Ref. Ares(2025)4178211 - 23/05/2025

THE SPECIFICATION

1.1. Name

‘Delice Doğal Kaynak Tuzu’

1.2. Description of the agricultural product or foodstuff

Delice Doğal Kaynak Tuzu is white in color, odorless, and has a crystalline structure. It stands out for being sourced from natural underground reserves; its purity and mineral content are its distinguishing features. The product is offered in three different forms based on particle size:

- Fine Table Salt: Passes through a 1000-micron sieve, has a powder-like fine texture, and is suitable for direct table use.
- Grinding (Mill) Salt: Passes through a 2000-micron sieve, consists of medium-sized crystals, and is used in glass grinders.
- Brine Salt: Passes through a 2500-micron sieve and is commonly used in liquid salt production or food processing applications.

These physical characteristics - color, crystal shape, odor, and particle size - allow the product to be clearly identified during market inspections.

The physical and chemical properties of ‘Delice Doğal Kaynak Tuzu’ are given in Table 1.

Table 1. The physical and chemical properties of 'Delice Doğal Kaynak Tuzu'.

Parameters	**Value**
NaCl	98,79 % ± 1,21
Na	34,44 % ± 0,98
pH	7,38 ± 0,22
Colour /odor	White/ odorless
Foreign matter	Does not contain
Moisture (Total solids)	Minimum 0,301%, maximum 2%
Iodine	Maximum 1,42 mg/kg ±0,16 mg/kg
Substance insoluble in water	Minimum 0,16%, maximum 0,5%

The elements and their quantities contained in ‘Delice Doğal Kaynak Tuzu’ are given in the table below.

Table 2. The elements and quantities of ‘Delice Doğal Kaynak Tuzu’

Elements	**Ba (ppb)**	**V (ppb)**	**Zn (ppb)**	**Mn (ppb)**	**Mg (ppm)**	**Ca (ppm)**

Value	1854 ±12,4	0,3 ±0,01	212 ±1,4	123 ±2,1	40,2 ±2,1	620 ±6,3

1.3 Definition of the geographical area

Delice district, where salt is obtained, is located on the road route connecting Ankara and the Central Black Sea. 'Delice Doğal Kaynak Tuzu' is obtained from the foothills of Kılıçözü Mountain, located within the borders of Gölyazı location of Hacıobası village of Delice district. Also, the coordinates of geographical area of Delice Doğal Kaynak Tuzu are Latitude 39.974928º and Longitude 34.063664º.

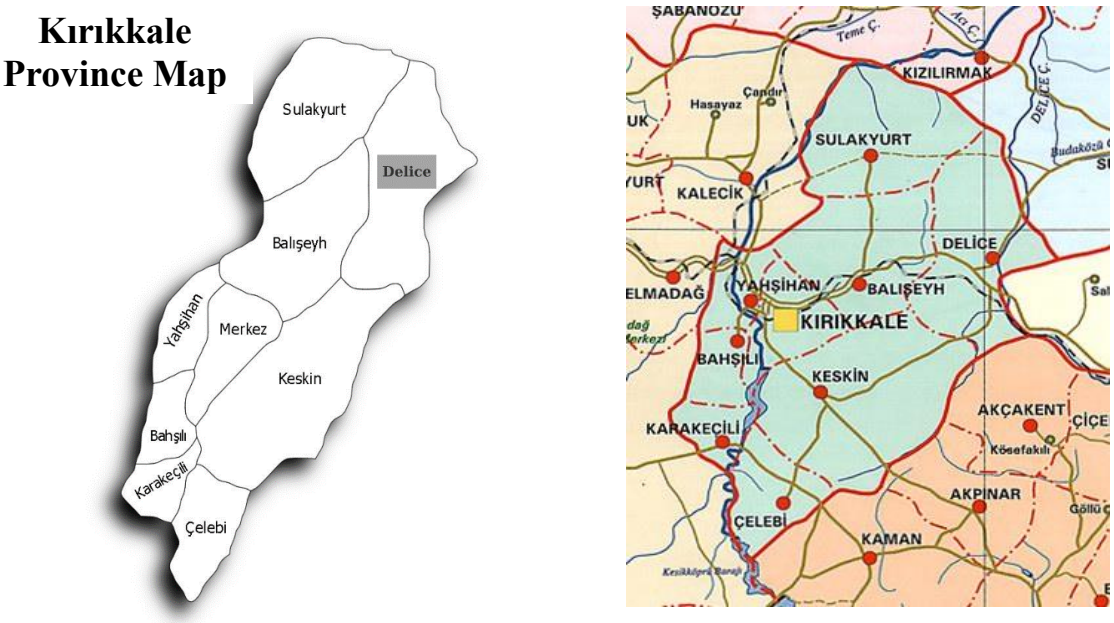


Figure 1. Kırıkkale province and Delice district map.

1.4. Proof of origin

1.4.1. Inspections

Inspections are carried out under the coordination of Kırıkkale Chamber of Commerce and Industry. The inspection board includes a product expert (4 people in total) from Delice District Governorship, Kırıkkale Provincial Directorate of Agriculture and Forestry, Delice District Directorate of Agriculture and Forestry and Kırıkkale University Faculty of Engineering. Inspections are carried out regularly once a year. However, it is always done when needed and in case of a complaint.

The criteria for the audit are given below.

• Suitability of the location where the groundwater used in production is supplied,

• Compliance with the production method,

• Compatibility of the physical and chemical properties of the product,

• Suitability of packaging and storage conditions,

• Appropriateness of use of ‘Delice Doğal Kaynak Tuzu’ logo and name of origin emblem.

The inspection authority may benefit from or purchase services from public institutions, private organizations or expert real or legal persons working in them during the inspection. The registration institution carries out legal processes to protect rights.

1.4.2. Supplier, Quantity, Traceability and Origin of Material

In accordance with Article 20 of Regulation (EU) 2025/26, traceability procedures are in place to ensure that all raw materials and final products of “Delice Doğal Kaynak Tuzu” originate from and are processed within the defined geographical area.

The producer maintains detailed records to ensure full traceability, as outlined below:

The supplier, quantity, and origin of all raw materials (inputs): For each batch of natural brine extracted from underground sources in the Delice district, the producer records the extraction date, quantity, and exact location (with coordinates). Each input is assigned a unique batch code.

The recipient, quantity, and destination of all supplied products (outputs): After crystallization and packaging, each product batch is labeled with a code that links it to its corresponding input batch. Shipment records include recipient details, quantity, batch number, and delivery destination.

The correlation between each input and output batch:

Input and output batches are matched through batch codes and production logs. This allows verification that the volume of finished products placed on the market complies with the product

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

‘Delice Doğal Kaynak Tuzu’ is a natural spring salt that is crystallized in the natural environment and without being refined after the underground waters of the Delice district of Kırıkkale province come to the surface and are kept under the sun in the pools located 500 m away from the Çoğul Saltworks.

Groundwater coming to the surface from several different parts of the foothills of Kılıçözü Mountain (Kırıkkale, Delice) without any drilling process is cut off from contact with the external environment. It is then taken to the settling pool (covered with 1,25 cm thick greenhouse type glass) located 500 m away through pipes. After resting here for a few days, it is transferred to greenhouse type pools with a depth of 20 cm and evaporated under the sun, allowing the salt to crystallize. The resulting water vapor is thrown out by the vacuum system. The salt crystallized in the pool is left to dry in the natural environment. Afterwards, the humidity rate is reduced to a maximum of 0,5% by introducing hot air starting from 50 ºC and reaching a maximum of 60 ºC and the sifting process begins.

Salts are classified by falling into the chambers through sieve holes of 3 different sizes with the help of a vibrating sieve.

The elimination process takes place in the following ways, depending on the salt types.

Salts separated according to their size;

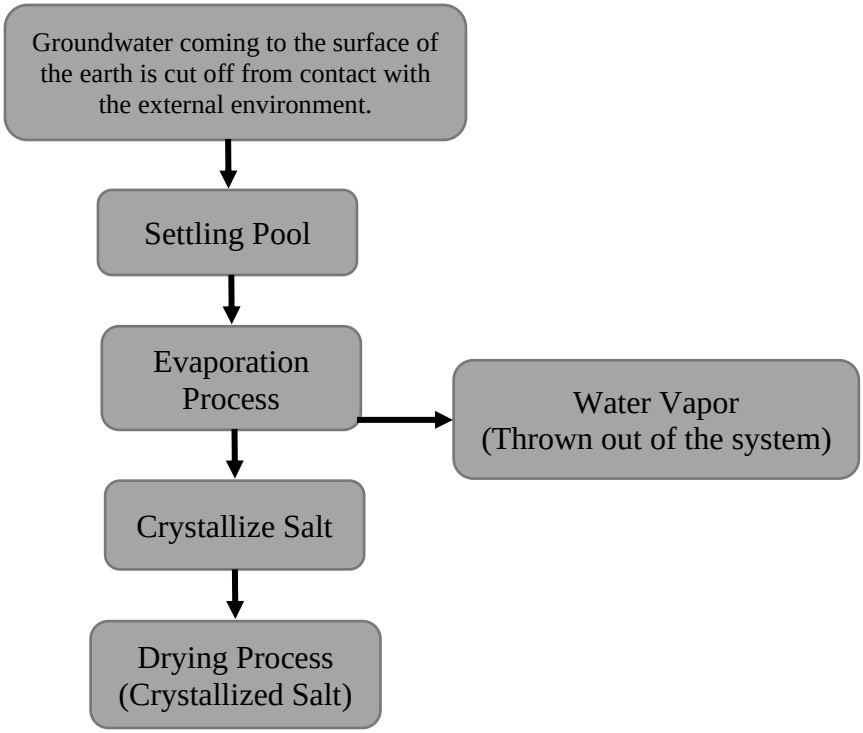
1) Ground table salt (fine): It is the class of salt that pass through a sieve with a diameter of 1000 microns.

2) Table grinding (mill) salt: It is the class of salt that passes through a sieve with a diameter of 2000 microns and is presented to the market in glass mills.

3) Brine salt: It is the class of salt that pass through a sieve with a diameter of 2500 microns.

'Delice Doğal Kaynak Tuzu' production is carried out between June and the end of October, when the average air temperature is 25 °C.

'Delice Doğal Kaynak Tuzu' is unrefined. The product is packaged and stored under suitable conditions. All production phases are given in Chart 1 below.



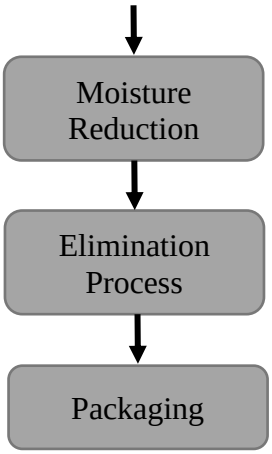


Chart 1. Production Phases

All the process operations mentioned above are carried out within the geographical area of 'Delice Doğal Kaynak Tuzu'.

The bottoms of the pools are covered with an antibacterial membrane suitable for contact with food. The pools are covered with greenhouse-type nylons that allow full sun exposure. Polycarbonate pools are settling pools, and greenhouse-type pools are pools where salt water is evaporated and salt crystallizes.

The hygiene of the sedimentation pools is important during the production of 'Delice Doğal Kaynak Tuzu', to ensure this, the pools are covered with an antibacterial membrane.

Greenhouses protect groundwater from rainwater and pests. During the summer months, after natural evaporation occurs and salt is obtained, the pools are washed with pure water and taken into care.

Link

The journey of 'Delice Doğal Kaynak Tuzu', dates back approximately 225 million years, has added unique properties to this salt. The Tethys Sea, which was in Anatolia at that time, accumulated underground as the earth took its current form over time; it dried out and formed pure and natural salt rocks. These salt rocks, which have been underground until today, have been able to preserve all their naturalness for millions of years thanks to their hidden location. Nowadays, 'Delice Doğal Kaynak Tuzu' is obtained by the hot water coming out of the fault rupture melting these salt rocks and collecting the red soil minerals and rising to the surface of the earth.

The natural spring water used in the production of 'Delice Doğal Kaynak Tuzu'is obtained from several different parts of the slopes of Kılıçözü Mountain without any drilling. These waters, which come to the surface from the slopes of Kılıçözü Mountain.

‘Delice Doğal Kaynak Tuzu’ is obtained from a completely natural source and is not refined. Since it is not refined, it does not contain preservatives and additional additives. Unlike refined salts, it reaches the tables in its natural form without chemical treatment. In addition, thanks to the fact that it is located in a rural area far from residential areas and industrial placements; Cr, Pb, Ti, Cu, Fe As, Hg and Cd metals were not found in ‘Delice Doğal Kaynak Tuzu’.

Salt, a natural preservative, is a vital substance as it is used for preservation, storage and consumption. Local people have been obtaining salt from this region for more than 100 years. ‘Delice Doğal Kaynak Tuzu’ has become the basic material used in the making of pickles, a delicacy consumed all over Anatolia. It is of great importance for the local people as it is also a very important product in the production of cheese and butter.

The most distinctive difference of ‘Delice Doğal Kaynak Tuzu’ from other spring and sea salts is that it comes out of the ground naturally to the surface in liquid form, is not subjected to chemical treatment and is rich in natural minerals. (Iodine, Ca, V, Zn, Mg, Li, K, Sr) (Ercoşkun and Bozkaya et al.)

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

Name: Kırıkkale Chamber of Commerce and Industry

Address: Yenidoğan Mah. Millet Bulvarı No: 129 Merkez / KIRIKKALE

Telephone: +090 318 218 88 14

E-mail: info@kirikkaletso.org.tr

1.7. Labelling

‘Delice Doğal Kaynak Tuzu’ logo is placed on the product or on its package. If it can not be placed on the product or on the package, it is placed in the enterprise in a visible place.

1.8. Additional Requirements

National provisions;

Veterinary Services, Plant Health, Food and Feed Law No. 5996 and Turkish Food Codex Regulation (published in the Official Gazette No. 28157 dated 29 December 2011).

ACCOMPANYING INFORMATION

1. PDO

2. COUNTRY OF ORIGIN

TÜRKİYE

3. APPLICANT

Name: Mayi Tuz Mining Industry and Trade Joint Stock Company

Address: No: 261, Hacıbaba Village Street Delice / KIRIKKALE

Telephone: +90 530 547 88 95

Fax: 0 318 218 70 26

E-mail: sibel@mayituz.com

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN

Official Bulletin of Turkish Patent and Trademark Office No 119 of 15.02.2022, page 66-67.