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 KALA ZEERA

REGISTERED

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

UNIQUENESS

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

RAW MATERIALS

Seeds

PRICE
Approx.
Rs 1500 kg

CLASS OF GOODS
31

PROOF OF ORIGIN
Ancient



NO. OF FAMILIES INVOLVED
Approx.
100+ Families

TYPE OF GOODS
Agricultural

GEOGRAPHICAL LOCATION
Kinnaur district of Himachal Pradesh

METHODS OF PRODUCTION

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

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