Ref. Ares(2024)8026506 - 12/11/2024

THE SPECIFICATION

1.1. Name

‘Adana Şalgamı’

1.2. Description of the agricultural product or foodstuff

‘Adana Şalgamı’ is a fermented beverage that is purple-red in colour, has cloudy appearance and sour taste. This beverage’s characteristics are the result of a traditional production method and the experience acquired by generations of producers, the traditional recipes, and the ingredients. It is made from a mixture of black carrots (Daucus carota), turnips (Brassica rapa) and drinking water which undergoes lactic acid fermentation with the addition of bulgur (dried cracked wheat) flour, sourdough starter and salt. ‘Adana Şalgamı’ has the following analytical characteristics:

Soluble solids, (g/L) minimum	2.5
pH	3.3-3.8
Total acidity as lactic acid, minimum, g/L	6.0
Volatile acids as acetic acid, g/L	0.7-1.2
Salt, (g/L), maximum	20
Ash, (g/L), maximum	15
Colouring agents	Not allowed

1.3 Definition of the geographical area

Adana province is one of Turkey’s 81 provinces. It is a province located in central Cilicia. The administrative seat of the province is the city of Adana, home to 79% of the residents of the province. It is also closely affiliated with other Cilician provinces of Mersin, Osmaniye, and Hatay.





1.4. Proof of origin

‘Adana Şalgamı’ Inspection Authority consists of the following members: two members selected by the Adana Chamber of Commerce from its board of directors, staff, and members; two members appointed by the Adana Şalgamı Producers Association; one member each appointed by the Adana Metropolitan Municipality, Seyhan District Municipality, Yüreğir District Municipality, and Adana Provincial Directorate of Agriculture and Forestry.

The chairman of the inspection authority is selected from among the members determined by the Adana Chamber of Commerce. The term of office of the inspection authority is limited to the Adana Chamber of Commerce election periods.

In complaint-based inspections, the inspection authority records the statements of the complainant and witnesses, and if applicable, takes samples of the complained materials. Two samples of 1 liter are taken during inspections; one is appropriately packaged and sealed before being handed over to the producer, while the other is packaged in the same manner and preserved under cold storage conditions before being sent to the Ministry of Agriculture and Forestry or Çukurova University laboratories for analysis. The inspection report includes detailed information such as the date, time, and location of the inspection, the clear identity of the inspectors, whether samples were taken or left with the producer, how the sampling and delivery were conducted, whether the packaging was appropriate, and so on, and it is signed by the inspected party. If there is a refusal to sign, this is also noted in the report and is signed by the inspectors.

The inspection authority may seek assistance or purchase services from public institutions or private organizations, as well as from individuals, whether legal or natural persons, during the course of the inspection. The inspection authority conducts legal processes to protect rights.

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

Manufacturing Method:
Industrial Manufacturing Method
List of Constituents
Water: Drinking water in room temperature, settled at leat one day shall be used. Approximate quantity of water shall be 100 litres.
Black carrots: Black carrots that have reached ripeness for commercial use are cleaned by cutting their leaf and root sections. Carrots damaged during the harvest are selected and spared. Carrots are cleaned with water. They are processed with a rasp or a steel-wire brush until they are free of their secondary roots and natural dents. After cleaning, carrots are cut according to their thickness. Thin carrots shall be cut longitudinally, whereas thick carrots with arboreal cores are cut latitudinal. Ligneous parts in the core shall be discarded. Quantity of chopped carrots shall be no less than 18 kilograms per 100 litres of water.
Salt: Rock salt shall be preferred. Lake salt or sea salt may also be used. Refined salt is not permissible. Based on the time ‘Adana Şalgamı’ shall be consumed and on the season, 1-1.2kg of salt during the autumn season (October to April) or 1.5kg of salt during the spring season (May to September) shall be added to 100 litres of water. After the salt is dissolved in a separate container with an equal amount of water, it is settled for one day and then, sifted with a sieve of very fine mesh. The water used for dissolving the salt shall be included in the 100 litres of water. No increase in the water quantity is permissible.
Sourdough: Main ingredient for sourdough is the bulgur flour. ‘Flour’ refers to the part that occurs while cracking the boiled and dried wheat kernels after their outer shells are removed, which accumulates under the sieve. This part is made of 2-3% of the cracked kernels. Bulgur flour is mixed with a sufficient amount of drinking water and kneaded to dough. The dough is placed in small, loosely-woven pouches of porous cloth (cheesecloth), which enable easy movement of the sourdough. These pouches should be wide enough to accommodate swelling and expansion of the sourdough after it is mixed in the water.
Turnips: Turnip taproots are cleaned of their mud traces, leaves and secondary roots. The cleaning process is the same with that of carrots. Skinned and chopped taproot pieces are placed in small

pouches of porous cloth. Pouches are sealed by sewing. The pouches are placed in the mixture in a balanced distribution. 3kg of chopped turnip taproots shall be added to 100 litres of water.
Hot capsicum: Sorts of hot capsicum are separated from their stems, seeds and straws. They are chopped to the size of a chickpea. They are dried under the shade, in a moisture-free environment. Dried hot capsicum in a quantity compatible for the desired level of pungency shall be added in the fermentation phase.
Garlic: Mould-free, skinned and cleaned garlic cloves shall be used.
Industrial Manufacturing Method: Containers that shall be used in manufacture of Adana Şalgam are required to be constructed of materials suitable for contact with foodstuffs. The containers should have wide openings.
Strained and settled water and salt are placed in a clean container. It is essential that the mixture is in the room temperature. Chopped black carrots are placed in the mixture in equal distribution. Sourdough pouches made ready are placed among carrot sticks in a similar manner. The container is tightly sealed and left for fermentation in the room temperature. 10-15 days later, it is opened for control. If a film with the appearance of top milk has formed on the top of the container, it is mixed. If the film is in green or bluish green colour, the film is strained completely with a sieve of very fine mesh and discarded. Pouches containing turnip taproots are placed in the mixture in equal distribution. 5-10 days later, the film is checked again for the film. Adding garlic in this fermentation phase is optional. If hot capsicum is to be added, 2-3 litres of near-fermented turnip juice for 100 litres is taken. In a separate container, hot capsicum pieces made ready are mixed with this portion of turnip juice. The container is closed and settled in the room temperature. Without opening, by shaking it at times, it is assured that hot capsicum pieces move inside the mixture. Depending on the season, fermentation process of 'Adana Şalgamı' is completed within 20-45 days. 'Adana Şalgamı' is strained by sieves of fine mesh and is made ready for consumption by bottling it in glass or plastic bottles. During the filling procedure, a specified quantity of food additive preservatives (benzoic acid – benzoates) are added to the turnip juice in the tanks. Recommended expire date for turnip juice is 1 year past the production date. If no preservatives are to be added, 'Adana Şalgamı' is required to be pasteurised before the filling procedure or delivered to consumers through a cold chain.
Traditional Manufacturing Method:
For producing 250 litres of 'Adana Şalgamı' , 40-45kg of black carrots, 3kg of rock salt, 7kg of turnips and 1250-1500 grams of sourdough, as well as water in a quantity of the given measurements are required.
Sourdough – 1250 grams of bulgur flour is sifted and placed in a deep container. 100 grams of fresh yeast and 50 grams of warm brine are added and mixed to the texture of dough, it is left to ferment. After the dough goes thoroughly sour, it is placed in a cask compatible for contact with foodstuffs, built either in plastic or mulberry wood. 100 litres of water is added to the cask and settled for 1-2 hours. Later, the clear part is strained. Sediments are not used but discarded.
Black carrots are rinsed as a whole. Carrots larger than medium are chopped and after a second rinsing, placed in the cask. Salt is added and mixed. Rinsed and neatly cleaned turnips are placed in the cask. The cask is mixed for 5 days in approximately 4-hour intervals and lees on the top are strained through cheesecloth. Adding garlic in this fermentation phase is optional. The batch is left to ferment for approximately 20 days in winter and approximately 10 days during summer. At the end of this period, the product is ready for consumption. 'Adana Şalgamı' produced by the traditional manufacturing method, when delivered to consumers by keeping the cold chain shall have a recommended expire date of 1 year past the production date.

1.6. Link

The history of ‘Adana Şalgamı’ can be traced back to the early Ottoman period when it was first introduced as a refreshing drink.

‘Adana Şalgamı’ is associated with the geographical area as a result of the product’s reputation, which is itself determined by the experience of the local producers who manufacture this product. Human factors give the product its particular characteristics.

‘Adana Şalgamı’ is produced by using methodology combined with knowledge passed on from generation to generation. Depending on climatic conditions, ‘Adana Şalgamı’ will have varying periods of fermentation. Preparing the sourdough used, establishing that the fermentation is complete and adjusting quantities of added materials all require a certain level of mastery. The production of ‘Adana Şalgamı’ requires skills and expertise. Accordingly, all manufacturing procedures of ‘Adana Şalgamı’ that holds a connection of reputation are required to be implemented within the specified boundaries.

The characteristics of ‘Adana Şalgamı’ have been honed to perfection over its long production history. Although there are no written records or guidance about how to make this product, which is closely associated with the area defined in point 4, details of how to make it and the practical skill needed to do so have been handed down from generation to generation.

None of the ingredients of ‘Adana Şalgamı’ are grown in Adana. Therefore, the main factor is the human element and how human element affect the product’s taste and appearance are as follows:

In Adana, 'Adana Şalgamı' has been sold for many years all around the city as a street delicacy.

One of the oldest 'Adana Şalgamı' producers has been producing and selling 'Adana Şalgamı' since 1930.

The Adana Conference or Yenice Conference was a meeting between Turkish President İsmet İnönü and British Prime Minister Winston Churchill in a railway car parking on a storage track at Yenice, near Adana on 30–31 January 1943, where Churchill tried to persuade İnönü to join the Allied powers and fight the Axis powers during World War II.

During the conference, British Prime Minister Winston Churchill was served 'Adana Şalgamı' along with Adana Kebabı and he liked the taste of 'Adana Şalgamı' very much.

To learn the manufacturing method of 'Adana Şalgamı', the producer was summoned by Winston Churchill but the producer refused to share the secret manufacturing method with Winston Churchill. Thereupon, Turkish President İsmet İnönü joined the conversation and said that “You see Mr. President Churchill how a reliable ally our country is for we keep secrets this good”.

This anecdote clearly proves the reputation of 'Adana Şalgamı' even during the World War II.

'Adana Şalgamı' is a favorite table drink not only in Adana but also in many other cities. Turkish people drink 'Adana Şalgamı' with meat, fish, chicken and even with rakı.

In Adana, Adana Kebab and Adana Şalgamı Festival is being organized for more than 20 years. In its 20th year, the festival hosted 30 different plays, 6 of which are from abroad, rest of which are from Türkiye, 4 of them being staged by state theatre, 4 of them being staged by municipal theatre and 15 of them being staged by private theatre communities.

'Adana Şalgamı' is also one of the most popular and preferred products of The International Taste of Adana Festival. The International Taste of Adana Festival introduces the “most” local and the “most” traditional Adana cuisine to the world. The festival is being hosted by the Governorship of Adana and offers a gastronomy festival in Adana for three days with the participation of international stars. In addition to the local and national chefs, Michelin-starred international chefs' gastro-show takes place in the festival. In the giant festival center to be established in the Adana Central Park, the most traditional and local cuisine culture of Adana will be provided to all visitors with an international application and participation.

Today, 'Adana Şalgamı' is considered a cultural symbol of Adana and is an important part of the city's culinary heritage. It is often served with kebab and other traditional Turkish dishes and is enjoyed by locals and tourists alike.

"Göçhan (2009) states that there is a high potential for gastronomy tourism in and around Adana, which is famous for its local flavours, and that 20-25% of the tourists coming to the region come for this purpose.

Among the many dishes and beverages specific to Adana cuisine, "Adana Kebab", which is integrated with the name of the city, and "Turnip Juice (Şalgam)", which is drunk with it, stand out and constitute the leading products of the city in terms of gastronomy tourism (Yavuz 2007)." and an article mentioning the existence of the "Adana kebab and salgam festival".

Dilek SAY and Erdinç BALLI (2012) states that the food and beverage culture of Adana and its surroundings is very rich due to its climate, geographical and historical location, and there are many unique types of food and beverages. Adana Şalgamı is a beverage belonging to the food and beverage culture of Adana and its region and can be consumed with different types of food or alone in four seasons.. In addition, in the region, it is seen that it is served with raki, which is a special drink in Turkish food and beverage culture, and drunk with raki. Adana Şalgamı which is a part of the food and beverage culture of Adana region, stands out as a product that can be offered to tourists in terms of using, promoting and presenting the existing cultural tourism potential of the region. Especially by offering it next to Adana kebab or raki, which has a big place in the gastronomy of the region, another local flavour can be tried by the tourists and the unique food culture of the region can be introduced and a positive food culture experience and regional image can be created in the eyes of the tourists.

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

The Adana Chamber Of Commerce (ATO) is applying to register ‘Adana Şalgamı’ as a PGI. It works with the professional committee group of ‘Adana Şalgamı’ producers, keeps a register of ‘Adana Şalgamı’ and monitors the group’s members.
‘Adana Şalgamı’ is produced in accordance with the relevant legislative provisions.

Compliance with product specifications is monitored by:

The Ministry of Food, Agriculture and Livestock
General Directorate of Food and Control
Gıda ve Kontrol Genel Müdürlüğü
Eskişehir Yolu 9. Km. Lodumlu/ANKARA- Turkey
Tel: (0090)-(0)-312- 258 76 10
www.gkgm.gov.tr

The following legislation deals with compliance:

Law 5996; Veterinary Services, Plant Health, Food and Feed
Regulation-1: Turkish Food Codex Regulation (Published in Official Journal No 28157, 29 December 2011)
Regulation-2: Regulation Regarding Official Control Of Food And Feed (Published in Official Journal No 28145, 17 December 2011)

The Turkish Food Codex Regulation
The regulation sets out standards of food production and good manufacturing practices to protect consumer health and ensure fair domestic and international trade.
It also sets out the rules and procedures for appropriate technical and hygienic production, processing, storage, handling, packaging, marketing, sampling and analysis methods. It includes rules on determining specific provisions related to various geographical areas.

The Regulation on Official Control of Food and Feed includes details of the following:
- Delegation of certain duties concerning official controls;
- Monitoring personnel;
- Transparency and confidentiality;
- Control and certification procedures;
- Control activities, methods and techniques;
- Sample collection, analysis methods, objection and laboratories;
- Crisis management and cautionary measures;
- Emergency plans and cautionary measures for food and feed.

The control body's mission is to:
- Safely deliver products needed in agriculture, e.g. seeds, drugs and vaccines.
- Produce and market safe products of animal or plant origin, and food.
- Protect plant, animal and marine product resources and ensure the safety of related products.

According to article 23 of law number 5996 on Veterinary Services, Plant Health, Food and Feed, the Ministry will perform checks to verify compliance with specifications related to agricultural products and foodstuffs protected because of their geographical area or their designation of origin to ensure that traditional specialities are preserved.

1.8. Labelling

1.9. Additional Requirements

National provisions;
Law 5996 on Veterinary Services, Plant Health, Food and Feed
and

Turkish Food Codex Regulation (Published in Official Journal No 28157, 29 December 2011)

ACCOMPANYING INFORMATION

2 PGI

3 COUNTRY OF ORIGIN

TÜRKİYE

4 APPLICANT GROUP

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5 PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN

The Turkish government launched the national objection procedure by publishing its application for recognising 'Adana Şalgamı' as a PGI in Official Gazette of the Turkish Republic No 60 of 10 June 2019. Following that publication, the denomination has been recognised as a PGI, on March 6, 2020 under the registration no.489.
This is also available on the TURKISH PATENT AND TRADEMARK OFFICE's website (click on 'Adana Şalgamı'): https://ci.turkpatent.gov.tr/cografi-isaretler/detay/38147