Ref. Ares(2023)7270418 - 25/10/2023

PRODUCT SPECIFICATION

1.1. Name

'Osmaniye Yer Fıstığı'

1.2. Description of the agricultural product or foodstuff

'Osmaniye Yer Fıstığı' (*Arachis hypogaea* L. subs. *hypogaea* var. *hypogaea*) is a type of peanut belonging to the genus Arachis of the legume family (*Fabaceae*) and is marketed as unshelled or shelled; unshelled, shelled raw and roasted (Figure 1a, 1b, 1c).

'Osmaniye Yer Fıstığı' consists of three main parts; fruit shell, testa and seed with cylidirical shape. The seeds consist of two cotyledons and an embryo covered by the seed coat (Figure 1c,1h, 1i). On a weight basis, the cotyledons make up 91.0-94.0% of the peanut seed on average, compared to 4.0% and 3.0 % for the seed coat and embryo, respectively. Large or medium-sized seeds have length and width of 10-24 mm and 7-14 mm, respectively

Starch content ranges from 0.5% to 5.0%, while sucrose content is between 4.0% and 7.0%. High sucrose concentration gives sweet flavor to seeds. Cellulose and ash contents of peanut seeds cleaned from the shell are around 2.0% and 3.0%, respectively. 'Osmaniye Yer Fıstığı' seeds contain 20.0-30.0% protein and 18.0% carbohydrate. The moisture content of unprocessed raw 'Osmaniye Yer Fıstığı ' seed varies between 5.0-7.0%. Roasting reduces the moisture content to about 2.0% and prevents spoilage from mold and bitterness in the taste. Moreover, the seeds have high oleic acid/linoleic acid ratio. The seeds can be stored for a long time.

Approximately 600 calories are provided by 100 g of roasted seeds. The oil content is around 45.0-60.0%. Almost 80.0% of peanut oil consists of unsaturated fatty acids. Oleic and linoleic acids make up 45.0% and 35.0% of the unsaturated fatty acids in peanuts, respectively. The seeds contain 0.05% tocopherol.

100 g of seeds contains 680.0-890.0 mg potassium, 20.0-80.0 mg calcium, 90.0-340.0 mg magnesium, 250.0-660.0 mg phosphorus, 190.0-240.0 mg sulfur, 2.0-50.0 mg zinc, 1.0-50.0 mg manganese, 2.0-100.0 mg iron, 1.0-30.0 mg copper, 75.0-110.0 mg aluminum and 3.0-8.0 mg nickel.

The shell wrinkles are deep, the fibers are partially stripped, the color of outer shell varies from cream to light brown in shelled raw pistachios. Unshelled raw seeds with seed coat have natural color ranging from pinkish light red to dark red color and this color changes to light to dark brown color with roasting. Seed coat becomes crispy with roasting and usually start to crumble easily, and thus, seeds start to lose the seed coat. Color of the seeds turns to light caramel color from cream color by roasting. Roasting not only change the color of the seeds but also provides development of roasted aroma and taste. Moisture content of the seeds is reduced by roasting, and thus, texture become crispier after roasting process.

'Osmaniye Yer Fıstığı' sold as shelled is classified in the processing plants according to their size. 32-34 peanuts per 100 g is classified as grand; whereas 34-36 peanuts per 100 g is medium, 36-38 per 100 g is small as size determines the price.

Climacteric conditions of Osmaniye is very suitable for peanut, as germination under soil, flowering, development of capsules and growth of seeds require certain amount daylight, temperature, moisture and their combinations at the right time. Temperature and daylight are sufficient enough to synthesize more sugar and oil in seeds. Soil structure, mineral concentration and pH are best for peanut growth and development; thus seeds are plumpy in shape (Figure 1).



Figure 1. 'Osmaniye Yer Fıstığı' (a) general view of plant b) hoeing in the field c) plant uprooted from the soil d) sorting of uprooted plants e) plants laid out for drying f) filling into sacks g) sun drying of grains h) dried shelled peanuts i) peanut cotyledons and shell

1.3. Definition of the geographical area

The geographical area where 'Osmaniye Yer Fıstığı' are produced is within the borders of Osmaniye Province. Osmaniye Province has 7 districts and they are Merkez, Bahçe, Düziçi, Hasanbeyli, Kadirli, Sumbas and Toprakkale (Figure 2).

Osmaniye Province is located in the Çukurova region in the east of the Mediterranean region of Turkey, between 35 52' and 36 42' East Meridians and 36 57' and 37 45' North Parallels.

Located in the eastern part of the Mediterranean Region, Osmaniye is surrounded by the provinces of Gaziantep in the east, Hatay in the south, Adana in the west and Kahramanmaraş in the north. Located in Çukurova, the provincial territory is ruggedized by the Central Taurus Mountains, the Nur Mountains in the eastern and southeastern parts, and the Kösür (Gavur) Mountain (1,702 m.), an extension of these mountains. Apart from these mountains, the main elevations of the province are; Düldül Mountain (2.246 m), Koyunmelen Mountain (2.108 m), Kelda Mountain (1.900 m), Büyük Kösür Mountain (1.626 m), Tozaklık Mountain (1.616 m), Hacıdağı (1.549 m), Honazin Gediği (1.086 m), Haçbel Mountain (1.426 m), Boğatepe (850 m). There are many large and small plateaus in these mountains surrounding the province. Zorkun, Ürün, Fenk, Türkmenpınarı, Mitisin and Maksutoğlu are the most important ones. The surface area of the province is 3.767 km².

Osmaniye provincial center is 118 m above the sea level. The Ceyhan River, which collects Ilısu and Akçasu streams, irrigates the territory of the district. The Ceyhan River passing through Osmaniye and flows into the Mediterranean Sea gives a special importance to the city. The Berke Dam, Turkey's highest dam on the Ceyhan River, and the Aslantaş Dam provide significant benefits for energy and agricultural irrigation. Agriculture is of great economic importance in the province, where summers are hot and dry and winters are mild and rainy. Osmaniye Province, which has an important place in the production of agricultural products, has opened up to the world with 'Osmaniye Yer Fıstığı' and meets around 75% of Turkey's production of peanut and radish.

Osmaniye Province is an important agricultural center of Turkey with its fertile soils, as it is located within the borders of the Çukurova region. The land suitable for agriculture generally consists of plains. 'Osmaniye Yer Fıstığı', wheat, soybean, corn and cotton have a very important place as agricultural products.



Figure 2. Map of Osmaniye

1.4. Proof of origin

The Ministry of Agriculture and Forestry of the Republic of Turkey, Osmaniye Provincial Directorate of Agriculture and Forestry is responsible for checking that the product meets the specified criteria. The following actions should be taken by the competent authority:

- Compliance with the criteria specified in Article 1.2

- Determining whether the product comes from the geographical area declared in Article 1.3

- Whether production methods are carried out according to Article 1.5

- Labeling complies with the criteria set out in Article 1.8

The Turkish Food Codex is obliged to check whether traceability is ensured through the mandatory one-step-forward-one-step-back principle.

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

Since 'Osmaniye Yer Fıstığı' grows under the soil, soil preparation is more important than that of the other crops. The soil is well worked and fluffed so that the peanut seeds can germinate and emerge easily and then the ginophores can easily enter the soil and turn into fruits and the fruits can develop and grow to the appropriate size. As the clay content in the soil increases, the importance of soil preparation increases even more. Since 'Osmaniye Yer Fıstığı' develops under the soil, soil preparation is more important than that of the other crops. When 'Osmaniye Yer Fıstığı' is planted in Fall, the fields are plowed with a plow at a depth of 20-25 cm in February, a layer of disc harrow is pulled and the weeds formed during the winter are mixed with the soil. The necessary fertilization (by hand or by ruffle) is applied in April with goble disc, disc harrow and seeder respectively. If it is not to be applied in this way, it is applied after disc harrow and plowing operations and the field is prepared for planting.

As a result of tillage at the same depths at every year, a hard layer called base stone, which prevents plant root development and capsule development, is formed; therefore, every 3-4 years, the field is plowed with a subsoiler and the base stones are broken. Reduced cultivation methods (such as strip plowing only in rows and direct sowing in these strips or using only discs instead of plows) or direct sowing methods (sowing directly to the stubble without any cultivation) are used in more sandy areas in the cultivation of 'Osmaniye Yer Fıstığı'.

After the fruit shells of 'Osmaniye Yer Fıstığı' are separated (hulling), the kernels obtained are used as seeds. Since peanuts have large seeds, less seed is used. Groundnut seeds are quickly affected by external influences and therefore their germination and emergence power may decrease. For this reason, capsules are prepared by hand instead of by machine in seed preparation. In order to reduce the risk of damage to the seeds, the inner seeds are seperated from their shells close to planting.

Seeds should not be exposed to heat and sun. When fully ripe seeds are used for sowing, emergence can be achieved after 1-2 weeks, whereas when immature seeds (wrinkled and not plump) are used, this period can increase up to 3 weeks and even germination and emergence rates decrease. Generally, in the sowing of 'Osmaniye Yer Fıstığı' seeds, 7-8 kg of inner seeds are used for 10-13 kg of fruit per decare. In order to check the germination status, 1-2 handful samples are taken from the seed and kept in a wet cloth for 1 week to determine the germination status and if the germination rate is low, the amount of seed to be used is increased.

Since the seeds of 'Osmaniye Yer Fıstığı' are large and softer textured, they are more susceptible to many diseases than other crops and are preferred by many pests than other crops; for this reason, the seeds to be sown are sprayed against various subsoil pests and soil-borne diseases.

The dormancy period (the dormancy period required for the seeds to germinate after harvest), which is generally up to 4 months in 'Osmaniye Yer Fıstığı' seeds, may vary according to the conditions. For example, this period may be shorter in seeds obtained after late harvest, while this period may be longer in seeds obtained at the end of the dry season. Since 'Osmaniye Yer Fıstığı' is a 99% self-pollinated plant in terms of flower structure, seed can be selected from the previous year's crop without the need to renew the seed every year. Soil temperature is an important criterion in determining the sowing time of 'Osmaniye Yer Fıstığı'. 'Osmaniye Yer Fıstığı' can be sown between April 10 and May 20, when the soil temperature rises above

13 ºC. Since the soil temperature is lower in early sowing, emergence may take 2-3 weeks and seedlings are infected by diseaes and die during this period. In sowings made after the soil temperature reaches 18 ºC, emergence is completed by 90% in 1-2 weeks. For this reason, in order to ensure a good emergence, sowing should not be rushed and the soil temperature should be waited for at least 18 ºC. Generally, the most suitable planting time in Osmaniye is the first half of the May. The harvest time is only 1 week earlier in April sowings than in May sowings which is 2-3 weeks later. However, planting should be completed by the second half of June at the latest. If planting is late, harvesting and drying are delayed until the rainy season and harvest losses increase.

Since peanut fruits ripen under the soil, the soil to be planted should be well tempered and well cultivated. In order to avoid major losses in emergence, the soil should not be inadequately tempered, called alatav. For this reason, if the soil is inadequately tempered due to rainfall, the soil is irrigated, and when it reaches the appropriate temper, the seed bed is prepared. 'Osmaniye Yer Fıstığı' is sown at a distance of 60-70 cm between the rows and 10-15 cm above the rows, and the average sowing depth is 5-6 cm if the soil is heavy-structured and 6-8 cm if the soil is light-structured.

The seeds of 'Osmaniye Yer Fıstığı' can be sown with a pneumatic seeder or manually after the buckets of the cotton seeder are removed (Figure 1b). In Osmaniye, emergence occurs after the third week of October.

Peanuts do not need much nitrogen fertilizer as it is a legume plant. As it is a deep-rooted plant, it makes good use of the nutrients in the soil. In addition, by infecting the roots with mycorrhizal fungi (VAM), which are naturally present in most soils (just like nitrogen-fixing bacteria), it can make the best use of the phosphorus and zinc available in the soil through these fungi. In fact, if peanuts are planted after the crops such as corn and cotton, which are over-fertilized, there may not even be a need to apply fertilizer at all, as the residual fertilizers in the soil can be used very well. Therefore, if the plant needs fertilizer after analysis, it is fertilized. Mixing 2 tons of well-burnt farm manure per decare into the soil before planting is among the most common practices. The amount of commercial fertilizer varies according to the amount of pure fertilizer and the type of commercial fertilizer.

'Osmaniye Yer Fıstığı' is a plant that requires hoeing. It is very important to hoe and fluff the soil in order for the ginefores to enter the soil and turn into fruits and for the fruits to develop easily in the soil. Hoeing is also necessary to loosen and aerate the root zone and to control weeds. For this reason, before the first watering, 1-2 hoeing is done according to the weed situation, but not too deep (Figure 1b). After the first water, after the weeds in the soil germinate well, the last deep hoeing is done and the row spacing is hoeed with hoeing machines.

In 'Osmaniye Yer Fıstığı', the throat filling process is important for the ginophores (capsule needles) to reach the soil. Gynophores try to enter the soil by extending 8-15 cm and if they cannot reach the soil at this length, they remain in the air and dry out. For this reason, the ginophores are brought closer to the soil by filling the throat. Immediately after the last hoe, throat filling is done with lister type hoes and no further tillage is done after that. In the early stages of development, until the gaps between and above the rows are closed (the first 2 months after sowing), the competition of peanuts with weeds is very low. For this reason, a good emergence is provided for 'Osmaniye Yer Fıstığı' to cover the field surface in a short time and suppress weeds.

'Osmaniye Yer Fıstığı' is drought resistant; however, irrigation is required for economic cultivation. The first irrigation is done at a time when the peanut has flowered sufficiently for good root development and when the sign of thirst is well felt. The period when 'Osmaniye Yer Fıstığı' needs water the most (critical period) is in July and August, which are the fruit formation periods. If irrigation is delayed during these periods, the yield decreases, the rate of aflatoxin (mold toxin) in the post-harvest product increases and the rate of capsule shell increases. After the critical period, water consumption decreases until harvest. Irrigation interval varies depending on the soil structure of the field, temperature, wind, humidity and rainfall. Depending on the conditions, the irrigation interval is between 10-15 days during the critical period and up to 20 days after the critical period. Additional water is given during the guinephore formation and fruit development periods (especially between 45-90 days after emergence), even if the soil moisture in the deep soil is sufficient.

In keel irrigation, the first irrigation is done in the pan method and after the throat filling process, it is done in the furrow method. Sprinkler irrigation method is also applied where 'Osmaniye Yer Fıstığı' is grown. In small enterprises, keel irrigation is mostly applied.

Peanut is a legume and hoeing plant, making it a good rotation plant. It leaves a nitrogen-rich and cultivated soil for the following plant. In addition, alternation is the key solution in the fight against diseases and pests. When planting peanuts in the same field again, there is a break of at least 3 years.

In the harvest of 'Osmaniye Yer Fıstığı', the plants are first uprooted and then the stalks are threshed after drying. The plant roots are removed from the soil and the plants are lined up on the soil surface with the roots upwards (Figure 1d, 1e, 1f). Peanut is an indeterminant plant, which means that even at the time of uprooting, plant development and fruit formation continues. Harvesting at the right time is very important for yield and quality. If harvesting is done early, yield and quality decrease because the kernels are not well filled, and in late harvesting, harvest losses increase because the ginefores begin to rot. Although indicators such as flowering time are used to determine harvest time, peeling method is also used since it is practical. In order to reduce harvest losses in large enterprises, peanut harvesting is mostly carried out with single-shot plows with the ear removed. In small enterprises, hand tools such as picks and shovels are also used. In addition, tractor-drawn uprooting and turning machines are also used for peanut uprooting.

The drying process is more difficult than many other products due to the fact that the 'Osmaniye Yer Fıstığı' harvest coincides with the fall period, the fruits are wet, the fruits are thick-shelled and the kernels are large. The fruits contain 40-50% moisture at the time of harvest and 20-35% moisture at the threshing stage. In order to be able to store and process 'Osmaniye Yer Fıstığı', the capsules must be thoroughly dried and the moisture content of the kernels must be reduced below 10%. This can be practically understood by the crispness of the kernel in the shell and its easy separation by hand. The capsules of 'Osmaniye Yer Fıstığı' are mostly laid on the ground under the sun and dried naturally in 7-10 days and, if possible, in the shade to maintain product quality. It is dried faster and more effectively in drying facilities (Figure 1c, 1d,1e,1f, 1g, 1h, 1i).

1.6. Links

The geographical area where 'Osmaniye Yer Fıstığı' is produced is within the borders of Osmaniye Province. Osmaniye Province has 7 districts of Merkez, Bahçe, Düziçi, Hasanbeyli,

Kadirli, Sumbas and Toprakkale.

Natural factors

Among all factors, climate, humidity, soil and human factors have an impact on the quality of peanuts.

Climate

'Osmaniye Yer Fıstığı' is resistant to cold and does not seek abundant light and warmth. As the temperature increases, the growing period of 'Osmaniye Yer Fıstığı' shortens, and in extreme temperatures, there is a decrease in yield due to decreased photosynthesis. The ideal average temperatures for 'Osmaniye Yer Fıstığı' are between 22-28°C and at 25°C, germination occurs 7-8 days after sowing, flowering occurs 40-50 days later, and the fruits begin to ripen 60 days after flowering. In order for peanuts to develop ideally, temperatures should not fall below 18-20°C, especially when planted. Suitable climate conditions in terms of temperature and daylight allow the plant to have better photosynthesis and acculumation of more carbohydrate meaning sugar. High sugar content provides perception of sweet taste.

The highest temperature value in Osmaniye Province is in July. Especially during the fruiting period, which is the most important period for 'Osmaniye Yer Fıstığı', temperatures do not fall below 25°C in June, July and August, and even the temperatures above 25°C in September form the ideal temperature regime for peanuts.

In line with the temperature conditions of Osmaniye Province, 'Osmaniye Yer Fıstığı' is planted in late April and early May and the plant develops in 90-140 days. Peanuts grown as a snack have a maturation period of 140-160 days, and peanut grown for oil have a maturation period of 115-125 days. In accordance with the temperature requirements, 'Osmaniye Yer Fıstığı' is planted in Osmaniye between April 10 and May 20 as a first crop, and as a second crop immediately after wheat or barley harvest, and planting as a second crop is completed by June 25.

'Osmaniye Yer Fıstığı' requires a total of 500-600 mm of rainfall with a regular distribution throughout the growing period. Considering the rainfall regime of Osmaniye Province, peanuts can be grown economically without irrigation. Since July and August are the dry months, irrigation is mandatory and peanut fields are irrigated with surface irrigation methods such as furrow irrigation.

Humidity

Monthly relative humidity values in Osmaniye Province vary between 55.63-65.75% according to the long-term average. Total precipitation values in April are between 7.48-85.60 mm according to the long-term average and precipitation values. The annual humidity and humidity distribution in Osmaniye Province is suitable for the growth of 'Osmaniye Yer Fıstığı' and is within the humidity values required by the plant.

Soil

Although 'Osmaniye Yer Fıstığı' is not very selective in terms of soil, well-drained, loose, sandy-clay, calcium soils with high and medium organic matter and alluvial soils are ideal for cultivation. Especially terra-rossa (reddish Mediterranean soils) and alluvial soils around

Çukurova, including Osmaniye, are very favorable for 'Osmaniye Yer Fıstığı'. Compare to other peanuts 'Osmaniye Yer Fıstığı' has plumpy shape. Because of the loose structure of the soil with high organic matter, the peanut can grow better and become plumpy.

The ideal soil pH for 'Osmaniye Yer Fıstığı' should be between 6.0-6.5 because peanuts cannot grow well in very acidic and alkaline soils. The pH of Osmaniye soil is between 6.0-6.5 and the permeability and ground water level of the soil are also suitable for the growth of 'Osmaniye Yer Fıstığı'. Since the fruits develop below ground, the height of the ground water level is important factor. In addition to organic matter, the phosphorus, potassium and iron contents of Osmaniye soil are also important for the growth of 'Osmaniye Yer Fıstığı' as as pH and high iron content have direct relationship with high oil content and high oleic acid/linoleic acid ratio (1.89-2.06). Due to high oil content, it has a pleasant taste and oily mouthfeel. High iron content of the soil also provides pinkish light red color to peanuts.

Another important point to be considered in the planting of 'Osmaniye Yer Fıstığı' is the drawbacks that may arise from planting in the same field on top of each other. This will increase the risk of stem rot (*Sclerotium rolfsii*) and aflatoxin, which is extremely harmful to human health. To reduce this risk, peanut plantation is rotated in Osmaniye.

During the growing period of 'Osmaniye Yer Fıstığı', the soil is constantly hoeed and fluffed. 'Osmaniye Yer Fıstığı' is planted as the first crop between April 10 and May 20 with 75-90 cm row spacing, 5-9 cm depth, 15-20 cm above the row, and as the second crop after wheat harvest. The initial development period of 'Osmaniye Yer Fıstığı' is 10-20 days, vegetative development period is 25-35 days, flowering period is 30-40 days, crop formation period is 30-35 days and harvest period is 10-20 days, respectively.

Human factor

In addition to soil preparation, seed sowing, weed control and irrigation, determining the harvest time of 'Osmaniye Yer Fıstığı' also requires knowledge and experience as it affects the quality of the harvested product. Early harvesting causes the kernels to shrivel, the oil content to decrease and the yield to decrease, while late harvesting causes the fruits to break from their stalks and remain under the soil. Prediction of harvest time, which requires knowledge and experience, is also important to reduce the risk of aflatoxin, the secondary metabolites of *Aspergillus flavus* and *Aspergillus parasiticus*, which carry toxic, mutagenic and teratogenic effects.

Farmers who specialize in harvesting, soil preparation, seed sowing, weed control and irrigation in 'Osmaniye Yer Fıstığı' fields in Osmaniye Province also turn the plant and capsules upside down and dry them for no more than 3 days after the peanuts are harvested. Thus, the moisture content, which is initially 45-50%, drops to 20-25% after threshing and to less than 10% after drying in the sergen. From peanut seed sowing to drying stages, 'Osmaniye Yer Fıstığı' growers perform peanut harvesting, drying and storage stages with great skill and meticulousness depending on climate and soil conditions.

Harvest

In addition to the cultivation of 'Osmaniye Yer Fıstığı', harvesting and post-harvest stages are of great importance in order to make the best use of the crop obtained and to present it to the markets with the least loss. Harvesting 'Osmaniye Yer Fıstığı' on time is the most important

point; because at the end of early harvest, the kernels shrivel, the oil ratio is low and the yield decreases; in late harvest, the fruits break off from their stems and remain under the soil. There are special tools attached to tractors for harvesting and it is usually done with harvesting plows.

After the 'Osmaniye Yer Fıstığı' are harvested and threshed, the moisture content is reduced by drying them in a greenhouse and then the storage phase begins (Figure 1g, 1h). The moisture content should be below 10% both in the shell and inside.

The storage temperature should be below 20°C, the humidity should be at most 65-70% and there should be a good ventilation system. For ideal peanut storage, seeds should contain a maximum of 9% moisture in the shell and 7% moisture inside. 'Osmaniye Yer Fıstığı' can be marketed with or without the seed coat. Seed shelling is done by hand or by machine.

'Osmaniye Yer Fıstığı' sold as shelled is classified in the processing plants according to their size. 32-34 peanuts per 100 g is classified as grand; whereas 36-38 peanuts per 100 g is medium, 36-38 per 100 g is small as size determines the price.

Unshelling process is performed in processing plants with shell crushing machine. The shelling machine consists of a bucket elevator, storage, sieves, conveyor and selection belt. After shells are broken and they are separated from the seeds by sieving and pnomatic separation. Separator separates the light kernels and the smallest shelled peanuts from the inner peanuts wth the help of a sieve and fan.

Peanuts are roasted at 140-150 °C on the belts in the oven and the whole roasting process takes about 15-20 minutes. The product is cooled down to room temperature before packaging.

The history of 'Osmaniye Yer Fıstığı' and its impact on the socio-cultural structure of Osmaniye

Although there is no precise information about the history of peanuts in Turkey, it is estimated that they were brought to Turkey from Thrace and spread to South Marmara, the Aegean coast and the Mediterranean region, where they are cultivated the most. The most definitive information on the history of peanuts in Turkey was published in 1935. The first trials were conducted at the Antalya Hot Climate Plant Breeding Station. In the Mediterranean Region, where peanuts are grown the most, serious developments have been recorded in its 80-year history.

The development of varieties suitable for Turkish conditions, the increasing interest of farmers in this activity and the additional income as a good alternation plant have led to significant increases in peanut production from year to year. Since 'Osmaniye Yer Fıstığı' is of great importance for Osmaniye, a peanut festival is organized every year. 'Osmaniye Yer Fıstığı' has become the symbol of Osmaniye and for this reason, peanut sculptures can be seen at different points of the city. In addition, the first and only peanut museum was opened in Osmaniye a few years ago (Figure 3). The museum includes wax sculptures, visual presentations and photographs of the product from cultivation to consumption.



Figure 3. Statues of 'Osmaniye Yer Fıstığı' in Osmaniye City

1.7. CONTROLS

OSMANİYE COMMODİTY EXCHANGE

Adress : Rızaiye Mahallesi 10065 Sokak No:41 Merkez OSMANİYE/TÜRKİYE
Pbx : +90 (328) 814 1133-813 30 43
Fax : +90 (328) 814 57 35
URL : https://www.osmaniyetb.org.tr
E-mail : osmaniyetb@tobb.org.tr
Tax Office and Tax No: Osmaniye V.D/ 6480053776

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, OSMANİYE PROVINCIAL AGRICULTURE AND FORESTRY DIRECTORATE (Auditing Authority)

Contact Information

Adress : Kadirli Yolu Otoban Girişi / OSMANİYE/TÜRKİYE
Pbx: +90 328 814 11 75 - 76
Fax: +90 328 814 11 57
E-mail: osmaniye@tarim.gov.tr

The Republic of Turkey Ministry of Agriculture and Forestry, Osmaniye Provincial Directorate of Agriculture and Forestry checks whether the 'Osmaniye Yer Fıstığı' have the characteristics specified in Article 1.2 and whether they come from the geographical region specified in Article 1.3 and the production method specified in Article 1.5. and finally

whether they comply with the labeling requirements specified in Article 1.8.

1.8. Labelling

In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, labels must include the following:

-The name of the designation ‘Osmaniye Yer Fıstığı’,

-Trade name and address or short name and address or registered mark of the producer,

-European Union PDO logo

-The following logo

2. APPLICANT GROUP

OSMANİYE COMMODİTY EXCHANGE

Adress: Rızaiye Mahallesi 10065 Sokak No:41 Merkez OSMANİYE/TÜRKİYE
Pbx: +90 (328) 814 1133-813 30 43
Fax: +90 (328) 814 57 35
URL: https://www.osmaniyetb.org.tr
E-mail: osmaniyetb@tobb.org.tr
Tax Office and Tax No: Osmaniye V.D/ 6480053776

Osmaniye Commodity Exchange was established on August 18, 1956 as a non-profit semi-public organization in its region based on Article 28 of the Trade Law No. 5174. As a professional organization, it was established to deal with the purchase and sale of goods offered to the market in Osmaniye province and the determination, registration and explanation of the prices of these goods in the market. Among the membership conditions in the articles of association, members must be engaged in agricultural products. Among its members are those who undertake the production of peanuts using the name 'Osmaniye Yer Fıstığı’ and then export this product.

Osmaniye Commodity Exchange may submit proposals, petitions and applications to the relevant public institutions on matters falling within its field of activity. Osmaniye Commodity Exchange has the right to file a lawsuit on behalf of some or all of its members or on its own behalf in the event that some or all of its members have an interest. It also provides services such as monitoring and reporting to the relevant authorities of practices that may distort competition in the form of agreements, decisions or consistent activities.

Osmaniye Commodity Exchange was established in 1956 and has 308 members consisting of tradesmen and industrialists. It is a professional organization established to facilitate the professional activities of its members and to assist them in terms of business development and target markets. Most of the members are companies engaged in the processing and marketing of agricultural products.

Osmaniye Commodity Exhchange has applied for the PDO registration of 'Osmaniye Yer Fıstığı'. This institution follows 'Osmaniye Yer Fıstığı' producers and observes the activities of their members.

T.R. Osmaniye Commodity Exchange has appointed Huriye Kayabaşı Özener (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Osmaniye Yer Fıstığı' for a PDO. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF 'OSMANİYE YER FISTIĞI'

The Government accepted the proposal for recognizing 'Osmaniye Yer Fıstığı' as a protected designation of origin and published in the Official Gazette of the Turkish Republic No 24880 of 18 September 2002.

The changes made in the registration document were published in the Official Geographical Indication and Traditional Product Name Bulletin of the Turkish Patent and Trademark Office dated 15 February 2019 and 47.

https://online.turkpatent.gov.tr/trademark-search/pub/trademark_search

https://ci.turkpatent.gov.tr/cografi-isaretler/detay/37909

ÖZENER
MARKA PATENT
DANIŞMANLIK OFİSİ

:ENERAL POWER OF ATTORNEY

I have appointed Trademark and Patent Consultant Huriye KAYABAŞI ÖZENER who are located in ÖZENER BRAND PATENT AND CONSULTING TRADE LIMITED COMPANY (ÖZENER MARKA PATENT DANIŞMANLIK OFİSİ) established in accordance with the Turkish govemmental laws, with the adress of a Çukurambar Kızılırmak Mah. Ufuk Üniversitesi Cad. No.18 İç Kapı No:65 Çankaya/Ankara/TURKEY, to apply for the registration of my own industrial designs, trademarks, patents, utility models,desginations of origin and geographical indications to Turkish Patent and Trademark Agency and the European Commission, to engage with the interested parties in appropriate consultations and/or to reach an agreement with the interested parties within the – limit set if an abjective to the proposed registration is found admissible by the Commission, to object to the registrations, published in the Official Journal European Union, which jeopardise the existence of my own industrial desgins, trademarks, patents, utility models, desginations of origin and geographical indications by lodging a duly substantiated statement with the Commision within the time-limiting set permitting objection, to do the necessary updates of the registrations of my products, to make the necessary changes of my title, adress band etc.. to pay the fees for submission, application, registration and the other procedures, to be authorized to follow all the process and procedures of transfer operations granted or recieved with the approval of notary by me about the registrations of industrial design, trademark, patent and utility models, to ask the restrictions on the list of goods and services related to the trademark registrations, to apply for international registrations and to follow all the operations about the proposed international registrations, to ask cancelling, to be authorized to follow and do all the transactions related to the notary, to be authorized to sign and notify all necessary documentations, declarations, letters of application and forms which are lodged with Turkish Patent and Trademark Agency, European Patent Office, European Commision, the other international Patent Institutes and WIPO, to apply the related Turkish competent authorities and official departments to protect my rights and to be authorized to depute the others to do all the issues concerned above 06/09/2023

On behalf of..... (FOR COMPANY)

Title of the Company : OSMANİYE TİCARET BORSASI

Adress : Rızaiye Mahallesi 10065 Sokak No:41 Merkez OSMANİYE/TÜRKİYE

Pbx/Fax No : +90 (328) 814 1133-813 30 43

Tax Office and No : Osmaniye V.D/ 6480053776

T.C.
OSMANİYE TİCARET BORSASI
1923

Sait ÇİNET
Osmaniye Ticaret Borsası
Yönetim Kurulu Başkanı

Adres: Çukurambar Kızılırmak Mah. Ufuk Üniversitesi Cad. No.18 İç Kapı No:65 Çankaya ANKARA
Tel: 0312 419 8358 Fax: 0312 419 8359
Web: www.ozenerpatent.com.tr **E-mail:** info@ozenerpatent.com.tr

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN



TÜRK PATENT

TÜRK PATENT VE MARKA KURUMU

COĞRAFİ İŞARET SİCİL SURETİ

No:54 - Menşe Adı

OSMANİYE YER FISTIĞI

Tescil Ettiren

OSMANİYE TİCARET BORSASI

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
07.02.2002 tarihinden itibaren korunmak üzere
18.06.2003 tarihinde tescil edilmiştir.

Cemil BAŞPINAR
Kurum Başkanı

(TURKISH PATENT AND TRADEMARK OFFICE)

COPY OF REGISTRATION CERTIFICATE FOR GEOGRAPHICAL INDICATION

No: 54 – Origin Name

OSMANİYE PEANUT
(OSMANİYE YER FISTIĞI)

Registrant:

OSMANİYE EXCHANGE OF COMMERCE
(OSMANİYE TİCARET BORSASI)

This geographical indication has been registered on 18/06/2003 in order to be protected as of 07/02/2002 in the scope of Intellectual Property law no. 6769.

(signed)
Cemil BAŞPINAR
President of the Institute

REFERENCES

ARIOĞLU, H. H., (1999). Groundnut Breeding Improvement", Oil Crops Textbook, Çukurova Univ. Faculty of Agriculture. Publications G.Y. No: 220, Y.No: A-70, page 74, Adana.

ARIOĞLU, H. H., (2001). "Peanut Production Technique" 1st Osmaniye Peanut Festival Activities (October 5-7, 2001), pp. 91-102, Osmaniye Journalists Association Cultural Publications, Osmaniye.

ARIOĞLU HH, BAKAL H, GÜLLÜOĞLU L, KURT C, ONAT B (2016). Determination of Important Agronomic and Quality Characteristics of Some Groundnut Varieties Grown Under Main Crop Conditions. Journal of Central Research Institute of Field Crops, 25(Special Issue-2):24-29.

ÇALIŞKAN ME, MERT M, İŞLER N, ÇALIŞKAN S (2000). Important Agricultural and Quality Characteristics of Some Virginia Type Groundnut (Arachis hypogaea L. subs. hypogaea var. hypogaea) Genotypes Grown as Second Crop in Hatay Region and Their Effects on Yield Formation. Turkish Journal of Agriculture and Forestry, 24:87-94.

ÇALIŞKAN S, ARIOĞLU H (2004). Determination of Yield Performance and Some Quality Characteristics of Groundnut Breeding Lines under Amik Plain Conditions. Journal of MKU Faculty of Agriculture 9 (1-2): 33-42.

İŞLER N, ARSLAN M (2001). Determination of New Groundnut (Arachis hypogaea L.) Varieties and Lines for Cultivation in Amik Plain. Turkey 4th Field Crops Congress, September 17-21, 2001, Tekirdag. page 107-110.

KADİROĞLU, A., (2008). "Groundnut Cultivation", Western Mediterranean Agricultural Research Institute Directorate Publication, page 53, Antalya.

ŞAHIN, G. (2014). Groundnut (*Arachis hypogaea* L.) cultivation in Türkiye and Osmaniye peanut as a geographical indication. Gaziantep University Journal of Social Sciences, 13(3), 619-644.

TAŞLIGİL, N., ŞAHİN, G., (2009). "Groundnut Agriculture in Turkey", 8th Field Crops Congress of Turkey, 19 - 22 October 2009, page 233 - 236, Hatay.

TIRAĞ, M., (2003). "Geographical Principles of Groundnut Agriculture in Osmaniye", Turkish Geography Journal, Issue: 40, page 35 - 47, Istanbul.

ÜÇEÇAM, D., HAYLİ, S., (2004). "Groundnut Agriculture and Its Importance in Osmaniye Province", Fırat Univ. Journal of Social Sciences, Vol. 14, No: 2, page 67 - 92, Elazığ.

PRESS RELEASES FOR 'OSMANİYE YER FISTIĞI'

http://www.osmaniye.gov.tr/basinda-osmaniye-yer-fistigi
https://www.arkeolojikhaber.com/haber-osmaniye-yer-fistigi-muzesi-acilisa-hazir-32730/
https://www.osmaniyedeyatirim.com/turkiye-nin-yer-fistigi-deposu#:~:text=Osmaniye%20yer%20f%C4%B1st%C4%B1%C4%9F%C4%B1%2C%20baklagiller%20familyas%C4%B1ndan,%C3%BCretiminde%20T%C3%BCrkiye%202.%27sidir.
https://www.dunya.com/sektorler/tarim/yer-fistiginda-yuksek-rekolte-bekleniyor-haberi-327901
https://osmaniye.tarimorman.gov.tr/Haber/896/Valimiz-Dr-Erdinc-Yilmaz-Osmaniye-Yer-Fistigi-Hasadi-Yapti
https://www.dunya.com/video-galeri/ekonomi/yer-fistigi-ureticileri-yeni-sezondan-umutlu-video-47521
https://www.dunya.com/video-galeri/ekonomi/yer-fistiginin-yuku-kadin-iscilerin-sirtinda-video-46953
https://www.dogaka.gov.tr/dogu-akdeniz/osmaniye/yer-fistigi-isleme-sektoru
https://www.milliyet.com.tr/yerel-haberler/osmaniye/merkez/osmaniyede-yer-fistigi-hasadi-6596808