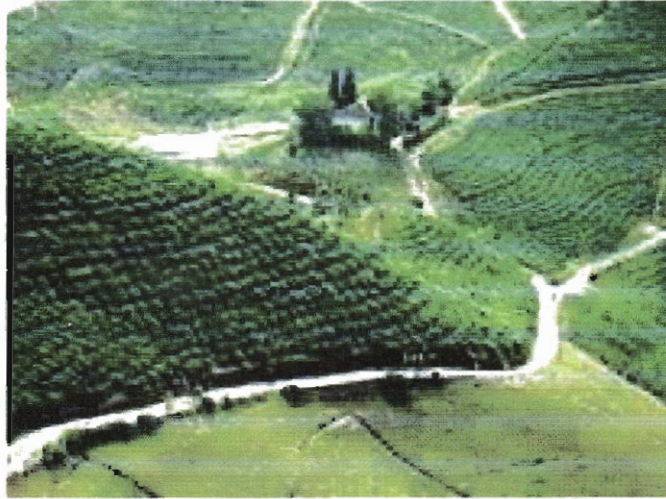


11 FEB 2005

**Application for the Registration of Kangra Tea under Geographical Indications Act 1999.**



Tea garden in Kangra Valley



Women plucking Kangra Tea leaves

**Submitted To:**

Geographical Indications Registry Office, Guna Complex, No. 443/ 304 Anna Salai, Teynampet, Chennai - 600018

**Submitted By:**

H.P. Patent Information Centre, State Council for Science, Technology & Environment, B-34, SDA Complex, Kasumpti Shimla - 171009. On behalf of the growers and manufacturers of Kangra Tea

**GOVT. OF INDIA**  
Geographical Indication Registry

11 FEB 2005

DY No .....820.....

**CHENNAI.**

**GI – Application Number – 1**

**Application is hereby made on behalf of the growers and manufacturers of Kangra tea by H.P. Patent Information Centre, State Council for Science, Technology & Environment established by Technology Information, Forecasting and Assessment Council in the State Council for Science, Technology & Environment, H.P. which is a registered body of H.P. Govt. under registration of Societies Act 1860- for the registration in part A of the register of Kangra (word) under application No. 1 in respect of Tea falling in class 30 is hereby advertised as accepted under sub-section (1) of section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.**

**Applicant** : ( On behalf of the growers and manufacturers of Kangra tea)  
H.P. Patent Information Centre, established by Technology  
Information, Forecasting and Assessment Council (TIFAC),  
Department of Science & Technology Govt. of India,

**Address** : HP Patent Information Centre, State Council for Science,  
Technology & Environment B-34, SDA Complex, Kasumpti  
Shimla – 171009, India

**Geographical Indication: Kangra Tea**

**Class** : 30

**Goods** : Kangra Tea

1. (a) **Name of Applicant:** On behalf of the growers and manufacturers of Kangra tea, H.P. Patent Information Centre, State Council for Science, Technology & Environment, H.P. established by Technology Information, Forecasting and Assessment Council in the State Council for Science, Technology & Environment, H.P. which is a registered body of H.P. Govt. under registration of Societies Act 1860- for the registration in part A of the register of the accompanying geographical indication furnishing the following particulars:
- (b) **Address:** Himachal Pradesh Patent Information Centre, State Council for Science, Technology & Environment B-34 SDA Complex, Kasumpti Shimla – 171009. Ph. 0177-2622489, 2622490.  
Telefax: 0177-2620998. email: [chandel\\_shyam@yahoo.com](mailto:chandel_shyam@yahoo.com) Contact Person:  
Dr SS Chandel, Principal Scientific Officer. & Co-ordinator , HP Patent Information Centre
- (c) **List of association of persons/ producers/ organization / authority:** To be Provided later
- (d) **Type of goods:** Tea under Class 30 grown in Kangra, some part of Chamba and Mandi Districts.
- (e) **Specification:**  
**Kangra tea is grown in Kangra valley, consisting of Kangra district, parts of Chamba, and Mandi districts of Himachal Pradesh**  
**Kangra Tea (both Black and Green) is well known for its distinctive taste, aroma, light in liquor colour content.** Black and green both kind of tea are produced in the region which is of high quality as is evidenced by the Gold and Silver medals won in the Amsterdam and London markets from 1886-1895.



Kangra tea leaves

**Grades of Kangra Tea are given below**

**Different Grades of Black Tea**

**SFTGFOP:** Super Fine Tippy Golden Flowery Orange Pekoe

**FTFGOP:** Fine Tippy Golden Flowerly Orange Pekoe

**TGFOP:** Tippy Golden Flowerly Orange Pekoe

**GFOP:** Golden Flowery Orange Pekoe

**GOF:** Golden Orange Fannings

**FOF:** Flowery Orange Fannings

**Different grades of Green tea**

S.No.	Kind of Tea	Grade Name	Nomenclature
1	Whole leaf	Y H	Young Hyson
		F Y H	Fine Young Hyson
2.	Broken	G P	Gun Powder
		H	Hyson
		F H	Fine Hyson
3.	Fanning	SOUMEF	Soumee
4.	Dust	Dust	Dust

Table. Grades of Kangra tea

**(f) Name of geographical indication (and particulars): Kangra Tea**

Tea, grown in Kangra valley, Bhatiyat division of Chamba & Joginder nagar area of Mandi District of Himachal Pradesh, is known as Kangra Tea. The factories/gardens, the details of which given under the head Geographical Area Production and Map located within the Kangra District and adjoining areas of Chamba and Mandi Districts, cultivating, growing/ producing Kangra Tea.

Kangra tea industry occupied prime position with respect to its quality from the last quarter of nineteenth century to beginning of twentieth century. Tea made in Kangra during this period was comparable with that of any part of India. The mention of quality of Kangra tea in the #Gazetteer of Kangra district (1882-83) is like this "*The tea now made is probably superior to that produced in any other part of India. The demand for it has been steadily increasing and much is now bought up by natives for export via Peshawar to Kabul and Central Asia*". The gold and silver medals won by the Kangra tea in London and Amsterdam markets in the late nineteenth century (1886 to 1895) bear testimony of its quality at international level. The tea made in the hot weather used to be second to none and was sold as well as any. Kangra tea as such has acquired substantial and international reputation. The Kangra Tea has a vast market in London, and Europe and the Central Asia and also exported to Europe, America and Australia. The Kangra

valley during 1920's produced nearly half the green tea manufactured in India, and it was exported to Afghanistan and Iran.

# Copy of proof from the Gazetteer of Kangra 1882-83 is enclosed

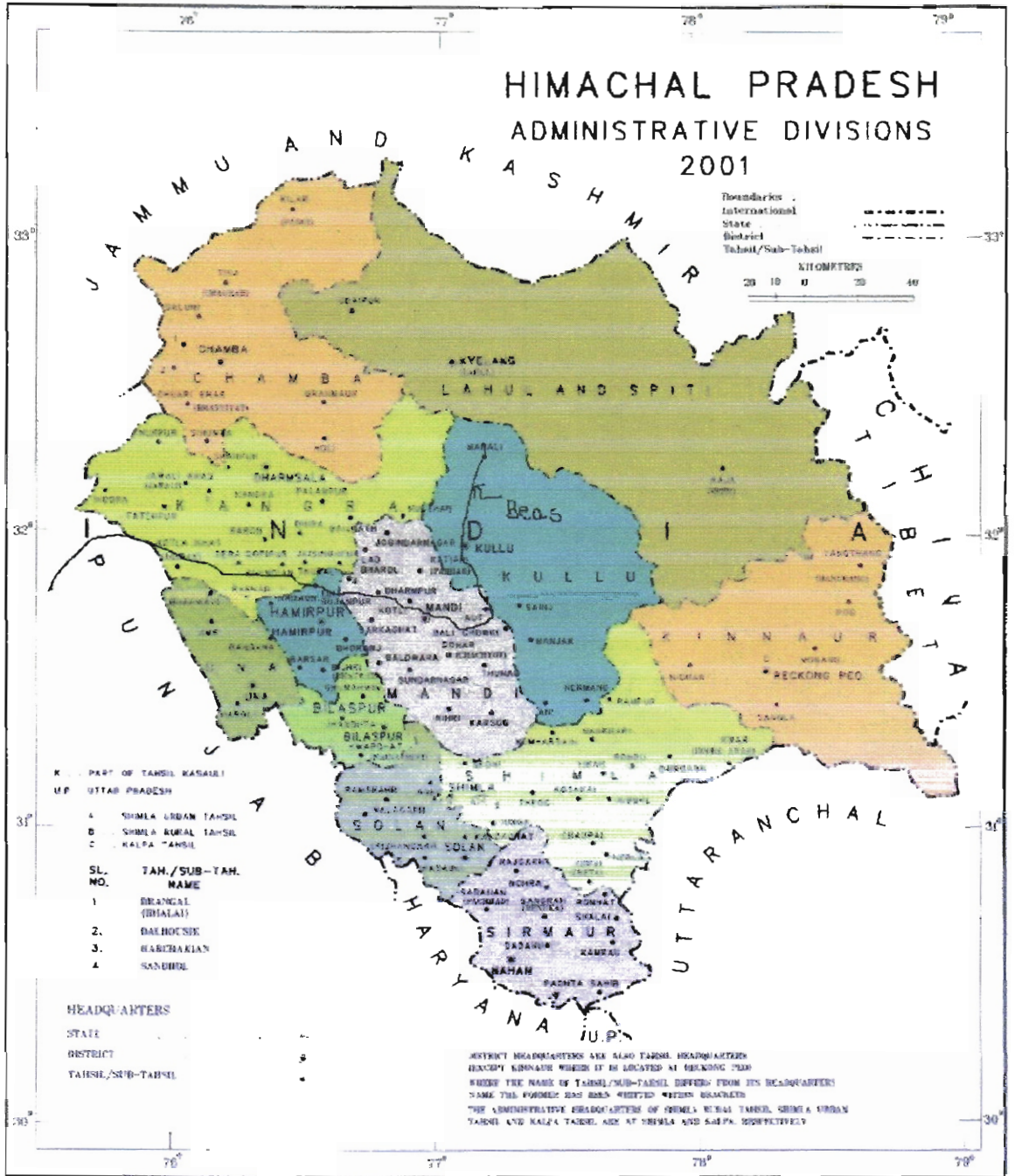
**(g) Description of the goods:**

Kangra tea with perfect blend of liquor and flavour has bountiful of health nourishing natural products. Kangra tea leaves have up to 13 % catechins that are saved with high efficiency whole leaf - orthodox manufacture. These polyphenols are proven antioxidant, hypolipidemic, hypotensive, anticarcinogenic, diuretic, anticalcific and antimicrobial. It also has 3 % caffeine and amino acids like theanine, glutamine, and tryptophan - the important vitalizers.

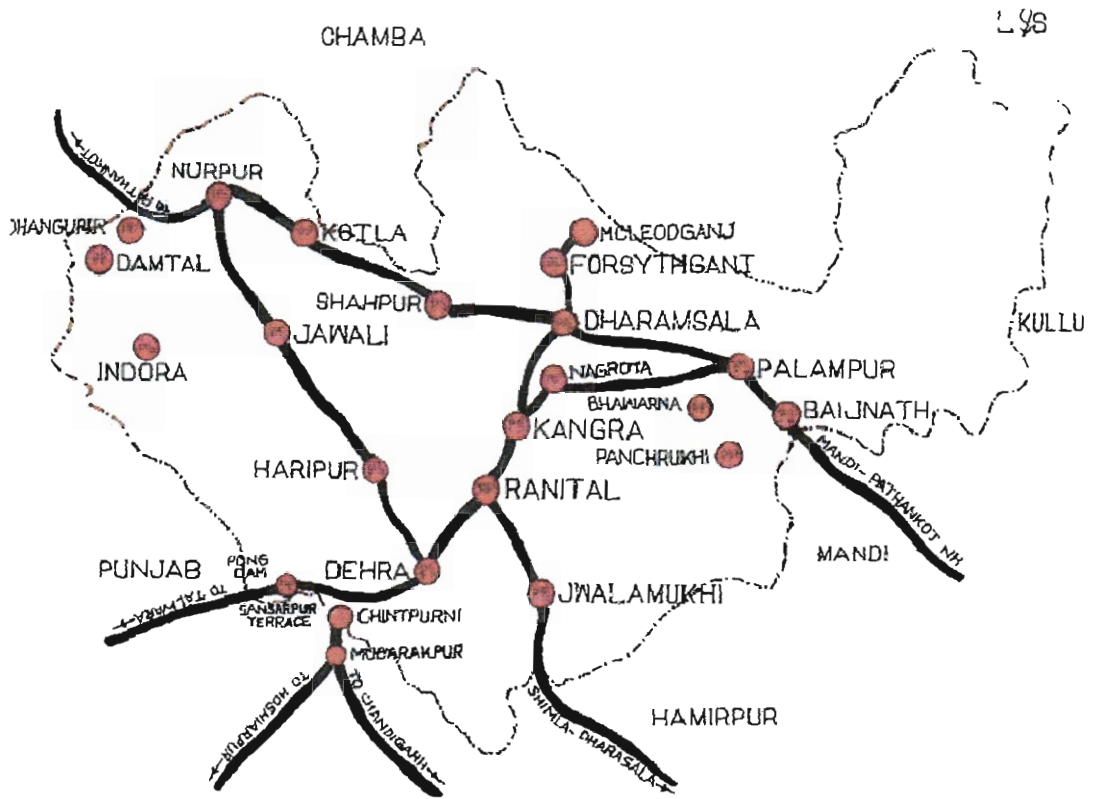
Kangra tea is derived from the leaves, buds and tender stems of plants the botanical name of tea plants is *Camellia sinensis* or their *Sinensis* grown in Kangra valley consisting of Kangra district and parts of Mandi, Chamba districts of H.P. Kangra Tea is an agricultural plantation crop and the forest species of economic importance as shade trees. Due to high intensive spreading nature this crop provides the most suitable soil conservation measure particularly on hilly terrains under high rainfall conditions. The woody after leaf fall and the lopping from trees can be utilized as fuel wood by working labour/ supply to factories as energy source for processing tea

**(h) Geographical area of production and map:**

Kangra Tea, grown in Kangra Valley & Jogindernagar area of Mandi District and Bhatiyat Tehsil of Chamba District is mainly produced in the southern slopes of Dhauladhar ranges of western Himalayas with in the altitude range of 900m to 1400 m. The geographical map of Tea growing area is enclosed. The Kangra valley receives high amount of rainfall. Dharmshala town and its surrounding areas are recorded to be second highest rain receiving areas after Mesynram in Cherapunji district of Assam. The average rainfall at Dharmshala averages between 270- 350 cm per year.



Administrative map of Himachal Pradesh



Map of Kangra region where Kangra tea is grown.

Table 1. Tehsil wise detail of Kangra Tea growing areas.

Total		Area less than 2 Ha		Neglected area		Abandoned areas		Area other than tea	Total Production
No. of growers	Area under tea (in hectares)	No. of growers	Area under tea (in hectares)	No. of growers	Area under tea (in hectares)	No. of growers	Area under tea (in hectares)	(in hectares)	Green leaf (Kgs.)
<b>Tehsil Baijnath Distt. Kangra</b>									
1148	564.4	1127	378.34	131	90.65	933	312.89	754.67	565432
<b>Tehsil Bhatiyat Distt. Chamba</b>									
4	0.98	4	0.98	-	-	-	-	341	-
<b>Tehsil Dharmsala Distt. Kangra</b>									
63	231.47	46	25.79	16	25.88	38	41.79	218.67	574457
<b>Tehsil Jogindernagar Distt. Mandi</b>									
553	193.4	547	171.33	222	93.57	237	73.08	290.65	173754
<b>Tehsil &amp; Distt. Kangra</b>									
45	65.49	28	6.29	9	1.05	28	43.07	27.22	80114
<b>Tehsil Palampur Distt. Kangra</b>									
1866	1256	1783	503.70	646	258.28	698	154.21	2277.53	4042244
<b>Grand Total</b>									
3679	2312	3535	1086	1024	469.4	1934	625	3572.15	5436001

\* Source: Tea Directory of Himachal Pradesh published by Tea Board of India (1997)

Table 2: Kangra Tea holdings in Himachal Pradesh

S.No.	Class limit of land holding (ha)	No. of Planters	%age of total Planters	Total Area of Holding
1.	Up to 2 Hect.	3535	96%	1086 Hect.
2.	Above 2 Hect.	144	4%	1226 Hect.
<b>Total</b>		<b>3679</b>	<b>100%</b>	<b>2312 Hect.</b>

\* Source: Survey conducted by Tea Board of India, 1997.

A total no of 3679 tea growers representing an area under tea of 2312 hectare spread over four tehsils of Palampur, Baijnath, Kangra, Dharmsala in the district of Kangra and one each in Jogindernagar & Bhatiyat in the districts of Mandi and Chamba respectively.



Tehsil Palampur covers the maximum area of 1256 hect followed by Baijnath 564.4 hect, Dharmsala 231.7 hect, Jogindernagar 193.4 hect, Kangra 65.49 hect and lastly Bhatiyat with 0.98 hect. Most significantly approximately 96% of the total tea growers are having possession less than 2 hect comprising 46.97% of the total area while rest 53.03% tea area are shared among 4% of the tea growers only. (Table 1)

Only 150 tea growers having possession of 444.9 hect which comes to 4% of the total tea growers are fully dependent on tea for their livelihood while 469.4 & 625 hect fall under neglected and abandoned category respectively for various reasons like absentee land lords, lack of economic resources etc. there are also an area of 3572.15 hect other than tea under the tea growers possession.

Apart from negligible private sale, most of the produce of Black & Green tea are sold at Kolkata and Amritsar markets. Out of total produce of made tea 55% & 45% are manufactured in Co-operative and private tea factories respectively.

(i) **Proof of Origin (historical records)**

Tea industry of Himachal is about 150 yrs old. In 1849 Dr. Jameson, the Superintendent of the Botanical Gardens, North-West Provinces, travelled through these hills to identify the area to grow tea. He found the region suitable for growing tea later he brought a number of tea plants from the nurseries at Almora and the Dehradun. These were planted in three Government gardens, one at Kangra, at an elevation of 2500 feet, another at Nagrota, in the valley at altitude of 2900 feet, and the third at Bhawarna, on the higher plateau of Palam, 3200 feet above the sea. The plants were slightly damaged as these were brought during the season of the hot winds from Almora to Kangra, and the experiment was commenced under trying circumstances. At Kangra the plants did not thrive, partly owing to the high temperature, aggravated by the vicinity of the town, and partly on account of the scanty supply of irrigation. But in the other two gardens the tea flourished beyond even Dr. Jameson's anticipation.

The subsequent history of the introduction of tea up to 1872 is well given in a report furnished in that year by Major Paske to Government. The formation of these nurseries were followed by the establishment of a government plantation on a large scale, at Holta- a spot above six miles far from the Bhawarna nursery, and an elevation of 4200 above the sea. The Holta plantation was successful, under many unfavourable conditions by Mr. Rogers, who remained incharge of it till government sold it in 1866 to Major Strut, and in 1860 the outturn of tea amounted to 29,312 lbs. In 1859 and 1860, the success of the government plantation led to the introduction of private enterprise and capital. The lands which were situated in different localities throughout the valley were all well suited for tea cultivation, and have formed the nucleus of what have since become very valuable estate. Other land was acquired by private purchase, and in 1867 there were 19 tea estates, the aggregate area of which comprise 8708 acres, 2635 acres being actually under cultivation.

The gross aggregate produce for the season of 1868 was 241333 lbs. of tea. Major Paske had attributed the tea plantations to show how far the **Kangra valley possesses the advantage of climate, soil and other conditions considered essential in the success of tea cultivation. As regards climate, a hot, a damp climate, with a rainfall of not less than 100 inches per annum is shown to be required for teas, and this climate the Kangra valley possesses for at least 7 months in the year, at elevations from 2500 feet to 4500**

**feet above the sea. The lowest elevation at which an estate is situated is 2437 feet, and the highest elevation of any estate is 5500 feet.**

After observing preliminary success of tea plants at nursery stage, Dr. Jameson recommended the lower slopes of Dhauladhar ranging between 900m to 1400m above mean sea level receiving an annual precipitation of 1500-2500 mm and soil below pH 6.0 as the most suitable areas for tea cultivation.

The first commercial tea plantation was established as "Hailey Nagar Tea Estate" at Holt near Palampur in 1852 at an elevation of 1291 m above sea level. The produce from this plantation was sold at a very high premium in 1860. It encouraged many private entrepreneurs and by the end of 1880, an area of about 4183 hectares was brought under tea cultivation extending from Jogindernagar in Mandi district to Shahpur in Kangra district.

Tea industry in the region flourished well till 1905, when the great earthquake ruined many establishments. The panic stricken Britishers sold their plantations to the local buyers.

Reference about history of Kangra Tea as given in the Gazetteer of Kangra district (1882-1883) is enclosed in Annexure I

#### **(j) Method of Production**

Both black and green Kangra teas are manufactured in the Kangra valley. Earlier only black tea was manufactured by the Europeans only, while green tea by the native proprietors because the green tea manufacturing process required very less machinery and also the market for green tea trade was available at Amritsar.

The process of black tea manufacture was not different in basic steps from today's manufacturing procedure - green leaves plucked by hands, brought to factories in baskets and then spread out on round bamboo trays for "withering". Next day, the withered leaves are subjected to "rolling" in the rolling machines propelled by steam or water power for about one hour. The capacity of each machine at one time was 100 to 200 lbs of withered leaves. The rolled leaves then exposed for "fermentation" for about 4-6 hours. The fermented leaves were "rerolled" for about half-an-hour, and then passed into drying machine called 'Siroccos' for "drying" or "firing". Alternatively, the drying was done over the charcoal fires in grates. This completes the manufacturing process. The dried tea was then subjected to "shifting" and "packing".

For green tea manufacture, the leaves were "scorched" in heated pans and "rolled" off at once by hand then "cooked" upon in the same pans. The leaves then artificially "coloured" with soft stone. For this, the soft stone was powdered and sprinkled into tea and both rubbed together in the pans.

Now a days the modern industries are manufacturing the tea with new techniques. Making of Black tea from fresh shoots involves several steps. During the first step the shoots are spread in a leaf storage place (trough) and allowed to stand for 12-22 hours under a floor of air (temperature below 35°C). This gives the nursery chemical changes (chemical wither), which is essential for good tea. This storage step accounts for 50% of parting square and also consumes mainly 20% of energy consumed in a factory. A new technology, involving pre conditioning of fresh shoots, has been developed to enhance the rate of withering. The technology depends upon inherent biochemical reactions to achieve desired chemical changes as well as the ability to give physical wither needed for processing of tea shoots. The main advantages are

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1. The wither in time is reduced to 4-5 hours.
2. No loss in quality of made tea.
3. Reduction in power equipment,
4. Squaring of factory space for processing more leaf.

Predominating kinds of black teas were Pekoe, Pekoe Suchong. Coarse tea and Fannings: while in green teas Hyson, Young hyson and Coarse grades were popular types. The good quality teas were packed in lead and wooden cases while coarse grades in coarse bags.

**(k) Uniqueness:**

The colour and flavour of Kangra tea is unique, and distinctive which can only be called as Kangra flavour. It does not resemble with Nilgiri teas of South India. In liquor characteristics Kangra teas have body, liquor, colour and flavour which can only be called as Kangra flavour unlike Darjeeling teas which have flavour but less of body liquor. The unique colour and flavour of Kangra tea is due to unique climatic conditions prevailing in snow clad Dhauladhar ranges of Himalayas. The grades of Kangra tea both black and green tea are given in Table 1.

Kangra tea belongs to species of tea *Camellia sinensis*, variety *sinensis*, having multi stemmed frame, narrow leaves and planted from seed stock is raised here in Kangra valley. Both black and green teas are manufactured as Kangra teas. The average age of the existing plantations is more than 100 years, planted between 1850 to 1900 A.D. Since the plantation is raised from seeds, the population is heterogeneous and is richest source of genetic variability and existing gene pool in tea suitable for quality black orthodox tea and green tea.

As compared to other tea growing areas of India like Assam, Darjeeling, south India and Uttaranchal, Kangra tea plantation is not much attacked by many pests. Kangra tea is attacked by Thrip, mites, aphids, mealy bugs and other minor pests. Out of which if not checked only mealy bugs are observed at an epidemic stage in past few years. The requirement of these pesticides used to control these pests is very less as compared to other tea growing areas. If the pesticides are used, it is only at the time of pest attack. In recent years, market survey of Kangra tea reveals that the Kangra tea is free from the pesticide residues.

**(l) Inspection body:**

In Himachal Pradesh Tea is under the Department of Agriculture and the Industries/ factories manufacturing Kangra teas are under the department of Industries. An inspection body will be constituted which will include representative of growers, manufacturers of Kangra Tea, Department of Agriculture, Department of Industry, Tea Scientists from HPKVV Palampur. Representatives of Tea Board, Palampur and H.P. Patent Information Centre, State Council for Science, Technology & Environment, H.P., Shimla for quality control/ GI related issues.

**(m) Others:**

Certificate of registration, obtained for Kangra tea logo as a certification mark.

It is submitted that the registration of Kangra tea is in the interest of public and trade. Tea is regarded as the cheapest non –alcoholic beverages with in the reach of every one. Tea is regarded as the most useful health protecting beverages which possess high quantities of phenolic compounds widely distributed in food of plant origin and is regarded as effective antioxidants. The health benefits derived through tea drinking have been focused for scientific investigations in the recent past.

The main activities appears to be i) Antioxidant activity, ii) Cardio vascular activity, iii) Anticancer activity iv) Ant diabetic activity v) Ant arthritic activity vi) Anti plaque activity vii) Antiviral activity viii) Anti AIDS activity ix) Anorectic effect and x) Anti –microbial activity.

Along with the statement of case in class

- (i) class a ----- in respect of b-----
- (ii) class a ----- in respect of b-----
- (iii) class a ----- in respect of b-----

in the name(s) of c ----- whose address is (d) ----- who claim(s) to represents the interest of the producers of the goods to which the geographical indication relates and which geographical indication is used continuously since ----- in respect of the said goods.

1. The application shall include such other particulars called for in rule 32(1) in the statement of case
2. All communications relating to this application may be sent to the following address in India:
3. In case of an application from a convention country the following additional particulars may also be furnished
  - a) Designation of the country of origin of the geographical indication
  - b) Evidence as to the existing protection of the geographical indication in its country of origin, such as the title and the date of the relevant legislative or administrative provisions, the judicial decisions or the date and number of the registration, and copies, of such documentation

(5) Signature

  
(Dr. S.S. CHANDEL) 7/2/2005

Principal Scientific Officer,  
Co-ordinator, Patent Information  
Centre, State Council for Science,  
Technology & Environment, Shimla,  
H.P.

## **Annexure I:**

### **Studies conducted on Kangra tea:**

A study was conducted by the International Centre for Science and high Technology (United Nations Industrial Development Organisation – ICS – UNDO) by a team of scientists at the Institute of Pharmaceutical Sciences, Punjab University, Chandigarh. In the study, it was summarized that on analytical basis, among 26 cultivars, grown in different parts of the country, the varieties Kangra Jwala and Kangra Asha developed by the Department of Tea Husbandry and Technology, Himachal Pradesh Krishi Vishwavidyalaya, Palampur, India, showed highest content of Epigallocatechin gallate- EGCG (6.88 and 6.4%). Even the samples of two cultivars TV1 and TV-23 collected from two regions, North (Palampur) and North – East (Darjeeling) indicated variations in these constituents. The content of EGCG and ECG of cultivars from Palampur was marginally higher than the content of samples from the North – East, suggesting the possible role of agro-climatic conditions (Karan Vashisth et al, UNIDO, 2003).

Institute of Himalayan Bio-Resource Technology has conducted study on the bio chemistry of Kangra tea. Relevant constituents of teas were analysed, using standard physiochemical spectrometric, HPCL and GC-MS analytical methodologies, to carry out the fingerprinting. Orthodox Kangra tea from Himachal, has a stylish appearance, good liquor and a distinctive flavour. IHBT is one of the National laboratories for the pesticides residue analysis in tea created as a joint facility of IHBT and National Tea Research Foundation (Tea Board) Kolakata.

Periodical seasonal variations in infusion quality of orthodox Kangra tea over various growth flushes are reported. Theaflavins and caffeine recorded maximum content during main flush and slight improvement through backend flush. Flavour profile analysis also revealed qualitative and quantitative seasonal variations in aroma complex. High proportions of provisionally identified flavour components, linalool, geraniol,  $\beta$ -ionone, methyl salicylate, phenyl acetaldehyde, trans -2-hexenal, and several unidentified components with typical Kangra notes recorded during early flush exhibited comparatively lower contents or even total loss through main flush. Flavour quality also registered slight improvement in backend flush over main flush. Results suggest increasing crop productivity during early and backend flushes could enhance profitability.

## Annexure: II list of Kangra Tea co-operative factories

The list of tea factories and their production in the year 1994, 1995 and 1996 is given in the following table.

\*Source: Tea Directory of Himachal Pradesh published by Tea Board of India 1997.

Name of Factory	Postal Address (P.O. & Tehsil)	1994		1995		1996	
		Black (Kgs)	Green (Kgs)	Black (Kgs)	Green (Kgs)	Black (Kgs)	Green (Kgs)
Amar Nath Mukaria	Rajpur (Palampur)	-	2142	-	16530	-	7600
Anant Ram	Rajpur (Palampur)	-	1140	-	16530	-	7600
Bajjnath Co-operative tea factory Ltd.	Bajjnath (Bajjnath)	6853	76635	4439	73623	10346	78469
Bajjnath T E Co. Pvt. Ltd.	Bajjnath (Bajjnath)	-	-	-	-	-	12708
Bakshi Singh	Bharwana (Palampur)	-	5500	-	-	-	5988
Balwant Singh	Saloh (Palampur)	-	40913	-	30595	-	36753
Bhagat Ram	Rajpur (Palampur)	-	2646	-	14320	-	8050
Bir Co-operative Tea Factory td.	Bir (Bajjnath)	2862	88599	19553	71204	83170	-
Budhi Singh	Saloh (Palampur)	-	5103	-	3214	-	5601
Chuni Lal Mukaria	Rajpur (Palampur)	-	750	-	8340	-	2799
Devi Singh	Saloh (Palampur)	-	12816	-	7641	-	11076
Dhani Ram	Bhadal Devi (Palampur)	-	6070	-	-	-	-
Dharmasala Tea Company	Dharmasala	-	67400	-	77675	-	83821
Dhenu Ram	Bhadal Devi (Palampur)	-	365	-	5000	-	4900
Gokul Dass Bhatia	Rajpur (Palampur)	-	6242	-	6305	-	3100
Gurbachan Singh	Bhadal Devi (Palampur)	-	17128	-	13858	-	14001
Jagarnath Mukaria	Rajpur (Palampur)	-	2106	-	8210	-	4461
Jagat Ram	Rajpur (Palampur)	-	2500	-	11805	-	5705
Jai Chand	Sullah (Palampur)	-	13625	-	12500	-	12378
Kishan Chand	Rajpur (Palampur)	-	13436	-	24050	-	3133
Lekh Raj	Rajpur (Palampur)	-	5196	-	21310	-	8600
M/S Khalet TE	Thakurdwara (Palampur)	-	51837	-	13449	-	16661
M/S Kirpa Ram	Bharwana (Palampur)	-	14062	-	7626	-	11250
M/S Krishan Tea Industries	Rajpur (Palampur)	-	13726	-	-	-	21470
M/S Shangam	Balla (Palampur)	-	11455	-	3445	-	6363
M/S Subh Tea Garden	Dharer (Palampur)	-	6477	-	4000	-	6153
Mata Saran	Bhawarna (Palampur)	-	13464	-	12880	-	23175
Moti Ram Mukaria	Rajpur (Palampur)	-	1191	-	8015	-	2741
Mt. Sommerset & Chambhi TE	Chachian (Palampur)	73575	22139	51430	5689	50508	9650
Om Prakash	Rajpur (Palampur)	-	-	-	5490	-	450
Onkar Singh	Bharwana (Palampur)	-	3500	-	4900	-	6500
Palampur Co-operative Tea	Maranda (Palampur)	381794	-	441069	-	437258	-

Factory Ltd							
Praduman Singh	Chauntra (Jogindernagar)	-	4500	2450	-	-	5455
Parshottam Singh	Sullah (Palampur)	-	6798	-	5500	-	8800
Patiala TE	Gopalpur (Palampur)	-	15800	-	-	-	-
Pran Nath Purohit	Bhattu (Palampur)	-	8034	-	3000	-	8600
Promodh Singh	Punner (Palampur)	-	3414	-	5000	-	5850
Rajinder Kumar S/o Sukhram	Rajpur (Palampur)	-	3598	-	7315	-	4550
Rajinder Kumar S/o Munshi ram	Rajpur (Palampur)	-	2418	-	6305	-	4650
Ramphal	Rajpur (Palampur)	-	4187	-	24005	-	9550
Roshan Chaudhary	Rajpur (Palampur)	-	4062	-	15840	-	9350
Sher Singh Thakur	Dehan (Palampur)	-	5000	-	-	-	-
Sidhbari Co-operative Factory Ltd.	Dari (Dharmshala)	166850	-	165031	-	171991	-
Sidhbari TE	Sidhbari (Dharmshala)	-	27798	-	21762	-	7698
Trilok Nath Sharotn	Sullah (Palampur)	-	5237	-	500	-	4550
Veena Devi	Thandel (Palampur)	-	14550	-	350	-	-
<b>List includes factories producing minimum 5000 Kgs tea in any one of the three years.</b>							

**Other tea factories:**

1. Wah Tea Estate & Factory (Private Factory)
2. Dharmshala Tea Estate & Factory (Private and producing green tea only).