



C/2025/6436

28.11.2025

**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/2025/6436)

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 three months from the date of this publication.

The product specification referred to in Article 7 of Regulation (EU) No 1151/2012 is available in the Union register of geographical indications.

SINGLE DOCUMENT

'Delice Doğal Kaynak Tuzu'

EU No: PDO-TR-03223

PDO (X) PGI ()

1. Name(s)

'Delice Doğal Kaynak Tuzu'

2. Member State or Third Country

Türkiye

3. Description of the agricultural product or foodstuff

3.1. Type of product

CN 2501 00 Salt

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

Delice Doğal Kaynak Tuzu is white in color, odorless, and has a crystalline structure. It stands out for being sourced from natural underground reserves; its purity and mineral content are its distinguishing features. The product is offered in three different forms based on particle size:

- Fine Table Salt: Passes through a 1 000-micron sieve, has a powder-like fine texture, and is suitable for direct table use.
- Grinding (Mill) Salt: Passes through a 2 000-micron sieve, consists of medium-sized crystals, and is used in glass grinders.
- Brine Salt: Passes through a 2 500-micron sieve and is commonly used in liquid salt production or food processing applications.

These physical characteristics – color, crystal shape, odor, and particle size – allow the product to be clearly identified during market inspections.

(¹) 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>).

The physical and chemical properties of 'Delice Doğal Kaynak Tuzu' are given in Table 1.

Table 1
The physical and chemical properties of 'Delice Doğal Kaynak Tuzu'

Parameters	Value
NaCl	98,79 % ± 1,21
Na	34,44 % ± 0,98
pH	7,38 ± 0,22
Colour /odor	White/ odorless
Foreign matter	Does not contain
Moisture (Total solids)	Minimum 0,301 %, maximum 2 %
Iodine	Maximum 1,42 mg/kg ± 0,16 mg/kg
Substance insoluble in water	Minimum 0,16 %, maximum 0,5 %

The elements and their quantities contained in 'Delice Doğal Kaynak Tuzu' are given in the table below:

Table 2
The elements and quantities of 'Delice Doğal Kaynak Tuzu'

Elements	Ba (ppb)	V (ppb)	Zn (ppb)	Mn (ppb)	Mg (ppm)	Ca (ppm)
Value	1 854 ±12,4	0,3 ±0,01	212 ±1,4	123 ±2,1	40,2 ±2,1	620 ±6,3

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

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

'Delice Doğal Kaynak Tuzu' is a natural spring salt that is crystallized in the natural environment and without being refined after the underground waters of the Delice district of Kırıkkale province come to the surface and are kept under the sun in the pools located 500 m away from the Çoğun Saltworks.

The production of 'Delice Doğal Kaynak Tuzu' takes place entirely within the district of Delice, in the Kırıkkale province.

The specific steps carried out in this geographical area include:

1. Extraction of natural underground spring water
2. Transfer of the water to evaporation pools
3. Natural crystallization of salt through solar evaporation
4. Harvesting and collection of crystallized salt
5. Drying and packaging

All production steps mentioned above are completed within the defined geographical area of Delice.

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*

'Delice Doğal Kaynak Tuzu' logo is placed on the product or on its package. If it can not be placed on the product or on the package, it is placed in the enterprise in a visible place.



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

Delice district, where salt is obtained, is located on the road route connecting Ankara and the Central Black Sea. 'Delice Doğal Kaynak Tuzu' is obtained from the foothills of Kılıçözü Mountain, located within the borders of Gölyazı location of Hacıobası village of Delice district. Also, the coordinates of geographical area of Delice Doğal Kaynak Tuzu are Latitude 39.974928° and Longitude 34.063664°.

5. **Link with the geographical area**

The unique characteristics of 'Delice Doğal Kaynak Tuzu' are a direct result of the natural and geological features of the defined geographical area.

This salt originates from salt rocks formed approximately 225 million years ago through the evaporation of the Tethys Sea, which was once located in the region. Over millions of years, these salt deposits remained underground, protected from environmental contamination. Today, natural hot spring water – emerging from fault ruptures – melts these salt rocks, dissolves them, and carries the minerals present in the red soil as it rises to the surface. This process gives 'Delice Doğal Kaynak Tuzu' its distinctive mineral composition, including trace elements such as iodine, calcium, magnesium, lithium, strontium, and vanadium.

Unlike salts produced in surrounding areas, the salt from Delice is characterized by its natural emergence in liquid form, without mechanical drilling or artificial pumping. Additionally, its production benefits from the region's climatic conditions, including high levels of sunshine and consistent summer winds. These factors enhance solar evaporation and contribute to the purity and natural crystallization of the salt.

The combination of deep geological history, the interaction with red soil minerals, and specific climatic conditions results in a salt that is rich in natural minerals, unrefined, and free from heavy metals. This set of conditions cannot be replicated outside the Delice district, making 'Delice Doğal Kaynak Tuzu' unique to its place of origin.

Additionally, it is important to emphasize that 'Delice Doğal Kaynak Tuzu' is exclusively obtained from the natural salt sources located within the borders of the Delice district. The defined geographical area differs significantly from surrounding areas in terms of geological structure, soil composition, and the mineral profile of underground waters.

These differences directly impact the mineral balance, purity, and sensory characteristics of the salt, setting it apart from similar salts produced in nearby locations. Notably, the salt is sourced from natural springs that rise to the surface without drilling or artificial extraction, and its unique mineral content – including sodium chloride, magnesium, potassium, calcium, and trace elements – reflects the distinctive environmental composition of Delice.

Due to these factors, 'Delice Doğal Kaynak Tuzu' can only be authentically produced in this particular district, and these natural conditions cannot be replicated in neighboring regions.

Reference to the publication of the specification

Official Bulletin of Turkish Patent and Trademark Office No 119 of 15.2.2022, pages 66-67
