



Regd. Post

GI APPLICATION No.
468

State Council for Science, Technology & Environment Himachal Pradesh
B-34, SDA Complex, Kasumpti, Shimla - 171009

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

SCSTE/HPPIC - 5059.

Dated: -13-02-2014.

To

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

Sub: Application of Chulli/ Bhemi Oil 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 Chulli/ Bhemi Oil, a traditional agricultural product of People of Himachal Pradesh under Geographical Indication Act 1999.

In this context, please find enclosed herewith application of Chulli/ Bhemi oil filed jointly by H.P. Patent Information Centre, State Council for Science, Technology & Environment, H.P. and Kinnaur Chulli- Bhemi Oil Producers & Processor Society, Distt. Kinnaur, H.P for registration under GI Act 1999 along with a demand draft of Rs. 5,000/- vide draft no. "316500" dated 07-02-2014 as registration fee.

Thanking you.

Enclosed as above



Yours sincerely,

H.K. Gupta

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

ENDST/ SCSTE/F-

Copy to:-

1. The President, Kinnaur Chulli-Bhemi Oil Producers & Processor Society, Kinnaur, C/o Dyerton Cottage No. 3, Below Shimla bypass, Shimla for information please.

1
(Dr. H.K. Gupta, IFS)
Joint Member Secretary

24/2/14
Know formality check kept
to the applicant
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4319

16/9/04

**Department of Science & Technology
Govt. of Himachal Pradesh**

No. STE-F(1)-6/2004

Dated: Shimla-2 the 10th Sept, 2004**NOTIFICATION**

The Governor of Himachal Pradesh is pleased to declare the following **Policy for the Registration and Protection of Geographical Indications of Goods in Himachal Pradesh**. The Governor is further pleased to order that all the Govt./ Semi Govt. Departments including Corporations, Universities, Boards, Manufacturers & Associations will follow the GI Policy

1. In Himachal Pradesh, the Geographical Indications will be protected under the Geographical Indications of Goods (Registration and Protection) Act, 1999 of Govt. of India and the Geographical Indications of Goods (Registration & Protection Rules, 2002).
2. H.P. Patent Information Centre (HPPIC) established in the State Council for Science, Technology and Environment, H.P., B-34, SDA Complex, Kasumpti, Shimla -171009 (Website : <http://www.himachal.nic.in/hpscste/welcome.htm>) by Technology Information Centre Forecasting and Assessment Council (TIFAC), Department of Science and Technology, Govt. of India will be the nodal agency for the protection of Intellectual Property Rights and Geographical Indications i.e traditional/ natural/ manufactured/ agricultural/ horticultural products and goods in the State.
 - 2.1 The H.P. Patent Information Centre will identify Geographical Indication (GI's) of H.P. in consultation with concerned organizations/associations/ scientific institutions/concerned Govt. Departments and individuals experts.

5.1. Tasks of Committee:

- The committee will review the policy and related issues for registration of GIs from time to time.
- The Committee will take necessary steps for the implementation of policy guidelines and the protection of goods, as agricultural goods, natural goods or manufactured in region of geographical origin in the State of Himachal Pradesh.
- The committee will constitute, or identify such inspection body as may be required to ensure quality of GI

By order

Secretary (Science & Technology)
to the Govt. of Himachal Pradesh
Shimla-2 the 10th Sept, 2004

Endst. No. As above.

Dated:

Copy forwarded for information to:

1. The Secretary to the Governor, Himachal Pradesh, H.P. Shimla-2.
2. The Pr. Secretary to the Chief Minister, H.P. Shimla-2.
3. The P.S. to all the Cabinet Ministers/State Minister/Parliamentary Secretaries, H.P. Shimla-2.
4. The P.S. to the Chief Secretary to the Government of Himachal Pradesh.
5. The ACS-cum-Secretary (Inds)/(Fm.), Shimla-2.
6. All Administrative Secretaries, to the Government of H.P.
7. All Heads of the Department, H.P.
8. All Deputy Commissioners in H.P.
9. The Member Secretary, H.P. State Environment Protection and Pollution Control Board, Paryavaran Bhawan, Phase-III, below BCS, New Shimla-9.
10. The Member Secretary, H.P. State Council for Science, Technology and Environment, SDA-Complex, Kasumpti, Shimla-9.
11. The Advisor, Technology Information Forecasting and Assessment Council (TIFAC), Deptt. of Science & Technology, Govt. of India, New Delhi-110 016
12. The Registrar, Geographical Indications Registry, Guna Complex, Annex-1, First Floor, No. 443, Anna Salai, Teynampet, Chennai - 600 018.
13. All the Managing Directors, Corporations.
14. All the Vice-Chancellors of three Universities in H.P.
15. All concerned Associations/Societies of Identified GI's of H. P.
16. The Controller, Printing and Stationary, H.P. Government Press, Shimla-3 for publishing in the Rajpatra.
17. Guard file.

Skatural
Additional Secretary (S&T) to the
Govt. of Himachal Pradesh



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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HIMACHAL PRADESH,
171009,
INDIA

C B R Details :

Application No	Form No	Class	No of Class	Name of GI	Goods Type	Amount Calculated
468	GI-1A	31	1	Bhemi Oil	Manufactured Goods	5000

Payment Details :

Payment Mode	Cheque/DD /PostalNO	Bank Name	Cheque/DD/Postal Date	Amount Calculated	Amount Paid
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APPLICATION No.
468

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**Application for the registration of *Chulli/ Bhemi Oil*
Under
Geographical Indication Act 1999**

GI APPLICATION No.

468



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

Submitted by:

- 1. Kinnaur Chulli-Bhemi Oil Producers & Processor Society, Kinnaur**
- AND**
- 2. Himachal Pradesh Patent Information Centre, State Council for Science,
Technology & Environment, H.P.**

GI APPLICATION No.
468 -

Received Rs. 5000 in cash/
Cheque/DD/MO on 24.2.2014
vide entry no. 2358 in the
register of Geographical Indications
Cashier
24/2/2014
D.D.O.

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*

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)	

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. **Kinnaur Chulli-Bhemi Oil Producers & Processor Society**, District Kinnaur, H.P.
2. **Himachal Pradesh Patent Information Centre (HPPIC)**, State Council for Science, Technology & Environment, H.P., B-34, SDA Complex, Kasumpti, Shimla – 171009.

Address: 1. Kinnaur Chulli-Bhemi Oil Producers & Processor Society, Distt. Kinnaur, C/o Dyerton Cottage no-3 Below Shimla bypass, Shimla.

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

List of association of persons/producers/organization/authority: Will be provided on request

TYPE OF GOODS: Agricultural Good under class 31.

GI APPLICATION No.

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SPECIFICATION

Wild apricot (*Prunus armeniaca L.*) commonly known as *Chulli*, *Chulu*, *Share* or *Zardalu* are abundantly grown as wild in many parts of Himachal Pradesh.

Owing to their short harvest season and poor shelf life, these fruits are mostly used for making local liquor (Ghanti). It is also used to prepare some home made products. The stones/pits left after these operations usually possess no commercial value and are treated as waste, which otherwise is a good source of edible oil containing high amount of unsaturated fatty acids. Generally, apricot fruits comprise of 11.7-22.2% stones, which yield 30.7-33.7 % kernels, which may be both sweet as well as bitter in taste. Both types of kernels can be utilized for extraction of oil. Locally, the kernel oil from apricot (*chulli*), *wild peach (behmi)* and hard shelled walnut is already being used to a limited extent by the local tribal in some parts of the country for food, massaging and for other homemade remedies. Owing to the availability of these fruits in large quantity, there exists a good scope for its utilization for extraction of oil¹. Mean fruit weight in bitter and sweet kernelled apricots ranged between 8.0-15.1g and 16.0-18.3g with stone recovery of 12.7-22.2% and 11.7-13.3% respectively².

The Chulli trees are moderate sized trees, about 10 to 15 meters tall, having reddish bark. Leaves of Chulli are ovate to round ovate (approx 5-9cms long)³. Whereas, those of wild peach are elongated (approx 8-12cms long). Flowers are solitary white or pinkish about 2.5 cm across, born singly and appearing much in advance of the foliage. Fruits are round about 5cms, hairy when young, but nearly smooth skinned at maturity with a yellow skin overlaid with red, the flesh is yellow or yellowish orange, firm and sweet. Fruit is harvested from May to July. It is highly perishable⁴. Wild peaches are hairy with whitish-yellow flesh, fruits are harvested from July to September. The leaves of both turn yellow during autumn before trees become deciduous.

Wild Apricot is quite hardy and can be grown in most of the soils, which are deep and well drained. The horizontal & vertical roof distribution of a ten year old tree reaches 4.5 & 2.2 meter respectively indicating that the soil for wild apricot and wild peach should be about 3m deep. The trees growing in wet soil can depress physiological activity of leaves & overall growth of plants.

The PH value of the soil should be between 6.0-6.8. Wild Apricot (Chulli) thrives best in mid hills at elevation of 1200-3500m above sea level. The long cool winter (800 chilling hrs below 7°C) and frost free, warm spring are favourable for fruiting. Summer temperatures

between 16.6°C- 32.3°C are suitable for better growth & quality fruit production. Spring frost cause extensive damage to the blossoms and get destroyed when temperature falls below 4°C. An annual rainfall of about 100ccm well distributed throughout the season is good for its normal growth & fruiting. In Kinnaur, the wild apricot of dry areas is sweeter as compared to the apricot of lower rainy areas. The wild peach growing at the altitudes up to 3500m at times suffer from natural ripening on the trees due to the cold and people collect it raw during the last week of September.

These trees have been called wild & (divine) because they grow luxuriantly under the care of nature. There is no care for irrigation, manure, fertilization, pesticide control etc. almost every year; these fruits shower bumper fruits to the people. These trees withstand the harsh climate in the winter. The apricot trees have also been found growing at the altitude of Eleven thousand feet at Poh in Spiti valley where at times the winter temperature is minus 35° C (-35° C).

HARVESTING & YIELD

Wild Apricot fruits generally start maturing during the last week of May and continue up to August end depending upon altitude and location. Whereas, wild Peaches are harvested from July to September. They are harvested manually by shaking the tree branches and mechanical harvesting is not practiced. A person climbs up these trees with a long stick of 4-5 meters & beats the fruit bearing branches to ensure the shedding of all the fruits to the ground. At times it is fraught with risk and danger due to the breaking of the branches causing serious injuries even casualties. The fruits are picked up one by one & carried in the baskets to the appropriate places for fruit consumption as well as sun drying. However, change of surface color, from full bloom to harvesting and fruit, total sugar solids 'TSS' are considered as the best in the indices of maturity.

For fresh marketing, fruits should be plucked when they change their surface colour from green to yellow. Fully ripened fruits are harvested for freezing, canning & drying. The fruit should be harvested in morning hours & direct exposure to fruits from sun should be avoided during grading & packing.

The trees start bearing at the age of 4-5 years and continue to bear well for 50-60 years. The full bearing occurs at about 10-15 years when it yields about 85-100kgs per tree. The stone yield varies from 12-17% of fruits and the kernel yield ranges 3.14-4.81kg /tree. The yield of a full bearing well maintained tree varies from 120-150 kg.

Composition of Fruit & Kernel

Apricot is a good source of sugar & vitamin A & contain appreciable amounts of Thiamine & Iron. Fresh Indian apricots yield 86% of edible matter, which contains following elements⁵.

Ripened fruit pulp contains:-

Total Solids	12.4-16.7 percent
Insoluble Solids	2.1-3.1 percent
Acids (as malic acid)	0.7-2.2 percent
Total Sugars (as invert sugar)	5.3-8.6 percent
Glucose	3.2-4.8 percent
Fructose	1.4-4.25 percent
Sucrose	1.4-5.4 percent
Tannin	0.06-0.10 percent

These fruits yield 22-38% kernels. The Kernels contains (water 4.3%, Protein 31.4%, Oil 53.4%, Fibre 4.8%, Ash 2.6%, Sugar direct 8.1%, and as dextrose after conversion 11.6%)

Kernel oil closely resembles expressed almond oil thus it is employed as an adulterant or a substitute of almond oil. The cake after extraction of oil contains nitrogen 6.64 %, Phosphoric acid 2.2% & Potash 1.14%. An essential oil that is identical with bitter almond oil is distilled from the cake. Apricot Kernels are cheaper & give higher yield of oil 0.8-1.6 %) than bitter almond oil. The seed cake of the bitter apricot yields 1.6% of the oil. The cake from which the oil has been removed is free from hydrocyanic acid & can be used as a feed stuff for livestock.

- NAME OF THE GEOGRAPHICAL INDICATION [AND PARTICULARS]:

Chulli Oil

In Himachal Pradesh, the Chulli (Wild Apricot) is mainly grown in the districts of Shimla, Mandi, Kullu, Chamba, Sirmour, Kinnaur and Lahaul-Spiti.

The Chulli is perishable in nature and its harvest season is short. Apricots are mostly used for preparation of different value added products, in processing, in drying and in preparation of

fermented liquor (Ghanti). The stones/ pits left after processing is thrown as waste, which otherwise is a good source of edible oil and considered to be a good source of polyunsaturated fatty acids like linoleic and linolenic acid and oleic acid as monosaturate with a good nutritional and pharmaceutical importance.

DESCRIPTION OF THE GOODS

'Chulli & Bhemi' are the local names for the fruits as specified above in the state of Himachal Pradesh. But, in Kinnaur District while Apricot is called 'CHUL' and Aru is 'REG' in the local dialect. A variety called sweet Kernel of the wild apricot is called 'BIJA'.

Utilization

The fruits as of now are not processed for any commercial products although studies for preparation of sauces & chutney, jams, apricot nectar have given unique encouraging results. The major portion of the pulp is utilized by the tribal's for the preparation of distilled alcoholic liquor. The fruits are frozen candid or made into paste. The strained baby foods from pulp are nutritious and a good source of calcium, phosphorus & iron. The oil is edible and oil cake can be used as organic manure.

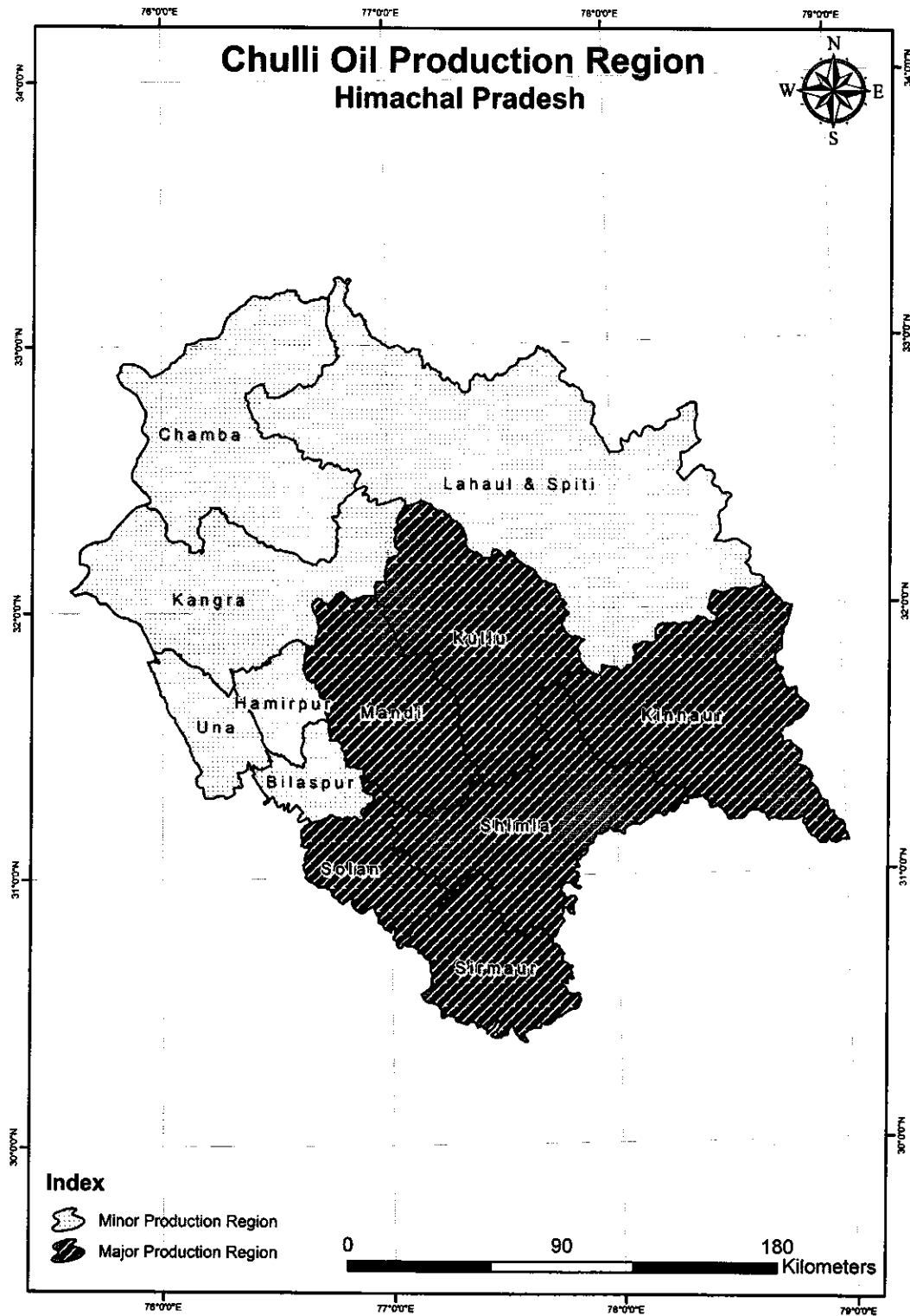
Modern Products

An R&D entrusted to Rumi Herbal Research Institute Industrial Estate Ambathur, Chennai by National Horticulture, Ministry of Agriculture, Govt. of India during the year 2003 have revealed promising products which are as below (Annexure – B):-

- a) Cosmetics; face cream, water based moisturizing gel, Oil based gel, Hair oil(A) hair promoting agents with 70% of peach & apricot oil, Hair oil(B) hair promoting agents with 90% of apricot and peach oil.
- b) Nutraceuticals; apricot juices
- c) Therapeutic; pain reliever

➤ **GEOGRAPHICAL AREA OF PRODUCTION AND MAP:**

Chulli oil is produced in entire Himachal Pradesh. However, it is mainly produced in Districts of Kinnaur, Shimla, Mandi, Sirmour, Kullu & Solan.



MAP OF CHULLI OIL (Apricot oil) PRODUCING REGION

PROOF OF ORIGIN (HISTORICAL RECORDS)

The Himachal Pradesh Distt. Gazetteers – Kinnaur 1971(Oil Extracting Industry) says that oil is locally extracted for domestic use in almost all the households out of the kernels of the Chul, Reg after the age old process. Kernels of stones of apricot & Peaches are taken out & dried in the sun for 2-3 days. Dried kernels are put into kaning (stone mortar) & pounded repeatedly with pestle to a thick paste. Paste is then put into a cauldron & highly heated. Small cakes are made out of heated paste. Each cake is placed on the edge of the mortar & pressed with heavy hands so that oil starts oozing out of the cake & running into the mortar. The oil so obtained is conveyed from the mortar into a metal or an earthen ware locally called Ghagri. Oil cakes are crumpled into small pieces & dried in the Sun for a couple of days & again subjected to the original process to get the remaining oil out of them. The oil cakes are then used as cattle food. This cottage industry has not suffered any decline though oils from the plains have also started coming on the scene.

Distilling Industry- Distilled or fermented liquor is prepared for household use by employing indigenous methods & implements out of all kinds of fruits & grains. Arak or Rakh or Phasur are prepared by distillation.

Kanawar by R.H Deuster 1939 (clothing & food/livelihood) records that very important are the dried apricots, from which is a type of soup is prepared which is taken from the poorer section of the society in place of tea.

Dr. O.C Handa in his book *Kinnaur – unfolding exotic Himalayan land under geophysical panorama* states that bemi, behmi or reg(prunes persica) trees – a local variety of wild peach are often grown on the edges of the terraced fields or its delicious fleshy aril & kernel. The sweet oil extracted from its kernel is used as cooking medium. However this oil is held efficacious for muscular pains. The fleshy aril of this fruit is also used for homemade liquor. The Shepherds of Kinnaur consider the leaves of Bemi vermicide. They apply its bruised leaves on the lacerating wounds of sheep's & goats. However its tendered leaves are considered as poisonous.

Chuli (*Prunus Armenica*) is a local variety of the wild apricot it is found in plenty around the fields & in the mountain slopes in Kinnaur. The fleshy aril of this fruit is dried & stored for daily use to make a very nourishing & popular drink called chuli fhaning. The Chuli fhaning is regarded for its carminative quality. The oil extracted from its kernels is used for cooking. This oil is used as base in many traditional relaxant formulations. It is also used for homemade liquor. The fleshy aril of chuli has several applications in the vet nary medications. The decoction called chho-mor-tee, prepared by soaking the dried fleshy aril of chuli in water is given to the cattle especially goats & sheeps.

METHOD OF PRODUCTION:

1. **FRESH FRUITS** – *Chulli* and *Bhemi* grow in abundance on the fringes of cultivable field and in the wilds. The people relish the fruits during the season to their capacity. The production is much more than the requirement of the fresh fruit consumption. Therefore, traditionally there have been several uses of these fruits. The surplus fruits are sundried on the roof tops as well as in the fields after the harvest & relish once in a while during winters. Because of the prevailing harsh economic conditions prevailing around 40-45 yrs back people of Kinnaur Distt. Prepared various products for consumption out of these fruits.
2. **'FHANTING'** – The sun dried fruits were boiled in containers & after cooling the seeds & pulp were separated manually. Thereafter, sufficient quantity of water was added to the juice & boiled. While boiling flour was added & stirred & served as food supplement called as 'CHUL FHANTING'. People used to relish for its sweet & sour flavor.
3. **'CHULTI-YUD'**- The refined pulp of the wild apricot is added with water & people used to enjoy with parched barley flour called yud.
4. **'CHULTI-LYING PUG'**- Out of Indigenous millets (*Chulai*) is dry fried & added with apricot juice. The Grains after frying becomes whitish in color & was called as 'Lying Pug'. Both the above mentioned products were savored by the people especially afternoon siesta.
5. **'CHULTI'** – Apricot juices were enjoyed by the people during the peak summers while tending the fields.
6. **'DHUPTI'** - The dried apricot kernels were finely ground & by adding little quantity of water it is boiled & enjoyed with buckwheat pancakes.
7. **'CHUTNEY'**-The raw apricot fruits were crushed & by adding some quantities of salt & mint. It was enjoyed with meals

'PHASUR OR RAK' - The sundried fruits are boiled & kept in big container overnight. Next day the pulp is separated from its seed manually. The pulp is further crushed by hands & kept in big earthen pots by adding yeast. The containers are sealed & kept to fermentation for about 10 days. At the time of appropriate maturity the produce is transferred to big copper/brass container. Its top opening is sealed into layers. The first layer contains a brass plate which is hollow at the centre & fabricated locally by adding a pipe to it. On top of it another similar plate but without a hollow is placed along with a pipe. Both these plates are plastered with clay-cow dung mix to arrest the escape of moisture while the brass cauldron is heated by fire from below. The top plate is filled with snow collected by near glaciers or by putting the running tap water. The moisture from the boiling cauldron below, after getting cold temp at the top, turn into water & flows out of middle container which is stored in the earthen pot & bottled. The first bottle is of very high degree which is served to the guests as 'Moori' as a very special item and rest is mixes & serves as 'Rashi'. Some quantity of the head drink is kept for the Gods as an offering during special occasions & fares. There is no hangover of these drinks.

8. **'CHUL-REG TELANG' (Chulli Oil)** - Traditionally people have been extracting oils from these fruits by cumbersome manual methods. The stones are once again sundried till such time the kernels are fully matured. Thereafter the householders (especially during autumn/winter relatively when they get free from season place two hand full's of stone on stone slab and encircle it with a small piece of rope to arrest the broken pieces (flying outside) & break it gently by a small stone piece. Thereafter, the drudgery of manually separating the broken shells with broken kernels starts. The broken stones are used as a fuel during the winter. The kernels are roasted on mild fire to remove the moisture. The roasted kernels are placed in a hollow of stone sumps. They are bitten alternatively with the help of wooden passels 5.5 ft long by the ladies. Woolen rugs are placed on the stone sumps to arrest the kernels from flying outside. These ladies produce 'Humm' sound while beating the passels to exert the power pressure. They keep on adding little quantities of water in between. Once the kernels are converted into cakes they are once again roasted on the fire oven & brought back to the stone sumps. Small pieces of these cakes are pressed with both hands on top of stone sumps which exudes oil. The oil is collected in the containers. These oils are used a cooking medium in their daily food preparations.
9. **'Khol'**- cakes- Small quantities of the cakes are mixed with the fodder for the cattle. More quantity is toxic & may result in the death of the cattle.

UNIQUENESS:

The Chulli Oil (Apricot oil) is known to reduce the risk of cardiovascular diseases. Also it is important for skin, hair growth, and regulation of cholesterol metabolism. The Apricot oil can be used for both edible and pharmaceutical purposes. Chulli oil is rich in unsaturated fatty acids having oleic and linoleic acids besides vitamin E. It can also be used for industrial purposes. It also finds use in medicine for earache and other ailments. The Chulli oil is identical with bitter almond oil. Apricot kernels are cheaper and give a higher yield of oil : 0.8-1.6 percent than bitter almond oil.

Medicinal Properties:

A- Traditionally, people have been mixing a spoonful of oil into roasted barley flour & enjoy with saltish tea. As a result of, even the old people from kinnaur enjoyed perfect eyesight. The best eyesight tests were to insert thread into the eye of the thin needle or to identify the number of cow/yaks grazing in the distant pastures. This oil is also used as hair oil to keep the hairs jet black. The women have very long black tresses as it is ideal hair oil.

B- If some people had stomach upset a tumbler full of its juice would do wonders. It would remove the fatness from the bodies & all the old people from Kinnaur were very active & slim. No incidence of cardiovascular diseases was ever found which is very common amongst people these days. For men, 2-3 pegs of its liquor would do wonder with same sets of diseases.

C- The cakes mixed with little quantity of water were ideal nourishment as a body scrub for the infants. It made the skin soft & healthy. Its application is called 'Piyan'.

D- It is excellent massage oil suffering from Arthritis & joint pains. It removes the skin dryness & makes the skin smooth.

E- Ideal for Ornaments cleaning- In olden days the ladies used Apricot pulp for cleaning their silver & golden jewellery especially during festivals & special occasions. The ornaments would shine brightly after washing.

Inspection Body: In order to deal with issues arising due to infringement or misuse of Chulli oil and its products following body has been proposed

1. General Manager, District Industry Centre, Kinnaur, at Reckong-peo, H.P.
2. One representative of Department of Agriculture, Govt. of H.P.
3. One Scientist from Himalayan Forest Research Institute, Panthaghati, Shimla H.P.
4. One Scientist from Dr. Y.S. Parmar University of Horticulture, Nauni Distt. Solan, H.P.
5. One representative of HP Patent Information Centre (HPPIC), State Council for Science, Technology & Environment, H.P

Other:

Cost of production R.S Kureel et al. have assessed the production cost of apricot oil assuming processing of 1000kg apricot stones to extract oil within 1 month. Out of which 320 kg kernels are obtained to extract 121.6 kg oil for oil extraction unit as some of Rs.1, 31000 is required for procurement of machinery excluding the cost of land & building .The recurring cost including depreciation cost & interest on capital works out to Rs.29070 for extraction of 121.6kg oil. While total cost of production including 20% profit margin has been calculated to Rs.287/kg against the prevalent sale price of Rs.300/kg. It is further revealed that cottage scale unit can generate employment for at least 1 person per unit to process apricot stone with profit margin of 20-25%.

These figures are pertaining to the year 2007 and ever since the cost margins of land building plant & machinery has increased to more than 100% & whereas the cost of oil has increased just marginally. Moreover, no costs have been worked out for commercial exploitation of end to end products of wild apricot & wild peaches & no R&D has been initiated in this regard.

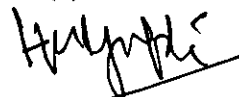
In this world of automation, there is a need to launch a strong R&D initiative to develop an innovative automation which will reduce the drudgery of manufacturing valuable products in the interest of consumers at large. Otherwise, the fast growing apple economy shall eliminate all such precious Himalayan produce from the face of the Earth, which will be a sad commentary on the science & tech for not bracing up with the challenges thrown up by such valuable trees which has got strong bearing on the socio economic & culture of such communities.

It will be an endure of the Chulli oil producers & processors to brace up with such challenges to save such rare & valuable trees from extinction from the face of the mother earth and to provide an alternative economy to withstand the challenges of apple economy or else to provide a supplementary or alternative economy to the local people and also to offer valuable products & byproducts to the consumers at large.


Along with the Statement of Case in Class (b) 31 in respect of *Agricultural, horticultural and forestry products and grains not included in other classes; live animals; fresh fruits and vegetables; seeds, natural plants and flowers; foodstuffs for animals, malt* in the name(s) of (d) **Himachal Pradesh Patent Information Centre, State Council for Science, Technology & Environment, H.P AND Chulli Oil Producers Association, Kinnaur, H.P** 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 long.

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. (Dr. Hemant Gupta, IFS)
Joint Member Secretary

2. 
President/Secretary
Chulli Oil Producers Association,
Distt. Kinnaur, H.P

(JAI PRAKASH NEGI)

President-

Kinnaur Chulli - Bhemi oil

Producers & Processors Society,
Kinnaur.

References:-

1. *Gupta Anil and Sharma P.C.* Standardization of technology for extraction of wild apricot kernel oil at semi-pilot scale *Biological Forum – An International Journal*, 1(1): 51-64 (2009)
2. *Gupta Anil, Sharma P.C., Tilakratne BMKS and Verma Anil K.* Studies on physio-chemical characteristics and fatty acid composition of wild apricot (*Prunus-armeniaca* Linn)Kernel oil. *Indian Journal of Natural Products and Resources* Vol. 3(3), September 2012, pp. 366-370.
3. Potential Tree Born oil seeds of Himalayas, Novod Board. Min. of Agriculture, Govt. of India, p28.
4. See reference 3, p28.