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SPECIFICATION

Responsible Department

NAME: Turkish Patent and Trademark Office
ADDRESS: Hipodrom Caddesi No:13 (06560) Yenimahalle/ANKARA TÜRKİYE
TEL: +90 312 303 10 00
E-MAIL: cidb-ab@turkpatent.gov.tr

Applicant Group

NAME: Ezine Peynirini ve Mandıracılarını Koruma Geliştirme ve Tanıtma Derneği
ADDRESS: Seferşah mah. Adnan Menderes Cad. Mavi plaza Kat:5 Ezine/Çanakkale TÜRKİYE
TEL: +90 (286) 618 27 50
E-MAIL: ezine-peyniri@hotmail.com

1. Name of the product

'Ezine Peyniri'

2. Product Description

'Ezine Peyniri' is a creamy white cheese manufactured with a mixture of sheep, goat and cow's milk and matured in brine for at least 8 months. Depending on the season, 35-45% sheep's milk is mixed with minimum 40% goat's milk and maximum 25% cow's milk. 'Ezine Peyniri' exhibits the following characteristics:

Sensory Properties

-Colour: White - light yellow

-Texture: Semi-hard or firm with small holes and without skin

-Taste and Aroma: 'Buttery' and 'cooked milk' aroma and 'mild-sweet' 'salty' and 'sour' taste

Chemical Properties

	Minimum
Fat in dry matter (%)	49
Dry matter (%)	43
Salt content in dry matter (%)	6
Acidity (% Lactic acid)	0.70
pH	4.72

3. Definition of the geographical area

In Çanakkale Province, Ezine, Bayramiç and Ayvacık districts; Şerbetli, Etili, Alatliburun, Küçüklü, Alibeyköy and Söğütalan villages of Çan district and Karacaören, Kurşunlu, Şerbetli and Kirazlı villages of Merkez district.

4. Proof of origin

Association for the Protection of Ezine Peyniri and Dairy Farmers keeps a ledger of PDO producers. Under the coordination of the Association for the Protection of Ezine Peyniri and Dairy Farmers; An expert from Çanakkale Commodity Exchange, an expert from Çanakkale Provincial Directorate of Agriculture and Forestry, and an expert from Çanakkale Onsekiz Mart University Food Engineering Department, carry out audits.

In order to ensure the traceability of the product, inspections are carried out by the Ministry of Agriculture and Forestry to identify the supplier, quantity and origin of all product lots supplied, as well as the relevant recipient, quantity and destination of the products received. Namely; Çanakkale Provincial Directorate of Agriculture and Forestry, which is one of the inspection institutions; It is an organization affiliated to the ministry and inspects the compliance of the use of geographical indications related to agriculture and food with the characteristics specified in the registration.

Audit criteria;

a. The geographical area from which milk is supplied.
b. Production Method;
    i. Mixing 35-45% sheep milk, minimum 40% goat milk, and maximum 25% cow milk depending on the season.
    ii. Breed of animals from which milk is provided.
    iii. Use of sea salt.
    iv. Cheese production stages.
    v. Maturation period.
c. Physical properties of the product
    i. white to light yellow color
    ii. medium hardness
    iii. non-brittle structure
    iv. few and small pores
d. Chemical properties of the product.
e. Flavor of the product.
f. Packaging.
g. Use of PDO logo and ’Ezine Peyniri’ name

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

Characteristics of the milk used: Sheep, goat and cow milk collected within the geographical area of ‘Ezine Peyniri’ according to the season; It is used by mixing sheep's milk at the rate of 35-45%, goat's milk at least 40%, and cow's milk at maximum 25%. The milk used in the production of ‘Ezine Peyniri’ does not contain antibiotics and substances that prevent/neutralize the acidity development of the milk, and no processes such as degreasing or adding water are applied to change the composition of the milk.

Preparation of rennet: The rennet to be used is obtained from abomasum of cattle or sheep (preferably calves) who are at the age of suckling. In order for the rennet to be used throughout the year, the well-salted abomasum are beaten, dried and ground to the consistency of flour, stored in bottles, and used when necessary by dissolving them in warm water and adding them to milk.

Properties of the salt used: Sea salt is used exclusively in the production of 'Ezine Peyniri'. The salt used is purified from foreign substances. Drinking water is used when making brine.
Production of 'Ezine Peyniri': Production of 'Ezine Peyniri' starts in March, which is the production period of sheep and goat milk. After the milk to be processed is pasteurized at 67 ℃ for 30 minutes, it is fermented at 32-34℃ with the enzyme abomasum in order to ensure the formation of clots. Milk is fermented in vats with a capacity of 1500 liters. No culture is used in the production of 'Ezine Peyniri'. After the clot mass formed is cut off, it is left on its own for about 30 minutes in order to separate the whey. Then, pressure is applied using a press cloth in order to speed up the filtering process. At this stage, the clot also fuses with each other and the formation of curd is provided. After the curd formed is cut into molds, it is kept in brine prepared using 14-16 Bome sea salt in order to gain the desired taste and aroma. The cheese molds taken out of the brine are arranged in a single row in the tins, sprinkled with dry salt and left to rest for 10-12 hours. As a result of this process, the separated water is removed from the environment, cheese is lined up until the cans are full, and brine is added on it, and the cans are closed and soldered in an airtight manner. In order for the cheese to gain the desired characteristic taste and aroma, cheese tins are matured in cold air stores at 2-4 ℃ for at least 8 months. The ripening process of 'Ezine Peyniri' is done visually by opening the tins. This process continues by opening and closing the sample cans until the cheese completes the ripening period. The ripening time of 'Ezine Peyniri' is definitely included in the label information as months.

6. Link

Specificity of the geographical area

Specificity of the geographical area

The area reflects the transitional features between Mediterranean and Black Sea climates. Besides, it has lower average temperatures in winter. Minimum temperature is in February, at -4.2°C and maximum temperature is in August, at +35.8. Annual average temperature is 14.7 and the average humidity is 72.6%. Another feature distinguishing the area from other environments is the strong winds during most of the year.

Annual dominant wind direction in the area is north. The most common winds are northeaster, north, southwester and south. Annual average precipitation is between 662.8 m^3 and 854.9 m^3. Rainfall during summer is low. The months with the highest precipitation are December, January and February. The number of days with snow cover is around 8 days at most.

These climatic conditions allow the floral diversity for natural grazing and the limited days of snow cover enable yearly long-term grazing of the dairy animals on pastures. Three districts placed in the geographical area are located between the Kaz Mountains and the Aegean Sea. Sheep and goat breeding is prevalent in the area. Plants of a high diversity grow, particularly in spring, on the non-arable lands on the Kaz Mountains' piedmont. Kaz Mountains provide the area with high precipitation and rich flora and with an abundance of oxygen. Since the hundreds of area-specific aromatic plants consumed by the animals have a direct effect on the

milk's taste and aroma, its features give a unique taste and aroma profile to the cheese. Particularly the milks collected during the season starting from March and until July are used in production of 'Ezine Peyniri'. Kaz Mountains' climate, geographically transitional between Mediterranean and Black Sea climates is semi-humid with high precipitation. These humid conditions and faulty topography have caused a robust forest cover and rich flora on the Kaz Mountains. The flora is composed of hundreds of aromatic plants, most particularly sweet marjoram, wild marjoram, common sage, horse mint, lemon balm and common thyme The flora is composed of hundreds of aromatic plants, most particularly sweet marjoram (Origanum majorana L.), wild marjoram (Origanum vulgare), common sage (Salvia officinalis L.), horse mint (Mentha longifolia L.), lemon balm (Melisa officinalis L.) and common thyme (Thymus vulgaris L.). The cheese produced from milk collected from animals feeding on these plants has '"buttery" and "sweet" aroma.

Sea salt is exclusively used in production of 'Ezine Peyniri'. Use of easily dissolvable sea salt prevents melting and breaking of the cheese and allows the cheese to easily exude its water content during the maturation process.

Specificity of the product

'Ezine Peyniri' is of white - light yellow colour and has a medium-rigid and non-fragile texture. It contains small holes throughout the cheese. 'Ezine Peyniri' has a 'creamy' aroma (caused by the milk fat in the milk's composition) of 'cooked milk' (contributed by the heat treatment). Taste and aroma properties of the sheep, goat and cow milks used in production are imparted to the product and affect the taste and aroma of the cheese. 'Ezine Peyniri' is matured for at least 8 months in brine. This process gives the cheese its typical colour, texture and taste. The enzymatic, chemical and microbial reactions during maturation of protein, fat and lactose in the milk's composition causes characteristic sour' and 'sweet' tastes in the cheese; small holes are found and the cheese stays rindless.

Causal link between the geographical area and the product's quality, its reputation or other characteristics

- Traditional livestock breeding practices are applied in an area with a transitional climate between Mediterranean and Black Sea climates, with semi-humid, high-precipitation and and windy climatic features; the area's Kaz Mountains that are free of adverse environmental conditions imposed by industrialisation provide the area with high rainfall and rich flora, as well as abundant oxygen.

- The designated area has natural pastures rich in local aromatic plant populations that are used in every season by the livestock breeders for sheep and goat grazing, optimally based on their experience of the area's geological features; the area's climatic properties and specific flora that contributes to production of milks with a particular quality and hence gives 'Ezine Peyniri' unique qualities and a pleasant organoleptic character.

- Specific methods used during production:
    - Use of three types of milk (goat, sheep and cow milk) at production;
    - Use of animal-sourced abomasum rennet;
    - Maturation in brine;
    - Use of only sea salt;
    - Not using starter culture;

- A maturation period of at least 8 months.

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

Name: Çanakkale Provincial Directorate of Ministry of Agriculture and Forestery
Address: İsmetpaşa, 17100 Çanakkale Merkez/Çanakkale TÜRKİYE
Telephone: + 90 (286) 217 30 19
Email: canakkale@tarimorman.gov.tr