi Mitti (white color), Kalakh (kajal for black), Neel Dali (blue color), Sandoor and Sangaraf, Sona & Chandi Wark, Babool Gond (gum), Akeek Pathar (a stone for pressing & shining)

Price
Approx.
Rs. 1200 onwards
(depending on size
and quality)

Class of Goods
16

Proof of Origin
Since 16 AD



No. of Families Involved
Approx.
300 to 400 families

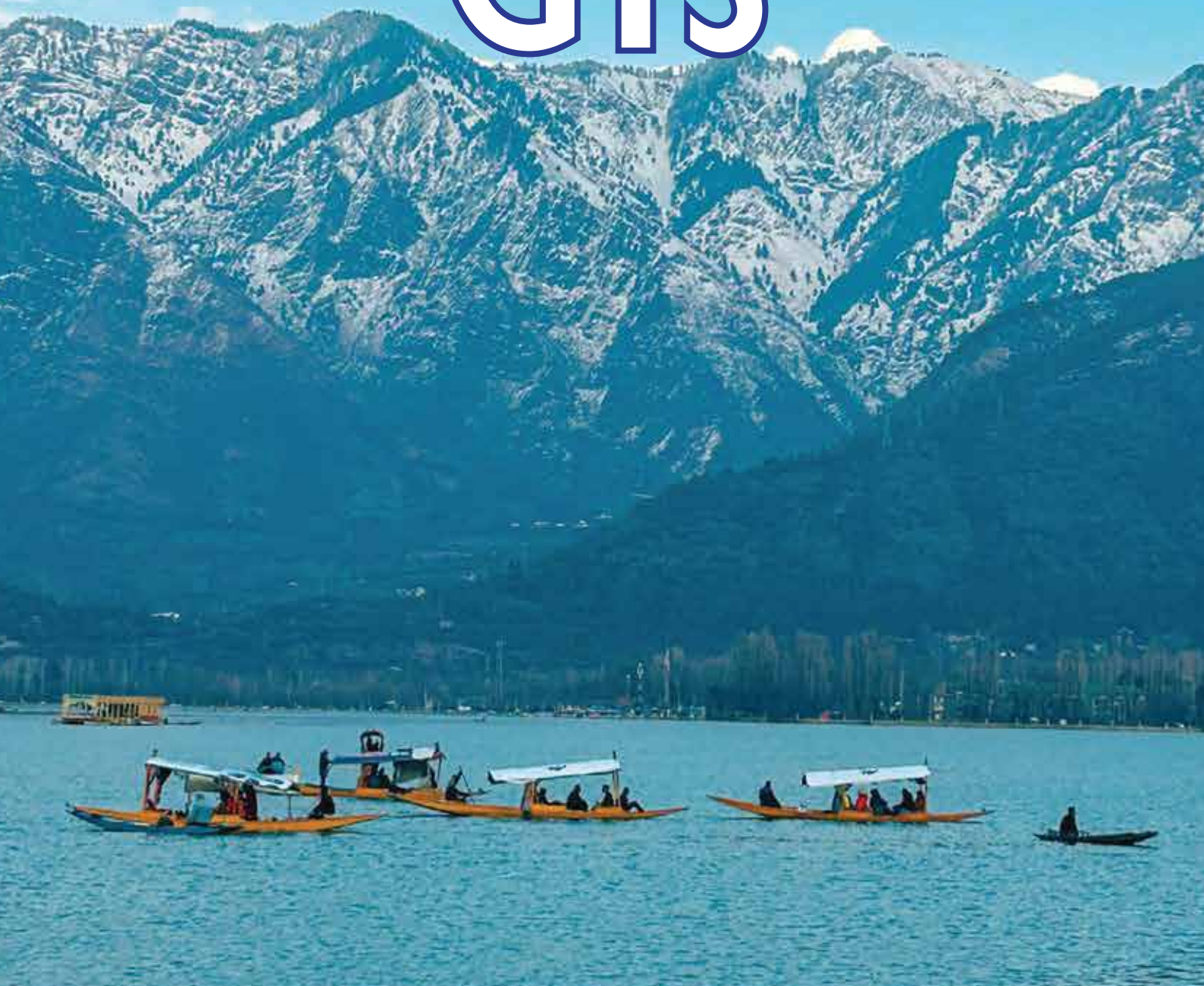
Type of Goods
Handicrafts

Geographical Location
Kathua, Udhampur,
Samba and Jammu
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Basohli paintings are created using natural pigments, skillfully prepared by artisans to achieve vibrant primary colors. The process involves intricate line work and bold compositions, often painted on handmade paper with deep red or yellow borders. Artists use fine brushes to detail expressive figures, symbolic motifs, and elaborate gold and silver embellishments.

FILED Gls



DODA GUCCHI MUSHROOM

Doda Guichi Mushrooms, also known as Morel Mushrooms, are rare and highly valued fungi found in the forests of Jammu & Kashmir. They possess a distinct umami taste and earthy flavor due to their unique growing conditions. Rich in protein, iron, and vitamins, they hold significant medicinal properties, including antimicrobial and anti-inflammatory benefits. Traditionally collected by local communities, these mushrooms are prized in both Kashmiri cuisine and international gourmet dishes.

UNIQUENESS

Doda Guichi Mushroom stands out for its rich umami and earthy flavor, shaped by the unique soil and climate where it thrives. Its honeycomb-like texture and high mineral content make it not only a delicacy but also a powerhouse of nutrients. It cannot be cultivated in controlled conditions, adding to its rarity and prestige.

RAW MATERIALS

It grows naturally in the dense forests of Jammu and Kashmir

Price

Approx.

Rs. 40,000 onwards per Kg
(depending on quantity
and quality)

No. of Families Involved

More than 7000 farmers

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

Since 20th Century

Geographical Location

Doda district of
Jammu & Kashmir



METHOD OF PRODUCTION

Doda Guichi Mushroom, also known as *Morchella esculenta*, is a rare and highly valued wild mushroom that cannot be cultivated in controlled environments. Instead, it grows naturally in the dense forests of Jammu and Kashmir, thriving in humus-rich loamy soil. Local communities traditionally collect these mushrooms by venturing deep into the forests, making the harvesting process labor-intensive and contributing to its high market price tagging for Doda.



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KASHMIRI KALA ZEERA

Kashmiri Kala Zeera, also known as black cumin, is a highly valued spice grown in the Himalayan region. It has a strong, earthy aroma and is widely used in Kashmiri cuisine for its distinctive flavor and medicinal properties. Rich in antioxidants, it aids digestion and boosts immunity. Gurez Valley in Kashmir is famous for producing superior-quality Kala Zeera.

UNIQUENESS

Kashmiri Kala Zeera stands out due to its distinct aroma, flavor, and high essential oil content, influenced by the unique climate and geography of Kashmir.

RAW MATERIALS

Black Cumin Seeds

Price
Approx.
Rs. 1,200 onwards per Kg
(depending on quantity
and quality)

Class of Goods
30

Proof of Origin
Since 20th Century



No. of Families Involved
Approx.
1000s of families

Type of Goods
Agricultural

Geographical Location
Gurez valley of Bandipora
district, and also in the Kishtwar
and Kargil districts of
Jammu & Kashmir

METHOD OF PRODUCTION

Kashmiri Kala Zeera is cultivated in the high-altitude Himalayan regions, where its seeds are sown in well-drained, fertile soil. The plants thrive in cold climates and are carefully harvested once mature, ensuring optimal flavor and aroma. After drying, the seeds are cleaned and processed for culinary and medicinal use.



HIMALAYAN GARLIC/ SNOW MOUNTAIN GARLIC

Himalayan Garlic, also known as Snow Mountain Garlic or Ek Pothi Lahsun, is a unique variety found at high altitudes in the Himalayas. It thrives in extreme cold conditions and is harvested once a year. The plant is sterile, producing scaly, ovoid bulbs and fistular, cylindrical leaves. Locally referred to as "Gankia Thom," its leaves resemble those of leeks. This garlic is distinct from long-day garlic, which is grown in Jammu and Kashmir.

UNIQUENESS

Himalayan Garlic has seven times more potency than regular garlic due to its high organosulfur content and is known to enhance oxygen capacity and energy levels. Additionally, it has a higher moisture content (61.5%) and the highest carbohydrate levels (46.8%) compared to common garlic.

RAW MATERIALS

Garlic Seed

Price
Approx.
Rs. 1250 onwards per Kg
(depending on quantity
and quality)

Class of Goods
31

Proof of Origin
Since Vedic Period



No. of Families Involved
Approx.
1200 to 1500 families

Type of Goods
Agricultural

Geographical Location
Kulgam, Anantnag, and Shopian
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Himalayan Garlic, or Snow Mountain Garlic, is cultivated in the high-altitude regions of the Himalayas, where it thrives in cold temperatures and low oxygen levels. The bulbs are harvested once a year under intense cold conditions. Due to the harsh environment, traditional and organic farming methods are used, ensuring purity and potency. The garlic is carefully dried and processed to preserve its unique properties.



KASHMIR MAHARAJI APPLE

Maharaji apples, cultivated in the temperate regions of Jammu and Kashmir, benefit from an ideal climate with cool summers, abundant sunlight, and well-distributed rainfall. These apples are round, large, acidic, and have a long shelf life, maturing in September-October. They thrive in well-drained, slightly acidic soil and require proper storage at cool temperatures with high humidity. Rich in fiber, vitamin C, and antioxidants, Maharaji apples support heart health, digestion, and diabetes prevention while exhibiting strong anti-inflammatory properties.

UNIQUENESS

Maharaji apples are renowned for their crisp texture, bright red blush, and long shelf life. They contain high levels of sorbitol, organic acids, and vitamins, offering medicinal benefits such as heart stimulation and digestion support.

RAW MATERIALS

Apple Seeds

Price

Approx.

Rs. 110 onwards per Kg
(depending on size,
quality and quantity)

Class of Goods

31

Proof of Origin

Since 15th Century

No. of Families Involved

Approx.

more than 2 lakhs families

Type of Goods

Agricultural

Geographical Location

Baramulla, Shopian, Anantnag,
Pulwama, Budgam, and Kupwara
districts of Jammu & Kashmir



METHOD OF PRODUCTION

Maharaji apples in Kashmir are cultivated using traditional and systematic farming practices in temperate regions with ideal climate conditions. The trees require well-drained, slightly acidic soil and precise irrigation, along with winter rest for optimal fruit development. Harvesting occurs in September-October, followed by proper storage to maintain freshness and enhance sweetness.



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KASHMIR AMBRI APPLE

Ambri Apples, native to Kashmir, are known for their crisp texture, balanced sweetness, and aromatic flavor. With semi-thick, chewy skin and dense, juicy flesh, they store exceptionally well for extended periods. Rich in vitamins, fiber, and antioxidants, they offer both nutritional benefits and versatile culinary applications.demand.

UNIQUENESS

Ambri apples are India's only indigenous apple variety, known for their exceptional crisp texture, aromatic flavor, and extended storage life, lasting significantly longer than most apple cultivars. Their vibrant skin, balanced sweetness, and ability to retain freshness year-round make them a prized Kashmiri delicacy.

RAW MATERIALS

Propagated Plant of Ambri Apple



Price

Approx.

Rs. 100 onwards per Kg
(depending on quantity
and availability)

No. of Families Involved

Approx.

more than 1 lakh families

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

Since

12th Century

Geographical Location

Shopian, Anantnag, Pulwama,
and Sopore districts
of Jammu & Kashmir

METHOD OF PRODUCTION

Ambri apples are grown in Kashmir's temperate climate, requiring well-drained loamy soil and abundant sunshine. They are propagated through grafting and budding techniques, followed by careful planting and irrigation. The trees undergo pruning, thinning, and pest management to ensure high-quality fruit, harvested between August and November.



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KASHMIRI LOTUS STEM (NADRU)

Kashmiri Lotus Stem (Nadru) is an indigenous, highly valued vegetable growing in Kashmir's lakes, prized for its fibrous texture and ability to absorb flavors. Used in traditional dishes like Nadru Yakhni and street food, it holds cultural significance. Rich in vitamins, minerals, and fiber, it offers numerous health benefits, including heart health and blood sugar regulation.

UNIQUENESS

Kashmiri Lotus Stem (Nadru) is an indigenous aquatic vegetable grown in the pristine lakes of Kashmir, prized for its porous texture that enhances flavor absorption. It holds deep cultural significance and is a staple in traditional Kashmiri cuisine.

RAW MATERIALS

Nadru Seeds

Price

Approx.
Rs. 500 onwards per Kg
(depending on quantity
and quality)

Class of Goods

31

Proof of Origin

Since 15th Century



No. of Families Involved

Approx.
3600 families

Type of Goods

Agricultural

Geographical Location

Srinagar, Bandipora, and Ganderbal
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Nadru cultivation begins with planting seeds in arable land near water bodies, requiring initial flooding followed by minimal maintenance. Harvesting occurs between September and March, using traditional manual methods with wooden poles and hooks. After extraction, stems are cleaned, bundled, and sold fresh or sun-dried for preservation. This process ensures high-quality lotus stems while maintaining sustainability.



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NAAKH TANG (PEAR)

Naakh Tang (Pear), native to Jammu and Kashmir, is a crisp, sweet pear variety with firm skin in golden yellow, green, or bronze hues. Known for its rich aroma and low acidity, it ripens on the tree and maintains its texture long after picking. Packed with fiber, vitamins, and antioxidants, it promotes heart health, digestion, and immune function. Its long storage life makes it a prized fruit of the region.

UNIQUENESS

Naakh Tang (Pear) is a rare Kashmiri pear variety distinguished by its crisp texture, floral sweetness, and tree-ripened harvest, ensuring long-lasting freshness. Its firm skin, ranging from golden yellow to bronze, contributes to its extended storage life. Rich in antioxidants and fiber, it supports heart health and immunity.

RAW MATERIALS

Pear Seeds or Grafted Saplings

Price

Approx.
Rs. 150 onwards per Kg
(depending on size, quantity
and quality)

Class of Goods

31

Proof of Origin

Since 19th Century



No. of Families Involved

Approx.
more than 1000 families

Type of Goods

Agricultural

Geographical Location

Baramulla, Kupwara, Pulwama,
and Shopian districts
of Jammu & Kashmir

METHOD OF PRODUCTION

Naakh Tang (Pear) cultivation begins in March-April, with planting in well-prepared, shrub-free soil at optimal spacing. Propagation is done through grafting and budding, followed by careful pruning and irrigation to enhance fruit quality. Harvesting occurs in late summer to early winter, with post-harvest storage ensuring freshness.



KASHMIRI SHALLOT- PRAN

Kashmiri Shallots (Praan), native to Kashmir, are a prized aromatic onion variety known for their distinct flavor and culinary significance in Wazwan cuisine. Smaller and more flavourful than regular shallots, they enhance traditional dishes like Rogan Josh and Daniwal Korma. Rich in antioxidants and organosulfur compounds, they support heart health, circulation, and immunity. Their unique taste and medicinal properties make them essential in Kashmiri gastronomy.

UNIQUENESS

Kashmiri Shallot (Pran) is an aromatic, high-altitude onion variety from Bandipore, prized for its intense flavor and rich culinary heritage in Kashmiri Wazwan cuisine. Unlike regular onions, it enhances dishes without darkening curries and is sun-dried for winter use.

RAW MATERIALS

Kashmiri Shallot Bulbs or Seeds



Price

Approx.
Rs. 250 onwards per Kg
(depending on quantity
and quality)

Class of Goods
31

Proof of Origin
Since the Mughal era

No. of Families Involved

Approx.
600 to 700 families

Type of Goods
Agricultural

Geographical Location
Bandipora district of
Jammu & Kashmir

METHOD OF PRODUCTION

Kashmiri Pran (wild onion) is cultivated in well-drained, fertile soil, with seeds sown in rows and maintained through irrigation, weeding, and pest control. Harvesting occurs in late spring, using traditional, organic methods to preserve its unique flavor. After harvesting, the shallots are dried, cleaned, and packaged for sale, ensuring quality and long-term storage.



JAMMU KASHMIR WALNUT

Kashmir walnuts are high-quality, organically grown nuts from the Himalayan region, known for their rich taste and nutritional benefits. They thrive in temperate climates and take 10-15 years to bear fruit, with trees producing well for over a century. Three main varieties - Wonth, Kagzi, and Burzul - differ in shell thickness, size, and usage. Widely popular, Kashmiri walnuts are consumed across India and exported globally.

UNIQUENESS

Kashmiri walnuts stand out for their organic cultivation, grown without chemical fertilizers or pesticides, ensuring superior quality. They thrive in the unique Himalayan climate, producing rich, flavorful kernels with distinct nutritional benefits.

RAW MATERIALS

High-Quality Walnut Weeds or Saplings

Price
Approx.
Rs. 1500 onwards per Kg
(depending on quantity
and quality)

Class of Goods
31

Proof of Origin
Since late
18th Century



No. of Families Involved
Approx.
more than a lakh families

Type of Goods
Agricultural

Geographical Location
Anantnag, Kupwara, Kulgam, Budgam,
Doda, Poonch, Kishtwar, and Kathua
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Jammu Kashmir walnuts are grown organically in the Himalayan region without chemical fertilizers or pesticides. The trees take 10-15 years to bear fruit, with harvesting typically occurring between September and November. After ripening, the outer husk is removed, revealing the high-quality kernels inside.



KASHMIRI LONG CHILLI

Kashmiri chillies are known for their vibrant red color and mild heat, making them ideal for adding rich hues to dishes without excessive spiciness. They are widely used in Indian cuisine, especially in tandoori preparations, curries, and spice blends. The deep red pigment comes from carotenoids like capsanthin, offering both culinary and health benefits.

UNIQUENESS

Kashmiri chillies are renowned for their deep red color, which enhances the visual appeal of dishes without excessive heat. Their mild, fruity, and smoky flavor makes them a prized ingredient in Indian and global cuisine.

RAW MATERIALS

Kashmir Long Chillies Seeds

Price
Approx.
Rs. 800 onwards per Kg
(depending on quality
and quantity)

Class of Goods
31

Proof of Origin
Between
16th to 18th Century



No. of Families Involved
Approx.
1000 families

Type of Goods
Agricultural

Geographical Location
All districts of Kashmir in
Jammu & Kashmir

METHOD OF PRODUCTION

Kashmiri long chillies are cultivated in the Kashmir Valley, where the ideal climate and nutrient-rich soil support their growth. Farmers use traditional organic methods, preparing the land, sowing seeds, and carefully tending to the plants. After harvesting, the chillies are sun-dried to preserve their vibrant red color and distinct flavor.



KISHTWAR BINNA CRAFT OF JAMMU & KASHMIR

Padder Valley in Kashmir is home to traditional grass handicrafts, where women weave eco-friendly products using Koodur grass. These crafts, including Paddari blankets and Jootis, reflect the region's heritage and sustainability. The intricate weaving technique ensures durability, with nodules acting as acupressure points. Supported by local initiatives, this craft empowers women and preserves cultural traditions.

UNIQUENESS

The mineral-rich soil of Kishtwar gives the straw a smooth, lustrous texture, enhancing the quality of handcrafted mats and containers. This craft is celebrated in Dogri folklore, symbolizing heritage, community, and artistic expression.

RAW MATERIALS

Wheat Straw, Moonj Grass, Edible Salt (to add with dye solution) and Kaccha Rang

Price

Approx.

Rs. 250 onwards per square foot
(depending on size, quantity
and quality)

Class of Goods

20

Proof of Origin

Since the Mughal Period



No. of Families Involved

Approx.

700 to 800 families

Type of Goods

Handicrafts

Geographical Location

Kishtwar, Jammu & Kashmir

METHOD OF PRODUCTION

The production of Kishtwar Binna craft begins with drying Moonj and Kaasa grass under the sun for two days. The dried Moonj grass is knotted, soaked in cold water, and wrapped around Kaasa grass to form coils. These coils are stitched together to create the base and walls of the basket, ensuring durability. Finally, colored grass motifs and handles are added.

SAMBA CALICO PRINT OF JAMMU & KASHMIR

Samba Calico Print is a traditional hand-block printing technique from Jammu, known for its vibrant patterns inspired by heritage motifs. Using natural vegetable dyes, artisans create intricate designs on cotton sheets, preserving a centuries-old craft. Samba, called the "City of Sheets," has been a renowned centre for textile printing since Maharaja Ranjit Singh's era. Efforts to revive and modernize this art continue through government initiatives and self-help groups.

UNIQUENESS

The craft uses natural vegetable dyes, including Majith (Indian red) and Haldi (Yellow), along with rare gold and silver leaf printing for a luxurious finish. Historically admired, Samba prints were showcased at the Indian Art Exhibition in 1903, earning global recognition.

RAW MATERIALS

Cotton Fabric and Dyes (natural vegetable based)

Price
Approx.
Rs. 4,000 onwards per piece
(depending on size, quantity and quality)

Class of Goods
16

Proof of Origin
Since 19th Century

No. of Families Involved
Approx.
300 families

Type of Goods
Handicrafts

Geographical Location
Samba district of
Jammu & Kashmir



METHOD OF PRODUCTION

Samba Calico Print is created using hand-block printing, where artisans carve intricate designs onto wooden blocks. The fabric is laid flat, and impressions are made using natural vegetable dyes like Majith (Indian red) and Haldi (Yellow).



KISHTWAR GABA & BLANKET OF JAMMU & KASHMIR

Kishtwar, known as "The Land of Saffron and Sapphire," is a picturesque valley in Jammu, rich in natural beauty and cultural heritage. The region has a deep-rooted tradition of handloom weaving, producing wool-based textiles like Loies, blankets, and Pattus. Sheep rearing and wool processing are integral to the local economy, supporting artisans and preserving centuries-old craftsmanship. Government initiatives aim to revive and sustain this traditional weaving art, ensuring economic viability for weavers.

UNIQUENESS

Kishtwar's handloom tradition, where wool-based textiles like Loies and blankets are crafted for warmth and durability. Locally sourced sheep wool, known as Pattu, is hand-spun and woven using traditional techniques.

RAW MATERIALS

Locally Sourced Wool

Price
Approx.
Rs. 1000 onwards
(depending on size, quantity and quality)

Class of Goods
24

Proof of Origin
Since the Mughal Period



No. of Families Involved
Approx.
600 to 700 families

Type of Goods
Handicrafts

Geographical Location
Kishtwar in Jammu & Kashmir

METHOD OF PRODUCTION

Kishtwar Gaba and blankets are crafted using handwoven wool, sourced from local sheep and processed through traditional spinning techniques. The wool is naturally dyed and woven on looms to create durable, warm fabrics suited for the region's cold climate. Skilled artisans embroider or applique designs onto the blankets.



KISHTWAR CHILGOGA (PINE NUTS) OF JAMMU & KASHMIR

Chilgoga, or pine nuts, are nutrient-rich edible seeds from the *Pinus Gerardiana* tree, primarily grown in Kishtwar and the Western Himalayan region. These small, crunchy nuts are packed with monounsaturated fatty acids, proteins, and antioxidants, offering numerous health benefits. They contain essential vitamins B1, B2, C, and minerals like potassium, magnesium, and phosphorus. Their distinct buttery flavor makes them a prized ingredient in various cuisines.

UNIQUENESS

Kishtwar Chilgoga pine nuts are renowned for their long, slender shape and high fat content, giving them a delicate, buttery flavor. They are packed with essential nutrients, including heart-healthy monounsaturated fats and antioxidants. Their rich vitamin and mineral profile supports hormonal health, brain function, and weight management.

RAW MATERIALS

Chilgoga Seeds

Price
Approx.
Rs. 8,000 onwards per Kg
(depending on quantity
and quality)

Class of Goods
31

Proof of Origin
Since 1800s



No. of Families Involved
Approx.
500 to 1500 families

Type of Goods
Agricultural

Geographical Location
Kishtwar in Jammu & Kashmir

METHOD OF PRODUCTION

Kishtwar Chilgoga pine nuts are harvested from *Pinus Gerardiana* trees, which thrive in the Western Himalayan region. The cones are collected, dried, and manually cracked to extract the edible seeds, ensuring minimal damage. These nuts are then cleaned, sorted, and naturally processed, preserving their rich flavor and nutritional value.



RED RICE OF JAMMU & KASHMIR

Kashmir Red Rice, locally known as 'Zag', is a traditional landrace grown in the cold hill zones of Kashmir, valued for its unique taste, early maturity, and cold tolerance. Rich in iron, zinc, and antioxidants, it promotes heart health, digestion, and weight management. Historically served to royalty, it remains a prized variety, enjoyed in traditional dishes like 'Vazul bate' and 'Zag Tamul'. Its distinct red pericarp and nutritional richness make it a preferred choice among farmers and consumers.

UNIQUENESS

Kashmir Red Rice, locally known as 'Zag', is a rare landrace with a distinct red pericarp, rich in iron, zinc, and antioxidants, making it nutritionally superior. Its early maturity and cold tolerance allow it to thrive in the rugged Kashmir Himalayas, maintaining high yield and aroma.

RAW MATERIALS

Rice Seeds



Price

Approx.
Rs. 105 onwards per Kg
(depending on quantity and quality)

Class of Goods

31

Proof of Origin

Since Ancient Period

No. of Families Involved

Approx.
more than 2000 farmers

Type of Goods

Agricultural

Geographical Location

Anantnag, Baramulla,
Kupwara, and Budgam
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir Red Rice is traditionally cultivated in the cold hill zones of Kashmir, where its growth is influenced by rugged topography and temperature variations. Farmers follow organic methods, using locally adapted seeds and natural fertilizers to enhance yield and maintain its rich aroma. After harvesting, the rice undergoes careful processing, including sun drying and traditional milling, to preserve its unique texture and nutritional value.



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KASHMIR WATER CHESTNUT

Kashmir Water Chestnut, or Singhara, is a staple food harvested from lakes like Wular and Dal, sustaining thousands during food shortages. Rich in starch, it is ground into flour for bread and has unique horn-like protrusions on its granules, distinguishing it from other starches. Its production supports local livelihoods, with over 7000 MT harvested annually, primarily from Wular Lake.

UNIQUENESS

Naturally flourishing in Wular Lake, Kashmir Water Chestnut is a rare fruit morphotype distinguished by its elongated, spiny upper horns and backward-curving lower horns, making it unique within its genus. Its flour, rich in resistant starch and phenolic compounds, is a gluten-free alternative with a low glycemic index, beneficial for managing sugar levels.

RAW MATERIALS

Water Chestnut Seeds

Price
Approx.
Rs. 40 onwards per Kg
(depending on quantity and availability)

Class of Goods
31

Proof of Origin
Since Early 1880s



No. of Families Involved
Approx.
more than 10,000 families

Type of Goods
Agricultural

Geographical Location
Bandipora and Srinagar
districts in Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir Water Chestnut is cultivated in organically rich water bodies with an optimal temperature range of 12-20°C for fruit germination and flower development. Harvesting is done manually by fisherwomen, who hand-pick the nuts from lakes like Wular and Dal, followed by cleaning, steaming, and drying for processing. The chestnuts are then sold in markets or ground into gluten-free flour.



KASHMIRI HAAKH

Kashmiri Haakh, a staple leafy green in Kashmiri cuisine, is traditionally cooked with minimal spices, offering a rich, comforting flavor. Thriving in the region's temperate climate, it develops a unique texture, with varieties like Heanz Haakh even surviving sub-zero temperatures. Packed with essential nutrients, it supports digestion, immunity, and bone health while also possessing anti-inflammatory and anti-cancer properties.

UNIQUENESS

Kashmiri Haakh, known as the queen of Kashmiri cuisine. Its distinct puckered, waxy texture and ability to retain moisture make it unique, with cold-tolerant varieties like Heanz Haakh surviving sub-zero temperatures

RAW MATERIALS

Haakh Seeds



Price

Approx.
Rs. 120 onwards per Kg
(depending on quantity
and quality)

Class of Goods

31

Proof of Origin

Since
16th Century

No. of Families Involved

It is a staple and very
common dish in
Jammu and Kashmir

Type of Goods

Agricultural

Geographical Location

All districts of Jammu & Kashmir

METHOD OF PRODUCTION

Kashmiri Haakh is cultivated in nutrient-rich, well-drained sandy loam soil, plowed multiple times to ensure proper aeration and sterilization. Seeds are sown in prepared soil with adequate moisture, sunlight, and organic manure, thriving best in temperatures between 18-35°C. Harvesting is done in early spring by pinching tender leaves, ensuring continuous growth, especially in cold winters where certain varieties survive sub-zero temperatures.



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KASHMIR PHAR (SMOKED FISH)

Wular Lake, known as the fish bowl of Kashmir, produces 60% of the region's fish, supporting local livelihoods across nearby villages. Hogaad, tiny dried fish, is a Kashmiri delicacy, traditionally sun-dried, salted, or smoked to enhance flavor and shelf life. Rich in protein, omega-3 fatty acids, and vitamins, it is a staple in Kashmiri cuisine, often cooked with vegetables or fried crisp. Seasonal spices like turmeric in winter and mint in summer add depth to its nutritional profile and taste.

UNIQUENESS

Dried Fish (Hogaad) of Kashmir, uniquely smoked over locally sourced wild grass (Narre gasse) to enhance flavor and preservation. Consumed during harsh winters, it provides essential nutrients and warmth, making it a vital part of Kashmiri cuisine.

RAW MATERIALS

Dried Fish (known as Hogard or Hoggad), Pacha Hogada, Raza Hogada, Kashmiri Spice Cakes (Kashmiri Masala Tikki), Dried Water Lily Stems (called Bum), Spices, Mustard Oil, Onions Garlic and Ginger Paste



Price

Approx.

Rs. 540 onwards per Kg
(depending on type of fish,
quantity and quality)

No. of Families Involved

Approx.

1000 to 1500 families

Class of Goods

29

Type of Goods

Food Stuffs

Proof of Origin

Since

19th Century

Geographical Location

All districts of Jammu & Kashmir

METHOD OF PRODUCTION

The production of Dried Fish (Hogaad) of Kashmir begins with cleaning, roasting, soaking, and rinsing the fish, followed by preparation of water lily stems. The fish is then fried in mustard oil, cooked with fragrant spices, water, and salt, with bum added for enhanced flavor. After cooling, the dish is ready to serve.



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KASHMIR PHAR (DRIED FISH)

Kashmir Phar, or dried snow trout, is a cherished winter delicacy, traditionally smoked over dried grass to infuse a rich, smoky flavor. Carefully prepared in autumn, it is cleaned, layered in grass, and slow-smoked, making it a flavorful and nutrient-rich source of protein. Often cooked with Kashmiri Haakh or lotus stem, it is served with rice and valued for its warmth and culinary versatility. Packed with omega-3 fatty acids and essential nutrients, it plays a vital role in Kashmiri cuisine and culture.

UNIQUENESS

Its distinct sun-drying and smoking process enhances its flavor, making it stand apart from other dried fish varieties. Additionally, it offers health benefits, particularly in combating winter ailments, and continues to thrive as an essential part of Kashmiri cuisine.

RAW MATERIALS

Dried Fish, Pacha Hogada, Raza Hogada, Kashmiri Spice Cakes, Dried Water Lily Stems, Spices, Mustard Oil, Salt and Water

Price
Approx.
Rs. 1500 onwards per Kg
(depending on
quantity and quality)

Class of Goods
29

Proof of Origin
Since
19th Century



No. of Families Involved
Approx.
1500 to 2000 families

Type of Goods
Food Stuffs

Geographical Location
All districts of Jammu & Kashmir

METHOD OF PRODUCTION

The process of making Kashmir Phar begins with harvesting and drying naar gaase grass, which is later used for smoking cleaned snow trout or kasher gaad. The fish is carefully layered within the dried grass, ignited to infuse a smoky flavor, and left to cool for two days before being sold. The dried fish is then stored properly to maintain its quality and consumed during winter in traditional Kashmiri dishes.



REPORA LAR GRAPE

"Repora Lar Grape" is a unique variety grown in the Repora region of Kashmir, known for its large, elongated berries and exceptional sweetness. The grapes thrive in south-facing foothills of the Great Himalayas, benefiting from abundant sunshine and nutrient-rich soil. Their bluish-black to dark red color, high sugar content, and delayed ripening make them highly sought after. Harvested between July and September, they are available when fresh grapes are scarce worldwide.

UNIQUENESS

Repora Lar Grapes are distinguished by their exceptionally large berry size. Their unique growing conditions in the foothills of the Himalayas enhance their flavor, acidity, and antioxidant content. Additionally, they offer medicinal benefits, including potential anti-cancer properties, neuroprotection, and improved sleep quality.

RAW MATERIALS

Cuttings or Grafted Saplings



Price

Approx.

Rs. 250 onwards per Kg
(depending on quantity
and quality)

No. of Families Involved

Approx.

800 families

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

Since

15th Century

Geographical Location

Ganderbal and its surrounding
districts of Kashmir
valley of Jammu & Kashmir

METHOD OF PRODUCTION

The production of Repora Lar Grapes begins with land preparation, nursery raising, and propagation, followed by pit preparation and planting in well-irrigated, sunlit conditions. Organic nutrients, canopy management, and pest control ensure healthy vine growth, while weed control maintains soil quality. Finally, harvesting, sorting, and packaging are done carefully to preserve the quality.



GUREZ RAJMASH OF KASHMIR

Gurez Rajmash, locally known as Razmeh, are dark red oblong beans with white spots thrive in the region's pristine environment, contributing to their rich flavor and nutritional benefits. Gurez Rajmash is organically grown alongside maize and potatoes, ensuring sustainable farming practices. Renowned across India, it is high in protein and cherished for its distinct taste and aroma.

UNIQUENESS

Gurez Rajma has exceptional taste and aroma. It is rich in protein, fiber, and antioxidants, offering significant nutritional and medicinal benefits. This indigenous variety is gaining global recognition for its sustainability and superior culinary qualities.

RAW MATERIALS

Rajmash Seeds



Price

Approx.

Rs. 200 onwards per Kg
(depending on availability,
quantity and quality)

No. of Families Involved

Approx.

5000 farmers

Class of Goods

31

Type of Goods

Agricultural

Proof of Origin

Since

19th Century

Geographical Location

Baktore, Dawar and

Tulial Villages of Jammu & Kashmir

METHOD OF PRODUCTION

Rajma cultivation in Gurez Valley starts with soil preparation and organic fertilization, followed by careful seed selection and sowing in May-June with proper spacing and irrigation. Farmers use manual weeding, intercropping with maize, and timely nutrition to enhance growth, leading to harvesting in September-October, sorting, and packaging for sale under "Gurez Naturals."



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TABAKMAAZ (MEAT PRODUCTS) OF KASHMIR

Tabak Maaz is a traditional Kashmiri lamb rib dish, slow-cooked in an aromatic broth and pan-fried in pure desi ghee for a crispy, caramelized texture. A key part of the Wazwan feast, it embodies Kashmiri culinary heritage with rich flavors influenced by Persian and Central Asian cuisines. Prepared using age-old techniques in open-air kitchens, it is celebrated for its tender, flavorful meat and cultural significance in Kashmiri hospitality.

UNIQUENESS

Tabak Maaz stands out for its slow-cooked, spice-infused lamb ribs, which are shallow-fried in pure ghee to achieve a crispy exterior and tender interior. The use of copper trays, traditional open-air cooking, and meticulous preparation make it a uniquely rich and flavorful dish.

RAW MATERIALS

Lamb Ribs Cage (Only The Membranous Part Of The Ribs, Not The Chop), Cold Water, Salt, Spices (Cayenne Pepper, Fennel Bay Leaves, Cardamom, Cinnamon, Dry Ginger, Cloves, Turmeric, Ground Garlic And A Pinch Of Asafetida I.e. Hing), Pure Ghee



Price

Approx.

Rs. 1300 onwards per Kg
(depending on quantity
and quality)

Class of Goods

29

Proof of Origin

Since 15th Century

No. of Families Involved

Approx.

500 to 600 families

Type of Goods

Food Stuffs

Geographical Location

Srinagar, Anantnag, Kupwara,
Bandipora, Baramulla, Budgam,
Ganderbal, Kulgam, Pulwama and
Shopian districts of Jammu & Kashmir

METHOD OF PRODUCTION

Tabak Maaz is prepared by boiling lamb ribs to remove impurities, then slow-cooking them with spices until tender. The ribs are pan-fried in ghee over low heat to achieve a crispy texture while preserving juiciness. Traditionally served in Wazwan feasts, this dish exemplifies Kashmiri culinary heritage with its rich flavors and slow-cooking techniques.

GOSHTABA (MEAT PRODUCTS) OF KASHMIR

Goshtaba is a traditional Kashmiri meatball dish served at the end of the grand Wazwan feast, made from finely pounded lamb mixed with fat and aromatic spices. The meatballs are poached in a rich, curd-based gravy (Yakhni) that enhances their flavor and tenderness. A symbol of Kashmiri hospitality, Goshtaba is renowned for its creamy texture, indulgent taste, and cultural significance.

UNIQUENESS

Goshtaba stands out due to its meticulous preparation by Kashmiri Wazas, who pound the meat on a stone to achieve its distinct texture. The slow-cooked, yogurt-based gravy infused with Kashmiri spices enhances its rich, aromatic flavor.

RAW MATERIALS

Meat (Primarily Lamb, Specifically From The Leg), Fat (Lamb Fat is Added To The Minced Meat), Spices (Salt, Cumin, Black Cardamom, Fennel, Black Pepper, Ginger Powder, Asafetida) and Binding Agents (ingredients like guar gum)



Price

Approx.

Rs. 600 onwards 4 pieces

No. of Families Involved

Approx.

500 to 600 families

Class of Goods

29

Type of Goods

Food Stuffs

Proof of Origin

Since

15th Century

Geographical Location

Srinagar, Anantnag, Kupwara, Bandipora, Baramulla, Budgam, Ganderbal, Kulgam, Pulwama and Shopian districts of Jammu & Kashmir

METHOD OF PRODUCTION

To prepare Goshtaba, finely mince mutton, mix it with spices, and knead it into a smooth texture before shaping into uniform meatballs. Boil them in spiced water, then simmer in a rich yogurt-based gravy infused with fennel, ginger, and cardamom. Finally, garnish with saffron and dried mint, serving hot with steamed rice or naan.

KASHMIR HOUSEBOAT

Kashmir houseboats are exquisitely crafted floating homes made from durable cedar wood, showcasing intricate walnut carvings that reflect Kashmiri craftsmanship. These houseboats offer a blend of tradition and luxury, with elegantly furnished interiors featuring Kashmiri furniture and carpets. Equipped with modern amenities, they provide a serene retreat on Kashmir's picturesque lakes.

UNIQUENESS

Kashmir houseboats are uniquely crafted from high-quality cedar wood, ensuring durability and buoyancy on the pristine lakes.

RAW MATERIALS

Cedar Wood (Deodar), Walnut Wood, Bio-digesters

Price
Approx.
Rs. 10,00,000 onwards
(depending on size)

Class of Goods
12

Proof of Origin
Since 1880s



No. of Families Involved
Approx.
300 to 400 families

Type of Goods
Handicrafts

Geographical Location
Srinagar of Jammu & Kashmir

METHOD OF PRODUCTION

Kashmir houseboats are crafted using seasoned cedar wood, shaped into buoyant pontoons and sturdy structures for longevity. Skilled artisans carve intricate walnut designs, assemble Khatam-band ceilings, and furnish interiors with traditional Kashmiri elements. Finally, modern amenities are integrated, ensuring a seamless blend of heritage and comfort for an unforgettable experience.



POTENTIAL GIs



KASHMIRI KANGRI (TRADITIONAL FIRE POT)

The Kashmiri Kangri is a traditional earthenware fire pot encased in a hand-woven wicker basket, designed to be held beneath the pheran (a woolen overcoat) during harsh winters. Compact and portable, the Kangri is filled with glowing embers, providing personal warmth. It is both a functional heating device and a symbol of regional tradition, often gifted during festive occasions and intricately decorated with dyed willow twigs and painted designs.

UNIQUENESS

Unlike any other regional heat source, the Kangri blends form and function-the outer basket is skilfully woven from local willow twigs for insulation, while the inner earthen pot holds charcoal embers. The design ensures portability, safety, and effective localized warmth during intense winter months.

RAW MATERIALS

Clay, Willow Twigs, Natural Dyes, Charcoal

Price

Approx.
Rs. 700 onwards
(depending on size,
quantity and quality)

Class of Goods

II

Proof of Origin

Since 19th Century

No. of Families Involved

Approx.
250 families across
Kashmir Valley

Type of Goods

Handicrafts

Geographical Location

Anantnag, Ganderbal and
Srinagar districts
of Jammu & Kashmir



METHOD OF PRODUCTION

Artisans begin by molding the inner pot from clay sourced near riverbanks, which is then sun-dried and fired in traditional kilns. Meanwhile, the outer casing is handcrafted from pliable willow twigs, soaked and dyed to achieve rich colors. The two parts are assembled with decorative threads and patterns, and higher-end Kangris may be adorned with copper or silver inlay.

KASHMIRI HONEY

Kashmiri Honey is a natural, aromatic honey harvested from the pristine meadows, forests, and high-altitude valleys of Kashmir. It is renowned for its rich texture, golden hue, and delicate floral notes drawn from the region's diverse flora-especially wildflowers, acacia, and Himalayan herbs. Revered for its purity and medicinal qualities, it is consumed both as a sweetener and a wellness ingredient.

UNIQUENESS

What sets Kashmiri Honey apart is its origin from untouched Himalayan landscapes and the distinctive nectar sourced from native flora. The bees thrive in pollution-free zones, giving rise to honey that's high in antioxidants and free from additives.

RAW MATERIALS

Bee Colonies (*Apis mellifera* and *Apis cerana indica*), Wooden Hives, Wildflowers, Acacia, Himalayan Herbs

Price
Approx.
Rs. 650 onwards per Kg

Class of Goods
30

Proof of Origin
Practiced since early
20th Century in
traditional communities



No. of Families Involved
Approx.
400 families engaged in
seasonal and sustained
apiculture

Type of Goods
Natural Goods

Geographical Location
Baramulla, Pulwama,
Kupwara, and Budgam districts
of Jammu & Kashmir

METHOD OF PRODUCTION

Beekeepers use eco-friendly, sustainable methods by placing wooden bee boxes near flowering areas. The bees collect nectar, which is then naturally converted to honey in combs. Harvesting is carried out manually without harming the bees, followed by minimal processing (usually cold filtration) to preserve nutrients.



KASHMIRI APRICOTS

Kashmiri Apricots are succulent, golden-orange fruits cultivated in the high-altitude, sun-kissed valleys of Ladakh and parts of Kashmir. Celebrated for their rich flavor, thin skin, and high nutrient content, these apricots are consumed fresh, sun-dried, or processed into jams, oils, and traditional desserts. Many varieties-including Halman and Raktsey Karpo-are distinctive to the region.

UNIQUENESS

Grown in dry, cold desert conditions with natural glacial meltwater irrigation, Kashmiri Apricots are known for their intense sweetness, long shelf life, and higher beta-carotene and iron content compared to other varieties. The harsh climate and altitude lend them their exceptional taste and texture.

RAW MATERIALS

Apricot Saplings (local heirloom varieties), Glacial Meltwater, Organic Compost, Sunlight

Price

Approx.
Rs. 1200 onwards per Kg
(depending on quantity
and quality)

Class of Goods
31

Proof of Origin

Cultivated since the
1st Century A.D., with links to Silk
Road trade routes



No. of Families Involved

Approx.
1200 families

Type of Goods
Agricultural

Geographical Location

Rajouri district of
Jammu and Kashmir

METHOD OF PRODUCTION

Grown organically in terraced orchards, apricots are harvested manually during late summer. They are sun-dried on rooftops or stone beds and turned periodically for uniform dehydration. The kernels are often cracked open for edible seeds or cold-pressed to extract oil. Traditional methods ensure minimal chemical intervention and maximum retention of nutrients.



KASHMIRI KAHWA

Kashmiri Kahwa is a traditional green tea blend infused with saffron, cinnamon, cardamom, and crushed almonds, brewed to perfection in a brass samovar. This aromatic beverage offers a warming and rejuvenating experience, often served during festive occasions and winter months across Kashmir. Its delicate balance of spices and floral notes reflects the region's rich culinary heritage.

UNIQUENESS

Kahwa's uniqueness lies in its fusion of locally sourced ingredients such as Kashmiri saffron and native green tea leaves. The blend's digestive and warming properties make it ideal for high-altitude living.

RAW MATERIALS

Green Tea Leaves, Saffron (Kong Posh), Cardamom, Cinnamon, Almonds, Rose Petals

Price
Approx.
Rs. 50 onwards
(depending on size and
quantity of glass)

Class of Goods
30

Proof of Origin
Consumed and served
since ancient times, particularly
during Mughal era in Kashmir



No. of Families Involved
Approx.
300 families

Type of Goods
Beverages

Geographical Location
Srinagar, Pulwama,
Budgam, and Ganderbal
districts of Jammu & Kashmir

METHOD OF PRODUCTION

Selective hand-plucking of native green tea leaves is followed by natural drying. The tea is blended with crushed dry fruits, hand-harvested saffron, and sun-dried spices in carefully balanced proportions. Small-scale units package it in loose-leaf or sachet form, retaining flavor and aroma through minimal processing.

KASHMIRI PHERAN

The Kashmiri Pheran is a traditional loose-fitting robe worn by both men and women in Kashmir. Made from fine wool or cotton, often embroidered with intricate Kashida or Sozni patterns, the Pheran serves as both a practical winter garment and a cultural emblem. It drapes down to the knees or ankles and is typically layered over warm underclothing or paired with a Kangri (fire pot) underneath for insulation.

UNIQUENESS

The Pheran is uniquely designed for the sub-zero temperatures of the Valley. Unlike other winter garments, it allows comfort, mobility, and warmth simultaneously. Women's Pherans are often more ornate with hand embroidery, while men's are simpler yet dignified.

RAW MATERIALS

Wool, Cotton, Silk thread, Tilla (metallic thread), Natural Dyes

Price
Approx.
Rs. 1000 onwards per Kg
(depending on size, quantity
and quality)

Class of Goods
25

Proof of Origin
Worn since the 15th Century,
popularized during the Mughal era



No. of Families Involved
Approx.
800 families

Type of Goods
Handicrafts

Geographical Location
Srinagar, Anantnag, Pulwama,
and Baramulla districts
of Jammu & Kashmir

METHOD OF PRODUCTION

The process begins with weaving or sourcing high-quality wool, followed by cutting and tailoring into voluminous shapes. Traditional hand embroidery techniques like Sozni (fine needlework) and Tilla (metallic thread) embellish the fabric. Each Pheran undergoes careful hand-finishing to ensure lasting beauty and comfort.



DEJHOOR

The Dejhoor is a traditional ear ornament worn by Kashmiri Pandit brides as a symbol of marital status and spiritual connection. Suspended from pierced ears and extending to the upper ear (ath), it consists of a gold pendant with intricate motifs, often attached to a golden thread or chain. It is worn continuously post-marriage, embodying both grace and devotion.

UNIQUENESS

Distinct from other Indian bridal jewellery, the Dejhoor holds deep cultural and religious symbolism unique to Kashmiri Pandit traditions. Its design represents sacred geometry linked to divine feminine energy and is traditionally gifted by the bride's parents during the wedding ritual.

RAW MATERIALS

Gold (22K or 24K), Red Thread or Gold Chain, Gemstone Embellishments (optional)

Price
Varies
according to gold prices

Class of Goods
I4

Proof of Origin
In use since ancient times,
with roots in Shaivite
Kashmiri customs



No. of Families Involved
Approx.
150 families

Type of Goods
Handicrafts

Geographical Location
Srinagar, Anantnag,
and Jammu of Jammu & Kashmir

METHOD OF PRODUCTION

Crafted using traditional hand-molding and goldsmithing techniques, artisans use fine gold wire and miniature engraving tools to create motifs reflecting religious icons. The ath piece is custom-fitted to each ear and may be further adorned with stones or small chains based on family customs.

KASHMIRI COPPERWARE

Kashmiri Copperware, locally known as Traam, encompasses intricately handcrafted utensils, vessels, and decorative items made from high-grade copper. Used both in daily life and ceremonial functions, this artisanal metalwork includes samovars (tea kettles), plates (thalis), bowls (tash naer), and prayer items, often adorned with deep engraving work (naqash). These pieces serve as symbols of grace and heritage in Kashmiri households.

UNIQUENESS

What sets Kashmiri Copperware apart is the traditional engraving style known as Naqashi, in which floral, paisley, and calligraphic motifs are hand-chiseled into the surface. This centuries-old technique, blends Persian influence with Kashmiri aesthetics-making each piece not just functional, but a work of living art.

RAW MATERIALS

Pure Copper Sheets, Natural Acids (for polishing), Tin (for lining), Handmade Chisels

Price

Approx.
Rs. 1000 onwards per piece
(depending on size, quantity
and quality)

Class of Goods

21

Proof of Origin

In use since the 14th Century,
with roots in the
reign of Sultan Zain-ul-Abidin



No. of Families Involved

Approx.
350 families

Type of Goods

Handicrafts

Geographical Location

Zadibal area of Srinagar
and parts of downtown Shehr-e-Khaas,
Jammu & Kashmir

METHOD OF PRODUCTION

Artisans melt and mold pure copper sheets into desired shapes, followed by hand-hammering and carving traditional patterns using fine chisels. The engraved ware is then polished with natural acids or tinned for utility. Some pieces are left with a rich reddish shine, while others receive a black oxidized finish for ornamental elegance.



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A Campaign to Recapture the Legacy



Handicraft



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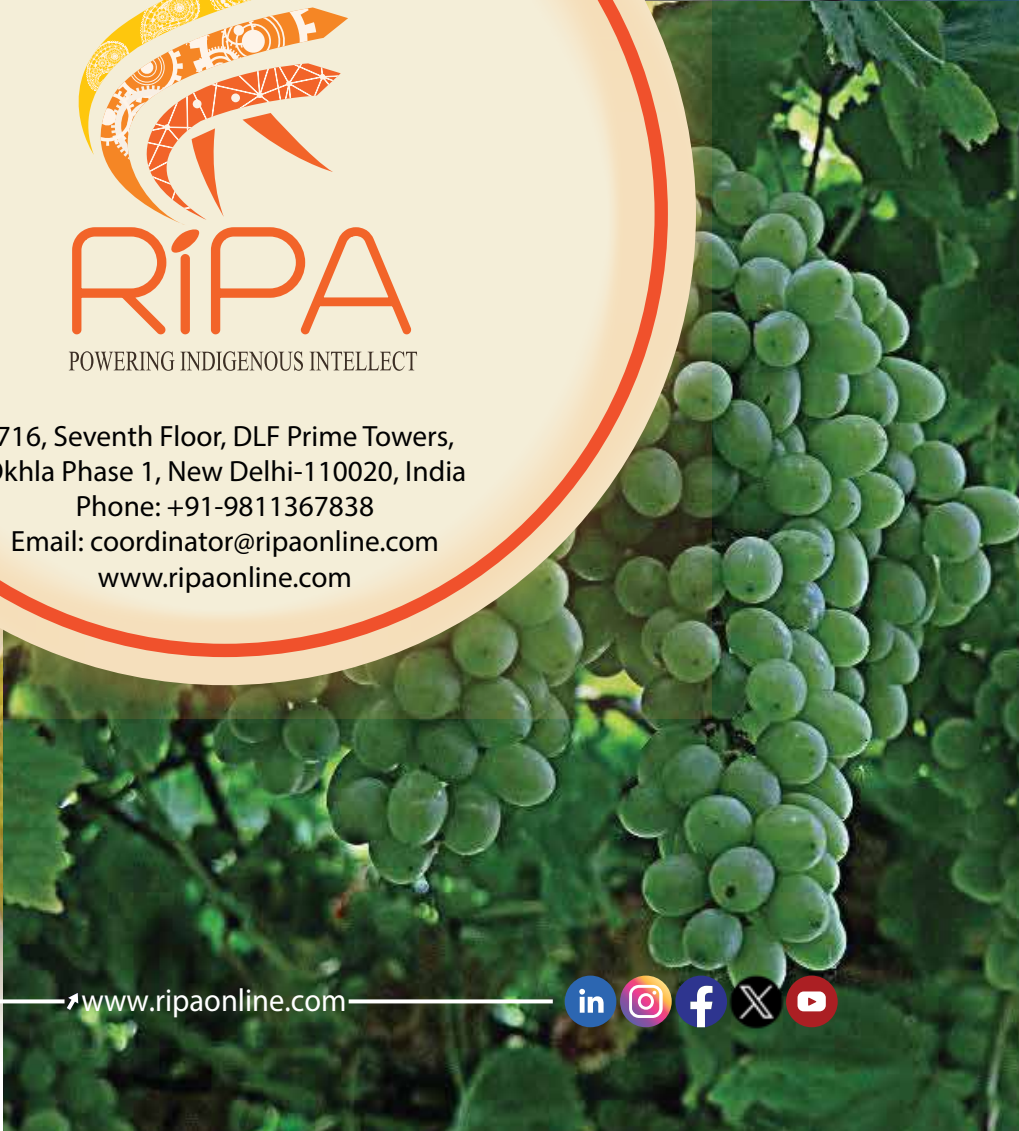
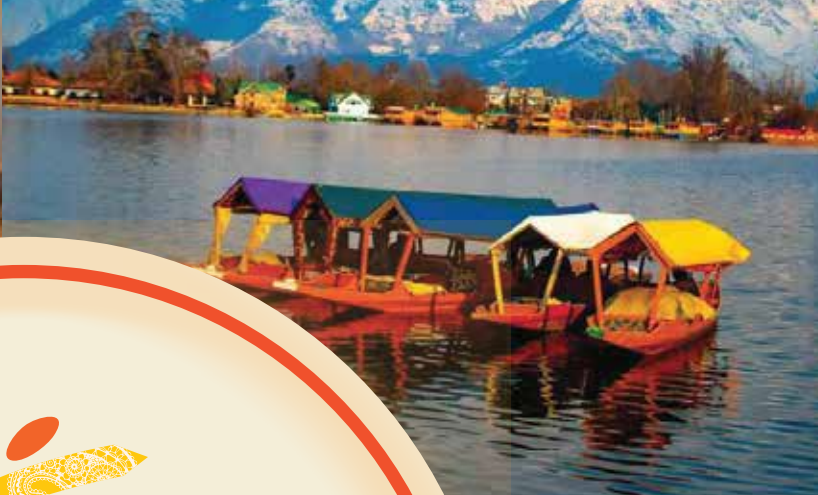


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JAMMU & KASHMIR



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