SPECIFICATION

1.1. Name

AYDIN İNCİRİ

1.2 Description of the agricultural product or foodstuff

Aydın İnciri is the name given to dried Sarılop figs. Sarılop figs are a variety of ficus carica domestica (female fig). They are a type of ficus carica erinosyce, a subspecies of ficus carica L., a subgenus of ficus L. Dried Sarılop figs, named as Aydın İnciri are produced in the area of Aydın. It is a type of fig which is efficient to be dried in the regional environment.

Physical characteristics:

Shell: Whitish yellow, thin shelled and soft.

Seed: The seeds are filled.

Size: The number of fruit per kg. should be at most 90.

Chemical characteristics:

Composition of 100 Gram dried figs: Water (maximum) 20 %, Energy (minimum) 213 kcal, Total sugar (minimum) 50%, Calcium (Ca) (minimum) 120 mg.

Organoleptic characteristics: Smooth and large sized, the kernel is quite honeyish and viscous; leaves a particular sweet flavor and has a sweet odor.

1.3. Definition of the geographical area

Aydın İnciri is produced in hinterlands of the West Anatolia above an elevation of 0-900 meters and at a slope of over 40%, on the southwestward hillsides of the mountain chain located in the north of the river of the Büyük Menderes from Sarayköy to Aegean Sea from Kuşadası in the direction of east and west and the eastward hillsides of the Mount Madran the direction of west in Akçay valley extending towards the south from the same valley on the southwestward hillsides of Bozdağlar in the Küçük Menderes valley and northwestward hillsides of Aydın Mountains. The areas of the region for major production are Sarayköy, Buharkent, Nazilli, Sultanhisar, Aydın, İncirliova, Germencik, Ortaklar and Söke in the Büyük Menderes valley and Ödemiş, Tire, Bayındır, Torbalı and Selçuk in the Küçük Menderes valley Maps are enclosed. (Annex 1, Annex 2).

1.4. Proof of origin

Fig enterprises are subjected to inspections twice or 3 times in a year by the Control Division of the Directorates of Food, Agriculture and Livestock under the Food Safety regulation of the

Ministry, (Directorate of Fig Research Station). Moreover, export companies have to get permit from the Directorate of Food, Agriculture and Livestock in each product shipment. The products are inspected through sampling for their quality and characteristics outlined in the description of Aydın İnciri and for determination of presence of insects, fungi and especially aflatoxine. Producers are inspected annually by the certification institutions and products are subjected to pesticide analysis.

In addition, an inspection will be made twice a year in two steps- inspection of trees and fruit- by the Inspection Committee under the coordination of Aydın Chamber of Commerce at the permanent representative office Directorate of Fig Research Station by minimum three persons -one person from each of Aydın Chamber of Commerce, Directorate of Fig Research Station, Aegean Exporter Associations, Adnan Menderes University, Aydın Chamber of Agriculture, Aydın Provincial Directorate of Agriculture, Aydın Chamber of Agricultural Engineers as well as the model fig producer companies. Moreover, collected samples of Aydın İnciri from the producer companies will be checked and controlled by their physical, chemical and organoleptic characteristics.

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

PRODUCTION PROCESSES OF AYDIN İNCİRİ:
Aydın İnciri is a variety appreciated as dried figs. Obtaining high quality dried figs depends on the success of all processes from growing of the fruit to drying.

Production of Aydın İnciri is carried out in the Geographical area stated in the Article 1.3 and is achieved through 3 steps.

i) Production of Aydın İnciri:

Land preparation: At the land where fig trees will be planted; first issues of land reclamation are solved. The soil of garden is plowed deeply twice or 3 times before planting. This ensures airing of soil and best utilization from rains. As 90% of fig gardens are located at mountainous, sloping terrains; measures against erosion must be taken. If the land slope exceeds 3%, reverse planting must be applied and in the places where the slope is over 5%, retention walls, terrace sets must be established at a distance of 10-15 meters according to the slope.

Planting: Fig plants can be planted best in the winter sleep period; i.e. in the period between the leave fall and refreshment in spring. In places where dense cold and serious frost risk are not seen in winter; planting after leave fall in autumn must be preferred. If autumn planting is not possible, planting may be in February or March at the end of winter-beginning of spring.

Pruning: Pruning has effect on the shape, growth and even yield of a tree. Summer and winter pruning are applied. The pruning is made as shape pruning, yield pruning and rejuvenation pruning. Increase is ensured in growth and yields of trees.

Care and Fertilization: As fig gardens are planted in places that lack of irrigation resources, continuous processing method is applied i.e. continuous processing of the soil and prevention of growth of weeds. Gardens must be plowed at least three times, once in autumn and twice in

spring. In autumn, soil processing is made after completion of the fig harvest. Soil processing in autumn is applied deeper. The aim is to bury fruit and other plant residues containing some diseases and insects under the soil and provide opportunity for best utilization from winter rains through plumping up of the soil. The soil processing in spring is done for disposal of weeds grew in winter as well as airing of soil and utilization from spring rains. It is applied in March depending on the soil temper. The processing depth is about 15 centimeters.

Nitrogen fertilization increases negative growth, i.e. size of leaves and length of year's stools. Despite the positive increase in the number of fruit, the largeness, dry fruit quality decreases and skin color of the fruit gets dark. Phosphorous nutrition has a positive effect on the largeness of fig. Potassium decreases harm to the fruit arising from sunburn and helps cultivation of softer dried figs with lighter skin color.

Caprification: As Aydın İnciri is consumed as dried figs, pollination must be applied certainly. As ripening male and female flowers have separate pods, pollination is made with wind and insects. In nature, the bee called as "*Blastophaga psenes*" serves as pollinator. Regarding Sarılop trees, a caprifig fruit that general ripens and reaches to the size of large nuts on 5th -20th June are picked from male fig trees and hanged on the female trees.

Most of caprific fruit, i.e. male fig trees, are planted in Aydın region. Moreover, in the pollination season (5th-20th June) caprific markets are established by caprific sellers and marketers for selling to producers in most districts of Aydın.

Ripening caprific fruit must be picked early in the morning and late in the evening. Picked caprifigs must be hanged on the branches of female fig trees in adequate amounts and regularly.

Caprification is one of the major factors increasing quality of Aydın İnciri.

ii) Harvesting: Figs ripened enough and get dried fall down from trees on their own. Such figs are named sour fig. Sour figs are picked one by one by experienced personnel by hand. Harvest of dried figs is made everyday regularly. In the picking process, waste figs and high quality figs are picked in separate containers. Picked figs are transported to wooden bedsteads with shallow baskets. During transportation; not to crush the figs and prevention of their staining each other is very important for the quality. Figs are harvested and transported to the wooden bedstead by experienced personnel carefully.

iii) Drying: Figs harvested are spread on the wooden bedsteads in a single line, which are located in a continuously sun-soaked and airy place of the garden. The figs drying on wooden bedsteads are controlled by experienced personnel everyday early in the morning or at late noon. In the evening figs are piled and covered with a special cover for protection against insects and possible dew. They are spread again in single line in the early morning. Dried figs are collected from the bedsteads and stored as classified according to the relevant quality classes.

All production processes are performed by specialist producers and experienced personnel. Aydın İnciri is a quite delicate fruit. It requires a very careful workmanship during the harvest and drying processes.

Aydın İnciri is presented to the market upon packaging as un-processed (natural) figs.

Dried figs are packed in new, clean, dry, odorless packaging of different sizes and shapes made from any suitable materials that do not spoil characteristics of the content and not harmful to health.

Small consumer packages are packed in greater packages that will protect them during transportation and meet the above requirements.

1.6. Link

Specificity of the product

Aydın İnciri is a variety of dried fig. The ecologic and human factors that characterise its ripening and drying process give it its thin skin, soft texture and whitish-yellow skin colour. The method of drying the figs used to produce Aydın İnciri distinguishes it from dried figs produced in other regions. The figs are dried in the sun, by skilled and experienced workers, using traditional methods and in a completely natural environment.

Natural factors

Soil: The region where Aydın İnciri is produced, consists of deep, sandy-clay soils with adequate organic materials and lime that originate from gneiss/schist and gneiss parent rock. Sandy-clay nature of soil prevents high water retention. Thanks to this, growth of bacteria and fungus diseases is prevented and high quality fruit is produced.

Soil is deep (1-1,5 meters) and is of sandy-clay structure, containing organic materials and lime. The primary material of the soil originates from gneiss/schist and gneiss parent rock. The ground water level is below 2 meters. pH value is 6-7.8; it is neutral or almost neutral. About 90 % of Aydın İnciri is produced in mountainous-sloping terrains, while 10% is seen in rural-bottom and bottom lands. Soil characteristics of the area are at optimum level for the quality of dried fig.

Climate: In the geographical area where Aydın İnciri is produced, winters are warm, while summers are hot and arid. The annual average temperature is 18-20^{o}C. The temperatures reaching to 30-32^{o}C in ripening and drying periods are highly significant to dry Aydın İnciri. Optimum annual rainfall is 625-675mm. For drying, the fruit ripening and drying season of August-September must be arid and cloudless. In the region, total average rainfall is 4, 1-9,8 mm during August-September. Rainfall over these averages during the drying period causes decrease of fruit quality and therefore is not desired. As Aydın İnciri is a variety consumed as dried fig; the relative humidity of the weather is amongst the major factors affecting the quality during the drying season. The relative humidity rising in the evening causes re-gaining of some moisture by the fruit. In the geographical area where Aydın İnciri is produced, the average relative humidity observed as 32-37 % at midday (12:00-14:00), reached to 50-65% at night (21:00) and 72-79 % in the morning (07:00) and these figures required in terms of relative humidity are at optimum level in the area of production of dried fig. While high humidity causes darkening of the fruit colour and split of fruit, low humidity results in thick fruit skin; which results in loss of quality.

The prevealing winds in the ripening and drying season of fig are amongst the most significant factors affecting the quality of Aydın İnciri. In August – September months, the north east wind and westerly sea breeze creates a suitable climate for drying of Aydın İnciri.

Human factors

Aydın İnciri has been produced in this geographical area for thousands of years. Reference to Caria in the West Anatolia by the botanic name Ficus Carica L proves the antiquity and importance of fig culture in Aegean Region. Production, harvesting and drying of fig have been performed through the same conventional and natural methods for many years. Fig always took part in lives of people. Fig production has become such an art for the

citizens of the region that they taught and they continue to teach the details of this work to their children at early ages. The most important factor on drying with high quality of fig is daily controls by experienced personnel early in the morning or at late noon. In the evening figs are piled and covered with a thick textured cover for protection against insects and possible dew. This process is repeated every day until the figs get dried.

The use of lower chemical materials during production in comparison with other fruit and drying of it under natural conditions increases the health quality.

Aydın İnciri is of particular importance for the province of Aydın. Aydın İnciri is a symbol in Aydın. In the province and its districts, the fig patterns are even used as a symbol in trimming of squares. Also, there is a statute in one of the important squares. Moreover, there are many festivals organized specifically for the fig. Some of them are Germencik Fig Festival, İncirliova Gold Fig Festival. Such festivals are traditionally organised yearly and celebrated with various events.

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

AYDIN CHAMBER OF COMMERCE – Coordinator
Aydın Chamber of Commerce was established in 1926 and has 7000 members consisting of merchandisers and industrialists. It is an occupational organisation established to facilitate occupational activities of its members and help them in terms of business development and target markets. Most members are companies engaged in processing and marketing of agricultural products.

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DIRECTORATE OF FIG RESEARCH STATION

Directorate of Fig Research Station is a public entity under the establishment of The Turkish Republic - Ministry of Food, Agriculture and Livestock - Agricultural Researches and Policies Directorate General. Directorate of Fig Research Station is tasked and responsible for verifying, maintaining and further improving the quality of fig production. This institute has further responsibilities for research and development and has the full authority, (the knowhow and expertise) in order to identify and judge on various fig production types (dried as well as fresh) and establish their quality. Due to being a public (governmental) entity, it is not subject to obtaining documents of EN 45011 or ISO Guide 65.

Some research studies conducted by Directorate of Fig Research Station are as as follows:

►Sarılop Clone Selection Studies and Establishment of Healthy Seedling Production and Distribution System,
►Protection and development of fig germplasm (271 female and 49 male),
►Maintenance of dried fig quality and yield characteristics on inclined lands,
►Evaluation of olive blackwater applications in dried fig in terms of yield, quality and soil characteristics,
►Determination of relations between the yield, quality and aflatoxin of soil nutrient elements,
►Studies on various toxins and drying technologies,
►Development of high quality figs for drying and for table through different improvement methods.

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1.8. Labeling

The following information are written or printed on dried figs packages legibly and in an indelible manner.

- Trade name and address or short name and address or registered mark of the company
- Lot no,
- Name of goods - AYDIN İNCİRİ
- The following LOGOs will be on the packaging:

1.9. Additional requirements
