Ref. Ares(2022)8358048 - 02/12/2022

PRODUCT SPECIFICATION

1.1. Name

‘Edremit Zeytinyağı’

1.2. Description of the agricultural product or foodstuff

‘Edremit Zeytinyağı’ is a natural extra virgin olive oil produced from Edremit olives grown in a demarcated geographical area, where the Edremit variety of olives is widely grown.

- a very thin body in terms of viscosity and is described as “*water-like*”, the most distinctive sensory properties.
- at least one or more fruity (green almond, golden apple, flowers, green grass) notes characterize aroma (according to IOC/T.20/Doc. No 15). This aroma is reminiscent of the scent of spring flowers.
- a delicate (*Median*<3,0) or medium (3,0<*Median*<6,0) level of fruitiness (according to IOC/T.20/Doc. No 15).
- ripe fruitiness in the ripe and variegated harvest (according to IOC/T.20/Doc. No 15).
- a delicate (*Median* <3,0) level of bitterness. In the early period of harvest, bitterness is felt moderate level (3<Median<6,0 levels) (according to IOC/T.20/Doc. No 15).
- a delicate pungency (*Median* <3,0). In the early period of harvest, pungency is felt at a moderate level (3<*Median*<6,0) (according to IOC/T.20/Doc. No 15).
- a low free fatty acid content (≤0,8 % as oleic acid).
- a low α-tocopherol (150-250 mg/kg) and total phenolic compounds (100-200 mg/kg) content but high total desmetylsterols (campesterol, clerosterol, *β*-sitosterol, Δ5-avenasterol and apparent *β*-sitosterol) (2000-3000 mg/kg) content.
- The color of ‘Edremit Zeytinyağı’ varies from dark green to light golden yellow depending on the maturation stage but the color is not considered, as a quality and purity criterion in olive oil.

1.3. Definition of the geographical area

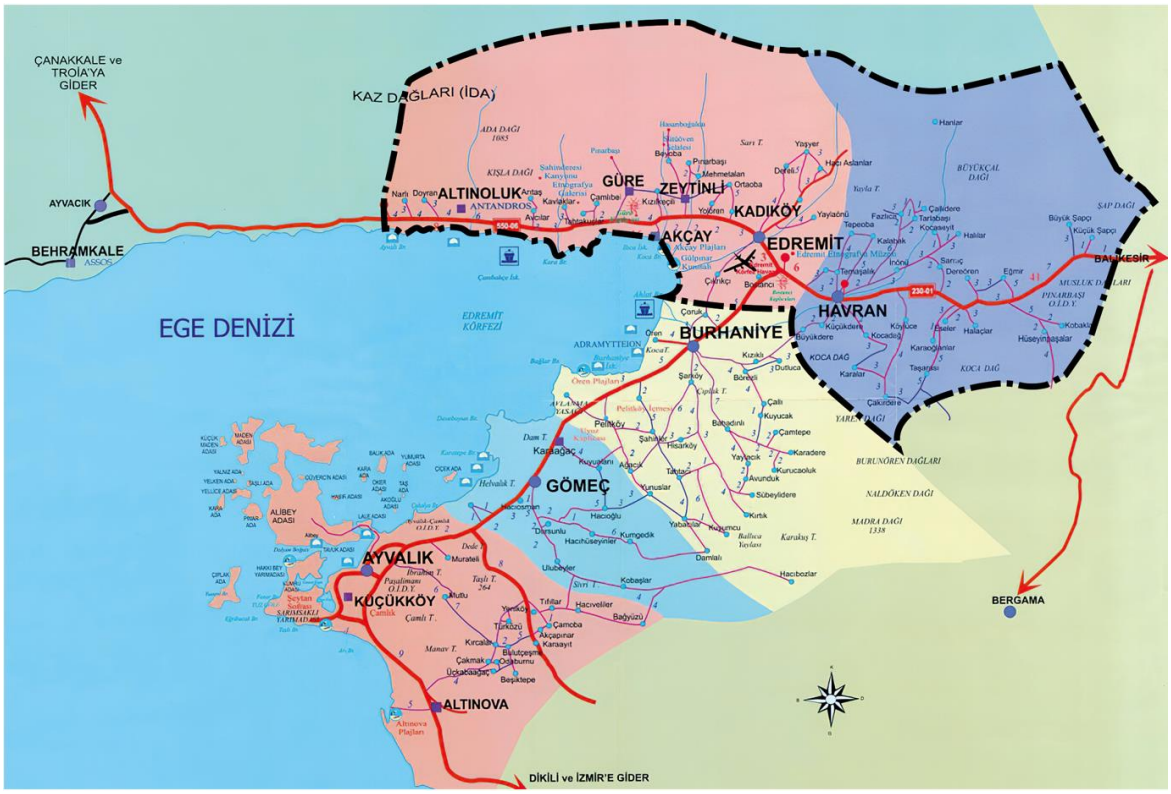
The geographical region where ‘Edremit Zeytinyağı' is officially produced covers the Edremit and Havran districts of Balikesir province. It is an area of approximately 224,580 decares surrounded by Kaz Mountains in the north, Mıhlı Stream which is the border of Edremit and Çanakkale in the west, Havran county in the east and Burhaniye county which is also a county of Balıkesir province.

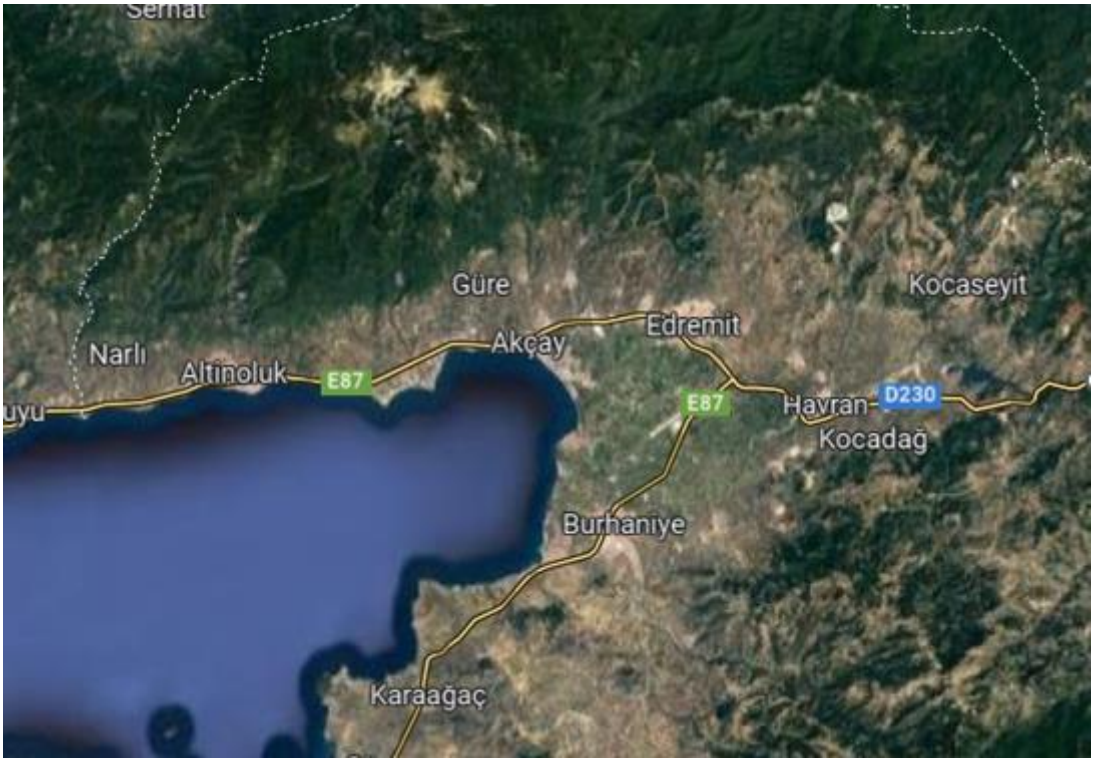
This area is also known as Edremit Gulf which is around 2.400 km². According to the borders drawn, the sea area is 860 km². Edremit Gulf is located between 26°03' and 26°35' east longitudes and 39° 14' and 39°28' north latitudes according to the geographical coordinate

system. The endpoint of Edremit Gulf, which is inserted toward inner parts in the east-west direction, is at the intersection point of 26°56' east longitude and 39°32' north latitudes.

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Edremit Gulf has an agricultural area of approximately 100.000 hectares. Approximately 75% of the agricultural areas consist of olive groves and there are 9.8 million trees in this area. Compared to the scale of Turkey, 13.5% of all olive groves and 6.2% of all olive trees are located in Edremit Gulf. All these data indicate that the region constitutes one of Turkey's most important areas in terms of olive cultivation. The reason for this is the ecological conditions the region has for growing olives.





Edremit – Havran District

Mediterranean climate conditions are dominant in Edremit Gulf. Winters are mild and summers are hot. Freezing events caused by low temperatures are rarely seen. Precipitation is more in the winter months. These climate features facilitate olive farming in the region. The geological features and climate have led to the formation of soil that is deep with deep horizons, rich in plant nutrients, alkaline character, and suitable for olive farming.

The Edremit Gulf has become one of the exemplary sites in Turkey where olives, olive products, tourism activities, and olive culture have come to the forefront and integrated. Regional olive cultivation, which shows itself with its cultural aspects along with its commercial aspect, has started to rise to a level that will make itself accepted internationally as well as in the national field.

1.4. Proof of origin

For the treacibility of ‘Edremit Zeytinyağı’, Edremit Trade Chamber has the list of Edremit olive growers within the demarcated geographical area and their production capacity. This information enables the applicant to monitor each olive producer during the production of olive and olive oil. Each activity during the production chain is also recorded.
In addition The Republic of Turkey Ministry of Agriculture and Forestry Balıkesir Provincial Directorate of Agriculture and Forestry is also responsible for checking the conformity of the product to the specified criteria. By the authorized bodies following actions should be taken:

- Compliance with the criteria specified in Article 1.2
- Determination of whether the product comes from the geographical area declared in Article 1.3.
- Whether the production methods are made according to Article 1.5

• Compliance of the labeling with the criteria specified in Article 1.8.

• Whether the traceability is provided with the one-step-forward and one-step-back principle mandated by the Turkish Food Codex. For this purpose, operators shall be able to identify; (a) the supplier, quantity, and origin of all batches of raw material/or products received; (b)the recipient, quantity, and destination of products supplied; (c) the correlation between each batch of inputs referred to in point (a) and each batch of outputs referred in point (b) (Article 4 of the Regulation (EU) No 668/2014).

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

Seedlings should be planted between November and April every year following agricultural practices, provided that they have certified Edremit olive variety. Irrigation is especially important after the dry winters in terms of quality and yield. Water requirement rises to the highest level especially before blooming, after blooming, and during seed hardening periods. Irrigation during these periods has a positive effect on the development and yield of the tree. Fertilization should be done according to the soil analysis result. Pruning should be done annually.

Harvesting: The harvest of olives starts in mid-October and can continue until the end of November. Olive oil must be obtained from undamaged olives collected from the tree by machine or by hand. Olives that have fallen to the ground by themselves or have been spoiled for a long time, should not be used. Olives should be kept/stored and transported in clean, preferably plastic cases suitable for contact with food, with air circulation. The storage period of the olives to be harvested should not exceed 10 hours, and the squeezing process of the olives should be completed within this period.

Leaf separation and washing: Leaves, branches, etc. plant parts, soil, stone, etc. impurities are separated by vibration, airflow or sieve. The washing process is continued until the leaves and other foreign materials are completely separated. Thanks to the circulation of pressurized water in washing the olive, soil, stone, etc. better separation of foreign materials is provided. The water to be used for washing should be clean and drinkable, the pollution of the water should be checked and changed daily according to the intensity of the process. In order to prevent the formation of unwanted emulsions in the next process steps, excess water on the fruit surface should be removed after the washing process.

Crushing: Crushing is the process of obtaining the pulp from which the oil phase will be separated by breaking the fruit. According to the production technology, crushing can be done using disc, hammer or bar, crushers, or stone mills. Metal contamination that may arise from tools and equipment during the crushing process must be avoided.

Malaxation: It has an important function in combining oil drops in order to facilitate solid-liquid phase separation. The kneading process is done in malaxers with a heating system that can bring the olive paste to the appropriate temperature. The temperature of the olive paste is important in terms of reducing the viscosity of the oil and allowing the oil drops to merge easily. In order not to damage the sensory properties of the product, it is recommended that the pulp temperature not exceed 27ºC during the extraction process of the oil and that the

olive crushing and kneading time should not exceed 45 minutes in total. It is recommended not to use water in the kneading process.

Extraction: Extraction is carried out with continuous centrifuge systems. In decanters, solid and liquid phases are separated by horizontal centrifugation according to density difference. This process is divided into two phases or three phases in decanters. In three-phase decanters, olive oil, pomace and olive black water are separated from each other and leave the system. In two-phase decanters, on the other hand, olive oil is separated separately, pomace and olive black water are separated from the system together. The olive oil obtained is filtered with the help of paper filters and is also purified from the fruit particles remaining in it.

Storage: Olive oil should be stored in containers made of materials suitable for contact with food like conical-bottom stainless steel or chrome-nickel-coated tanks. The oil should be stored by preventing contact with air as much as possible with inert gas or floating cover systems. Tanks should be conical bottom, easy to clean, level controlled and designed for sampling. Storage temperatures should be around 18°C. From squeezing to packaging, it should be stored separately in a way that it will not mix with other olive oils at every stage.

All processes should be performed in the geographical area specified in article 4.

1.6. Link

Olive cultivation is traditionally done in Edremit Gulf. Both table olives and olives are processed in oil from the Edremit variety.

It has been proven with the archaeological findings unearthed in the excavations of the ancient city of Adramytteion in Ören that olives have been cultivated In Edremit Gulf for at least two thousand years. During the excavations, Edremit type olive seeds, oil lamps and oil jugs (amphora), and oil jars (pithoi) were found.

Documents are showing that olive cultivation was an important economic activity in the region during the Ottoman period (15th and 16th centuries). The words "Zeytunlu karyesi", "Bağçe" and "Fidanlık" in the foundation certificate of Kurşunlu Mosque in Edremit dated 1492 indicate that olive cultivation was an important field of activity here. In an edict sent by Yavuz Sultan Selim, dated 1515, the fact that "eight barrels of very good and yummy olives for the Ramadan" was requested from Edremit, shows that production of table olives was also important.

The Edremit Gulf has become one of the exemplary sites in Turkey where olives, olive products, tourism activities, and olive culture have come to the forefront and integrated with each other. Regional olive cultivation, which shows itself with its cultural aspects along with its commercial aspect, has started to rise to a level that will make itself accepted internationally as well as in the national field.

Edremit Gulf area is an important region where olives are grown extensively in Turkey. Olives have been grown here for thousands of years and today it is an important economic activity. The ecological conditions of the region have optimum favorable conditions for the cultivation of olives. Bedrock, topography, climate, soil, hydrological and biogeographical characteristics have created a unique habitat in the region. These conditions gave the olive grown in the region a different flavor and delicacy. For this reason, all the processes of the 'Edremit Zeytinyağı' should be carried out within the demarcated geographical area defined in 1.3.

Surrounding the region from the north and east, Kaz Mountains reduce the negative impact of cold air masses in the winter months and ensure that the Mediterranean climate prevails in the area throughout the year. Olive is considered an indicator plant of the Mediterranean climate. One of the characteristics of the Mediterranean climate in terms of temperature regime is mild winters. This means that days below 0°C and snowfall are rarely seen in the region. The olive tree is sensitive to severe frosts.

January is the coldest month in Edremit Gulf and the average temperature is around 7°C, which allows the olive tree to meet its cooling needs comfortably. An olive tree can meet the need for cooling during a certain period (between 600-2000 hours, about 25-80 days) when the temperatures drop to 7°C and below.

Summers are hot in the temperature regime of the Mediterranean climate, which prevails in Edremit Gulf. The hot summers are important for the acceleration of the physiological activities of the olive tree and fruit development. Olive is a tree that enjoys warmth. In this respect, values such as 27°C for the hottest month are ideal for the growth of olives. The fact that the average temperatures are around these values in Edremit Gulf contributes positively to the growth of olives. This ensures that the bitterness and burning values of the fruit are high and balanced depending on the season in terms of senses.

The oxygen-rich and cool mountain air that circulates towards the sea-facing slopes (between 50 m and 250 m of height) and narrow and deep valleys and canyons created by the rivers that are rooted in Kaz Mountains and flow into Edremit Gulf, encounters air currents containing iodine from the Edremit Gulf in the Aegean Sea. As a result of this, better-quality olives grow on these slopes. A similar situation occurs in the areas between Madra Mountain and Edremit Gulf. For this reason, olives grown in the Edremit Gulf area are better than the olives grown outside this region in terms of flavor, taste, and texture of olive fruit flesh.

Geomorphological features have an important role in determining the climatic conditions of the area. Likewise, soil, vegetation, and hydrological characteristics are also affected by the topography. Edremit Gulf cools with the wind coming from the sea during the day, the wind changes direction as the sun sets in the evening, and the coolness of the Kaz and Madra Mountains cools down the olive fields with the North Wind. This causes the slow-ripening of olives with thin and resistant skins. These features prevent the olives from being damaged and result in lower acidity in the final product, 'Edremit Zeytinyağı'. In addition, thin skin olives helps quick removal of olive oil during processing.

Since drought stress does not occur, the core becomes smooth, which separates Edremit Gulf from other olive-growing areas.

The snow which falls on Kaz and Madra Mountains in the winter feed under-ground waters when melts down. Thanks to these water reserves and the water-holding soil composition, the water requirement of olive trees is met. In addition, the region has an appropriate amount, and a balanced rain regime is one of the determining factors in this regard. The amount of precipitation varies between 600-700 kg/m^2.

It is also important that the region have the characteristics of Mediterranean soil. The pH level varies between 6.5-8.5, which is the ideal range for an olive tree to grow.

Thanks to these environmental conditions (soil/climate/wind/water reserves), olive trees experience less stress; and therefore, the olive grain to become larger, have a round characteristic shape of Edremit variety, and therefore the characteristic flavour of 'Edremit

Zeytinyağı' develops. This aroma is described as reminiscent of the scent of spring flowers. The less stress the tree experience the more grass-flavored the olives will get.

1.7. CONTROLS

EDREMİT CHAMBER OF COMMERCE
Address: Menderes Bulvari No:45 Edremit / Balikesir TURKIYE
Pbx: +90266 373 10 61
Fax: +90266 373 39 63
E-mail: www.edremit-to.org.tr

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, BALIKESİR PROVINCIAL DIRECTORATE OF AGRICULTURE AND FORESTRY (Audit Body)/

Contact information
Address : Pasalani Mahallesi Gaffar Okkan Caddesi Karesi/Balikesir TÜRKİYE
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E-mail : balikesir@tarim.gov.tr

Republic of Turkey Ministry of Agriculture and Forestry, Balıkesir Provincial Directorate of Agriculture and Forestry controls whether 'Edremit Zeytinyağı' 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:

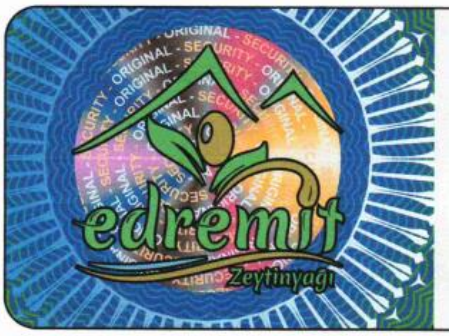
— The name of the designation 'Edremit Zeytinyağı',

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

— European Union PDO logo

— The following logo

— Official hologram of authenticity



2.APPLICANT GROUP

EDREMİT CHAMBER OF COMMERCE

Addres : Menderes Bulvari No:45 Edremit / Balikesir TURKIYE
Telephone : +90266 373 10 61
Fax : +90266 373 39 63
E-mail : edremitto@tobb.org.tr
Websites : www.edremit-to.org.tr
Tax Office and Tax Number: Edremit-8440013318

Edremit Chamber of Commerce was established in 1917 and currently has a total of 2,878 merchants and industrialists. As a professional organization, it assists its members in their professional matters, business development, and target markets. Most of its members are engaged in the processing and/or marketing of agricultural products.

Edremit Chamber of Commerce was established in 1917, based on Article 28 of the Commercial Law No. 5174, as a non-profit semi-public organization in the Edremit region of Balıkesir. The purpose of the establishment of the chamber is to regulate the purchase and sale of goods in the market, to determine the price in the market, and to ensure that these goods are defined and recorded. The chamber has an obligation to engage in agricultural activities within the terms of membership. Among the members, there are members who produce olive and olive oil under the name of 'Edremit Zeytinyağı' and export these products.

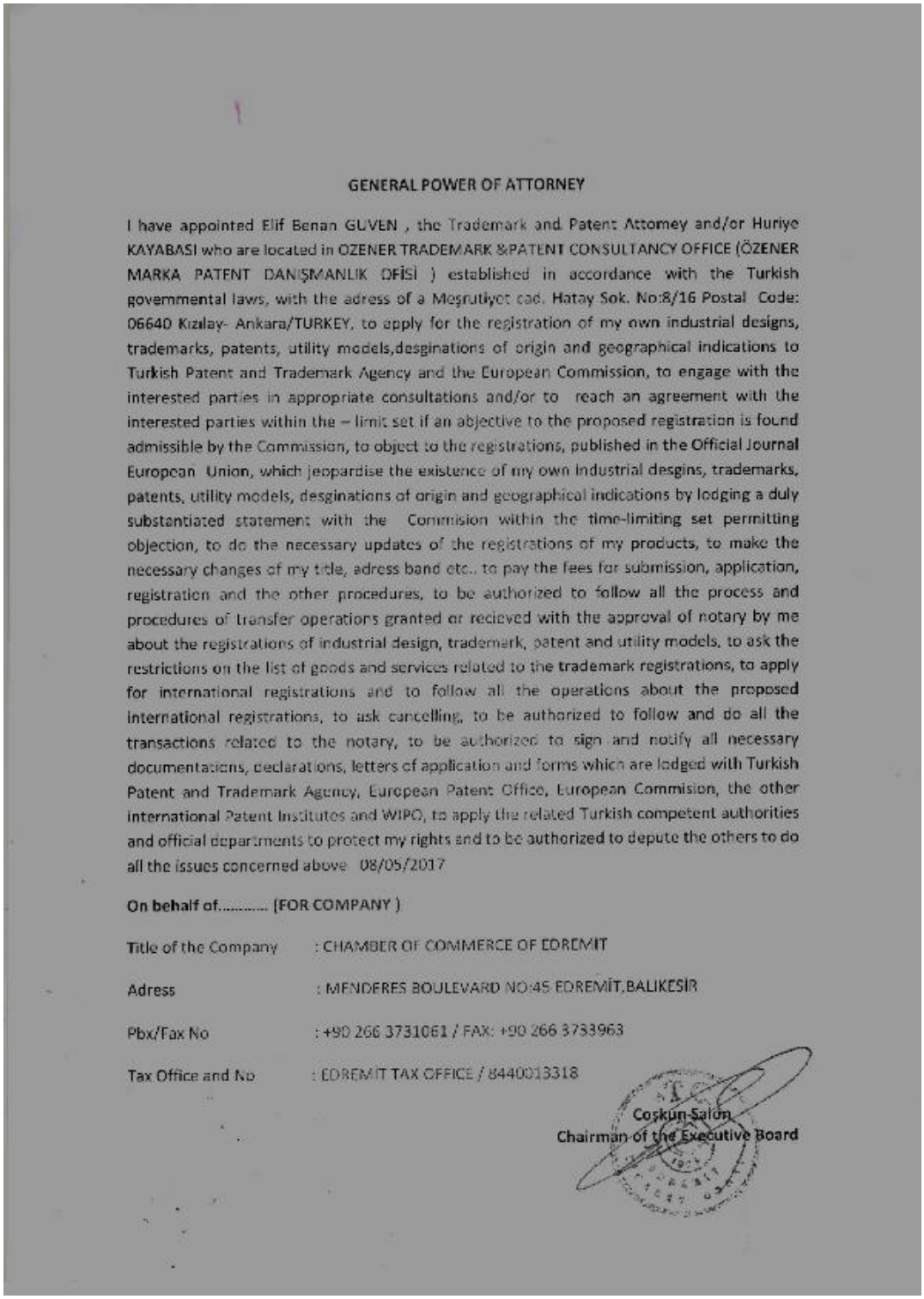
Edremit Chamber of Commerce is in contact with official institutions by making suggestions and petitions within the scope of its fields of activity. To protect the rights of some or all of its members, it has the right to file lawsuits on behalf of itself or its members. In addition, the Chamber is obliged to reconcile, make decisions, or engage in competitive activities, prevent unfair competition and notify the competent authorities.

Edremit Chamber of Commerce has applied for the PDO registration of 'Edremit Zeytinyağı'. This institution follows 'Edremit Zeytinyağı' producers and observes the activities of their members.

Republic of Turkey Edremit Chamber of Commerce has appointed Elif Benan Güven and/or Huriye Kayabaşı (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of "Edremit Zeytinyağı" for a PDO. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF 'EDREMİT ZEYTİNYAĞI'

It was announced in the Official Geographical Indication and Traditional Product Name Bulletin of the Turkish Patent and Trademark Office of the Republic of Turkey, dated 15 December 2017 and numbered 19, that 'Edremit Zeytinyağı' was registered as PDO.



GENERAL POWER OF ATTORNEY

I have appointed Elif Benan GUVEN , the Trademark and Patent Attorney and/or Huriye KAYABASI who are located in OZENER TRADEMARK &PATENT CONSULTANCY OFFICE (ÖZENER MARKA PATENT DANIŞMANLIK OFİSİ) established in accordance with the Turkish governmental laws, with the adress of a Meşrutiyet cad. Hatay Sok. No:8/16 Postal Code: 06640 Kızılay- 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 08/05/2017

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

Title of the Company : CHAMBER OF COMMERCE OF EDREMIT

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Tax Office and No : EDREMIT TAX OFFICE / 8440013318

Coşkun Salon
Chairman of the Executive Board

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