



C/2024/5860

27.9.2024

**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/2024/5860)

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 <sup>(1)</sup> an opposition with the Commission within 3 months from the date of this publication.

SINGLE DOCUMENT

**'Silifke Yoğurdu'**

**EC No: PGI-TR-02895 - 11.1.2023**

**PGI ( X ) PDO ( )**

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

'Silifke Yoğurdu'

**2. Member State or Third Country**

Republic of Türkiye

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

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

Class 1.4. Other products of animal origin (eggs, honey, various dairy products, except butter etc.)

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

'Silifke Yoğurdu' is a fermented dairy product obtained from either using only goat milk or, when goat milk is scarce, a mixture of cows and goat milk (80:20). In the production, milk is boiled, cooled, and filled in containers before being inoculated with starter culture, and incubated, respectively. The containers could be earthenware, gypsum (bakrač or helke), or food-grade plastic. Some properties of 'Silifke Yoğurdu' are given as follows.

Produced from goat milk only

— Total solids (%) : 19,9-20,6

— Non-fat solids (%) : 12,6-13,1

— Protein (%) : 7,7-7,8

— Fat (%) : 7,0-7,5

— Lactose (%) : 2,6-3,0

— Ash (%) : 1,2-1,3

<sup>(1)</sup> Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities 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>).

- Titratable acidity as lactic acid (%): 1,0-1,1
- Tel. 4,5-4,7
- L\*, a\*, b\* values: 91,7-92,1; (- 4,5) -(- 4,1), 12,5-12,7
- Colour : bright white

Produced from a mixture of goat (minimum 20 %) and cow's (maximum 80 %)

- Total solids (%) : 16,5-17,6
- Non-fat solids (%): 10,3-11,1
- Protein (%) : 5,9-6,0
- Fat (%) : 6,0-6,5
- Lactose (%) : 2,2-3,0
- Ash (%) : 1,1-1,2
- Titratable acidity as lactic acid (%): 1,0-1,2
- Tel. 4,5-4,7
- L\*, a\*, b\* values: 91,4-92,0, (- 4,8)-(- 4,5), 12,9-13,2
- Colour : bright white with slightly cream shade

'Silifke Yoğurdu' has more consistency and a clean, waxy aroma than other yogurts. Due to the goat milk, 'Silifke Yoğurdu' is bright white and gives the mouth a smooth and creamy sensation because of the high total solids and fat contents. It has a sour taste due to lactic acid from lactose fermentation. When cow's milk is added, the color slightly changes and may possess some creamy shades.

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

In the production of 'Silifke Yoğurdu', the milk of the hair goat, also called Kara keçi (black goat) locally, is used. This local breed has already adapted to the Mediterranean climate and mountainous terrain. Kara keçi feeds on wild furrows, thyme, wild tulips, juniper branches, and spruce sprouts, which grow primarily in the higher parts of the Taurus Mountains. Although the milk yield of Kara keçi is low, its milk is rich in composition.

As for the cow's milk, it is obtained from the cows grazed on the green in Göksu plain and fed with dried peanut leaves grown in the region.

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

Starting from milk production, other processing stages of 'Silifke Yoğurdu' should be performed 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*

In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, labels must include the following:

- The name of the designation 'Silifke Yoğurdu',
- Trade name and address or short name and address or registered mark of the producer,
- European Union PGI logo

— The following logo



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

The geographical region where the 'Silifke Yoğurdu' is officially produced covers the Silifke District of Mersin Province.

5. **Link with the geographical area**

The link based on the product's characteristics (colour, texture, and flavor) results from the natural and human factors in the geographical area.

The plant-based aromatic compounds like terpenes due to the grazing of goats in forest environments in the Taurus Mountains contribute to the flavor of 'Silifke Yoğurdu'. Similarly, cows grazed on the green in Göksü plain and fed with dried peanut leaves yield milk rich in aromatic compounds, contributing to the 'Silifke Yoğurdu' flavour.

In the 'Silifke Yoğurdu' production, yogurt milk is boiled for a certain period, yielding more consistency than other commercial yogurts and giving a smooth and creamy mouth feel. Another purpose of boiling milk for an extended period is to remove undesired odours like animal or barny, which leaves a clean waxy aroma. Thermal degradation products of lactose (like furaneol and maltol), terpenes from aromatic plants, carbonyl compounds from fermentation, and lactones from milk contribute to the flavour of 'Silifke Yoğurdu.' The bright white colour is a specificity of the product.

Since goat milk's fat globules are smaller than cow's milk, 'Silifke Yoğurdu' has a bright white colour. Instrumental colour measurements have revealed that 'Silifke Yoğurdu' can be characterized by its high  $a^*$  value compared to other goat milk yogurts. This high value of  $a^*$  is due to the long boiling time as well as the feeding regime of hair goats.

**Reference to the publication of the specification**

[https://online.turkpatent.gov.tr/trademark-search/pub/#trademark\\_result\\_detail](https://online.turkpatent.gov.tr/trademark-search/pub/#trademark_result_detail)

<https://ci.turkpatent.gov.tr/cografi-isaretler/detay/4482>