

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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RAMBAN SULAI HONEY

Ramban Sulai Honey is produced in Ramban and nearby districts. Sulai honey has different taste, aroma & benefits in comparison with other honey existing in the world. Sulai Honey is known for its taste throughout the world. Sulai Honey is a sweet, flavourful and complex natural viscous product produced by honeybees (*Apis mellifera*) either from nectar of flowers (blossom honey) or from secretion of living part of plants (honeydew honey).

Uniqueness

Sulai is a wild growing shrub in the Western Himalayas. Its Scientific Name is *Plectranthus Regosus*. Also known as Peemaar, Sulai Kath or Sulai maunch in local language. Sulai Honey is a sweet, viscous food substance produced by bees and some related insects. Bees produce honey from the sugary secretions of plants (floral nectar) or from secretions of other insects (such as honeydew), by regurgitation, enzymatic activity, and water evaporation.

Raw Materials

Bees



Price
₹2000/-

Class of Goods
30

Proof of Origin
1470 AD

Type of Goods
Food stuff

Geographical Location
Ramban

No. of families involved
Around 2000-3000 people

Method of Production

Beekeepers maintain the hives to keep the bee colonies healthy. As bees forage, they collect nectar from these plants, which is then converted into honey inside the hive through enzymatic activity and evaporation. Once the honey is matured and capped, beekeepers extract it by removing the honeycombs, uncapping them, and using a honey extractor to separate the honey from the comb.