Ref. Ares(2025)4804588 - 17/06/2025

PRODUCT SPECIFICATION

1.1. Name

'Hatay Kaytaz Böreği'

1.2. Description of the agricultural product or foodstuff

'Hatay Kaytaz Böreği' is a traditional and region-specific type of pastry that is baked in the oven after being filled with a mixture of minced meat, kneaded onion (bitter juice removed), tomato paste, Hatay pomegranate syrup and spices (Samandağ chili red pepper flakes, and black pepper), butter, and vegetable oil in a dough prepared by rolling out by hand into an oval dough and shaped either square or round. The middle part of the shaped pastry dough is flattened by hand and filled with the filling (25-30 g of mixture/45-50 g of dough). Prepared filling is placed in the center of the dough and 'Hatay Kaytaz Böreği' is cooked in stone oven traditionally until the top of the pastries is turned brown. The typical texture of the 'Hatay Kaytaz Böreği' is soft on the inside and crispy on the outside (Figure 1 and 2).



Figure 1. 'Hatay Kaytaz Böreği' a) round shaped b) square shaped

Table 1. Ingredients and their quantities used in the preparation of 'Hatay Kaytaz Böreği'

Components	Amount
Dough	
Wheat flour	500 g
Dough yeast	5-10 g
Water	400 mL
White sugar	10 g
Salt	10 g

Table 2. Ingredients and amounts used in the preparation of 'Hatay Kaytaz Böreği' filling

Components	Amount
Minced meat mixture	
Lean minced meat	400 g
Onion	2 each
Tomato Paste	10 g
Butter/	100 g
Vegetable oil	100 mL
Pomegranate syrup	10 mL
Spices	Red pepper, black pepper

The preparation of 'Hatay Kaytaz Böreği' consists of two main stages;

1-Preparation of dough

2-Preparation of the filling (stuffing)

1-Preparation of dough

Five-ten g of yeast and 10 g of white sugar are added into 400 mL of warm water and mixed until to obtain a homogeneous mixture. Then 500 g of wheat flour with 10 g of salt are added little by little to make a soft dough. The dough is kneaded until it is homogeneous, and then, it is rested at room temperature for about 45 minutes for fermentation. The texture of the dough should be soft but not sticky (Table 1).

2- Preparation of the filling

The filling is prepared by mixing and kneading of finely chopped two medium-sized onions (after bitter juice removed) with 400 g lean minced meat, 10 g tomato paste, 10 mL pomegranate syrup, 50 mL vegetable oil (not added when using fatty minced meat), and preferred amount of red pepper flakes and black pepper (Table 2).

Preparation of 'Hatay Kaytaz Böreği'

The rested dough is placed on a dough board (hard and clean surface) and kneaded for a five more minutes. Meringues, each of which is about 45-50 g in weight are prepared from this dough. Mixture of 50 mL vegetable oil and 100 g melted butter is spread on the surface, and each meringue placed on oily surface is roll out by hand into a thin oval dough about 30-35 cm long and 10-15 cm wide. While thinning the dough, each hand is frequently dipped into the oil mixture so that the dough can stretch and not stick to the board.

After rolling out the dough into a strip by shrinking it lengthwise, the pastries are shaped by wrapping it around itself spirally from the inside to the outside. At this stage, the shaped pastry is in round shape, but it can optionally be shaped into a square. The middle part of the shaped pastries is flattened by hand, and approximately 25 g of minced meat filling is placed onto middle. The prepared pastries are placed on greased or greaseproof paper trays, and the edges are greased with the oil mixture. The pastries are baked in a preheated oven at 200°C for 25-30 minutes. When the surface of the pastries turns to golden brown, baking is terminated. 'Hatay Kaytaz Böreği' can be stored at room temperature for 1 day, in the refrigerator for 3 days and in the freezer for up to 6 months.

Average weight of the round shaped 'Hatay Kaytaz Böreği' is around 60.00±5.33 g; whereas the weight of the square shaped 'Hatay Kaytaz Böreği' is around 62.12±3.60 g. Square shape 'Hatay Kaytaz Böreği' has the dimensions of 8.20±0.33 cm width and 8.46±0.28 cm length with 1.33±0.23 cm height. Round shaped 'Hatay Kaytaz Böreği' has 9.58±0.80 cm diameter with 1.44±0.23 cm height.

Structure of the dough is soft, puffy but little bit crispy with creamy-light brown color. Dough itself has oily texture is because plenty of oil is used when dough is shaped. Due to oil, tomato

paste, chili pepper and pomegranate syrup it has oily, spicy and little bit sour-sweet taste. Addition of onion and meat also gives strong onion and very pleasant cooked meat flavor which is very well balanced with onion, spice, tomato paste and pomegranate syrup. It has very distinct and strong flavor of combination of all ingredients. 'Hatay Kaytaz Böreği' has very strong spicy and sharp but not long-lasting hot (spicy) taste when swallowing the pastry with the combination of tomato, onion, pomegranate, meaty, and oily aftertaste. The filling, due to tomato paste, Samandağ red pepper and Hatay pomegranate syrup, has very attractive, shiny dark red color; and this color also passes to the dough making the upper layer of the dough underneath the filling attractive red color.

Hatay Pomegranate Syrup used in 'Hatay Kaytaz Böreği' is produced in Hatay Province and Districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı)

The olive oil used in 'Hatay Kaytaz Böreği' is produced in Hatay Province and Districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı).

Onion used in 'Hatay Kaytaz Böreği' is produced in Hatay Province and Districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı).

The tomato paste used in 'Hatay Kaytaz Böreği' is produced in Hatay Province and Districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı).

Ground meat and butter are obtained from animals grazing in Hatay's highlands. The minced meat and butter used in 'Hatay Kaytaz Böreği' are produced in Hatay Province and Districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı).

Ingredients such as olive oil, Hatay pomegranate syrup, onion, tomato paste, Samandağ red pepper and black pepper used in the filling for the production of 'Hatay Kaytaz Böreği' must be from agricultural products obtained in Hatay.

Minced meat and butter are obtained from the animal grazed from the plateaus of Hatay. Hatay province is located in the Mediterranean climate zone and is located at the tip of the eastern part of the Mediterranian Region. With its coastal dunes, plains, maquis and forested areas, Hatay City is a region of biodiversity. The easternmost part of the Mount Taurus (Toros) forming the tip of the Gulf of Iskenderun rising like a wall to the east of the Amanos. Hatay province has a rich flora. Its mountains contain 1580 plant species, 251 of which are endemic. Thus, meat and butter obtained from the animals grazed in this area are very tasty with strong meaty and strong fat flavors due to internal fat and refreshing aroma including thyme, rosemary, etc by virtue of the flavor comes from the rich vegetation.

1.3. Definition of the geographical area

The production region of ' Hatay Kaytaz Böreği' is a Hatay province and its districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne and Reyhanlı) (Figure 2).

Hatay is a settlement center in the southernmost point of Turkey having Mediterranean climate. It is surrounded by the Mediterranean Sea from the west, Syria from the south and east, Adana from the northwest, Osmaniye from the north and Gaziantep from the northeast. By September 2, 1938, this region has been known as Sanjack of İskenderun covering İskenderun, Antakya, Reyhanlı, Kırıkhan, Samandağ. On September 2, 1938, this region was named as “Hatay” by Atatürk and became a province.

The pastry from this region is known as 'Hatay Kaytaz Böreği'.



Figure 2. Map of Turkey and location of Hatay Province indicate in red.

1.4. Proof of origin

The Republic of Turkey Ministry of Agriculture and Forestry Hatay Provincial Directorate of Agriculture and Forestry is responsible for checking the conformity of the product to the specified criteria. By the authorized bodies following actions should be taken:

• All product specification as stated in Article no. 1.2

• Whether the product come from the geographical region stated in the Article no. 1.3

• The production steps of the product are in accordance with the production method stated in the Article no. 1.5

• The labelling conditions as stated in the Article no. 1.8

• Traceability as by law (Turkish Food Codex), each supplier and/or producer has to set up a traceability system covering ‘one step forward and one step backward’

• Following logo



1.5. Description of the method of obtaining the agricultural product or foodstuff

The production of 'Hatay Kaytaz Böreği' includes the stages given in Figure 3.

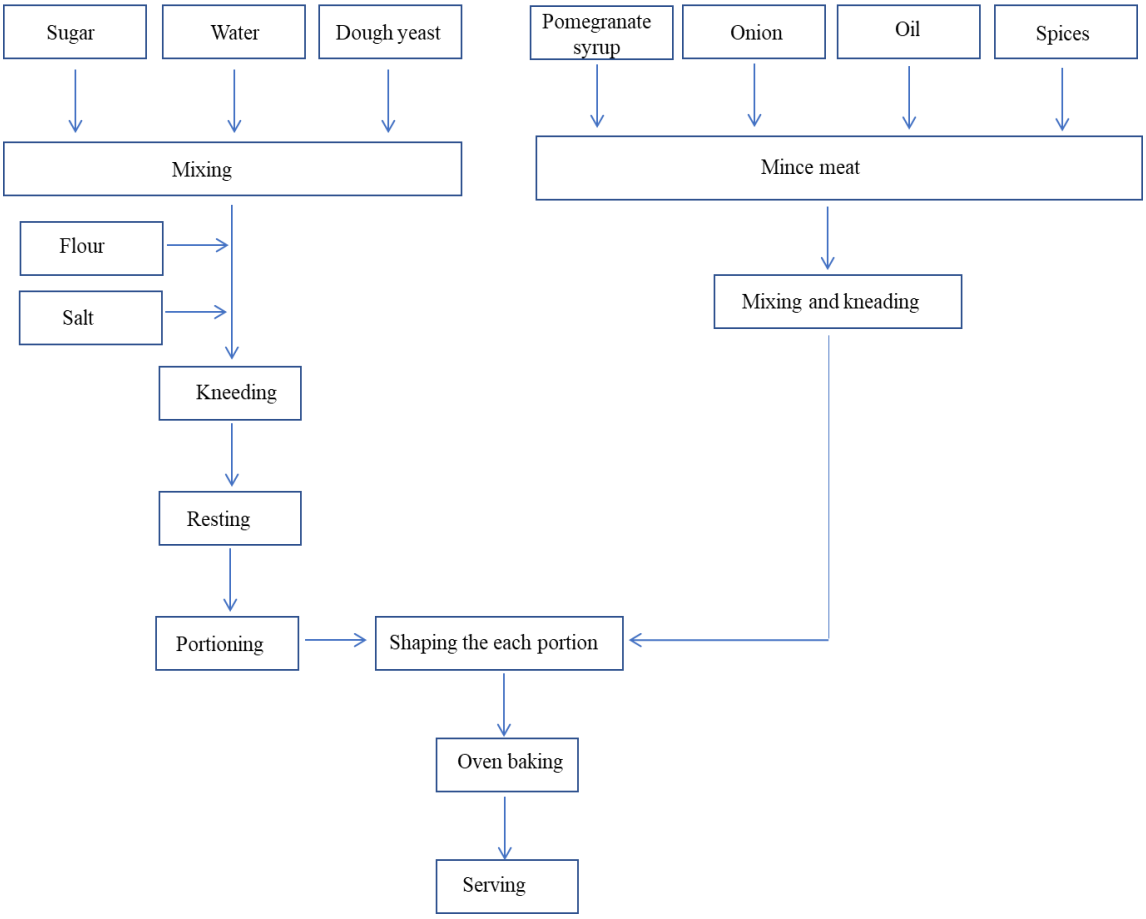


Figure 3. Production of 'Hatay Kaytaz Böreği'

The preparation of 'Hatay Kaytaz Böreği' consists of two main stages;

1-Preparation of dough

2-Preparation of the filling (stuffing)

1-Preparation of dough

Five-ten g of yeast and 10 g of white sugar are added into 400 mL of warm water and mixed until to obtain a homogeneous mixture. Then 500 g of wheat flour with 10 g of salt are added little by little to make a dough. The dough is kneaded until it is homogeneous, and then, it is rested at room temperature for about 45 minutes for fermentation. The texture of the dough should be soft but not sticky (Table 1, Figure 3 and Figure 4).



Figure 4. Preparation of the dough

2- Preparation of the filling

The filling is prepared by mixing and kneading of finely chopped two medium-sized onions (after bitter juice removed) with 400 g lean minced meat, 10 g tomato paste, 10 mL Hatay pomegranate syrup, 50 mL vegetable oil (not added when using fatty minced meat), and preferred amount of Samandağ red pepper flakes and black pepper (Table 2, Figure 3 and Figure 6).



Figure 6. Preparation of the filling for 'Hatay Kaytaz Böreği'

Preparation of 'Hatay Kaytaz Böreği'

The rested dough is placed on a dough board (hard and clean surface) and kneaded for a five more minutes. Meringues, each of which is about 45-50 g in weight are prepared from this dough. Mixture of 50 mL vegetable oil and 100 g melted butter is spread on the surface, and each meringue placed on oily surface is roll out by hand into a thin oval dough about 30-35 cm long and 10-15 cm wide. While thinning the dough, each hand is frequently dipped into the oil mixture so that the dough can stretch and not stick to the board.

After rolling out the dough into a strip by shrinking it lengthwise, the pastries are shaped by wrapping it around itself spirally from the inside to the outside. At this stage, the shaped pastry is in round shape, but it can optionally be shaped into a square. The middle part of the shaped pastries is flattened by hand, and approximately 25 g of minced meat filling is placed onto middle (Figure 7 and Figure 8). The prepared pastries are placed on greased or greaseproof paper trays, and the edges are greased with the oil mixture.



Figure 7. Preparation of round shape 'Hatay Kaytaz Böreği'





Figure 8. Preparation of square shape 'Hatay Kaytaz Böreği'



Figure 9. Cooked version of 'Hatay Kaytaz Böreği'

The pastries are baked in a preheated oven at 200°C for 25-30 minutes. When the surface of the pastries turns to golden brown, baking is terminated (Figure 9). 'Hatay Kaytaz Böreği' can be stored at room temperature for 1 day, in the refrigerator for 3 days and in the freezer for up to 6 months.

1.6. Links

The request to register ‘Hatay Kaytaz Böreği’ PGI is based on the product's specific characteristics, and reputation, and is supported by published works and literature.

Cultural Significance and Historical Legacy of 'Hatay Kaytaz Böreği'

'Hatay Kaytaz Böreği' is a renowned pastry from Hatay Province, Turkey, celebrated for its rich history and cultural significance. Its connection to the region by the product's specific characteristics, reputation is well-documented in various sources, including news articles, professional books, and culinary publications (Balcı, 2010; Budak, 2017; Karaömeroğlu, 1971; Şahin, 2012 and 2015; Sarı, 1991), scientific articles (Cömert, 2014; Kaypak, 2018; Şahin, 2003; Tanrıverdi, 2021; Türk and Şahin, 2004; Türkan and Gültutan, 2022; Üstün and Güngördü, 2018), and numerous online references, with over 41,100 results on Google. This extensive documentation highlights the pastry's history, preparation methods, required skills, dough shaping, and filling preparation.

- In his 1971 work, *Hatay Turizm Rehberi - A Tourist's Guide to Hatay - Touristen Führer Von Hatay*, Kemal Karaömeroğlu (Karaömeroğlu, 1971) identifies 'Hatay Kaytaz Böreği' as a pastry emblematic of Hatay.

- Similarly, the 1990 publication *Antakya Mutfağı* by the Antakya Rotary Club underscores the pastry's importance to the city of Hatay (Antakya Mutfağı, 2015).

- Recent studies continue to recognize 'Hatay Kaytaz Böreği' as a traditional food of Hatay. For instance, a survey of restaurants in Iskenderun reported that Hatay cuisine boasts a rich culture, with 'Hatay Kaytaz Böreği' standing out as a particularly notable dish (Balcı, 2010; Budak, 2017; Cömert, 2014; Demirtaş an Pektaş, 2020; Kaypak, 2018; Şahin, 2003, 2012, and 2015; Tanrıverdi, 2021; Türk and Şahin, 2004; Türkan and Gültutan, 2022; Üstün and Güngördü, 2018).

- When examining the inclusion of local Hatay pastries in the menus of restaurants with tourism management certificates, 'Hatay Kaytaz Böreği' ranks fourth in preference (Şahin, 2012; Tanrıverdi, 2021).

- In February 2023, renowned gourmet Vedat Milör, a regular columnist for *Hürriyet* newspaper, discussed the aftermath of the devastating earthquake in Hatay and mentioned 'Hatay Kaytaz Böreği'.

- World-renowned chef Rekifa Birgül, in her article about 'Hatay Kaytaz Böreği', notes that the unique taste and flavor of the pastry were featured in the TV series *Avrupa Yakası*, where it symbolized Hatay's food culture and social life. The 70th episode of the series was dedicated to 'Hatay Kaytaz Böreği'.

Historical evidence traces 'Hatay Kaytaz Böreği' back to the 1600s, with its recipe and production techniques passed down through generations via apprenticeship relationships (Antakya Mutfağı, 1990). Traditionally, 'Hatay Kaytaz Böreği' is prepared during Ramadan, becoming a staple on iftar tables. Its filling of ground meat and satisfying dough make it an ideal dish for those fasting, as it helps keep them full for a long time (Arı, 2015).

In Hatay, individuals preparing for a pilgrimage to Mecca visit relatives and friends to bid them farewell. In return, those visited present gifts to the pilgrims and see them off. Upon their return,

the pilgrims host a dinner for their gift-givers and close relatives, serving traditional Antakya dishes such as 'Hatay Kaytaz Böreği', oruk (special dish), kebab, and künefe. Later in the afternoon and evening, a Mevlit (religious ceremony) is held, during which Turkish delight is offered to the guests (Arı, 2015).

Beyond being a daily meal prepared in all districts, 'Hatay Kaytaz Böreği' is also traditionally made on January 14, which, according to Arab Alawite belief, marks the celebration of the Rumi New Year in Hatay. As it is made for festive occasions, it is often prepared in large trays and sent to communal ovens. On this date, 'Hatay Kaytaz Böreği' is served at both breakfast and dinner (Uçar, 2023).

Additionally, 'Hatay Kaytaz Böreği' is recognized as one of the most commonly consumed foods in the Hatay bath tradition (Balcı, 2010). There are many data on social media about 'Hatay Kaytaz Böreği' (Figure 10).



Figure 10. Above is a story about 'Hatay Kaytaz Böreği' (Hatay Culture and Tourism Directorate, 1988)

Mastering the Craft of 'Hatay Kaytaz Böreği'

Maintaining the quality and originality of 'Hatay Kaytaz Böreği' requires attention to several key aspects beyond the ingredients. Preparing elastic dough and thinning it to the right consistency—ensuring it stretches without tearing or sticking to the board—demands significant skill and practice. Shaping the dough into a spiral, starting from the inside and moving outward, while maintaining even thickness, requires both experience and dexterity.

The precise thickness of the dough is essential to achieving the pastry's unique texture. A correct dough thickness supports the filling without becoming overly dense, while the correct ratio of filling to dough (25–30 g of filling to 50–65 g of dough) ensures a balanced flavor profile. Attaining these proportions consistently requires a deep understanding of dough handling and filling preparation, skills that are honed through experience.

Furthermore, the characteristic soft interior and crispy exterior of 'Hatay Kaytaz Böreği' are a result of both the dough's preparation and the proper cooking temperature and time. Achieving this balance demands not only technical expertise but also the intuitive judgment that comes with hands-on experience in making this traditional pastry.

Achieving the unique flavor, taste, and aftertaste of 'Hatay Kaytaz Böreği' relies on the precise combination of key ingredients such as Samandağ chili pepper, Hatay pomegranate syrup, tomato paste, onion, minced meat, and butter. Crafting this balance requires skill and experience to harmonize their distinct characteristics. The heat from Samandağ chili pepper, the sweetness and acidity of pomegranate syrup, and the savory depth of minced meat and butter must interact seamlessly to create the dish's authentic taste.

Cultural significance and historical legacy of 'Hatay Kaytaz Böreği'

The reputation of 'Hatay Kaytaz Böreği' is deeply rooted in its distinctive flavor, color, and the culinary expertise unique to the Hatay region. This savory pastry is celebrated for its rich, spicy, and subtly sweet-sour taste, achieved through a harmonious blend of local ingredients such as tomato paste, onion, Samandağ Chili Pepper, and Hatay Pomegranate Syrup, butter, olive oil, and minced meat. The filling, combined with the upper layer of dough beneath it, imparts an attractive red hue, further enhancing its visual appeal.

The preparation of 'Hatay Kaytaz Böreği' requires a high level of culinary skill, particularly in the art of dough shaping and the precise balance of spices, which are integral to its authentic taste. These elements collectively contribute to the pastry's esteemed reputation, firmly linking it to the geographical area of Hatay.

'Hatay Kaytaz Böreği' is distinguished by its use of locally sourced ingredients, each contributing to its unique flavor and cultural significance.

Hatay Pomegranate Syrup originating from the same region where 'Hatay Kaytaz Böreği' is made, was officially registered by the Turkish Patent and Trademark Office on May 24, 2023, under registration number 1361. This sour syrup, an essential component of 'Hatay Kaytaz Böreği', is crafted from the seeds of locally grown Hicaz and Katırbaşı pomegranates (*Punica granatum* L.), which are also known regionally as Kirli Hanım, Winter Pomegranate, Local Pomegranate, Lüfeli, Black Pomegranate, and Karamehmet.

The pomegranate seeds are separated from their shells, washed, granulated, squeezed, filtered, and thickened through boiling, either together or separately, to produce the syrup. Importantly, no sweeteners or additives are used in this process, ensuring the syrup retains its pure, natural flavor.

The importance of Hatay pomegranate syrup in 'Hatay Kaytaz Böreği' lies in its ability to transform the dish's flavor profile. Its distinct tangy-sweet taste enriches the filling, adding depth and balancing the savory elements. This delicate interplay of flavors enhances the signature sweet-sour taste that defines the dish.

Moreover, the use of this locally produced pomegranate syrup connects the dish to Hatay's agricultural and culinary heritage. It underscores the syrup's role not just as a flavor enhancer but also as a cultural symbol. Its inclusion elevates the 'Hatay Kaytaz Böreği' from a mere pastry to a representation of the region's rich traditions and commitment to preserving authentic flavors.

Samandağ Pepper: Registered by the Turkish Patent and Trademark Office on September 13, 2021 (registration number 887), Samandağ Pepper is cultivated in Hatay's Samandağ District. Known for its elongated, pointed shape and robust heat, this pepper is harvested both green

during its early maturity and red when fully ripe. In 'Hatay Kaytaz Böreği', Samandağ Pepper adds a distinctive yet fleeting spiciness, further enhancing the pastry's flavor profile.

The minced and butter used in 'Hatay Kaytaz Böreği' come from livestock raised in Hatay's diverse landscapes, which include coastal dunes, plains, maquis, and forested areas. This region is home to a rich biodiversity, with mountains that host 1,580 plant species, 251 of which are endemic. The animals' diet, rich in native herbs such as thyme and rosemary, imparts unique aromatic qualities to the meat and butter. As a result, the minced meat offers a savory, robust flavor, while the butter provides a creamy texture—both essential to the authentic taste of 'Hatay Kaytaz Böreği'.

Butter is produced in the geographical area where 'Hatay Kaytaz Böreği' is located. Butter is produced from yogurt as churn butter and has been traditionally practiced in Anatolia for centuries. The characteristic aroma and long shelf life of churned butter are effective in the preference of butter. Churned butter is produced mostly at home or in local small businesses by mixing yogurt made from cow, sheep or goat milk with water and churning it. In butter production, yogurt is produced in the churn and before churning, water (1:1 ratio) is added to the yogurt to dilute it and churning is done for about 60-70 minutes. At the end of churning, the churned butter is removed and the butter is washed once or twice with good quality cold water. The churned butter is kneaded and packed in plastic or glass containers, packaged and stored at about 5°C. Churned butter is used for breakfast, meals, pastries and desserts.

Olives and olive oil are produced in the geographical area where 'Hatay Kaytaz Böreği' is located. With the ideal environment provided by the soil structure and climate of Hatay Province, this region has been recognized as the homeland of olives for thousands of years. There are approximately 3200 years old olive trees in the geographical area. Olive oil produced in Hatay is also used in pastries.

Onion story of cultivation begins 4000 years ago in ancient Anatolia. Onion, which is an economically important product in Hatay province, is grown in almost all districts, especially in Altınözü, Antakya, Arsuz, Belen, Dörtyol, İskenderun, Kırıkhan, Kumlu, Reyhanlı, Samandağ and Yayladağı Districts. Onions grown in Hatay are used because they have a strong odor and distinct onion flavor. Since the onions grown in Hatay have a very distinctive taste and pungent odor, they are salted to remove the bitter juice before being used in the filling.

Tomato paste is produced in the geographical area where 'Hatay Kaytaz Böreği' is produced. Due to its thick consistency and dark color, it is used in pastries and dishes.

The Amik Plain, where grain especially wheat is grown, is the granary not only of Hatay but also of Turkey. Wheat is processed in modern flour factories and this flour is used in 'Hatay Kaytaz Böreği'.

Hatay has a typical Mediterranean climate and very fertile soil. In addition to the climate and soil, the topographical features and the ingredients originating from Hatay add flavor and taste to the 'Hatay Kaytaz Böreği'. The use of locally sourced ingredients not only defines the distinctive taste of 'Hatay Kaytaz Böreği' but also reflects Hatay's rich agricultural heritage and culinary traditions. The inclusion of these ingredients elevates the 'Hatay Kaytaz Böreği' from a simple pastry to a representation of the region's rich traditions and commitment to preserving authentic flavors.

The harmonious blend of local ingredients defines the distinctive taste of 'Hatay Kaytaz Böreği' and reflects Hatay's rich agricultural heritage. This renowned pastry from Hatay Province is

celebrated for its rich, spicy, and subtly sweet-sour flavor, with the filling and dough displaying an appealing red hue. The sharp, balanced spiciness and meaty aftertaste, complemented by the glossy dark red filling, lend the dough a reddish tint, enhancing its visual appeal.

This unique combination of flavors and colors makes 'Hatay Kaytaz Böreği' a treasured dish in Hatay's culinary tradition. Its exceptional taste and visual charm, achieved through the use of local ingredients, underscore its regional significance. The dish's preparation demands skilled dough shaping and precise seasoning, ensuring its authenticity and cultural value. The pastry's esteemed reputation is deeply rooted in its distinctive flavor, vibrant color, and the expertise required to craft it, firmly connecting it to the Hatay region.

1.7. Controls

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, HATAY PROVINCIAL DIRECTORATE OF AGRICULTURE AND FORESTRY (Control Authority)

Contact Information
Address: Aksaray Mah. Mehmet Kafadar Cad. Antakya/HATAY TURKEY
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Hatay Provincial Agriculture and Forestry Office affiliated to Republic of Turkey Ministry of Agriculture and Forestry will check whether 'Hatay Kaytaz Böreği ' meets all of the product features specified in Article 1.2 of the disclosure letter and also the product comes from the geographical area specified in Article 1.3 of the specification and is produced according to the method specified in Article 1.5 of the specification; and finally check that the labelling conditions specified in Article 1.8 of this specification are also met.

1.8. Labeling

The following information must be written or printed legibly and in an indelible manner on the packages of 'Hatay Kaytaz Böreği'.

-trade name and address, short name and address, or registered trade mark of the company

-lot number

-name of the good –'Hatay Kaytaz Böreği',

-net weight

-following logo

2. APPLICANT GROUP

İSKENDERUN TİCARET VE SANAYİ ODASI

Address: Yenişehir Mah. Atatürk Blv. 51 1 İskenderun Hatay TÜRKİYE
Pbx: +90 (326) 6145221
Fax: +90 (326) 6145752
Web: https://iskenderuntso.org.tr/
E-mail: info@iskenderuntso.org.tr
Tax Office and Tax No: Akdeniz Vergi Dairesi Müd. / 8440014039

The Iskenderun Chamber of Commerce and Industry was founded on April 20, 1920, but has been established since the 1800s as a non-profit semi-public organization based on Article 28 of the Trade Law No. 5174. As a professional organization, it was established to deal with the purchase and sale of goods supplied to the market in İskenderun District and the determination, registration and explanation of the prices of these goods in the market. Among the membership conditions in the articles of association, members must be engaged in agricultural products. Among its members are those who undertake the production of 'Hatay Kaytaz Böreği' using the name 'Hatay Kaytaz Böreği' and then export this product.

Iskenderun Chamber of Commerce and Industry can make proposals, petitions and applications to the relevant public institutions on issues falling within its field of activity. Iskenderun Chamber of Commerce and Industry has the right to file a lawsuit on behalf of some or all of its members or on its own behalf. It also has services such as monitoring and reporting to the relevant authorities of practices that may distort competition in the form of agreements, decisions or consistent activities.

Iskenderun Chamber of Commerce and Industry was established in 1920 and has 7.312 members consisting of tradesmen and industrialists. It is a professional organization established to facilitate the professional activities of its members and to assist them in terms of business development and target markets. Most of the members are companies engaged in the processing and marketing of agricultural products.

Iskenderun Chamber of Commerce and Industry has applied for PGI registration. The organization follows the producers of 'Hatay Kaytaz Böreği' and monitors the activities of its members.

3. TURKISH REGISTRATION OF 'HATAY KAYTAZ BÖREĞİ'

The Government accepted the proposal for recognizing ' Hatay Kaytaz Böreği' as a protected designation of PGI and published in the Official Gazette of the Turkish Republic No 122 of 1 April 2022.

https://ci.turkpatent.gov.tr/cografi-isaretler/detay/5083

https://www.turkpatent.gov.tr/arastirma-yap?form=trademark

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