Ref. Ares(2025)5950163 - 22/07/2025

PRODUCT SPECIFICATION

1.1. Name

'Afyon Kaymağı'

1.2. Description of the agricultural product or foodstuff

'Afyon Kaymağı' is a clotted cream 2-3 cm thick, homogeneous, bright white, slightly sweet, and rich in milk fat. It is obtained by heat-treating the Anatolian buffalo milk raised in Afyonkarahisar province in a shallow container over low heat for a long time (Figure 1).



***Figure 1**. 'Afyon Kaymağı'.*

The gross composition of 'Afyon Kaymağı' as follows;

- Total solids (%) : 65,0 ≤
- Fat (%) : 60,0≤
- Protein (%) : 0,5 ≤
- Carbohydrate (%) : 0,5≤
- Ash (%) : 0,5≤

'Afyon Kaymağı' has a homogeneous and spreadable texture. It is always bright white, even if Anatolian buffalos are fed green grass. This is because Anatolian buffalos convert yellowish carotene from plants into vitamin A, a colorless compound. Since there is no fermentation in production, the aroma of the 'Afyon Kaymağı' is composed of natural milk aroma compounds, aroma components forming during the long heating time, and those from feeding, and/or limited biochemical reactions. The flavour of 'Afyon Kaymağı' is characterized with a sightly sweet and waxy taste with slight wine-lees and green notes. Free fatty acids, C6:0, C10:0, C14:0, C16:0, C18:1, C18:2, and C18:3 are the main compounds that have positive effect on the aroma of 'Afyon Kaymağı.' During the prolonged heating time, sulfurous compounds form and contribute to cooked-milk flavor, and to some extent, thermal degradation products of lactose occur and cause a sweet note. Amongst some plant-based aroma compounds like terpenes and some carbonyl compounds, tridecan-2-one is responsible for soil note, styren for plastic,

hexanal for green, γ-terpinene for herbaceous, asetic acid for vinegar, butyric acid for cheese, nonan-2-one for waxy, undecane-2-one for fruity and tedradecanoic acid for soapy note. Long heating time results in concentration of aroma compounds, enhancing their contribution to overall aroma.

1.3. Definition of the geographical area

'Afyon Kaymağı' is produced within the borders of Afyonkarahisar province (Figure 2). It is located on the southwestern edge of the plain of the same name in the Central Western Anatolia Section of the Aegean Region (Figure 2). The mathematical location of the province is approximately between the 37°47’ – 39°12’ north parallels and the 29°50’–31°38’ east meridians. Afyonkarahisar province is surrounded by the provinces of Uşak from the west, Kütahya from the northwest, Eskişehir from the north, Konya from the east, Isparta from the southeast, Burdur from the south and Denizli from the southwest. Afyonkarahisar province has 18 districts: Merkez, Başmakçı, Bayat, Bolvadin, Çay, Çobanlar, Dazkırı, Dinar, Emirdağ, Evciler, Hocalar, İhsaniye, İscehisar, Kızılören, Sandıklı, Sinanpaşa, Şuhut and Sultandağı.

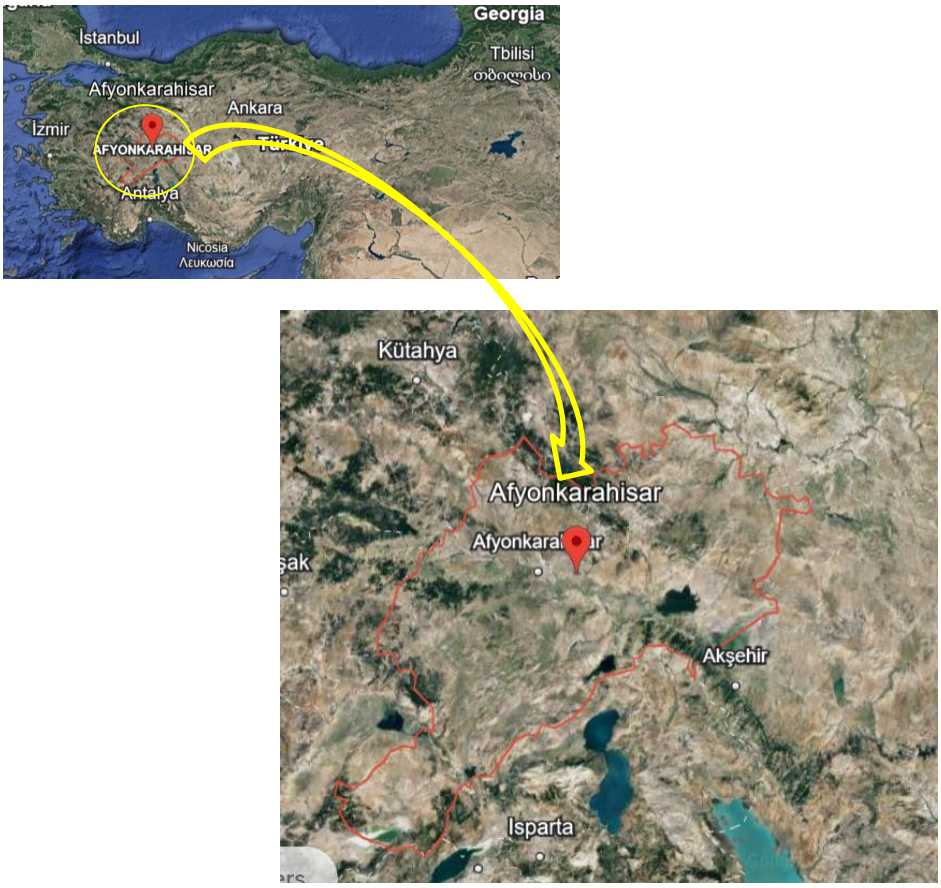


Figure 2*. Map of Afyonkarahisar province.*

1.4. Proof of origin

Afyonkarahisar Chamber of Commerce and Industry keeps records on cheese producers, production areas, industrial facilities, processing, packaging and storage. The Chamber also performs the duties of secretariat and coordinating the supervisory authority. The basic

principle here is to establish a product tracking and traceability system and to carry out periodic inspections and surveillance. Afyonkarahisar Chamber of Commerce and Industry will work together with Afyonkarahisar Provincial Directorates of Agriculture and Forestry, which is an organization affiliated to the ministry and inspects the compliance of the use of geographical indications related to agriculture and food with the characteristics specified in the registration.

The basic traceability system works as follows:

- The first crucial step in the traceability system is the ear tagging of all animals. Tagging is followed by the mandatory registration of each newly born animal with the Erzincan Provincial Directorate of Agriculture and Forestry within 21 days of birth. The authorities are responsible for the tagging, and all the pertinent information about the animal is meticulously recorded on the national database. This data is kept until the animal dies or is slaughtered.
- After milk collection, the bulk milk is transferred to the dairy plant. During milk reception, the dairy plant should fill in a" producer slip" indicating the producer and quantity of milk.
- Each day, production is labelled and recorded as a separate batch.
- After processing, the producers are obliged to write an invoice when the product is transferred to the customer, in which the product quantity and consumer information are included. To ensure traceability, the producers should also record the invoice with the batch number. These documents should be kept as long as the dairy plant runs.

As for the audit, Afyonkarahisar Provincial Directorate of Agriculture and Forestry, is responsible for ensuring physical and chemical analyses specified in 1.2, fulfilment of labelling criteria specified in 1.8. Audit criteria are as follows:

a. The geographical area from which milk is supplied.
b. Production Method
    i. Breed of animals from which milk is provided.
    ii. production stages.
c. Physical properties of the product
d. Chemical properties of the product.
e. Flavor of the product.
f. Packaging.
g. Use of PDO logo and 'Afyon Kaymağı' name

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

In the production of 'Afyon Kaymağı', milk from the Anatolian buffaloes fed in open and closed farms within the borders of Afyonkarahisar province is used. The local breed raised in Turkey and known as the Anatolian buffalo is a farm animal originating from the Mediterranean buffalo, a subgroup of river buffalo, and adapted to the conditions of our country (Figure 3).



Figure 3*. Anatolian water buffalo.*

Anatolian buffalos are sensitive to high and low temperatures. During summer, the temperature rises to 30°C, urging Anatolian buffalos to cool. Many streams and lakes in the region are suitable for this purpose. The winter in Afyonkarahisar is not severe. The lowest temperature is -3,5°C, but the lowest annual temperature is around 5,1°C, the threshold temperature beyond which Anatolian buffalos start feeling cold.

Although the composition of Anatolian buffalo milk grown in the Afyonkarahisar region varies according to lactation and season, on average, its dry matter is 16.4%, its fat-free dry matter is 8.6%, its fat content is 7.0%, its protein content is 4.4%, its lactose content is 4.2%, and its ash content is 0.72%. and pH value was 6.55 (Table 1) (Gürler et al., 2013).

Tablo 1*. Gross composition of Anatolian water buffalo fed in Afyonkarahisar province.*

Composition	Minimum	Maksimum
Total solids (%)	15.1	15,8
Non fat dry matter (%)	8.4	8.9
Protein (%)	4.0	4.9
Fat (%)	6.4	7.7
Laktose	3.9	4.5
Ash (%)	0.66	0.78
pH	6.45	6.68

One factor contributing to the characteristic features of 'Afyon Kaymağı' is the feeding regime of Anatolian buffaloes. Anatolian buffaloes are fed fodder according to the season, dry clover, and fresh reeds called "frig" grown in wetlands and fed in pastures with their unique flora. Due to its harsh climate and geographical features, Afyonkarahisar has unique flora in its pastures. There are 1800 species and subspecies taxa belonging to 110 families identified in the Afyonkarahisar flora. In addition, there are 234 endemic species in Afyonkarahisar. More importantly, poppy seed cake (locally known as *haşkeş*) included in the ration of Anatolian buffalos contributes to the unique flavour of 'Afyon Kaymağı'. More importantly, poppy seed cake (locally known as *haşkeş*) produced in the region should be included in the ration of Anatolian buffalos. The ratio is poppy seed cake in the ratio varies 3 to 5%. Hundred percent of the feed is provided within the demarcated region.

The production stages of 'Afyon Kaymağı' are shown in Figure 4. The morning milk of Anatolian buffalos is filtered and transferred to food-grade metallic pans (3 liters in volume, 10 cm in height). It is heated to 90-95°C slowly and kept at this temperature for approximately 30 minutes. At this stage, surging is observed on the milk's surface, called "*bel bağlama*". Milk is never allowed to boil. During heating, milk fat rises to the surface, forming a thick layer. It is left to cool on its own for at least 3-4 hours. This stage is called "sweating". Meanwhile, the pans should be covered with a clean cheesecloth or a similar cover to absorb the steam. After this process, the pans are transferred to a cold room at 4°C and kept there for about 6 hours. Then, the pans are taken out of the cold room and the evening milk is added. To do this, the thick fat layer on the top, which is stuck to the pan's sides, is separated with the help of a needle, through this gap the evening milk is added underneath slowly. Thus, the previously formed thick cream layer formed on top is not disturbed. Once again, the pans are heated to 70-75°C slowly; they are pre-cooled at room temperature and left to rest in cold rooms overnight. Finally, the thick cream layer, now is called 'Afyon Kaymağı' is separated from the wall of the pan and sliced into four equal parts with the help of a pointed tool made of stainless steel. The slices are removed by hand and turned over on a tray before packaging.

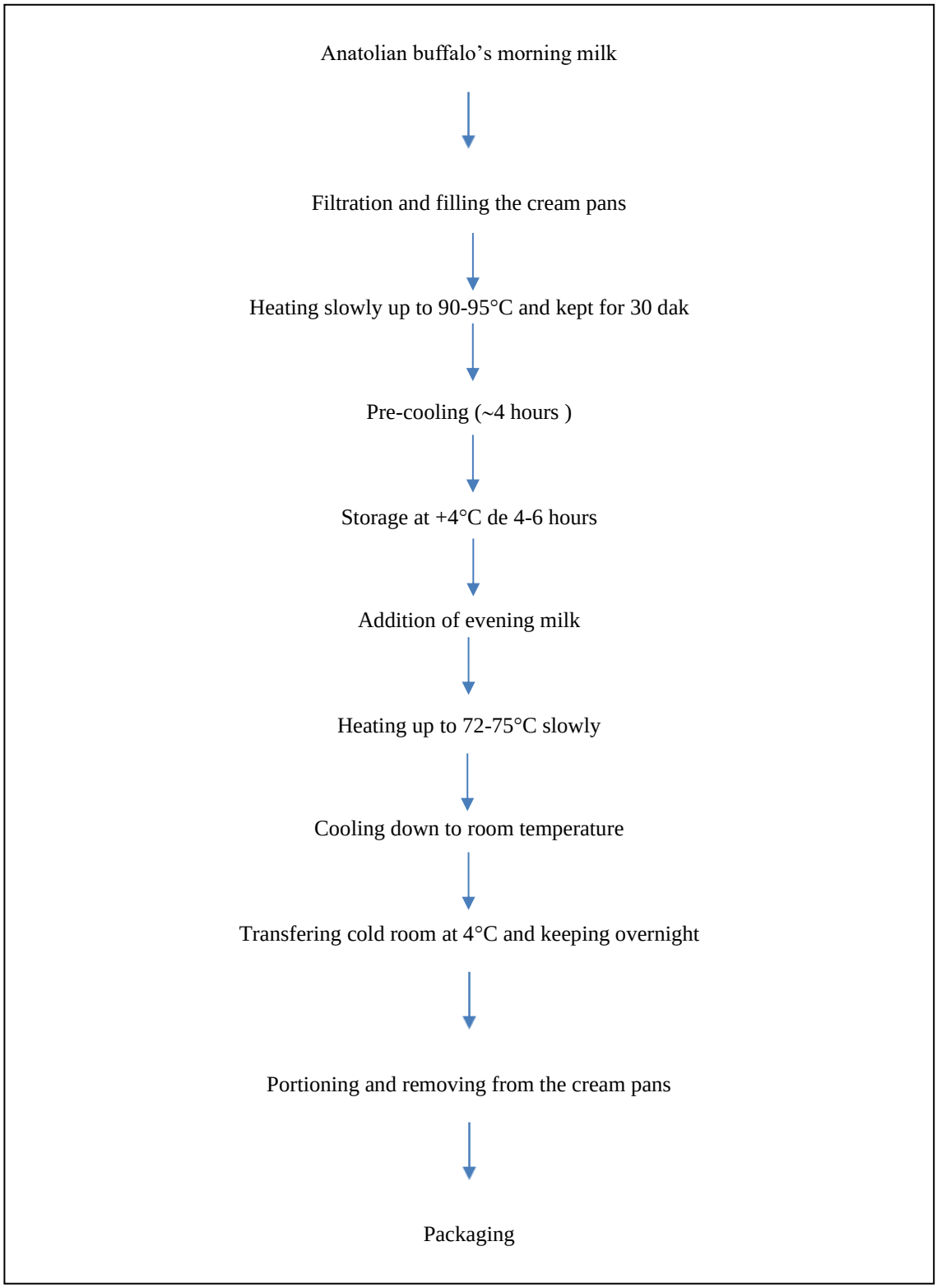


Figure 4*. Production steps of 'Afyon Kaymağı'.*

1.6. Link

Anatolian buffalo is a sub-group of river buffalos that have adapted to Anatolia and Thrace's conditions for about 1500 years and developed their unique characteristic features (Şahin, 2015).

Afyonkarahisar province is one of the most important buffalo breeding regions in Turkey. Due to this importance, the first scientific activities on buffalo husbandry were started at the Afyon Agricultural Research Station, established in 1963. The institution was renamed the Buffalo Research Institute in 1987 (Kök, 1996; Şahin, 2015). It was named Kocatepe Agricultural Research Institute in 1996 and was closed in 2004 (Şahin, 2015). Today, there is a small dairy unit and buffalo husbandry unit in The Faculty of Veterinary of Afyon Kocatepe University for scientific studies.

Anatolian buffalo milk produced in the region has been used in the production of 'Afyon Kaymağı' for centuries. Survey studies have shown that 36.8% of Turkish people think the first product that comes to mind when Afyonkarahisar is mentioned is 'Afyon Kaymağı'.

The name of Afyonkarahisar province has changed throughout history. Its name in the Ottoman period was Karahisâr-ı Sâhib. The name Karahisar comes from the colour of the dark volcanic rocks rising in the middle of the city and the fortress located on top. The name Sâhib comes from the title of Sâhib Ata Fahreddin Ali, who lived in the last periods of the Anatolian Seljuks and came here during the Mongol invasion. The name Afyonkarahisar was first encountered in Ottoman documents in 1684. However, it was used as "Afyon" (Turkish word for opium) during the Republican period due to the poppy cultivation that has been done in large areas in the region for a long time. With the law no. 5285 dated 09.01.2005, the name Afyon was changed to Afyonkarahisar.

Afyonkarahisar was founded in the Afyon plain, surrounded by high mountains with an altitude ranging between 1021 and 1040 m. In the north of the plain are the Turkmen Mountains (Ifli Hill, 1852 m) and their extensions towards the south, the ridges and hills. Kumalar Mountain (Tınaztepe, 1758 m), an utterly volcanic mass, borders the south of the plain, whereas İlkbulak Mountain (1565 m) is located in the west. The waters of the plain and its surroundings are drained into Eber and Akşehir lakes by Akarçay and its tributaries. In the inner parts of the mountainous areas, there are Afyon, Şuhut, Gülova, Sandıklı, and Sincanlı plains, which were formed as a result of tectonic and karstic events and are considered productive agricultural areas. In particular, the Afyon Plain is an alluvial depression plain formed due to tectonic collapse and subsequent filling with alluviums. There are many rivers in Afyonkarahisar. It is possible to list these as Akarçay, Kufi Stream, Kali Stream, Menderes Stream, Sakarya Stream, Koca Stream, Seyit Suyu Stream, and Hamam Stream. Afyonkarahisar is a province rich in lakes. There are many lakes within the provincial borders. These lakes are primarily located in the east and southwest of the province. The main lakes in the city are Akşehir, Eber, Karamık, and Acı Lake. These rivers and lakes are essential for buffalo breeding.

Afyonkarahisar reflects the transitional features between Mediterranean and continental climates. Summers are hot and dry, and winters are cold and snowy. In Afyonkarahisar, the

average temperature values are below 1°C in October-April when the sunshine hours decrease below 6,5 hours according to long-year averages. The average annual rainfall in Afyonkarahisar is 443 mm. The most precipitation falls in May, with 54.2 mm, and the least precipitation falls in August, at 13.3 mm (Table 2).

***Table 2**. The long-term meteorological data of Afyonkarahisar province (1929-2022)*

AFYONKARAHISAR	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	YEARLY
AVERAGE TEMPEARTURE °C	0.3	1.8	5.2	10.4	15.1	18.9	22.2	22.1	17.9	12.4	7.0	2.4	11.3
HIGHEST AVERAGE TEMP. °C	4.5	6.5	10.9	16.5	21.4	25.6	29.5	29.6	25.3	19.3	12.8	6.6	17.4
LOWEST AVERAGE TEMP. °C	-3.5	-2.4	0.1	4.2	8.2	11.3	13.8	13.7	9.9	5.8	1.7	-1.3	5.1
AVERAGE SUNNY HOURS	2.9	4.0	5.0	6.4	8.1	9.7	11.1	10.5	8.8	6.3	4.7	2.8	6.7
AVERAGE RAINY DAYS	12.72	11.97	12.02	11.44	12.10	8.14	3.70	3.24	4.43	7.39	8.36	12.40	107.9
MONTHLY AVR. PRECIPIT. (MM)	44.9	39.7	45.0	45.1	54.5	42.0	21.9	13.3	21.4	35.3	33.2	46.7	443.0

The rainfall regime is not regular. When we look at the distribution of precipitation according to seasons, the most precipitation falls in spring, and the least precipitation falls in summer (Figure 5a). Snowfalls are also observed during the winter months in the province, where continentality is effective. The annual average number of days with snowfall is 19.53, and the days covered with snow are 38.59 days. During the winter months, both snowfall and the number of days covered with snow increase. Again, due to these topographic features, the days when the temperature drops below zero degrees in Afyonkarahisar in winter approaches 90 days.

The average annual relative humidity of the province is 64%. It is below average for most of the year (between April and October). It rises above average during the winter, and the first months of seasons close to this season (March and November).

In addition, the fact that the Akarçay closed basin, which includes the Afyon plain, is generally in the form of a trough extending in the NW-SE direction affects the wind directions and speeds. According to Afyonkarahisar Meteorology station data, this basin constitutes one of the regions with the lowest wind speeds and frequencies in Turkey (Figure 5c). As a result, it consists of pits or plains surrounded by mountains, with no natural channels to create air currents.

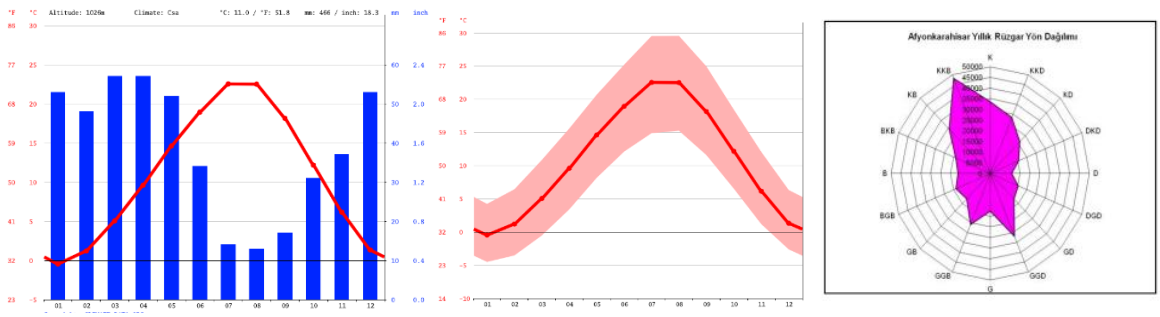


***Figure 5**. Afyonkarahisar rainfall vs. temperature (a), average temperature (b) and prevailing wind direction (c) graphs by month.*

To sum up, Afyonkarahisar is one of Turkey's provinces with the lowest relative humidity and wind speed.

Afyonkarahisar province is a prosperous province in terms of plant diversity. It is known that around 2000 taxa are distributed within the provincial borders. Three hundred thirty of these plants are endemic to Turkey. In Afyonkarahisar, the plant families Asteraceae, Fabaceae, Lamiaceae, Caryophyllaceae Verbascum, and Astragalus species grow most (Kargıoğlu et al., 2007). Among these 330 species, six species (Cota fulvida (Grierson) Holub, Sultan Babuççа; Astragalus×afyonicus (Ponert) Ponert, Afyon milkvetch; Polygonum afyonicum Leblebici & Gemici, Afyon Madımağı; Sideritis akmanii Aytac, Ekici &Donmez, Dağ Çayı or Kuyruk Çayı; Thermopsis turcica Kit Tan, Vural & Küçüködük, Eber Sarısı or Yellow Licorice; Verbascum afyonense Hub.-Mor, Cow's Tail) are endemic to Afyonkarahisar. Cota fulvida, one of these plants, grows in green meadows. Astragalus×afyonicus is a feed source for animals. Sideritis akmanii is an herbaceous plant with aromatic, light green leaves used for animal grazing. It has been stated that the species contains essential oils and flavones in its structure, and the basic components are linearol, isolineraol, sideroxol, foliol, isofoliol, sideridiol (Güzey, 2017). Verbascum opium, one of these plants, is also used in pharmacy. In addition, due to the climate and soil structure, a significant amount of forage crops (vetch, clover, silage corn, and sainfoin) are grown in the region.

Additionally, Turkey ranks second in the world in poppy seed production, with a production of 12240 tons and a production area of 26501 ha (FAOSTAT, 2023). According to Turkish Institute of Statistics (TUIK) 2022 data, Afyonkarahisar is the province where poppy seeds are produced the most in Turkey, as 31.3% of the area is allocated for production and 34.9% of the production is realized. The pulp remaining after the processing of poppy seeds is used to feed meat animals in the region, especially Anatolian buffalos.

Due to its economic importance, many scientific studies have been conducted on 'Afyon Kaymağı', dating back to 1967. Festivals are held in some districts. The 32nd "Kaymak Festival" was held in Bolvadin in 2018. In addition, due to its rich cuisine, Afyonkarahisar was declared by UNESCO in 2019 as one of the three gastronomy cities in Turkey.

1.7. CONTROLS

AFYONKARAHİSAR TİCARET VE SANAYİ ODASI
AFYONKARAHİSAR CHAMBER OF COMMERCE AND INDUSTRY

Address : Dörtyol Mahallesi 2078. Sokak No:11 03040 Merkez/Afyonkarahisar/TÜRKİYE
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Faks : +90 (272) 213 56 60
E-mail : info@afyonkarahisartso.org.tr
Websites : www.afyonkarahisartso.org.tr
Tax Office and Tax No: Tınaztepe /8440013729

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, AFYONKARAHİSAR PROVINCIAL AGRICULTURE AND FORESTRY DIRECTORATE
(Audit Body)
Contact information
Address : Ali Çetinkaya Mahallesi Ali Çetinkaya Bulvarı No:2 Merkez-Afyonkarahisar/TÜRKİYE
Telephone : +90 (272) 213 71 00
Faks : +90 (272) 212 04 49
E-mail : afyonkarahisar@tarimorman.gov.tr

Republic of Turkey Ministry of Agriculture and Forestry, Afyonkarahisar Provincial Directorate of Agriculture and Forestry checks whether the 'Afyon Kaymağı' has the characteristics specified in Article 1.2 and whether it comes from the geographical area specified in Article 1.3 and whether it is produced according to the production method specified in Article 1.5. and finally checks whether it complies with the labeling requirements specified in Article 1.8.

1.8.Labeling

In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, labels must include the following:

— The name of the designation 'Afyon Kaymağı',

— Trade name and address or short name and address or registered mark of the producer,

— European Union PDO logo

— The following logo

2. APPLICANT GROUP

AFYONKARAHİSAR TİCARET VE SANAYİ ODASI
AFYONKARAHİSAR CHAMBER OF COMMERCE AND INDUSTRY

Address : Dörtyol Mahallesi 2078. Sokak No:11 03040
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Faks : +90 (272) 213 56 60
E-mail : info@afyonkarahisartso.org.tr
Websites : www.afyonkarahisartso.org.tr

Afyonkarahisar Chamber of Commerce and Industry was established mainly to Article 4 of the Law of 5174 in 1891 as a semi-public organization of the Union of Chambers and Commodity Exchanges of Turkey and Chambers and Exchange. As an occupational organization, to meet the common needs of its members in Afyonkarahisar Province, to facilitate professional activities, to ensure the development of the profession in accordance with the general interests, to protect professional discipline, morality, and solidarity in order to dominate the honesty and trust in the relations of members and people with each other and with the people. It is a vocational institution established to fulfil the duties assigned to the chambers with the services and legislation. Among their members are those who undertake name of 'Afyon Kaymağı' production.

Afyonkarahisar Chamber of Commerce and Industry can offer, submit a petition, and apply to the relevant public institutions regarding issues within its field of activity. It has the right to file a lawsuit on behalf of these members or behalf of these members in case of some or all members. There are also services such as monitoring practices that may disrupt competition through agreements, decisions, or consistent activities and reporting to the relevant authorities.

Afyonkarahisar Chamber of Commerce and Industry has 8,429 members consisting of real and legal entities. It is a professional organization established to facilitate its members' professional activities and assist them in business development and target market. Its members deal with the processing and marketing of agricultural and livestock products.

Afyonkarahisar Chamber of Commerce and Industry has applied for PDO registration of 'Afyon Kaymağı' and observes the producers.

R.T. Afyonkarahisar Chamber of Commerce and Industry has appointed Huriye Kayabaşı ÖZENER (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of ‘Afyon Kaymağı' for a PDO. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF 'AFYON KAYMAĞI'

The Government accepted the proposal for recognizing 'Afyon Kaymağı' as a protected designation of PDO and published in the Official Gazette of the Turkish Republic No 26016 of 07 December 2005.

The changes made in the registration document were published in the Official Geographical Indication and Traditional Product Name Bulletin of the Turkish Patent and Trademark Office dated 01 October 2020 and numbered 86.

https://online.turkpatent.gov.tr/trademark-search/pub/#trademark_result_detail

https://ci.turkpatent.gov.tr/cografi-isaretler/detay/37936

ÖZENER
MARKA PATENT
DANIŞMANLIK OFİSİ

GENERAL POWER OF ATTORNEY

I have appointed Trademark and Patent Consultant Huriye KAYABAŞI ÖZENER who are located in ÖZENER BRAND PATENT AND CONSULTING TRADE LIMITED COMPANY (ÖZENER MARKA PATENT DANIŞMANLIK OFİSİ) established in accordance with the Turkish govemmental laws, with the adress of a Çukurambar Kızılırmak Mah. Ufuk Üniversitesi Cad. No.18 İç Kapı No:65 Çankaya/Ankara/TURKEY, to apply for the registration of my own industrial designs, trademarks, patents, utility models,desginations of origin and geographical indications to Turkish Patent and Trademark Agency and the European Commission, to engage with the interested parties in appropriate consultations and/or to reach an agreement with the interested parties within the – limit set if an abjective to the proposed registration is found admissible by the Commission, to object to the registrations, published in the Official Journal European Union, which jeopardise the existence of my own industrial desgins, trademarks, patents, utility models, desginations of origin and geographical indications by lodging a duly substantiated statement with the Commision within the time-limiting set permitting objection, to do the necessary updates of the registrations of my products, to make the necessary changes of my title, adress band etc.. to pay the fees for submission, application, registration and the other procedures, to be authorized to follow all the process and procedures of transfer operations granted or recieved with the approval of notary by me about the registrations of industrial design, trademark, patent and utility models, to ask the restrictions on the list of goods and services related to the trademark registrations, to apply for international registrations and to follow all the operations about the proposed international registrations, to ask cancelling, to be authorized to follow and do all the transactions related to the notary, to be authorized to sign and notify all necessary documentations, declarations, letters of application and forms which are lodged with Turkish Patent and Trademark Agency, European Patent Office, European Commision, the other international Patent Institutes and WIPO, to apply the related Turkish competent authorities and official departments to protect my rights and to be authorized to depute the others to do all the issues concerned above 11 / 03 / 2024

On behalf of AFYONKARAHİSAR TİCARET VE SANAYİ ODASI

Title of the Company : Afyonkarahisar Ticaret ve Sanayi Odası

Adress : Dörtyol mah. 2078 sok. No:11 03040 Afyonkarahisar

Pbx/Fax No : (0272) 213 56 60

Tax Office and No : 844 001 37 29 / Tınaztepe Vergi Dairesi

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Web: www.ozenerpatent.com.tr **E-mail:** info@ozenerpatent.com.tr

Ali ŞENOL
Genel Sekreter
T.C.
AFYONKARAHİSAR
1923
TİCARET VE SANAYİ ODASI

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN



TÜRK PATENT
TÜRK PATENT VE MARKA KURUMU

COĞRAFİ İŞARET SİCİL SURETİ

No:115 - Menşe Adı

AFYON KAYMAĞI

Tescil Ettiren

AFYONKARAHİSAR TİCARET VE SANAYİ ODASI

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
31.12.2003 tarihinden itibaren korunmak üzere
10.07.2009 tarihinde tescil edilmiştir.

Hakan KIZILTEPE
Kurum Başkanı a.
Coğrafi İşaretler Dairesi Başkanı

(TURKISH PATENT AND TRADEMARK OFFICE)

COPY OF REGISTRATION CERTIFICATE FOR GEOGRAPHICAL INDICATION

No: 115 – Origin Name

AFYON CLOTTED CREAM
(AFYON KAYMAĞI)

Registrant:

AFYONKARAHİSAR CHAMBER OF COMMERCE AND INDUSTRY
(AFYONKARAHİSAR TİCARET VE SANAYİ ODASI)

This geographical indication has been registered on 10/07/2009 in order to be protected as of 31/12/2003 in the scope of Intellectual Property law no. 6769.

(signed)
Hakan KIZILTEPE
for President of the Institute
Head of Geographical Indications Department

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