PRODUCT SPECIFICATION

1.1. Name

'Aydın Kestanesi'

1.2. Description of the agricultural product or foodstuff

'Aydın Kestanesi' is an agricultural product that is consumed fresh and is produced from local ecotypes of *Castanea sativa* Mill. species. Local ecotypes known as Işıklar, Sarıaşı and Kemer etc. are grown in the region.

Fresh chestnut has the following characteristics:

The shell is usually shiny and often lightly shaded and can be easily peeled. The kernel has light creamy-white color and it has a soft texture. The testa does not penetrate into the kernel and can be peeled off easily. The nuts weigh a minimum 15 grammes. During the harvest period, total sugar content of the fresh chestnut is between 4.5% and 11%. The maximum starch content is 22%. Total carbohydrates consisting of sugar and starch contents ranges between 24.5% and 32%. Protein content is between 4.0 and 5.5% and average fat content is between 0.5% and 1.5%.

1.3. Definition of the geographical area

The geographical area comprises the whole territory of Aydın province where ‘Aydın Kestanesi' are cultivated between 650 and 1500 meters altitude.

Aydin Province is located 37°-44’ and 38°-08 northern latitude and 27°-23’ and 28°-52’ eastern longitude. Its elevation is 65 metres. However, the height of the places where the ‘Aydın Kestanesi’ is mainly cultivated starts from 650 m above sea level.

1.4. Proof of origin

The Provincial Directorate of Agriculture and Forestry of Aydın shall verify that all of the product characteristics referred to in Article 1.2 of the specification are met and that the product originates from the geographical area

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

In the province of Aydın, generative (seed) and vegetative propagation methods are used for the production of seedlings in chestnut cultivation. However, the use of generative methods in chestnuts is only used for the purpose of supplying rootstock material for use in budding production. As with all other fruit species, the use of seeds of wild species in chestnut cultivation to give them a good result in chestnuts gives good results. Also in chestnut, in order to obtain a rootstock to be seeded on the seeds before, the seeds to reach a high germination rate and to break the current dormancy of seeds should be stratificated in a humid and cold environment (0-4 ^{0}C). Stratification period may vary depending on types and varieties, usually at 4 ^{0}C with a for 3.5 months in, it is possible to obtain more than 90% germination in chestnut seeds (Soylu, 1984). Seeds taken from the stratification are planted in the nursery in rows. Sowing intervals are set to 70 cm in row and 30 cm over the row.

Although many of the budding and grafting methods are applied in the production of chestnut nursery trees, budding methods should be preferred because of their easy application and the highest utilization of the buding. Both the normal T budding and the chip-budding method give good results.

During grafting in chestnut wild trees, especially bark grafting method is used. The time of the bark grafting is after the foliation of the rootstocks. Scions must be taken in the dormant period. Grafting is applied to 3-4 years old branches that are pruned at short. After grafting, the wound surface is covered with grafting paste. 2-3 scions can be attached to each branch. Then one of them is left and the others are cut.

In the grafting process, local varieties cultivated in the Aydın region are generally used as scions. These varieties are not currently registered as standard varieties of « Sarı Aşı, Işıklar, Kemer Aşı », etc. ecotypes are used. In recent years, the use of Mariquale, a foreign origin, has become widespread in terms of both rootstock and scions.

Within the scope of care operations in chestnut, cultural processes such as tillage, fertilization, pruning, harvesting and storing are essential.

In the province of Aydın, it is very difficult to process the soil by using soil tillage tools which are generally scattered in the form of trees and on the slopes and steep areas. Where it is not possible to process the soil in this way, the so-called covered tillage is applied (ie, the grass in the field by mowing, grass-meadow-covered tillage method in the form of covered tillage) or by animal power is applied.

To prevent soil erosion in the chestnut orchards on rough terrain, terracing in places where there is more tendency to prevent rainfall from flowing from the soil surface, it enables the soil to be processed. Besides, mulching; it is one of the most effective methods to protect soil moisture.

‘Aydın Kestanesi’ also has a lucky situation in this respect. Because, after harvesting, the mulching task can be performed by leaving the burrs under the trees.

During their first years of growing, chestnut trees often make a crown of lateral branches around the strong main stem (the leader branch). The side branches are formed in a way to form a layer in the main stem and the layer that occurs every year is seen clearly. For this reason, the central leader system of cultivation, which is suitable for natural growth, is applied as a pruning system.

The harvest in chestnuts in Aydın Province generally continues from early September to mid-October and the harvest time varies according to the types and varieties. The easy and noticeable symptom in the determination of the harvesting time in the chestnuts is that the burrs are slightly opened, and the fruits of which the natural color has begun to appear. Chestnut harvesting is usually done in the form of beating the trees with poles. In such an application, the harvest is started at a time when the trees are in the ripening period.

After harvesting, chestnuts are collected with their burrs under the trees and are stored in pile by covering them with plants such as ferns and etc. Chestnuts are preserved here until December or January. Since the loss of moisture, color and brightness etc. within burrs of shell are minimal, the growers are able to stock up their yield until the mid of winter season.

In this way, the traditionally stored chestnuts are then provided to the market after removing the burrs from the shells with the help of haymaker.

All processes including chestnut nursery trees planting, irrigation, fertilization, pruning, harvesting, maturing and storing should be in the geographical region specified in Article 4.

1.6. Link

The three most important distinctive elements of the fruit quality characteristics of ‘Aydın Kestanesi’ are size of the nut, peelability of the testa, and penetration of the testa into the seed. These are due to both natural and human factors.

Natural Factors

Ecological factors

Among the specific features of ‘Aydın Kestanesi’ ecological factors such as climate and soil are the most important. They influence the large size of the fruit, the easy peelability of the testa and the resistance of the testa which hardly ever penetrates into the fruit flesh.

Climate

The annual average temperature in Aydın province is 17,6° C with averages reaching 25-30^0 C between June and October. These temperatures are optimal for the blossoming of chestnut trees and for the development and maturation of 'Aydın Kestanesi'. Temperature is particularly important during pollination and fertilization, and has a direct effect on fruit set and fruit development. In this sense, since the Province of Aydın, is suitable in terms of climate structure, there is no problem regarding fruit set in chestnuts.

Humidity

The relative humidity of the air is between 45-50% within the period of fruit development and maturation. This relative humidity also impacts the chestnut quality as the fruits create their biochemical structures (sugar, starch, flavor) during that period. Thanks to this particular air humidity rate 'Aydın Kestanesi' shells become thinner and accordingly, they may be easily peeled. Since the air relative humidity of Aydın Province is in harmony with the ecological demand of chestnut, it is ensured that especially the shell and testa of the nuts are peeled easier.

Wind

Due to the topographic structure of the Aegean Region, including Aydın province, humid sea air from the Aegean sea is carried to the land, and dry air from the central eastern regions is blown to the coastal regions as mountains run perpendicular to the sea. This prevailing wind system plays a considerable role in the development of the chestnuts and partly explains why chestnut farming is concentrated in this region. Because of these effects of wind in the region, there are positive effects on pollination, fertilization and fruit set and big in size and thinner shell of nut in Aydın chestnuts.

Precipitation and climate

The average number of rainy days in Aydın province is 80.6 with an average of 600 mm to 700 mm of rain a year, which include at most two dry months. 'Aydın Kestanesi' characteristically grow at an altitude of between 650 and 1200 m. The climate of the area is mesothermic, with long hot summers and temperate winters. This amount of rainfall is sufficient for the nuts to reach the appropriate weight (15 g).

Soil

The soils of Aydın region show a low salinity rate (salinity being less than 0.015%) and a generally high lime content. As a result, the location presents an ideal soil type for the cultivation of chestnut trees, that thrive on their loamy and alkaline soils.

According to studies, the soil samples of the Aydın province reveal that they are generally loamy, poor in organic matter, with low potassium content and sufficient level of other elements (P, Ca, Mg, Na, Fe, Zn, Mn and Cu).

The poor level of organic matters also affects positively the cultivation chestnuts. Besides Nitrogen which has a positive impact on fruit yield and quality is found in balanced quantities and potassium content is generally low.

Those physical and chemical properties of the soil affect the thickness of the ‘Aydın Kestanesi’ testa and make the chestnut easily peelable.

Human Factors

Genetics

Plant breeders who have long been selecting and propagating the genotypes with high yielding potential, have developed numerous local ecotypes of chestnuts producing quality fruits. Therefore, chestnuts grown in the Aydın region have been selected from varieties which are best adapted to local conditions and display specific qualities of taste. Owing to this selection method, chestnut producers have been successful in obtaining varieties of chestnuts with a thin shell.

Harvest and "Pile" storage

'Aydın Kestanesi' harvest is done when burrs are slightly opened, indicating that the fruit is ripe. Harvest is performed by beating the trees with poles. The chestnuts are typically harvested with their burrs.

Once chestnuts are collected with their shells under the trees, they are stored in "pile" and covered with different plants such as ferns for 3 to 4 months until the mid winter season.

This practice ensures the loss of moisture, colour and brightness of the fruits are minimal. This type of storage is specific to the Aydın region and although this traditional preservation method has a number of disadvantages (contamination with fruit internal worms, mould, etc.), a study has confirmed that the amount of starch decreases and sugar and carbohydrate content increases during this this process.

1.7 CONTROLS

The three most important factors for determining the fruit quality characteristics of 'Aydın Kestanesi' are size of the nut, the peelability of the testa and the low rate of penetration of the testa into the seeds. These three features are determined as the inspection criterion controlled by AYTB Laboratory Services a TÜRKAK accredited institution of the Republic of Turkey Ministry of Agriculture and Forestry.

The Provincial Directorate of Agriculture and Forestry of Aydın shall verify that all of the product characteristics referred to in Article 1.2 of the specification are met, that the product originates from the geographical area, that the production is produced by the method specified in Article 1.5 of this document and also whether the labelling requirements specified in this Article have been met.

Moreover, two of three specificities (peelability of testa and penetration of the testa into the seed) are tested by an expert team of the control laboratory.

- PROVINCIAL DIRECTORATE OF AGRICULTURE AND FORESTRY (Control Authority)

Contact Information
Adnan Menderes Mahallesi Yahya Kemal Caddesi No: 2 09010 AYDIN
Pbx : +90256 211 30 00 (4 hat)
Fax : +90256 211 30 10
Web : https://aydin.tarimorman.gov.tr/

"Aydın Provincial Directorate of Agriculture and Forestry" is a public entity, designated by the Turkish authorities as competent authority in relation to controls (verification of compliance with the specification).
Aydın Provincial Directorate of Agriculture and Forestry is going to check all the characteristics of the product mentioned within article 1.2 of the letter of specification, also check that the product comes from the geographical area that has been mentioned within article 1.3 of the letter of specification and also check that it has been produced with the production method that has been mentioned within article 1.5 of the letter of specification and finally check that the labelling conditions set within article 1.8 of the letter of specification had been established.

- AYTB LABORATUVARI HİZMETLERİ ANONİM ŞİRKETİ (Control Laboratory) (Aydın Commodity Exchange Laboratory Services Incorporated Company)

Contact Information
Ata Mahallesi Denzili Kararyolu Üzeri No :18 Efeler / AYDIN
Pbx : +90256 211 50 00
Fax : +90256 211 63 18
Web : http://aytblab.com/
E-mail : info@aytblab.com

The fruit quality characteristics of ‘Aydın Kestanesi’ are; the size of the fruit, the peelability of the hull and the seed membrane penetrating into fruit flesh with a very small amount.

These three characteristics, are also defined as inspection criteria and are controlled by AYTB Laboratory Services a TÜRKAK accredited institution of the Republic of Turkey Ministry of Agriculture and Forestry.

1.8 Labelling

The following information must be written or printed legibly and in an indelible manner on the packages of ‘Aydın Kestanesi’.

- trade name and address, short name and address, or registered trade mark of the company

- lot number

- name of the good – Aydın Kestanesi,

- net weight,

- following logo:

2. APPLICANT GROUP

Aydın Commodity Exchange
Adress :
AYDIN TİCARET BORSASI
Ata Mahallesi Denizli Bulvarı No:18 09010 AYDIN
Telphone: +902562115000
Fax: +90256211 63 15
E-mail: info@aydinticaretborsasi.org.tr
URL : www.aydinticaretborsasi.org.tr
Tax Office and Tax No: Güzelhisar – 1150083762

Aydın Commodity Exchange was established in 1956 and has 600 members consisting of merchandisers and industrialists. It is an occupational organization established to facilitate occupational activities

of its members and help them in terms of business development and target market. Most members are companies engaged in processing and marketing of agricultural products.

Aydın Commodity Exchange had been established on the date 10th October 1956 in accordance with the 28th article of the Code on Chambers, Stock Exchanges and Unions with the series number 5174 in the province of Aydın, on a half-official and non-profit basis. It was established for the purposes of dealing with the sales and purchase of the goods that have been presented to the market in the province of Aydın and the determination of the prices of such goods in the market, their registration and their explanations. Among the conditions for membership in its articles of association, the members should be engaged in agricultural products. Amongst its members, there are some who undertake the production of chestnuts by using the name Aydın Kestanesi and then exporting this product. Regarding to Geographical Indication, Aydın Commodity Exchange represents the producers, traders, suppliers, exporters of 'Aydın Kestanesi' and that the "Aydın Provincial Directorate of Agriculture and Forestry" is a public entity, designated by the Turkish authorities as competent authority in relation to controls (verification of compliance with the specification).

Aydın Commodity Exchange could make offers, present petitions and undertake applications before the relevant public authorities in the subjects of its own field of activity. In case there is an interest of some or all of its members, Aydın Commodity Exchange has the right to file cases on behalf of these members or in its own name. It also has services such as following up implementations that could upset competition in the form of agreements, decisions or coherent activities and to report them to the relevant authorities.

T.C Aydın Commodity Exchange has appointed Elif Benan Güven and/or Huriye Kayabaşı (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Aydın Kestanesi' for a PDO. Here is the General Power of Attorney (see enclosures in annex);

3. TURKISH REGISTRATION OF 'AYDIN KESTANESI'

Government launched the national procedure with the registration for recognising 'Aydın Kestanesi' as a PDO in official Gazette of the Turkish Republic dated 24th December 2011 and numbered 28122 and Turkish Patent Institute's website.

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

ÖZENER
MARKA & PATENT DANIŞMANLIK OFİSİ
Her Marka Tescil, Her Tescil Bir Danışman İster ...

GENERAL POWER OF ATTORNEY

I have appointed Elif Benan GUVEN , the Trademark and Patent Attomey and/or Huriye KAYABASI who are located in OZENER TRADEMARK &PATENT CONSULTANCY OFFICE (ÖZENER MARKA PATENT DANIŞMANLIK OFİSİ) established in accordance with the Turkish govemmental laws, with the adress of a Balgat Mah. Ziyabey cad. Fen Apt. No:32/7 Postal Code: 06520 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 ..../.../2019

Neslihan UYMAZ
Genel Sekreter

Fevzi CÖNEVİ
Yönetim Kurulu Başkanı

Title of the Company	: AYDIN TİCARET BORSASI / AYDIN COMMODITY EXCHANGE
Adress	: ATA MAH. DENİZLİ BULV. NO:18 EFELER- AYDIN / TURKEY
Pbx/Fax No	: +90 256 211 50 00/ +90 2116315
Tax Office and No	: GÜZELHİSAR TAX OFFICE 1150083762

Adres : Balgat Mah. Ziyabey Cad. Fen Apt. No:32/7 ÇANKAYA/ANKARA
Tel: 0312 419 8358 **Fax:** 0312 419 8359
Web : www.ozenerpatent.com.tr E-mail : info@ozenerpatent.com.tr

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN [ARTICLE 5(9)(C)/*R.510*]

TÜRK PATENT
TÜRK PATENT VE MARKA KURUMU

COĞRAFİ İŞARET TESCİL BELGESİ SURETİ

Tescil No	180
Koruma Tarihi	07.12.2010
Başvuru No	C2010/061
Başvuru Sahibi	Aydın Ticaret Borsası
Başvuru Sahibinin Adresi	Ata Mahallesi Denizli Bulvarı No: 18 AYDIN
Coğrafi İşaretin Adı	Aydın Kestanesi
Ürünün Adı	Kestane
Coğrafi İşaretin Türü	Menşe Adı
Coğrafi Sınırı	Aydın ili ve ilçeleri
Kullanım Biçimi	Markalama

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
07.12.2010 tarihinden itibaren korunmak üzere
24.11.2011 tarihinde tescil edilmiştir.

Hakan KIZILTEPE
Coğrafi İşaretler Dairesi Başkanı

(TURKISH PATENT AND TRADEMARK OFFICE)

COPY OF REGISTRATION CERTIFICATE

FOR GEOGRAPHICAL INDICATION

Registration no	: 180
Date of protection	: 07/12/2010
Application no	: C2010/061
Applicant	: Aydın Commodity Exchange
Address of the applicant	: Ata Mahallesi Denizil Bulvarı no: 18 AYDIN
Name of geographical indication	: Aydın Kestanesi (Aydın Chestnut)
Name of the product	: Chestnut
Type of geographical indication	: Name of origin
Geographical border	: Aydın province and counties
Way of using	: Branding

This geographical indication has been registered on 24/11/2011 in order to be protected as of 07/12/2010 in the scope of Intellectual Property law no. 6769.

Hakan KIZILTEPE

Head of Geographical Indications Department



NEWS PRESS RELEASES FOR ‘ Aydın Kestanesi’ FESTIVALS :

http://www.milliyet.com.tr/efeler-de-coskulu-kestane-festivali-aydin-yerelhaber-501660/

http://www.milliyet.com.tr/efeler-de-coskulu-kestane-festivali-aydin-yerelfotogaleri-6116174/

http://www.yeniasir.com.tr/kenthaberleri/2014/12/03/efelerde-kestane-festivali

https://www.haberler.com/aydin-kestanesi-zirvede-9566172-haberi/

http://www.aydindenge.com.tr/kultur-sanat/02/12/2014/egrikavakta-5-kestane-festivali-yapildi

http://www.aydinhedef.com.tr/guncel/02/12/2014/kestane-festivali-yogun-ilgi-gordu

http://www.gercekgundem.com/aydinlilar-kestane-festivalinde-bulustu-87988h.htm

http://www.turizminsesi.com/haber/aydinda-kestane-festivali-1339.htm

http://apelasyon.com/Yazi/636-evliya-celebinin-unuttugu-deger-aydin-kestanesi