

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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UDHAMPUR KALADI

Kaladi is a highly esteemed and traditional milk-based delicacy from the Jammu region, celebrated for its exceptional taste and culinary heritage. This popular food is cherished by the Dogras, as well as the nomadic Gujjar and Bakarwal tribes of Jammu and Kashmir. The preparation of Kaladi involves mixing flour with milk and requires a certain level of expertise, often perfected through practice. Kaladi is a dense, ripened milk product that is typically sautéed in its own fat. While it is generally made from buffalo's or cow's milk, in local cottages, goat or sheep milk is sometimes used when buffaloes or cows are unavailable, ensuring that the family's taste and needs are met.

Uniqueness

The climatic conditions in Udhampur district, including its remote areas, are ideally suited for raising desi cows. The region offers abundant, free fodder in the form of natural green grass and leaves, which helps maintain the cows' health. The lush green pastures, enriched with natural herbs, enhance the quality of the milk produced, thereby improving the taste and texture of Kaladi. Kaladis made from cow's milk are particularly appealing and flavourful, making them a popular choice for many.

Raw Materials

Milk



Price
₹2000/-

Class of Goods
29

Proof of Origin
1470 AD

Type of Goods
Food stuff

Geographical Location
Ramban

No. of families involved
Natives of the area

Method of Production

The production of Udhampur Kaladi starts with the collection of high-quality milk from local cows or buffaloes, which is boiled to eliminate contaminants. After boiling, curd or rennet is added to the milk to induce curdling, separating it into curds and whey. The curds are drained of whey using a muslin cloth or strainer, then pressed to remove excess moisture. The curds are shaped, salted to enhance flavour and preservation, and left to dry and age, which develops the cheese's texture and taste.