

KASHMIRI SAFFRON GOT GI TAG

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Saffron (*Crocus sativus*), originating from the Arabic word 'Zafaran' which comes from the Persian word 'Zafaran' meaning "flowers of golden petals". Kashmir is famous for the cultivation of quality Saffron from about 750 A.D and is one of the major Saffron producing areas of the world. Its production is typically favoured in countries where labour is cheap, such as Iran and Azerbaijan, but is also produced in countries like Greece, Spain, Argentina or the USA and newer areas being brought under its cultivation, viz. China and Japan. Iran, Spain and Kashmir are the major saffron producing regions of the world.

BOTANICAL CLASSIFICATION:

Domain	Eukarya
Kingdom	Plantae
Phylum	Magnoliopyta (Angiosperm)
Class	Liliopsida
Order	Asparagales
Family	Iridaceae
Genus	Corcus
Species	Sativus

KASHMIR SAFFRON:

- It is cultivated and harvested in the Karewa (highlands) in some regions of Kashmir, including Pulwama, Budgam, Kishtwar and Srinagar. Crown in the Karewas of Kashmir and Bhaderwah (Jammu Division).
- It is an important cash crop providing employment to about 5 per cent of the total rural workforce in Valley of Kashmir .
- This "golden" spice is known as 'Kum Kum' and 'Kesar' in Sanskrit, and 'Koung' in Kashmiri language. It is being said that Saffron in Valley originated from the Takshak spring located in Zewan village, almost 11km.

KASHMIR SAFFRON:

- 'Lachha Saffron', with stigmas just separated from the flowers and dried without further processing.
- 'Mongra Saffron', in which stigmas are detached from the flower, dried in the sun and processed traditionally.
- 'Guchhi Saffron', which is the same as Lachha, except that the latter's dried stigmas are packed loosely in air-tight containers while the former has stigmas joined together in a bundle tied with a cloth thread.

WHAT IS GEOGRAPHICAL INDICATION:

A geographical indication (GI) is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin. In order to function as a GI, a sign must identify a product as originating in a given place. GI ensures that none other than those registered as authorized user are allowed to use the popular product name .This comes under the Geographical Indication of Goods (Registration and protection) Act, 1999.

KASHMIRI SAFFRON GOT GI TAG:



- **G.I APPLICATION NO – 635**
- **Application date : 3-12-2018**
- **Types of goods : Class 30 – Saffron**
- **Sealed at date : 1st day of May 2020 at Chennai.**

The application was filed by the Directorate of Agriculture, Government of Jammu and Kashmir, and facilitated by the Sher-e-Kashmir University of Agriculture Sciences and Technology, Kashmir, and Saffron Research Station, Dussu (Pampore).

UNIQUENESS:

- The unique characteristics of the GI product- Kashmir Saffron are Longer and Thicker Stigmas, Natural Deep-Red Color of the stigmas, High Aroma, Bitter Flavor, Chemical-Free processing and High Quantity of Crocin (Coloring Strength), Safranal (Flavour) and Picrocrocin (Bitterness).
- The quality of Kashmir saffron has been found best by the scientific researchers when tested on fresh-weight basis. The quality of saffron is scientifically tested on the basis of the It's chemical composition and the amount of chemicals present in it crocin, picrocrocin and safranal. Crocin is responsible for the color of saffron. Picrocrocin and safranal are responsible for its bitter taste and aroma.

MEDICINAL PROPERTIES OF KASHMIRI SAFFRON:

- In 1886, the first Japanese Pharmacopoeia was announced and saffron was accepted as a medicine. Since then, the Japanese have used saffron as medicine.
- Saffron is also used against blood diarrhea, fever, hepatitis, liver and spleen syrup, urine infection, diabetes, and dermal diseases. Saffron is appetitive and facilitates digestion. It's essential oil is relaxant and could be useful in insomnia of nervous origin.

CONCLUSION:

It is concluded that Saffron is part of the cultural heritage of the Region, associated with the famous Kashmiri cuisine, its medicinal values and the rich cultural heritage of Kashmir. Saffron cultivation entails much hard work and patience--when the purple harvest arrives in autumn, the flowers are plucked and the crimson red stigma removed and dried for days until it shrinks to the size of a slender thread.