

**Product Specification**  
**as requested by Article 4 of Regulation 510/2006**

**4.1. Name: 'Darjeeling'**

**4.2. Description:**

The botanical name of the Darjeeling tea plant is "camellia sinensis" M Kuntz. The Darjeeling tea plant is a hardy, multi stemmed, slow growing evergreen shrub tree which if allowed to, can grow up to 2.5 meters in height. The Darjeeling tea plant takes about 6 to 8 years to be mature to give economic harvesting and is known to have an economic life of well over 100 years with good agricultural practices. It is able to withstand severe winters, extended droughts and the high altitudes of Darjeeling. The green leaves are small, bright, glossy green in colour often covered with a downy silvery pubescence and long buds. The Productivity of Darjeeling tea is much lower than any other tea growing areas globally, making it expensive to harvest and produce. The Darjeeling tea plant was first planted in the early 1800's which over the years has adapted to its natural environment and developed the native characteristics which is the unique Darjeeling character referred to by renowned tea tasters and consumers.

The Darjeeling tea when brewed gives a colour of pale lemon to rich amber. The brew is said to have a unique varying degrees of visual brightness, depth and body. The flavour emanating from the brew is a fragrance with a complex and pleasing taste and after taste with attributes of aroma, bouquet and point. The organoleptic characteristics of the Darjeeling tea brew is commonly referred as mellow, smooth, round, delicate, mature, sweet, lively, dry and brisk.

The chemical components present in the Darjeeling tea in very higher concentrations are linalool oxide I, II, III and IV. Linalool, geraniol, methyl salicylate, benzyl alcohol, 2-phenylethanol, dihydroactinidiolide, hexanoic acid, cis-3-hexenoic acid, trans-2-hexenoic acid, trans-geranoic acid, 3,7-dimethyl-1,5,7-octatrien-3-ol (can be quantified in % as 0,36% to 1,24%) and 2,6-demethyl-3, 7-octadiene-2, 6-diol (quantified in % as 3,36% to 9,99%). The last two components are present in very high concentration (coming up to 1,24 % and 9,99% respectively).

The rare flavour of Darjeeling tea is a direct result of a combination of plant genes which is native to the Darjeeling area, the soil chemistry which is rich in minerals, the Darjeeling hills which receives high rainfall (up to 160 inches per annum), altitudes (the highest 2250 meters and the lowest is at 600 meters) and unique variation of temperature (between 5 and 30°C). The effect of agroclimatic conditions including light, temperature, humidity, rainfall etc. play important role for the production of quality related secondary metabolites for Darjeeling tea. It has been observed that some tea cultivars grown in other part of the country having different agroclimatic conditions do not produce the unique aroma / flavour of Darjeeling tea.

The Darjeeling tea industry follows an established set of agricultural practices which has been developed and used for over 150 years to sustain growth of shoots, while maintaining bush heights suitable for plucking by hand. Each kilogram of made tea consists of around 20,000 individual hand picked shoots. This gives an idea of the extent of human effort involved in its production.

The Darjeeling tea is processed in the traditional orthodox method only, where human effort and traditional skill/knowledge is involved in every stage, which is referred as Darjeeling style of manufacture.

There are three different grades of sizes of Darjeeling tea which are traditionally referred as Whole Leaf, Broken and Fannings.

**4.3. Geographical area:** The Darjeeling Tea is grown in the district of Darjeeling, situated in the state of West Bengal, India. The following Sub-Divisions of the District of Darjeeling in the State of West Bengal (India) have on their territory tea gardens: Sadar sub-division, only hilly areas of Kalimpong Sub-Division comprising Samabeong Tea Estate, Ambiok Tea Estate, Mission Hill Tea Estate, Upper Fagu and Kumai Tea Estates and Kurseong Sub-Division excluding the areas in jurisdiction list 20, 21, 23, 24, 29, 31 and 33 comprising Subtighuri Sub-Division of New Chumta Tea Estate, Simulbari and Marionbari Tea Estate of Kurseong Police station in Kurseong Sub-Division. The tea gardens are situated at altitude between 600 to 2250 meters on steep slopes which provide ideal natural drainage for the generous rainfall the district receives. It is important to note the relevance of elevation, as they are specific for Darjeeling Quality. Coupled with this, the intermittent cloud and sunshine combine to impart the unique character of Darjeeling tea.

*Attachment 1: "Geographical Area of Production. Name of the Tea Estates with Grid Numbers", a copy of the map of the district of Darjeeling with a list of the Darjeeling tea producing gardens (in total 87 as of 15 June 2009).*

#### **4.4. Proof of origin:**

**Historical:** Since about 1835, tea has been cultivated, grown and produced in certain tea gardens located in the hilly areas within the said district. In *Attachment 2* hereto is the relevant extract of Gazetteer of the Darjeeling District by Arthur Jules Dash published in 1947. Chapter VI of the said Gazetteer describes the history of the tea industry in the district of Darjeeling.

*Attachment 2: extract of Gazetteer of the Darjeeling District by Arthur Jules Dash published in 1947 and extracts from various dictionaries.*

**Traceability of the product is carried on the following stages:**

The traceability of Darjeeling tea is guaranteed by monitoring all stages of production and distribution of the tea starting from all the producers, warehouses, channels of distribution and including all exports. When a package of Darjeeling tea reaches the final consumer it is possible to trace it back to the individual garden where this tea was produced.

*Attachment 3: online Darjeeling Tea Trade Supply Chain Integrity System and Darjeeling Tea Trade Supply Chain Audit.*

**Monitoring of producers:** all of the gardens producing Darjeeling Tea are registered with the Board and are under supervision in accordance with the Tea Board Certification Program, which, *inter alia*, requires seeking prior approval of the Board for planting tea. The Board monitors regularly the gardens by making periodical checks and inspections. Every single invoice (containing number “N<sup>o</sup>”, lot number “Lot N<sup>o</sup>” and batch number “Batch N<sup>o</sup>”) is sent to the Board, detailing grades, quantity and chest numbers.

*Attachment 4: the Tea (Marketing) Control Order of 1 January 2003 [Published in the Gazette of India Extraordinary Part II, Section-3, Sub-Section (ii) S.O.1 (E)].*

**Monitoring of warehouses:** from the tea gardens, tea is sent to the warehouses for onward sale to the ultimate buyers. These warehouses are registered under the Tea Warehouses Licensing Order.

*Attachment 5: warehousing of teas in Kolkata.*

*Attachment 6: the Tea Warehouses Licensing Order of 1989.*

*Attachment 7: the Tea Waste (Control) Order pf 1959.*

**Monitoring the channels of distribution:** The channels of distribution are broadly divided into export, private sale and auction sale. Tea bought at the auction may either be meant for export or entry into the domestic market. All auction centers and tea brokers are licensed by the Board including any new auction centre or broker. The Board has laid down auction norms and rules for compliance by the auction centers and brokers, and these norms are enforced through an Auction Committee comprising of main buyers, growers and representatives of the Board. The tea bought by wholesalers, retailers, packages or exporters are registered with the Auction Centers. All buyers are registered with the Auction Committee.

**Monitoring of exports:** all exporters are registered with the Board under the Tea Distribution & Export Control Order of 2005. Exports of Darjeeling are not allowed unless each consignment of Darjeeling Tea is accompanied by a copy of a Certificate of Origin, Tea Exporter’s license and CTM Users’ License.

*Attachment 8: the Tea (Distribution and Export) Control Order of 1 April 2005 [Published in the Gazette of India Extraordinary Part II, Section-3, Sub-Section (ii) S.O.*

486(E)] and list of Inspection Agency approved by Tea Board under the provision of the Tea (Distribution and Export) Control Order 2005.

*Attachment 9: sample of the Certificate of Origin.*

#### **4.5. Method of production**

Darjeeling tea leaves are processed in the traditional “Orthodox” way. The inherently sensitive nature of the finely plucked, green leaf responds best to gentle treatment. Although differing leaf varieties require intricate variations in processing, the stages followed are uniform.

The processing of the tea takes place in the Tea Estate Factory. Drying of the tea, etc. takes place in the tea gardens. It is important to note that no processing takes place outside the tea gardens where the Tea Estate Factories are situated.

Once the leaf reaches the factory, it is “withered”. The object is to evaporate moisture from the leaf slowly over a period of 14 to 16 hours. The leaf becomes limp so as to withstand twisting and rolling under pressure without crumbling. Liquor characteristics also begin to develop following physical and chemical changes within the leaf structure. The green leaves are segregated according to type and spread evenly on wire mesh screens fitted over specially designed ‘troughs’ which resemble very long wooden boxes. Each trough is an air chamber which enables fresh dry air to be passed in a regulated manner through the green leaves until the desired “wither” is achieved. Approximately 65% of the water content in the green leaf is removed at this stage.

The withered leaf is then removed from the trough and loaded into rolling machines, which, by subjecting the withered leaf to a rolling movement under pressure, twist the leaf, rupture the cells and release natural juices, promoting oxidation and accelerating pigmentation. Rolling pressures and sequences are very meticulously supervised to ensure that the optimum style is imparted, without the detrimental effect of overheating.

Next, the leaf is thinly spread in a cool, well ventilated room to slowly oxidize (ferment). This stage, in which the flavanols combine with oxygen in the air, develops the unique flavour of Darjeeling Tea over a period ranging from two to four hours, mainly depending on ambient temperature and remaining pedigree. An experienced tea maker judges at regular intervals the extent of quality development from the fragrance progressively expressed by the leaf. This sensory judgment is critical to the quality of the infused liquor. For the visitor, the rich floral aroma emanating from a Darjeeling rolling and fermenting room is heady, almost intoxicating and definitely unforgettable.

Once optimum fermentation has been achieved, the rolled leaf is taken for firing (or drying) to arrest further fermentation by deactivating the enzymes, and to remove almost all of the remaining moisture in the leaf. The Tea Dryer is a chamber which exposes the fermented leaf to hot dry air at regulated, varying temperatures within its parts, for a

duration of 20 to 30 minutes. A good fire reduces moisture content in the final product to about 2%, resulting in crisp dry tea which is then graded through vibrating meshes according to size. These grades are finally invoiced and packed in foil lined packages designed to retain freshness and quality over an extended period of time.

After final grading has been completed, nomenclatures are assigned according to the size of the grade. These fall into three categories:-

- a) Whole Leaf –FTGOP- Fine Tippy Golden Flowery Orange Pekoe.
- b) Brokens – TGBOP - Tippy Golden Broken Orange Pekoe.
- c) Fannings – GOF – Golden Orange Fannings.

The major difference between the three categories, for example between brokers and fannings is in the size of the particles.

Orange Pekoe (also spelt pecco) is a term mainly used to describe a grade found in the grading system of the same name used for sorting Black teas. The system is based solely upon the size of the processed and dried black tea leaves. The term "Orange Pekoe" is used in the tea industry to describe a basic medium grade black tea consisting of many single whole tea leaves of a specific size, however, it is also used to describe *any generic* black tea or in some cases even *a specific variety* of black tea. Black teas to be graded in this system must be obtained from new flushes, which are the terminal leaf bud along with a few of the youngest tea leaves. Grading is based solely on the *size* of the individual leaves and flushes, which is determined by their ability to fall through screens of specific meshes ranging from 8–30 mesh. Mesh material is often used in determining the particle size distribution of a granular material. When a mesh is shaken, small broken pieces and dust pass through the mesh while whole tea leaves are retained on the mesh. A commercial tea buyer might use a test like this to determine if a tea consignment has too many broken pieces. This type of test is common in tea industry, and to facilitate uniform testing methods, several standardized mesh series have been established. The mesh parameter also determines loosely the *wholeness*, or level of breakage, of each leaf, which is also part of the grading system. Although the grading system is not an indicator of quality, the size of the leaves will more often than not influence the taste and clarity of the resulting brew. Black teas of the basic grade (Orange Pekoe) are highly fragrant, with strong floral and fruity aromas, as well as a pleasant woody note.

The above gradations relate only to the size of the leaf and not to quality differentiations. All grades are the product of the same green leaf. In addition to these nomenclatures, occasionally suffixes such as China-(ch), Clonal-(cl), Special-(spl) etc., may be included, as per the practice of individual gardens. Sometimes gardens add a numeral "1" after the grade name. The smaller Brokens and Fannings are generally utilized in tea-bags.

Darjeeling tea reaches the final consumer in the EC in bulk as well as consumer packs. 95% of all packaging down to the insertion into consumer size boxes take place in EU (the rest is packed in India).

There are no specific packaging requirements for Darjeeling Tea.

#### **4.6. Link:**

**Geographical and agro-climatic:** Due to the unique and complex combination of agro-climatic conditions prevailing in the region comprising of all the tea gardens within the district of Darjeeling as well as the production regulations by the Board, tea produced in this region has the distinctive and naturally occurring organoleptic characteristics of taste, aroma and texture which have won the patronage and recognition of discerning consumers all over the world and put Darjeeling Tea as a niche luxury product.

**Topographical:** The Darjeeling tea gardens are situated at altitude from 600 to 2250 meters on steep slopes which provide ideal natural drainage for the generous rainfall the district receives. The rare flavour of Darjeeling tea is a result of the combination of plant genes, soil chemistry, altitude, temperature and rainfall specific to the Darjeeling hills. The Darjeeling tea industry follows a remarkable set of agricultural practices which has been developed and used for over 150 years to sustain growth of shoots, while maintaining bush heights suitable for plucking by hand.

The withered leaf is then removed from the trough and loaded into rolling machines, which, by subjecting the withered leaf to a rolling movement under pressure, twist the leaf, rupture the cells and release natural juices, promoting oxidation and accelerating pigmentation. Rolling pressures and sequences are very meticulously supervised to ensure that the optimum style is imparted, without the detrimental effect of overheating.

**Harvesting:** Plucking begins in March and closes by late November; the cold winter months of December to February are a period of dormancy. A Darjeeling tea bush yields only 100 gms of made tea in a year (between 9 to 10 million Kg. of Darjeeling Tea is produced annually by the Darjeeling district). Each kilogram of fine tea consists of more than 20,000 individual hand picked shoots. This gives an idea of the extent of human effort involved in its production.

**Other factors:** historical, traditional, cultural and social, as well as a special uniqueness, reputation and goodwill are attached to “Darjeeling”. Indeed, the tea produced in the Darjeeling region and having the said special characteristics, is and has for long been known to the trade and the public in India and abroad as Darjeeling tea and as such it has acquired a substantial domestic and international reputation. Any member of the trade or public in India or abroad ordering Darjeeling tea or seeing tea advertised or offered for sale as Darjeeling will expect the tea so ordered, advertised or offered for sale to be the tea cultivated, grown and produced in the aforesaid region of the Darjeeling district and having the aforesaid special characteristics. Therefore, the name “Darjeeling” for tea from the district of Darjeeling in the state of West Bengal, has acquired a special uniqueness, reputation and goodwill in the public mind when used in relation to tea produced in the aforesaid region of the said district so that the right to attach it to such tea forms part of the goodwill of all those who are duly associated with the said region. In other words, the name “Darjeeling” when used in relation to tea, qualifies as a geographical indication in India.

*See Attachment 2 with the extract of Gazetteer of the Darjeeling District by Arthur Jules Dash published in 1947 and extracts from various dictionaries.*

*Attachment 10: article in the Quarterly Newsletter India IP Update “Darjeeling – Significant victory for Tea Board, India in the United States of America”, October - December 2006.*

*Attachment 11: article in the Quarterly Newsletter India IP Update “Yet another victory for Darjeeling in France – French court recognizes GI status for Darjeeling, January – March 2007.*

#### **4.7. Inspection body:**

The **Indian Tea Board (Address: 14, B.T.M. Sarani (Brabourne Road), P.O. Box 2172, Kolkatta - 700001, India)** has appointed an independent certification agency of international repute to conduct trade chain audit to check and validate the authenticity of the data collected through the online Darjeeling Tea Trade Supply Chain Integrity System. This is **IMO Control Private Limited (IMO India)**, the first and most renowned certification body in India in the field of organic agriculture and ecological products. Address of IMO India is 1314, Double Road, Indiranagar 2<sup>nd</sup> Stage, Bangalore – 560 038, India.

The IMO Control Private Limited fulfils the requirements and technical specifications laid down in the norm ISO 65. The objects of the IMO India are to offer the consumers a guarantee of quality by means of use of “Darjeeling”.

*Attachment 12: Darjeeling Tea Trade Supply Chain Audit.*

*Attachment 13: the official web site of IMO and list of IMO certified operators and products (last updated on 12 July 2007).*

The Indian Tea Board also plays an important role in regulation of the production and cultivation of tea in India by improving its quality, encouraging research to regulate the sale and export of tea, providing training in tea tasting and fixing grade standards of tea, and improving the marketing of tea in India and elsewhere.

The tea industry has been under the control of the Central Government since 1933. Originally, the Indian Tea Act of 1933 was enacted. Being a temporary enactment, it lapsed by efflux of time. In 1938, a permanent enactment was passed whose object was the control of the export of tea and extension of the cultivation of tea. The Tea Board Act of 1949 came to be passed with the object of development of the tea industry under the control of the Central Government. Since the objects of the 1938 and 1949 Acts were interrelated, it was proposed that there should be a single Act containing the provisions of

the two Acts. With a view to achieving the said objectives, the Tea Act was passed on 28 May 1953.

From the tea gardens, tea is sent to the warehouses for onward sale to the ultimate buyers. These warehouses are registered with the Board under the Tea Warehouses Licensing Order (*see Attachment 6*). The channels of distribution are broadly divided into export, private sale and auction sale. Tea bought at the auction may either be meant for export or enter the domestic market. All auction centers and tea brokers are licensed by the Board including any new auction centre or broker. The Board has laid down auction norms and rules for compliance by the auction centers and brokers, and these norms are enforced through an Auction Committee comprising of main buyers, growers and representatives of the Board. The tea bought by wholesalers, retailers, packages or exporters are registered with the Auction Centers. All buyers are registered with the Auction Committee. All exporters are registered with the Board under the Tea (Distribution & Export Control) Order (*see Attachment 8*).

The Board has arrangements whereby testing or confirmation testing of all Darjeeling tea is carried out by a Panel of Tasters. These tea tasters are considered competent to evaluate the distinctive characteristics of Darjeeling tea as a result of many years of practical training and experience in the assessment of tea and their highly refined sensory perception, in particular, in relation to the sensations of smell, taste and texture of different types of tea. This enables them to easily recognize the distinctive characteristics associated with a particular type of tea and thereby accurately analyse the nature and quality of the tea.

*Attachment 14: the Tea Board Manual as last amended on 31 March 2001 and list of Board Members for the period 2005-2008.*

#### **4.8. Labelling:**

On each package the licence number of the producer / packeter under the Darjeeling Protection Certified Trade Mark Scheme 1999 governed by the Tea Board of India a statutory body formed under The Tea Act of 1953 of India empowering them to administer the production of tea (as annexed herewith – Annex-A)” has to be provided, as well as the registered Darjeeling logo (a stylized representation of an Indian woman holding tea leaves in a roundel). The woman design element has a stylized circular earring and a nose stud. The word mark “Darjeeling” skirts the left portion of the roundel. All these elements blend together to constitute the Darjeeling logo.





The special Darjeeling logo, created in 1983 and registered as a collective trademark in India, is a labelling requirement, for tea that has been certified by the Board as conforming to the standards and characteristics of Darjeeling tea. Since its introduction, the Darjeeling logo has always appeared on packaging cartons/chest under the control of the Board.

The Tea Board has obtained registration of the Darjeeling logo as a Certification Mark under the Indian Trade and Merchandise Marks Act, 1958.

The Tea Board has also registered the Darjeeling logo under the new Geographical Indication of Goods (Registration & Protection) Act, 1999.

The nomenclature of grading is not compulsory on the label.

*Attachment 15: Certificate of registration of the Darjeeling word as a Certification Mark under the Indian Trade and Merchandise Marks Act, 1958.*

*Attachment 16: Certificate of registration of the Darjeeling logo as a Certification Mark under the Indian Trade and Merchandise Marks Act, 1958.*

*Attachment 17: Labelling Requirements under the Darjeeling Certification Trade Mark.*

*Attachment 18: Certificate of registration of the Darjeeling word as a Geographical Indication (N° 1) under the Indian Geographical Indication of Goods (Registration & Protection) Act, 1999.*

*Attachment 19: Certificate of registration of the Darjeeling logo as a Geographical Indication (N° 2) under the Indian Geographical Indication of Goods (Registration & Protection) Act, 1999.*

**4.9. National requirements:** Since February 2000, the statutorily compulsory system of certifying the authenticity of the Darjeeling tea being exported was put in place under the provisions of the Tea Act, 1953. The system requires all dealers in Darjeeling tea to compulsorily enter into a license agreement with the Tea Board of India and pay an annual license fee. The terms and conditions of the Agreement provide that the licensees would furnish information relating to production, manufacturing and sale of Darjeeling tea through auction or otherwise. The Tea Board is thus able to compute and compile the total volume of Darjeeling tea produced and sold in any given period. No blending whatsoever with teas of other origin is permitted. Moreover, exports of Darjeeling are not allowed unless each consignment of Darjeeling Tea is accompanied by a copy of Certificate of Origin, Tea Exporter's license and CTM Users' License.

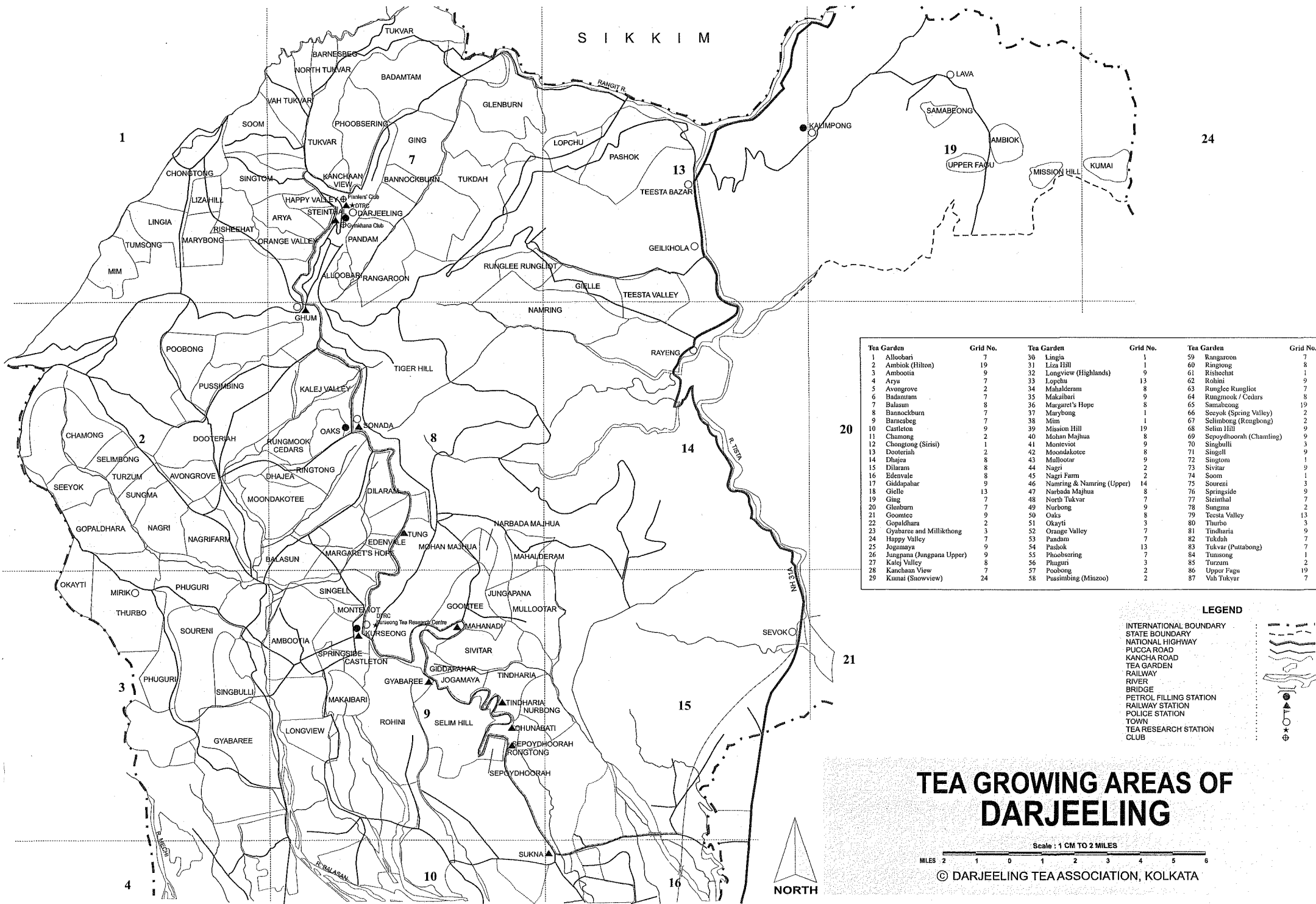
*See Attachments 8 and 9.*



# **Attachment 1**

## **Geographical Area of Production**

*“Geographical Area of Production. Name of the Tea Estates with Grid Numbers”, a copy of the map of the district of Darjeeling with a list of 87 the Darjeeling tea producing gardens.*



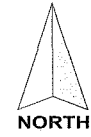
Tea Garden	Grid No.	Tea Garden	Grid No.	Tea Garden	Grid No.
1 Allobari	7	59 Rangaroon	7		
2 Ambik (Hilton)	19	60 Ringtong	8		
3 Ambootia	9	61 Risheehat	1		
4 Arya	7	62 Rohini	9		
5 Avongrove	2	63 Runglee Rungliot	7		
6 Badamtam	7	64 Rungmook / Cedars	8		
7 Balasan	8	65 Samabeong	19		
8 Bannockburn	7	66 Seeyok (Spring Valley)	2		
9 Barnesbeg	7	67 Selimbong (Rangbong)	2		
10 Castleton	9	68 Selim Hill	9		
11 Chansong	2	69 Seeydhoorah (Chamling)	9		
12 Chongtong (Sirisi)	1	70 Singbulli	3		
13 Dooteriah	2	71 Singell	9		
14 Dhajca	8	72 Singtom	7		
15 Dilaram	8	73 Sivitar	9		
16 Edenvale	8	74 Soom	1		
17 Giddapahar	9	75 Soureni	3		
18 Gielle	13	76 Springside	8		
19 Ging	7	77 Steinthal	7		
20 Glenburn	7	78 Sungma	2		
21 Goontee	9	79 Teesta Valley	13		
22 Gopaldhara	2	80 Thurbo	3		
23 Gyabaree and Millikthong	3	81 Tindharia	9		
24 Happy Valley	7	82 Tukdah	7		
25 Jangmaya	9	83 Tukvar (Puttabong)	7		
26 Jungpata (Jungpana Upper)	7	84 Turzam	1		
27 Kalej Valley	8	85 Turzam	2		
28 Kanchaan View	7	86 Upper Fagu	19		
29 Kumai (Snowview)	24	87 Vah Tukvar	7		

**LEGEND**

- INTERNATIONAL BOUNDARY
- STATE BOUNDARY
- NATIONAL HIGHWAY
- Pucca ROAD
- Kancha ROAD
- TEA GARDEN
- RAILWAY
- RIVER
- BRIDGE
- PETROL FILLING STATION
- RAILWAY STATION
- POLICE STATION
- TOWN
- TEA RESEARCH STATION
- CLUB

# TEA GROWING AREAS OF DARJEELING

Scale : 1 CM TO 2 MILES  
 MILES 2 1 0 1 2 3 4 5 6  
 © DARJEELING TEA ASSOCIATION, KOLKATA



## **Attachment 3**

### **Proof of origin**

*Online Darjeeling Tea Trade Supply Chain  
Integrity System and Darjeeling Tea Trade Supply  
Chain Audit*

## **Online Darjeeling Tea Trade Supply Chain Integrity System**

The Tea Board of India has introduced a trade chain management system for surveillance and monitoring the supply chain and address the traceability issue in the Darjeeling tea trade chain.

The system entails computerized collection and validation of the production and sales figures.

For the purpose, two computerized data collection centers has been setup. One of which is Darjeeling and the second is in Kolkata. Both the data collection centers are connected through internet enabled services.

All plantation and processing related data are collected and validated at the collection center situated at Darjeeling.

The daily field and processing data collected at the Darjeeling center are as follows:

1. Daily green leaf plucking records
2. Daily area plucked records
3. Daily Manpower used records
4. Daily green leaf transfer/purchase records
5. Daily processing records
6. Daily invoice entry records
7. Daily dispatch records

All 87 registered Gardens have been provided with customized software for the data entry and submission.

The above collected data are validated and transferred to the data collection center in Kolkata.

The gardenwise invoice data are uploaded to the Tea Board website [www.teaboardofindia.in](http://www.teaboardofindia.in) which is available for viewing.

The Tea Board of India has advised all entities dealing in Darjeeling tea to check the website for the invoices before dealing.

All primary sales, blending, export and despatch data are collected at the data collection center situated at Kolkata.

All registered sellers, registered auctioneers, registered buyers, registered warehouse, packers, blenders submit the relevant data to the data collection center in Kolkata.

The daily sales and despatch data collected at the Kolkata center are as follows:

1. Daily Auction sales records
2. Daily direct sales/export records
3. Daily blending records
4. Daily warehouse records

Based on the above data the 'Certificate Of Origin' is issued by the Tea Board of India as a seal of authentication.

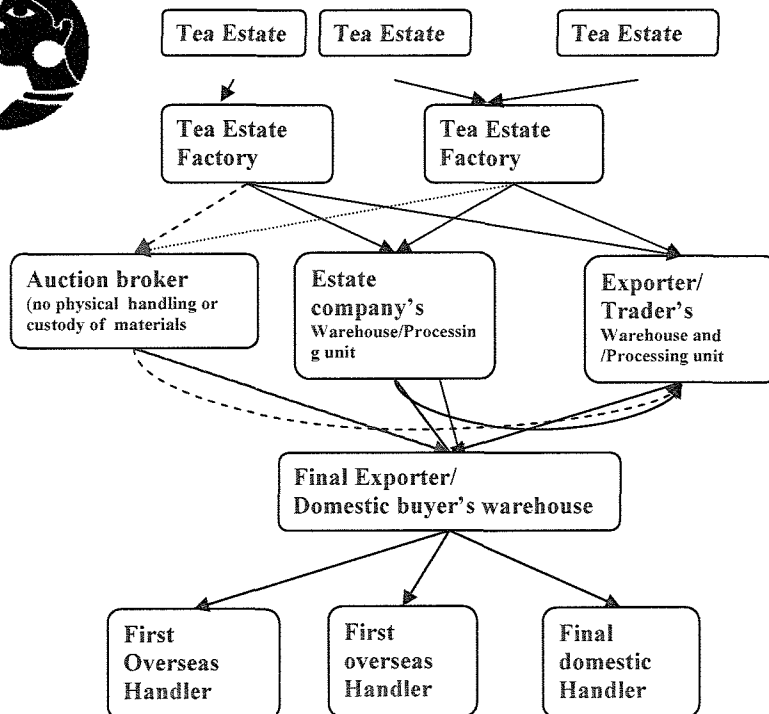
It is mandatory for all entities dealing in Darjeeling tea to be registered with the Tea Board of India by executing a licence agreement.

## Darjeeling Tea Trade Supply Chain Audit

The Tea Board of India has appointed an independent certification agency, IMO Control, to conduct trade chain audit to check and validate the authenticity of the data collected through the online Darjeeling Tea Trade Supply Chain Integrity System. The system of the audit has been devised on the basis of the Organic supply chain certification system.

IMO will conduct onsite checking and verification of all the data submitted by all entities in the trade chain, in primarily the following manner:

1. A complete on-site verification of 33% tea gardens each year. Thus, 29 gardens will be audited each year and every tea estate will undergo a complete verification once in 3 years.
2. Annually, 10% of the tea estates will be subject to random and unannounced spot checks;
3. Audits of auction brokers, exporters, traders, blenders, auction buyers etc. (a total of 300 entities) will also be undertaken with 100 entities being audited every year.



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# **Attachment 9**

## **Proof of origin**

*Sample of the Certificate of Origin*

5888

Form 85

## CERTIFICATE OF ORIGIN

Form 85

Not Transferable

Form 85 under Clause 4 (A) (2) &amp; 5(A) (2)

Tea (Distribution &amp; Export) Control Order, 1957

TEA BOARD INDIA

14, W.P. Sarani

Kolkata - 700 001

Date: 19/09/2002

Reseller/Exporter Invoice No. PTE-18/2002-03

Certificate Number: COO/DJ/C/5888

Issued under Clauses 4(A) (2) &amp; 5(A) (2) of the Tea (Distribution &amp; Export) Control Order, 1957

SEASON	GARDEN	INVOICE	GRADE	CHESTS/PKGS	KGS.
1 2002	POOBONG T.E.	EX 46	TGOF(CH)	5X40.0 KGS.	200.000
2 2002	POOBONG T.E.	EX 19	TGOF(CH)	7X44.0 KGS.	308.000
3 2002	POOBONG T.E.	EX 20	TGOF(CH)	5X42.0 KGS.	210.000
4 2002	POOBONG T.E.	EX 27	TGOF(CII)	5X43.0 KGS.	215.000
5 2002	POOBONG T.E.	EX 28	TGOF(CII)	5X45.0 KGS.	225.000
6 2002	POOBONG T.E.	EX 52	TGOF(CH)	8X43.0 KGS.	344.000
7 2002	POOBONG T.E.	EX 30	TGOF(CH)	5X42.0 KGS.	210.000
8 2002	POOBONG T.E.	EX 32	TGOF(CH)	6X42.0 KGS.	252.000
9 2002	POOBONG T.E.	EX 70	STGBOPI(CH)	5X45.0 KGS.	225.000
10 2002	POOBONG T.E.	EX 69	STGBOPI(CH)	5X46.0 KGS.	230.000
11 2002	POOBONG T.E.	EX 69	GOF	7X45.0 KGS.	315.000
12 2002	POOBONG T.E.	EX 72	STGBOPI(CH)	5X45.0 KGS.	225.000
13 2002	POOBONG T.E.	EX 72	TGOF(CH)	6X42.0 KGS.	252.000
14 2002	POOBONG T.E.	EX 74	STGBOPI(CH)	5X46.0 KGS.	230.000
15 2002	POOBONG T.E.	EX 76	TGOF(CH)	6X42.0 KGS.	252.000

Mr/M/s JUMAC (INDIA)PVT. LTD. of 21, PRINCEP STREET, KOLKATA-700 072, holding Exporter's Licence No PE-2070 and User Licence of CTM Darjeeling No.DJ/110/20042000/E is/are\*\* hereby granted Certificate of Origin in terms of the Tea (Distribution & Export) Control Order 1957.

The certificate is valid up to 19-04-2003 unless cancelled or suspended.

For and on behalf of the Chairman & Licensing Authority, Tea Board

Controller of Licensing, Tea Board

Mrs. Rupali Datta  
Director, Tea Promotion  
Tea Board of India

TEA BOARD  
KOLKATA

*DDTP(A)RE*  
*Am 20/7*

F.No. 446/42/2001-CUS.IV  
Government of India  
Ministry of Finance  
Department of Revenue

New Delhi, the 25<sup>th</sup> June 2001

To

All Chief Commissioners of Customs,  
All Chief Commissioners of Customs & Central Excise.

Subject: Darjeeling Tea Certification Trade Mark Protection  
Process - Reference from Ministry of Commerce - reg.

Sir,

It has been brought to the notice of the Board that many times low-grade teas are sold in international markets under the brand name of 'Darjeeling Tea', which is known for its quality and flavour. Therefore, Tea Board has introduced a certificate Trade Mark Protection Process for Darjeeling Tea. This is to ensure that teas sold in international markets under the brand name 'Darjeeling Tea' are genuine.

In this connection, you are requested to kindly issue instructions to all your Officers alerting them not to allow export of 'Darjeeling Tea' from their jurisdiction unless each consignment of Darjeeling Tea is accompanied by a copy of each of (I) Certificate of Origin, (II) Tea Exporter's licence and (III) CTM Users' Licence.

Kindly acknowledge receipt.

Yours faithfully,

*Rajendra Singh*  
(Rajendra Singh)

Under Secretary to the Govt. of India

*Pe. ispro*  
*6/25/01*

*20/7*  
*20/7/01*

S-296

# **Attachment 12**

## **Inspection Body**

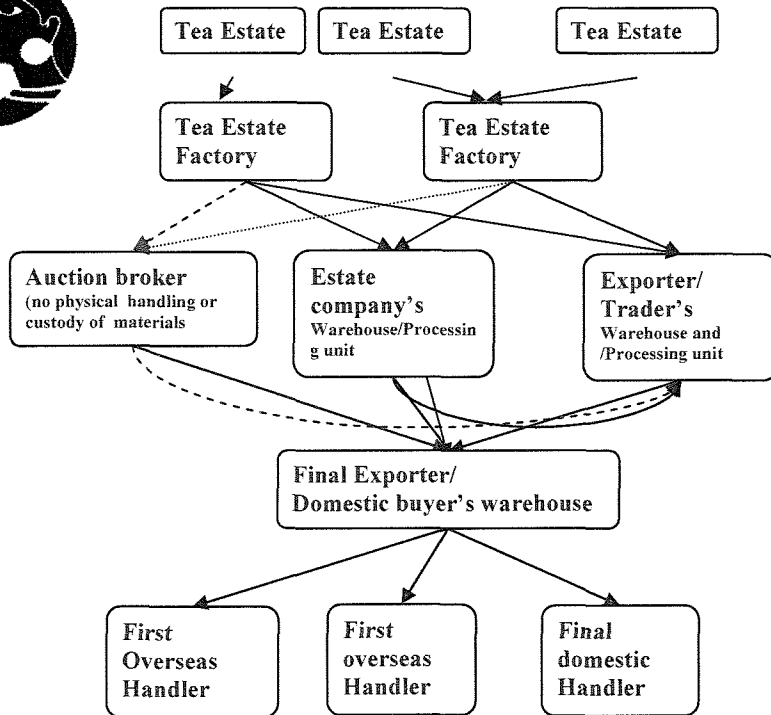
*Darjeeling Tea Trade Supply Chain Audi*

## Darjeeling Tea Trade Supply Chain Audit

The Tea Board of India has appointed an independent certification agency of international repute to conduct trade chain audit to check and validate the authenticity of the data collected through the online Darjeeling Tea Trade Supply Chain Integrity System.

The system of the audit has been devised on the basis of the Organic supply chain certification system.

The certification agency will conduct onsite checking and verification of all the data submitted by all entities in the trade chain.



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# **Attachment 13**

## **Inspection Body**

*The official web site of IMO and list of IMO  
certified operators and products  
(last updated on 12 July 2007)*



Welcome to the new website of IMO India

**IMO Control Private Limited (IMO India)**

IMO Control Private Limited (IMO India) is the first and most renowned certification body in India in the field of organic agriculture and ecological products. IMO India started its activities in 1995 with the aim of providing timely, cost effective and professional services in its area of specialization and operation.

IMO India is accredited according to NPOP-India and is the first Indian organic certification agency to obtain international accreditation under ISO 65 for its activities. IMO has a committed team of well qualified professionals with many years of active and international experience in the concerned fields of certification.

For more information, please contact

IMO Control Private Limited  
 Mr. Umesh Chandrasekhar  
 No.1314, Double Road, Indiranagar 2nd Stage,  
 Bangalore - 560 038, India

Tel: +91 80 2528 5883, 2520 1546  
 Fax: +91 80 2527 2185  
 E-mail: [imoind@vsnl.com](mailto:imoind@vsnl.com)  
 Website: [www.imo.ch](http://www.imo.ch)



IMO Control Private Limited		
Operator	Scope	Products
<b>Decertified Operators</b>		
<b>L.T. Overseas Ltd.</b> New Delhi Tel: +91-11-2685 9244, 26513450, ltold@del2.vsnl.net.in	EU NPOP NOP	Basmati rice
<b>L.T. Overseas Ltd.</b> <b>27 farms in Punjab and Haryana</b> New Delhi Tel: +91-11-2685 9244, 26513450, ltold@del2.vsnl.net.in	EU NPOP NOP	Basmati Paddy Ordinary Paddy Sugarcane Pigeon Pea Others & Fallow
<b>Plantrich Chemicals &amp; Fertilizers Limited</b> Kottayam- Kerala. Tel: 0481- 2371877 / 2371477 biju@bioplantrich.com	EU NPOP	Ferton; Azovit Rich; Azovit; Phosvit; Mitehit; Mitehit Rich; Biotris Rich; Biotris; Mycocide; Biotris Vanilla Vita; Biovert Rich; Biovert; Pacihit Rich;-Pacihit; Biomet Rich; Biomet; Biogaurd Rich; Biogaurd:
<b>Selim Hill Tea Estate</b> Darjeeling Tel: 033-2283 2945, 22832946 kamala@giasc101.vsnl.net.in	NPOP EU NOP	Tea
<b>Cancelled contracts</b>		
<b>Godfrey Phillips India Limited</b> Kolkata-700 026 Tel: +91-33-2486 0178/179 akstea@vsnl.net	NPOP EU	Tea
<b>Hindustan Lever Exports</b> Willington Island, Cochin, Kerala Tel: 0484- 2666132	NPOP EU NOP	Tea
<b>Marco Polo Products (Pte) Ltd.</b> Kolkata Tel: 033 - 2247 1036 goomtee@darjeelingteas.com	NPOP EU NOP	Tea
<b>IMG Organic Farms,</b> Kolkatta Tel: 033-2364-8458 dibendughosh@hotmail.com	NPOP	Retailer of certified cereals & pulses
<b>SUPA Biotech Private Limited.,</b> SUPA, Group certification - Nainital, Uttaranchal Tel: 05942-235 978 supashahb@yahoo.co.in	NPOP	Wheat



Operator	Scope	Products
<b>Uttaranchal Tea Development Board (UTDB)</b> Almora, Uttarakhand Telefax: +91-5962-237746 uttaranchaltea@rediffmail.com	NPOP EU	Tea
<b>IMO certified operators and products</b>		
Operator	Scope	Products
<b>Achal Industries</b> Mangalore Tel: +91-824-2408187 achalind@hotmail.com	NPOP EU NOP	Cashew Raw
<b>Achal Industries</b> Mangalore Tel: +91-824-2408187 achalind@vasnet.co.in	NPOP EU NOP	Cashew kernal
<b>Ambootia &amp; Mullootar Homesteads</b> Darjeeling Tel: +91-354 233 0230	NPOP EU NOP	Ginger Turmeric Orange
<b>Ambootia Tea Estate</b> Darjeeling, Tel: +91-354 233 0230	NPOP EU NOP	Tea Tea flowers Rose petals Jasmin
<b>Ankur Small Tea Growers SHG</b> Dibrugarh, Assam Tel: +91-373-2100174 mdsksw@hotmail.com	NPOP EU	Tea
<b>Arya Tea Estate</b> Darjeeling, Tel: +91-354- 2251330 brandalloys@vsnl.com	NPOP EU NOP JAS	Tea
<b>AuroAnnam Farm</b> Auroville, Tamilnadu. Tel: +91-413-2623391/2622044/2622439 auroannam@auroville.org.in	NPOP EU	Cashew Paddy Banana Vegetables
<b>Appachi Cotton Industries</b> Pollachi, Tamil Nadu Tel: +91-4259-234 666 appachi@vsnl.com	NPOP EU	Ground nut Cotton Coconut Green gram Other crops

Operator	Scope	Products
<b>Balmer Lawrie &amp; Co. Ltd.</b> Kolkata Tel: +91-33- 2450 5550/54 bltea@cal3.vsnl.net.in	NPOP EU	Tea
<b>Balmaadi Estate</b> Gudalur -Nilgiris Tel: +91-4262-269401 balmaadi@gmail.com	NPOP EU NOP	Coffee Tea Cinnamon
<b>Bannockburn Tea Estate</b> Darjeeling Tel. : +91-354-227 6277	NPOP EU NOP JAS	Tea
<b>BBTC - Elk Hill Organic Project</b> Coorg, Karnataka Tel: +91-8274-267 756/50 fairland@sancharnet.in	NPOP EU NOP	Coffee Pepper
<b>BBTC - Export</b> Cochin Tel: +91-484- 667539/666251/2 ecotea@vsnl.com	NPOP EU NOP	Tea Coffee Pepper
<b>BBTC - Dunsandle Estate</b> Ooty - Nilgiris Tel: +91-423-225 6010 ddle@sancharnet.in	NPOP EU NOP	Tea Rosemary Thyme Eucalyptus
<b>BBTC - Singampatti Organic Project</b> Tirunelveli , Tamil Nadu Tel.: +91- 4634- 220485 tvl_bbtcsing@sancharnet.in	NPOP EU NOP JAS	Tea Coffee Cardamom Pepper
<b>Bherjan &amp; Sewpur Tea Estates</b> Assam Tel: +91-374-2338012 mdsksw@hotmail.com	NPOP EU NOP JAS	Tea
<b>Barnesbeg Tea Estate</b> Darjeeling Tel:+91-33-22872577, 22877089	NPOP EU	Tea
<b>Boovenhully Estate</b> S. Coorg, Karnataka Tel: +91-8274-258 409 joe@boovenhully.com	NPOP EU	Coffee Robusta Cardamom
<b>Bush Tea Co., Pvt., Ltd.,</b> Kolkata	NPOP EU	Tea

Operator	Scope	Products
Tel: +91-33 22296705/06 bhaskar@bushtea.co.in		
<b>Chamong Tee Exports (P) Ltd &amp; Apoorva</b> Kolkata Tel:033-22203742/2243 4979 chamong@snonline.com	NPOP EU NOP JAS	Tea
<b>Chamong Tea Estate</b> Darjeeling Tel: +91-94340-53169	NPOP EU NOP JAS	Tea
<b>Centre for Indian Knowledge Systems (CIKS),</b> Kottupuram, Chennai Tel: +91-44-24471087/24475862 ciksorg@gmail.com, info@ciks.org	NPOP	Paddy Vegetables Sugarcane Goundnut Seasame
<b>Changki Organic Bio-Tech Park,</b> Nagaland Tel: +91-3862-243140 sarmamk22@yahoo.com	NPOP EU	Ginger Turmeric Aloe vera
<b>Chamaraj Estate</b> Nilgiris, Tamil Nadu, India Tel: +91-423-225 8737 chamraj@vsnl.com	NPOP EU	Tea
<b>COSPE - CTRC</b> Bailukuppe, Karnataka Tel: +91-8223-258493. cospetibet@sancharnet.in	NPOP EU	Maize Paddy Finger millet
<b>Craigmore Plantations Ltd.,</b> Nilgiris, Tamil Nadu Tel: +91-423-228 5221/248 craigmore@rediffmail.com	NPOP EU NOP	Tea Coffee Arecanut Pepper
<b>Dhajea Tea Estate</b> Darjeeling, Tel: :+91-98320 91163	NPOP EU NOP JAS	Tea
<b>Dhondeling Tibetan Settlement</b> Kollegal, Karnataka Tel:+91-8225-273247/273167 repdhonling2002@yahoo.co.in	NPOP	Maize Red Gram Ragi Potato
<b>Doon Heights Agro</b> Dehradun, Uttarakhand	NPOP EU	Chamomile, Cornflower, Calendula Mallow, Oregano, Parsley, thyme

Operator	Scope	Products
Tel: +91-135-2763620 ranjit_fall@yahoo.com		Sage, Rosemary, Spinach
<b>Enfield Agrobases Limited</b> Tirunelveli, Tamil Nadu. Tel: +91-4634-263 434 eabpk2000@yahoo.co.in	NPOP EU	Cashew Mango Coconut Jaggery
<b>Eco Agri Research Foundation Dry Land Project</b> Mysore, karnataka. Tel: +91-821-2491016 ics@ecoagri.in	NPOP EU	Chilli
<b>Eco Agri Research Foundation Plantation Project</b> Mysore, karnataka Tel: +91-821-2491016 ics@ecoagri.in	NPOP EU	Vanilla
<b>Elite Agro Specialties</b> Thrissur Tel: 0487-2204305, 2204816 agro@eliteindia.com	NPOP EU NOP	Pepper Coffee Ginger
<b>Epok Enterprises</b> Kodaikanal, Tamilnadu Tel: +91-4542-230399, stephan8@auroville.org.in	NPOP EU	Vegetables Coffee Pepper
<b>Era Organic</b> Bangalore Tel: +91-9900543881 info@eraorganic.com	NPOP EU	Retailing certified Vegetables, Fruits, Cereals, Pulses, Spices
<b>Ganges Jute Private Limited</b> Kolkata Tel: +91- 033 - 22260881, 3 gangesjute@vsnl.com	NPOP EU	Jute
<b>Golden Mist Plantations /Brihat Consultants (I) Pvt Ltd</b> Mercara, Karnataka Tel: +91-8272-265 629 ludwigorganic@hotmail.com	NPOP EU	Paddy Tea Coffee
<b>Golden Tips Tea Co. (Pvt.) Ltd.,</b> New Delhi Ph: +91-11-41609836, 41708201 goldentips@vsnl.net	NPOP EU	Tea in consumer packs

Operator	Scope	Products
<b>Gables Farm</b> Coonoor, Tamilnadu. Mob: 094 430 37250 anildharmapalan@gmail.com	NPOP EU	Tea
<b>Ging Tea Estate,</b> Darjeeling Tel: +91-354-2276249, 099331 56675	NPOP EU	Tea
<b>Girijan Co-operative Corporation</b> Visakhapatnam, Andhra pradesh Tel: +91-891-2796461,463,862 apgirijan@yahoo.co.in	NPOP EU NOP	Acacia consinna
<b>Happy Valley Tea Estate</b> Darjeeling Tel:+91-33-24391966	NPOP EU	Tea
<b>Harrisons Malayalam Limited</b> <b>Touramulla Organic Division</b> Waynad, Kerala Tel: +91-4936-202688 chundale@eth.net	NPOP EU NOP	Tea Vanilla Pepper Arecanut medicinal plants
<b>Haritha Jaiva Karshaka Sangam</b> Wayanad, Kerala Tel: +91-4936- 261291 dev_w1@yahoo.co.in	NPOP EU	Pepper Coffee Ginger Yam
<b>Highland Organic Farmers</b> <b>Co- operative Society (HICOS)</b> Wayanad, Kerala Tel: +91-4936-243335/ 240881/ 242487 hicos@sancharnet.in	NPOP EU	Pepper Coffee Areca nut
<b>Ichor Estate</b> Kodaikanal – Tamilnadu Mob: +91 936039087 davidhogg@rediffmail.com	NPOP	Vegetables
<b>J &amp; P Organic Farm</b> Jalandhar , Punjab. Tel: +91-1821-238248	NPOP EU	Paddy Sugarcane Wheat
<b>Jamguri Tea Estate</b> Golaghat, Assam Tel- +91-3774-2411102	NPOP EU	Tea
<b>Jogmai Tea Estate</b>	NPOP	Tea

Operator	Scope	Products
Nepal Mob: +91-9232511454; 9733172820 rhododel@sancharnet.in	EU	
<b>K.C. P. Organic Mango Pulp Pvt Ltd</b> Karur, Tamilnadu Tel: +91-4324-240563,240663 bbd_59@yahoo.co.in	NPOP EU	Mango
<b>Kancor Ingredients Ltd.</b> Kochi, Kerala, Tel: +91-484- 3051071 m.kurian@kancor.in	NPOP NOP JAS	Senna
<b>Kundaly Organic Tea Project</b> Munar, Kerala, Tel: + 91-4865- 230561 hudson.jb@kdhptea.co.in	NPOP EU NOP	Tea
<b>Kopili Tea Estate</b> North Cachar, Assam Tel : +91-3670- 288666, 288661 navneet31@sancharnet.in	NPOP EU NOP	Tea
<b>Korakundah Estate</b> Nilgiris, Tamil Nadu, Tel: +91-423-225 8737 chamraj@vsnl.com	NPOP EU NOP	Tea Thyme Eucalyptus
<b>Kohinoor Foods Ltd</b> Sonapat, Haryana Tel: +91-130-2482043, 2482456, manmohan.singh@kohinoorfoods.in	EU NPOP NOP	Basmati rice
<b>Kurinji Organic Foods (India) Pvt. Ltd.</b> Theni , Tamil Nadu Tel: +91-4543-262 469 / 263 575 jakes@md3.vsnl.net.in	NPOP EU NOP	Mango Sapota Guava Papaya Amla Coconut, Pineapple
<b>Kalpavruksha Organic Farm</b> Coimbatore - Tel: +91-4259-225969/4252-262222 Mob: 094420-11001 kalpavrukshaorganicfarm@yahoo.co.in	NPOP EU	Coconut Vanilla Sorghum
<b>Kuchchh Sajivkheti Manch,</b> Bhuj-Gujarat. Tel: 02832-651779	NPOP EU	Pearl Millet Sorghum, Sesame Green Gram, Caster

Operator	Scope	Products
ksm.india@gmail.com		Moth Bean Cluster Bean
<b>Lingia Tea Estate</b> Darjeeling. Tel: +91-354-226 1317	EU NPOP NOP JAS	Tea
<b>Maharishi Ayurveda Products Ltd.,</b> Noida, Uttar pradesh Tel: +91-120-3043800,801 maplnoida@vsnl.net	EU NPOP NOP	Green gram vegetables medicinal plants Apple
<b>Muscatel Valley Division of Goomtee TE</b> Darjeeling Tel: +91-354-233 8022 slg_goomtee@sancharnet.in	EU NPOP	Tea
<b>Maud Tea Estate</b> Dibrugarh, Assam. Tel: +91-373-2100174 mdsksw@hotmail.com	EU NPOP NOP JAS	Tea
<b>Mojo Plantations</b> Kodagu, Karnataka Tel:+91-8272-265636 sujatagoel@hotmail.com	NPOP	Coffee Cardamom
<b>Moondakotee Tea Estate</b> Sonada, Darjeeling Tel: +91-33-24391966/69	EU NPOP	Tea
<b>Model organic farm CSR&amp;TI</b> Mysore Tel: +91-821-2362757 director@csrtimys.res.in	EU NPOP	Mulberry
<b>M S Swaminathan Research Foundation</b> Dindigal / Chennai Tel:+91-44-22541229 sudhanair@mssrf.res.in	EU NPOP	Coffee Lemon Pepper
<b>Mullootar &amp; MonteviotTea Estates,</b> Darjeeling Tel: +91-3542-344550	EU NPOP NOP	Tea
<b>Marybong Tea Estate</b> Lebong, Darjeeling	EU NPOP	Tea
<b>Mim Tea Estate</b>	EU	Tea

Operator	Scope	Products
Darjeeling, West Bengal. Tel- +91-33-22428210/8550 yuletea@dataone.in	NPOP	
<b>Nagri Tea Estate</b> Darjeeling Mob: +91-09733029153	EU NPOP	Tea
<b>Nagri Farm Tea Estate,</b> Darjeeling Mob:+91-98320 43524	EU NPOP NOP JAS	Tea
<b>Nurbong Tea Estate</b> Darjeeling Tel:+91-354-2214083/4	EU NPOP	Tea
<b>Neeru Enterprises</b> Rampur- Uttar pradesh Tel: +91-595-2350829 neeru1@sancharnet.in	EU NPOP NOP	Mentha Arvensis & Piperetta Oil
<b>Nandanvan Estate</b> Kodaikanal, Tamil Nadu Tel: +91- 4542 – 230 234/ 230 356 vinodhegde2@rediffmail.com	EU NPOP	Coffee Orange Banana
<b>Oasis Farm</b> Kuppam Andhrapradesh Tel: +91-8570-256 433 shyrags@del3.vsnl.net.in	NPOP	Mango Vegetables
<b>Oasis Agritech Ltd.,</b> Vadodara, Gujarat Tel: +91-265-2343302/04 oasis@oasisagritech.com	EU NPOP	Green Gram Sesame Moth Bean
<b>Orange Valley Tea Estate</b> Darjeeling Tel: +91-33-2282-2212 bkbihani_06@yahoo.com	EU NPOP	Tea
<b>Odapallam Jaivameghala K. Sangham</b> Wayanad Tel : +91-4936-223219 mundakkal123@yahoo.com	EU NPOP	Coffee Pepper Coconut Arecanut
<b>Palthope Estate</b> Kutta, Karnataka Tel: +91-8274-244 222	EU NPOP	Coffee Sapota Pepper



Operator	Scope	Products
coffee@palthope.com		Paddy
<b>Parry Agro Industries Limited</b> Tamil Nadu, India Tel: +91-4253-222489 / 564 udaykumarsamuel@pai.murugappa.com	EU NPOP NOP JAS	Tea Pepper Orange
<b>Parry Nutraceuticals Limited</b> Chennai Tel: +91-44-25306816 SebastianT@pai.murugappa.com	NOP	Spirulina
<b>Ponmudi Estate</b> Thiruvananthapuram, Kerala Telefax : +91-471- 2330873 vinodeapenkurian@rediffmail.com	EU NPOP	Tea Vanilla Caesalpinia
<b>Pussimbing Tea Estate</b> Darjeeling, Tel: +91-354-2274 214	EU NPOP NOP JAS	Tea
<b>Phoobsering Tea Estate</b> Darjeeling	EU NPOP	Tea
<b>Prathiba Syntex Ltd.,</b> Vasudha Organic Cotton Project, Orissa Tel: +91-731-562228, 562229 omanand@pratibhasyntex.com	EU NPOP	Cotton
<b>Rani Tea Estate / MKB Asia (P) Ltd</b> Guwahati, Tel: +91-361-2842059, 284 0074 mkb@mkbasia.com	EU NPOP NOP	Tea
<b>R. T. Aromatic Oils (P) Ltd.</b> Hoshiarpur, Punjab Tel: +91-1884- 252272 director@rtaromaticoils.com	EU NPOP NOP	Rose Pearl millet Eucalyptus
<b>Sanat Products Ltd.,</b> Dindigul Tel: +91-4543-238296 sanatdgl@sancharnet.in	NOP	Spirulina
<b>Savayava Krishikara Sangha</b> H D Kote, Mysore Tel : +91-822- 8255213, 9448155147 ofahdk2006@yahoo.com	EU NPOP	Cotton Finger millet Banana Sugarcane

Operator	Scope	Products
<b>Selva Agro Farms</b> Coimbatore- Tel: +91-422-2616070/ 3253285 selvaagrofarm@rediffmail.com	EU NPOP	Mango
<b>Seeds of Change Farm</b> Thali, Tamilnadu, Tel: + 91-4347-234629 van@vsnl.com	NPOP	Sapota Coconut Mango Herbs
<b>Sahaja Samrudha,</b> Bangalore Ph: +91-80-23650744 savayavasiri@gmail.com	NPOP	Sapota Guava Mango Paddy Banana
<b>Sepoydhoorah Tea Estate</b> Darjeeling Mob- +91-9434881261	EU NPOP NOP	Tea
<b>Sonarie Tea Estate &amp; MRB Enterprises</b> Shibsagar- Assam Tel: +91-3772-256 578 sonarie@satyam.net.in	EU NPOP NOP	Tea
<b>Stagbrook &amp; Ashley Estate</b> Peermade -Kerala Tel: +91-4869-233 2082 (O), stagebrook@sancharnet.in	EU NPOP	Tea Cardamom
<b>Sutlej Agriculture Pvt. Ltd.</b> New Delhi Tel: +91-11-51520078/ 80, 3322560/63 sutlej_organics@yahoo.co.in	EU NPOP NOP	Paddy Basmati Sugarcane Banana
<b>Sutlej Agriculture Pvt. Ltd.</b> New Delhi Tel: +91-11-51520078 / 80, 3322560/63 sutlej_organics@yahoo.co.in	EU NPOP NOP	Basmati Rice Jaggery
<b>Soom Tea Estate</b> Darjeeling, Tel: +91-354-2270258	EU NPOP	Tea
<b>Shree Dwarika Tea estate</b> Darjeeling,	EU NPOP NOP JAS	Tea
<b>Sivitar Tea Estate</b> Darjeeling	EU NPOP	Tea

Operator	Scope	Products
Tel: +91-33-24391966/69		
<b>Tea Group Exports</b> Kolkata Tel: +91-33-24391966 ambootia@vsnl.com	EU NPOP NOP	Tea Ginger Bamati rice
<b>Teesta Valley Exports limited</b> Kolkata Tel: +91-33-22483367 jaikumar@teestavalley.com	NPOP NOP JAS	Tea, herbal teas
<b>Temi Tea Estate</b> South Sikkim Tel: +91-3592-261 703	EU NPOP	Tea
<b>Tata Coffee Limited</b> South Kodagu, Karnataka Tel: 91-8274 -251411/12/13/82/83 hh@tatacoffee.com	EU NPOP NOP	Coffee Pepper Cardamom
<b>Tata Tea Limited</b> Kochi Tel: +91-484 - 2668356 raveendran.ma@tatatea.co.in	EU NPOP	Tea
<b>Tata Tea Limited, Tata Tetley Division</b> Kerala Tel: +91-484-2667427, 2668758 tetley@md2.vsnl.net.in	EU NPOP	Tea
<b>Tata Tea Ltd, Instant Tea Division</b> Munnar Kerala Tel: +91-4865-230341 instanttea.divn@tatatea.co.in	EU NPOP NOP	Instant tea
<b>Thenarasu Organic Farm</b> Pollachi, Tamilnadu Tel: +91-4259-286467 cocoa_vanilla1@yahoo.com	EU NPOP	Coconut Cocoa Vanilla
<b>Thiashola Estate,</b> The Nilgiris, Tamil Nadu Tel: +91-423 -250 9897/2509244 Thiasholaestate.Hll@unilever.com	NPOP EU NOP	Tea
<b>Tukdah Tea Estate</b> Darjeeling, West Bengal Tel: +91-33-2243-4979	EU NPOP	Tea

Operator	Scope	Products
<b>TOFA-Bakshish Singh- Chimni Farm</b> Rampur, Uttar Pradesh Tel:+91-5944-244349	NPOP EU	Sugarcane
<b>TOFA-B.S.Sandhu-Benazir Farm</b> Rampur, Uttar Pradesh Tel:+91-595-2920085	NPOP EU NOP	Paddy, Tulsi, Mango Pepper mint, Guava
<b>TOFA-Avtar Sigh - Bagia Farm</b> Baraielly, Uttar Pradesh Tel:+91-5822-221157	NPOP EU NOP	Paddy Sugarcane, Pepper mint
<b>TOFA-Bhagwant Singh's Farm</b> Rampur Uttarpradesh. Tel:+91-595-2470018	NPOP EU	Sugarcane Guava, Litchi, Mango
<b>TOFA-Gurwant Singh-Gokul Nagri Farm</b> Rampur, Uttarpradesh Tel:+91-595-2461355	NPOP EU	Sugarcane, Paddy Guava, Mango, Litchi
<b>TOFA-Cee Daa Organic Farm</b> Rampur, Uttarpradesh Tel:+91-595-2461225	NPOP EU	Paddy, Jaggery, Coriander Culnery herbs, maize Ajwain, Turmeric, Wheat
<b>TOFA- Rajinder Singh-Pareva Farm</b> Rampur, Uttarpradesh Tel- +91-595-2413400	NPOP EU	Paddy, Pepper mint Sugarcane
<b>TOFA-Bhupinder Singh- Swarg Farm</b> Rudrapur, Uttarakhand. Mob: +91-9412645910	NPOP EU NOP	Paddy Sugarcane Tulsi
<b>TOFA-Gurprit Singh- Guroo Farm</b> Rudrapur, Uttarakhand. Tel:+91-5944-244575 guroofarms@gmail.com	NPOP EU NOP	Lemon grass Eucalyptus
<b>TOFA-Bhajan Singh- Hazaratpur Farm</b> Rudrapur, Uttarakhand. Tel:+91-595-2470018	NPOP EU	Paddy
<b>Tumsong Tea Estate</b> Dist. Darjeeling Tel: +91-354- 2261598	NPOP EU NOP JAS	Tea
<b>The United Nilgiri Tea Estates</b> Nilgiris, Tamil Nadu. Tel: +91-423-225 8737 chamraj@vsnl.com	NPOP EU NOP	Tea

Operator	Scope	Products
<b>Sangamam Small Scale Coffee Growers SHG</b> Wayanad, Kerala Tel: 04936 221 222 vasudhaorg@yahoo.com	NPOP EU	Coffee Pepper
<b>VASuDHA-</b> Wayanad, Kerala Tel: 04936 221 222 vasudhaorg@yahoo.com	NPOP EU	Coffee Pepper
<b>Veera Home Tex India Pvt Ltd</b> Karur, Tamil Nadu Tel : 04324 274041 mkr@veeragroups.in	NPOP EU	Cotton
<b>Weikfield Products Co. (India) Pvt. Ltd.,</b> Pune Tel: +91-20- 26633111/2 weikfield@weikfield.com	NPOP EU NOP	Tea
<b>Welbeck Tea Estate,</b> Nilgiris, Tamil Nadu Tel: +91-422- 221 2659 welbecktea@sancharnet.in	NPOP EU NOP	Tea Eucalyptus Thyme Rosemary

# **Attachment 17**

## **Labelling**

*Labelling Requirements under the Darjeeling  
Certification Trade Mark*

**टी बोर्ड ★ भारत**

(भारत सरकार के अधीन, दार्जिलिंग एवं उद्योग मंत्रालय, वाणिज्य विभाग)

14, बी.टी.एम. सरणी (ब्रेबोर्न रोड), कोलकाता-700 001, पो.बा.सं. 2172

तार : टीबोर्ड दूरभाष : 2235 1411 (8 लाइन), एसटीडी : 033, फैक्स : 22215715

ई-मेल : teaboard@teaIndia.org, वेबसाइट : www.teaIndia.org.

**TEA BOARD ★ INDIA**

(Under Govt. of India, Ministry of Commerce &amp; Industry, Deptt. of Commerce)

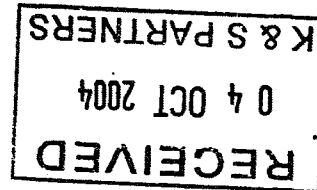
14, B. T. M. Sarani (Brabourne Road), Kolkata-700 001, P. O. Box No. 2172,

Gram TEEBORD Tel : 2235-1411 (8 lines) STD 033, Fax : 2221 5715

E. mail teaboard@teaIndia.org., Website : www.teaIndia.org.



Ref.No.22(5)/Prop/2000.



By Fax

Date: 1.10.2004.

No of pgs 4

To

All Tea Companies registered under the Darjeeling CTM Protection Process  
All Associations – The Secretary, DPA/CTTA/CCPA/TABAC/IMTEF.

**Sub: Labeling Requirements Under The Darjeeling Certification Trade Mark Protection Process & Guidelines For Use Of Darjeeling And Darjeeling Logo In India**

Dear Sirs,

The undersigned is directed by the competent authority of the Board to inform that the Tea Board is the owner of, inter alia, the following intellectual property right :

1. DARJEELING
2. DARJEELING logo

As owner of the above proprietary rights, the Tea Board has statutory and common law control over the manner, extent and context of use of these marks by all legitimate traders of Darjeeling tea in the course of trade and it would request the relevant trade to take the following precautions as part of their labeling practices. This is further to the registration of "Darjeeling" and "Darjeeling logo" as Certification Trade Marks in India under the Trade Marks Act, and the same being advertised in Journal of the Geographical Indications Registry, Chennai.

As such, the competent authority of the Board has directed that all packs containing Darjeeling tea should adhere to the necessary labeling requirement as given below. This applies for packs packed by Indian companies.



यदि आप अपना पत्र हिन्दी में लिखेंगे तो उतनी ही जल्दी जवाब मिलेगा, जितना कि अंग्रेजी में लिखना से मिलता है।

a. All packs should feature the company's User license number given under the Darjeeling CTM Registration process and "Darjeeling <sup>TM</sup> "This replaces the earlier "Darjeeling CTM – applied for".

b. For packs using the word Darjeeling : the following statement should feature

"Registered Certification Trade Mark of Tea Board India under No.831599 used under licence"

For packs using both "Darjeeling" and the Darjeeling logo :

"Registered Certification Trade Marks of Tea Board India under Nos.831599 & 532240 used under licence"

c. Packs containing a certain percentage of Darjeeling tea would need to declare the said percentage and would also need to register under the protection process. If Darjeeling tea is one of the ingredients in the blend, then the percentage of Darjeeling used, would need to be specified in the contents panel. Representation on the pack should not in any way mislead the consumer as to the contents of the pack. Such packs would also need to register under the Darjeeling Certification Trade Mark Protection Process and file annual returns.

d. Rule 32 of PFA Rules 1955 stipulates the provision for packing and labeling of Foods. The labeling requirements mentioned herein shall be in addition to the requirements stipulated in Rule-32 of PFA Rule 1955.

e. Guidelines for registrations of trademarks

When seeking to register a mark say 'RED FORT Darjeeling tea', the following conditions ought to be observed:

1. That the tea sold/proposed to be sold under the mark is 100% DARJEELING tea and the description of goods in the application should be limited to DARJEELING tea only.

As per the practice of the Trade Marks Registry, all descriptive matter in an application such as the word DARJEELING would require to be disclaimed and no exclusive right would vest in the applicant. However, a disclaimer condition would not suffice since it is applicable to all descriptive and/or generic words and its inclusion in the application does not and cannot reasonably convey the information that the word disclaimed is a mark of regional origin.

If the mark RED FORT is used for other teas as well, the applicant must agree to a variation condition to the effect that, 'as and when the mark is used for teas other than DARJEELING tea, then the word DARJEELING forming part of the



mark would be replaced by the appropriate name of the other tea/s concerned'. In such event, the mark 'RED FORT Darjeeling tea' for the goods 'tea' subject to such variation condition would be in order.

Keeping the above concerns in mind, all applications of the kind envisaged above must be specifically endorsed with the following condition:

*"The word DARJEELING forming part of the mark is a registered certification mark of the Tea Board and is being used by the applicant under licence of the Tea Board. It is a condition of registration that the mark in the form shown above would stay on the Register so long as there is a subsisting relationship between the Tea Board and the applicant and, unless permissible under law to amend the mark, the applicant undertakes to abandon/surrender the same on such cessation of relations."*

2. Generally, the applicants follow the practice of registering the labels in current use by them as trademarks. Usually, the DARJEELING logo forms part of the labels sought to be registered as trademarks.

This is contrary to the manner of use under the regulations because the permission granted in favour of an authorized user is limited to the context of use of the DARJEELING logo in the course of trade as part of any packaging or advertising material and under no circumstances, does such permission extend to authorize the applicant to register a trademark which incorporates the DARJEELING logo as part thereof.

This is due to the fact that the incorporation of the DARJEELING logo in the application is an indication of subsisting nexus between the Tea Board and the applicant and, after cessation of relations between the two, an continued presence of the DARJEELING logo as part of the trademark application would convey a false representation to the public that use of the DARJEELING logo is authorised by the Tea Board when there would be no such connection.

Further, any reproduction of the DARJEELING Logo as part of the trademark application without authority of the Tea Board would expose the applicant to a claim for infringement of the Tea Board's artistic copyright therein.

In the event there are reasons why the applicant is unable to amend the trademark application, then its registrations should be subject to the following conditions:

- i. Provide the Tea Board with an undertaking to the effect that as and when the relationship comes to an end, he would either amend the mark by filing the necessary request at the Trade Marks Registry or allow the mark to lapse and

ii. Incorporate a condition in the application to the effect that:

*"The DARJEELING logo forming part of the mark is a registered certification mark of the Tea Board and is being used under licence. It is a condition of registration that the mark in the form shown above would stay on the Register so long as there is a subsisting relationship between the Tea Board and the applicants and, unless permissible under law to amend the mark, the applicant undertakes to abandon/surrender the same on such cessation of relations."*

3. Use of DARJEELING word and/or logo or Deceptive Variations thereof in respect of tea and/or allied products

DARJEELING and DARJEELING logo are Geographical Indications to describe the tea grown in the defined region of the district of Darjeeling and certified as such by the Tea Board. These marks have acquired special uniqueness, reputation and good will in the public mind when used in relation to tea produced in the aforesaid region so that the right to attach it to such tea forms part of the goodwill of all those who are duly associated with the said region, including growers, exporters, importers and traders of Darjeeling tea. In brief, the marks are public rights as opposed to trademarks which are private rights. No one trader or person can claim exclusive rights in these marks.

**Bearing the above principles in mind, no person can adopt, use or register marks which consist of DARJEELING word and/or DARJEELING Logo or deceptive variations thereof.**

This information may kindly be circulated to your members such that trademark applications do not contain Darjeeling word and/or the Darjeeling logo.

The said labeling requirements may kindly be carried out within 8 months of the date of issue of this circular.

Yours faithfully,

*A.K. Mallik*

(A.K. Mallik)  
Secretary.

# **Attachment 18**

## **Labelling**

*Certificate of registration of the Darjeeling word  
as a Geographical Indication (N° 1) under the  
Indian Geographical Indication of Goods  
(Registration & Protection) Act, 1999*

प्ररूप 0-2



बौद्धिक  
सम्पदा भारत



सत्यमेव जयते

FORM 0-2



INTELLECTUAL  
PROPERTY INDIA



भारत सरकार  
GOVERNMENT OF INDIA

भौगोलिक उपदर्शन रजिस्ट्री  
Geographical Indication Registry

वस्तुओं का भौगोलिक उपदर्शन (रजिस्ट्रीकरण तथा संरक्षण) अधिनियम, 1999  
Geographical Indication of goods (Registration and Protection) Act, 1999

धारा 16 (1) के अधीन भौगोलिक उपदर्शन अथवा धारा 17 (3) (ई) के अधीन प्राधिकृत उपयोक्ता के रजिस्ट्रीकरण का प्रमाणपत्र  
Certificate of Registration of Geographical Indication under section 16 (1) or of authorised user under section 17(3)(e)

भौगोलिक उपदर्शन संख्या:  
Geographical Indication No.: 1

प्राधिकृत उपयोक्ता संख्या  
Authorised user No.:

दिनांक  
Date: 27.10.2003

प्रमाणित किया जाता है कि भौगोलिक उपदर्शन (जिसकी समाकृति इसके साथ उपाबद्ध है) / प्राधिकृत उपयोक्ता  
टी बोर्ड, 14, बी.टी.एम. सरानी (ब्राबोर्ण रोड)  
पी.ओ. बॉक्स सं. 2172, कोलकाता - 700 001, भारत

के नाम से 30 वर्ग में 1 संख्या के अधीन 27.10.2003 दिनांक को

-याथ

के लिए रजिस्टर में रजिस्ट्रीकृत किया गया है।

Certified that the Geographical Indication (of which a representation is annexed hereto)/ authorised user has been registered in  
the register in the name of Tea Board, 14, B.T.M. Sarani (Brabourne Road) P.O.Box  
No.2172, Kolkatta - 700 001, India.

in class 30 under no. 1 as of the date 27.10.2003  
in respect of Tea

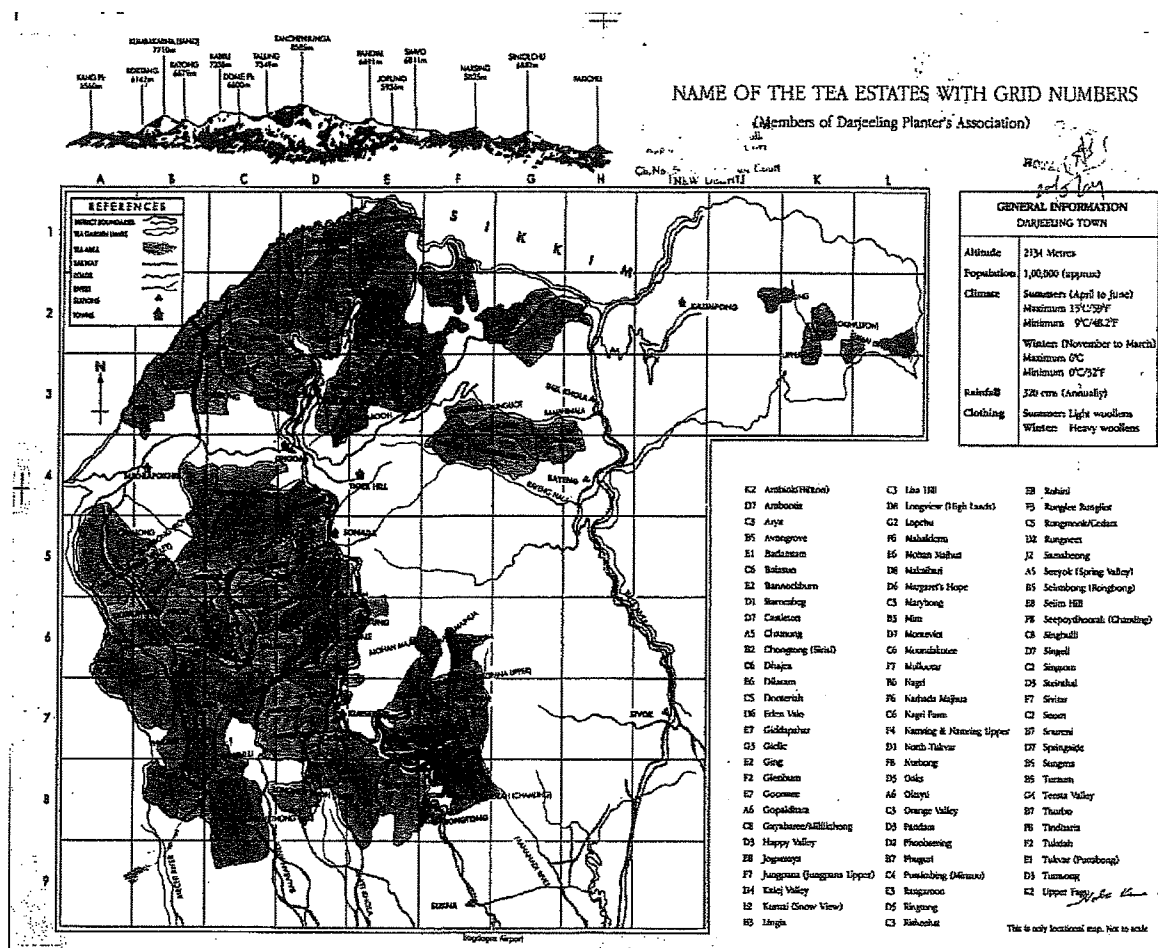
आज दिनांक 29 अक्टूबर माह 2004 को चेन्नई में मेरे निदेश पर मुद्रांकित किया गया।

Sealed at my direction this 29th day of October 2004. at Chennai.

रजिस्ट्रार, भौगोलिक उपदर्शन  
Registrar of Geographical Indication.

# ENTRY MADE IN PART-A OF THE REGISTER

# DARJEELING (Word)



**THAT THE TEA BOARD IS THE REGISTERED  
PROPRIETOR OF THE G.I.  
DARJEELING TEA**

Date : 29.10.04  
Place: Chennai

*S. Chandrasekaran*  
**S. CHANDRASEKARAN**  
Registrar of Geographical Indications.

# **Attachment 19**

## **Labelling**

*Certificate of registration of the Darjeeling logo as a Geographical Indication (N° 2) under the Indian Geographical Indication of Goods (Registration & Protection) Act, 1999*

प्ररूप 0-2



बौद्धिक  
सम्पदा भारत



सत्यमेव जयते

FORM 0-2



INTELLECTUAL  
PROPERTY INDIA



भारत सरकार  
GOVERNMENT OF INDIA

भौगोलिक उपदर्शन रजिस्ट्री  
Geographical Indication Registry

वस्तुओं का भौगोलिक उपदर्शन (रजिस्ट्रीकरण तथा संरक्षण) अधिनियम, 1999  
Geographical Indication of goods (Registration and Protection) Act, 1999

धारा 16 (1) के अधीन भौगोलिक उपदर्शन अथवा धारा 17 (3) (ई) के अधीन प्राधिकृत उपयोक्ता के रजिस्ट्रीकरण का प्रमाणपत्र  
Certificate of Registration of Geographical Indication under section 16 (1) or of authorised user under section 17(3)(e)

भौगोलिक उपदर्शन संख्या:  
Geographical Indication No.: 2

प्राधिकृत उपयोक्ता संख्या  
Authorised user No.:

दिनांक  
Date : 27.10.2003

प्रमाणित किया जाता है कि भौगोलिक उपदर्शन (जिसकी समाकृति इसके साथ उपाबद्ध है) / प्राधिकृत उपयोक्ता  
टी बोर्ड, 14, बी. टी. म. सरानी (ब्राबोर्न रोड)  
पी.ओ. बॉक्स सं. 2172, कोलकाता - 700 001, भारत

के नाम से 30 वर्ग में 2 संख्या के अधीन 27.10.2003 दिनांक को

अथ

के लिए रजिस्टर में रजिस्ट्रीकृत किया गया है।

Certified that the Geographical Indication (of which a representation is annexed hereto)/ authorised user has been registered in  
the register in the name of Tea Board, 14, B.T.M. Sarani (Brabourne Road) P.O. Box  
No.2172, Kolkatta - 700 001, India.

in class 30

under no. 2

as of the date 27.10.2003

in respect of Tea

1

आज दिनांक 29 अक्टूबर माह 2004 को चेन्नई में मेरे निदेश पर मुद्रांकित किया गया।

Sealed at my direction this 29th day of October 2004. at Chennai.

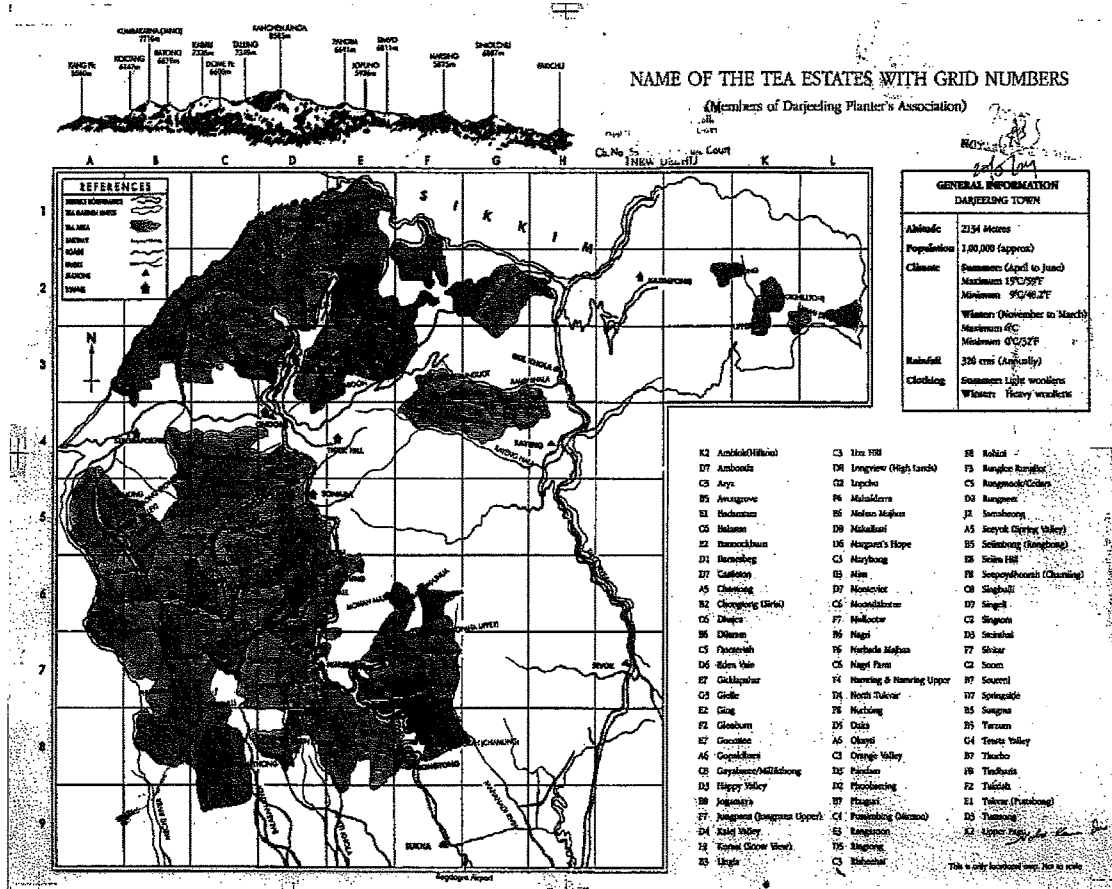
रजिस्ट्रार, भौगोलिक उपदर्शन  
Registrar of Geographical Indication.

# ENTRY MADE IN PART-A OF THE REGISTER

**G.I-2**



(Logo)



**THAT THE TEA BOARD IS THE REGISTERED  
PROPRIETOR OF THE G.I.  
DARJEELING TEA**

*S. Chandrasekaran*  
**S. CHANDRASEKARAN**

**Date : 29.10.04**  
**Place: Chennai**

**Registrar of Geographical Indications.**