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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/2024/1714)

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 ([1]) within three months from the date of this publication.

SINGLE DOCUMENT

'Osmaniye Yer Fıstığı '

EC No: PDO-TR-02901-30.1.2023

PGI ( ) PDO (X)

1. **Name(s) [of PDO or PGI]**

'Osmaniye Yer Fıstığı'

2. **Member State or Third Country**

Türkiye

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

3.1. *Type of product [listed in Annex XI]*

Class 1.6. Fruits, vegetables and cereals, fresh or processed

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

'Osmaniye Yer Fıstığı' (*Arachis hypogaea* L. subs. *hypogaea* var. *hypogaea*) is a type of peanut belonging to the genus Arachis of the legume family (*Fabaceae*) and is marketed as unshelled or shelled; unshelled, shelled raw and roasted.

'Osmaniye Yer Fıstığı' consists of three main parts; fruit shell, testa and seed with cylidirical shape. The seeds consist of two cotyledons and an embryo covered by the seed coat. On a weight basis, the cotyledons make up 91,0-94,0 % of the peanut seed on average, compared to 4,0 % and 3,0 % for the seed coat and embryo, respectively. Large or medium-sized seeds have length and width of 10-24 mm and 7-14 mm, respectively.

Starch content ranges from 0,5 % to 5,0 %, while sucrose content is between 4,0 % and 7,0 %. Cellulose and ash contents of peanut seeds cleaned from the shell are around 2,0 % and 3,0 %, respectively. 'Osmaniye Yer Fıstığı' seeds contain 20,0-30,0 % protein and 18,0 % carbohydrate. The moisture content of unprocessed raw 'Osmaniye Yer Fıstığı ' seed varies between 5,0-7,0 %. Roasting reduces the moisture content to about 2,0 % and prevents spoilage from mold and bitterness in the taste.

Approximately 600 calories are provided by 100 g of roasted seeds. The oil content is around 45,0-60,0 %. Almost 80,0 % of peanut oil consists of unsaturated fatty acids. Oleic and linoleic acids make up 45,0 % and 35,0 % of the unsaturated fatty acids in peanuts, respectively. The seeds contain 0,05 % tocopherol.

100 g of seeds contains 680,0-890,0 mg potassium, 20,0-80,0 mg calcium, 90,0-340,0 mg magnesium, 250,0-660,0 mg phosphorus, 190,0-240,0 mg sulfur, 2,0-50,0 mg zinc, 1,0-50,0 mg manganese, 2,0-100,0 mg iron, 1,0-30,0 mg copper, 75,0-110,0 mg aluminum and 3,0-8,0 mg nickel.

The shell wrinkles are deep, the fibers are partially stripped, the color of outer shell varies from cream to light brown in shelled raw pistachios. Unshelled raw seeds with seed coat have natural color ranging from pinkish light red to dark red color and this color changes to light to dark brown color with roasting. Seed coat becomes crispy with roasting and usually start to crumble easily, and thus, seeds start to lose the seed coat. Color of the seeds turns to light caramel

([1]) OJ L 343, 14.12.2012, p. 1.

color from cream color by roasting. Roasting not only change the color of the seeds but also provides development of roasted aroma and taste. Moisture content of the seeds is reduced by roasting, and thus, texture become crispier after roasting process.

'Osmaniye Yer Fıstığı' sold as shelled is classified in the processing plants according to their size. 32-34 peanuts per 100 g is classified as grand; whereas 34-36 peanuts per 100 g is medium, 36-38 per 100 g is small as size determines the price.

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 operations of corm planting, fertilizing, harvesting, drying, shelling and roasting must be in the geographical area specified in Article 4.

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

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

The following information must be written or printed legibly and in an indelible manner on the packages of 'Osmaniye Yer Fıstığı'.

— trade name and address, short name and address, or registered trade mark of the company

— lot number

— name of the good- 'Osmaniye Yer Fıstığı'

— net weight

— following logo

4. **A concise definition of the geographical area**

The geographical area where 'Osmaniye Yer Fıstığı' are produced is within the borders of Osmaniye Province. Osmaniye Province has 7 districts of Merkez, Bahçe, Düziçi, Hasanbeyli, Kadirli, Sumbas and Toprakkale.

Osmaniye Province is located in the Çukurova region in the east of the Mediterranean region of Turkey, between 35 52' and 36 42' East Meridians and 36 57' and 37 45' North Parallels.

5. **Link with the geographical area**

Natural factors

Among all factors, climate, humidity, soil and human factors have an impact on the quality of peanuts.

Climate

'Osmaniye Yer Fıstığı' is resistant to cold and does not seek abundant light and warmth. As the temperature increases, the growing period of 'Osmaniye Yer Fıstığı' shortens, and in extreme temperatures, there is a decrease in yield due to decreased photosynthesis. The ideal average temperatures for 'Osmaniye Yer Fıstığı' are between 22-28 °C and at 25 °C, germination occurs 7-8 days after sowing, flowering occurs 40-50 days later, and the fruits begin to ripen 60 days after flowering. In order for peanuts to develop ideally, temperatures should not fall below 18-20 °C, especially when planted. Suitable climate conditions in terms of temperature and daylight allow the plant to have better photosynthesis and acculumation of more carbohydrate meaning sugar. High sugar content provides perception of sweet taste.

The highest temperature value in Osmaniye Province is in July. Especially during the fruiting period, which is the most important period for 'Osmaniye Yer Fıstığı', temperatures do not fall below 25 °C in June, July and August, and even the temperatures above 25 °C in September form the ideal temperature regime for peanuts.

In line with the temperature conditions of Osmaniye Province, 'Osmaniye Yer Fıstığı' is planted in late April and early May and the plant develops in 90-140 days. Peanuts grown as a snack have a maturation period of 140-160 days, and peanut grown for oil have a maturation period of 115-125 days. In accordance with the temperature requirements, 'Osmaniye Yer Fıstığı' is planted in Osmaniye between April 10 and May 20 as a first crop, and as a second crop immediately after wheat or barley harvest, and planting as a second crop is completed by June 25.

'Osmaniye Yer Fıstığı' requires a total of 500-600 mm of rainfall with a regular distribution throughout the growing period. Considering the rainfall regime of Osmaniye Province, peanuts can be grown economically without irrigation. Since July and August are the dry months, irrigation is mandatory and peanut fields are irrigated with surface irrigation methods such as furrow irrigation.

Humidity

Monthly relative humidity values in Osmaniye Province vary between 55,63-65,75 % according to the long-term average. Total precipitation values in April are between 7,48-85,60 mm according to the long-term average and precipitation values. The annual humidity and humidity distribution in Osmaniye Province is suitable for the growth of 'Osmaniye Yer Fıstığı' and is within the humidity values required by the plant.

Soil

Although 'Osmaniye Yer Fıstığı' is not very selective in terms of soil; well-drained, loose, sandy-clay, calcium soils with high organic matter and alluvial soils are ideal for cultivation. Especially terra-rossa (reddish Mediterranean soils) and alluvial soils around Çukurova, including Osmaniye, are very favorable for 'Osmaniye Yer Fıstığı'. Compare to other peanuts 'Osmaniye Yer Fıstığı' has plumpy shape. Because of the loose structure of the soil with high organic matter, the peanut can grow better and become plumpy.

The ideal soil pH for 'Osmaniye Yer Fıstığı' should be between 6,0-6,5 because peanuts cannot grow well in very acidic and alkaline soils. The pH of Osmaniye soil is between 6,0-6,5 and the permeability and ground water level of the soil are also suitable for the growth of 'Osmaniye Yer Fıstığı'. Since the fruits develop below ground, the height of the ground water level is important factor. In addition to organic matter, the phosphorus, potassium and iron contents of Osmaniye soil are also important for the growth of 'Osmaniye Yer Fıstığı' as pH and high iron content have direct relationship with high oil content and high oleic acid/linoleic acid ratio (1,89-2,06). Due to high oil content, it has a pleasant taste and oily mouthfeel. High iron content of the soil also provides pinkish light red color to peanuts.

Another important point to be considered in the planting of 'Osmaniye Yer Fıstığı' is the drawbacks that may arise from planting in the same field on top of each other. This will increase the risk of stem rot (*Sclerotium rolfsii*) and aflatoxin, which is extremely harmful to human health. To reduce this risk, peanut plantation is rotated in Osmaniye.

During the growing period of 'Osmaniye Yer Fıstığı', the soil is constantly hoeed and fluffed. 'Osmaniye Yer Fıstığı' is planted as the first crop between April 10 and May 20 with 75-90 cm row spacing, 5-9 cm depth, 15-20 cm above the row, and as the second crop after wheat harvest. The initial development period of 'Osmaniye Yer Fıstığı' is 10-20 days, vegetative development period is 25-35 days, flowering period is 30-40 days, crop formation period is 30-35 days and harvest period are 10-20 days, respectively.

Human factor

In addition to soil preparation, seed sowing, weed control and irrigation, determining the harvest time of 'Osmaniye Yer Fıstığı' also requires knowledge and experience as it affects the quality of the harvested product. Early harvesting causes the kernels to shrivel, the oil content to decrease and the yield to decrease, while late harvesting causes the fruits to break from their stalks and remain under the soil. Prediction of harvest time, which requires knowledge and experience, is also important to reduce the risk of aflatoxin, the secondary metabolites of *Aspergillus flavus* and *Aspergillus parasiticus*, which carry toxic, mutagenic and teratogenic effects.

Farmers who specialize in harvesting, soil preparation, seed sowing, weed control and irrigation in 'Osmaniye Yer Fıstığı' fields in Osmaniye Province also turn the plant and capsules upside down and dry them for no more than 3 days after the peanuts are harvested. Thus, the moisture content, which is initially 45-50 %, drops to 20-25 % after threshing and to less than 10 % after drying in the sergen. From peanut seed sowing to drying stages, 'Osmaniye Yer Fıstığı' growers perform peanut harvesting, drying and storage stages with great skill and meticulousness depending on climate and soil conditions.

Harvest

In addition to the cultivation of 'Osmaniye Yer Fıstığı', harvesting and post-harvest stages are of great importance in order to make the best use of the crop obtained and to present it to the markets with the least loss. Harvesting 'Osmaniye Yer Fıstığı' on time is the most important point; because at the end of early harvest, the kernels shrivel, the oil ratio is low and the yield decreases; in late harvest, the fruits break off from their stems and remain under the soil. There are special tools attached to tractors for harvesting and it is usually done with harvesting plows.

After the 'Osmaniye Yer Fıstığı' are harvested and threshed, the moisture content is reduced by drying them in a greenhouse and then the storage phase begins. The moisture content should be below 10 % both in the shell and inside.

Reference to the publication of the specification

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