



C/2024/1346

6.2.2024

**Publication of an application for registration of a name 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**

(C/2024/1346)

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> within three months from the date of this publication.

SINGLE DOCUMENT

**‘Bursa Şeftalisi’**

**EU No: PDO-TR-02887 — 5.1.2023**

**PDO (x) PGI ( )**

**1. Name(s)**

‘Bursa Şeftalisi’

**2. Member State or Third Country**

Türkiye

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

**3.1. Type of product**

Class 1.6. Fruit, vegetables and cereals fresh or processed

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

The name ‘Bursa Şeftalisi’ refers to the fresh fruit of the ‘J.H. Hale’ and ‘Glohaven’ varieties belonging to *Prunus persica* L. species. Both cultivars are loose stoned, with yellow skin blushed with red, yellow flesh that is sweet and juicy. Fruits of J.H. Hale cultivar are medium-sized, fuzzy and firm, sweet and juicy. Fruits of Glohaven cultivar are medium-sized, slightly fuzzy and medium firm.

When placed on the market, the fruit has the following characteristics:

		J.H. Hale	Glohaven
Skin Colour	L	60,00 - 70,00	45,00 - 65,00
	a	20,00 - 30,00	30,00 - 40,00
	b	40,00 - 50,00	25,00 - 45,00
Flesh Colour	L	70,00 - 80,00	75,00 - 80,00
	a	10,00 - 20,00	14,50 - 20,50
	b	55,00 - 60,00	55,00 - 65,00
Firmness (kg/cm <sup>2</sup> )		5,00 - 7,00	0,80 - 2,50
Number of fruits in 1 kg		3,00 - 3,50	3,50 - 4,50
Brix (%)		11,00 - 14,00	10,00 - 13,00
pH		3,50 - 3,65	3,50 - 3,70

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

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.4. *Specific steps in production that must take place in the identified geographical area*

All steps in the production of 'Bursa Şeftalisi' must take place in the identified geographical area from planting to harvest.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

'Bursa Şeftalisi' shall be packed in in cardboard or wooden trays or boxes, for final consumers. It must be packaged in a single layer and the individual peaches must be separated from each other by protective material. Any plastic packaging items use is banned.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The labels must bear the name 'Bursa Şeftalisi' on the packages in a font size and at least as big as the biggest other letters on the label and 'Protected Designation of Origin' close to the name together with the lot number.

All of the producers and processors meeting the requirements set down in the specification shall have access to the specific logos below that identify the product.



4. **Concise definition of the geographical area**

The delimited geographical area for the production of 'Bursa Şeftalisi' is located in the villages of districts of Bursa province that are listed below.

Gürsu district: Merkez, Adaköy, Cambazlar, İğdir, Karahıdır, Kazıklı

İnegöl district: Merkez, Akhisar, Akıncılar, Alanyurt, Alibey, Bilalköy, Boğazköy, Cerrah, Çavuşköy, Çeltikçi, Çitli, Deydinler, Dipsizgöl, Edebey, Eymir, Hamamlı, Hamzabey, Hasanpaşa, Hocaköy, İsaören, Karagölet, Karalar, Kınık, Kozluca, Kulaca, Kurşunlu, Küçükyenice, Ortaköy, Özlüce, Sungurpaşa, Süpürtü, Şipali, Tokuş, Yeniceköy, Yiğit

İznik district: Boyalıca

Kestel district: Merkez, Aksu, Barakfaki, Çataltepe, Dudaklı, Erdoğan, Gölbaşı, Gölcük, Gözede, Kozluören, Narlıdere, Serme, Seymen, Soguksu, Turanköy, Yağmurlu

Nilüfer district: Merkez, Çalı, Kayapa, Tahtalı, Yaylacık

Orhangazi district: Akharem, Çakırlı, Dutluca, Gedelek, Gemiç, Gölyaka, Gürle, Heceler, Keramet, Orhangazi, Sölöz, Üreğil, Yenigürle, Yenisölöz

Osmangazi district: Merkez, Çağlayan, Demirtaş, Ovaakça

Yenişehir district: Merkez, Afşar, Akdere, Alaylı, Barcın, Burcun, Cihadiye, Çamönü, Çardak, Çayırılı, Çelebi, Demirboğa, Dereköy, Ebeköy, Fethiye, Günece, Hayriye, İncirli, Karabahadır, Karacaahmet, Karacaali, Karaköy, Karasıl, Kavaklı, Koyunhisar, Kozdere, Köprülühisar, Mahmudiye, Marmaracık, Menteşe, Osmaniye, Papatya, Selimiye, Söylemiş, Subaşı, Toprakdere, Toprakocak, Yeniköy, Yolören

Yıldırım district: Merkez

5. **Link with the geographical area**

The rate of alluvial soils in Bursa is significantly higher than in other provinces where peach is grown. The ratio of alluvial soil in Bursa is 11,6 %, which creates and ideal environment for peach cultivation. Wind is an important factor that affects peach quality. Coast, lake and mountain environment creates suitable conditions for peach cultivation. Northeast (NE), Southeast (SE) and East-Northeast (ENE) winds in Bursa are the prevailing wind directions

in the areas that have high-quality production. The recommended maximum wind speed in the production area for high quality and healthy peach cultivation is 10 mph and lower. Bursa differs from other provinces in terms of soil structure and general climatic conditions, and especially wind speed. When Bursa is compared to other provinces, the peach cultivation area, i.e. Bursa has a milder wind (lower than 10 mph) with the effect of Uludağ Mountain nearby.

Bursa Şeftalisi varieties (J.H Hale and Glohaven) differ in size, colour, sweetness, juiciness and separation of the seeds from the flesh compared to the fruits of the same varieties grown in other regions due to the soil and climatic conditions of Bursa province. The pH level (between 6 – 7), alluvial soil structure (strainer, clayey, sandy, pebbly, deep and rapidly warmed) and mineral content (especially nitrogen) of Bursa province affect the growth of trees which has impact on the size and colour of J.H Hale and Glohaven variety peaches. The average annual precipitation in Bursa is 707,5 mm, especially pre-harvest precipitation is important in terms of seed formation and adhesion of the seed to the fruit. Production practices of Bursa producers have effects on peach quality. Pruning is carried out according to the method locally called 'fish bone' and consists of removing the dried, damaged and diseased branches, to increase light penetrations and provide a sufficient sunlight exposure of the fruits. Fish bone shape pruning effects the colour of peaches together with the effect of soil. Rarefication is made by hand and this application provides medium size fruit formation. Fertilization practices of producers cause the production of sweet and juicy fruits. The use of Ereke me (local name of the non-grafted peach tree) in pollination makes it easier to separate the peaches from their seeds. Planting ten 'erekeme' per hectare is enough for obtaining better fruit set.

#### Reference to publication of the specification

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