



C/2024/4505

11.7.2024

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

(C/2024/4505)

Following this publication, the authorities of a Member State or of a Third Country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ⁽¹⁾ an opposition with the Commission within 3 months from the date of this publication.

SINGLE DOCUMENT

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi'

EU No: PDO-TR-02661 — 25.2.2021

PDO (X) PGI ()

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

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi'

2. Member State or Third Country

Türkiye

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.8. Other products listed in Annex I to the Treaty (spices, etc.)

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

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi' is a coffee substitute produced by roasting and grinding the seeds of terebinth or turpentine trees (*Pistacia terebinthus* L.) that grow in mountainous regions of Gaziantep province. The terebinth tree is native to the geographical area and grows wild in mountainous regions. *P. terebinthus* seeds are called 'menengiç' or 'melengiç' in Türkiye. Menengiç/melengiç fruit grown in Gaziantep province has a high oil content, with a fatty acid value in the range of 44-56 %. Oleic acid value is in the range of 53-68 %. No products or additives are added to the paste-like product obtained by drying, roasting and grinding the fruits collected from the branch. The fruits are grown in this geographical area, and some of the physicochemical properties of the final product obtained from these fruits are approximately as follows:

Physicochemical Properties	Value
Oil	44-56 %
Water	5-6 %
Protein	18-20 %
Ash	3-3,5 %
Sugar	6-6,5 %
Fibre	2-2,5 %

⁽¹⁾ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11.4.2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialties guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

The viscosity of the extracted product should be at least 1 (cP); maximum 45 % of the total amount of particle size should be above 20-25 µm. Since it is very rich in oil, an oil layer can be seen on the product surface. 'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi' is a paste-like product with high fat content. The product is made homogeneous by mixing before use. The product has a rough and paste-like structure, a dark brown colour and a pistachio-like aroma.

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

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi' is produced only from menengiç seeds collected from menengiç/melengiç trees that grow naturally in Gaziantep.

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

All steps of production including growing, harvesting of raw material and cleaning-washing, roasting and grinding of the product must take place within the defined geographical area.

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*

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

The geographical area comprises all villages and towns of Gaziantep province located in the southeast of Türkiye.

5. **Link with the geographical area**

Specificity of the geographical area

Gaziantep Province is in between the Mediterranean and the Southeastern Anatolia Region. It is located between 36° 28' and 38° 01' east longitudes and 36° 38' and 37° 32' north latitudes. The average sunshine duration throughout the area is more than 200 days annually. The long hours of daylight during the summer season causes the fields to receive more solar radiation, thus increasing the temperatures. Rugged land is common in the area. Terebinth trees prefer rocky, degraded areas 600-1 500 m above sea level and avoid colder and northern environments. The tree is native to Asia and the Mediterranean, is particularly common in southern Türkiye and is one of the most important non-wood products in the region. The high amount of sunshine in the region affects the fatty oil composition of the seeds, increasing oil content and fatty acid value. The increase in oil content and fatty acid compounds increases the flavour of the product.

Human Factors

Seeds of terebinth trees have been used for making menengiç/melengiç coffee substitute in the region since the 1600s. It is often said that during the Baghdad Campaign of the Ottoman Empire, Murad IV rested in Gaziantep and was offered 'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi', which he enjoyed.

The roasting stage in the production requires mastery. Roasting the seeds the right amount is an essential skill for producers which prevents any undesirable aromas. Menengiç seeds are carefully roasted by mixing until they turn brown. Excessive roasting is undesirable as it will leave a bitter taste on the fatty acid components. Local producers have specific mastery in roasting the seeds in order to obtain the correct aroma.

Specificity of the product

The high oil content of terebinth seeds grown in Gaziantep is the source of the aroma and flavour of the product. The product has a mild pistachio flavour.

Causal link

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi' is obtained from the seeds of the terebinth trees grown in Gaziantep, which are native to the region. The menengiç/melengiç seeds grown in Gaziantep contain higher oleic acid levels compared to other regions due to the geographic location of the province with a high amount of sunshine.

The climate of the province provides the optimum growing conditions for menengiç/melengiç trees and produces high yields. The consumption of terebinth tree seeds as menengiç/melengiç coffee substitute has a long history in the Gaziantep region.

Reference to publication of the specification

'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi' was registered by the Turkish Patent and Trademark Office in Bulletin No. 93 dated 15.01.2021, page 51 and 52.
