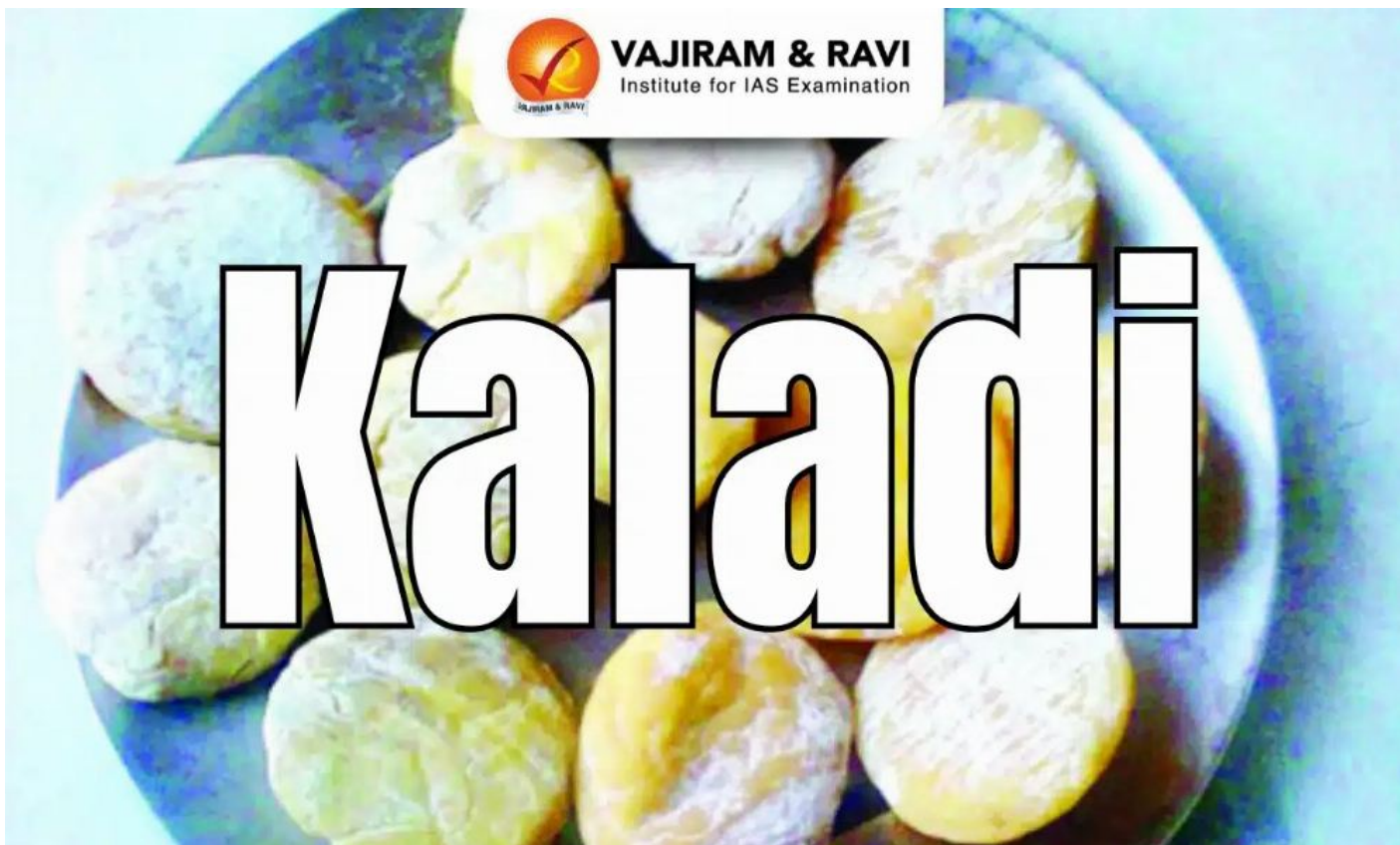


Kaladi

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Kaladi Latest News

Recently, the union Minister of State for Science & Technology directed that “Kaladi” traditional dairy products be upscaled for wider food applications and recipes.

About Kaladi

- Kaladi is a famous **Dogra cuisine**.
- It is a **traditional dairy product** of Udhampur district, **Jammu & Kashmir**.
- It has received the Geographical **Indication tag** (GI).

Preparation of Kaladi

- It is traditionally **prepared from raw full-fat milk** using whey water as a coagulant.
- **The raw full fat milk**, vigorously churned in an iron pot with a wooden plunger-like tool.
- The molten mass of milk solids was then separated by adding sour milk or curd called mathar.

- Once stretched, the flattened cheese was **cooled on the black iron pot itself**, before being placed in a bowl to solidify.
- The solidified cheese was then sun dried to help it to lose the moisture.
- Since the ambient temperature in the mountainous area of Udhampur remains low despite a strong sun, the Kalari **dried from the outside yet remain moist inside**

Key Facts about Geographical Indication Tag

- It is a sign used on **products that have a specific geographical origin** and possess qualities or a reputation that are due to that origin.
- This is typically used for **agricultural products**, foodstuffs, wine and spirit drinks, **handicrafts and industrial products**.
- The Geographical Indications of **Goods (Registration and Protection) Act, 1999** seeks to provide for the registration and better protection of geographical indications relating to goods in India.

This GI tag **is valid for 10 years** following which it can be renewed.

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