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(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 229/11)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(2)</sup>**

**'ANTEP BAKLAVASI'/'GAZİANTEP BAKLAVASI'****EC No: TR-PGI-0005-0781-10.07.2009****PGI ( X ) PDO ( )****1. Name**

'Antep Baklavası'/'Gaziantep Baklavası'

**2. Member State or third country**

Turkey

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

Class 2.4. Bread, pastry, cakes, confectionery, biscuits, and other baker's wares

**3.2. Description of product to which the name in point 1 applies**

'Antep Baklavası'/'Gaziantep Baklavası' is a sweet pastry made of layers of filo pastry filled with semolina cream and Antep pistachio and sweetened with syrup.

Depending on the commercial type (dry or fresh), the average percentage of basic raw materials must be as follows (with  $\pm 3\%$  tolerance):

	Normal (fresh)	Dry
Dough	25 %	30 %
Antep pistachio ( <i>Antep fıstığı</i> )	10-11 %	10-11 %

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

<sup>(2)</sup> Replaced by Regulation (EU) No 1151/2012.

	Normal (fresh)	Dry
Semolina cream	12-13 %	—
Plain butter	15-20 %	20-25 %
Syrup	35-36 %	35-36 %

The difference between dry and fresh baklava is that the former does not include semolina cream.

Characteristics of 'Antep Baklavası'/'Gaziantep Baklavası':

aroma: this comes from Antep pistachio (*Antep fıstığı*) and plain butter;

colour: the surface of 'Antep Baklavası'/'Gaziantep Baklavası' is golden yellow and the lower part is dark green because of the Antep pistachio (*Antep fıstığı*);

texture: the upper part is semi-crunchy because of the pastry layers. The lower part is syrupy;

shape: the product should be cut before baking. The pieces can be in various shapes, but are mostly in equal, short rectangular shapes, shuttle (diamond), amulet (triangular) or square shapes, or carrot-like shapes (long triangular slices from the centre to the edges of a circular tray).

### 3.3. Raw materials (for processed products only)

Ingredients of 'Antep Baklavası'/'Gaziantep Baklavası':

- Antep pistachio (*Antep fıstığı*): the use of the Antep pistachio is compulsory for 'Antep Baklavası'/'Gaziantep Baklavası'. Indigenous to Gaziantep province, Antep pistachio is a registered agricultural product in Turkey. It is dark green with a dense aroma. According to the product specifications, there are five types and the pistachio is long, oval or circular in shape and dark green in colour. It has a protein rate of between 21,77 % and 23,77 % and a fat rate between 56,27 % and 59,89 %. The Antep pistachio can be coarsely or finely chopped,
- plain butter: 99,9 % pure butter made from milk and free of salt and any other additives,
- semolina cream (used only for the 'normal' (fresh) product): milk is boiled to 105-108 °C and semolina is added (100 g semolina to 1 kg milk). The mixture is heated to 100 °C until it solidifies and is then left to chill,
- flour: made from durum wheat,
- starch: wheat starch,
- syrup: made with sugar or sweetener (for diabetics). Nearly 350-360 g syrup is added to 1 kg of the baklava mixture. Honey should not be used,
- eggs: three eggs to 1 kg flour (for preparation dough),
- salt: 10 g rock salt to 1 kg flour (for preparation dough).

### 3.4. Feed (for products of animal origin only)

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### 3.5. Specific steps in production that must take place in the identified geographical area

Preparation of the dough, making of the baklava and baking.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

'Antep Baklavası'/'Gaziantep Baklavası' can be marketed by weight or by portion in trays or packages. If it is packaged, cardboard boxes can be used but these must be lined with tin foil or a similarly waterproof material. A note with the serving suggestion 'Isitarak servis yapınız' ('heat before serving') can be put in the box.

### 3.7. Specific rules concerning labelling

If 'Antep Baklavası'/'Gaziantep Baklavası' is sold in dry form, the term *kuru* ('dry') must appear on the package.

Labels featuring the terms 'PGI' and 'Antep Baklavası' or 'Gaziantep Baklavası' must be affixed to the visible face of the packaging, as well as the following logo:



## 4. Concise definition of the geographical area

The production area covers the whole of the province of Gaziantep, in south-east Anatolia. The province has borders with Syria to the south, Birecik and Halfeti to the east, Adiyaman to the north-east, Kahramanmaraş to the north, Osmaniye to the west and Hatay to the south-west.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

Gaziantep province is the centre of pistachio cultivation in Turkey. Pistachios are referred to as *antep fıstığı* ('Antep pistachio') in Turkey as the city of Gaziantep has lent its name to the Turkish word for 'pistachio'.

Products made from Antep pistachio have been prepared and consumed in Gaziantep for centuries.

Craftsmen's experience:

Preparing the baklava dough, rolling it out and thinning it, sprinkling starch between the layers, placing the layers on the tray, spreading on the cream and Antep pistachio, cutting the baklava into equal slices, oiling it with plain butter, baking and adding syrup — all this requires great skill. 'Antep Baklavası'/'Gaziantep Baklavası' should be prepared and baked by craftsmen who have acquired these skills in the Gaziantep area.

### 5.2. Specificity of the product

'Antep Baklavası'/'Gaziantep Baklavası' can be distinguished from other baklava by its bright golden yellow colour, its texture, its structure and the dark green lower part. The main difference, however, lies in the taste and aroma of Antep pistachios and plain butter.

Preparation of the 'Antep Baklavası'/'Gaziantep Baklavası' requires great skill.

The reputation of 'Antep Baklavası'/'Gaziantep Baklavası' comes from the combination of the wealth of ingredients and the method of hand-made baking used by experienced craftsmen. Before eating, the pure butter smell predominates. A well-prepared baklava immediately melts in the mouth. These are the most important specific characteristics of 'Antep Baklavası'/'Gaziantep Baklavası'.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

'Antep Baklavası'/'Gaziantep Baklavası' from Gaziantep has been held in high esteem since the 19th century for its distinctive production style, the special characteristics of the ingredients and the hand-made baking method of the experienced craftsmen. Several famous families have traditionally produced 'Antep Baklavası'/'Gaziantep Baklavası' through several generations since the 1870s.

The most important raw material is Antep pistachio (*Antep fıstığı*), a registered agricultural product in Turkey. Its dense taste and aroma are preserved in the final product and it gives its dark green colour to the lower part of 'Antep Baklavası'/'Gaziantep Baklavası'.

'Antep Baklavası'/'Gaziantep Baklavası' features in books about Gaziantep and Turkish cuisine, and in Ministry of Culture and Tourism brochures about Gaziantep.

*Gaziantep Folklorundan Notlar* ('Notes from Gaziantep Folklore'), a book written in 1959 by Cemil Cahit Güzelbey, a research specialist from Gaziantep, mentions (p. 86) that 'pistachios are used by manufacturers of baklava'. The book also tells the story (p. 87) of a trip to Gaziantep by the Turkish Health Minister. At dinner, after being served soup with pistachio, rice with pistachio, baklava with pistachio and finally ice cream with pistachio, he jokes, 'Can I please have a glass of water without pistachio?'

A 2001 edition of the *Frommer's Turkey* travel guide (Lynn A. Levine, 2001; John Wiley & Sons) states that 'Gaziantep's main claim to fame is its magnificent baklava. With more than 500 baklava bakeries in the city, a "baklava crawl", especially during the pistachio harvest in September, is a must-do.'

Also, *Cooking the Turkish Way* (Kari Cornell, 2004) mentions (p. 14) that 'the eastern Anatolian city of Gaziantep is known for its pistachios and for its syrupy sweet baklava'.

#### Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(3)</sup>)

The Turkish Government launched the national objection procedure with the publication of the registration for recognition of 'Antep Baklavası'/'Gaziantep Baklavası' as a PGI in *Official Gazette of the Turkish Republic* No 26505 of 27 April 2007.

The full text of the product specification is available on the Turkish Patent Institute's website:

[http://www.turkpatent.gov.tr/portal/default\\_en.jsp?sayfa=172](http://www.turkpatent.gov.tr/portal/default_en.jsp?sayfa=172) (click on 'Antep Baklavası'/'Gaziantep Baklavası').

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<sup>(3)</sup> See footnote 2.