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‘KAYSERİ PASTIRMASI’

SPECIFICATION

PDO ( ) PGI (X)

1.RESPONSIBLE DEPARTMENT IN TÜRKİYE

NAME: Turkish Patent and Trademark Office

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2. APPLICANT GROUP

NAME: Kayseri Ticaret Odası (Kayseri Chamber of Commerce)

ADDRESS: Alsancak Mahallesi Kocasinan Bulvarı No : 167 Kocasinan KAYSERİ TÜRKİYE

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Website: http://www.kayserito.org.tr/

Kayseri Chamber of Commerce was established in 1896 and five of its members have been producing ‘Kayseri Pastırması’.

3. TYPE OF PRODUCT

Class 1.2. Meat products (cooked, salted, smoked, etc.)

4. SPECIFICATION

4.1 Name:

‘Kayseri Pastırması’

4.2 Description

‘Kayseri Pastırması’ is the pastrami produced by using cattle carcase and produced in the geographical area explained in Section 4. Cattle carcase is cut into little pieces, cured (salted), washed, pressed dryed and covered with fenugreek. It’s shape is flat.

‘Kayseri Pastırması’ is sold in packs with or without fenugreek, as whole or as sliced. ‘Kayseri Pastırması’ sold as a whole is covered with fenugreek. Therefore, its outer color is brown, inner

color is reddish. Sliced pastrami gets a reddish color with some whiteness inside due to the fatty part of the meat. ‘Kayseri Pastırması’ is dried out in preserved open air chambers. When the air conditions aren’t suitable, climatic chambers at 20-25 °C are used.

Specifications of ‘Kayseri Pastırması’ are as follows.

Specification	Quantity
Moisture by mass (without fenugreek)	Max % 50
pH	Max % 6
Salt by mass in dry matter (without fenugreek)	Max % 10
Dry cummin by mass	Max % 10

Composition of the fenugreek used in production as follows.

- %45 fenugreek – vetch – wheat mix: %30 fenugreek seed flour, %30 vetch and %40 wheat
- %5 spice mixture: %1.5 powdered paprika , %1.5 powdered chili paprika, %2 cumin
- %5 garlic
- %45 water

Curing process of ‘Kayseri Pastırması’: Nitrited cured salt consists of 5g of nitrite is added to 1kg of salt. 60-80 kg of this salt is used to salt 1 ton of meat. This salt is commonly known as “karıncabaş”.

4.3 Geographical Area

The demarcated geographical area covers all the villages and towns belonging to Kayseri province in Cenral Anatolia in Türkiye.



4.4 Proof of Origin

Under the coordination of Kayseri Chamber of Commerce, inspections are fulfilled by a inspection board by the participation of at least 4 experts from Kayseri Chamber of Commerce, Kayseri Metropolitan Municipality, Kayseri Provincial Directorate of Agriculture and Forestry, Kayseri Provincial Directorate of Health, Union of Chambers of Turkish Engineers and Architects Chamber of Food Engineers' Kayseri City Representation. Inspections are fulfilled once a year periodically, and whenever needed or whenever a complaint arises.

The criteria for the inspection are given below.

- Suitability of the ingredients used in production.
- Compliance with the production method including concealment, curing, cumming and drying stages.
- Compliance with the product's pH level and dry fenugreek, salt and moisture ratio by mass excluding the fenugreek.
- Compliance with the packaging and conservation conditions
- Compliance with the 'Kayseri Pastırması' inscription, its logo and Turkish Geographical Indication emblem usage.

During the inspection, inspection board can benefit from public institutions' or private institutions or these institutions' natural or real entities or can buy service. Registrant proceeds the relevant legal processes.

4.5 Method of Production

Fenugreek used in covering the surface of 'Kayseri Pastırması' is made up of these ingredients:

- % 45 fenugreek – vetch – wheat mixture: %30 fenugreek seed flour, %30 vetch and %40 wheat
- %5 spice mixture: %1.5 powdered paprika , %1.5 powdered chili paprika, %2 cumin
- %5 garlic
- %45 water

During summer productions in order to prevent acetifying usage of ice rather than water is recommended.

Wet fenugreek ratio used in production is %15 of the meat to be covered with fenugreek and this ratio cannot exceed %10 of the pastrami when dried. Curing process of 'Kayseri Pastırması': 5 g of nitrite is added to 1 kg of salt to prepare nitrited cured salt. 60-80 kg of nitrited cured salt is used for 1 ton of meat.

Production process of 'Kayseri Pastırması' is as follows.

- Chunks of meat derived from chuck, shank and round parts of the male calves which are 2-5 years old, healthy and weighing at least 250 kgs are used.
- Meats packed over and over are cut with 45^0 angle using a knife or injection needles.
- Cut parts are filled with freshly prepared nitrited curing salt. Nitrited salt is used to improving taste and tissue of cured meat. It is also used to prevent oxidative embitterment with patogen microorganisms starting with *Clostridium botulinum*.
- At the end of drying process, meat drains its water and it is transferred to washing plates and it is washed at least an hour until there is no salt in holes.
- After the meat is taken from washing plates, they are hung to racks and waited 5-7 days in chambers prepared for this procedure.
- Drained meat are pressed for 12-24 hours with needled holes. This procedure both drains remained water and gives their flat shape.
- At all enterprises producing 'Kayseri Pastırması', there are preserved open air chambers to use the wind in the geographical area after the pressing procedure, pastrami hungs to these chambers and left in open air to dry out. Drying out takes 5-7 days according the air temperature, humidity and circulation speed. If the air conditions aren't suitable, the air conditioning rooms kept 20-25 °C inside facility. Moisture ratio at dried products fenugreek ratio is max %50.
- Dried pastrami are pressed again for 15-30 minutes. If the flat shape is broken, it is given again.

- Shaped pastrami are placed in cauldrons covered with %45 fenugreek. They are placed over and over rested for 1-2 days in 0-4 °C cold air depots.
- Rested pastramis are taken from depots and hung to racks. Extra fenugreek are sliced from the surface of pastrami. After that it is reshaped and wiped.
- It is dried until it takes its final shape in 20-25 °C climatic chambers or at preserve open air hung to racks.
- 'Kayseri Pastırması' can be sold with or without fenugreek
- 'Kayseri Pastırması' can be sold as whole or as sliced.

'Kayseri Pastırması' should be kept at 0-4 °C temperature for 3-4 months, or in the modified atmosphere packages (MAP- %70 N_2 (nitrogen) and %30 CO_2 (carbondioxide) for 4-6 months.

4.6 Link

'Kayseri Pastırması' has been traditionally produced in the Kayseri province for centuries. The link between 'Kayseri Pastırması' and the geographical area is based on the reputation the product enjoys thanks to producers' know-how in selecting and preparing the ingredients and in the various stages of the production process that account for the distinctive taste and aroma of the product (including the selection of the meat).

Kayseri province is located on the Silk Road which was the main trade route for spices during the Ottoman period. Because of this advantage, local people could easily obtain many spices such as red pepper powder, cumin and black pepper centuries ago. Therefore, these spices played an important role in the production of 'Kayseri Pastırması'.

In addition to being a trade center, Kayseri is a province where agriculture and animal husbandry are common since ancient times due to its geographical location and climatic conditions. Animal husbandry has been one of the important livelihoods of the local people for centuries. Therefore, meat used in the production of 'Kayseri Pastırması' is selected specially.

The dry climate of Kayseri, especially the wind blowing from Mount Erciyes in the autumn makes it possible to dry 'Kayseri Pastırması' successfully. There is a significant temperature difference between day and night during this windy period. This period is called as "Pastrami Summer". In this period, temperature changes between 25-30 °C during the day and drops to 0-5°C at night.

‘Kayseri Pastırması’ is fermented in hot conditions during the day and its aroma matures in cold conditions at night. Thus, a slow homogeneous drying takes place.

On the other hand, industrial solutions have been developed to provide the same drying conditions inside the enterprices to meet the increasing demand for the product. In this context, ‘Kayseri Pastırması’ can be produced during the whole year.

There are many local and foreign articles written about ‘Kayseri Pastırması’. One of the oldest and the most important of these works dates 17th century and written by Evliya Çelebi, who is known as the greatest Turkish traveler auther and known worlwide.

In his book series called “Seyahatname” (book of travels), he mentioned about ‘Kayseri Pastırması’ in a literary form also referring to its being a valuable gift sent to Istanbul province.

Another oldest publication is the Military Medical Veterinarian Magazine published in 1928 which refers to the distinctive and delicious flavor of ‘Kayseri Pastırması’.

‘Kayseri Pastırması’ is one of the popular product among the national and international visitors of the geographical area and plays an important role in the local economy. It was first exhibited in 1938 at the 8th İzmir International Fair. Since then, it has been regularly taking part in many international, national and local food fairs, gastronomy workshops, etc. Amongst these events, “Sujuk, Pastrami and Bread Fest” held in Erciyes Ski Center of Kayseri attracts many national and international visitors.

4.7 Labelling

‘Kayseri Pastırması’ logo and Turkish Georaphical İndication emblem are placed on the product or on its package. If they cannot be placed on the product or the package, they are placed in the enterprise in a visible place.



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

Kayseri İl Tarım ve Orman Müdürlüğü (Kayseri Provincial Directorate of Agriculture and Forestry)

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