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PRODUCT SPECIFICATION

‘Antep Muskası / Gaziantep Muskası’

EU No.: **PGI-TR-03180**

PDO ( ) PGI (X)

1. NAME OF THE PRODUCT

‘Antep Muskası / Gaziantep Muskası’

2. TYPE OF PRODUCT

Class 2.3. Bread, pastry, cakes, confectionery, biscuits, and other baker's wares.

3. Description of the agricultural product or foodstuff



Figure 1. ‘Antep Muskası / Gaziantep Muskası’

‘Antep Muskası / Gaziantep Muskası’ is a sweet product obtained by folding the mixture of grounded early harvested pistachios (“Boz İç Antep fıstığı”), powdered sugar and wheat starch between the strips called pestil and given the shape of a triangular fold.

Pestil used in ‘Antep Muskası / Gaziantep Muskası’ are obtained by two methods. The first method is to thicken fresh grape juice directly by processing. The second method is obtained by processing the previously prepared molasses. The grape varieties used in the production of pestil are “dökülgen” and “hönüsü”.

Pestil layers are cut into thin strips with an average width of 6-8 cm and a length of 25-27 cm. ‘Antep Muskası / Gaziantep Muskası’ is wrapped in the shape of a triangle. The weight

of one ‘Antep Muskası / Gaziantep Muskası’ varies between 32-35 grams. “Boz İç Antep fıstığı” is ground to a size of 1-4 mm.

Characteristics of ‘Antep Muskası / Gaziantep Muskası’

Flavour	Sweet pulp and intense pistachio. (The primary flavour comes from the intense pistachio taste of early-harvested “Boz İç” pistachios, while the secondary flavour is derived from the sweet and slightly tangy taste of the grapes used to make the fruit leather.)
Colour	Its inner colour is dark green. The outer layer is bright and dark brown because of grape pulp. When corn flour is spread on ‘Antep Muskası / Gaziantep Muskası’ to not stick with each other and prevent case hardening, the brown surface is covered with a slight white layer.
Texture	Easy to cut with a knife, easy to cut into pieces by hand, less flexible and straight rigid structure.
Shape	Triangular

4. Definition of the geographical area

Gaziantep is one of Türkiye's 81 provinces. The city of Gaziantep is located in the Southeastern Anatolia Region.

The geographical coordinates of Gaziantep province are approximately 36° 38' and 37° 32' north latitude and 36° 28' and 38° 01' east longitude.

The geographical area for the production of ‘Antep Muskası / Gaziantep Muskası’ is the entire territory of the District of Gaziantep, Türkiye.



Figure 2. The map of Türkiye and the location of Gaziantep Province are indicated in red.

5. Proof of origin

The producer's name indicated on the packaging ensures complete traceability of the product's origin and provides assurance to the consumer.

Gaziantep Commodity Exchange (GTB) has applied for the registration of 'Antep Muskası / Gaziantep Muskası' as a Protected Geographical Indication (PGI). GTB works together with a professional committee of producers, keeps an official register of the product's manufacturers, and ensures strict compliance with the following criteria:

• Verification that all technical and quality specifications of the product comply with the officially defined requirements,

• Confirmation that the product is obtained exclusively from the designated geographical area,

• Assurance that every stage of the production process is carried out in accordance with the specified traditional methods,

• Control that labelling and packaging conditions are fully compliant with current legislation and regulations,

• Ensuring traceability throughout the entire supply chain according to the "one step forward, one step back" principle, in line with Turkish Food Codex requirements,

• Verification that the product bears the special logo stipulated by the regulations.

It is mandatory for all 'Antep Muskası / Gaziantep Muskası' producers to be included in the official register maintained by GTB.

According to Law No. 5174, the "Law on the Union of Chambers and Commodity Exchanges of Türkiye and Chambers and Commodity Exchanges," all natural and legal persons engaged in the purchase or sale of goods listed on the commodity exchange must register with the commodity exchange in their region. This legal requirement guarantees both the transparency and traceability of the product's origin and its trade.

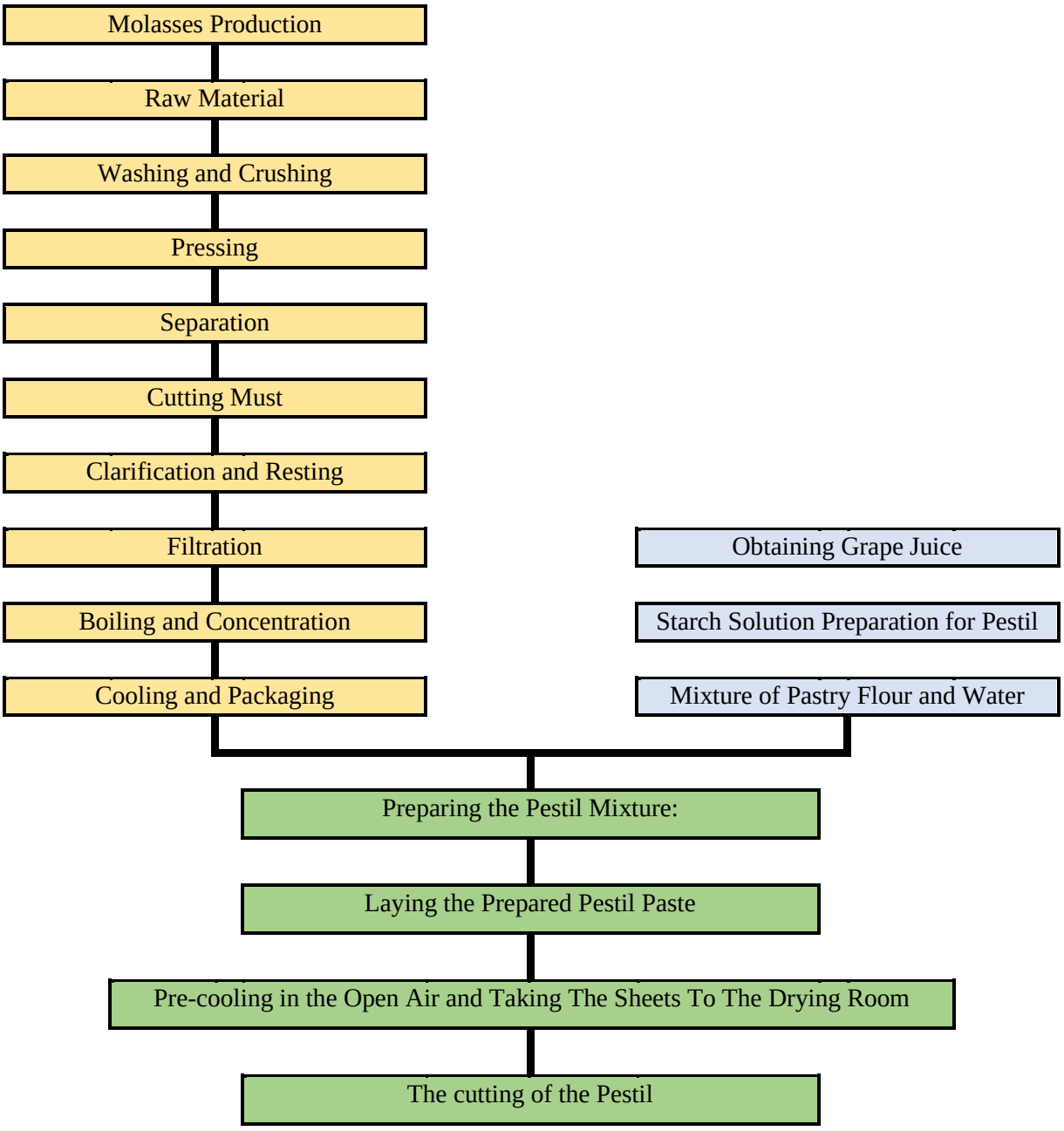
The authenticity of 'Antep Muskası / Gaziantep Muskası' is primarily based on the use of Antep pistachios. Antep pistachios are a product unique to the region and are listed on the Gaziantep Commodity Exchange. Transactions involving these pistachios are recorded in the exchange's registry, so the origin and movement of the pistachios can be traced through official documents. If the pistachios have been traded on the exchange, their origin can be easily tracked via purchase invoices.

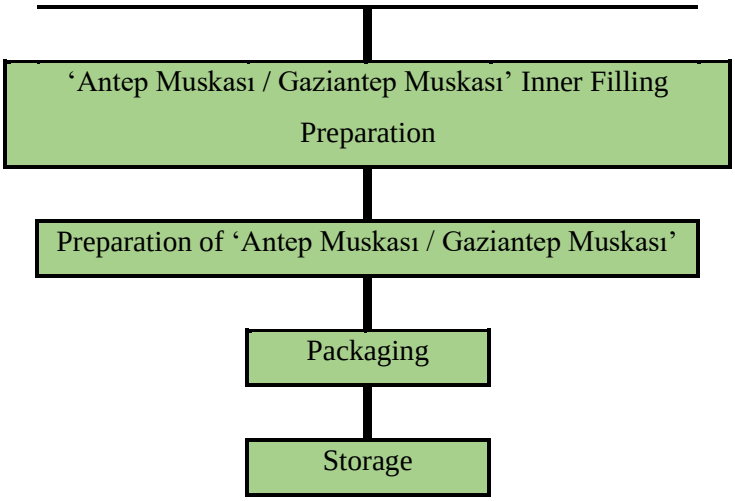
Additionally, the origin of the grapes used in the production of pestil is also of great importance. For this purpose, the grapes used must be registered with authorized grape producer associations or cooperatives in Gaziantep province. These registration documents serve as proof that the grapes are unique to the region and sourced locally. The harvest date, grape variety, producer information, and traceability are documented through producer receipts or invoices.

All these processes ensure the authenticity, traceability, and regional identity of 'Antep Muskası / Gaziantep Muskası' as a product with geographical indication.

6. Production

6.1. Components Used in Pestil Solution.





The pestil used in the production of ‘Antep Muskası / Gaziantep Muskası’ is obtained by concentrating the pulp or fruit juices derived from grapes in accordance with the edible starch, wheat flour, and white sugar (beet sugar) technique. The concentrated mixture dried.

In the production of ‘Antep Muskası / Gaziantep Muskası’, the first step is to prepare the molasses solution. The molasses solution involves bringing a mixture of molasses (6.1.1) or fresh grape juice (6.1.2) with a combination of starch (6.1.3) and wheat flour (6.1.4) to a specific concentration.

6.1.1. Molasses Production

Raw Material: Molasses can be made from fresh and dried grapes. If dried grapes are used in molasses production, they are moistened and passed through a mincing machine. The minced dried grapes are extracted using the reverse flow principle (1:3, solid:liquid). If molasses is made from fresh grapes, the grapes should be thin-skinned, very sweet, and low in acidity. Approximately 1 kg of molasses is obtained from 5-6 kg of grapes with a Brix degree of 20 and a juice yield of 70%.

Washing and Crushing: The grapes are washed in a suitable washing machine after being harvested and brought to the facility. They are then passed through a machine called “Fulvar” which separates the stems and crushes the berries to form a mash.

Pressing: Pneumatic membrane (balloon) presses are commonly used for grape pressing today. In addition to these, some facilities still use screw, horizontal, and packaged presses. To prevent colour darkening in the resulting juice, sulfur dioxide (SO2) can be added at a level of 50 ppm.

Separation: The juice obtained from pressing contains various sizes of pulp and skin particles. In modern facilities, the grape juice is passed through a separator to separate coarse particles.

Cutting Must: If sweet molasses is desired, molasses soil or technical calcium carbonate ($CaCO_3$) is added to the separated juice to reduce acidity. Molasses soils with a high lime content and a composition of 50-90% $CaCO_3$, which are white or close to white in colour, are used. The

amount of molasses soil added depends on the acidity level of the juice, ranging from 1-5 kg for 100 litres of juice. If technical calcium carbonate is used, 66 g of calcium carbonate ($CaCO_3$) should be added to reduce the acidity of 100 litres of juice to 0.1%. To facilitate the effect of the soil on the juice and prevent yeast and other microorganism activities, the juice is heated to 60-70 °C.

Clarification and Resting: The cut juice is cooled, and a clarification process is applied using suitable doses and combinations of clarifying agents (bentonite, tannin, gelatin) to settle and clarify the sediment. The juice is then transferred to a resting tank. For the sediment to settle easily and for product safety, it is more suitable for this tank to be a vertical tank with cooling capabilities.

Filtration: After the clarification and resting process, the juice is filtered to obtain clear juice.

Boiling and Concentration: Clear juice is concentrated by evaporating the water, traditionally done in wide open pans overheating or, in modern facilities, using vacuum pans according to the vacuum method. During the concentration in the vacuum pan, the soluble dry matter (brix) is checked, and the boiling process is terminated. When boiling in an open pan, the juice turns red and starts to boil with bubbles, and when a drop from the sample taken with a spoon remains like a bead on the edge of the plate, the boiling process stops.

Cooling and Packaging: Molasses are left to cool after the concentration process. Molasses is then filled into tin cans, glass jars, plastic, or other packaging.

6.1.2. Obtaining Grape Juice

Grapes collected in September are transported in plastic crates. The bruises in the grapes are separated. Then, the grapes in plastic containers are dipped into water and removed, and in industry, with the shower system, the grapes are transported on moving belts made of perforated stainless steel and watered and washed by spraying. After separating the bruises, the grapes are washed. The grapes are put on iron strainers, and the water is filtered, then they are placed on a wooden raft. A grape raft for juicing the grapes is made of wood and a solid stone, and recently, structures in the form of a rectangular pool have been made of concrete. The grapes are separated from useless items; they are washed and filled in the grape raft, and clay soil (molasses soil), called white soil, is sprinkled on the grapes. White soil is also called molasses soil. It is the fragmented state of the stone rich in lime.

A man called a “fartçı” who wears clean and washed boots on his feet begins to squash the grapes. It should be done duly and carefully. The grape juice that comes first from the upper hole is taken into containers. This first juice, which is clearer and lighter in colour, is boiled with the starch and flour solutions until it becomes thicker.

6.1.3. Starch Solution Preparation for Pestil

Wheat starch should be mixed in water to obtain a homogeneous mixture. For this mixture, approximately 18 kg of wheat starch and 24 lt. One person must boil water in a boiler for an average of 30 minutes.

6.1.4. Mixture of Pastry Flour and Water

It is necessary to obtain a homogeneous mixture by mixing pastry flour with water. For this mixture, 4 kg of wheat starch is mixed with 17 litres of water in a boiler by one person for 30 minutes. A homogeneous mixture is obtained as a result of this mixing process.

6.2. Preparing the Pestil Mixture:

A large cauldron is filled with 150 kg of water and heated up to (35-40) °C. In the same cauldron, 90 kilograms of sugar and 45 kg of molasses are added and stirred. This mixture is manually stirred by one person for 35-40 minutes to obtain a homogeneous mixture. The previously mixed starch blends are added to this mixture, and stirring by hand continues until it boils. At 70 degrees Celsius, heat treatment is applied for 30 minutes, and the mixture is cooled to room temperature.



Figure 3. Preparing Traditional Molasses Mixture in Copper Cauldrons

The mixture for pestil can also be prepared in pressurised containers in equal amounts. A pressure of 1.5 atm is applied to the cauldron for the boiling process of this mixture. The boiling temperature is achieved at 65-70 °C.



Figure 4. Main Mixer and Pestil Boiling Cauldron

6.2.1. Characteristics of the Pestil Solution

The pestil solution used in 'Antep Muskası / Gaziantep Muskası' should have the following characteristics:

Table 1. Characteristics of the Pestil solution

Characteristics	Limits
Total dry matter, % (m/m) at least	85-88
Total sugar	83.5-87
Moisture % (m/m)	12-15
Titratable acidity % (tartaric acidity) is the most	0,7
PH Value	4,0- 5,0

6.2.2. Laying the Prepared Pestil Paste

A thick pestil solution is laid on the clean white sheets. The solution poured on each sheet is carefully spread on the sheets until it is laid with the same thickness (2-3 mm) all over the sheets with the help of a wooden trowel. Laid sheets are left to rest on the paving boards made of wood.



Figure 5. Spreading the solution on the sheets

The spreading process can be facilitated using a spreading machine. In this method, the pestil is spread more quickly to the desired thickness on the continuously rotating non-stick Teflon belt instead of cloths.



Figure 6. The spreading process with the machine

6.2.3. Pre-Cooling In The Open Air And Taking The Sheets To The Drying Room

Sheets waiting on the boards are taken to the drying room after a break of about 30 minutes. After drying the solution for approximately 20 hours in the drying room, pestils are removed from the drying process. The sheets on which the pestils are laid are wetted and peeled off by pulling the pulp. To prevent the peeled layers from sticking to each other, they are floured with cornflour and overlapped, flouring with cornflour between them and overlapping. When it reaches the desired thickness, it is cut by hand with the help of large knives to wrap it in the determined dimensions.



Figure 7. Transportation for drying



Figure 8. Drying of the Pestil



Figure 9. Transportation for separating the Pestil from the cloths after drying



Figure 10. The pestils are removed from the countertops by dusting them with cornflour.

In the spreading process, the pestils spread on the non-stick Teflon belt are initiated for drying inside the drying machine on the same belt. Drying is carried out on the endless belt, expressed as an infinite belt with hot air. After drying, the pestils are easily taken from the non-stick Teflon belts, preventing them from sticking together by sprinkling cornstarch between them. They are then layered and prepared for cutting.



Figure 11. Pestil Dehydrator

6.2.4. The cutting of the Pestil

The prepared Pestil is cut into strips with a width of 6-8 cm and a length of 25-27 cm using a knife or cutting machine.



Figure 12. Pestil Cutting Machine

6.3. 'Antep Muskası / Gaziantep Muskası' Inner Filling Preparation:

"Boz İç" Antep pistachio are ground to a size of 1-4 mm. Pistachios, powdered sugar, and wheat starch are mixed.

Table 2. 'Antep Muskası / Gaziantep Muskası' Inner Filling Preparation

No	Content	Proportion
1	Boz İç Antepfıstığı (Boz İç variety)	**2/4**
2	Powdered sugar	**1/4**
3	Wheat starch	**1/4**

6.4. Preperation of ‘Antep Muskası / Gaziantep Muskası’

Pestils, cut into suitable sizes, are filled with a previously prepared mixture (pistachios + powdered sugar + wheat starch) and hand-rolled to form a triangle. The rolling process is often carried out in rural areas as a collaborative effort known as “IMECE”.

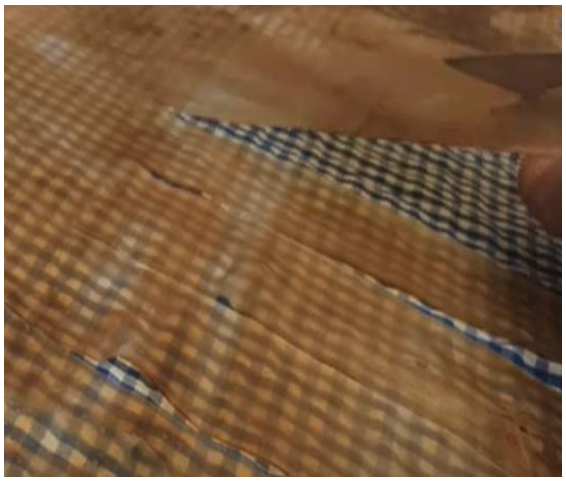


Figure 13. The pestil is cut into strips by hand or machine. The width is at least 6.5 cm, and the length ranges from 20 to 27 cm.



Figure 14. The filling for ‘Antep Muskası / Gaziantep Muskası’ is compressed into the tip of the molasses paste (Pestil).





Figure 15. The filling for ‘Antep Muskası / Gaziantep Muskası’is compressed into the tip of the molasses paste (Pestil).

It is rolled into a triangular shape. The final shape, resembling an amulet, is formed at the end of the rolling process. To prevent the tip of the molasses paste from opening, a local technique called “DIBIKLAMA” is applied. Dibiklama involves applying a small piece of honey to the end of the molasses paste to ensure the formed amulet shape does not unravel.

6.5. Packaging:

The packaging should keep the product well during transportation, storage, and marketing. It should be airtight, clean, dry, odourless, and not harmful. The inside of the packages used should be lined with a food-safe material.



Figure 16. Vacuum-packed ‘Antep Muskası / Gaziantep Muskası’

6.6. Storage

The product should not be stored in humid and hot places; it should be kept in an area with sufficient air circulation and away from direct sunlight. It should not be kept with substances that emit bad odours and affect the products in warehouses and vehicles.

It should be stored at a temperature of 15-18°C in a cool room. The Antep Musk should be consumed within one year.

7. Link

The connection between ‘Antep Muskası / Gaziantep Muskası’ and its geographical region stems from the product’s reputation, the specific local know-how used in its preparation, and the craftsmanship of producers in Gaziantep.

‘Antep Muskası / Gaziantep Muskası’ is made by finely grinding early-harvested "Boz İç" Antep pistachios and mixing them with powdered sugar and wheat starch. This mixture is then placed between, strips of fruit leather, known as pestil, and carefully folded into a triangular shape. While the production process may appear straightforward, it requires meticulous attention to detail. The combination of pestil and the pistachio filling results in a product crafted with simplicity and a high level of artisanal skill, reflecting the rich culinary traditions of the region.

The distinctive aroma of ‘Antep Muskası / Gaziantep Muskası’ can be characterized by its primary and secondary flavour profiles. The primary flavour comes from the intense pistachio aroma of early-harvested "Boz İç" Gaziantep pistachios, while the secondary flavour originates from the sweet and slightly tart taste of the grapes used in making the fruit leather (pestil). The harmonious combination of these two elements gives the product a rich pistachio aroma with a sweet-and-sour balance. This unique composition forms the characteristic flavour profile of ‘Antep Muskası / Gaziantep Muskası’.

The "Boz İç" Antep pistachio is harvested at the beginning of August, approximately

one month before reaching full maturity. This early harvest period ensures that the pistachios retain their vibrant and deep green colour, a characteristic that is more pronounced compared to other varieties. The early-harvested "Boz İç" pistachios have a fresh and firm texture, which imparts a long-lasting and intense pistachio flavour to ‘Antep Muskası / Gaziantep Muskası’. This distinctive feature is not found in other pistachio varieties. Additionally, this type of pistachio adds an aesthetically pleasing vibrant green colour to the product, enhancing both its visual and sensory appeal.



Figure 17: The appearance of **“Boz İç”** Antep pistachio



Figure 18: Mature Antep pistachio with shell

The other main component of ‘Antep Muskası / Gaziantep Muskası’ is pestil, obtained from grapes. In the Gaziantep region, two grape varieties, "Dökülgen" and "Hönüsü," are particularly used for this purpose. These local grape varieties have adapted to the region's geographical conditions and share similar characteristics. Their berries are large, fleshy, and juicy, offering a sweet and slightly tangy flavour. In pestil production, grapes that can be easily separated from their clusters are preferred. "Dökülgen" and "Hönüsü" grapes, with their easily detachable berries, facilitate processing. These grapes yield more must compared to other varieties in the region, with Brix values ranging between 15 and 17. Their total acidity, between 4.0 and 4.2 g/l, is higher than other varieties, contributing to a mildly tangy taste that enhances the intense grape aroma of the pestil made from them. "Dökülgen" and "Hönüsü" grapes are white in colour, with translucent, large berries and small seeds, making them ideal for pestil production. The pestil derived from these grapes has a smooth surface and the desired thinness, which simplifies wrapping the filling in pestil strips during the production of ‘Antep Muskası / Gaziantep Muskası’.



“Hönüsü” grape



“Dökülgen” grape

Figure 19: The grape varieties used in the production of ‘Antep Muskası / Gaziantep Muskası’ are “Dökülgen” and “Hönüsü”.

‘Antep Muskası / Gaziantep Muskası’ is a reflection of Gaziantep's centuries-old cultural heritage, and its production process consists of traditional techniques meticulously applied at each step, requiring masterful skill. During the preparation of the must, the brix value is carefully adjusted, and the boiling process is terminated at the precise moment. The prepared must is then evenly spread on clean white cloths at a thickness of 2-3 mm. The spread pestils are dried for approximately 20 hours in special drying chambers or under sunlight, after which corn flour is sprinkled on them to prevent sticking. They are then cut into strips measuring 6-8 cm in width and 25-27 cm in length.

The cut pestil strips are filled with a mixture of “Boziç” Antep pistachios, powdered sugar, and wheat starch, then folded into a triangular shape, and the "dıbıklama" technique is applied. In this technique, one end of the pestil is folded inward at a 45-degree angle with millimetre precision, and in the final fold, the "dıbıklama" motion tucks the end inward, compressing the filling and preserving the shape. A successful dıbıklama is evident from the symmetrical corners of the ‘Antep Muskası / Gaziantep Muskası’ and the absence of any rattling sound when shaken. Traditionally performed on a copper tray, this process also maintains the pestil's flexibility. (Note: This information has been compiled from field interviews with masters in Gaziantep, who emphasize that mastering the intricacies of the dıbıklama technique requires at least five years of apprenticeship.)

‘Antep Muskası / Gaziantep Muskası’, typically consumed between meals or as a snack. It can be enjoyed during breakfast, afternoon tea, or as a dessert after dinner. It's particularly popular during the winter months and often enjoyed with hot beverages in cold weather.

In the UNESCO-recognized Sıra Geceleri ritual, offering ‘Antep Muskası / Gaziantep Muskası’ to guests in Gaziantep is a centuries-old tradition. The host and their assistants welcome and escort participants inside. Newcomers greet everyone with a handshake and take a seat. Elders and guests are seated at the upper end out of respect. Participants often wear

traditional attire. Throughout the evening, local music is played, games are enjoyed, and conversations are held while ‘Antep Muskası / Gaziantep Muskası’ are served.



Figure 21: The appearance of the “Gaziantep Sıra Gecesi” ritual.

Unique to Gaziantep, the Feke Sofrası is an important ritual that reflects the social function of the region's culinary traditions during long winter nights. At this table where family, neighbours, and guests come together to strengthen their bonds, the ‘Antep Muskası / Gaziantep Muskası’ serves both as a sweet treat and a reinforcement of cultural identity. Served alongside tea, the ‘Antep Muskası / Gaziantep Muskası’ is one of the flavours that embodies Gaziantep's heritage in viticulture and gastronomy.



Figure 22: Feke Table (This image is sourced from the Gaziantep Gastronomy Museum)

In Gaziantep, special days such as Arefe, Ashura, Ramadan, and Bayram are celebrated with unique traditions that both strengthen social bonds and preserve the region's rich culinary heritage. These rituals are deeply rooted in the community's culture and often involve the preparation and sharing of local delicacies. In the days leading up to these special occasions, neighbours and relatives come together to prepare ‘Antep Muskası / Gaziantep Muskası’. The collective preparation and distribution of such treats highlight the spirit of unity and cooperation within the community.

‘Antep Muskası / Gaziantep Muskası’ is available on numerous leading online sales platforms in Türkiye and internationally, and it is highly appreciated by a wide consumer base. Among the reasons for its popularity are the adherence to traditional production methods, the application of locally developed preparation techniques, and the skilful craftsmanship of producers in the Gaziantep region. Consumers frequently choose ‘Antep Muskası / Gaziantep Muskası’ in their online shopping because they appreciate its distinctive taste and quality.

The presentation of local products to the public and visitors through traditional food markets is significant. The “Gaziantep Almacı Community Market” is a traditional food market consisting of wholesalers and retailers who sell ‘Antep Muskası / Gaziantep Muskası’. For 250 years, the sale and marketing of ‘Antep Muskası / Gaziantep Muskası’ have been carried out at the “Gaziantep Almacı Community Market”.



Figure 20: The “Gaziantep Almacı Community Market”.

The Historical Anadolu Han and Gane Restaurant play a significant role in showcasing traditional dishes unique to Gaziantep’s culinary culture. The restaurant has always placed special emphasis on regional delicacies such as ‘Antep Muskası / Gaziantep Muskası’ on its menu. This product not only attracts immense interest from both locals and visitors but also reinforces the restaurant's mission to promote Gaziantep’s rich gastronomic heritage.

Similarly, Büdeyri Han is one of Gaziantep’s historic caravanserais and serves as an important commercial hub. Within the han, there are 32 shops selling a variety of local products. Büdeyri Ala Cafe, located in the courtyard, has stood out since its establishment as a dedicated space for the trade of ‘Antep Muskası / Gaziantep Muskası’ and other traditional delicacies.

‘Antep Muskası / Gaziantep Muskası’ is a delicacy presented to the public with special promotions at annual fairs and festivals. It stands out at the International Gaziantep Gastronomy Festival through the symbolic participation of protocol members in grape molasses (şıra) production, the crafting of ‘Antep Muskası / Gaziantep Muskası’ from bastık (fruit leather), and

the reenactment of traditional methods by artisans in regional attire. These artisans, dressed in traditional clothing, prepare grape molasses by crushing grapes in stone basins, boil the molasses to create bastık, and shape it into ‘Antep Muskası / Gaziantep Muskası’. This promotional approach is repeated at events like the Regional Products Fair (YÖREX-Antalya) and other festivals across Türkiye, strengthening the visibility of ‘Antep Muskası / Gaziantep Muskası’ and serving as a key part of efforts to enhance the global recognition of Gaziantep's cuisine.



Figure 20: Preparation and Serving of ‘Antep Muskası / Gaziantep Muskası’ at Fairs

In the 1864 American Exhibition, ‘Antep Muskası / Gaziantep Muskası’ is mentioned in the manuscript of Hasırcızade Mustafa Fehim Efendi as one of the products sent by Gaziantep. The inclusion of ‘Antep Muskası / Gaziantep Muskası’ in the exhibition can be seen as an effort to combine Gaziantep’s viticulture and craft heritage, reflecting the region’s goal of promoting its culinary culture to global markets. This unique delicacy, made with thin pastry layers, Antep pistachios, and sugar, highlights Gaziantep’s expertise in agriculture and handicrafts while offering an opportunity to showcase its cultural and economic identity on a global scale. This initiative can be regarded as a significant milestone in Gaziantep’s industrial history and is part of a strategy to enhance the recognition of its culinary culture in global markets. (Source: Özkanlı, E. K. (2019). A Macroeconomic Perspective on Gaziantep’s Industrial History)

Article titled 'Gaziantep. More than Baklava and Kebab' published by gezi ve yorum (https://geziveyorum.com/author/geziveyorum/) on 15/10/2018: The article mentions ‘Antep Muskası / Gaziantep Muskası’ as a 'feature unique to Gaziantep'.

The study titled "Content Analysis of YouTube Videos About Gaziantep's Local Cuisine" by Karahan, Uzun, and Uca (2022) investigated how the prominent flavours of Gaziantep cuisine are evaluated by tourists through social media. The research population consisted of videos about Gaziantep's culinary offerings available on YouTube. The study employed purposive sampling, selecting the five most-viewed local and five most-viewed foreign videos from search results using the keyword "Gaziantep." Initial access to the videos was obtained on August 21, 2022, and analyses were conducted between September 15 and October 21, 2022. This research also examined ‘Antep Muskası / Gaziantep Muskası’, one of

Gaziantep's traditional delicacies. The study aims to reveal how Gaziantep's regional flavours are perceived on social media platforms and to present tourists' perspectives on these culinary offerings.

In Baycar A.'s article titled "Antep Fıstığı ve Türevlerinin Gaziantep Yerel Gastronomik Kimliğindeki Yeri" (The Place of Pistachios and Their Derivatives in Gaziantep's Local Gastronomic Identity) dated 13.07.2022, the unique position of pistachios in Gaziantep's gastronomic identity and particularly the significance of ‘Antep Muskası / Gaziantep Muskası’ within this identity are emphasized. Türkiye, being a major producer of pistachios, has seen ‘Antep Muskası / Gaziantep Muskası’ evolve into a symbol that embodies the region's historical and cultural heritage. The study examines the relationship of ‘Antep Muskası / Gaziantep Muskası’ with elements such as gastronomy courses, artistic products, and the International Pistachio Culture and Art Festival, revealing that this delicacy is not just a dessert but also a cultural carrier. Findings supported by field research and media analysis clearly demonstrate the central role of ‘Antep Muskası / Gaziantep Muskası’ in local identity.

According to the September 2019 issue of the Economy Culture Politics Analysis Journal, the WorldFood Istanbul Fair has served as a critical platform showcasing the role of ‘Antep Muskası / Gaziantep Muskası’ in gastronomic diplomacy. The journal's analysis indicates that this event, held at TÜYAP from September 4 to 7, 2019, embodied the function of traditional flavours as carriers of cultural identity. Particularly, in the "Chef's Best Plate" competition organized in collaboration with the Gastronomy Tourism Association (GTD) and the Reliable Product Platform (GÜP), modern interpretations of ‘Antep Muskası / Gaziantep Muskası’ reflected, in the journal's words, "the transformation of Anatolia's culinary memory in the process of globalization" (Economy Culture Politics Analysis Journal, September 2019, p. 47).

According to Turizm Dosyası's September 2019 report, the GastroAntep International Gaziantep Gastronomy Festival (September 12-15, 2019) served as a significant platform introducing Gaziantep's geographically indicated delicacy, ‘Antep Muskası / Gaziantep Muskası’, to both local and international gastronomy circles. During the festival's workshops and tasting events, the traditional preparation method of ‘Antep Muskası / Gaziantep Muskası’ was blended with modern presentation techniques, elevating this special dessert beyond a mere regional treat. Through this approach, ‘Antep Muskası / Gaziantep Muskası’ became a universal representative of Gaziantep's rich culinary heritage, demonstrating the festival's effectiveness in gastronomic diplomacy.

In Gülşah Elikbank’s article titled "A Magical City: Gaziantep," published on January 20, 2015, in Martı Magazine, the enchanting texture of Gaziantep and its local flavours are explored. This discovery was made possible through the 2nd Şirehan Food and Beverage Festival, organized under the coordination of the renowned author Ahmet Ümit. The festival

introduced traditional flavours deeply intertwined with Gaziantep's historical fabric — particularly 'Antep Muskası / Gaziantep Muskası'— to both local and international participants. Şire (traditional sweets made by boiling grape juice) was highlighted as a significant part of Gaziantep's culinary heritage. 'Antep Muskası / Gaziantep Muskası', with its thin pastry, Antep pistachios, and sugar, stands as one of the most well-known examples of this tradition.(https://www.martidergisi.com/buyulu-bir-sehir-gaziantep/)

In the article titled "The Taste of Miracle: Şire," featured in the November 2015 issue (No. 260) of Atlas Magazine, it is explained that 'Antep Muskası / Gaziantep Muskası' and many traditional products are made from şire, which is produced by boiling grape juice. Sweets like basdık, made during the şire process, are known only by those who have closely experienced this ceremony. I am one of those fortunate individuals. I say fortunate because şire-making is not just about producing a sweet to be consumed throughout the year; it is also a celebration, a feast, and a kind of flavour ritual where everyone—young and old, men and women, relatives, neighbours, and acquaintances—participates. This event reminds us that we are not alone in the world, allows us to taste the magnificent excitement of working together, and proves the existence of the joy of living on earth. Şire is a tradition that beautifully reflects Gaziantep's cultural fabric and the solidarity among its people. (https://www.atlasdergisi.com/arsiv/mucizenin-tadi-sire....)

Renowned traveling chef Wilco Van Herpen visited Gaziantep for his documentary series In Pursuit of Green Gold, tracing the origins of what's known as the "green gold" – Antep pistachios. The documentary also captured 'Antep Muskası / Gaziantep Muskası', one of the traditional delicacies made with these prized pistachios. Exploring Gaziantep's rich culinary culture, Wilco highlighted the significance of Antep pistachios in regional cuisine. 'Antep Muskası / Gaziantep Muskası', with its paper-thin pastry layers, generous pistachio filling, and distinctive sweet flavour, stands as one of the most iconic representatives of this gastronomic heritage. Through showcasing this dessert and other local specialties, the documentary aims to introduce Gaziantep's culinary legacy to the world. Wilco Van Herpen's journey is more than just a food adventure—it's a cultural discovery. Antep pistachios are an inseparable part of Gaziantep's culinary identity, and this documentary vividly illustrates their crucial role in shaping the region's unique flavours. (Source: In Pursuit of Green Gold Documentary Series- Bein Connect- October 21, 2014 - 22:30)

Gaziantep Mayor Fatma Şahin detailed the production process and history of 'Antep Muskası / Gaziantep Muskası' on the Ülke TV program Değerlerin Daveti (Invitation of Values). Şahin emphasized that while restoring Şire Han, one of the city's historical structures, they preserved cultural values in their original form. Şahin highlighted the importance of using Antep pistachios and various grape varieties in the production of 'Antep Muskası / Gaziantep Muskası', noting that these ingredients significantly influence the final product's colour and

texture. She stressed the need for high-quality pistachios and grapes to maintain the authenticity of the product. The program also featured the opinions of 'Antep Muskası / Gaziantep Muskası' producers and showcased footage from the production workshops. This documentary highlights Gaziantep's efforts to preserve and promote its traditional delicacies. (Source: Ülke TV - Değerlerin Daveti Program- March 18, 2025)

8. Labelling

The words "PGI" and 'Antep Muskası / Gaziantep Muskası' and the logo (see below) should be visible on the labels affixed to the packaging. If not used on the top surface of the packaging, the words "PGI" and the logo should be visible to the consumers in the marketplace. The following information must be written or printed legibly and indelibly on the packaging of 'Antep Muskası / Gaziantep Muskası':

- The trade name and address, short name and address, or registered trademark of the company,
- The lot number
- The name of the goods – 'Antep Muskası / Gaziantep Muskası'
- Shelf life of the raw product
- Batch / Serial number
- The following logo

9. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN

Official e-Bulletin of Turkish Patent and Trademark Office No 31 of 18.06.2018, page 35

10. APPLICANT GROUP

Gaziantep Ticaret Borsası (GTB) (Name in English: Gaziantep Commodity Exchange)

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E-MAIL:	gtb@gtb.org.tr
URL:	www.gtb.org.tr

Gaziantep Ticaret Borsası (GTB) is a public legal entity established for engaging in the purchase and sale of goods that fall under a commodity exchange, as well as determination, registration, and announcement of the prices of such goods formed in the commodity exchange under the principles stated in Article 28 of the "Chambers, Commodity Exchanges and Union Law, numbered 5174". GTB maintains its activities with a vision of "Leading Gaziantep to become Türkiye's centre of attraction in the agriculture and livestock sector by 2030 and to achieve excellence in institutionalisation" and a mission of "To increase the competitiveness of our members with effective and innovative methods." GTB which has 187 members at the end of 1958 the year of its foundation, has reached 806 members on its 25th anniversary of foundation and today has a total number of 1216 active members. It is among the first six exchanges with the most registered members in Türkiye.

Nowadays, it is known that some GTB members produce and trade 'Antep Muskası / Gaziantep Muskası'.

11. NAME AND ADDRESS OF THE AUTHORITIES OR BODIES VERIFYING COMPLIANCE WITH THE PROVISION OF THE SPECIFICATION [ARTICLE 11/R.510]

The inspections are carried out under the coordination of the Gaziantep Commodity Exchange.

The Inspection Team consists of a total of 5 people, with 1 expert each from the Gaziantep Provincial Directorate of Food, Agriculture and Livestock Ministry, the Gaziantep Gastronomy and Tourism Association, the Gaziantep Chamber of Restaurateurs, Kebab Makers, Pastry Chefs, Dessert Makers and Baklava Makers, and the Department of Gastronomy and Culinary Arts of the Faculty of Fine Arts at Gaziantep University.

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2-Name: Gaziantep Gastronomi ve Turizm Derneği (**Gaziantep Gastronomy and Tourism Association**)

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3-Name: Gaziantep Lokantacılar Kebapçılar Pastacılar Tatlıcılar ve Baklavacılar Odası (**Gaziantep Chamber of Restaurateurs, Kebab Makers, Pastry Chefs, Dessert Makers, and Baklava Makers**)

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4-Name: Gaziantep Üniversitesi Güzel Sanatlar Fakültesi Gastronomi ve Mutfak Sanatları Bölümü (**Gaziantep University Faculty of Fine Arts, Department of Gastronomy and Culinary Art**)

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