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SPECIFICATION

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Bursa Chamber of Commerce and Industry (BTSO) was established in 1889 and has 47 000 members. There are 38 members engaged in the processing and trading of ‘Bursa Kestane Şekeri’ registered with the Bursa Chamber of Commerce and Industry.

Natural persons and legal entities that are active in food manufacturing, wholesale and retail trade are obliged to register with the Chamber of Industry in their region in accordance with Law no 5174 on the Turkish Union of Chambers and Commodity Exchanges and the Chambers and Commodity Exchanges. “Bursa Kestane Şekeri” producers are registered with the Bursa Chamber of Commerce and Industry.

1. Name

“Bursa Kestane Şekeri”

2. Description of the Agricultural Product or Foodstuff

2.1 Product description

"Bursa Kestane Şekeri" is a confectionery which is obtained by peeling chestnut fruit and cooking them in syrup.

The fruit ratio in "Bursa Kestane Şekeri" packaged without syrup must be at least 63-71% and the fruit ratio in "Bursa Kestane Şekeri" packaged with syrup must be at least 60%. The fruit ratio is calculated according to the net weight of the "Bursa Kestane Şekeri". The pH value of "Bursa Kestane Şekeri" is between 5 and 5.8.

Chestnuts that are easily peelable and have thin skin are used in the production of "Bursa Kestane Şekeri". The fruit outer shell rate must be 25% or below. The colour of the fruit shell should not be too dark.

Chestnuts used for **"Bursa Kestane Şekeri"** must have a cream colour. The flavor of chestnuts used for "Bursa Kestane Şekeri" must not be sour, sourish or astringent. "Bursa Kestane Şekeri" should not have a sour, bitter, metallic or excessively burnt taste or astringency. "Bursa Kestane Şekeri" may have a sweetened, smooth caramel, honey, butter cream, woodsy, roasted coffee and sugared vanilla taste. Suitable sized chestnuts for "Bursa Kestane Şekeri" are medium (7-10 g) and large (10-15 g). Decayed, wormy, frost-burned or dark chestnuts, and those unsuitable for calibration, should not be used.

The candied chestnuts which are ready to be consumed are grouped as small between 8 and 10 g, medium between 10 and 14 g, large between 14 and 20 g, very large at 22 g and above, and this information is indicated on the packaging. Chestnuts broken during production are also evaluated and packaged separately as broken chestnuts. The candied chestnuts can be put on the market for sale in packages such as boxes, bowls, glass jars, metal tins, vacuum bags or plastic containers. They can be packaged with or without syrup. Shelf life of the candied chestnuts may vary between 30 days and 3 years, depending on packaging and heat treatment. Pasteurization can be used to extend the shelf life of "Bursa Kestane Şekeri" after packaging.

2.2 Raw material

Ingredients of "Bursa Kestane Şekeri":

Chestnuts: They must be easily peelable and have a thin shell. The fruit outer shell ratio must be 25% by weight or below. The colour of the fruit shell should not be too dark. Decayed, wormy, frost-burned or dark chestnuts, and those unsuitable for calibration, should not be used.

Chestnuts between 4 and 7 g are small, between 7 and 10 g are medium, between 10 and 15 g are large, and 15 g and above are very large. Suitable sized chestnuts for "Bursa Kestane Şekeri" are medium and large. Chestnuts broken during production are also evaluated and packaged separately as broken chestnuts.

Sugar: White crystalline sugar (sucrose) is used.

Water: Process water (purified, softened and ultraviolet-treated water) is used.

Chestnuts are boiled in process water (purified, softened and ultraviolet-treated water).

The sugar ratio of the syrup prepared for chestnut sugar is on average 10-12 kg of sugar to 4 liters of water for 10 kg of chestnuts. No more than 3% glucose may be used in syrup making.

The color of "Bursa Kestane Şekeri" is amber and yellowish. It should not have too dark colour or be caramelized.

It can be packaged with or without syrup.

3. Definition of the Geographical Area

The geographical area for the production/processing of 'Bursa Kestane Şekeri' is confined to the Bursa province that is located in the south of the Marmara region of Turkey.





4. Proof of origin

Bursa Chamber of Commerce and Industry is responsible for coordinating the control and monitoring of “Bursa Kestane Şekeri”. The coordinator will keep a list of producers to ensure the traceability and origin of the product.

Natural persons and legal entities that are active in food manufacturing, wholesale and retail trade are obliged to register with the Chamber of Industry in their region in accordance with Law no 5174 on the Turkish Union of Chambers and Commodity Exchanges and the Chambers and Commodity Exchanges. “Bursa Kestane Şekeri” producers are registered with the Bursa Chamber of Commerce and Industry.

There is a professional committee formed by selecting from those who are active in the manufacture, wholesale and retail trade of food and essential goods within the body of Bursa Chamber of Commerce and Industry.

The names of the manufacturers on the packages of “Bursa Kestane Şekeri” provides traceability .

The inspection body carries out the necessary audits on “Bursa Kestane Şekeri” including physical characteristics.

The following criteria are checked:

- Suitability of chestnuts (Decayed, wormy, frost-burned or dark chestnuts, and those unsuitable for calibration, are not to be used.)
- Amount of glucose used in syrup making (no more than 3%).
- Suitability of the colour and appearance of the “Bursa Kestane Şekeri” (The colour of “Bursa Kestane Şekeri” is amber and yellowish. It should not have too dark colour or be caramelized.)

The coordinator takes legal action against unlawful and illegal users of the geographical indication, and the inspection body carries out audits in response to complaints or doubts and as needed.

The coordinator will apply the below procedures to ensure the traceability of “Bursa Kestane Şekeri”:

1. Announcements are made through the chamber’s communication channels to companies which produce “Bursa Kestane Şekeri” in accordance with the geographical indication and which want to use the name.
2. A contract is signed with companies that agree to be inspected and produce in accordance with the geographical indication.
3. The inspection body carries out audits in response to complaints or doubts and as needed. If it is needed, the records of the supplier, quantity and origin of all batches of raw material and/or products received, and of the recipient, quantity and destination of products supplied may be checked. All manufacturers of “Bursa Kestane Şekeri” are obliged to keep these records and show them during the inspection.

Chestnuts are obtained from chestnut trees grown within the borders of Bursa region and the Republic of Turkey. Chestnut trees are divided into regions according to their location. The term region covers and defines the administrative boundaries of the neighbourhood/village where the raw material is collected. Chestnuts are obtained from the regions determined and

deemed appropriate before the harvest. The region is subject to pre-harvest inspections for traceability and sustainable production.

Traceability of "Bursa Kestane Şekeri" is ensured by batch/lot numbers and serial numbers. Lot and serial numbers comprise the Province/District/Neighbourhood-Village/Last Two Digits of the Harvest Year/Batch Number of the place where the chestnut was obtained (***Example; For the chestnuts harvested in 2023 and brought to the facility in the 2nd batch in Bursa Province, Nilüfer District, Yaylacık Neighborhood, the serial number is*** **shown as B.N.Y.23.02).** Packages of "Bursa Kestane Şekeri" contain these batch/lot numbers and serial numbers. Production and supplier information is provided by these batch/lot numbers and serial numbers. All manufacturers of "Bursa Kestane Şekeri" provide traceability with batch/lot numbers and serial numbers and keep these records. "Bursa Kestane Şekeri" products can be withdrawn quickly by batches with lot and serial numbers in the event of any unsuitability. Recalled "Bursa Kestane Şekeri" products are evaluated with the correction form from the raw material supply area to the last stage.

4. Companies that successfully pass the inspection are published on the Chamber website.
The coordinator will also apply the below procedures for traceability and sustainable production.

Uncontrolled pesticide use is prevented. Harvesting is done without damaging the trees. Planting, breeding and maintenance activities to increase the number of chestnut trees are encouraged. The entire process (production, harvesting) is handled with care to ensure that it is carried out in an ecosystem-friendly manner.

Inspection is obligatory in regions where chestnut purchases will be made for the first time. In regions that have been inspected in previous years, the inspection is carried out by sampling method or when deemed necessary. If the inspection detects non-compliance in a region and compliance is not achieved within the time given, purchases are stopped. Estimated yield for each region is determined separately. If there is more product supply than the yield determined for the region, purchase from that region is stopped. The disease and pest situation in the region is observed during the inspection. Contact is made with the provincial/district agricultural directorates of the region in order to obtain information when necessary. Purchasing is temporarily suspended in regions unsuitable with regard to diseases and pests. Inspection is

carried out once in every production season in regions deemed unsuitable with regards to diseases and pests.

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

The following process steps are applied for the production of “Bursa Kestane Şekeri”:

- Chestnuts are peeled.

Chestnuts can be peeled manually or by means of a machine. After the outer shells of the chestnuts are dried, they are taken to the machine for the peeling process. 'The shells are first scratched in the machine, then removed. Subsequently, the chestnuts are moved to another area, softened with steam and their inner membranes are cleaned. The cleaned chestnuts are poured onto the belt. Any pieces of shell embedded in the fruit flesh are removed using special chestnut knives.' If the cleaned chestnuts are not going to be put into production immediately, they are placed into 8-10 kg bags and taken to the storage warehouse. The chestnuts are kept frozen at -18°C for 2 to 3 years.

Chestnuts to be used in production must have the appropriate color (cream color), and their taste should not be sour, sourish or astringent. Chestnuts that are easily peelable and have thin shell are used in the production of “Bursa Kestane Şekeri”. The fruit outer shell ratio must be 25% by weight or below. The colour of the fruit shell should not be too dark.

Decayed, wormy, frost-burned or dark chestnuts, and those unsuitable for calibration, should not be used.

- The peeled chestnuts are separated according to their size.

Chestnuts between 4 and 7 g are small, between 7 and 10 g are medium, between 10 and 15 g are large, and 15 g and above are very large. Suitable sized chestnuts for “Bursa Kestane Şekeri” are medium and large.

- The chestnuts, which are separated according to their size, are placed into stainless steel baskets.

The chestnuts, which are separated according to their size, can optionally be wrapped in special porous chestnut cloths, which is a conventional method. The method of wrapping in cloth is

based on the manufacture of candied chestnuts made at home in the 1930s, wrapped in cheesecloth two or three at a time, without splitting them, and offering them for sale.

- The chestnuts are boiled in water.

The chestnuts, which are separated according to their size, are put into boil tanks with stainless steel baskets. The chestnuts are boiled in process water (purified, softened and ultraviolet-treated water). Boiling duration depends on the softening of the chestnut.

The water used should comply with microbiological standards. In terms of flavour and taste, the hardness of the water should not exceed 22 °f (French degrees of hardness).

- Sugar and water are mixed and boiled in a separate area at the boiling phase of the chestnuts in water. Syrup is obtained by dissolving sugar in water.

The sugar ratio of the syrup may vary depending on the desired taste ratio. 10-12 kg of white crystalline sugar (sucrose) and 4 liters of water is used for 10 kg of chestnuts so as to maintain consistency. No more than 3% glucose should be used in syrup making.

After the water and white crystalline sugar (sucrose) are put into a tank, they are heated and mixed with a mixer to dissolve the sugar.

- The chestnuts are cooked in syrup.

After the boiling phase is finished, the water is strained from the chestnuts and they are cooked for 45-60 minutes in an open or closed boiling tank by adding syrup thereon. Cooked candied chestnuts are taken to the retaining section and retained for 1 day.

After retaining, the candied chestnuts become ready for consumption.

6. Link

The link between ‘Bursa Kestane Şekeri’ and its geographical area is based on the product reputation and also the production skills required for ‘Bursa Kestane Şekeri’.

“Bursa Kestane Şekeri” is a confectionery which is obtained by peeling the chestnut fruit and cooking it in syrup. The colour of “Bursa Kestane Şekeri” is amber and yellowish. It must not have too dark a color or be caramelized. Hence cooking it in the syrup requires master skills. These skills are acquired after a certain level of experience is reached under the watch of a master. The production skills have been transferred from one generation to the next based on master-apprenticeship relationships.

There are documents dating back to 15th century Islamic records indicating the presence of ‘Bursa Kestane Şekeri’ making (at that time only candied chestnuts were used) in Ottoman palaces (“Notes about the sweets and confectioners of the Ottoman palace” by Zeynel Özlü, Year 2011, Issue 58, 171 - 190, 08.06.2011).

As of the beginning of the 1900s in Bursa, ‘Bursa Kestane Şekeri’ started to be produced in the famous Şekerciler Bazaar. It is known from written sources that in 1928, Ulus Patisserie sent ‘Bursa Kestane Şekeri’ to Mustafa Kemal Atatürk, the founder of the Republic of Turkey, and that the delegations from Ankara to Bursa at that time took ‘Bursa Kestane Şekeri’ with them on their return.

In the “Dictionary of Ottoman Cuisine (2010 Edition)” prepared by Priscilla Mary Işın, the expression ‘Bursa Kestane Şekeri’ is mentioned on page 208: “For ‘Bursa Kestane Şekeri’, the chestnuts, whose outer shell and inner shell are peeled, are boiled in syrup again and again to absorb the sugar. Bursa chestnut is the most suitable type for Bursa Kestane Şekeri ”.

Due to the development of the confectionery craft in Bursa, ‘Bursa Kestane Şekeri’ production has been carried out with great skill for many years.

Bursa has been the production center of ‘Bursa Kestane Şekeri’ for many years and the product’s history goes back to ancient times. The ‘Bursa Kestane Şekeri’ have an important place in cuisine culture, traditional practices and rituals performed in daily life in Bursa. The ‘Bursa Kestane Şekeri’ are offered to guests on special occasions and visits, since they are a light, delicious and very valuable fruit dessert. When traveling to another place from Bursa, ‘Bursa Kestane Şekeri’ are the first thing people think of and are known as a flavor that brings to mind Bursa on the palate. ‘Bursa Kestane Şekeri’ stand out as the brand product of Bursa in all the books, articles, research and documentary studies prepared about Bursa cuisine. Visuals and written documents about ‘Bursa Kestane Şekeri’ obtained in Bursa popular culture field research conducted by the Ministry of Culture and Tourism and the Provincial Directorate of Culture and Tourism have been recorded in the name of Bursa in the Popular Culture Information and Document Center (Popular Culture Archive) established under the Ministry of Culture and Tourism, General Directorate of Research and Education. For this reason, “Bursa Kestane Şekeri” has a reputational connection with the geographical area. All production stages of “Bursa Kestane Şekeri”, which has a reputational connection with Bursa province, are carried out within the defined geographical area.

Production of ‘Bursa Kestane Şekeri’ started with chestnuts grown in Bursa. The chestnuts that are grown in Bursa have been the subject of the works of travellers and historians in every period of history. It is stated in the sources that chestnuts have been widely used in winter food preparations, street food, daily meals, special occasion meals and desserts in the cuisine culture of Bursa from the past to the present.

The size and taste of chestnuts grown in Bursa Uludağ Mountain are described in the travel books of travelers such as Ibn-i Batuta (14th century) and Evliya Çelebi (17th century).

In a book entitled ‘Evliya Çelebi Seyahatnamesi’nde Yemek Kültürü’ by Marianna Yerasimos (2011 edition, page 196), it is stated that “according to Evliya Çelebi, Bursa’s forty varieties of pears, juicy grapes, apricots, cherries and large chestnuts weighing forty dirhams (125 gr) were the only ones in the world, and an interesting kebab was also made from this chestnut.”

The size and taste of chestnuts grown in Bursa are mentioned in a book entitled “Osmanlı’dan Cumhuriyete Bursa Mutfağı-Cennet Sofrası” by Ahmet Gedik and Zedal Kondakçi (page 5). It is also stated that the Bursa chestnut is the subject of the Karagöz-Hacivat play texts (2019 edition, page 10).

In the past, all of the chestnuts used in the production of “Bursa Kestane Şekeri” were procured from the geographical area. However, due to increasing demand, chestnuts with the characteristics specified in the application and grown outside Bursa are also used.

7. Name and address of the authorities or bodies verifying compliance with the provision of the specification [Article 11/R.510]

Name: Food and Feed Branch Office of Bursa Provincial Directorate of Agriculture and Forestry

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