Ref. Ares(2022)8134023 - 24/11/2022

SPECIFICATION

1.1. Name

Çağlayancerit Cevizi

1.2 Description of the agricultural product or foodstuff

Çağlayancerit Cevizi is walnut and a local variety of Çağlayancerit district of Kahramanmaraş province. It is full-bodied, extra-large, light yellow inner color, soft structure and easy to crack and completely removable, anthracnose and inner worm resistant walnut. Its fruit yield is high since male and female flower formation times are close to each other. Flowering occurs in April-May. The first foliage of Çağlayancerit Cevizi is from mid-March to the beginning of April. Defoliation takes place in November and December.

Internal fullness rate is around 99%. Çağlayancerit Cevizi yields regular fruits every year. It starts fruit production at the age of 7, reaches economic maturity at the age of 10-12 and gives 1500-2000 walnuts on average. Taproot formation is observed. The trunk develops strongly, the branches have a flat crown structure, and the crown circumference can be 15-20 meters. Fruit yield is 60-65 kg per tree. It has extremely superior features in terms of fruit quality, its shell is easily broken, and it can be easily removed as a whole.

Çağlayancerit Cevizi was applied to the Turkish Patent Institute for Geographical Indication and was taken under protection in 2012.

Physical Characteristics

Shelled Fruit Weight: 16 g

Kernel Weight: 8- 9 g

Kernel Rate: %53-54

Shell Thickness: 1.00-1.10 mm

Kernel Color: Light Yellow (white)

Length: The crown develops flat and the circumference of the crown can be 15-20m.

Chemical characteristics:

Composition of 100 grams of Çağlayancerit Cevizi Kernel:

Parameters	Units	Average Value	Minimum Value	Maximum Value

Total Fat	%	62,33	52,00	72,00
Saturated Fatty Acids	%	5,86	5,00	7,00
Unsaturated Fatty Acids	%	56,47	49,00	65,00
Protein	%	13,99	11,00	15,00
Moisture	%	3,09	2,50	3,50
Total Ash	%	1,95	1,50	2,20
Carbohydrate	%	18,63	11,00	27,00
Energy	kcal	691,55	620,00	750,00
Energy	kj	2891,72	2590,00	3150,00

Composition of Fatty Acids	**Average Value**	**Minimum Value**	**Maximum Value**
C14:0 Myristic Acid	0,02	0,00	0,05
C16:0 Palmitic Acid	6,40	5,00	7,00
C16:1 Palmitoleic Acid	0,07	0,03	0,10
C17:0 Heptadecanoic Acid	0,05	0,03	0,08
C17:1 Cis 10 Heptadecanoic Acid	0,02	0,00	0,05
C18:0 Stearic Acid	2,88	2,50	3,30
C18:1n9c Oleic Acid	23,68	20,00	29,00
C18:2n6c Linoleic Acid	55,65	50,00	60,00
C20:0 Arachidic Acid	0,08	0,03	0,10
C18:3n6 Y-Linolenic Acid	0,04	0,00	0,07
C20:1c11 Eicosenoic Acid	0,16	0,10	0,20
C18:3n3 Linolenic Acid	10,92	9,00	12,00
C20:2 Cis 11-14 Eicosadienoic acid	0,02	0,00	0,03
C22:0 Behenic Acid	0,02	0,00	0,03

***** The results of 0.01% and lower oil acid and composition in the walnut oil are disclaimed.

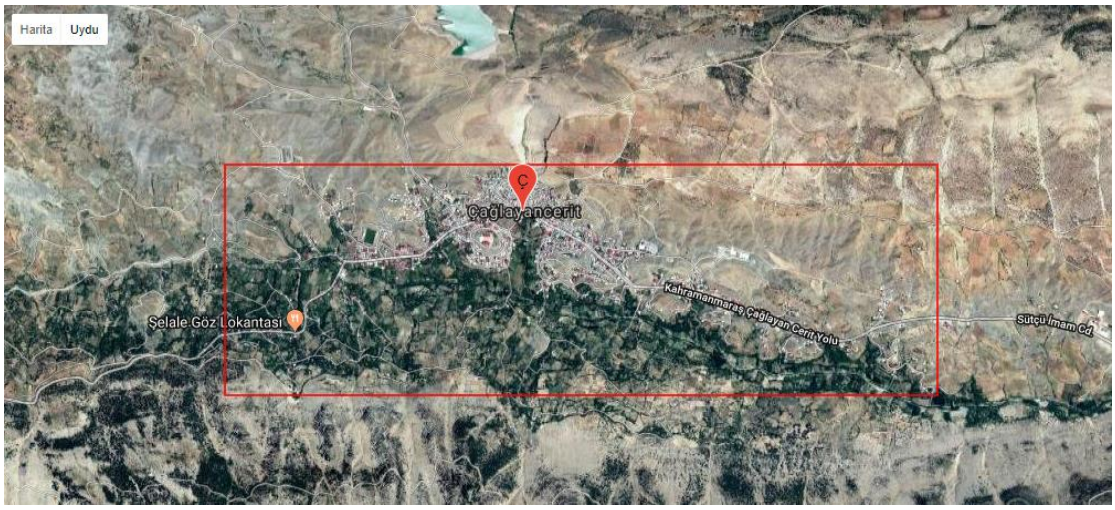
Organoleptic characteristics:

Çaglayancerit Cevizi is full-bodied with bright crust, has a symmetrical oval shape, light yellow and medium crunch kernel, and medium thickness pellicle. The taste is very low bitterness, medium sweetness, and strong oily aroma.

1.3. Definition of the geographical area

Çağlayancerit district is geographically within the boundaries of the Mediterranean region. There is Nurhak on the north, Gölbaşı on the east, Pazarcık on the south and Kahramanmaraş city center is on the west. The central altitude of the district is 1150 meters. In the district, the feature of transition between the Mediterranean climate and the continental climate is dominant.

Latitude longitude coordinates for Çağlayancerit are: 37°45'0.5904"N, 37°17'35.5524"E.



1.4. Proof of origin

Çağlayancerit district, center, and villages geographical location have suitable climatic conditions for walnut cultivation. Çağlayancerit is very suitable for the development of walnuts, with its groundwater level not more than 2.5 - 3 meters, which does not hold much water, and with its loose alluvial soil structure, and the damp, deep and soft soil structure where walnut roots can go deep. Depending on the altitude, the grafting rate in Çağlayancerit district is 95%. Due to the Çağlayancerit geographical conditions, climate, altitude and irrigation water characteristics, diseases seen in other walnut species are not found in Çağlayancerit Cevizi and its resistance to anthracnose and inner worm is very high. Walnuts cannot be grown in humid areas and walnuts do not become dark in places with an altitude of 1000 - 1500 m.

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

Walnut gardens are created using seedlings grafted with known native walnuts, and care procedures are followed throughout the year. Six years old walnut begins to yield. Walnuts are planted in the soil at the planting interval of 10x10 m and then grafted in place. The harvest date is from September 10 to October 01, the most suitable date is from September 15-30. Watering is not done 15-20 days before the walnut harvest is approaching. If watering is done, internal turns red.

The sign of ripeness of the walnut is the period when the package tissue between the walnut and the hard shell begins to turn brown. Harvesting the fruit, separating the green peels and drying the fruit should be as soon as possible in order to prevent quality losses. Fruits that exposed to the sun on the green bark for a long time deteriorates. Walnut drying process is preferred between 32-43 °C. Outside of this range; problems such as prolonging drying time, keeping the product moist or blackening of walnuts at high temperatures and decreasing the shelf life of the product arise. Walnut moisture content should be dried up to 8% for walnuts to be stored with shell and up to 5% for walnuts to be crushed. When the walnuts are low in humidity and the weather is sunny, the drying process ends in 3-4 days, in humid and closed weather or when the walnuts are high, this process takes 7-8 days.

Harvesting is done in two ways, manually and mechanically. Manually harvest is applied in the form of beating the tree with sticks 4-5 m long. Mechanically Harvesting; It is done by shaking the main branches of the tree or the tree trunk with different shakers and making the fruits fall to the ground over the tree. For this purpose, different shakers (cable shakers, eccentric shakers, poner moving shakers, pneumatic shakers etc.) are used. In order to keep the unique properties of the Çağlayancerit Cevizi from its soil, water and air at the maximum level, it is necessary to perform the separation of the walnut from the green shell manually. Families that trade in large volumes now also perform mechanical peeling. But the manual peeling is the healthiest. Because in mechanical peeling, a little water occurs due to the crushing of the shell, and this can negatively affect the internal quality of the walnut. Fruit breakage and dampness may occur. It grows in places with 1000 mm annual rainfall, otherwise it should be watered. Attention should be paid to ground water. Its development is low in loamy and overly calcareous soil.

1.6. Link

Çağlayancerit is a walnut garden of the city. Çağlayancerit district is naturally suitable for walnut production with its location, climate and geographical structure. This region does not receive the winter sun directly, but it can receive the spring sun from April. This enables walnuts to wake up late and not to catch the late spring frosts. In addition, due to the irrigation facility and the natural coolness it provides, there is no darkening in walnuts. While walnuts are resistant to -20°C during the winter season, it is enough to stay below + 7°C for 2-3 weeks, and in summer it is not required to rise above 35 °C.

The air temperature values do not decrease sharply and suddenly, provides a very suitable environment. Cool and dry winds blowing from the west to the east make the humidity balance suitable for growing walnut.

The fact that the high fruit yield and internal yield of Çağlayancerit Cevizi caused the walnut outer shell to become thinner. The thinning of the walnut inner shell thickness facilitated the separation of the fruit from the shell and made it preferred.

In the studies carried out by our provincial directorate of agriculture, it has been observed that walnuts grown at high altitudes have a thicker green shell thickness than walnuts at low altitudes. It has been observed that the green shell thickness of the walnut fruit affects the inner color of the fruit and the fruit taste. The thicker green shell causes the fruit to be fed more heavily and makes it oilier, fuller and aromatic.

The fact that walnut planting distances are wider than other varieties provides benefits for trees not to be stressed, fruit quality, reduction of disease and pest population, and provides an advantage over other walnut varieties. The region adaptation of Çağlayancerit Cevizi has increased its resistance against diseases and pests and caused to be grown without chemical pesticides.

Çağlayancerit Cevizi production geographical boundaries are Çağlayancerit Central District, Boylu Village, Bölükdamlar Village, Emiruşağı Village, Kale Village, Küçükcerit Village, Soğukpınar Village, Oruçpınar Village, Zeynep Uşağı Village, Küçükünült Village, Bozlar and Helete Town. In Çağlayancerit district, from the past to the present, walnuts were raised primarily by every family to meet their own needs. Walnut production is a tradition passed from family to family. Now, the livelihood of 80 percent of the people living in Çağlayancerit district is walnut.

Çağlayancerit Cevizi is a symbol in Kahramanmaraş. Walnut festivals are organized in Çağlayancerit for the promotion of walnut. Locally, the name of the walnut is called Koz. Koz is a local expression used as a synonym for the word walnut. However, Çağlayancerit Cevizi is the walnut they grow in the region. These grown walnut trees were also grown by producing seedlings or planting seeds from their own seeds that were not grafted. The high number of trees grown from seed in the district caused the region to become a walnut breeding center. Families usually consume this walnut, as a snack in the winter, along with tarhana, a local product. This type of walnut consumption is a culture in the district. Walnuts are also used in the production of local products, samsa and sucuk.

One of the oldest arts in Kahramanmaraş is “wood carving art”. The most important raw material of carving is walnut tree. Walnuts make up 80% of the produced carving items. Products made of walnut wood such as dowry chest, encrypted jewelry box, cemekan, chair, coffee table set, tray are marketed all over the country.

1.7. Name and address of the authorities or bodies verifying compliance with the provision of the specification

Çağlayancerit Chamber of Agriculture is applying to register Çağlayancerit Cevizi as a PDO on behalf of the professional committee group of Çağlayancerit Cevizi producers.

The inspection authority consists of one representative from Çağlayancerit Chamber of Agriculture, Çağlayancerit Municipality and Çağlayancerit District Directorate of Agriculture and Forestry.

Flavor Profile Analysis (FPA) technique, which is a sensory analysis method, is used to control the compatibility of Çağlayancerit Cevizi with geographical indication and to determine the taste and odor characteristics scientifically. Taste Profile Analysis (FPA) is a sensory evaluation method that enables the qualitative and quantitative properties of a flavor ingredient to be examined in detail with the descriptive evaluation technique.

Process steps of FPA Technique;

- Panelist selection and training
- Identification and identification of character traits that explain taste, smell and all flavor
- Determining the order of perception of character traits and grading the density of these factors in a scale system
- Evaluation of flavor intensity
- Determination of impression and continuity after taste

The responsibility of the geographical indication is under the control of the mentioned authority and prosecution about those who use the geographical sign unfairly will be initiated by the registrant. The inspection of the use of the geographical indication is carried out once a year regularly, whenever necessary and upon complaint.

Control:

Accompanying Information:

1. **Type:** PDO
2. **Country of origin:** Turkey
3. **Applicant Group: Çağlayancerit Chamber of Agriculture**

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4. **Proof of Protection in the Country of Origin**

Available on the Turkish Patent Institute website:

https://www.ci.gov.tr/cografi-isaretler/detay/38058

https://www.ci.gov.tr/Files/GeographicalSigns/175.pdf