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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/2025/951)

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.

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

SINGLE DOCUMENT

‘Afyon Pastırması’

EU No: PGI-TR-03216-19.3.2024

PGI (X) PDO ()

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

‘Afyon Pastırması’

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 1.2. Meat products (cooked, salted, smoked, etc.)

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

‘Afyon Pastırması’ is a dried meat product obtained after curing (salting), washing, pressing, drying, covering with fenugreek and drying meat chunks taken from the soft parts of cattle and Anatolian buffalo carcass that has been fattened for at least three months within the borders of Afyonkarahisar province. Fenugreek is used in the curing of ‘Afyon Pastırması’, which is prepared by mixing a mixture of fenugreek seed flour, powdered red pepper, garlic, salt and water to obtain a thick slurry.

Some of the compositional properties of ‘Afyon Pastırması’ are given as follows.

Moisture (%):	≤ 50
Salt (%) (mass in dry matter):	≤ 8
Fat (%):	≤ 40
Sodium nitrite (mg/kg):	≤ 50
pH:	4,5-5,8

⁽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>).

Some of the compositional properties of the fenugreek used in 'Afyon Pastırması' are given as follows.

Fenugreek seed flour (%):	~25
Powdered paprika (%):	~7
Garlic (%):	~18
Water (%):	~60

'Afyon Pastırması' is brown on the outside, due to fenugreek, and dark reddish brown on the inside. Inside, there may be white parts caused by the fat. Due to the pressure applied, the upper and lower surfaces have become flat. When a thin slice of 'Afyon Pastırması' is placed in the mouth, it melts quickly. Unlike other pastramis, the fenugreek used in 'Afyon Pastırması' does not have cumin in its composition, so the taste of meat predominates its flavour.

'Afyon Pastırması' is offered for sale whole or sliced to a thickness of 2-3 mm. Depending on customer demand, the fenugreek layer is sometimes removed before packaging.

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

One factor contributing to the product's characteristic features is the feeding regime of cattle and Anatolian buffaloes. In the production of 'Afyon Pastırması', the meat of cattle and Anatolian buffaloes fed in open and closed farms for at least three months within the borders of Afyonkarahisar province is used. Anatolian buffaloes and cattle are fed fodder according to the season, dry clover and fresh reeds called 'frig', that grows in wetlands. The animals are fed in pastures, which have unique flora. Due to its harsh climate and geographical features, Afyonkarahisar has unique flora in its pastures. There are 1 800 species and subspecies taxa belonging to 110 families identified in Afyonkarahisar flora. In addition, there are 234 endemic species in Afyonkarahisar. More importantly, poppy seed cake (known as 'haşkeş' locally) included in the ration of meat animals contributes to the unique flavour of 'Afyon Pastırması'.

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

All processes should be performed in the geographical area specified in Article 4. In the production of 'Afyon Pastırması', meat animals must be fed under Afyonkarahisar conditions for at least three months. Slaughtering of meat animals, removing the meat for the pastrami, curing (salting), washing, pressing, drying and drying in fenugreek must be carried out within the borders of Afyonkarahisar province.

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 'Afyon Pastırması',
- 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 'Afyon Pastırması' is officially produced is Afyonkarahisar province. Afyonkarahisar is located on the south-western edge of the plain of the same name in the Central Western Anatolia Section of the Aegean Region. The mathematical location of the province is approximately between 37° 47' and 39° 12' north latitude and between 29° 50' and 31° 38' east longitude. Afyonkarahisar province is surrounded by the provinces of Uşak to the west, Kütahya to the north-west, Eskişehir to the north, Konya to the east, Isparta to the south-east, Burdur to the south and Denizli to the south-west. Afyonkarahisar province has 18 districts: Merkez, Başmakçı, Bayat, Bolvadin, Çay, Çobanlar, Dazkırı, Dinar, Emirdağ, Evciler, Hocalar, İhsaniye, İscehisar, Kızılören, Sandıklı, Sinanpaşa, Şuhut and Sultandağı.

5. Link with the geographical area

'Afyon Pastırması' has been traditionally produced in Afyonkarahisar province for centuries. The link between 'Afyon Pastırması' and the geographical area is stemming from the reputation of the product and the producers' know-how in selecting and preparing the ingredients, the various stages of the production process that account for the distinctive taste and aroma of the product (including the selection of the meat), and the feeding regime of the animals.

'Afyon Pastırması' is differentiated from other Turkish pastrami types by its softer texture and dominant meat taste. It is local knowledge that using only the tenderest parts of animals, such as chuck, rib, short loin and sirloin, which are obtained from the upper part of the meat animals and are the less active muscles, gives a softer texture, which is essential for superior eating quality. When a thin slice of 'Afyon Pastırması' is placed in the mouth, it is expected to dissolve quickly; using less spice, particularly no use of cumin compared to other Turkish pastrami types, reflects the local common taste. It is believed that the overuse of spices, particularly cumin, conceals the distinctive taste of 'Afyon Pastırması.' Finally, the local feeding regime of meat animals, in particular poppy seed cake, which is rich in unsaturated fatty acids, contributes to the distinctive 'meaty taste'.

Historically, Afyonkarahisar province is located on the Silk Road, the leading spice trade route during the Ottoman period. This location gave the local producers easy access to spices used in 'Afyon Pastırması', such as red pepper powder, cumin and black pepper.

In addition, the geographical location and climatic conditions of Afyonkarahisar province have provided optimum conditions for agriculture and animal husbandry since ancient times. Animal husbandry has been one of the important livelihoods of the local people for centuries. Therefore, the meat used in the production of 'Afyon Pastırması' is specially selected. The climate and soil structure also supports the growth of a significant amount of forage crops (vetch, clover, silage corn and sainfoin) in the region, an essential element in animal husbandry.

High temperature differences (more than 10 °C) between day and night in the autumn are significant in the controlled production of 'Afyon Pastırması'. Fermentation and drying occur during the day when temperatures are high (between 19-25 °C) and slow down at night when they are low (between 6-8 °C). Water in the inner part of the meat chunk moves to the surface at night and forms water droplets by morning, facilitating rapid drying the following day. This period, known as 'Pastırması summer', is when the region's relative humidity drops below 64 %.

Afyonkarahisar province is a prosperous province in terms of plant diversity. It is known that around 2 000 taxa are distributed within the provincial borders. Of these plants, 330 are endemic to Türkiye. In Afyonkarahisar, the Asteraceae, Fabaceae, Lamiaceae and Caryophyllaceae Verbascum plant families and Astragalus species are the most prevalent. Among these 330 species, six species are endemic to Afyonkarahisar. These endemic species grow in green meadows and are the feed source for animals, and some species contains essential oils and flavones in their structure, contributing to the distinct flavour of 'Afyon Pastırması'. Additionally, the cake remaining after the processing of poppy seeds is used to feed meat animals in the region, especially buffaloes. Türkiye ranks second in the world in poppy seed production, with a production of 12 240 tonnes and a production area of 26 501 ha (FAOSTAT, 2023). According to 2022 data from the Turkish Institute of Statistics (TUIK), Afyonkarahisar is the province where poppy seeds are produced the most in Türkiye, as 31,3 % of the province's area is allocated for production and 34,9 % of the country's output is produced there.

Reference to the publication of the specification

Official Geographical Indication, Designation Of Origin And Traditional Speciality Guaranteed Bulletin of Turkish Patent and Trademark Office No 100 of 03 May 2021, page 118.
