THE SPECIFICATION

1.1. Name

'Antep Baklavası/Gaziantep Baklavası'

1.2. Description of the agricultural product or foodstuff

'Antep Baklavası'/ 'Gaziantep Baklavası' is a sweet pastry made of layers of filo dough, filled with semolina cream and Antep pistachios and sweetened with syrup.

The proportion of basic ingredients depends on whether the product is fresh or dry, and should be as follows (with a ±3% tolerated margin):

	Normal (Fresh)	Dry
Dough	25 %	30 %
Antep pistachios	10-11 %	10-11 %
Semolina Cream	12-13 %	--
Plain Butter	15-20 %	20-25 %
Syrup	35-36 %	35-36 %

Dry 'Antep Baklavası'/ 'Gaziantep Baklavası' is the same as fresh, except that it does not contain semolina cream.

Characteristics of 'Antep Baklavası'/ 'Gaziantep Baklavası':

Aroma: Comes from the Antep pistachios and plain butter.
Flavour: Syrupy sweet but not intense.
Colour: The surface of 'Antep Baklavası'/ 'Gaziantep Baklavası' is golden yellow. The lower part is dark green because of the pistachios.
Texture: The upper part is semi-crunchy because of the baked layers of dough. The lower part is syrupy.
Shape: It should be sliced before being baked and can have various shapes. However, it is usually cut into equal short slices (a short rectangular shape), a shuttle (diamond shape), an amulet (triangular), a square, or a carrot-like shape (big triangular slices, cut from the centre of a circular tray towards the edges).

The ingredients of 'Antep Baklavası'/ 'Gaziantep Baklavası' are:

- Pistachios: Antep pistachios are used for 'Antep Baklavası'/'Gaziantep Baklavası'. Using Antep pistachios is compulsory for making 'Antep Baklavası'/ 'Gaziantep Baklavası'. Antep pistachios make the lower part of 'Antep Baklavası/Gaziantep Baklavası' a dark green colour. Antep pistachios start ripening in August and are called 'firik' or 'boz- iç' locally. Coarse or fine-chopped Antep pistachios also can be used. Using the coarse kind gives the product a more condensed flavour and aroma.
- Plain butter: The butter used is 99.9 % pure butter made from milk and free from salt or any other additives.
- Semolina cream (used only for fresh 'Antep Baklavası'/ 'Gaziantep Baklavası'): Milk is boiled to 105-108°C and semolina is added. 1kg of milk is boiled with 100g of semolina at 100°C. When the mixture thickens, it is left to cool.
- Flour: The flour used is made from hard wheat.
- Starch: Wheat starch is lightly sprinkled between the rolled layers of dough when the dough layers are being prepared.

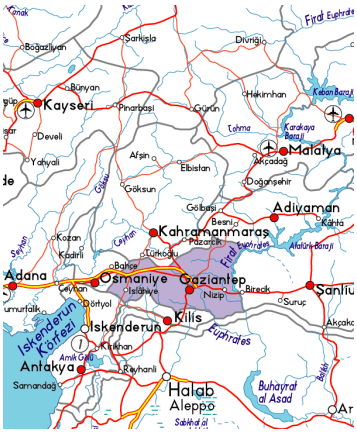
- Syrup: The syrup is made with sugar or sweetener (for diabetics). Almost 350g of syrup is used in each kilogram of 'Antep Baklavası'/ 'Gaziantep Baklavası'. Honey or glucose should not be used.
- Eggs: 3 eggs are used per 1kg of flour (to make the dough)
- Salt: 10g of rock salt is used per 1kg of flour (to make the dough)

Comment [JH]: Is this the correct use of PGI? If not, please replace. If so, please explain the acronym.

1.3 Definition of the geographical area

Gaziantep province is one of Turkey's 81 provinces. It lies where Turkey's Mediterranean and South East Anatolia regions meet and shares a border with Syria.





1.4. Proof of origin

The manufacturer's name included on the packaging ensures traceability.

The Gaziantep Chamber Of Industry (GSO) is applying to register 'Antep Baklavası'/ 'Gaziantep Baklavası' as a PGI. It works with the professional

committee group of baklava producers, keeps a register of 'Antep Baklavası' / 'Gaziantep Baklavası' producers and monitors the group's members.

All 'Antep Baklavası'/ 'Gaziantep Baklavası' producers must be included in the register kept by the GSO.

Using Antep pistachios makes 'Antep Baklavası'/ 'Gaziantep Baklavası' authentic.

According to law number 5174, i.e. 'The Law of the Union of Chambers and Commodity Exchanges of Turkey, and the Chambers and Commodity Exchanges'; '*The persons engaged in the sale or purchase of the goods included in the quotation of the commodity exchange are obliged to register with the commodity exchange in the area in which they are located.*'

Antep pistachios are one of the goods included in the quotation of the Gaziantep Commodity Exchange. The purchase and sale transactions quoted on the commodity exchange have to be registered with the commodity exchange.

Antep pistachios used for 'Antep Baklavası'/ 'Gaziantep Baklavası' can be traced by purchase invoice if they were traded on the commodity exchange.

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

Hard wheat flour is used to make baklava dough. Flour and eggs (3 eggs per 1kg of flour), salt (10g of rock salt per 1kg of flour) and water are mixed until the mixture thickens.

- 50-100g of dough layers are rolled out and the edges are cut and made thinner.
- The layers are then rolled out using authentic local methods, called 'tekleme' and 'çiftleme'.
- This means that at least 9-11-13-15 dough layers previously prepared and rolled are rolled into one roller one-by-one. Wheat starch is sprinkled between them until the dough is 1-1.5m wide and 2m long. This is called 'tekleme'.
- 'Ciftleme' involves unrolling the rolled layers onto the table one-by-one.
- 'Tekleme' and 'çiftleme' should be done at least three times each to obtain high-quality layers of dough.
- The dough must be rolled very thin. The thickness of 35-40 dough layers should be 2,5–3cm.
- Once the dough is ready, a tray is greased.
- Two pieces of filo dough are stretched out on the tray.
- More pieces of filo dough are stretched over the first two.
- Cream is spattered and smoothed down with a knife.
- Antep pistachios are sprinkled on top. You should not be able to see the cream under the pistachios.
- If dry baklava is being made, cream should not be added.
- 15-20 single layers are stretched out on top of the cream-pistachio layer.
- Wheat starch is spattered between the layers.
- Dough that hangs over the tray is cut to adjust the product to the tray's size.
- The dough in the tray is cut into equal short slices (short rectangular shapes), shuttles (diamond shapes), amulets (triangular shapes), squares, or carrot-like shapes (big triangular slices cut from the centre of the tray to the edges).
- Melted hot butter is poured on top.
- The product is left to stand for a little while and is then baked.

Comment [JH]: This sentence doesn't seem to fit here.

Comment [JH]: This needs to be re-phrased. I would think that a translation already exists so I won't it myself.

Comment [JH]: Is this detailed enough? 'Thick as an earlobe' is not an English expression and I can't imagine what the equivalent would be.

Comment [JH]: This isn't entirely clear and should be rephrased. The layers are put through a roller one by one?

Comment [JH]: Is this correct? You mean metres?

- When the top of the dough puffs up, the tray is taken out of the oven. The spaces between the slices are opened slightly with a knife.
- The tray is left standing for two minutes.
- Hot syrup, which had been prepared earlier, is poured into the hot tray.
- The product is ready.

‘Antep Baklavası’/‘Gaziantep Baklavası’ can be sold by weight or by portion, in trays or in packages. If it is packaged, the inside of the cardboard boxes used must be coated with a metallised film or other waterproof material. A note with the instruction: ‘Isıtarak servis yapınız’ (’Heat before serving’) can be included in the box.

1.6. Link

Baklava is a traditional dessert in Gaziantep and Turkish cuisine. It is served to visitors and it plays an important role in wedding and engagement celebrations, circumcision ceremonies, feasts and during condolence visits.

Already in the last century, ‘Antep Baklavası’ /‘Gaziantep Baklavası’ from Gaziantep was valued for its distinctive production style, the special characteristics of its ingredients and the baking method used by experienced craftsmen with artisanal skills. There are several famous families who have made ‘Antep Baklavası’ /‘Gaziantep Baklavası’ since the 1870s and still manufacture it today, as the tradition was handed down through the generations.

The Antep pistachio (Antep fıstığı) is a registered agricultural product in Turkey and is the most important ingredient in ‘Antep Baklavası’ / ‘Gaziantep Baklavası’. The pistachios’ condensed flavour and aroma is recognisable in the final product. Antep pistachios (Antep fıstığı) give the lower part of ‘Antep Baklavası’/ ‘Gaziantep Baklavası’ its dark green colour.

Books about Gaziantep and Turkish cuisine feature ‘Antep Baklavası’/’Gaziantep Baklavası’. The Ministry of Culture and Tourism features ‘Antep Baklavası’/’Gaziantep Baklavası’ in touristic brochures about Gaziantep.

A book entitled ‘Gaziantep Folklorundan Notlar’ (‘Notes from Gaziantep Folklore’), written in 1959 by Cemil Cahit Güzelbay, a research specialist from Gaziantep, mentions that ‘pistachios are used by manufacturers of baklava’ on page 86. Further, on page 87 the book includes a story about Turkey’s Minister for Health taking a trip to Gaziantep. The Minister sits down to dinner and is served soup with pistachios, rice with pistachios, baklava with pistachios and, finally, ice cream with pistachios. He jokes: ‘Can I please have a glass of water without pistachios?’

A 2001 edition of the travel guide ‘Frommer’s Turkey’ (Lynn A. Levine 2001 John Wiley & Sons) states that ‘Gaziantep’s main claim to fame is its magnificent baklava. With more than 500 baklava bakeries in the city, a ‘baklava crawl’, especially during the pistachio harvest in September, is a must do’.

The book entitled 'Cooking the Turkish Way' (Kari Cornell, 2004) on page 14 states that 'The Eastern Anatolian city of Gaziantep is known for its pistachios and for its syrupy sweet baklava'.

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

The Gaziantep Chamber Of Industry (GSO) is applying to register 'Antep Baklavası'/ 'Gaziantep Baklavası' as a PGI. It works with the professional committee group of baklava producers, keeps a register of 'Antep Baklavası' / 'Gaziantep Baklavası' producers and monitors the group's members.

'Antep Baklavası'/ 'Gaziantep Baklavası' 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.

Comment [JH]: Is this the correct use of PGI? If not, please replace. If so, please explain the acronym.

Comment [JH]: Do you mean objectivity?

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.

Comment [JH]: Which body does this refer to, exactly?

Comment [JH]: Is this what you meant?

Comment [JH]: Which Ministry?

Comment [JH]: My version is a best guess – please verify will the original that this is what was meant.

Comment [JH]: I'm not sure what you mean here.

1.8. Labelling

The seller is responsible for making the type of product clear to the consumer, by ensuring that the words 'Kuru' (or 'Dry') or 'Taze' (or 'Fresh') are clearly visible on the packaging. Although the phrase 'taze' designates the product itself, because the product is traditionally made in this way, it will be specified for the consumer. A note with the instruction: 'Isıtarak servis yapınız' ('Heat before serving') can be included in the box.
The words 'P.G.I.' and 'ANTEP BAKLAVASI/GAZİANTEP BAKLAVASI', and the logo (see below), should be clearly visible on the labels affixed to the packaging.



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

TURKEY

4 APPLICANT GROUP

GAZİANTEP CHAMBER OF INDUSTRY
Address: GAZİANTEP SANAYİ ODASI — Şehitkamil/GAZİANTEP-TÜRKİYE

Telephone: +90.0.342.221 09 00
Fax: +90.0.342.230 16 82

E-mail: gso@gso.org.tr and gs@gso.org.tr
URL: www.gso.org.tr

5 PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN

The Turkish government launched the national objection procedure by publishing its application for recognising 'Antep Baklavası/Gaziantep Baklavası' as a PGI in Official Gazette of the Turkish Republic No 26505 of 27 April 2007.
This is also available on the Turkish Patent Institute's website (click on 'Antep Baklavası/Gaziantep Baklavası'):
http://www.turkpatent.gov.tr/portal/default_en.jsp?sayfa=172

Comment [JH]: Unexplained acronym