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 Agricultura 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, Producer, and Manufavturers

700+ Registered GIs and Numerous Unegisteres 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 culturl 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.

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.

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