

**GEOGRAPHICAL INDICATIONS
OFFICIAL BULLETIN**

**INDUSTRIAL PROPERTY
REGISTRY**



ROYAL GOVERNMENT OF BHUTAN

THIMPHU

NO. 01

10 FEBRUARY 2026

Geographical Indications Official Bulletin: GIJ-01
10 February 2026

As per the requirement of 36 of the Geographical Indication Rules and Regulations of Bhutan, 2025; it is informed that the Geographical Indications Bulletin has been made available to the public from 10 February 2026

Notice is hereby given to any interested parties to submit the notice of opposition to the Registrar of the Industrial Property Registry along with GI Form 3 within two months from the date of this publication.

Sd/-

(Sonam Penjor)

REGISTRAR OF INDUSTRIAL PROPERTY

GI Application No.: BT/GI/01
Date of Filing: 12 January 2026

Geographical Indication: Bumthang Yathra
Type of Goods: Textile

Applicant:
Bumthang Yathra Cooperatives
Dorjibi, Bumthang

Geographical Area:
Bumthang Region

Description of the Goods:

Bumthang Yathra is restricted to hand woven wool fabric using sheep wool yarns which can be both imported and locally sourced yarns. However, both the imported and locally sourced yarns should be dyed with locally sourced natural dyes and the weaving techniques by the producers makes it exclusive to the region of Bumthang Valley. The Bumthang Yathra GI is primarily produced and sold as a woven Woolen Fabric, Runners, Throws, Scarves, Cushion Covers and Rugs by the producers. However, the local wool shall only be produced to make fabric in authentic YATHRA colour which can be further customized and used as per the choice of the consumers.

Proof of Origin:

To produce and market the Bumthang Yathra products, producers must be a member of the Bumthang Yathra Association. All producers are required to declare the volumes produced, processed, and sold, and to register all transactions.

To ensure the origin and credibility of the GI, a control and traceability system should be established to verify compliance of the product with Books of Specification. All raw materials (yarns, natural dye ingredients) must be clearly identified from collection to completion of the weaving processes activities.

Inspection Body:

Bhutan Standards Bureau
Thimphu

GI Application No.: BT/GI/02
Date of Filing: 12 January 2026

Geographical Indication: Bumthang Honey
Type of Goods: Food- Honey

Applicant:
The Bumthang Honey Cooperative
Chhumig Gewog, Bumthang

Geographical Area:
Bumthang Region

Description of the Goods:
Bumthang Honey is a natural, raw honey produced by *Apis mellifera* honeybees in the Bumthang District of Bhutan. It is marketed exclusively in liquid form and may undergo natural crystallization at ambient temperatures below 10 degree celcius. Two categories are proposed to commercialize under the GI: Multi-floral Honey and Buckwheat Honey, each distinguished by floral origin, harvesting season, and sensory characteristics.

Proof of Origin:
The origin of Bumthang Honey is ensured through a traceability and internal control system implemented by the Bumthang Honey Cooperative. Only registered beekeepers operating within Bumthang District are authorized producers. All beehives are located within the defined geographical area and are uniquely identified. Each batch of honey is recorded with harvest date, location, quantity, and batch number, and all processing and packaging activities occur within Bumthang District.

Inspection Body:
Bhutan Food and Drug Authority
Thimphu

GI Application No.: BT/GI/03
Date of Filing: 12 January 2026

Geographical Indication: Merak Sakteng Zoetey
Type of Goods: Food- Cheese

Applicant:
Merak-Sakteng Zoetey Cooperative
Trashigang

Geographical Area:
The geographical area covers Merak and Sakteng gewogs in Trashigang District, Bhutan. Extended seasonal grazing occurs in Phongmey, Radhi, Shongphu, Samkhar, Kanglung, Khaling, Thrimshing, and Kangpar (Trashigang); Yalang (Trashiyangtse); and Lauri (Samdrupjongkhar).

Description of the Goods:
Merak- Sakteng Zoetey is semi-hard, naturally fermented cheese made from Yak and *Zomo* milk. No preservatives, additives, or microbial cultures are used. This cheese is aged in cattle hide for 6-12 months at altitudes ranging from 2,500-4,500 m.a.s.l. Zoetey typically develops a brownish-yellow crust and a yellowish-white core, with creamy tones emerging with age. It has a pungent aroma when young that mellows over time, and its flavour evolves from sharp sourness into mildly bitter and salty notes with lingering sourness.

Proof of Origin:
The origin of Merak-Sakteng Zoetey is ensured through a structured traceability and control system. Only Brokpa producers from the defined geographical area of Merak and Sakteng and their designated grazing grounds are authorized to produce the cheese. All stages of production such as grazing, milking, cheese processing, fermentation in cattle hide, and maturation are carried out exclusively within this area. Producers and value-chain actors are registered, production batches are identified and recorded, and regular internal and external inspections are conducted to verify compliance with the product specifications and geographical origin.

Inspection Body:
Bhutan Food and Drug Authority
Thimphu

GI Application No.: BT/GI/04

Date of Filing: 12 January 2026

Geographical Indication: Dhur-Tandigang Gontho

Type of Goods: Food- Buckwheat Flour

Applicant:

Dhur-Tandingang Gontho Cooperative

Tandingang, Tang Gewog, Bumthang Dzongkhag, Bhutan

Geographical Area:

Villages: Tandingang Chiwog under Tang Gewog and Dhur-Lusibee Chiwog under Choekhar

Gewog: Choekhor and Tang

Dzongkhag: Bumthang

Description of the Goods:

Dhur-Tandingang Gontho is a buckwheat flour food product made exclusively from the local bitter buckwheat variety (*Fagopyrum tataricum*), locally known as “Gontho”. In the local dialect, ‘Gon’ means autumn and ‘tho’ means crop associated specifically with buckwheat.

This buckwheat variety is indigenous and cultivated only in the Tandingang chiwog (sub-block) under Tang gewog (block) and in the Dhur-Lusibee chiwog under Choekhor gewog, in Bumthang Dzongkhag (District) of the Kingdom of Bhutan, where the buckwheat grain is also later processed into flour resulting to the use of the name “Dhur-Tandingang Gontho” to identify this local buckwheat flour milled from unhulled bitter buckwheat grains and naturally produced without the application of any chemical fertilizers or plant protection chemicals needed in the production cycle

Proof of Origin:

Dhur-Tandingang Gontho is distinguished by its light gray to white flour, smaller round grains, and mildly sweet flavor within the typical profile of bitter buckwheat. These characteristics result from the local indigenous material, specific ecological conditions, and traditional know-how, setting it apart from similar products in neighboring dzongkhags. To guarantee origin and compliance with product specifications, a traceability and control system is implemented throughout the value chain. Compliance is ensured through internal controls by the Dhur-Tandingang Gontho cooperative and external verification by a competent third-party certification body. All operators must maintain transaction records and submit annual production and stock declarations, and are subject to official control.

Inspection Body:

Bhutan Food and Drug Authority