Ref. Ares(2025)6045812 - 25/07/2025

SPECIFICATION

1.1. Name

Maraş Çöreği

1.2. Description of the Agricultural Product or Foodstuff

Maraş Çöreği is local biscuit, that is food-specific to Kahramanmaraş with its ingredients and baking technique. It's made of flour, margarine, salt, Nigella sativa seeds, fresh yeast and water.

Physical Characteristics; Round, cream-colored biscuits between 10 to 15 cm, with an overall indented surface. The average thickness of the Maraş Çöreği after cooking is 8 mm.

Ingredients	Amount
Flour	10 Kg
Margarine	4 Kg
Salt	120-130 Gr
Nigella sativa seeds	20-30 Gr
Fresh Yeast	250 Gr
Water	4 Lt

i. General Characteristics

Aroma: Nigella sativa seeds and salt

Flavour: Mildly salty

Colour: Creamy golden colour

Texture: Packed and grainy

Shape: Round with surface indentations

Ingredients for 'Maraş Çöreği'

Flour: Standard wheat flour

Margarine: Vegetable based margarine

Salt: Fine grained salt

Nigella sativa seeds: Fresh, free from residule hulls or plant matter

Yeast: Fresh live yeast

Water: Fresh and potable

ii. Physical Characteristics

Round, cream colored çörek between 10 to 15 cm, with an overall indented surface.

1.3. Definition of the Geographical Area

One of Turkey's 81 provinces, Kahramanmaras is located in the Eastern Mediterranean Region of Southeastern Anatolia. The surface area of Kahramanmaras is 14,346 square kilometers, with a city population of approximately 1.2 million people.

Latitude and longitude coordinates of Kahramanmaraş: 37°35'4.92"N, 36°55'35.08"E.

Latitude position: Equator⇐ 4,179 km ⇐ Kahramanmaraş ⇒ 5,828 km ⇒ North pole.

Longitude position: Prime meridian ⇒ 3,232 km ⇒ Kahramanmaraş



1.4. Proof of Origin

The audit is carried out regularly once a year, whenever deemed necessary and upon complaint, by a 3-person supervisory authority, which will be formed under the coordination of Directorate of Municipal Police Department of Kahramanmaraş Metropolitan Municipality, a member from Kahramanmaraş Provincial Directorate of Agriculture and Forestry and a member from Kahramanmaraş Sütçü İmam University Food Engineering Department.

The suitability of the ingredients used in the production of Maraş Çöreği, compliance with the production method and the use of the Maraş Çöreği phrase and the origin sign emblem is checked. All ingredients used in Maraş Çöreği, including flour, Nigella sativa seeds and yeast, are sourced from within the Kahramanmaraş region whenever possible. This ensures consistency in quality and maintains the traditional flavor profile of the product.

During the inspections, Maraş Çöreği is primarily examined physically such as shape, taste and thickness. Chemical analysis is performed in ministry-approved laboratories by taking samples from the suspected products. All producer companies also must register in the Provincial Directorate of Agriculture with their business registration numbers. These numbers must be printed on all sales packages. On the package label; the contents of the product, net amount of the product, the name of the producing company, business registration number and net address, serial number or batch number, production authorization date, country of origin of the product, recommended consumption date, storage and usage information and drying method must be included. For traceability of raw materials, the producers are obliged to make invoice records of all inputs received and keep these vouchers for 10 years.

1.5. Description of the Method of Obtaining the Agricultural Product or Foodstuff

Production Processes and method of Maraş Çöreği:

Ingredients: 10 kg flour, maximum 4 kg margarine, 120- 130 gr salt, 20- 30 gr Nigella sativa seeds, 250 gr fresh yeast, 4 lt water.
First of all, water, salt, yeast and Nigella sativa seeds are mixed together in the kneading bowl for
few minutes to form a complete mixture. Then margarine is added to this mixture and the mixing process continues. Finally, all the flour is added to the resulting mixture and the dough is kneaded until a smooth surface is formed (10-15 minutes). After waiting for 5-10 minutes, the prepared dough is turned into balls of approximately 110 grams by the hands of the craftsmen experts. While in this state, the dough rounds are opened and left for another 10 minutes before cooking. These kept dough rounds are rolled out to form small rectangular shapes on the dough surface with a grooved hornbeam roller with a maximum diameter of 15 cm, groove spacing of 0.5 cm and groove depth of 0.5 cm. Each ball of dough is rolled into a 2 mm thick circle and to a maximum diameter of 15 cm. After rolling, the surface of the dough is gently hit with the tip of the rolling pin in several places to prevent swelling or doming during baking. It is heated in a stone oven preheated by burning oak wood, at approximately 250 Co over a wood flame for 3-5 minutes until a distinctive golden cream color is achieved. At the end of cooking, the Maraş Çöreks taken out of the oven are left to cool on wooden grills. Consume hot or cold according to preference. The average thickness of the Maraş Çöreği after cooking is 8 mm.

Energy and Nutritive Value of Maraş Çöreği (100g)

Energy	2175 Kj/519kcal
Fat	32.1 g
Carbohydrate	50.4 g
Salt	1.6 g

Protein	8.2 g

1.6. Link

Maraş Çöreği is baked and greatly consumed by the people of Kahramanmaraş, but especially during the Ramadan when local people fast. In the past, Maraş Çöreği was prepared at home by the housewife for the family or for sale. Typically, someone from the family brought the prepared çöreks to the local bakery, waiting until they were baked. They were often sold to pastry shops and confectioners as a supplemental means of household income. For the past 30 years, Maraş Çöreği has been commercially produced in Kahramanmaraş for the local consumption. Maraş Çöreği is also typically given to guests after the funerals.

The important features of Maraş Çöreği are its shape that is formed with a hornbeam wooden rolling pin expressly for this purpose, its baking technique in a stone oven with oak wood and its historic and cultural origin, which comes from Kahramanmaraş. Hornbeam (*Carpinus betulus*), a durable hardwood found in the mountainous and forested areas of Kahramanmaraş, has long been used in traditional woodworking and kitchen tools. Its strength, smooth texture and resistance to wear make it ideal for rolling pins, which play a crucial role in shaping Maraş Çöreği. These handcrafted rolling pins create distinctive grooves on the dough, giving the çörek its texture and uniform thickness while ensuring even heat distribution during baking. The use of hornbeam in Maraş Çöreği production is a tradition passed down through generations, preserving local craftsmanship and reinforcing the product's authenticity. As a natural and chemical-free material, hornbeam enhances the çörek's geographical identity, making it an integral part of its cultural and culinary heritage. The traditional grooved rolling pin used to shape Maraş Çöreği is made exclusively by local craftsmen in Kahramanmaraş. These rolling pins, carved from hornbeam wood, ensure the distinctive texture and appearance of the çörek. The skills required to shape and bake the dough in a wood-fired stone oven are learned through apprenticeship, making the production of Maraş Çöreği a craft that requires mastery. This combination of traditional tools and expert craftsmanship highlights the strong connection between the product and its geographical origin. In the forests of Kahramanmaraş in the past, it has been estimated that the oaks, especially kermes oak, gall oak (*Quercus infectoria subsp. veneris*), and Persian oak (*Quercus brantii*), had an important place. That is why oak is used for baking in a stone oven. The production of Maraş Çöreği has conditions specific to the geographical border and requires mastery skills. For this reason, all production stages of Maraş Çöreği, which has a reputation with the province, take place within the specified geographical limit. The causal link is based on the product characteristics originating from geographical origin, natural factors and human factors.

Craftsmen's experience: Preparing the Maraş Çöreği dough, rolling, shaping, and baking requires great skill. Maraş Çöreği should be prepared and baked by craftsmen who have acquired these skills in the Kahramanmaraş area. Maraş Çöreği craftsmen are trained from an early age.

It has been commercially produced in the enterprises for the last 30 years in Kahramanmaraş and offered of Kahramanmaraş citizens.

In a Local Products Catalog published by Eastern Mediterranean Development Agency dated 15.09.2018 by author Figen Gökşen Tok. The catalog describes Maraş Çöreği as follows; There

are different types of Çöreks in the world. It is a food produced and consumed in different regions of the world due to its content and production technique. However, Maraş Çöreği is a local food and is a food specific to Kahramanmaraş due to its content and production technique. The most important feature of the çöreks is that it is baked in a stone oven and a grooved hornbeam rolling pin is used. Since all the products used in the bun are produced/grown in the Kahramanmaraş region, it is not possible to get the same taste by making it with ingredients from different places.

On March 27, 2023, Haber Türk published a news article titled "Tescilli Maraş Çöreği Ramazan Sofraları İçin Hazırlanıyor", authored by Murat Gürdal.In the article, Gürdal, who has been continuing his ancestral profession for 42 years, stated:"Maraş Çöreği is made using flour, salt, yeast and Nigella sativa seeds. It cannot be made elsewhere because the oven and rolling pin are unique to Kahramanmaraş. Furthermore, Gürdal emphasized that Maraş Çöreği has been a long-standing tradition in the city since the Ottoman period and that it is widely consumed during Eid Mubarak/ Eid al-Fitr. (https://www.haberturk.com/tescilli-maras-coregi-ramazan-sofralari-icin-hazirlaniyor-3577421/5)

In the news dated 29.04.2022 by author Gökhan Çalı in the news source of the Anadolu Agency in Turkey; there is an article with the title "Registered 'Maraş Çöreği' is being prepared for the holiday tables". In the news, it is written that preparations are being made in Kahramanmaraş for the Ramadan tables with the "Maraş Çöreği" inherited from the Ottomans.(https://www.aa.com.tr/tr/kultur-sanat/tescilli-maras-coregi-bayram-sofralari-icin-hazirlaniyor/2576075#)

In the Haber Türk's news dated 04.07.2016 by Muhterem Demir, there is an article with the title "Another name for the holiday in Kahramanmaraş is "Maraş Çöreği". In the news the author mentioned that; Maraş Çöreği, which are baked in stone ovens after being passed through special rollers, attract attention with their features such as being easy to digest, not spoiling and keeping you full. (https://m.haberturk.com/kahramanmaras-haberleri-amp/8825877-kahramanmarasta-bayramin-diger-adi-maras-coregi)

1.7. Name and address of the authorities or bodies verifying compliance with the provision of the specification

Kahramanmaraş Union of Chamber of Tradesmen and Craftsmen is applying to register Maraş Çöreği as a PGI on behalf of the professional committee group of Maraş Çöreği producers. According to Turkey laws, the municipalities can apply for protection in the country of origin. So Kahramanmaraş Metropolitan Municipality applied for PGI in Turkey and register. But in EU laws, municipalities cannot apply for PGI. Therefore, our stakeholder, the Kahramanmaraş Union of Chambers of Tradesmen and Craftsmen, is applying for PGI in the EU along with 12 registered Maraş Çöreği producers.

- **Control:** Audits are carried out to determine whether the product is manufactured in accordance with the characteristics of the product and the features described in the production method. The control commission consists of 3 members. It includes a member from the Directorate of Municipal Police Department of Kahramanmaraş

Metropolitan Municipality, a member from Kahramanmaraş Provincial Directorate of Agriculture and Forestry and a member from Kahramanmaraş Sütçü İmam University Food Engineering Department.

- **During inspection:**
  • Whether the dough is rolled using a dimpled hornbeam rolling pin;
  • Whether the rolling pin is made of hornbeam or not;
  • Diameter checked whether the çöreks are rolled to a maximum of 15 cm.

Commission contact details:

Directorate of Municipal Police Department of Kahramanmaraş Metropolitan Municipality: İsmetpaşa Mah. Azerbaycan Bulv. No: 25 Zabıta Dairesi Başkanlığı A katı Dulkadiroğlu/Kahramanmaraş

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Kahramanmaraş Provincial Directorate of Agriculture and Forestry: Egemenlik, Gazi Mustafa Kemal Blv. No:17 Dulkadiroglu/Kahramanmaraş

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Kahramanmaraş Sütçü İmam University Food Engineering Department: Kahramanmaraş Sütçü İmam Üniversitesi Mühendislik-Mimarlık Fakültesi Gıda Mühendisliği Bölümü Avşar Yerleşkesi Onikişubat, Kahramanmaraş

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Accompanying Information:

1. **Type:** PGI
2. **Country of origin:** Turkey
3. **Applicant Group:** Kahramanmaraş Union of Chamber of Tradesmen and Craftsmen

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Reference to publication of the product specification

The Official e-Bulletin of the Turkish Patent Office;