Advertised under Rule 41 (1) of Geographical Indications of Goods (Registration & Protection) Rules, 2002 in the Geographical Indications Journal 166 dated November 30, 2022

G.I. APPLICATION NUMBER – 672

Application Date: 24-10-2019

Application is made by Hathras Hing Trade Association at Gali No.5, Girraj Colony, Aligarh Road, Hathras – 204 101, Uttar Pradesh, India for Registration in Part A of the Register of **Hathras Hing** under Application No. 672 in respect of Hing falling in Class – 30 is hereby advertised as accepted under Sub-section (1) of Section 13 of Geographical Indications of Goods (Registration and Protection) Act, 1999.

A) Name of the Applicant : Hathras Hing Trade Association

B) Address : Hathras Hing Trade Association,
Gali No.5, Girraj Colony, Aligarh Road, Hathras – 204 101, Uttar Pradesh, India

Facilitated By:
Department of DIPEDC, MSME and Export Promotion, Govt. of Utter Pradesh

C) Name of the Geographical Indication :

HATHRAS HING

D) Types of Goods : **Class 30** – Hing

E) Specification:

Botanical Name of the Hing : Ferula asafetida

Family Name: Apiaceae

Commercial Part: Oleo-gum resin extracted from rhizome and thickened root.

The entire range of Hathras Hing are procured as Hing Powder ,Pure Raw Hing Bandhani Hing and Ayurvedic Hing .The Hathras Hing is processed by making use of quality ingredients which is procured from trusted vendors. This product acts as an appetizer and also has some medicinal properties for curing diseases for which it is also used in Ayurveda medicines.

- The Hathras Hing contains mainly resin (40–64%), gum (25%), and volatile oil (10–17%) on a dry-weight basis). The resin portion consists mainly of

asaresinotannol, free or combined with ferulic acid. Umbelliferone seems to be present in combined state. Oil of the Hathras Hing is obtained by steam distillation of the gum resin.

- The Hathras Hing is generally used for flavoring curries, sauces, and pickles. Medicinally, it stimulates the intestinal and respiratory tracts and the nervous system. It is useful in asthma, whooping cough, and chronic bronchitis.
- The Hathras Hing is the dried latex obtained mainly from living rootstocks or tap roots of several species of *Ferula*, namely *F. foetida* Regel., *F. alliacea* Boiss., *F. rubricaulis* Boiss., *F. asafoetida* Linn., and *F. narthex* Boiss, of the family Apiaceae.
- The Hing plants are perennial herbs which are mainly distributed from the Mediterranean region to Central Asia. The main regions of Hing production are eastern Iran and Western Afghanistan. Some Hing species are also found in the Punjab and Kashmir regions of India.
- Hing plants bear large, carrot-shaped roots, 10–15 cm in diameter at the crown after 4–5 years of growth.
- At the time of flowering of Hing the upper part of the root is laid bare, and the stem is cut off close to the crown. The exposed surface is covered by a dome-shaped structure made up of twigs and mud.
- The exudate (milky juice) oozing out from the cut surfaces is scraped off after a few days. The collection of the resin and the slicing of the root are repeated until exudation ceases.
- Hing occurs in three forms in commercial trade: tears, mass, and paste. The tears make the purest form of resin; it is bitter and acrid in taste and emits a strong and peculiar odor.

Analysis of Hathras Hing - (Specification Followed By FSSAI)

Sl.No	Quality Characteristics	Results (%)	Prescribed as per regulation 2.9.29 of Food Safety and Standards (Food Products Standards and Food Additive)Regulation, 2011 and as per label declaration	Name of method of test used
1.	Moisture Content Percent by weight)	9.80%	12.0% Max.	(IS 1797:1973)
2.	Total Ash Percent by weight)	1.20%	10.0% Max.	FSSAI 10.006:2021
3.	Acid Insoluble Ash (Percent by weight	0.30%	1.50% Max.	FSSAI 10.007:2021
4.	Alcoholic Extract (Percent by weight)	14.4%	5.00% Max	FSSAI 10.010:2021
5.	Colophony Resins	Absent	Absent	FSSAI 10.034:2021
6.	Galbanum Resins	Absent	Absent	FSSAI 10.034:2021
7.	Ammoniacum Resins	Absent	Absent	FSSAI 10.034:2021
8.	Other Foreign	Absent	Absent	FSSAI 10.034:2021

	Resins			

F) Description:

Hathras Hing is the dried latex (gum oleoresin) exuded from the living underground rhizome or tap root of several species of Ferula which is a perennial herb (1 to 1.5 m high). It is greyish-white when fresh, darkening with age to yellow, red and eventually brown. It is sold in blocks or pieces as a gum and more frequently as a fine yellow powder, sometimes crystalline or granulated.

Hathras comes under the British region of Northern India and is famous for its Industrial, literary and cultural activities as a part of Hathras. Historically and according to Purans, Hathra**s** can be of the age of Mahabharata. Hathras was an industrial hub during the British Raj.

- The Hing plants are perennial herbs which are mainly distributed from the Mediterranean region to Central Asia. Quality Hing species are also found in the Punjab and Kashmir regions of India.
- Hing plants bear large, carrot-shaped roots, 10–15 cm in diameter at the crown after 4–5 years of growth.
- At the time of flowering of Hing the upper part of the root is laid bare, and the stem is cut off close to the crown. The exposed surface is covered by a dome-shaped structure made up of twigs and mud.
- The exudates (milky juice) oozing out from the cut surfaces is scraped off after a few days. The collection of the resin and the slicing of the root are repeated until exudation ceases.
- Hing occurs in three forms in commercial trade: tears, mass, and paste. The tears make the purest form of resin; it is bitter and acrid in taste and emits a strong and peculiar odor.
- Hathras Hing is a food stuff product and it is the requirement of every kitchen in the country by each section of the society.
- Hathras Hing has multiple uses in the routine life of south Asian people.
- Hathras Hing is used in various forms like granules, powder, bati, churan, ayurvedic form. Use in ghee and oil for various purposes and much prominent as spices.
- The finest quality Organic Hathras Hing Powder: is extracted from the blended and natural herbs with starch to make this palatable. Extensively used in several traditional Indian cuisines,
- In its pure form, Hathras Hing is sold in the form of chunks of resin, small quantities of which are scraped off for use.
- The odor of the pure Hathras Hing resin is so strong that the pungent smell will contaminate other spices stored nearby if it is not stored in an airtight container.
- Many commercial preparations of Hathras Hing uses the resin ground and mixed up with a larger volume of other neutral ingredients, such as gum Arabic, wheat flour, rice flour and turmeric.
- The Hathras Hing mixture is sold in sealed plastic containers with a hole that allows direct dusting of the powder. Hathras Hing odour and flavor become much milder and less pungent upon heating in oil or ghee.

G) Geographical area of Production and Map as shown in page no:

The Hathras Hing is manufactured in the Hathras district of Uttar Pradesh located at 27°36'N 78°03'E27.6°N 78 .05°E.

The Hathras district, formerly known as Mahamaya Nagar, was created in 1997 by incorporating parts of the Aligarh, Mathura and Agra districts. It has an average elevation of 185 meters (606 feet).It was given the alternative name Hathras district shortly after. Hathras lies within the Brij region.

H) Proof of Origin (Historical records):

1. Hathras was the key center of trade and commerce during British period. Export and import of spices from Hathras is mentioned in (**Ref.:** Imperial Gazetteer of India – Provincial Series of United Provinces of Agra & Oudh, Vol. I, 1908, Page No.85, 369
2. Hathras as a great collecting and distributing Centre has an immense through trade **gums and spices** (**Ref.:** Aligarh – A District Gazetteer of the United Provinces of Agra & Oudh, being Vol. VI, 1926, Page No.244, 247

Hathras, a town of British India, in the Aligarh district of the United Provinces, 29m. N. of Agra. Pop. (1901), 42,578. At the end of the 18th century it was held by a Jat chieftain, whose ruined fort still stands at the east end of the town (Known as Quila, also broad gauge railway station: Quila

Station), and was annexed by the British in 1803, but in subordination on the part of the chief necessitated the siege of the fort in 1817.

Hathras was an industrial hub during the British Raj. Asafoetida and Desi Ghee products were the main industries. The last two continue to thrive. The chief articles of commerce are sugar and grain. Hathras is now also notable for Readymade Garments, Chemicals, Carpet, Artificial Moonha- Moti, **Hing,** Brass,and Hardware, Edible Oil, Beverage, Medicine, Pulse etc.

HATHRAS, Pargana and Tahail Hathras. The important city of Hathras stands in 27^ 35'N. and 78° 3'E., on the provincial road from Aligarh to Agra, at a distance of 22 miles south from the former. This road is crossed in the north of the town by a similar road from Muttra to Sikandra Rao and Kasganj, parallel to which runs the meter gauge line of the Cawnpore-Achnera railway. In the east of the town is another station, being the terminus of a short branch of the East Indian system, which takes off from the main line at Hathras junction near Mendu.

The town was at first administered by local agents, who provided for watch and ward, conservancy and improvements by means of town duties levied on imports. These were in time replaced by a house-tax, which was regularly imposed under Act XX of 1856 till 1865, when the place became a municipality.

The house-tax continued to be collected till 1869, when its place was taken by an octroi tax on imports. This octroi is of the usual nature, but possesses certain peculiar features. From the various classes of dutiable goods, grain, sugar, ghee, spices, drugs, and the like, imported by a thole-faroah or licensed wholesale dealer and by an Arhatia or broker, were allowed, up to the year 1900, to enter the town without payment; the importers being bound to obtain annual licences from the municipal board and to keep two account books in the shape of a ledger and a cash book.

In these ,they had to enter the specification and value of all imported goods, and the books had to be produced at the municipal office either weekly or monthly, duty being charged on such goods only as were neither exported nor sold to other wholesale dealers.

All other goods had to pay duty at the barriers in the ordinary way, and on these alone were refunds admissible in the case of re-export. This system had been in force since 1887, prior to which many classes of goods had been exempt from duty since 1873, including cloth, metals, fuel, fodder, fruits, vegetables, soda, drugs, gums and spices. The duty of grain, too, was reduced loan all-round rate of three pies per maund, while subsequently sugar was exempted. The reason for these special provisions had been that Hathras as a great collecting and distributing Centre has an immense through trade, and to encourage this attempts have always been made to obviate any sort of transit duty.

Production & manufacturing Process: The resin-like gum comes from the dried sap extracted from the stem and roots and is used as a spice. The resin is greyish-white when fresh, but dries to a dark amber colour. The asafoetida resin is difficult to grate and is traditionally crushed between stones or with a hammer. Today, the most commonly available form is compounded asafoetida, a fine powder containing 30% asafoetida resin, along with rice flour or maida (white wheat flour) and gum.

Ferula assa-foetida is a monoecious, herbaceous, perennial plant of the family Apiaceae.

It grows to 2 m (6.6 ft) high, with a circular mass of 30–40 cm (12–16 in) leaves. Stem leaves have wide sheathing petioles. Flowering stems are 2.5–3 m (8.2–9.8 ft) high and 10 cm (3.9 in) thick and hollow, with a number of schizogenous ducts in the cortex containing the resinous gum. Flowers are pale greenish yellow produced in large compound umbels. Fruits are oval, flat, thin, reddish

brown and have a milky juice. Roots are thick, massive, and pulpy. They yield a resin similar to that of the stems. All parts of the plant have the distinctive fetid smell.

Composition: Typical asafoetida contains about 40–64% resin, 25% endogenous gum, 17% volatile oil, and 1.5–10% ash. The resin portion is known to contain as are sinotannols 'A' and 'B', ferulic acid, umbelliferone and four unidentified compounds. The volatile oil component is rich in various organosulfur compounds, such as 2-butyl-propenyl-disulfide, diallyl sulfide, dially disulfide (also present in garlic) and dimethyl trisulfide, which is also responsible for the odor of cooked onions. The organosulfides are primarily responsible for the odor and flavor of asafoetida

I) Method of Production:

- The milk juice obtained from the root becomes a brown, resin-like mass after drying. Asafoetida is processed and marketed either as lumps or in powdered form. The lump asafoetida is the most common form of pure asafoetida. The trading form is either the pure resin or so-called "compounded asafoetida" which is a fine powder consisting to more than 50% of rice flour and gum arabic to prevent lumping. The advantage of the compounded sarin is that it is easier to dose.
- Many producers and manufacturer are also earning huge amount of money and it is a source of livelihood to the thousands of family of the district.
- The gum-resin is also steam distilled to obtain the essential oil known as Oil of Asafoetida

Manufacturing Process: The production process is very traditional

- From milky asafoetida need to soak the pasty mass.
- Then asafoetida is put in the water.
- Then mix the other ingredients in required proportion in a mixer.
- After add the slurry of the soaked asafoetida and mix well.
- Then make the compounded asafoetida to the powder form in a mill and then pack it. Commercial asafoetida, owing to its high moisture content, often develops molds on the surface, especially when packed in polyethylene bags.
- The major raw material is concentrated Asafoetida.
- The quality of asafoetida depends on its volatile oil content, which provides it characteristic odor. A simple method is also available to determine the flavor strength in asafoetida. Generally, an improved method of hing manufacturing provides a standard product and employs a minimum quantity of water which ensures long life.
- The gum resin is obtained from incisions in the roots and rhizomes of the plants.
- Usually plants of sour to five years old develop very thick and fleshy, carrot shaped roots. The upper part of the root is laid bare and the stem is cut close to the crown.
- The exposed surface is covered by a dome shaped structure made of twigs and earth. A milky juice exudes from the cut surface which soon coagulates when exposed to air.
- After some days, the exudates gum-resin is scraped off and a fresh slice of the root is cut. The milk juice obtained from the root becomes a brown, resin-like mass after drying.
- Asafoetida is processed and marketed either as lumps or in powdered form.
- The lump asafoetida is the most common form of pure asafoetida. The trading form is either the pure resin or so-called "compounded asafoetida" which is a fine

powder consisting to more than 50% of rice flour and gum arabic to prevent lumping.

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J) Uniqueness:

- Hing occurs in three forms in commercial trade: tears, mass, and paste. The tears make the purest form of resin; it is bitter and acrid in taste and emits a strong and peculiar odor.
- Asafoetida contains mainly resin (40–64%), gum (25%), and volatile oil (10–17% on a dry- weight basis). The resin portion consists mainly of asaresinotannol, free or combined with ferulic acid. Umbelliferone seems to be present in combined state. Oil of asafoetida is obtained by steam distillation of the gum resin.
- Hing is generally used for flavoring curries, sauces, and pickles. Medicinally, it stimulates the intestinal and respiratory tracts and the nervous system. It is useful in asthma, whooping cough, and chronic bronchitis.
- Under-utilized herbs and spices
- This spice is used as a digestive aid, in food as a condiment, and in pickling. It plays a critical flavoring role in Indian vegetarian cuisine by acting as an umami enhancer.
- Used along with turmeric, it is a standard component of lentil curries such as dal, in chickpea curries, as well as in numerous vegetable dishes, especially those based on potato and cauliflower.
- Asafoetida is particularly widely used in primarily vegetarian Gujarati cuisine where it enhances the flavor of numerous dishes, including khaman and dhokla, where it is quickly heated in hot oil before sprinkling on the food. Kashmiri cuisine also uses it in lamb/mutton dishes such as Rogan Josh.
- It is sometimes used to harmonize sweet, sour, salty, and spicy components in food. The spice is added to the food at the time of tempering. Sometimes dried and ground asafoetida (in very small quantities) can be mixed with salt and eaten with raw salad.
- In its pure form, it is sold in the form of chunks of resin, small quantities of which are scraped off for use.
- The odour of the pure resin is so strong that the pungent smell will contaminate other spices stored nearby if it is not stored in an airtight container.
- Many commercial preparations of asafoetida use the resin ground up and mixed with a larger volume of other neutral ingredients, such as gum arabic, wheat flour, rice flour and turmeric.
- The mixture is sold in sealed plastic containers with a hole that allows direct dusting of the powder. Asafetida odour and flavor become much milder and much less pungent upon heating in oil or ghee. Sometimes, it is fried along with sautéed onion and garlic.

K) Inspection Body:

1. One Representative from the Department of Industries, Government of U.P.
2. One Representative from O/o Development Commissioner (Handicraft), Govt. of India having office at Hathras, Uttar Pradesh
3. One Representative from Human Welfare Association,
4. 2 Master craftsmen or National / State Awardees.
5. One Representative from Traders and Exporters of GI Product.
6. One Representative from District Administration.
7. NABARD, Uttar Pradesh
8. Representative of related Master artisans / craftsman and related Awardees in this concern product.

L) Others:

Global presence with reputation and traditional practices is known for Hathras Hing as a 5th generation process of production from the Hathras geographical area.

Health Benefits of Hathras Hing:

1. Blood pressure/Hypertension
2. Indigestion
3. Pain
4. Respiratory disorders
5. Nerve disorders
6. Menstrual issues
7. Cancer
8. Diabetes
9. Skin problems

Uses: Asafoetida is primarily used for adding flavour to pickles, sauces, and curries. Because it has several antibiotic properties, it is used in certain medicines.

Yellow hing, Brown hing, Hing Masala Powder and many more. Hygienically processed using herbal & natural ingredients, the asafoetida powder offered by us are widely used for enhancing the taste of varied food items by adding rich aroma.

Features:

- Fresh
- Rich taste & aroma
- Reasonable
- Excellent health benefits
- Longer shelf life

Completely fresh

- Made from imported Asafoetida Gum
- Different weight and brands are available.
- Processed in a hygienic manner.
- Purity
- Fresh
- Rich taste & aroma
- Reasonable
- Excellent health benefits

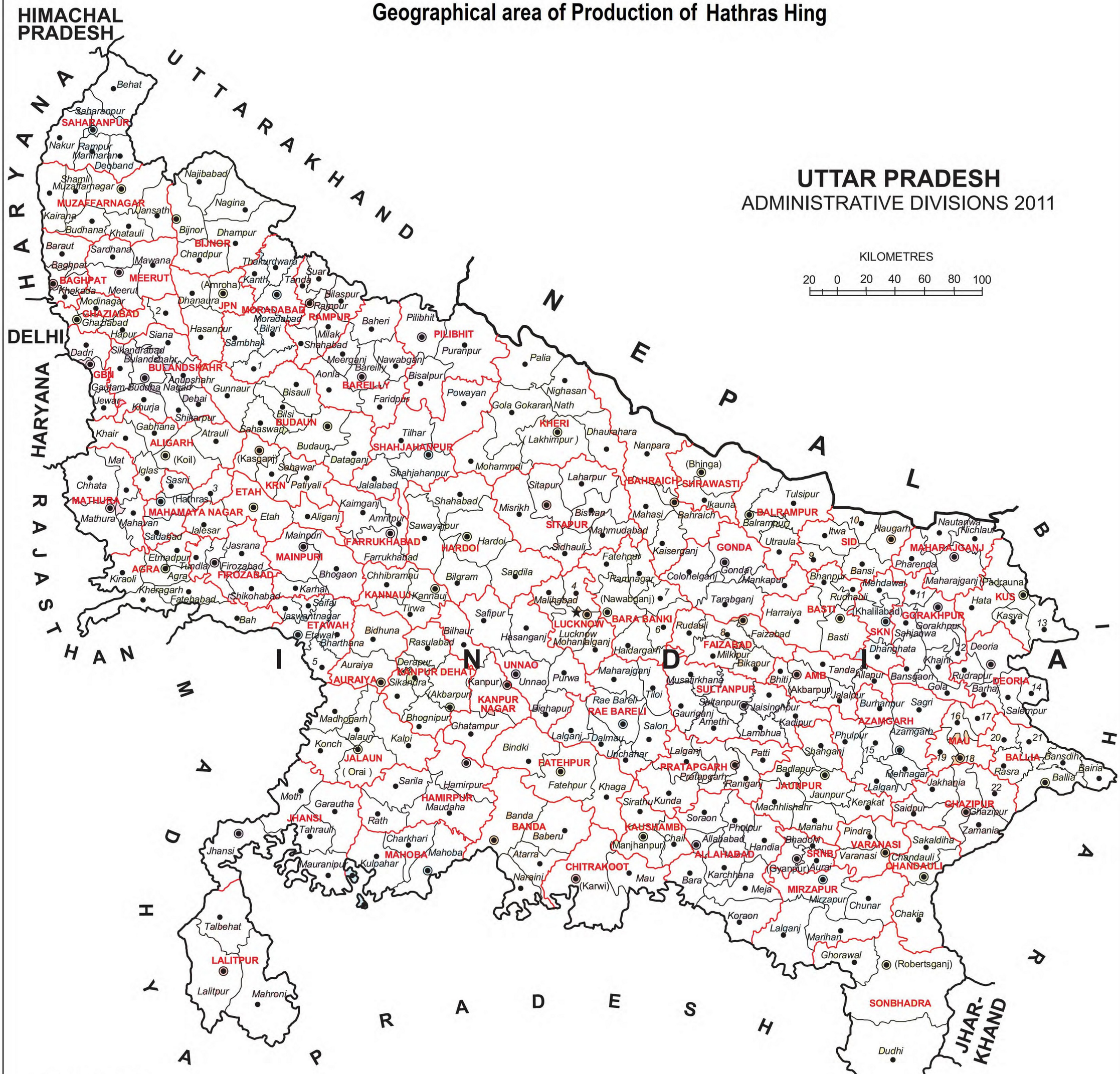
Helps in:

- Fighting Flu
- Digestion
- Asthma and bronchitis
- Antimicrobial
- Antiepileptic

Widely used in:

- Cooking
- Ant flatulent
- Medical application
- Ayurvedic formulation

Geographical area of Production of Hathras Hing



BOUNDARIES:

INTERNATIONAL..... ——

STATE..... ——

DISTRICT..... ——

TAHSIL..... ——

HEADQUARTERS:

STATE.....★

DISTRICT.....◉

TAHSIL..... •

JPN - JYOTIBA PHULE NAGAR
GBN - GAUTAM BUDDHA NAGAR
KRN - KANSHIRAM NAGAR
AMB - AMBEDKAR NAGAR
SID - SIDDHARTHNAGAR
SKN - SANT KABIR NAGAR
KUS - KUSHINAGAR
SRNB - SANT RAVIDAS NAGAR (BHADOHI)

Geographical area of Production:

The Hathras Hing is manufactured in the Hathras district of Uttar Pradesh located at 27°36'N 78°03'E27.6°N 78 .05°E.

1 - *Chandausi*
2 - *Garhmukteshwar*
3 - *Sikandra Rao*
4 - *Bakshi Ka Talab*
5 - *Chakarnagar*
6 - *Ramsanehighat*
7 - *Sirauli Gauspur*
8 - *Sohawal*
9 - *Domariyaganj*
10 - *Shohratgarh*
11 - *Campierganj*
12 - *Chauri Chaura*
13 - *Tamkuhi Raj*
14 - *Bhatpar Rani*
15 - *Nizamabad*
16 - *Ghosi*
17 - *Madhuban*
18 - *(Maunath Bhanjan)*
19 - *Muhammadabad Gohna*
20 - *Belthara Road*
21 - *Sikanderpur*
22 - *Mohammadabad*

Where the district name differs from its headquarters name, the latter is given within brackets.