Ref. Ares(2023)3298185 - 11/05/2023

SPECIFICATION

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Applicant Group

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Ayaş chamber of Agriculture is a non-governmental organization affiliated to the Union of Turkish Agricultural Chambers, operating within the scope of law no. 6964. Most members are engaged in processing and marketing of agricultural products.

1. Name of the product

'Ayaş Domatesi'

2. Product Description

‘Ayaş Domatesi’ is a thin-skinned and very juicy tomato grown using local ecotype seeds and seedlings in Ayaş district of Ankara province. ‘Ayaş Domatesi’ is large and fleshy, weighs 250-300 g its skin has a dull pink-red color. On the outer surface of the tomato, there are slight ridges. There is also a whiteness in the apperance of hoarfrost on the flesh of the fruit when divided into two. Due to its high acidity, it has a slightly salty and lemony aroma. ‘Ayaş Domatesi’ has a high lycopene content, approximately 5916 mg/100 g.

Physical and chemical properties of ‘Ayaş Domatesi’		
Water Soluble Dry Matter (ºBx)		At least 4.20
pH Value		4.20-4.70
Total Acidity (% Citric Acid)		At least 0.40%
Hunter Color Value (min-max)	*L	28.0-29.0
	*a	14.0-17.0
	*b	8.0-12.0

3. Definition of the geographical area

The demarcated geographical area is Ayaş district of Ankara province in Central Anatolia in Türkiye.

4. Proof of origin

Controls are carried out by an inspection authority consisting of at least 3 people, under the coordination of the Ayaş Chamber of Agriculture and with participation of an expert person from Ayaş Municipality, Ayaş Provincial Directorate of Agriculture and Forestry, Ankara University Rectorate.

Inspections are carried out regularly 1 times a year and whenever needed or in case of complaints. The coordinator will keep a list of the producers to ensure the traceability and origin of the product.

The inspection body carries out the necessary audits on 'Ayaş Domatesi' including production area, production from local seed, physical and chemical properties of the product, and production method. The coordinator may take legal action against the unlawful and illegal users of the PDO, and the inspection body may carry out additional audits upon any complaints or suspicion.

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

The planting area is plowed in advance and the soil is aerated. This process is done in April. 'Ayaş Domatesi' seedlings are ready for planting when 2.5 leaves (approximately 5-10 cm) after the cotyledon leaves. The seedlings are planted with 50-60 cm spacing for table tomatoes, 25-30 cm spacing if the product is to be given to the industry, and 1.8-2.0 m distance between two rows.

The first tilling is made 15 days after planting, and the second hoe after the first month. If drip irrigation is preferred, drip irrigation is applied once a week for 12 hours. If fertilizer is to be given, it is given after soil analysis. If necessary, mono ammonium phosphate can be given to increase flowering, and potassium can be given after the fruits begin to form. Harvest starts in early August and continues until November. Tomatoes reach harvest maturity in 60-80 days from seedling planting to harvest in the open field. The fruit is harvested by hand, turning it slightly around the stem, and plucking it without damage.

6. Link

The application for registration of the designation of origin 'Ayaş Domatesi' is based solely on the specific quality and characteristics of the product, which result from the natural factors present in the geographical area.

'Ayaş Domatesi' has been grown in Ayaş since the 1960s. 'Ayaş Domatesi' is a thin-skinned and very juicy tomato, grown using seeds and seedlings in the local ecotype. 'Ayaş Domatesi' is large and fleshy, weighs 250-300 g its skin has a dull pink-red color. On the outer surface of the tomato, there are slight ridges. There is also a whiteness in the apperance of hoarfrost on the flesh of the fruit when divided into two. Due to its high acidity, it has a slightly salty and lemony aroma. The fruit shape and structure of 'Ayaş Domatesi' depend on the local seeds and seedlings transferred from generation to generation at the geographical area. The leaf feature is narrow and the plant has a dwarf structure. The plant height is about 120 cm and it shows development in late season. The leaves of the tomato are covered with hairs that have an intense tomato aroma, just like the stem. The leaves have compound form and large. Although there is a lot of sun exposure in the region, sunburn does not occur on the fruits due to the large leaf blade and abundant leaves of 'Ayaş Domatesi'.

The district of Ayaş, which is located in the Central Anatolia Region, differs from the climatic characteristics of this region and shows microclimate climatic characteristics. This climate is effective on the product properties. The soil of Ayaş has high iron and potassium content. The seedlings obtained from the seeds produced in the geographical area are used. 'Ayaş Domatesi' obtained because of this process, which started with the seeds of 'Ayaş Domatesi', cannot be grown in another area due to the climate and soil characteristics. Ayaş district has a microclimate feature due to its thermal hot water resources. The abundance of rivers in the geographical area and the rich iron and potassium content in the soil structure constitute the characteristics of 'Ayaş Domatesi'. Therefore, this tomato variety does not show the same characteristics when grown in other regions.

After the suitable tomato seeds are determined by the producers, they are separated for use as seeds. Large ones are selected from the tomato seeds. These selected seeds are dried. These dried seeds are stored in cloth bags. In March-April, these seeds are planted to be turned into seedlings. These seedlings are planted in May.

Typical features of the continental climate are seen in Ayaş, with cold winters and hot and dry summers. The altitude is 910 m. Annual average temperature is 11.4°C, average relative humidity is 54%. The lowest average temperature of 0.5°C belongs to January and the highest average temperature of 22.2°C belongs to the months of July and August.

The highest precipitation falls in December with 57.2 mm and the lowest precipitation in August with 9.6 mm. 'Ayaş Domatesi' is openly pollinated and shows late development. For 'Ayaş Domatesi' to germinate successfully pollination temperatures of 10ºC and higher is necessary, and percentage of fruit setting decreases when the temperature drops below 15ºC during maturation.

'Ayaş Domatesi' is open pollinated and develops late. 'Ayaş Domatesi' pollen can be fertilized by germinating as desired at 10 degrees and above, and the percentage of fruit setting decreases when the temperature drops below 15 degrees. The blooming starts when the temperature rises above 17 degrees. Seedlings planted in May bloom in June.

Since Ayaş has continental climate characteristics, the summer months are hot and the fruits develop after 25 days. During the fruit ripening process, the temperature should be between 18-26°C. Color substances are best synthesized at this temperature.

İn the month June which correspond to the period of pollen germination and fruit setting in the defined area, the average temperature is 25°C and the average relative humidity is %54 which is good for the product as the optimum temperature for pollen germination and fruit setting is 18-26°C and 50-80% relative air humidity. This temperature and humidity lasts from the first week of May to June in Ayaş. At low temperature, very little pollen dust is formed, partially fertilized amorphous fruits occur. During the fruit ripening process, the temperature should be between 18-26°C. Color substances and therefore lycopene are best synthesized at this temperature as well. 'Ayaş Domatesi' has a high lycopene content, approximately 5916 mg/100 g. The climate of Ayaş provides the most suitable conditions for pollination and fruit development. The richness of potassium and iron content of Ayaş soils affects the color of 'Ayaş Domatesi'.

The planting area is plowed beforehand and the soil is aerated. This process is usually done in April. 'Ayaş Domatesi' seedlings are ready for planting when 2.5 leaves (approximately

5-10 cm). Seedlings can be planted in two ways, by machine and hand. Seedlings planting of ‘Ayaş Domatesi’ starts in May and lasts until the end of May.

The climate of Ayaş district provides the most suitable conditions for pollination and fruit development. Seedlings are planted with 50-60 cm spacing for table tomatoes, 25-30 cm row spacing if the product is to be given to industry, and 1.8-2.0 m distance between two rows. This sparse planting method used by the producers and the soil of geographical areas has high potassium and iron content increases the yield and thus the fruit size by providing air circulation and sun exposure.

‘Ayaş Domatesi’ reach harvest maturity in 60-80 days after planting seedlings. Because of its thin-skinned the fruit is harvested by hand, turning it slightly around the stem, and plucking it without damage.

‘Ayaş Domatesi’ has a longer shelf life when it is harvested before it reaches harvest maturity due to its thin skin and very juicy structure. In addition, ‘Ayaş Domatesi’ has thin lines on the fruit due to its ability to absorb nitrogen from both the air and the soil before reaching the harvest.

7. Name and address of the authorities or bodies verifying compliance with the provision of the specification [Article 11/*R.510*]

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