Ref. Ares(2022)5382901 - 26/07/2022

PRODUCT SPECIFICATION

1.1. Name

'Antakya Künefesi '

1.2. Description of the agricultural product or foodstuff

'Antakya Künefesi' is one of the few desserts that contain cheese in our country. In production, *künefelik kadayıf* (lightly baked thread like dough for künefe), fresh *Antakya künefelik cheese* (cheese for künefe), butter and syrup are used. It is obtained by baking *Antakya künefelik cheese* between the two layers of *künefelik kadayıf* mixed with butter in flat tray and spreading syrup in the desired sweetness before consumption. The size of the tray depends on the number of servings to be consumed. 'Antakya Künefesi' is consumed hot. During the consumption, the cheese is expected to stretch forming the fibers. (Figure 1).



Figure 1. 'Antakya Künefesi'

Distinctive features of 'Antakya Künefesi' are its shape, color, structure and organolaptic properties. 'Antakya Künefesi' is disk shape dessert with a height of 1-2 cm (Figure 2). The diameter of the dessert depends on the number of portions to be served. It can rage from 10 cm to 50 cm. When baked, upper and lower layers made of mixture of *künefelik kadayıf*+butter turn to brown colour owing to maillard reaction and become cripsy. In the mean time the *Antakya künefelik cheese* in the middle softens and becomes creepy. After additon of syrup it tastes sweet. 'Antakya Künefesi' is served when it is still hot and cheese is creepy, and right after addition of syrup. In a raw state (uncooked form), it can be frozen and kept at -18°C for transportation and distribution.

a)  . b) 

Figure 2. 'Antakya Künefesi' during cooking (a) and formation of cheese creep during streching (b).

Another important distinctive feature of 'Antakya Künefesi' is *Antakya künefelik cheese* used. The cheese is fresh and almost salt-free (salt content of 0,02-0,4%) and has creep properties when heated due to its own specific pH (4,9-5.2 pH). *Antakya Künefelik cheese* used in 'Antakya Künefesi' is produced mainly in Hatay province and its districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne, Reyhanlı).

Four ingredients are used mainly in the production of 'Antakya Künefesi'. These are respectively:

a. *Künefelik kadayıf* (lightly baked thread like dough for künefe)

b. *Antakya Künefelik cheese* (cheese for künefe)

c. Butter

d. Syrup

1.3. Definition of the geographical area

'Antakya Künefesi' is a dessert produced in Hatay province and its districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne, Reyhanlı) (Figure 3). Hatay is a settlement center in the southernmost point of Turkey having Mediterranean climate. It is surrounded by the Mediterranean sea from the west, Syria from the south and east, Adana from the northwest, Osmaniye from the north and Gaziantep from the northeast. By September 2, 1938, this regions was known as Sanjack of İskenderun covering İskenderun, Antakya, Reyhanlı, Kırıkhan, Samandağ. On September 2, 1938, this region was named as “HATAY” by Atatürk and became a province. Therefore, künefe from this regions is either known as *Antakya Künefesi* or *Hatay Künefesi*.



Figure 3. Map of Turkey and location of Hatay Province indicate in red.

1.4. Proof of origin

The Republic of Turkey Ministry of Agriculture and Forestry Hatay Provincial Directorate of Agriculture and Forestry is responsible for checking the conformity of the product to the specified criteria. By the authorized bodies following actions should be taken:

- All product specification as stated in Article no. 1.2
- Whether the product come from the geographical region stated in the Article no. 1.3
- The production steps of the product is in accordance with the production method stated in the Article no. 1.5
- The labelling conditions as stated in the Article no. 1.8
- Traceability as by law (Turkish Food Codex), each supplier and/or producer has to set up a traceability system covering ‘one step forward and one step backward’
- following logo:

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

Production and composition:

The production of 'Antakya Künefesi ' includes the stages given in Figure 4. As can be seen in the figure, the production stages of the product are as follows:

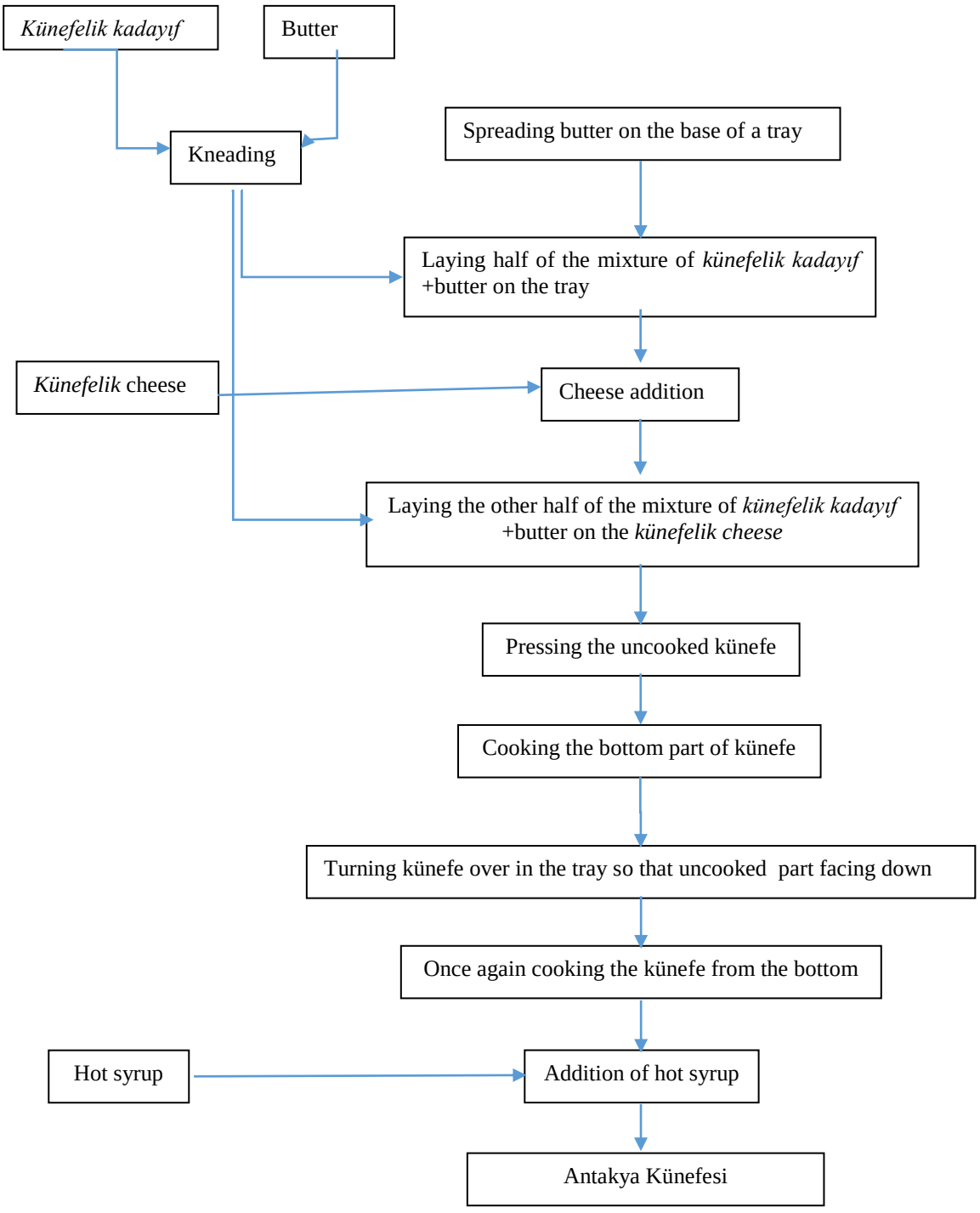


Figure 4. Production flow chart of Antakya Künefesi.

a. laying a mixture of *künefelik kadayıf* + butter on a flat tray on which butter is spread in advance (tinned copper or aluminium tray),

b. equal distribution of *Antakya künefelik cheese* on mixture of *künfelik kadayıf*+butter ,

c. laying the *künefelik kadayıf* + butter mixture as a top layer,

d. cooking at a low heat until the bottom layer becomes brown and crispy, and *Antakya künefelik chees*e softens, thereafter it is turned upside down to cook the other side in the same manner.

e. the addition of prepared hot syrup.

The amount of ingredients used in 'Antakya Künefesi' production is as follows.

- 1 kg of *künefelik kadayıf* (ligthly baked thread like dough)
- 750 grams of *Antakya künefelik cheese*
- 300 grams of butter
- 1 kg of syrup

The characteristics of these ingredients are as follows.

a. *Künefelik kadayıf* (Lightly baked thread like dough**):** *Künefelik kadayıf* is made of 1st class white flour. Preparing the mixture for *künefelik kadayıf* requires mastership. Flour is poured into a deep and wide container and mixed with water. Mixing is done manually or by means of a mixer. The consistency of the flour obtained should be such that it flows from the tap of the pot known as ***cezve*** at a string thickness. The flour mixture is then poured into the *cezve* which has several taps at the bottom and poured to a bottom-heated concave shaped copper dished sheet (Figure 4a). While the dished sheet is rotated about a circular axis on the one hand, and on the other hand, the mixture flows from the center to the outer circle from the taps of the *cezve* in the form of a strings. Drying takes place in 15-25 seconds depending on the temperature of the sheet and *künefelik kadayıf* is obtained. *Künefelik kadayıf* is collected in the form of a hasp, and is placed on the hand made mesh trays prepared from the reeds grown in the region and left for cooling (Figure 4b). The thickness of *künefelik kadayıf* varies between 1-2 mm. Studies have shown that the moisture content of the *künefelik kadayıf* ranges from 28.2% to 35.4% (average 31.0 ± 2.12%), and its ash content is between 0.33% and 0.48% (average 0.41 ± 0.045%).



Figure 4. Production of *künefelik kadayıf*. (a) Pouring the mixture of flour and water on a concave shaped copper sheet; (b) *künefelik kadayıf* left for cooling on hand made mashed trays made of reeds grown in the region (b).

b. *Antakya Künefelik cheese* (cheese for künefe**):** Industrial and home type production of *Antakya künefelik cheese* includes similar stages. Salty chestnut type is produced only on industrial scale. The production stages of the product are technologically clotting of milk, cutting of curdles, filtering, portioning. Raw milk is physically cleaned by passing through filters or passing through the clarifier after being taken to the dairy plant. It is then heated to the fermentation temperature (28-33 °C according to the season). The rennet is added for clotting in approximately 60-90 minutes. Once clotting has taken place, the curdles are traditionally broken by hand or by a curd knife. After 10 minutes is waited, whey is removed and curd is pressed. It is left for fermentation until a pH of 5.2-5.4 is reached. Then fresh *Antakya künefelik cheese* is rapidly portioned and cooled by cold water or ice pieces in order to control the microbiological activity. Then, it is stored at + 4-7 °C (Figure 5a). Cheese masters do not use any instruments to monitor the cheesemaking processing. They rely on their experience and have developed some techniques to ensure the production of *Antakya künefelik cheese* with desired functional properties.

As it is produced from raw milk, the shelf life of fresh *Antakya künefelik cheese* is around 2-3 days. The crucial point is to keep the acidity developed by microbiological activity within a certain range otherwise excess acidity causes the functional (creep) properties of cheese to be lost. Therefore, salty chestnut type of *künefelik cheese* production has been developed in the region. In this cheesemaking technique, production steps are similar to that of fresh *Antakya künefelik cheese* until the end of fermentation stage. When the end of fermentation stage of curd is approached, the green cheese is cut into cubes (1*1*1) and dry salted at the rate of 1-2% of

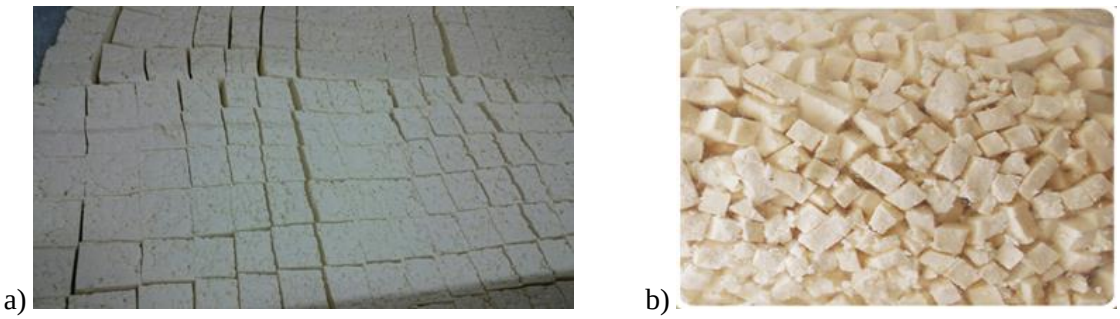


Figure 5. Fresh (a) and salted (chestnut) (b) *Antakya künefelik cheese* (Bozkurt et al., 2017).

initial raw milk used. After resting for a day, dry salted cheese cubes are kept for another day in the brine that contains 18-20% salt. For the last time, the cheese cubes known as *kestane* (chestnut in English) dry salted once again at the level of 0.2-0.5% of initial raw milk used. Thereafter, it is packaged and shipped to cold storage (Figure 5b). The shelf life of *salted Antakya künefelik cheese* produced with this technique is about 6 months at refrigerator temperature.

The studies have shown that the fresh *Antakya künefelik cheese* has a moisture content between 45.7-58.6% (average 51.3 ± 3.67), dry matter content between 41.4-55.3% (average 48.7 ± 3.67), protein content 15.1-21.3% (average 16.6 ± 1.87), fat content between 18.0-26.0% (average 21.4 ± 3.26), dry matter fat content between 37.3-52.2% (average 43.9 ± 6.21), ash content between 2.0-2.7% (average 2.2 ± 0.21), salt content between 0.02-0.40% (average 0.15 ± 0.12), dry matter salt content between 0.09-0.83% (mean 0.32 ± 0.26), serum salt content between 0.07-0.88% (average 0.31 ± 0.26) and pH between 4.86-5.22 (mean 5.03 ± 0.171).

c. Butter: Butter is used in 'Antakya Künefesi '. However, the butter, which was traditionally obtained by churning the yoghurt from milk, and then ayran, is now obtained by pasteurizing the cream obtained from the milk, then by fermentation with the yoghurt culture and by the churning of the resulting fermented cream with the increased demand. The fat content of the butter used varies between 72.0% and 84.0% (average 75.4% ± 3.73%) and it is produced without salt (0.02% ± 0.02%).

d. Syrup: Drinkable water and granulated sugar from sugar beet are used in the syrup of 'Antakya Künefesi '. 60% sugar is dissolved in 40% water and mixed until the desired consistency (approximately 85-95% sugar content by weight). A few drops of lemon juice are added to prevent the sugar from crystallizing (for 1 Kg of syrup). Syrup is used only once.

Preparation and consumption: The top and bottom sides of 'Antakya Künefesi ' are baked separately on the cooker. When cooking is over, syrup is added on top of 'Antakya Künefesi ', which is served with a glass of cold milk.

1.6. Link

The link between 'Antakya Künefesi ' and its geographical area is based on the product reputations, specifications, specific producer’s skill of ingredients and cheese milk.

The, production skills of *künefelik kadayıf, Antakya künefelik cheese* and reputation of 'Antakya Künefesi ' have been transferred from one generation to next generation based on master-appreticeship relationship. There are some crucial points to maintain a certain quality of the product. These skills are acquiried after a certain level of experience/masterhisp is reached under the watch of a master.

Künefelik kadayıf and *Antakya künefelik cheese* used in the production of 'Antakya Künefesi ' is produced exclusively in Hatay province and its districts (Antakya, Altınözü, Kumlu, Belen, İskenderun, Arsuz, Kırıkhan, Payas, Dörtyol, Hassa, Erzin, Samandağ, Yayladağ, Defne, Reyhanlı).

Antakya künefelik cheese aquire its flavor from the rich flora of Hatay regions. There are approximately 2000 plants, 300 of which are recorded as endemic. Endemic plants of the

regions, particularly *zahter* (wild thyme), is believed to be contributing to *Antakya künefelik cheese* flavor through cheese milk. There are also a museum, built by Governor of Hatay in 2017, where endemic and aromatic plants of Hatay are displayed.

The most distinctive features of *Antakya künefelik cheese* are that it has an elastic texture with a structure of so-called “chicken breast" at pH of 4.9-5.2. It has creep properties at the temperatures above 65°C at these pH rages. The distinctive and functional characteristic of *Antakya künefelik cheese* is that the cheese is stretched inside künefe and exhibits a fibrous structure during the cooking.

In the Ottoman period, the data recorded in Antakya is extremely important in order to understand the place of social, economic, legal and cultural issues in daily life cycle.There are documents dating back to 18th century Islamic Records indicating the presence of 'Antakya Künefesi' making was classified as a profession in Antakya (Gül, 2008.117). In the very same century, the price of 'Antakya Künefesi' was 1 *kıyye* and 2 *para* (Gül, 2008: 204-206). From 18th century to 20th century, there have been information on 'Antakya Künefesi ' and 'Antakya Künefesi ' pricing, classification as a professional group, items used for 'Antakya Künefesi ' and their inheritance mentioned in the documents in different years. For example, in Antakya, Islamic Records no. 50 (1898-1901), Künefe tray is counted among some of the goods, clothes and household goods in Antakya. Also among the household goods inherited from the spouse of a woman, there is 1 künefe tray worth 36 kurus. In Antakya, of course, 'Antakya Künefesi ' selling continued. Here only the information of the old period takes place in terms of shedding light on the past.Written records on the Ottoman period trough foundation of Turksish Republic and onwards reveal considerable amount of information on 'Antakya Künefesi ' traditon in details.

Information about the establishment of Künefeciler Square in 1930s, was mentioned in the book by Boyacı, H titled Antakya Back In The Days “From Antakya to Hatay 1870-1976”. In 1935, one of the business branches identified in Antakya was the ones who made *künefelik kadayıf* there were 20 people to be involved in this occupation. There were two brothers selling Antakya künefesi who served the people of Antakya in the place known as Köprübaşı between 1935-1960. Since their skin was black, they were renowned for their nickname ”Arab". Again, 'Antakya Künefesi' Seller Hacı Arab was a very famous künefe master between 1940-1950 in the shop no. 153 located in Uzun Çarşı, which is a bakery today. (Nakim B.2012)

From the Ottomans to the 1960s, there were gardens of the landowners in Aşağı Harbiye area. People would go to the place called Yukarı Harbiye for the sightseeing, and while they brought the ready food, there could be a variety of food and sweets sold such as stuffing, Arab Kebab, meatballs, zucchini and 'Antakya Künefesi '. (Nakim B.2012).

In a newspaper column dated 27 September 1973, Süleyman Okay, who is known as Abbuş Usta, gives the definition of 'Antakya Künefesi ' in detail. (Okay, S 2009) According to the information obtained from the writer, especially in Uzun Çarşı was a central place where cheese was bought in 1973, and there are also warnings that the cheese to be used in 'Antakya Künefesi ' must be salt-free.

In Kemal Karaömeroğlu's "Hatay Tourism Guide" published in 1971 (p.29-31), steak tartar balls, eel, and ground meat and burghul burger and künefe as dessert are among the dishes of Antakya Cuisine. In the 50th anniversary of the Republic in 1973, Hatay was named künefe in

the province yearbook. 'Antakya Künefesi ' is mentioned on the page 129 of 'Economic and Social Tourism Activities in Antakya' published by İnayet İnsel in 1976. In his book published in 1981 titled Review on Hatay Province and Its Vicinity, Mahmur Saral, while talking about Antakya, also mentions the künefe.

The festival in 2017, which was transformed into a tradition by Hatay Metropolitan Municipality due to the year of Hatay's accession to the homeland, reached 78 meters in this year by being prepared 1 meter longer each year. In the Antakya künefesi with a total weight of 500 kilograms, 600 kilograms of *künefelik kadayıf*, 450 kilograms of granulated sugar, 300 kilograms of *Antakya künefelik cheese* and 200 kilograms of butter were used.

In 2017, an 'Antakya Künefesi ' statue was erected on the bazaar square as it is so important in Antakya. Visitors coming to the city take a photograph with this statue.

In the activities of Antakya Festival held in , a giant Antakya künefesi was made using 500 kilos of *künefelik kadayıf*, 375 kilograms of sugar and 250 kilograms of *Antakya künefelik cheese*. The people of Hatay who participated in the festival enjoy the Antakya Künefesi with pleasure.

In the festival of 2019, a 80 m long 'Antakya Künefesi ' was made using 900 kg of *künefelik kadayıf*, 600 kg *of Antakya künefelik cheese* and 220 kg of butter.

1.7. CONTROLS

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, HATAY PROVINCIAL DIRECTORATE OF AGRICULTURE AND FORESTRY (Control Authority)

Contact Information
Aksaray Mah. Mehmet Kafadar Cad. Antakya/HATAY TURKEY
Pbx : +90 326 221 34 57
Fax : +90 326 227 37 71
E-mail : hatay@tarim.gov.tr

Hatay Provincial Agriculture and Forestry Office affiliated to Republic of Turkey Ministry of Agriculture and Forestry will check whether 'Antakya Künefesi ' meets all of the product features specified in Article 1.2 of the disclosure letter and also the product comes from the geographical area specified in Article 1.3 of the specification and is produced according to the method specified in Article 1.5 of the specification; and finally check that the labelling conditions specified in Article 1.8 of this specification are also met.

1.8.Labeling

The following information must be written or printed legibly and in an indelible manner on the packages of 'Antakya Künefesi'.

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

- name of the good –'Antakya Künefesi',
- net weight
- shelf life of unbaked product (one week at refrigerated temperature or six months at -18°C).
- must be baked and cosumed hot just after syrup is added.
- following logo:

2. APPLICANT GROUP

ANTAKYA CHAMBER OF COMMERCE AND INDUSTRY

Address:
ANTAKYA TİCARET VE SANAYİ ODASI
Cumhuriyet Mah. Adnan Menderes Cad. Seçmen Apt. No:24/2 Antakya/HATAY TURKEY
Telephone: +90 326 216 58 00
Fax: +90 326 216 24 05
E-mail: antakyatso@tobb.org.tr
URL : www.antakyatso.org.tr
Tax Office and Tax No: 23 Temmuz - 070 000 4668

Antakya Chamber of Commerce was established in 1939 with semi-formal and non-profit principal in Antakya District of Hatay in accordance with the Article no. 28 of Chambers and Commodity Law no. 5174.

It was established to deal with the purchase and sale of products offered to market, determining the prices of these products, registration and definitions of them in Antakya District. Matter of members' dealing with the agricultural products is included within the conditions of membership in its articles of association. Among the members, there are members who produce and export künefe using the name of Antakya Künefesi.

Antakya Chamber of Commerce may bid, give petition and apply to the relevant official authorities in the subjects of its area of activity. In case it is in the interest of some or all of the members, Antakya Chamber of Commerce has the right to sue on behalf of these members or

its own behalf. It has services such as following applications that may distort competition as deals, decisions or compatible activities and notifying these to the relevant authorities.

Antakya Chamber of Commerce and Industry was established in 1939 and has 4,841 members consisting of traders and industrialists. It is a professional organization that was established to facilitate members' professional activities and to help them in business development and target market. Most of the members are companies engaged in the processing and marketing of agricultural products.

T.C Antakya Chamber of Commerce and Industry has appointed Elif Benan Güven and/or Huriye Kayabaşı (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Antakya Künefesi' for a PGI. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF 'ANTAKYA KÜNEFESİ '

The Government accepted the proposal for recognizing 'Antakya Künefesi' as a protected designation of PGI and published in the Official Gazette of the Turkish Republic No 101 of 27 December 2007.

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 15.01.2021 and numbered 93.

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

https://ci.turkpatent.gov.tr/cografi-isaretler/detay/37968

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 objective 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 **25 / 02 / 2019**

On behalf of..... (FOR COMPANY)

Title of the Company : **ANTAKYA TİCARET VE SANAYİ ODASI**

Adress : Cumhuriyet Mah. Adnan Menderes Cad. Seçmen Apt. No:24/2
Antakya / Hatay

Pbx/Fax No : (0326) 216 58 00

Tax Office and No : 23 TEMMUZ V.D. 0700004668

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN



TÜRK PATENT
TÜRK PATENT VE MARKA KURUMU

COĞRAFİ İŞARET SİCİL SURETİ

No:101 - Mahreç İşareti

ANTAKYA KÜNEFESİ

Tescil Ettiren

ANTAKYA TİCARET VE SANAYİ ODASI

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
14.04.2018 tarihinden itibaren korunmak üzere
05.09.2008 tarihinde tescil edilmiştir.

Cemil BAŞPINAR
Kurum Başkan V.

(TURKISH PATENT AND TRADEMARK OFFICE)

COPY OF REGISTRATION CERTIFICATE

FOR GEOGRAPHICAL INDICATION

No: 101 – Protected Geographic Indication

ANTAKYA KÜNEFESİ

(ANTAKYA'S KUNAFAH)

Registrant

ANTAKYA TİCARET VE SANAYİ ODASI

(ANTAKYA CHAMBER OF COMMERCE)

This geographical indication has been registered on 05/09/2008 in order to be protected as of 14/04/2018 in the scope of Industrial Property Law No. 6769.

(signature)

Cemil BAŞPINARi

Vice Chairman of the Institution



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