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BOOK OF SPECIFICATION

‘Bursa Siyah İnciri / Bursa Siyahı’

Protected Designation of Origin (PDO)

COMPETENT AUTHORITY

Turkish Patent and Trademark Office

Hipodrom Caddesi No: 13 (06560) Yenimahalle/ANKARA TURKEY

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APPLICANT

S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği (S.S. Bursa Region Village Development and Other Agricultural Purpose Cooperative Union)

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Composition: producer group, producers, cooperative, warehouseman, packer

1. NAME OF THE PRODUCT

‘Bursa Siyah İnciri / Bursa Siyahı’

(In English its translation is ‘Bursa Black Fig / Bursa Black’)

2. DESCRIPTION OF THE PRODUCT

2.1.Type of product

Class 1.6. Fruit, vegetables and cereals fresh or processed

2.2.Description of product

’ refers to the fruit of the “Dürdane” variety. It has a dark purple color skin, red flesh, and large size (a width between 55 and 65 mm). It grows in the Bursa and is consumed as a fresh product.

Fruits are big-round and flat in shape (oblate). The shell (skin) is dark purple and easy to peel. Nuclei are medium in size and have no fruit cavity or very small internal fruit cavity.

- Fruit width: 55,0 – 65,0 mm
- Fruit length: 45,0 – 55,0 mm
- Skin thickness: 1,2 – 1,8 mm
- Ostiole width: 8,0 – 12,0 mm
- Number of fruits in 1 kg: 11 ± 2 fruits
- Brix: 17,00 – 18,50

- pH:4,50 – 5,00

‘Bursa Siyah İnciri / Bursa Siyahı’ is firm and strongly aromatic. They must have both a sweet and acidic taste. Indeed, ‘Bursa Siyah İnciri / Bursa Siyahı’ is characterized by a high sugar content (Brix content between 17,00 and 18,50) as well as a pronounced acidity with a pH ranging from 4,50 to 5,00.

3. GEOGRAPHICAL AREA

Bursa is a province of the Marmara region which gives its name to black figs grown in the districts of the province listed below:

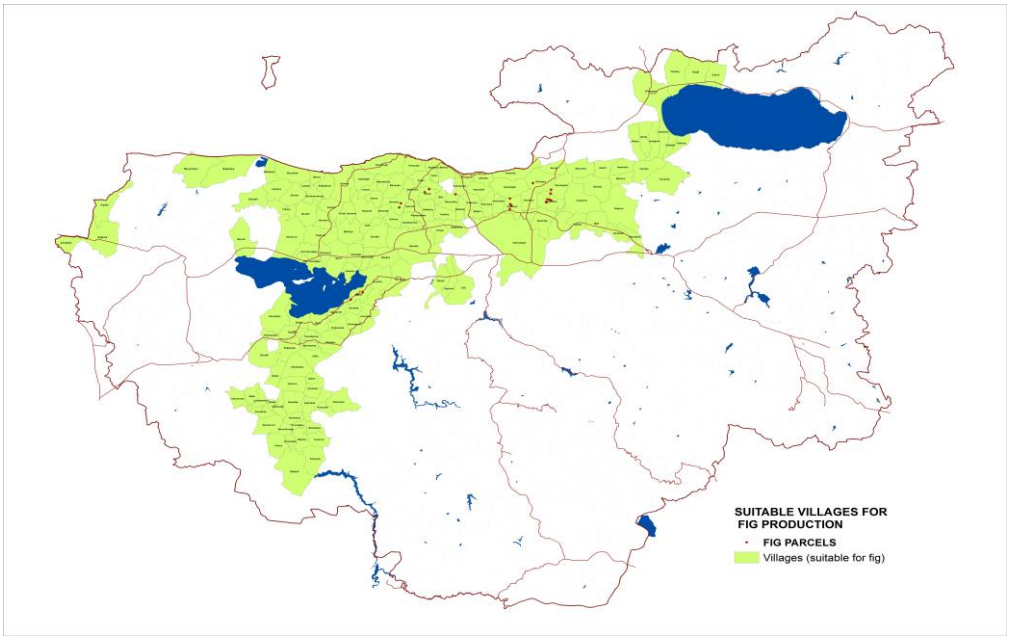
- Gemlik; Kurtul, Muratoba, Katırlı, Hamidiye, Şükriye, Feyziye, Fındıcak, Kurşunlu
- Gürsu; Kazıklı, Iğdir, Karahıdır, Dışkaya
- Karacabey; Boğazköy, Çavuşköy, Taşpınar, Yeni Karaağaç, Eski Karaağaç, Orhaniye, Ikizce, Dağkadı, Yeşiller, Bayramdere, Seyran, Çeşnigir, Ballıkaya, Çamlıca, Inkaya, Muratlı, Hürriyet, Karakoca,
- Kestel; Barakfaki, Çataltepe, Kayacık
- Mustafa Kemal Paşa; Yenice, Gündoğdu, Alpagut, Karaorman, Melik, Kösehoroz, Devecikonağı, Çardakbelen, Döllük, Çavuşköy, Çamandar, Kurşunlu, Fındıcak, Bükköy, Yoncaağaç, Eskibalçık, Karacalar, Yenibalçık, Kestelek, Çaltılıbük, Osmaniye, Kazanpınar, Doğanalan, Akçapınar, Onaç, Köreken, Killik, Incealipınarı, Uğurlupınar, Taşpınar, Dorak, Işıklar, Çömlekçi, Çamlıca, Kabulbaba, Güller, Söğütalan, Kadirçeşme, Karaoğlan, Çördük
- Mudanya; Esence, Dereköy, Mesudiye, Evciler, Çamlık, Eyerci, Emirleryenicesi, Söğütpınar, Çayönü, Yalıçiftliği, Yürük Yenicesi, Zeytinbağı, Kumyaka, Hançerli, Yaman, Kaymakoba, Mirzeoba, Orhaniye, Çekrice, Yaylacık, Küçükyenice, Dedeköy, Ipekyayla, Çepni, Işıklı, Akköy, Mudanya Merkez, Güzelyalı, Altıntaş, Aydınpınar, Göynüklü, Çağrışan, Mürselköy, Ülkü, Bademli, Hasköy
- Nilüfer; Gölyazı, Fadıllı, Çatalağıl, Karacaoba, Ayvaköy, Unçukuru, Akçalar, Çaylı, Konaklı, Başköy, Hasanağa, Görükle, Yolçatı, Doğanköy, Çalı, Yaylacık, Tahtalı, Badırga
- Orhangazi; Orhangazi, Gemiç, Gürle, Yenigürle, Dutluca, Gölyaka, Akharem, Yeniköy, Üreğil, Çakırlı
- Osmangazi; Osmangazi, Nilüfer, Aksungur, Ahmetbey, Gündoğdu, Çağlayan, Ovaakça, Dürdane, Karabalçık, Selçukgazi, Seçköy, Avdancık, Demirtaş, İsmetiye

TURKEY



https://atlas.harita.gov.tr/#5.06/40.21/34.84

BURSA REGION



4. EVIDENCE PROVING THAT THE PRODUCT COMES FROM THE GEOGRAPHICAL AREA

4.1. Identification of the operators

Any operator wishing to become involved in all or part of the production, storage, or packaging of the PDO 'Bursa Siyah İnciri / Bursa Siyahı' is required to notify its activity to the PDO Registrant to be authorized to use the PDO 'Bursa Siyah İnciri / Bursa Siyahı'. The operator's notification and authorization must occur before any production or storage, or packaging activities.

Operators wishing to become involved in the PDO 'Bursa Siyah İnciri / Bursa Siyahı' shall fill in an information form with the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği containing the following information:

For producers

- The list of the plots owned or rented by the producer and the identification of the plots used for the PDO 'Bursa Siyah İnciri / Bursa Siyahı';
- The map of the plots;
- The identification of the storage and packaging premises (number, location).

For operators involved in the storage of the product:

- The identification of the storage and packaging premises (number, location).

For traders

- The identification of the storage and packaging premises (number, location) as well as the location of the sales points;

All the operators should:

- Provide their name and address;
- signing an agreement stating that they are committed to respecting the current Code of Practices, allowing the control of their plot, or/and their premises, or/and their documentation, and that in case of a discrepancy they are committed to accepting the sanctions decided by the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği
- The agreement shall be done in two copies (one for the operator, one for the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği).

4.2. Recordkeeping and reporting obligations

Operators involved in the activities of production, storage, and packaging shall maintain stocks and transactions records of all the inputs and outputs related to the PDO 'Bursa Siyah İnciri / Bursa Siyahı'. Those records should be made available to the control body. Every year, operators should declare PDO potential production and the volume commercialized under PDO 'Bursa Siyah İnciri / Bursa Siyahı' to the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği.

4.3.Definition of batches

One batch of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ is defined as the daily harvested or processed quantity per operator.

4.4.Traceability

A traceability system is developed based on a code number or a digital code. The system shall allow tracing of each batch of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ products from the producer until the commercialized of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’.

4.4.1. Reporting

Each batch shall be traceable from harvest to commercialization.

At the harvest level, fig creates are identified with the quantity and the plot number. Producers are in charge of recording traceability information related to plots to ensure the link with the batch numbers.

At the sorting and packaging level, the work is organized by batch. A statement of sales of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ is made for each batch. The batch number is indicated on the receipt of delivery and the invoice.

From harvest to commercialization, stock accounts shall be kept including the comparison between the estimated harvest, the quantity harvested, and the quantity sold under PDO. The documents allowing this accounting are the cultivation/plot register, sales, and purchase register, and a stock register.

All the PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ must be packed, stored, and sold in the § 5.13 defined package.

Traceability documents:

Activity	Checkpoint	Associated document
Authorization to be part of the ‘Bursa Siyah İnciri / Bursa Siyahı’ association in charge of the PDO	Producer S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği	Information document Agreement document
Fruit production	Producer Plot Agronomic practices	Cultivation register
Harvest and sorting	Harvest date Variety Plots Agronomic practices Batch number	Cultivation register Stock register Receipt of delivery
Storage	Batch number of the delivery / on the intermediary product Length of storage	Stock register Receipt of delivery
Packaging	Batch number on the final product Detailed information about the organization in charge of the packaging	Labelling Sales and Purchase register Receipt of delivery

Sales of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’	Trader	Sales and Purchase register Receipt of delivery

5. DESCRIPTION OF THE PRODUCTION METHOD OF THE PRODUCT

5.1. Authorized varieties

The PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ is reserved for the “Dürdane” variety.

5.2. Origin of the plant

‘Bursa Siyah İnciri / Bursa Siyahı’ is a fig of the Dürdane variety which is a local variety of Bursa province. Bare roots plants nurseries are prepared between the end of November and March. Nurseries in plastic bags can be planted any month of the year. In the case of a new plantation, the seedlings must come from nurseries enclosed in the delimitated area in order to ensure genetic stability. Because fruit quality is directly depending on genetic features of the local variety and specific natural factors in the defined geographical area. Density of plantation

The plantation of fig trees shall respect a density equal or inferior to 22 trees/decare.

Orchards shall be located away from any source which could spoil the quality of the fruits.

Mixed orchards are recommended to enhance biodiversity (olive tree, apricot tree, pomegranate tree, etc.).

5.3. Caprification

Producers of PDO ‘Bursa Siyah İnciri / Bursa Siyahı’ use caprification which is a method of artificial pollination of fig trees based on the use of caprifig "ilek" (small bees – Blastophaga psenes L. inside of male fig fruits).

Cheesecloths, string bags, or small baskets are used on female fig trees for hanging “ilek” fruits coming from male fig trees.

This process has to be repeated 3 times at one-week intervals. Each time, the “ilek” must be changed: producers collect the old ones and replace them with new ones. This is essential to prevent the development of diseases in the fruits. At least 10 caprifigs “ilek" must be hung on one fig tree giving an average of 100 kg/per tree. Excessive use of caprifig causes problems as too many fruits will grow; they will be small in size and of poor quality (effusion, decay, and sour taste). Healthy and clean caprifigs should be used. The outside should be unscathed and green in color should not be inside or browning.

Caprification can be performed from the first week of June to July 10th. In some parts of the Bursa, this time can be extended until mid-July. When the fig fruits become brilliant and reach 1,0 – 1,5 cm in size caprification is starting.

5.4. Fertilisation

Fertilization is based on organic and mineral fertilization. While mineral fertilizers are generally applied between February and April, manure is applied between October and November.

It is compulsory to perform a complete soil analysis and a nitrogen balance on one of the producer's plots at least every two years. Fertilization will be conducted according to the needs and the objectives of the production.

Every year or at least every 2 years, the orchard shall receive organic fertilizers during winter or early spring. Organic fertilization shall be based on manure or compost supplements and shall represent at least a yearly quantity of 4 to 5 T/decare.

Mineral fertilization is based on NPK fertilizers according to the soil analysis results (over-fertilization can damage the fruit quality). It is recommended to spread out the nitrogen fertilizer at least twice a year (splitting). Fertilization is conducted mainly to enhance the organoleptic qualities of the fruit.

The following quantities are recommended:

Nitrogen (kg/tree)	Phosphorus (kg/tree)	Potassium (kg/tree)
0,75	1	2,5*
* Depending on K richness of the soil. In the Bursa region, the soils are very rich in calcium thus only a little potassium is necessary.		

Foliar fertilization is allowed and recommended when it is used to compensate for some deficiencies detected with foliar analysis.

A record of fertilization shall be available and conserved at least 1 year after the production season. The following information must be recorded:

- Date of fertilisation
- Plot number
- Fertiliser used
- Quantity applied

5.5. Crop protection

Sustainability is important in orchard management.

Crop protection should be performed sustainably to enhance biodiversity, promote the natural predators of the pest, and decrease the use of chemical pesticides.

Therefore, crop protection is based on the prevention of pests and diseases, and the use of mechanical means such as bottle traps against Sinek (drosophila sp) and natural repellent or pesticides such as sulphur against

Kırmızı örümcek (Tetranychus sp, Aceria ficus), Bacillus thuringiensis against ağaç kurdu (Anthophila nemorada) is allowed.

In case of a severe attack of pests and diseases, chemical pesticides can be exceptionally used provided that:

- the pest or disease has been identified, the attack level requires treatment and the relevant insecticide or fungicide is identified;
- the doses are respected;
- the pesticides are not listed in the up-to-date list of prohibited pesticides issued by the Turkish Ministry of Agriculture, and Forestry and are not listed in the list of WHO list classified 1A (extremely hazardous), 1B (highly hazardous) can be used (http://www.who.int/ipcs/publications/pesticides_hazard/en/).
- the conditions of use are respected mainly regarding the deadline before harvesting.

A record of spraying shall be available and conserved at least 1 year after the production season. The following information must be recorded:

- Date of spraying
- Plot number
- Product used
- Doses used

5.6. Soil protection

Soil shall be regularly ploughed to control the weed. The use of herbicide is not recommended. It is recommended to protect the soil during the production cycle by implementing a vegetal cover (green manure).

A record on soil management shall be available and conserved at least 1 year after the production season. The following information must be recorded:

- Date of activity
- Plot number
- Operation (ploughing, weed control, crashing the branches, etc.).

5.7. Irrigation

Irrigation is allowed according to the needs of the crop. If irrigation is required, the best irrigation time is between July and September. Oversupply of water can damage the quality of the fruit (fragile fruits).

5.8. Pruning

Pruning should be done every year to ensure that the tree is ventilated and healthy branches are regenerated. Pruning is done between February and April, during the period of the rest of the tree. It consists in removing the dried, broken, and sick branches, and opening the tree to provide sufficient exposure of the fruits to

sunlight. Pruned branches must be destroyed in order not to catch any disease. An intense pruning should not be carried out, otherwise, trees generate too many shoots and it results in yield and quality decrease. The lack of regular pruning causes the fruit to remain small.

5.9.Harvest

Harvest begins at the beginning of August and ends at the end of October. Figs to be exported are harvested when their color is quite green, the figs that will be consumed in the domestic market are harvested when they reach a dark purple color. Figs are harvested by hand. Producers of Bursa harvest figs keeping a part of the fig stalk, which is called the "button". This button helps to preserve the shelf life of the figs by preventing water loss.

Harvest shall be carried out by taking care of the fruits and shall respect the following rules:

- Harvest must be carried out during the morning and before 11 a.m.;
- Fruits are collected in clean collection containers;
- Harvester wear gloves or have a hand cleaning point at each plot;
- Fruits that have been in contact with the soil must be rejected.

5.10. Sorting

A visual analysis of the characteristics of the products is carried out after the harvest. Random samples are collected to check the compliance of the product with the defined criteria of the PDO 'Bursa Siyah İnciri / Bursa Siyahı' defined in 2.2. part of the document.

The fruits shall be sorted and graded either at the farm level or a cooperative level in a dedicated and clean area clean preventing fruits from any contamination.

5.11. Storage

Sorted figs store at + 2 ^{0}C in cold stores. The earlier harvested figs to be exported are resistant to storage for 25 days and the mature figs can be stored for no more than 10 days.

5.12. Packaging

'Bursa Siyah İnciri / Bursa Siyahı' shall be packed in carton/plastic/wood boxes for final consumers. Annually, the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği sets up a list of the design items (net cover, bandeau lateral, front label) accompanying the package.

Packaging of the fruits must be carried out in the allowed packages.

6. LINK TO THE GEOGRAPHICAL AREA

6.1. Specificity of the geographical area

The specific qualities of 'Bursa Siyah İnciri / Bursa Siyahı' come from the characteristics of the genetic features of the local variety, geographical area and the unique knowledge in the production of the fig developed over the years by the local producers.

Soil and climate (temperature, humidity, rainfall, and wind) are the main important factors that affect fruit quality. Bursa is characterized by patches of plains with mountainous terrain which provide the appropriate conditions to grow excellent figs. The main soil groups of the Bursa consist of alluvial, acid-reactive forest soil, and brown soil. Soils of the region are loam textured, non-saline, slightly alkaline, and contained different amounts of limestone. The soils are fertile and have good water retention.

The Bursa region has a unique microclimate: a sub-humid transitional climate that includes some characteristics of the Mediterranean, Black Sea, and continental climate zones. This climate is characterized by mild winters and hot enough summers to grow high-quality figs. The average annual temperature and relative humidity are 14,6°C and 68,4% respectively. The Bursa beneficiates from regular rainfalls, especially during the 'Bursa Siyah İnciri / Bursa Siyahı' growing season with an average of 705 mm. This climate is also defined by the light wind which favours good pollination.

Figs have been cultivated in the Bursa region for a very long time. The Ottoman Archives show two records mentioning 'Bursa Siyah İnciri / Bursa Siyahı', one of them dates back to 1913 and the other to 1915. A study published on the history of Bursa and covering the period between 1919 and 1938 shows that fruit and vegetable production of Bursa was very important, and figs were among these products.

6.2.Specificity of the product

'Bursa Siyah İnciri / Bursa Siyahı' possesses unique features which differentiate them from figs of another Turkish origin. They are renowned in Turkey and many other parts of the world for their size (larger than the average fig with a width of between 55 and 65 mm), a dark purple, almost black, color, and for their sweetness.

The 'Bursa Siyah İnciri / Bursa Siyahı' is grown in the Bursa city of that name in Turkey where, despite its short season, it has gained a worldwide reputation[1].

[1] "An article published in the British newspaper the Telegraph on 18 2011 entitled "Darker, sweeter and juicier than the average fig, Turkey's black Bursa is making a fleeting, thrilling visit to our shores" stated that "The black Bursa is grown in the Bursa of that name in Turkey where, despite its short season, it has gained a worldwide reputation". https://www.telegraph.co.uk/foodanddrink/recipes/8706331/Passion-fruit-Bursa-fig-recipes.html
The following article http://www.azeliaskitchen.net/fresh-figs-black-bursa-figs/ underlines that "These large squatted shaped black figs are regarded as the best in the fig world".
https://www.rollingrivernursery.com/products/748/20/fruit-trees/figs-ficus-carica/bursa-siyahi-black-bursa-detail: "Considered by many consumers to be the best fig of all, it is exported in great quantities from its native region of

They present specific physical characteristics: a regular shape, dark color, and flesh easy to separate from the skin, thin skin, red flesh, very small internal cavity.

According to the results of sensory analysis, black figs grown in the Bursa have a higher intensive fig aroma, sweetness, and firmness than the other figs produced in Turkey.

'Bursa Siyah İnciri / Bursa Siyahı' is a sensitive fruit that can perish quickly. Production, storage, sorting/grading, and packaging shall take place in the delimited geographical area in order to preserve the freshness of the product, prevent it from being damaged, guarantee the origin of the product, and ensure control.

6.3. Causal link

'Bursa Siyah İnciri / Bursa Siyahı' possesses a typical shape, color, and organoleptic taste that is the result of the local variety, soil, climate, and specific cultural techniques employed to pollinate the fig trees and harvest. These factors guarantee a high-quality fruit that has a robust nature and can be preserved well.

Soil characteristics of Bursa enable the growth of strong-rooted fig trees and allow the trees to get nutrients better. Figs become larger and sweeter.

Bursa has a transitional climate that shows the mixed features of the Mediterranean and the Black Sea and may be considered a special corridor between the two Regions. This climate is characterized by lower average temperature and sunshine duration than the other fig growing areas like the Aegean and Mediterranean regions, especially during the period of fruit maturity (July - September). High temperatures cause small-sized and thick skin fruits. The lower temperature of the Bursa (average of 14,6°C during the 'Bursa Siyah İnciri / Bursa Siyahı' growing season), allows for large-sized and thinner skin fruits.

The high humidity (> 90%) during fruit ripening and excessive rainfall are the most important limiting factor for fig growing both factors cause the figs to be smaller and have a shorter shelf life. The annual average humidity in Bursa is 68.4% and this humidity level makes fruits bigger and affords them a longer shelf life. Fig trees require an optimal rainfall of 625 mm/year. If the precipitation falls below 550 mm, irrigation is required. Insufficient rainfall damages trees. On the other hand, too much rainfall disrupts product quality. Taking too much water from fig tree causes less fruit sugar content and a decrease in taste and shelf life. It is important to take into account both the rainfall regime and the rainfall amount. The amount of annual rainfall and the precipitation regime in the Bursa is suitable for growing high-quality black figs. Water need for figs arises from the beginning of July to September, especially when the figs begin to mature. According to the rainfall regime of Bursa, the amount of rainfall (705 mm an average) during these months is higher than in other regions. sufficient and regularly distributed rainfall, especially during the production season confers to the fruit's specific features, notably in terms of size.

Bursa, Turkey to Europe where it dominates the fresh eating market. Large size, black skin and firm dark red flesh, yet has a high juice content, with an extraordinary and sweet flavour. Stores and ships well".

The wind is also an important factor in fig quality. Fig trees need a gentle breeze, strong wind causes falling of leaves, damage and deforming of fruits. The average wind speed in the Bursa is <4,5 ms^{-1} with NE, SE, and ENE directions which is very suitable for fig production as light airflow allows to grow smoothly shaped and big-sized fruits. Wind ensures the well-pollination of the fruits.

Human factor affects fruit quality. Over the years, the local producers have developed a unique production process that goes from the plantation to the pollination, hand harvesting, and sorting of the 'Bursa Siyah İnciri / Bursa Siyahı'. The caprification of the pollination process is very typical of the area. Indeed, the 'Bursa Siyah İnciri / Bursa Siyahı' is not self-pollinating like many figs. It relies on caprification which is a method of artificial pollination of fig trees. Unlike most fruit trees which depend on bees for pollination, the 'Bursa Siyah İnciri / Bursa Siyahı' requires the help of a parasitic wasp, the Blastophaga psenes, also called "ilek". The pollination occurs when the wasp, having worked its way into the male fig, flies off and touches the female. If the female fig is not pollinated, it drops off the tree. As there are fewer male 'Bursa Siyah İnciri / Bursa Siyahı' trees than female ones, human support is required in the pollination. 'Bursa Siyah İnciri / Bursa Siyahı' producers have developed specific knowledge and technique which consists in making sure that male figs are picked by hand and hung in bags on the female tree. This technique, implemented between June and July 10th and repeated 3 times, provides 'Bursa Siyah İnciri / Bursa Siyahı' with its specific shape, size, dark purple color, sweetness, and absent / small internal fruit cavity by offering the right pollination.

7. SPECIFIC ELEMENTS OF LABELLING

In addition to the regulatory information requirements applicable to figs, the label for the fig shall:

- Bear the name 'Bursa Siyah İnciri / Bursa Siyahı' on all the packages in font size and at least as big as the biggest other letters on the label;
- Indicate the mention "Protected Designation of Origin" close to the name 'Bursa Siyah İnciri / Bursa Siyahı';
- Indicate the name of the packer/Producer/Trader
- The year of harvest

In addition, the official PDO logo and the 'Bursa Siyah İnciri / Bursa Siyahı' logo may be used on the packaging of the PDO 'Bursa Siyah İnciri / Bursa Siyahı' products.

8. REFERENCE TO THE CONTROL BODY

By the provisions of Article 49 of the Turkish Law on Industrial Property n°6769/2016 and Articles 44 to 46 of the, Implementing Regulation, the inspection of the respect of the Code of Practices is assured by a control body with final responsibility of the Turkish Patent Office.

8.1. Control body

Article 23 paragraph 2 of the Food Codex Chapter of the law on Veterinary Services, Plant Health, Food and Feed No 5996, authorized the Ministry of Food, Agriculture and Livestock to carry out controls, as a control body to verify the compliance with the specifications of agricultural products which are PDO.

The Ministry Agriculture and Forestry
General Directorate of Food and Control
Gıda ve Kontrol Genel Müdürlüğü
Eskişehir Yolu 9. Km. Lodumlu/ANKARA- Turkey
Tel: (0090)-(0)-312- 258 76 10
www.gkgm.gov.tr

9. CONTROL SYSTEM

By-law No 6769/2016 and its Implementing Regulation, the inspection body is in charge of the control of the PDO 'Bursa Siyah İnciri / Bursa Siyahı'.

The certification is delivered to the S.S. Bursa Bölgesi Köy Kalkınma ve Diğer Tarımsal Amaçlı Kooperatif Birliği. Operators' authorization required that they fill in an information form that contains specific information related to their activities and their agreement to respect the Code of Practices requirements.

The certification decision will be taken after the verification by the control body of the right owner's ability to carry out its tasks, including internal verification of operators. Spot check verifications will additionally be carried out by the control body at the operators' level to cross-check the findings.

Based on the certification decision, the control body issue a certificate divided into two parts: one part corresponds to the certification decision regarding the right owner while the other part defines the scope of certification which corresponds to the list of products.

The right owner is periodically inspected to maintain the certification. In case the right owner does not accomplish its tasks/mission, the control body can suspend or withdraw its certification. The Turkish Patent and Trademark Institute will immediately be informed of this decision. This will lead to the suspension of the commercialization of any product using the PDO.

In case producers do not respect the requirements of the Code of Practices, non-compliance will be observed by the control body. This observance will lead to different sanctions depending on the severity of the non-

compliance. The non-compliances observed and the associated sanctions of the external control are provided and shared with the right owner.