OTHER ACTS

EUROPEAN COMMISSION

Publication of an application 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

(2017/C 10/06)

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).

SINGLE DOCUMENT

‘MALATYA KAYISISI’
EC No: TR-PDO-0005-01221 — 13.5.2014
PGI ( ) PDO ( X )

1. Name
‘Malatya Kayıısı’

2. Member State or Third Country
Turkey

3. Description of the agricultural product or foodstuff
3.1. Type of product
Class 1.6. Fruit, vegetables and cereals fresh or processed

3.2. Description of product to which the name in (1) applies
Malatya Kayısı is the name given to dried Hacıhaliloğlu apricots variety. Hacıhaliloğlu apricots are a variety of Prunus armeniaca L., which is a member of the Rosaceae family.

Physical characteristics:
 Colour: Yellow
Moisture: % 25 (maximum)
Dry Matter: % 75 (minimum)
Fruit shape and texture: Oval and fruit flesh thickness is high

Size:

<table>
<thead>
<tr>
<th>Size no</th>
<th>0 (jumbo)</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Largest</td>
<td>81-100</td>
<td>101-120</td>
<td>121-140</td>
<td>141-160</td>
<td>161-180</td>
<td>181-200</td>
<td>201-220</td>
<td>Smallest</td>
</tr>
</tbody>
</table>

1 kg/Number of Fruit/Dried

Chemical characteristics:
Composition of 100 g of Malatya Kayısı: Water 25 % (maximum), Energy 200 kcal (minimum), Total sugar 50 % (minimum), Total Dietary Fibre 5 % (minimum), Potassium (K) 900 mg (minimum).

Organoleptic characteristics:
Malatya Kayısı is firm-textured and possesses rich aroma and sugar content. After eating, it leaves a sweet flavour and aroma.

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
All processes including sapling planting, irrigation, fertilisation, pruning, harvesting, sulphurising and drying must take place in the geographical area specified in point 4.

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

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 packaging of Malatya Kayısı:
— the trade name and address, short name and address, or registered trade mark of the company,
— the lot number,
— the name of the goods — Malatya Kayısı,
— size no,
— the following logos:

4. Concise definition of the geographical area
Malatya region is located in the Upper Euphrates basin of the Eastern Anatolia region in Turkey within the latitudes 38°29′03″N and longitudes 38°08′11″E. Malatya region composed of city centre and districts, Elazığ-Baskil, Kahramanmaraş-Elbistan, Sivas-Gürün and Adıyaman-Golbaş.

5. Link with the geographical area
Malatya Kayısı reach the highest quality level in a restricted area composed of Malatya city centre and districts described in point 4 above. This geographical area stands out as a location where the high-quality Malatya Kayısı are produced in largest amounts as well. Climate and soil attributes of this specific area are very similar to one another and species that are grown are composed of cultivars of Malatya Kayısı. In areas where Malatya Kayısı cultivation takes place, soil formation is characterised by slightly alkaline clay-rich loamy soils and loamy soils with high lime contents whose organic substance level is between low and medium. Salinity problems do not exist in soils where apricots are grown. Total useful phosphor contents and variable potassium contents of soils are adequate and at high levels. The average value of data was obtained as a result of analysis of a number of soil samples, belonging to Malatya Kayısı orchards in Malatya and its surrounding areas.

In the geographical area where Malatya Kayısı is produced as dried apricot, winters are cold (min – 15 °C), while summers are hot and arid. The annual average temperature is 14-15 °C. The temperatures reaching to 35-45 °C in ripening and drying periods are highly significant for drying of Malatya Kayısı and humidity is about 25-30 %. Average annual precipitation of the region is 350-400 mm. In the ripening and drying season, the weather must be arid and cloudless because rain is the major factor that deteriorates quality of dry Malatya Kayısı. Malatya Kayısı include firm-textured apricot fruits with uniform yellow colour and size that possess rich aroma and sugar content. Malatya Kayısı can be easily distinguished from other apricots through unique aroma and flavour. The fact that climate conditions particularly during the fruit harvest are perfectly suitable for fruit-drying (that the relative humidity is low and sunlight is abundant) plays a vital role as regards apricot cultivation. Dried Malatya Kayısı produced by specialist and experienced people using conventional methods, can be distinguished from the ones produced in other regions.
Malatya Kayısı has perfectly adapted to the climate and soil conditions in the zone. Major factors differentiating this area from other apricot cultivation areas are climate and soil conditions that perfectly suit apricot cultivation as well as drying output of the high quality Malatya Kayısı cultivar. Malatya Kayısı trees require dry and hot summers as well as wet and cold winters. The hot and dry climate conditions prevailing during fruit development and ripening period are necessary for cultivation of fruits with a high sugar content. The high contrast in temperature between daytime and night time during the ripening period also contributes significantly to the formation of Malatya Kayısı's sugar content.

In order for apricot trees in Malatya to blossom and produce fruits, they need a relatively long winter cooling of 1 100-1 600 hours below a temperature of +7,2 °C. Moreover, Malatya Kayısı trees ideally grow in slightly alkaline (pH 7,5-8,5) loamy soils with high lime contents. All of these ecological attributes exist in Malatya in the most appropriate manner. While Malatya Kayısı are produced with the highest quality within the boundaries of abovementioned area, their yielding capacity and drying output reduces, in addition to lowering product quality, when attempt is made to cultivate them outside of this area. Considering this aspect of Malatya Kayısı, it can be well noted that adaptation capabilities of Malatya Kayısı cultivars are low.

In the ripening and drying season, the weather must be arid and cloudless. What makes Malatya Kayısı different from other apricots is that the area in question is a special geographical area and high-quality apricot cultivars which have perfectly adapted to the geographical area exist together. When attempt is made to cultivate Malatya Kayısı in different areas, material quality losses occur in the fruits depending on changing ecological conditions. Such losses can be summarised as low yielding capacity, low soluble solid content, smaller fruit size, low drying output and low fruit quality. These facts reveal that apricots cultivated in Malatya are different from those grown in other areas. The fact that climate conditions particularly during the fruit harvest are perfectly suitable for fruit-drying (that the relative humidity is low and sunlight is abundant) plays a vital role as regards apricot cultivation.

Malatya Kayısı has been produced in this geographical area for thousands of years. Production, harvesting, sulphuring and drying of Malatya Kayısı have been performed through the same conventional and natural methods for many years. Malatya Kayısı always took part in lives of people. Malatya Kayısı production has become such an art for the citizens of the region that they taught and they continue to teach the details of this work to their children at early ages.

Children being informed, in this way, from the early age about production, harvest and drying and sulphuring of apricot alongside their families means they will carry on the traditions of workmanship and become the specialist producers of the future. The most important factor on drying with high quality of apricot is sulphuring process by experienced personnel. This process requires a particular workmanship, labour and specialisation.

Malatya Kayısı is particular importance for the province of Malatya. Malatya Kayısı is a symbol in Malatya province. Also another name of Malatya Province is Apricot Capital of the World. In the province and its districts, the Malatya Kayısı patterns are even used as a symbol in squares. Also, there are many statue in some of the important squares. Moreover, there is a festival organised specifically for the apricot. Malatya Kayısı Festival is traditionally organised yearly and celebrated with various events.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)