

GI APPLICATION No.

632



By Regd. Post

State Council for Science, Technology & Environment Himachal Pradesh

B-34, SDA Complex, Kasumpti, Shimla - 171009

Phone: 0177-2622489/ 90 Fax: 0177-2620998

SCSTE/HPPIC - 2046.

Dated: - 10th July 2013.

To

✓ The Registrar
Geographical Indications Registry Office,
Intellectual Property Office Building,
G.S.T. Road, Guindy,
Chennai - 600032

Sub: Application of Kinnauri Kalazeera for Registration under Geographical Indications (Registration & Protection) Act 1999.

Sir,

This refers to the registration of products under Geographical Indications Act 1999 in H.P. As per H.P. Govt. notification no. STE-F(1) - 6/2004 dated 10th Sept, 2004 (Copy enclosed) H.P. Patent Information Centre (HPPIC) has been declared as the Nodal agency for 'Registration and Protection of Geographical Indications of Himachal Pradesh'

HPPIC intends to register Kinnauri Kalazeera, a traditional agricultural product of Kinnauri People under Geographical Indication Act 1999.

In this context, please find enclosed herewith application of Kinnauri Kalazeera filed jointly by H.P. Patent Information Centre, State Council for Science, Technology & Environment, H.P., CSK HP Krishi Vishwavidyalaya, Palampur, Distt. Kangra and Kalazeera Utpadan Sangh, Shong, Distt. Kinnaur, H.P. for registration under GI Act 1999 along with a draft of Rs. 5,000/- vide draft no. 255944 dated 0-07-2013 as registration fee.

Thanking you.

Enclosed as above

Yours sincerely,

(Dr. H.K. Gupta, IFS)

Joint Member Secretary

ENDST/ SCSTE/F.

Copy to:-

1. Prof. T.R. Sharma, Head, Department of Agriculture Biotechnology, CSK, HPKV, Palampur, Distt. Kangra, H.P.
2. The President, Kalazeera Utpadan Sangh, Shong, Distt. Kinnaur, H.P. for information please.



(Dr. H.K. Gupta, IFS)
Joint Member Secretary

**Application for the registration of *Kinnauri Kala Zeera*
Under
Geographical Indication Act 1999**



Proposed Kinnauri Zeera logo

**Submitted To: Geographical Indications Registry Office, Intellectual
Property Office, G.S.T. Road, Guindy, Chennai**



1986

- Submitted by: 1. Kalazeera Utpadan Sangh, Shong District Kinnaur, HP**
- 2. CSK Himachal Pradesh Krishi Vishavidalaya, Palampur
Himachal Pradesh-176062**
- &**
- 3. Himachal Pradesh Patent Information Centre, State Council for Science,
Technology & Environment, H.P.**

GI APPLICATION No.

432 ..

Received Rs. 5000 in cash/
Cheque/DD/MO on 17.7.2013
vide entry no. 2155 in the
register of valuables

Cashier

17/7/13
D.P.G.

THE GEOGRAPHICAL INDICATIONS OF GOODS (REGISTRATION AND PROTECTION) ACT, 1999

*(To be filled in triplicate along with the Statement of Case accompanied by
five additional representation of the Geographical indication)*

One representation to be fixed within the space and five others to be send separately

FORM GI-I

A	Application for the registration of a geographical indication in Part A of the Register Section 11 (1), Rule 23(2) Fee: Rs.5,000 (See entry No.1A of the First Schedule)	
B	Application for the registration of a geographical Indication in Part A of the Register from a convention country Section 11(1), 84(1), Rule 23(3) Fee : Rs.5,000 (See entry No.1 B of the First Schedule)	

GI – Application No. _____

1. Application is hereby made by for the registration in Part A of the Register of the accompanying geographical indication furnishing the following particulars: -

NAME OF THE APPLICANT:

1. **Kalazeera Utpadan Sangh**, Shong District Kinnaur, H.P.

2. **CSK Himachal Pradesh Krishi Vishvavidyalaya**, Palampur (HP) &
3. **Himachal Pradesh Patent Information Centre (HPPIC)**, State Council for Science, Technology & Environment, H.P., B-34, SDA Complex, Kasumpti, Shimla – 171009.

Address: 1. **Kalazeera Utpadan Sangh**, Shong Tehsil Sangla District Kinnaur H.P.

2. **CSK Himachal Pradesh Krishi Vishvavidyalaya**, Palampur (HP) – 176062

3. **HPPIC, State Council for Science, Technology & Environment, H.P.**, B-34, SDA Complex, Kasumpti, Shimla - 171009

List of association of persons/producers/organization/authority: List attached as annexure-I

Geographical Indication: - Kinnauri Kala Zeera & logo



Class: 31

Type of Goods: Agricultural Good

SPECIFICATION: Spice and medicinal plant.

Kinnauri Kalazeera the prized herb has many medicinal properties such as

- **The healing Power and Curative Properties**

The fruit is a rich source of thymol. Thymol is used as an anthelmintic against hookworm infections and also as an antiseptic in many proprietary preparations. It is a stimulant, which increases the secretion and discharge of urine and relieves flatulence. It strengthens the functions of stomach and arrests any bleeding.

- **Digestive Disorders**

Kalazeera (Black Cumin) seeds are very useful in digestive disorders like biliousness, morning sickness, indigestion, atonics dyspepsia, diarrhea, malabsorption syndrome, and flatulent colic. One teaspoon of cumin seeds is boiled in a glass of water and the decoction mixed with one teaspoon of fresh coriander leaf juice and a pinch of salt. This decoction can be taken twice daily after meals as a medicine for diarrhea.

- **Piles / Hemorrhoids**

Black cumin is beneficial in the treatment of piles or hemorrhoids. About 60 grams of the seeds, of which half should be roasted, should be ground together. Three grams of this flour should be taken with water.

- **Insomnia**

Cumin is valuable in relieving sleeplessness. A teaspoon of the fried powder of cumin seeds mixed with the pulp of a ripe banana can be taken at night to induce sleep.

- **Renal Colic**

Black cumin seeds mixed with caraway seeds and black salt is useful in renal colic. About 20 grams of cumin seeds, 12 grams of caraway seeds and 6 grams of black salt are ground together and mixed with a little vinegar. This mixture can be taken in doses of 3 grams every hour till relief is obtained.

- **Common Cold**

Dilute cumin water is an antiseptic beverage and very useful in common cold and fevers. To prepare cumin water, a teaspoon of cumin is added to boiling water, which is allowed to simmer for a few seconds and set aside to cool. If the cold is associated with sore throat, a few small pieces of dry ginger should be added to the water. It soothes throat irritation.

- **Problem of Breast Milk Secretion**

A decoction of cumin seeds mixed with milk and honey, taken once daily during the entire period of pregnancy helps the healthy development of the fetus, eases child-birth and increases the secretion of breast milk.

- **Amnesia**

Cumin seeds are valuable in amnesia or dullness of memory. Three grams of black cumin seeds are mixed with 12 grams of pure honey and licked to get rid of in this condition.

- **Boils**

Black cumin ground in water is applied as a paste over the boils with beneficial results.

- **Scorpion Sting**

Paste of the cumin seeds prepared with onion juice, applied over scorpion sting will retard the frequency of upbeats.

- **Other uses**

The cumin seed is extensively used in mixed spices and for flavoring curries, soups, sausages,

bread and cakes. It is an ingredient of curry powder, pickles and chutneys. It is also used to some extent in Indian medicine as a carminative.

According to the reports, black cumin seeds contain essential oils rich in monoterpene aldehydes; the main components are cuminaldehyde, p-mentha-1,3-dien-7-al and p-mentha-1,4-dien-7-al; terpene hydrocarbons are -terpinene, p-cymene, -pinene. The latter compounds are thought to reduce the quality of the spice.

Antioxidant Activity and Chemical Characterization of Essential Oil of *Bunium persicum*

Neda Shahsavari · Mohsen Barzegar ·
Mohammad Ali Sahari · Hasanali Naghdibadi

Published online: 23 September 2008
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Abstract The search for natural antioxidants, especially of plant origin, has notably increased in recent years. *Bunium persicum* Boiss. is an economically important medicinal plant growing wild in the dry temperature regions in Iran. In this study, chemical constituents of the essential oil of the seed from *Bunium persicum* Boiss. have been studied by GC/MS technique. The major components were caryophyllene (27.81%), γ -terpinene (15.19%), cuminyl acetate (14.67%). Individual antioxidant assays such as, DPPH scavenging activity and β -carotene bleaching have been carried out. In DPPH system, the EC_{50} value of essential oil was determined as 0.88 mg/mL. In β -carotene bleaching antioxidant activity of essential oil (0.45%) was almost equal to BHT at 0.01%. In addition, the antioxidant activity of the essential oil was evaluated in crude soybean oil by monitoring peroxide and thiobarbituric acid values of the oil substrate. The results showed that the *Bunium persicum* essential oil (BPEO) was able to reduce the oxidation rate of the soybean oil in the accelerated condition at 60 °C (oven test). The essential oil at 0.06% showed the same effect of BHA at 0.02%. Hence, BPEO could be used as an additive in food after screening.

Keywords Antioxidant activity · *Bunium persicum* Boiss · DPPH · Soybean oil

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Abbreviations

ANOVA	Analysis of variance
FID	Flame ionization detector
BCB	β -carotene bleaching
GC/MS	Gas chromatography–mass spectrometry
BHA	Butylated hydroxy anisole
LSD	Least significant difference
BHT	Butylated hydroxy toluene
PG	Propyl gallate
BPEO	<i>Bunium persicum</i> essential oil
PV	Peroxide value
DPPH	2, 2'-diphenyl 1-picrylhydrazyl
TBA	Thiobarbituric acid

Introduction

Free radicals cause the oxidation of biomolecules (e.g., protein, amino acids, lipid and DNA) which leads to cell injury and death [1]. Their deteriorative effects can be diminished by natural antioxidants available in foods. Also, oxidative reactions limit the shelf life of fresh and processed food stuffs and are a serious concern in food industry [2]. Antioxidants are substances that, when added to food products especially lipids and lipid-containing foods can increase shelf life of foods. Its mechanism is based on the retardation of lipid peroxidation, which is one of the major processes producing deterioration of food products during processing and storage [3]. Synthetic antioxidants such as butylated hydroxyl anisole (BHA), butylated hydroxyl toluene (BHT), and propyl gallate (PG) have been used as antioxidants since the beginning of the twentieth century. However, restrictions on the use of these compounds are being imposed because of their carcinogenicity [4]. Consequently, the need to identify alternative

Kala zeera (*Bunium persicum* Bioss.): a Kashmirian high value crop

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Received: 31.03.2009

Abstract: Kala zeera is a high value, low volume, and under-exploited spice crop that grows in mountainous regions of Kashmir in the Himalayas. It has received very little attention in terms of development, standardization of production technology, and plant protection management practices. Sher-e-Kashmir University of Agriculture Sciences and Technology (SKUAST-K) and other organizations have initiated programs for systematic improvement of Kala zeera. In this paper, we offer a synopsis of the latest work being done in promoting this high value crop, which would have a beneficial effect for the encouragement of economic activity in the Himalayas.

Key words: *Bunium persicum*, Apiaceae, spice

Kala zeera (*Bunium persicum* Bioss.): Kaşmir Himalaya bölgesi için pahalı bir baharat

Özet: Kala zeera Kaşmir Himalayal arnnda çok az sayıda bulunan fazla incelenmemiş bir baharat bitkidir. Varyete geliştirme, üretim teknolojilerinin standardizasyonu ve bitki koruma uygulamaları açısından pek ilgilendirilmiş bir bitkidir. Kala zeera baharatının sistematik olarak geliştirilmesi için SKUAST-K ve else where, programı kullanılmıştır. Bu çalışmada bitimin üniversite ve diğer yerlerde Himalaya dağlarında yaşayan insanlara ekonomik olarak büyük fayda sağlayacak baharatın değerini artırmak için yapılan çalışmalar özetlenmiştir.

Anahtar sözcükler: *Bunium persicum*, Apiaceae, baharat

Introduction

Kala zeera (*Bunium persicum* Bioss.) is a high value herbaceous spice widely used for culinary, flowering, perfumery and carminative purposes. It is known worldwide for its medicinal value and is known by different names (Table 1). It belongs to the family Umbellifereae (now called as Apiaceae). The family Apiaceae consists of 423 genera and 3000 species

mostly aromatic herbs dispersed throughout the world especially in northern hemisphere (1). Besides, being a source of essential oils rich in terpenoids and phenylpropanoids, polyene and phototoxic furanocoumarins are typical of this family. Until recently, there was considerable confusion concerning Kala zeera, as it has been mistakenly referred to as *Carum bulbocastanum* or *Cuminum nigrum*. B.

NAME OF THE GEOGRAPHICAL INDICATION [AND PARTICULARS]:**Kinnauri Kala Zeera and logo**

Kinnauri Kala Zeera (Black cumin or *Bunium persicum*) is an economically important umbellifer growing wild in the dry temperature regions of Himachal Pradesh. The Kinnauri Kalazeera grows wild in the forest areas of Kinnaur and farmers collect the matured seeds from the forests areas and sell it on very high price. In Shong village of the district, *Kalazeera* is being cultivated as a cash crop on large scale. The demand of this prized spice is very high as it is difficult to find *Kalazeera* in the shops even after a month of harvesting. At present, the cost of *kalazeera* in the Kinnaur district is around Rs.1500/Kg during the harvesting season, i.e. in the month of July-August. But the same produce is being sold in the Delhi market at the price of Rs 3000 to 5000/kg. The difference in the cost paid to farmer and price for the consumer is very wide. By protecting Kinnauri Kala Zeera under IPRs, farmers involved in the cultivation of this crop can be immensely benefitted.

The seeds, rich in essential oil, are consumed widely as condiment as described by Meshkatalasadat et al (2009). The major components were caryophyllene (27.81%), gamma-terpinene (15.19%), cuminyl acetate (14.67%). The major components were: Propanal,2-methyl-3-phenyl- (30.4%), gamma-Terpinene(21.96%), Benzeneacetic acid, α -hydroxy-,ethyl ester(CAS)Ethyl mandelate(21.54%), 1-Phellandrene(17.44%), Sabinene(1.83%) and β -Myrcene(1.05%).

DESCRIPTION OF THE GOODS:

Bunium persicum (Boiss.) B. Fedtsch is an important medicinal and spice herb belonging to Apeaceae family with diploid chromosomal number $2n=14$. It is small, grassy and perennial plant, which produces white and pink compound umbel of flowers on the terminal and lateral stems during the third year of its life. Essential oil from the ripe seeds of black cumin contains p-mentha-1, 4-diene-7al, gamma-terpinene, beta-pinene and cuminaldehyde. Several therapeutic effects including those on digestive disorders, urinary tract disorders, diuretic, gynaecologic, anti-convulsion, anti helmetic, anti asthma, and dyspnea have been described for the seeds of *Bunium persicum*.

Botanical description

Bunium persicum (2 N =14) is a member of *Apiaceae* (carrot family). The family consists of about 423 genera, mostly herbs, shrubs, trees and aromatics. The genus *Bunium* contains about 166 species, including *B. persicum*, *B. carum*, *B. bulbocastenum* that are prevalent in North Western Himalayan region. The *Apiaceae* is its inflorescence “umbel,” which means “unshade”. It is a convex or flat-topped flower cluster in which all the pedicles arise from the same apex. The other distinctive feature is its fruit. Shizocarp consisting of two mericarps that are often attached to an entire or deeply forked central stalk (carpophore) with globular or elongated oil canals (vittae).

The stem is often hollow in the internodal region with secretory canals containing ethereal oils and resins.

The plant type of Kala zeera varies from dwarf (30 cm) to tall (80 cm) compact or spreading, moderately to highly branched, tuberous and perennial herb. The leaves are freely, pinnate (2-3), finely dissected and filiform. The flowers are small, white in colour with readily symmetrical small sepals, petals and stamens.

➤ GEOGRAPHICAL AREA OF PRODUCTION AND MAP:

Kinnaur district, lying on the both sides of the river Satluj, is situated 77°45' E and 79°00'35" E longitudes and between 31°55'50" N and 32°05'15" N latitudes. Kinnaur shares its Eastern boundary with Tibet. Kinnaur has three parallel ranges, i.e. (i) Zaskar mountains, ii) the Great Himalayas iii) the crest of the Dhauladhar range.

Kalazeera is being cultivated in whole of the district Kinnaur of Himachal Pradesh.

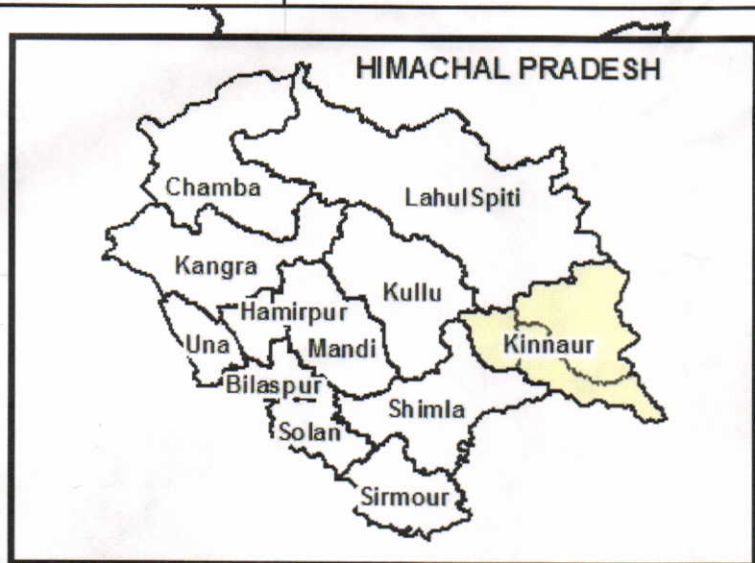
78°00'E

78°30'E

79°00'E

HIMACHAL PRADESH

DISTRICT KINNAUR



32°00'N

32°00'N

N

N

31°00'N

31°00'N

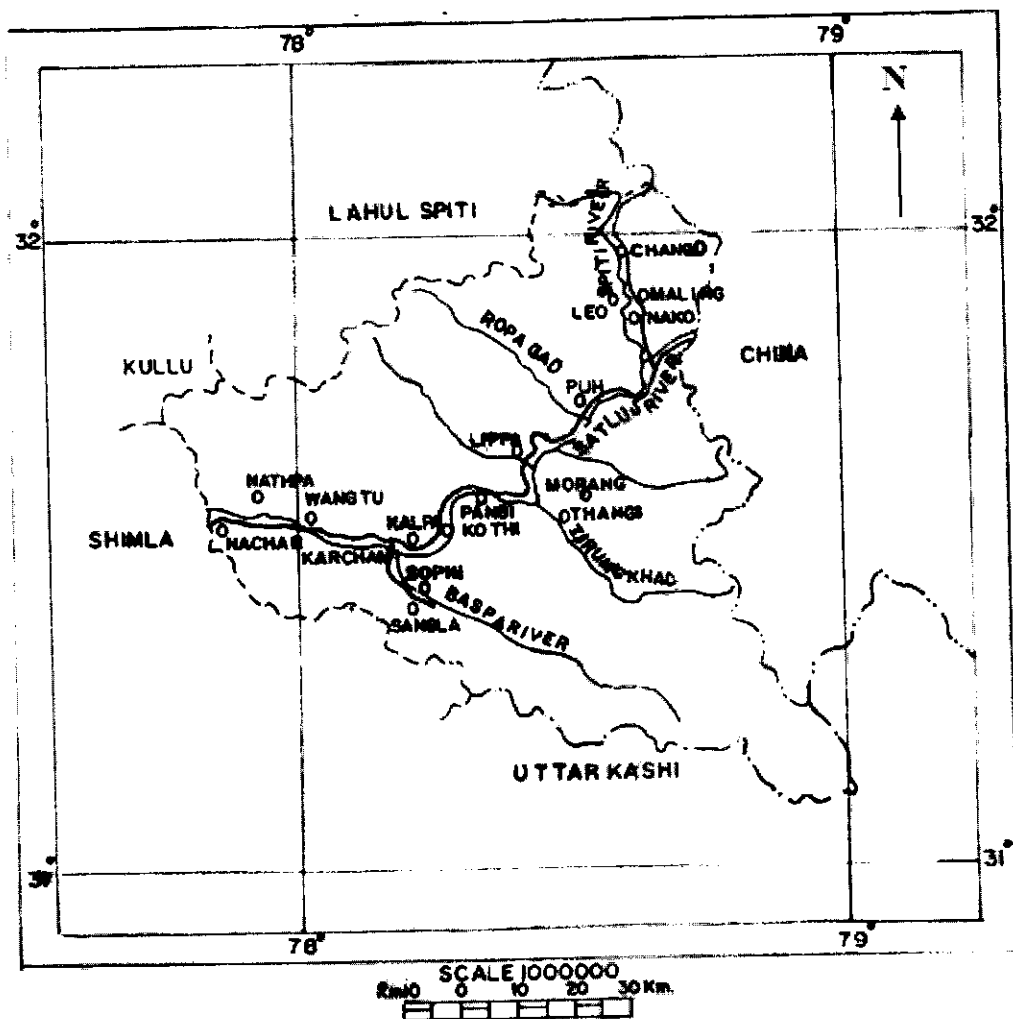
30°00'N

30°00'N

78°00'E

78°30'E

79°00'E



Kinnauri Kala Zeera production region

PROOF OF ORIGIN [HISTORICAL RECORDS]:

The Kalazeera plant is having its centre of origin as the Hindu Kush regions of Pakistan-Afganistan and North-Western Himalayas. Various workers have reported the centre of origin of Kalazeera as North-western Himalayan region and several documentary proofs are available in the literature.

METHOD OF PRODUCTION:

Growing wild in the forest areas of dry temperate region of Himachal for hundreds of years, however the successful domestication of *Kinnauri kalazeera* plant from its wild habitat has been carried out at the Mountain Agricultural Research & Extension Centre, Sangla, district Kinnaur (Panwar, 1990). Furthermore the Agro-techniques for its cultivation and other production methods have been developed. Limited number of landraces has been collected from some areas of Kinnaur and is being maintained on-farm at Sangla and cultivated under the apple orchards.

Kalazeera is propagated through seeds initially, but its subsequent growth and production is maintained by tubers, which are formed 10-15cm deep in the soil by the germinating seedlings. It requires four year producing new seed while raising it through seeds. The seeds have chilling requirement for germination and thus the seeds sown during October-November germinate after the snow melt in the month of March. The bolting take place and flowering occur the month of April-May. The crop matures within 45-60 days after flowering. In the first year two to three leaves comes out and dried up. Very small tuber developed during first year and it acts as a propagule for next year. In second year this small tuber germinates and produces very small plant and again dried up without bearing any flower or seed. In the third year the small tuber of pea seed size germinates and produces plant and branches but no flowering. In fourth year the full grown tuber germinates and bolting take place in the month of April-May. The number of tiller increases with each year depending upon the size and health of the tuber. The maximum number of tiller 7-8 was produced by the 15-20 gram tuber. The Plants regenerate every year from the same tubers and attains its maximum size about 20-22gm in 5-6 years. The tuber of this size produces more branches which resulted into higher yield. *Kalazeera* can also be propagated through tubers which can be planted in the in the month of November and sprouting starts by the end of December. But it remained underground till the melting of snow in the month of March.

UNIQUENESS:

- *Kinnauri Kalazeera* is considered superior to all the available *kalazeera* produced in the western Himalayan region and the zeera available in the market. There are many quality parameters for which *Kinnauri Kalazeera* far superior over other *kalazeera* such as aroma, chemical composition and the taste preference of people. The chemical analysis of 3 Lahaul and 2 *Kinnauri zeera* samples revealed that *Kinnauri zeera* samples contained higher percentage of important compounds responsible for aroma and quality, such as α -Thujene, Bicyclo[3.1.1] hept-2-ene-2-ethanol, 6,6-dimethyl-, α -Pinene,

Bicyclo[3.2.1]oct-2-en-7-one, β -Myrcene, Delta.3-Carene, gamma-Terpinene and Benzeneacetic acid, α -hydroxy-,ethyl ester(CAS) Ethyl mandelate. Further the *Kinnauri Zeera* is having additional chemical ingredients as compared to the other kalazeera samples of the state.

These are Fenchone, 3-Cyclohexen-1-ol, 5-methylene-6-(1-methylethenyl)-, acetate(CAS), Linalool, 3-Isopropylidene-5-methyl-hex-4-en-2-one, 2-Methyl-1-hepten-6-yn-3-ol, Phenol,5-methyl-2-(1-methylethyl)-(CAS)Thymol, (-)-Caryophyllene oxide, (+)Spathulenol, α -Bisabolol, 1,3,5-Cycloheptatriene, 7,7-dimethyl-(CAS) 7,7-Dimethyl-1,3,5-cycloheptatriene, 2-Pinen-10-hydroperoxide, n-Hexadecanoic acid, 3-Menthene, Cis-Sabinene Hydrate Acetate, 5,8-Dimethylene-bicyclo[2.2.2]oct-2-ene, Carveol (fr.1), Limonene oxide, Myrtenyl acetate DB5-967, Phellandral and Trans-Caryophyllene

Table 1 Chemical composition of Kinnauri kalazeera along with other samples of different parts of Himachal Pradesh for BPEO (%) determined by GC/MS

COMPONENTS	SAMPLE A (Lahaul)	SAMPLE B (Lahaul)	SAMPLE C (Lahaul)	SAMPLE D (Kinnaur)	SAMPLE E (Kinnaur)
α -Thujene	0.76	0.89	0.85	0.94	1.16
Bicyclo[3.1.1]hept-2-ene-2-ethanol,6,6-dimethyl-	—	—	—	—	0.10
α -Pinene	0.21	0.23	0.24	0.27	0.34
Bicyclo[3.2.1]oct-2-en-7-one	—	—	—	—	0.03
Sabinene	1.83	2.3	2.18	2.06	2.36
β -Pinene	0.24	0.19	0.17	0.24	0.29
β -Myrcene	1.05	1.21	1.21	1.44	1.54
Delta.3-Carene	0.11	0.12	0.13	21.72	0.16
α -Terpinolene	0.31	0.68	0.61	0.36	0.76
1-Phellandrene	17.44	22.48	17.14	20.27	21.84

gamma-Terpinene	21.96	41.26	26.65	-	41.27
Fenchone	-	-	-	0.97	0.91
3-Cyclohexen-1-ol, 5-methylene-6-(1-methylethenyl)-, acetate(CAS)	-	-	-	-	0.03
Linalool	-	-	-	-	0.05
Epoxyterpinolene	-	-	0.08	0.12	0.09
3-Isopropylidene-5-methyl-hex-4-en-2-one	-	-	-	0.56	0.33
2-Methyl-1-hepten-6-yn-3-ol	-	-	-	0.55	0.33
3-Cyclohexen-1-ol,4-methyl-1-(1-methylethyl)-CAS)4-Terpineol	0.25	0.26	0.33	0.43	0.3
1-Cyclohexene-1-carboxaldehyde, 4-(1-methylethyl)-	0.07	1.05	1.3	0.48	0.93
Propanal,2-methyl-3-phenyl-	11.91	11.22	17	32.62	30.4
Benzeneacetic acid,α-hydroxy-,ethyl ester(CAS)Ethyl mandelate	15.21	-	-	-	21.54
2-Caren-10-al	-	-	0.17	-	0.13
Phenol,5-methyl-2-(1-methylethyl)-(CAS)Thymol	-	-	-	0.48	0.26
(-)-Caryophyllene oxide	-	-	-	0.11	0.04
(+)Spathulenol	-	-	-	0.15	0.08
α-Bisabolol	-	-	-	-	0.04
5-methyl-3-(1-methylvinyl)-1,4-hexadiene	-	0.07	0.08	-	-
Camphene	-	0.02	-	-	0.02
L-Fenchone	-	0.17	0.42	-	-
4,8-epoxy-p-menth-1-ene	-	0.05	-	-	0.06

3-Cyclohexene-1-carboxaldehyde, 1,3,4-trimethyl-	-	0.1	-	-	0.07
2-Methyl-1,5-heptadien-4-ol	-	0.09	0.19	-	0.08
3-Cyclohexene-1-methanol, $\alpha,\alpha,4$ -trimethyl-, (S)-(CAS)p-M	-	0.1	-	-	-
Acetylphenylcarbinol	-	16.68	-	13.87	-
Bicyclo[3.1.0]hexan-3-ol, 4-methyl-1-(1-methylethyl)	-	-	0.07	-	-
Bicyclo[3.2.1]oct-2-ene, exo-4-phenylsulfonyl-	-	-	27.52	-	-
1,4-Cyclohexadiene-1-methanol, 4-(1-methylethyl)-	-	-	0.52	-	-
1,3,5-Cycloheptatriene, 7,7-dimethyl-(CAS) 7,7-Dimethyl-1,3,5-cycloheptatriene	-	-	-	0.07	-
2-Pinen-10-hydroperoxide	-	-	-	0.04	-
n-Hexadecanoic acid	-	-	-	0.09	-
3-Menthene	-	-	-	-	0.04
Cis-Sabinene Hydrate Acetate	-	-	-	-	0.88
α -Thujone	-	-	-	-	0.22
5,8-Dimethylene-bicyclo[2.2.2]oct-2-ene	-	-	-	-	0.03
Carveol (fr.1)	-	-	-	-	0.05
Limonene oxide	-	-	-	-	0.03
Myrtenyl acetate DB5-967	-	-	-	-	0.03
Phellandral	-	-	-	-	0.07
Trans-Caryophyllene	-	-	-	-	0.04

➤ **INSPECTION BODY:** The inspection body has been constituted as per following details

1. The Vice Chancellor, Himachal Pradesh Krishi Vishwavidyalya, Palampur, H.P. or his representative.
2. The Director, Department of Agriculture, Govt. of H.P.
3. One Agriculture Scientist from Institute of Himalayan Bio-Resource Technology(IHBT)- CSIR, Palampur, H.P.
4. One Agriculture Scientist from Dr. Y.S. Parmar University of Horticulture, Nauni Distt. Solan, H.P.
5. One representative of National Bureau of Plant Genetic Resources, Phagli, Shimla.

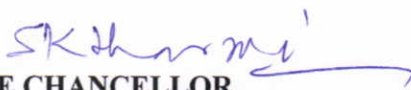
➤ **OTHER:** *Kinnauri Kalazeera* is a recently domesticated crop from its wild habitat and is being grown successfully by the farmers of Kinnaur district. In Shong village of district Kinnaur cultivation of the *kalazeera* is being done as a cash crop on a large scale. In the present circumstances, their produce in the form of dry seed is being purchased by the local contractors on a very low price and sold on a very high premium price in the name of ***Kinnauri kalazeera***. Therefore, if the produce is protected by GI it will give the local farmers' very high remunerative price and also help to protect the uniqueness of their produce. The details of biochemical analysis of the cultivated dry *kalazeera* seed is attached along with the application.

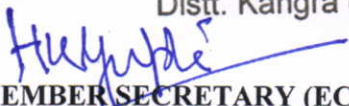
Along with the Statement of Case in Class (b) _____ (b) _____ in respect of

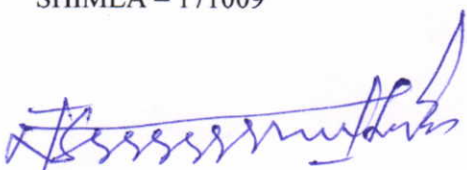
(c) _____ in the name(s) of (d) _____ who claims to represent the interest of the producers of the said goods to which the geographical indication relates and which is in continuous use since _____ in respect of the said goods.

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 the case of an application from a convention country the following additional particulars shall 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 to the date and number of the registration, and copies, of such documentation.

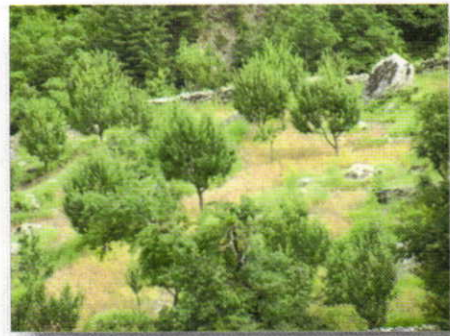
(5) SIGNATURE


1. **VICE CHANCELLOR**
CSK, HIMACHAL PRADESH KRISHI
VISHWAVIYALAYA, PALAMPUR
VICE CHANCELLOR
CSK HPKV, PALAMPUR
Distt. Kangra (H.P.)176062


2. **MEMBER SECRETARY (EC)**
STATE COUNCIL FOR SCIENCE,
TECHNOLOGY & ENVIRONMENT, H.P.,
SHIMLA - 171009


3. **PRESIDENT**
KALAZEERA UTPADAN SANGH,
SHONG, DISTT. KINNAUR, H.P.

Kalazeera cultivation under apple plants in Shong village



**Kalazeera plants growing wild in natural habitat of district
Kinnaur of Himachal Pradesh**



GI APPLICATION No.

432



स्टेट बैंक ऑफ़ पटियाला STATE BANK OF PATIALA

(50717) KUSUMPATI
HP 999999

w.e.f. 01-04-2012 the validity period of cheque will be 3 months from the date of issue

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(PAYABLE AT PAR AT ALL BRANCHES OF STATE BANK OF PATIALA)

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Rupees रुपये Five Thousand only

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NOT ABOVE Rs. 100000/-

FOR HP ST COUNCIL FOR SCIENCE TECH

Principal Scientific Officer
Sps Code: STBP0000717
Technology & Environment
H.P. Shimla

Joint Member Secretary
State Council for Science
AUTHORISED SIGNATORY
Technology & Environment
H.P. Shimla

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78000001

⑈ 255944 ⑈ 171007005⑈ 000408 ⑈ 31



सत्यमेव जयते

Geographical indications Registry

Intellectual Property Building,
G.S.T. Road, Guindy, Chennai - 600 032

Phone: 044-22502091 & 92 Fax : 044-22502090

E-mail: gir-ipo@nic.in



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Date : 17-07-2013

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STATE COUNCIL FOR SCIENCE, TECHNOLOGY & ENVIRONMENT HIMACHAL PRADESH,
B-34, SDA COMPLEX, KASUMPTI, SHIMLA,
SHIMLA,
HIMACHAL PRADESH,
171009,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
432	GI-1A	31	1	Kinnauri Kala Zeera & Logo	Agriculture	5000

Payment Details :

Payment Mode	Cheque / DD_NO	Bank Name	Cheque/DD Date	Amount Calculated	Amount Paid
Cheque	255944	State Bank of Patiala	09-07-2013	5000	5000

Total Calculated Amount in words : Rupees Five Thousand only

Total Received Amount in words : Rupees Five Thousand only

***** This is electronically generated receipt, hence no signature required *****