

ABOUT GI

Geographical Indications (GIs) are associated with the 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 to Natural Goods, Food Stuff
Manufactured Goods,
Handicrafts or Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Legal Protection from
unfair usage

Registered by the Authorized
community of the GI

GI Sign or symbol
indicating Geographical
Origin or location

Economic empowerment to
Artisans, Producers, and
Manufacturers

Social Uplifting and
continuing the
Legacy of the Nation

512+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting and
ensures genuineness of
products

Preservation of local Culture,
Tradition, and Legacy



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HYDERABAD HALEEM

Hyderabad Haleem is a meat dish specifically prepared during the holy month of Ramzan, consumed after the dawn-to-dusk fast, known as 'Roza.' This high-calorie stew is considered an ideal way to break the fast at the evening meal, or 'Iftar.' It is traditionally made with equal parts of wheat, ghee, and meat. In Hyderabad (Deccan), India, Haleem has long been a cherished component of the Iftar meal, reflecting a time-honored culinary tradition.

Uniqueness

The producers of 'Hyderabad Haleem' have been strictly and religiously following the traditional methods for making Hyderabad Haleem, without making any compromise with respect to production process and hence has resulted in 'Hyderabad Haleem' getting a unique place and identity among the consumers spread all over the globe.

Raw Materials

Meat, wheat

Price
₹ 300/- approx

Class of Goods
29

Proof of Origin

Asaf Jahi dynasty (1724 AD to 1948 AD)



Type of Goods
Food stuff

Geographical Location
Hyderabad

Method of Production

In addition to its basic ingredients, Hyderabad Haleem is enhanced with a variety of spices, nuts, and Basmati rice, along with aromatic elements that elevate its taste and fragrance. The dish achieves its characteristic brownish-golden yellow colour due to the addition of garnishing and melted ghee. For authenticity, Hyderabad Haleem must be slow-cooked at a temperature not exceeding 80° C, using only firewood for heat. Tamarind logs are particularly suitable for fueling the traditional furnaces (Bhattis) used with copper utensils. Genuine Hyderabad Haleem cannot be made using cooking gas or modern appliances like pressure cookers.