

# Typical Georgian Food Products: A National Mapping Summary



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## **Acknowledgments**

This brochure was prepared by a UNIDO Project Team made up of Ms. Ebe Muschiali, Associate Industrial Development Expert, and Mr. Giorgi Todua, National Project Coordinator, in the framework of the project “Identification of Typical Georgian food/terroir products”, funded by Czech Republic (Project ID: 180255). The brochure was finalized under the overall guidance of Mr. Fabio Russo, UNIDO Senior Industrial Development Officer. The mapping is based on the work of the Know-How Training Center.

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# Contents

Introduction and background information	2
Summary of identified terroir products	3
Selection criteria of terroir products	4
Identified terroir products by categories	5
CATEGORY I: Cereals, bread and oils	6
CATEGORY II: Tea, wild herbs and spices	8
CATEGORY III: Dairy products	11
CATEGORY IV: Meat, poultry and other animal products	17
CATEGORY V: Dried fruits, sauces, jams and candy	20
CATEGORY VI: Honey	22
CATEGORY VII: Alcoholic and non-alcoholic drinks	24
CATEGORY VIII: Vegetables, pickled products and potatoes	26



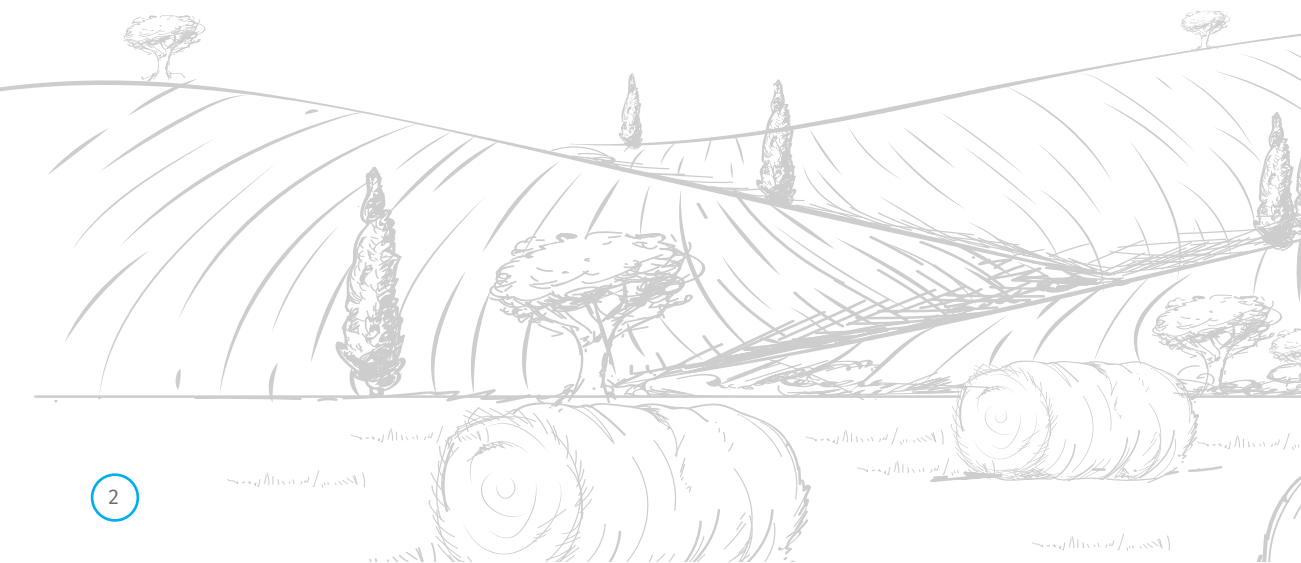


## Introduction and background information

In agri-food markets, consumers are increasingly interested in traditional products that are strongly connected to their region of origin and identified as origin-linked products or by using the French terminology “terroir” products. This trend is a significant opportunity for producers and small and medium enterprises in the agri-food sector, because they do not need to compete with the prices of generic and standardized products. On the contrary, this trend rewards them for excelling in what they have always done: using artisan methods to produce traditional products that are deeply rooted in a region and which have distinctive characteristics.

Over the last decade in response to the growing interest of public institutions, SMEs and producers for partnership strategies specifically focused on adding value to typical food products, the United Nations Industrial Development Organization (UNIDO) has developed a methodology to support these products’ market access.

Because the Georgian government recognizes the mounting interest of consumers in typical food/terroir products and pays special attention to the promotion of Georgian products internationally by finding niche markets, UNIDO implemented the project “Identification of Typical Georgian food/terroir products”, with funding from the Czech Republic. Its goals were to map terroir products in Georgia and raise awareness of the role of terroir products as an engine for higher income generation.





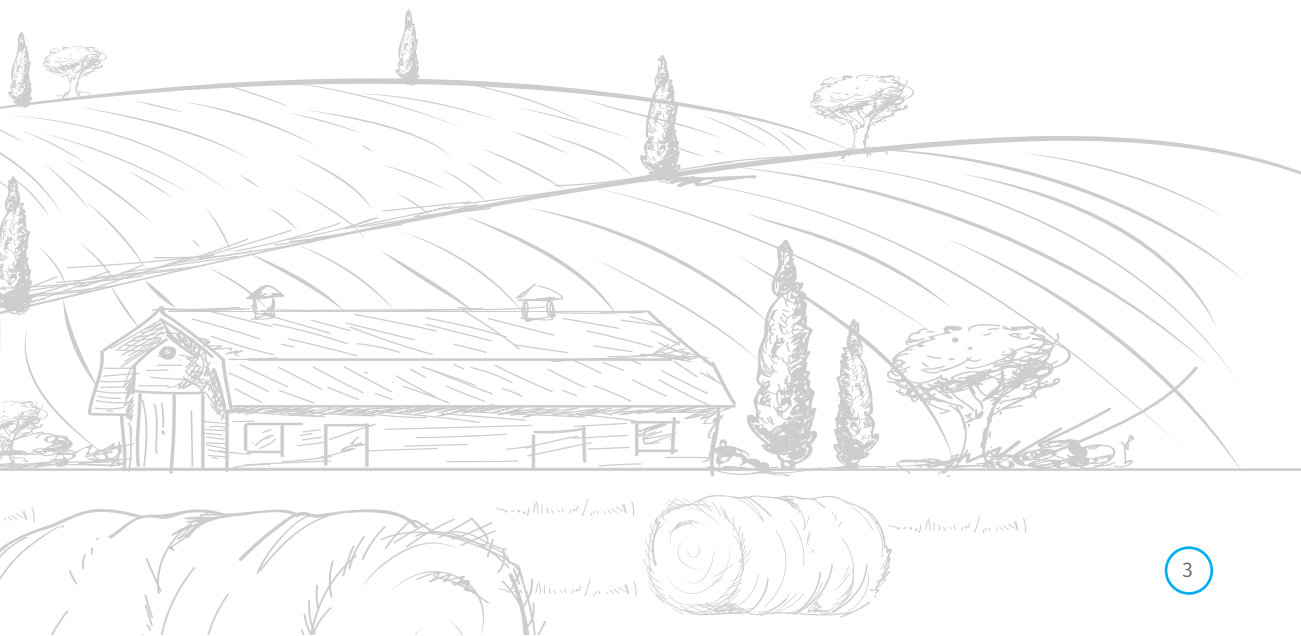


## Summary of identified terroir products

In close cooperation with the Ministry of Environmental Protection and Agriculture, UNIDO mapped typical food/terroir products in Georgia, as well as undertook an in-depth analysis of terroir products in the Mtskheta-Mtianeti administrative and Tusheti historical regions (a priority region for the Czech Republic). The studies identified those terroir products with a strong growth and employability potential, especially among women, and provided recommendations for the technical assistance on how to enhance the value-added of the identified products and their market access potential.

The nationwide mapping of terroir products shows that dwelling culture, a unique understanding of religion and spiritualism, social hierarchy and structure, and many other contributing factors profoundly influenced the production of typical food/terroir products in the Georgian regions. These factors led to a wide variety of products with unique characteristics, historical and physical anchoring, collective dimension and links to local culture that are presented in this brochure.

The study shows that historically the collection of herbs and berries has been carried out exclusively by women and youth. Dairy production (cheese, matsoni, etc.) in rural areas is also mostly done by women, especially in Western Georgia. This applies less to the production of some artisan cheeses in harsh climatic conditions, such as Guda cheese in Tusheti. Women also dominate small-scale production of jams, juices, dried fruits, ajika, tkemali, and other similar terroir products.

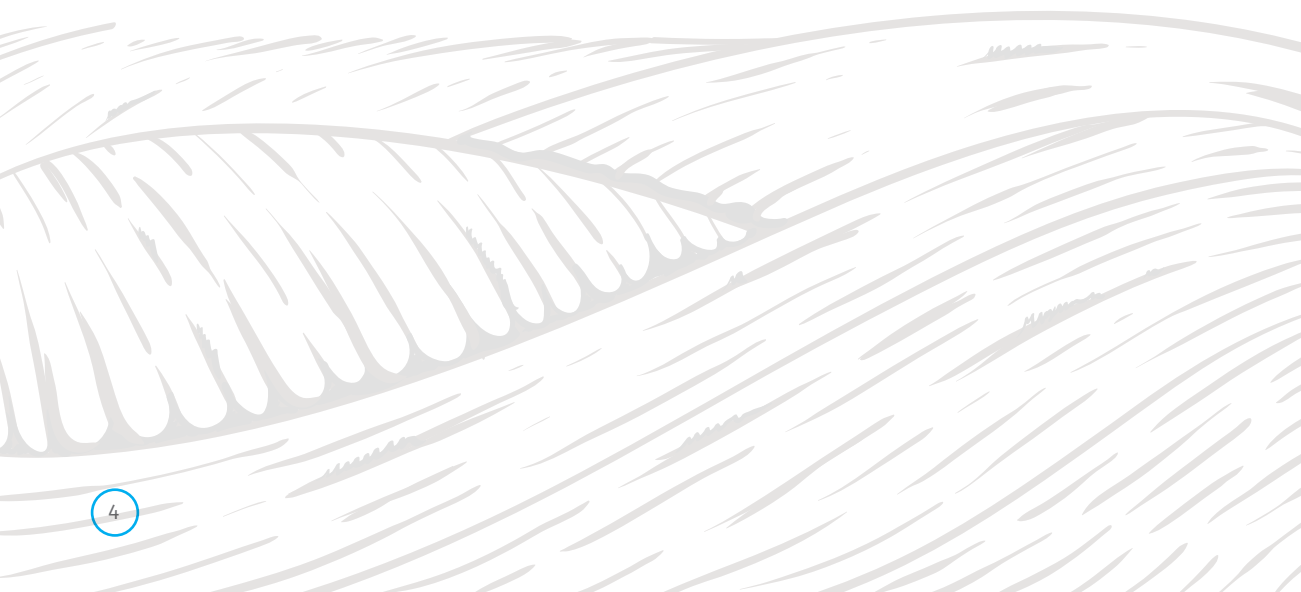




## Selection criteria of terroir products

The mapping of terroir products was conducted using UNIDO methodology, considering the following four main criteria:

- **Typicity:** the product must have unique characteristics, not reproducible elsewhere, linked to its origin, which gives it a specific quality and reputation on the market.
- **Physical anchoring to the territory:** the product must derive its characteristics of typicity from one or more natural or human resources specific to the territory, such as the pedoclimatic characteristics of the territory, and/or plant or animal genetic resources, and/or local know-how. In principle, the primary raw materials must come from the very region where the processing takes place.
- **Historical anchoring to the territory:** the terroir product has been produced for a long time in the area, thus representing component of the identity of the region. This varies according to local history, but normally, one can speak of a few decades.
- **Collective dimension and link to local culture:** many actors are involved in the production and processing of the identified products. This also refers to the community and local institutions' participation in adding value to the terroir product as part of their culture and identity. The number of producers involved is a key criterion to define priorities for potential intervention.







Identified  
terroir products  
by categories



# CATEGORY I: Cereals, bread and oils

## Map 1:

### Regional distribution of terroir products in the Category of cereals, bread and oils



**Table 1:** List of terroir products in the Category of cereals, bread and oils

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Javakhetian Dika/Javakhetis Dika</b> (Wheat)	Javakheti historical region, Samtskhe-Javakheti
2	<b>Akhaltshikhe (Meskhetian) tsiteli Doli/Akhaltshikhis (or Meskhuri) tsiteli Doli</b> (Wheat)	Meskheti historical region, Samtskhe-Javakheti
3	<b>Kumeli (Khali)</b> (Fried flour)	Tusheti historical region, Kakheti
4	<b>Kakhetian sunflower oil/Kakhuri zeti</b>	Kakheti
5	<b>Kakhuri Dedas Puri (Kakhuri Shoti)</b> (Bread)	Kakheti
6	<b>Meskhetian bread/Meskhuri puri</b>	Meskheti historical region, Samtskhe-Javakheti

## 1. Javakhetian Dika/Javakhetis Dika (Wheat)

Javakhetian Dika is one of the forms of an old Georgian Dika wheat that is endemic to the historical Javakheti region. It grows as high as 750-2,000 meters above sea level, on the Javakheti Plateau. It is well-adapted to harsh climate conditions and, accordingly, represents one of the mountain spring wheats. From early centuries it was pure sown by itself in Georgia or mixed with other types of wheat. The production of Dika is rather limited, because the demand for Georgian endemic wheat is growing, there is good potential for a larger production.

## 2. Akhaltsikhe (Meskhetian) tsiteli Doli/Akhaltsikhis (or Meskhuri) tsiteli Doli (Wheat)

Akhaltsikhe (Meskhetian) Tsiteli Doli is a terroir winter wheat of the Meskheti historical region (part of the Samtskhe-Javakheti region). Akhaltsikhe Tsiteli Doli has an average height stem and foliage, red spike (awned, medium-sized and in a spindle form, bent in maturity phase), wider and elevated shoulder of the spikelet glume. It contains less gluten, than other wheat and is very nutritious. Its grain color is red. Sowing of this wheat was almost forgotten during Soviet times. However, in the last two decades its cultivation was rediscovered and restarted.

## 3. Kumeli (Khali) (Fried flour)

Kumeli, also known as Khali, is a terroir product from Tusheti historical region (in the Kakheti region.). It is ground, mixed and fried flour of *Suladi*-barley, rye, corn, and wheat - *Ipkli*<sup>1</sup>. It is used mostly in bread, and sometimes by Tushetian community for producing drinks or cooking. Kumeli made from corn and barley is considered the best.

## 4. Kakhetian sunflower oil/Kakhuri zeti

Kakhetian sunflower oil has a unique color, a distinctive aroma and a unique sunflower flavour, produced by the high consistency of phenols and antioxidants. Kakhetian sunflower oil is usually made by artisanal pressing; however, several enterprises also produce it with modern technologies. It is not refined and is suitable for direct consumption as well as cooking. Most of the sunflower is grown in the Kakheti region and used for sunflower oil production, especially in the Dedoplistskaro municipality.

## 5. Kakhuri Dedas Puri (Kakhuri Shoti) (Bread)

Kakhetian bread, referred to as Kakhuri Shoti, is produced in the Kakheti region. It is traditionally baked with local soft wheat varieties. Some bakeries add a little bit of Makhobeli/*Cephalaria syriaca* seeds (maximum 2 per cent) to the flour, which gives the bread a purple tint as well as long-lasting freshness. The bread is baked in a traditional Georgian clay oven known as a Tone (Tandoor).

## 6. Meskhetian bread/Meskhuri puri

A long history of different wheats as well as local unique culinary culture has facilitated the development of unique breads in the Meskheti historical region. Unlike Kakhetian bread, Meskhetian bread is baked in special ovens built with stones. Meskhetian bread is popular not only among local communities but also in large urban areas.

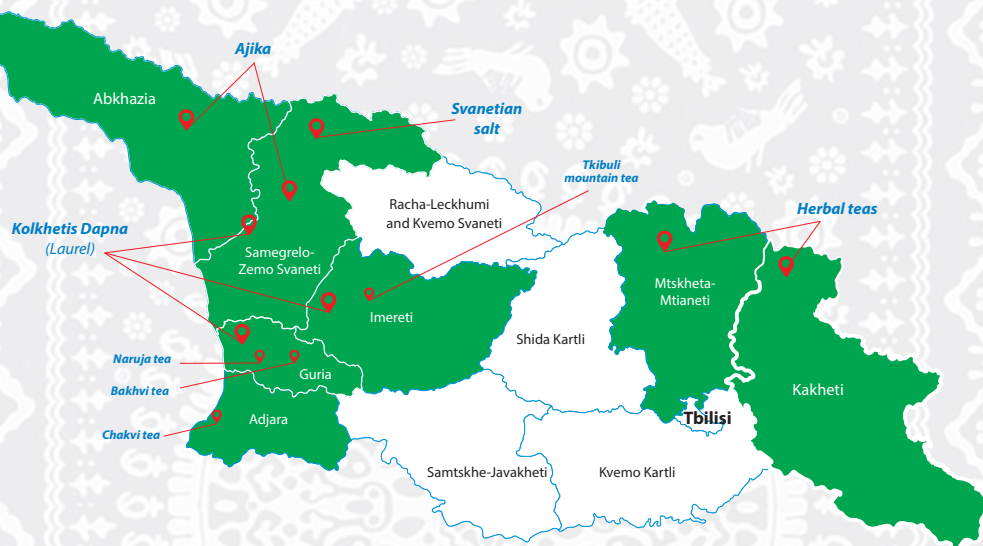
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1. Local specie of autumn wheat

## CATEGORY II: Tea, wild herbs and spices

### Map 2:

### List of terroir products in the Category of tea, wild herbs and spices



**Table 2:** List of terroir products in the Category of tea, wild herbs and spices

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Bakhvi tea/Bakhvis chai</b>	Bakhvi village, Ozurgeti municipality, Guria
2	<b>Naruja tea/Narujis chai</b>	Naruja village, Ozurgeti municipality, Guria
3	<b>Chakvi tea/Chakvis chai</b>	Chakvi area, Kobuleti municipality, Adjara
4	<b>Tkibuli mountain tea/Tkibulis mtis chai</b>	Tkibuli municipality, Imereti
5	<b>Herbal teas</b>	Mountainous area of Mtskheta-Mtianeti and Tusheti historical region, Kakheti
6	<b>Ajika</b> (Pepper paste/Hot sauce)	Abkhazia and Samegrelo historical region, Samegrelo-Zemo Svaneti
7	<b>Svanetian salt/Svanuri marili</b>	Svaneti historical region, Samegrelo-Zemo Svaneti
8	<b>Kolkhetis Dapna</b> (Laurel)	Kolkheti valley, Samegrelo-Zemo Svaneti, Guria and Imereti

## 1. Bakhvi tea/Bakhvis chai

Bakhvi tea is cultivated in the village of Bakhvi in Guria region. Plantations created in the village at the beginning of the 20th century. The subtropical climate of the village, as well as the unique red and yellow soil, create favorable conditions for growing high-quality tea. Bakhvi tea has low tannin concentration and a pleasant, soft flavor. Georgian tea, and specifically the ones produced in Guria, was immensely popular in the Soviet Union. After the collapse, production decreased significantly. However, in Guria tea production is still a major business.

## 2. Naruja tea/Narujis chai

Naruja tea plantations are located at 150 meters above sea level in the village of Naruja in Guria region. The favorable subtropical climate, characterized by moderate warmth and humidity and proper soil, provides the ideal conditions for tea growing. Naruja tea has a low level of tannic acids.

## 3. Chakvi tea/Chakvis chai

In 1884, tea plants were brought from China to Chakvi in Adjara and cultivated on a territory of 1.5 hectares. Soon, the plantation grew to 20 hectares, and a processing factory opened in 1899. Chakvi tea was popular during Soviet times, but after the collapse of the Soviet Union, sales dropped significantly, and farmers abandoned the plantations or replaced them with other crops. In recent years, some plantations were restored due to the increased popularity of Chakvi tea, which has a relatively low concentration of tannin and a pleasant and mild aroma.

## 4. Tkibuli mountain tea/Tkibulis mtis chai

The evergreen, perennial tea crop of the family Theaceae was planted in the historical Okriba area (the modern day Tkibuli municipality, Imereti region) in the 1930s. The territory has favorable climatic conditions with mostly west winds, high precipitation from the Black Sea and a temperate mountain climate.

## 5. Herbal teas

Collecting herbs (Begkondara, Tskliskondara, Deka, etc.) is widespread in mountainous areas of North-east Georgia. Begkondara stands out among all other herbal teas for its unique taste, appreciated by tourists in Tusheti. The herb is harvested while blooming and dried naturally. Only a few producers have a proper packaging to present the product in specialized festivals. Few cooperatives are established in Mtskheta-Mtianeti and few storage and processing facilities have been built.

## 6. Ajika (Pepper paste/Hot sauce)

Ajika as terroir product comes from Abkhazia and Samegrelo historical region. However, it became so popular that it is produced almost everywhere in Georgia. It is a red pepper paste used to season meat, dairy products and various Georgian dishes. Ajika is prepared with the following ingredients: red pepper, garlic, dried coriander seeds, salt as well as dill, basil, savory. Nuts (walnuts or hazelnuts) might also be used in some cases. In the traditional method of preparing Ajika pepper and spices were pressed together with a stone while nowadays producers use a meat grinder, making significant changes in the final taste of Ajika.

## **7. Svanetian salt/Svanuri marili**

Svanetian salt is a spiced salt, a terroir product from Svaneti, a mountainous historical region of Northwestern Georgia. It is a spicy salt with piquant taste. The common ingredients of Svanetian salt are garlic, coriander seeds, blue fenugreek, dried marigold flowers and dried red pepper. Common Svanetian salt is a bit different from the authentic Svanetian salt, due to the presence of a unique ingredient, Gitsruli, an endemic caraway flower. The flower is found at 2,000 meters above sea level in Svaneti and gives the Svanetian salt its authentic and characteristic aroma.

## **8. Kolkhetis Dapna (Laurel)**

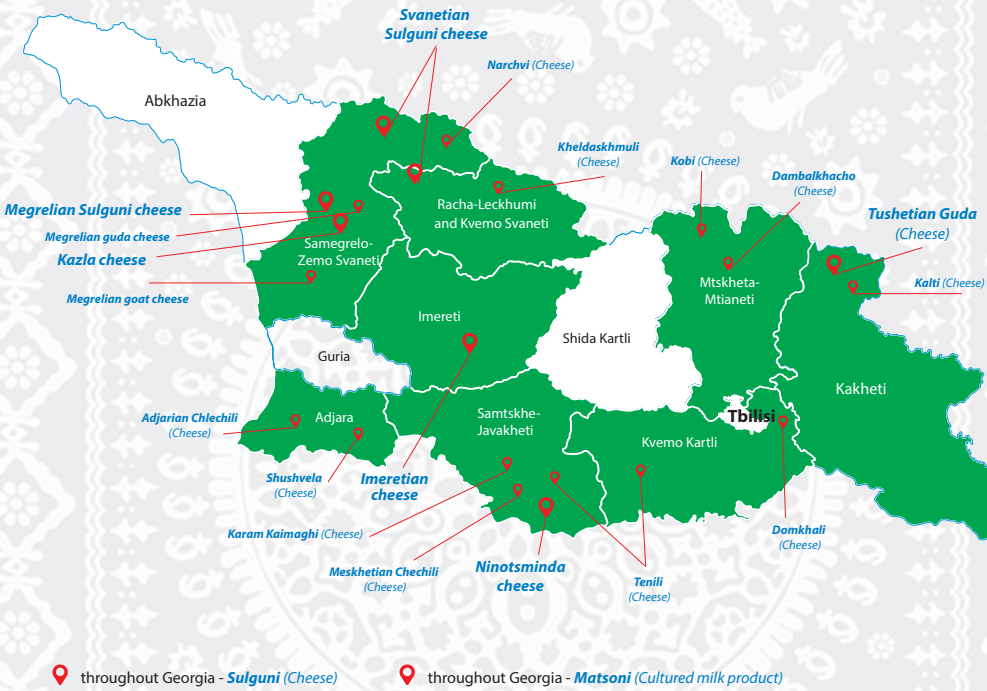
Kolkhetis Dapna (Laurel trees, *Laurus Nobilis*) is a native tree commonly found in the Kolkheti valley (Samegrelo-Zemo Svaneti, Guria and Imereti). Thanks to its aromatic characteristics with rich, aromatic tones and complex warm flavors, it is widely used in various processed food as well as to produce pickles, soups, stews, and other food products. It is a unique ingredient for several traditional Georgian dishes: e.g., Lobio (boiled bean, seasoned with various spices, including laurel).



# CATEGORY III: Dairy products

## Map 3:

### Regional distribution of terroir products in the Category of dairy products



**Table 3:** List of terroir products in the Category of dairy products

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Imeretian cheese/Imeruli kveli</b>	Imereti
2	<b>Sulguni (Cheese)</b>	throughout Georgia
	<b>Sulguni Svanuri/Svanetian Sulguni cheese</b>	Lentekhi municipality, Racha-Lechkhumi and Kvemo Svaneti, and Mestia municipality, Samegrelo-Zemo Svaneti
	<b>Megruli Sulguni/Megrelian Sulguni cheese</b>	Samegrelo historical region, Samegrelo-Zemo Svaneti
3	<b>Tushetian Guda/Tushuri Guda (Cheese)</b>	Tusheti historical region, Kakheti
4	<b>Dambalkhacho (Cheese)</b>	Pshavi and Ertso-Tianeti historical regions, Mtskheta-Mtianeti
5	<b>Kalti (Cheese)</b>	Tusheti historical region, Kakheti
6	<b>Narchvi (Cheese)</b>	Svaneti historical region, Samegrelo-Zemo Svaneti
7	<b>Megrelian goat cheese/ Megruli tkhis kveli</b>	Samegrelo historical region, Samegrelo-Zemo Svaneti
8	<b>Ninotsminda cheese/Ninotsmindis kveli</b>	Ninotsminda municipality, Samtskhe-Javakheti
9	<b>Tenili (Cheese)</b>	Samtskhe-Javakheti and Kvemo Kartli
10	<b>Adjarian Chlechili/Acharuli Chlechili (Cheese)</b>	Adjara
11	<b>Meskhethian Chechili/Meskhuri Chechili (Cheese)</b>	Meskhethi and Javakheti historical regions, Samtskhe-Javakheti
12	<b>Kazla cheese</b>	Samegrelo historical region, Samegrelo-Zemo Svaneti
13	<b>Megrelian guda cheese/Megruli gudis kveli</b>	Samegrelo historical region, Samegrelo-Zemo Svaneti
14	<b>Karam Kaimaghi (Cheese)</b>	Meskhethi historical region, Samtskhe-Javakheti
15	<b>Kheldaskhmuli (Cheese)</b>	Racha historical region, Racha-Lechkhumi and Kvemo Svaneti
16	<b>Domkhali (Cheese)</b>	Martkopi village, Kvemo Kartli
17	<b>Shushvela (Cheese)</b>	Khulo municipality, Adjara
18	<b>Kobi (Cheese)</b>	Stepantsminda municipality, Mtskheta-Mtianeti
19	<b>Matsoni (Cultured milk product)</b>	throughout Georgia

## 1. Imeretian cheese/Imeruli kveli

The tradition of making Imeruli kveli dates back centuries. Its production takes place not only in the Imereti region but also in other areas of Georgia (Kakheti, Kartli, etc.). In Imereti, most of the rural households produce cheese in small quantities due to the size of pasture fields. Imeruli Kveli is registered as Geographical Indication (GI) and after the first of January of 2021, the name Imeruli kveli should be used only by cheese producers obtaining and processing the milk for the cheese in the Imereti region. In the production of Imeruli cheese, the use of natural rennet from the pig or calf abomasum (rennet-bag) plays an essential role in the final flavor and quality of the cheese. The village of Sazano is regarded as the best Imeruli kveli production locations. **Sazano cheese/Sazanos kveli** has been produced in Sazano with the same method of Imeretian cheese production, using raw milk of Georgian cow breed.

## 2. Sulguni (Cheese)

Authentic Sulguni (Selegini)<sup>2</sup> has been produced for centuries in the Samegrelo and Svaneti historical regions but can also be found in the Imereti region and throughout Georgia. Three types of Sulguni are registered as GI: 1) Sulguni Svanuri/Svanetian Sulguni cheese is produced from cow or goat milk and the mix of both in Lentekhi and Mestia municipalities (located in the Svaneti historical region), 2) Megruli Sulguni/Megrelian Sulguni cheese is produced from cow, buffalo and goat milk or a mix of all in the Samegrelo historical region, and 3) Sulguni or Sulguni Classic is produced from cow, buffalo or goat milk or a mix of them all throughout the territory of Georgia. In this type of Sulguni, additional ingredients (mint, ajika, wine and others), which are sourced in Georgia, are allowed. Among Megrelian Sulguni, **Martvilis Sulguni/Martvili Sulguni** is probably the most popular, and its distinctive taste is influenced by the pasture as well as by the local cattle breed, called Megruli Tsiteli (Megrelian Red).

## 3. Tushetian Guda/Tushuri Guda (Cheese)

Tushetian Guda is an artisan cheese produced in the Tusheti historical region in the Kakheti region. It is a terroir product registered in Georgia as an Appellations of Origin. The cheese is well-recognized on the market. Production is usually small-scale since the traditional production method requires maturing the cheese in sheepskin sack instead of using polyethylene bags. Tushuri Guda is sold domestically as well as exported to the US, Ireland and other countries in small quantities.

## 4. Dambalkhacho (Cheese)

Dambalkhacho is an artisan cheese and a Georgian terroir product produced only in the Mtskheta-Mtianeti region in the historical regions of Pshavi and Ertso-Tianeti. In 2014, the National Agency for Cultural Heritage Preservation recognized Dambalkhacho as an intangible cultural heritage of Georgia. It is sold mainly in the local communities where it is produced and in very few places in Tbilisi. Production capacity is limited and the quality of the product varies significantly. Since 2012, Dambalkhacho is a registered GI product; however, the number of producers respecting the GI code of practice is quite limited.

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2. Selegini is the name as referred in Samegrelo. However, generally, it is known in Georgia as well as abroad with the name of Sulguni.

## 5. Kalti (Cheese)

Kalti is a unique artisan cheese, very popular both among Tushetian community and visitors who are looking for different types of Georgian cheese. It has a unique organoleptic taste and it is easily transported (dry, salty, easy to carry). The cheese goes well with alcoholic drinks (wine and local beer). It has been produced by Tushetian community for centuries. Producers are usually small-scale dairy farms, mostly producing for their own household use. **Svel Kalti** is a cottage cheese produced in Tusheti and can be considered as variety of Kalti cheese. Svel Kalti has a white colour, but after preservation it acquires a grayish color. It is kept in sheepskin or plastic bags. It resembles Italian Ricotta cheese.

## 6. Narchvi (Cheese)

Narchvi is a well-known artisan and unique Svanetian cheese. Its production is limited to the Svaneti historical region and, now, only a few households produce it in the villages of Latali, Lakhamura and Ushguli. It does not have a predefined form, and the cheese is kept in wooden boxes. Narchvi is a yellowish colored, soft, buttery type of cheese. The cheese is kept for 1-3 months and the wooden box usually contains as much as 7-8 kilograms of cheese. The production volume is small and the cheese can be bought directly from producers in Svaneti.

## 7. Megrelian goat cheese/ Megruli tkhis kveli

Megrelian goat cheese is a terroir artisan cheese produced only in the Samegrelo historical region, particularly in the municipalities of Martvili, Chkhorotsku and Tsalenjikha. Megrelian Goats are usually taken from winter pastures to summer pastures in the mountains, where the goat's milk gets its unique organoleptic characteristics. As a result, cheese made with Megrelian goat milk has very outstanding gustatory qualities. Megruli tkhis kveli is produced in small quantities under different names. Instead of indicating the region of origin, the name usually refers to the exact production place: Tsalenjikhis tkhis kveli (Tsalenjikha municipality) or Martvilis tkhis kveli (Martvili municipality).

## 8. Ninotsminda cheese/Ninotsmindis kveli

Ninotsminda cheese is produced in the Ninotsminda municipality of the Samtskhe-Javakheti region. The cheese is also known as "Bogdanovka cheese" (the old name of the Ninotsimnda municipality) and Kartuli Karkhnuli. It is produced from cow milk, mostly from Caucasian Brown (cow breed) and has a high fat content (not less than 46 per cent). Producers are mainly small-scale households, individual entrepreneurs or cooperatives. The cheese is not exported and is sold in Georgia, mainly in the Ninotsminda municipality and urban areas.

## 9. Tenili (Cheese)

Tenili is an artisan cheese produced in Samtskhe-Javakheti and Kvemo Kartli regions and is registered as a GI. According to the GI requirements, obtaining and processing of the milk must happen in those two regions.

## 10. Adjarian Chlechili/Acharuli Chlechili (Cheese)

Acharuli Chlechili is an artisan cheese produced only in Adjara and is registered as a GI. The cheese is made from fat-free cow milk during the summer. The cheese is tied or has a wattle shape with thin threads. It might have the shape of Lavashi (traditional Georgian bread) with dense threads.

### **11. Meskhetian Chechili/Meskhuri Chechili (Cheese)**

Meskhuri Chechili is produced in Meskheta and Javakheti historical regions from the fat-free cow milk. The cheese is white with a form of a wattle rope, has a soft smell of cultured milk, and is salty. There is also a smoked version of Meskhuri Chechili.

### **12. Kazla cheese**

Kazla cheese, also known as Chechos or Chochos Kveli, is produced mainly in Samegrelo. Due to the proximity to Samegrelo, the cheese is also produced in Imereti. It has a white colour. It is soft and has a brick form, with an average weight of 1-1.2 kilograms. After draining in a square wooden form, it is kept for a month in an enamel vessel with a small amount of salt. Kazla cheese is produced mainly by households and is an integral part of the Supra (Georgian feast) in Samegrelo historical region.

### **13. Megrelian guda cheese/Megruli gudis kveli**

Megrelian guda cheese is produced in Samegrelo historical region; however, the cheese is also found in the historical Svaneti and Lechkhumi regions. It can have various forms depending on the vessel used. Weight is not specified, and no ferment is used. The young cheese has a white color, while the aged one becomes orange. It is a soft cheese. Mostly, it is kept in goatskin or thick cheese bags. The cheese is mainly consumed locally by producers themselves and is considered a delicacy. Megrelian guda cheese is produced by households in small quantities.

### **14. Karam Kaimaghi (Cheese)**

Karam Kaimaghi cheese is produced in Meskheta historical region in the village of Andriatsminda. It is yellow, soft and delicate. Karam Kaimaghi does not have a specific shape and depends on the shape of the sheep paunch. The weight of the cheese is 3-5 kilograms. Salted Karam Kaimaghi is kept for three months in the sheep paunch. Karam Kaimaghi is sold periodically at the festivals and in a specialized cheese shop (Cheese House in Tbilisi) in limited quantities.

### **15. Kheldaskhmuli (Cheese)**

Kheldaskhmuli is produced in Racha historical region and has no predefined form or weight. It is a yellow, soft buttery type of cheese. Kheldaskhmuli is traditionally kept in wooden or clay pots; nowadays, it is also kept in plastic and enamel vessels. The production method is like Narchvi; however, is not stored in a wooden box. Kheldaskhmuli is not produced for sale.

### **16. Domkhali (Cheese)**

Domkhali is produced in Kvemo Kartli region in the village of Martkopi. It is traditionally kept in clay pots weighing 0.2-0.5 kilograms. It has a gold color and soft yogurt-like consistency. It is not produced for sale.

### **17. Shushvela (Cheese)**

Shushvela cheese is mainly produced in the Khulo municipality in Adjara. It is also produced by eco-migrants from the Adjara region in the village of Disveli in the Bolnisi municipality. Shushvela has no specific shape/form and no defined standard weight. It is a yellowish, soft, butter type cheese kept in clay pots. Households produce it for personal consumption.

### 18. Kobi (Cheese)

Kobi is an artisan cheese from the Stepantsminda municipality in the Mtskheta-Mtianeti region. It is registered as a GI. Kobi has a low cylindrical form with little prominent sides. The horizontal surface is round and without a crust. Its consistency is uniform, elastic and moderately salty. Kobi cheese is produced in a limited amount and not available for sale.

### 19. Matsoni (Cultured milk product)

Matsoni is Georgian traditional fermented milk product with a pleasant distinctive taste and aroma. The product is extremely popular in Georgia and produced in every region by large dairy producers as well as small-scale farmers, including monasteries. The product is registered as a GI. It can be found in every grocery shop and supermarket throughout Georgia. Matsoni is popular for direct consumption, as well as for the preparation of various cakes and dishes.

*Other dairy products include: Chogi (Cheese), Sakhduri (Cheese), Mdzakhe Kalti/Gamonadvrena (Cheese), and Tuhetian Erbo/Tushuri Erbo (Ghee/Boiled butter), which are produced in Tusheti historical region as well as other ordinary cheeses, Khacho (Cottage Cheese), Butter, Erbo (Ghee/Boiled butter), and Nadughi (Soft cottage cheese), which are produced throughout Georgia.*



# CATEGORY IV: Meat, poultry and other animal products

## Map 4:

### Regional distribution of terroir products in the Category of meat, poultry and other animal products



**Table 4:** List of terroir products in the Category of meat, poultry and other animal products

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Black hen/Shavi katami</b>	throughout Georgia
2	<b>Tianetian straw-colored turkey/Chalisperi Tianeturi</b>	Mtskheta-Mtianeti
3	<b>Kakhetian pig/Kakhuri ghor</b>	Kakheti
4	<b>Svanetian pig/Svanuri ghor</b>	Samegrelo and Svaneti historical regions, Samegrelo-Zemo Svaneti
5	<b>Imeretian (or Telepa) sheep/Imeruli (or Telepas) tskhvari</b>	Imereti
6	<b>Tushetian sheep/Tushuri tskhvari</b>	Tusheti historical region, Kakheti
7	<b>Racha cured meat/Rachuli Lori</b>	Racha historical region, Racha-Lechkhumi and Kvemo Svaneti
8	<b>Megrelian sausage/Megruli kupati</b>	Samegrelo historical region, Samegrelo-Zemo Svaneti
9	<b>Ziskhora (Sausage)</b>	Svaneti historical region, Racha-Lechkhumi and Kvemo Svaneti and Samegrelo-Zemo Svaneti

### **1. Black hen/Shavi katami**

The Black hen is one of five Georgian breeds of hen commonly found for centuries in the rural households throughout Georgia. It is less productive than other cultured species; however, it is more resistant to diseases. The Black hen adapts easily to various climatic conditions, has better quality meat and egg with outstanding taste and organoleptic characteristics. It does not require special feeding and care; they may be kept even in simple poultry cages as it is in rural households.

### **2. Tiantian straw-colored turkey/Chalipheri Tianturi**

Tiantian straw-colored turkey is one of seven breeds of turkeys found in Georgia. This variety comes from a long selection process and has adapted very favorable characteristics for the local environment. It does not require special conditions for breeding and can be easily bred by rural households. This variety of turkey has high-quality meat with 2 per cent less fat and unique, pleasant taste. Moreover, in contrast to other poultry, its meat contains relatively less cholesterol. It accumulates fat by consuming copious amounts of grass. The population has significantly decreased recently. Previously, it was found throughout Georgia, especially in the Mtskheta-Mtianeti region.

### **3. Kakhetian pig/Kakhuri ghuri**

The Kakhetian pig is a close relative to the wild boar by the position of its lower molars, the long slim lacrimal bones and the striped pattern of piglets. As verified by various craniological, immunogenetic, and karyotype tests, this breed was domesticated from a subspecies of the European wild boar (*Sus Scrofa attila*). The Kakhetian pig has developed a herd instinct, orientation and location memorizing abilities, and is the only breed adapted to conditions of the productive forests of South Caucasian Mountain's slope. It provides high-quality meat with little losses. The Kakhetian pigs were once found in all parts of Georgia. However, now the purebred animals are present in small numbers, mainly in the Kakheti region (municipalities of Akhmeta, Telavi, Kvareli, Gurjaani).

### **4. Svanetian pig/Svanuri ghuri**

The Svanetian pig comes from the domestication of subspecies of the European wild boar (*Sus Scrofa Attila*). It is well-adapted to the high mountain climate (1,800-2,000 meters above sea level) and resistant to diseases. Svanetian pig is mostly white, grey, and sometimes white with black spots. The pig was widespread in Samegrelo and Svaneti regions. As the breed was not productive due to poor diet for centuries, households would breed it with larger white pigs. Because of this, the purebred form has now almost disappeared. Its meat is used to make prosciutto, bacon, as well as various local foods (Kubdari, Kupati, etc.) and has a distinct taste.

### **5. Imeretian (or Telepa) sheep/Imeruli (or Telepas) tskhviri**

Imeruli tskhviri are mainly found in the Western part of Georgia. The name "Telepa sheep" comes from the village of Telepa in Imereti region. The sheep is a descendant of an ancient Georgian pure fleece sheep, so-called "Argonaut Era." Some researchers believe that the modern version of the sheep was selectively bred during the fourth to sixth centuries. The breed has a strong constitution, a medium-sized head (with or without horns), a thin, long body, short, straight limbs, with mostly short, cone-shaped tail, although fat-tailed sheep can also be found. The fleece is mostly white, shiny, occasionally motley or colored. It is bred by rural households, with an average of 25-50 sheep per farmer.



## 6. Tushetian sheep/Tushuri tskhvari

Tushetian sheep belong to the half fat-tailed sheep family. This sheep originated from the old Georgian breed of sheep. Researchers believe that the Tushetian breed is probably a crossbreeding of the native lean-tailed sheep with long fat-tailed Voloshian and Karabakh breeds. This breed is good for meat, milk and wool products. It gives high-quality fat milk, of which various dairy products are made, including Guda cheese. The wool is white, sturdy, elastic and lustrous and is especially suitable for making/weaving carpets.

## 7. Racha cured meat/Rachuli Lori

The history of Rachuli Lori production in Racha historical region goes back for centuries. It is one of the main terroir products associated with the Racha. Rachuli Lori is usually produced from the meat of a local breed of free-range pig. As Racha is a mountainous region (up to 4,400 meters above sea level) with rich forest and biodiversity, pigs are usually fed with chestnuts, acorns, apple, wild pear, and other fruits available in the forest. The pig used for ham production was derived by breeding the local Svanetian pig with other productive pig varieties. Unfortunately, the pure Svanetian pig breed does not exist anymore. Rachuli Lori is mainly sold locally or in the urban areas throughout Georgia. It is neither exported nor packaged properly or marketed widely.

## 8. Megrelian sausage/Megruli kupati

Megrelian sausage is a homemade, artisan sausage, from Samegrelo historical region. It is well-known in Georgia, especially in the Western part of the country. The taste of the sausage is distinctive due to the unique ingredients used and the method of its preparation. Megrelian sausage is made from locally produced pork. The pigs feed naturally in forests, eat fruits, including pear, and various nuts. In the traditional method, intestines, lungs, ribs, belly and neck are used for the preparation of the sausage. Salt, pepper, savory and vinegar are used for seasoning. Households mostly make Megrelian sausage in limited amounts and its preparation coincides with pig slaughtering seasons (late fall and early winter). Instead of traditional ingredients, producers for larger markets also use other animals and meat parts (calf intestines or lean pork meat). The sausage is also smoked in a smoking chamber, which speeds up the process, although this affects the original taste.

## 9. Ziskhora (Sausage)

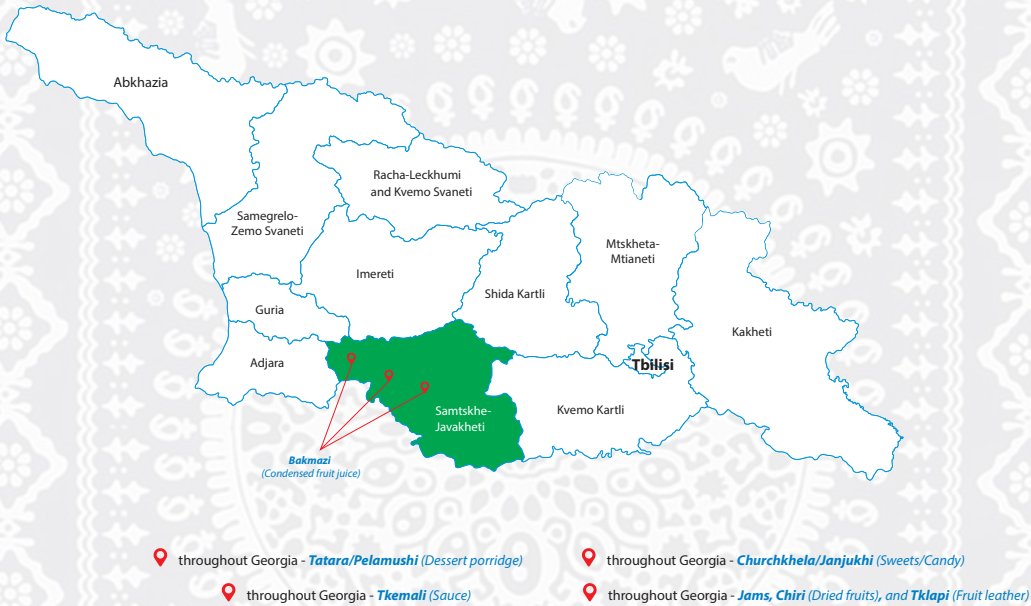
Ziskhora is a Svanetian pork blood sausage. The recipe is almost forgotten as only a few families still produce it for personal consumption in the historical Svaneti region. The sausage is made from coagulated swine blood. The coagulated blood is separated from the water. Fat from the pig's stomach, onion, garlic, and red pepper are chopped into small pieces and mixed well with fenugreek, carum and salt. Then, well-cleaned intestines are stuffed with this mixture and its ends are tied up with cannabis thread. The sausage is then boiled in water and made ready for consumption. This product is not produced for sale. Similar sausages are found in various countries; however, due to local spices and pig breed, Ziskhora has a different taste.

*Other animal products include: Kaghi (Dried meat), Shignita (Sausage), Bari (Dried meat) and Tsmeli (Stomach fat), which are produced in Tusheti historical region, Kakheti.*

# CATEGORY V: Dried fruits, sauces, jams and candy

## Map 5:

### Regional distribution of terroir products in the Category of fruits, sauces, jams and candy



**Table 5:** List of terroir products in the Category of fruits, sauces, jams and candy

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Tatara/Pelamushi</b> (Dessert porridge)	throughout Georgia
2	<b>Churchkhela/Janjukhi</b> (Sweets/Candy)	throughout Georgia
3	<b>Tkemali</b> (Sauce)	throughout Georgia
4	<b>Bakmazi</b> (Condensed fruit juice)	Municipalities of Akhaltsikhe, Aspindza and Adigeni, Samtskhe-Javakheti
5	<b>Jams, Chiri</b> (Dried fruits), and <b>Tklapi</b> (Fruit leather)	throughout Georgia

### 1. Tatara/Pelamushi (Dessert porridge)

Tatara/Pelamushi is a favorite Georgian dessert. It is made with Badagi (pressed, condensed grape juice) and flour of wheat (referred to as Tatara and produced in the Eastern part of Georgia) or corn (referred to as Pelamushi and commonly prepared in the Western part of Georgia), or both together. The color might vary depending on the type of juice used. Tatara/Pelamushi is an integral part of the Georgian culinary tradition and a favorite dessert at Georgian Supras (Feasts). Moreover, it is a key ingredient for the preparation of Churchkhela and Janjukhi. Recently, on the market, Pelamushi in a jar has appeared. It can be kept for a more extended period than the homemade product.

### 2. Churchkhela/Janjukhi (Sweets/Candy)

Churchkhela, also referred to as Janjukhi in Guria, is a traditional candy made by repeatedly dipping a long string of nuts (mostly walnuts or hazelnuts) in Tatara/Pelamushi. Churchkhela is usually made in the autumn when grapes and nuts are harvested. However, it can be produced any time of the year with Badagi and nuts. Churchkhela can also be made with dried fruit (apple, plum, etc.). Churchkhela is produced both by households as well as in large factories. This candy is sold almost in every grocery store, tourist shop and supermarket chain.

### 3. Tkemali (Sauce)

Tkemali is produced in all regions of Georgia and is a terroir product of Georgia. It is prepared or consumed by almost every household in the country. Tkemali is made of various types of wild plums growing in Georgia. Due to wide varieties of wild plums, Tkemali has various organoleptic characteristics, including different colors (green, red, yellow, etc.). The taste also varies significantly depending on the spices used. Sometimes fruits such as Cornelian cherry and blackberry sauce are added to make a softer taste. Currently, Tkemali sauce is produced both by families and big enterprises and is available almost in all grocery stores and supermarkets.

### 4. Bakmazi (Condensed fruit juice)

Bakmazi is a condensed juice mostly made of white mulberry (*Morus alba*) — and sometimes pear — produced in the Samtskhe-Javakheti region, specifically in the municipalities of Akhaltsikhe, Aspindza and Adigeni. It might serve as a dessert, natural sweetener, or be consumed with bread and butter. Bakmazi is equally popular among the local population and tourists. No large-scale production of traditional Bakmazi is observed, and it is mainly sold in the local markets of Samtskhe-Javakheti.

### 5. Jams, Chiri (Dried fruits), and Tklapi (Fruit leather)

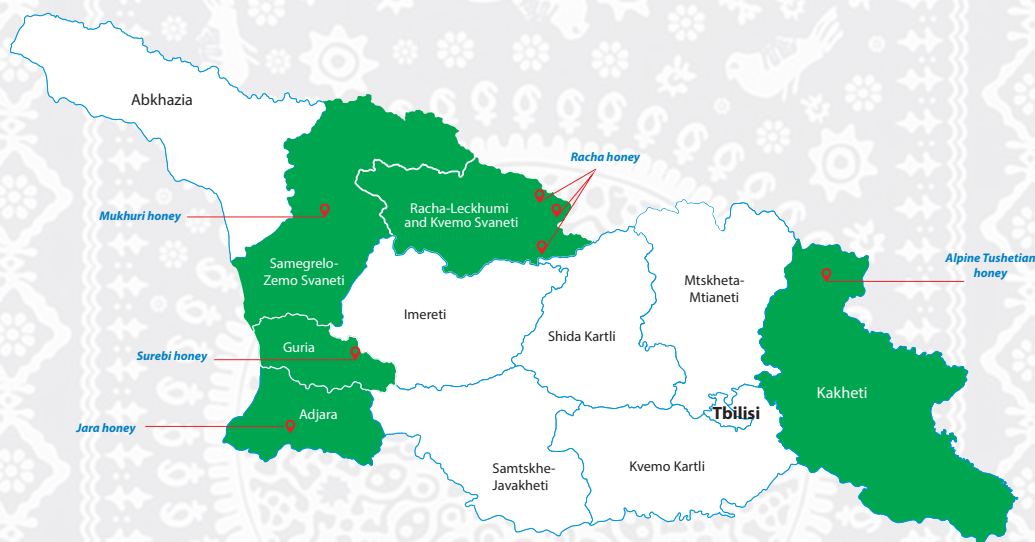
In Georgia, artisan production of Jams, Chiri (dried fruits) and Tklapi (dried and flattened fruit porridge, fruit leather) is very common. Almost every household in every village prepares Jam, Chiri and Tklapi for personal consumption in the winter and a small quantity for sale on the market. Some fruits, particularly in microclimatic zones, are used to produce terroir products, including:

- Ozurgeti Blue Bilberry/Ozurgetis Lurji Motsvi
- Gurjaani Peach/Gurjaanis Atami or Gurjaani Nectarine/Gurjaanis Vashlatama
- Gori Peach/Goris Atami
- Gori Plum/Goris Kliavi
- Doesi Cornelian Cherry/Doesis Shindi

## CATEGORY VI: Honey

**Map 6:**

**Regional distribution of terroir products in the Category of honey**



**Table 6:** List of terroir products in the Category of honey

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Mukhuri honey/Mukhuri tapli</b>	Mukhuri village, Chkhorotsku municipality, Samegrelo-Zemo Svaneti
2	<b>Jara honey/Jaras tapli</b>	Adjara
3	<b>Surebi honey/Surebis tapli</b>	Surebi village, Chokhatauri municipality, Guria
4	<b>Racha honey/Rachuli tapli</b>	Villages of Ghebi, Tchiora and Glola, Oni municipality, Racha-Lechkhumi and Kvemo Svaneti
5	<b>Alpine Tushetian honey/Alpuri Tushuri tapli</b>	Tusheti historical region, Kakheti

### **1. Mukhuri honey/Mukhuris tapli**

Mukhuri honey is produced in the village of Mukhuri, Samegrelo-Zemo Svaneti, and is popular throughout Georgia as that village has long traditions of beekeeping. During Soviet times, a bee breeding facility operated in the region with honey and bee products as well as bee queens exported to other Soviet countries. The Caucasian Mountain Grey Bee is an aboriginal breed that is well-preserved in the village of Mukhuri. It is not only adapted to hiving at low temperatures but also has the longest proboscis in the world and can extract a limited amount of nectar. In Mukhuri, beehives are in the basin of the Khobi river. Mostly lime and chestnut honey are produced. The local population says that Mukhuri honey has a chocolate flavor.

### **2. Jara honey/Jaras tapli**

Jara honey is a rare, highest quality, organic, wild honey. Georgia is one of the few locations worldwide that has preserved its wild beekeeping tradition. The practice is mostly found in remote villages in the subtropical and alpine zones of Western Georgia, particularly in the Adjara region. Jara hives create an authentic and uniquely flavored wild honey by replicating tree hollow concept — the natural home of wild bees — with no use of artificial wax. Beekeepers are not involved in the honey production process. The honey is produced from wildflowers and is served together with the honeycomb. Approximately 120 households practice the ancient tradition of the domestication of wild bees, which is an excellent example of the mutual coexistence of wild nature and humans. The amount of Jara honey is limited, and demand, as well as price, are high, which leads to increased interest in ancient beekeeping techniques.

### **3. Surebi honey/Surebis tapli**

Surebi honey is produced in the village of Surebi, which is located 400-640 meters above sea level in the Supsa river valley near the Chokhatauri municipality of the Guria region. The local population of bees are bred based on the Caucasian Mountain Grey Bee (scientists gave the name “Surebi 6”). The unique microclimate of subtropics in the mountains creates favorable conditions for beekeeping to produce honey with a very pleasant mild taste. Only a few beekeepers produce honey using the traditional methods in wooden logs (Geja/Jara). Honey production in Guria has declined because of a significant reduction in the population in Surebi.

### **4. Racha honey/Rachuli tapli**

Racha honey is produced in the mountainous area of the Racha historical region, in the villages of Ghebi (1,500 meters above sea level), Tchiora (1,500 meters above sea level) and Glola (1,400 meters above sea level). Racha is on average 3,800 meters above sea level and has an extraordinarily rich biodiversity. In Racha, cold season is much longer, and the temperature is relatively cool in the summer. As a result, the favorable season for collecting nectar is relatively short. Usually, beekeepers transfer their beehives to mountainous areas of Racha during the summer period. Its production is limited, with only a few households involved due to a significant decrease in the population in mountainous areas of Racha.

### **5. Alpine Tushetian honey/Alpuri Tushuri tapli**

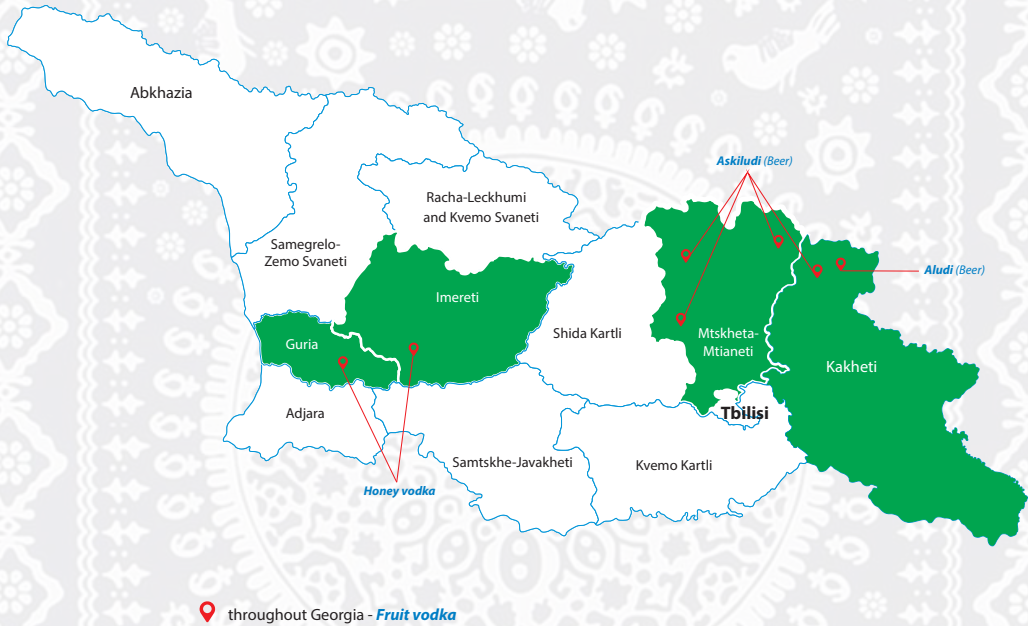
Alpine Tushetian honey is unique honey from Tusheti historical region. Its production season is relatively short, so this honey is available in small quantities. It is generally produced by small scale producers who have no more than 10 to 20 beehives. This honey is easily sold locally at relatively high prices.



## CATEGORY VII: Alcoholic and non-alcoholic drinks

### Map 7:

### Regional distribution of terroir products in the Category of alcoholic and non-alcoholic drinks



**Table 7:** List of terroir products in the Category of alcoholic and non-alcoholic drinks

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Aludi (Beer)</b>	Tusheti historical region, Kakheti
2	<b>Askiludi (Beer)</b>	Historical regions of Pshavi, Gudamakari, Khevsureti, Mtskheta-Mtianeti, and Tusheti historical region, Kakheti
3	<b>Honey vodka/ Taplis araki</b>	Sairme area, Imereti, and Guria
4	<b>Fruit vodka/ Khilis araki</b>	throughout Georgia

### 1. Aludi (Beer)

Aludi is a sacred, ritual drink from the Tusheti historical region. It is produced in other territories of the Eastern highlands of Georgia as well. Usually, this beer is made for religious festivals, feast and funeral banquets, and less for personal consumption. Few food establishments and guesthouses sometimes brew beer for its visitors in small quantities and have a limited amount for sale. The cereal needed for beer manufacturing is not sourced locally.

### 2. Askiludi (Beer)

Askiludi is unique terroir product with centuries-old production technique linked to the mountainous historical regions of Eastern Georgia, Pshavi, Gudamakari, Khevsureti and Tusheti. The product has a special place among the local population and is a manifestation of the region's identity. Askiludi is not a well-known terroir product. However, it has great potential due to its unique aroma and interesting organoleptic characteristics. This beer is only made for personal consumption by a few households and is not available for sale.

### 3. Honey vodka/Taplis araki

Honey vodka is a popular alcoholic beverage in the Guria region as well as in the Sairme area of the Imereti region. It is usually consumed during special celebrations and for honoring guests. In the local community, Honey vodka is also referred to as Buzis araki (Fly vodka) or Bzikis araki (Wasp vodka). Honey vodka is a well-known terroir product of Guria and usually produced by households in small quantities for personal consumption.

### 4. Fruit vodka/Khilis araki

In the regions of Georgia, almost every household produces fruit vodka, depending on what is available in their orchards. Mulberry vodka is very popular in the Samtskhe-Javakheti region, plum vodka in the Imereti region, peach vodka in the Shida Kartli and Kakheti regions. Vodka from kiwi, pear, peijoa, quince, and other fruits are also available on the market and produced by smaller producers throughout Georgia.

*Other alcoholic and non-alcoholic drinks include: Gudamakari beer/Gudamakruli ludi, Khevsureti beer/Khevsuruli ludi, Vodka from grain crops/Suladis araki, Mtsvav araki (Vodka), Eldelberry vodka/Antslis araki, Pshavian beer/Pshavuri ludi, Danewort vodka/Didgulas araki, Muskhutera (Soft drink), Nikhi (Soft drink), Simzhavei/Shimzhavei (Soft drink), and Kapari (Soft drink). These alcoholic and non-alcoholic drinks are produced in the mountainous historical regions of Eastern Georgia.*

## CATEGORY VIII: Vegetables, pickled products and potatoes

### Map 8:

Regional distribution of terroir products in the Category of vegetables, pickled products and potatoes



**Table 8:** List of terroir products in the Category of vegetables, pickled products and potatoes

	<b>Terroir Product</b>	<b>Region</b>
1	<b>Ekala</b> (Processed vegetable)	Imereti
2	<b>Jonjoli</b> (Pickle)	throughout Georgia
3	<b>Potatoes and Pickled vegetables</b>	throughout Georgia



### 1. Ekala (Processed vegetable)

Ekala (Greenbrier/*Smilax Excelsa*) is a field herb that grows wildly in both lowland and in the mountains. It is edible in early spring and mostly prepared as dish until early summer. Ekala is commonly used in Imeretian cuisine, however, it can be found almost everywhere in the Western regions of Georgia, including Guria, Samegrelo, and Adjara. Ekala is prepared as Pkhali/Mkhali, a Georgian dish made of minced vegetables combined with pureed walnut sauce. This dish has various seasonings: walnuts, wine vinegar, garlic, coriander, unripe grape (pomegranate juice can also be used), green parsley, red chili pepper, and salt. Other dried spices, dill or onions can also be added. Some families consume Pickled Ekala throughout the year.

### 2. Jonjoli (Pickle)

Pickled Jonjoli is produced from the flowers of a small (the average height is 2-4 meters) Jonjoli tree/shrub: Colchis Bladdernut (*Staphylea Colchica*) and European Bladdernut (*Staphylea Pinnata*). It is mostly found in Samegrelo, Adjara, Imereti, Samachablo, Shida Kartli and Kakheti regions. Jonjoli is produced only in Georgia and benefits from the unique traditional techniques of Georgian communities. Pickled Jonjoli is made of locally grown flower buds of the bladdernut tree. Flower buds of the tree are collected either in the forest or the farm. The taste of the pickled Jonjoli is very pleasant and is like caper, but lighter and fresher. It is an essential part of the Georgian Supra (Feast) and served as a side dish together with the pickled cucumber, tomato and greens. Pickled Jonjoli is produced by both households and businesses and is available in the food establishment as well as supermarket chains and in some grocery shops.

### 3. Potatoes and Pickled vegetables

Georgia's diverse climatic zones, rich soils and centuries-old culinary traditions create environments for growing a wide variety of vegetables and potatoes. Several types of tomatoes, cucumbers and onion are cultivated throughout Georgia and regarded as terroir vegetables. Some of these vegetables are also used for pickling. Even though the local population prefers locally produced vegetables and are willing to pay considerably higher prices, the production of these vegetables has decreased dramatically since 2006. The wide variety of terroir vegetables and potatoes includes:

- Kedis Pomidori/Keda Tomato
- Choportis Pomidori/Choporti Tomato
- Mukhranuli Kitri/Mukhrani Cucumber
- Goris or Kartlis Khakhvi/Gori or Kartli Onion
- Kakhuri Brtkeli/Kakhetian Flat (Onion)
- Kutaisis Mtsvanili/Kutaisi Greens
- Akhalkalakis Kartopili/Akhalkalaki Potato
- Dmanisis Kartopili and Tsalkis Kartopili/Dmanisi Potato and Tsalka Potato
- Khulos Kartopili/Khulo Potato





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