Ref. Ares(2024)5123669 - 15/07/2024

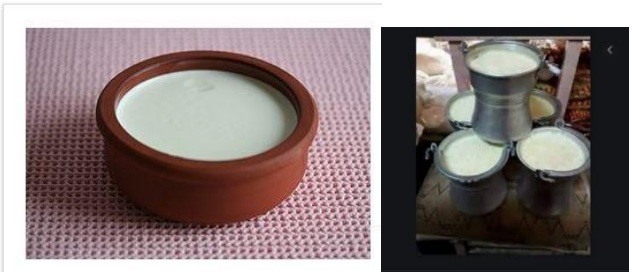
PRODUCT SPECIFICATION

1.1. Name

'Silifke Yoğurdu’

1.2. Description of the agricultural product or foodstuff

'Silifke Yoğurdu' is a fermented dairy product obtained from either using only goat milk or, when goat milk is scarce, a mixture of cows and goat milk (80:20). In the production, milk is boiled, cooled, filled in containers before being inoculated with starter culture, and incubated, respectively. The containers could be earthenware, gypsum (*bakraç* or *helke*), or food-grade plastic (Figure 1).



Şekil 1. 'Silifke Yoğurdu’. a) in earthenware bowl, b) in small aluminium buckles.
(Source: https://www.tarim.com.tr/Turkulerle-unlenen-Silifke-yogurdu-dunyaya-acilacak,24774h)

The composition of 'Silifke Yoğurdu' produced from goat milk only or mixed milk is given in Tables 1 and 2. As seen in Table 1, 'Silifke Yoğurdu' from goat milk is characterized by high total solids (%), protein (%), and fat (%) content.

Tablo 1. Composition of 'Silifke Yoğurdu’ from only goat milk (n=5)

Bileşim	Minimum	Maksimum	Mean	Std. deviation
Total solids (%)	19,6	20,6	20,1	0,47
Non-fat dry matter (%)	12,6	13,1	12,9	0,22
Protein (%)	7,7	7,8	7,76	0,05
Fat (%)	7,0	7,5	7,20	0,27
Lactose (%)	2,6	3,0	2,84	0,176
Ash (%)	1,2	1,3	1,25	0,016
Lactic acid (%)	1,0	1,1	1,04	0,008
pH	4,5	4,7	4,6	0,010

As depicted in Table 2, the addition of cow’s milk in a large portion (*ca* 80%) results in a decrease in total solids (%), protein (%), and fat (%) content. This is arisen from the lower total solids, protein and fat content of cow milk as compared to those of goat milk.

Tablo 2. Composition of 'Silifke Yoğurdu' from a mixture of cow (max 80%) and goat milk (min 20%)

Bileşim	**Minimum**	**Maksimum**	**Mean**	**Std. deviation**
Total solids (%)	16,5	17,6	16,9	0,50
Non-fat dry matter (%)	10,3	11,1	10,6	0,28
Protein (%)	5,9	6,0	5,97	0,02
Fat (%)	6,0	6,5	6,3	0,27
Lactose (%)	2,2	3,0	2,5	0,291
Ash (%)	1,1	1,2	1,13	0,011
Lactic acid (%)	1,0	1,2	1,03	0,009
pH	4,5	4,7	4,63	0,009

Tablo 3 shows the colour properties (*L*, a* ve b*)* of 'Silifke Yoğurdu' from only goat or mixed milk. It is clear from the results that adding goat milk at the rate of 20% can dominate the color properties of mixed yoghurt and make the yoghurt of mixed milk look like the 'Silifke Yoğurdu' of goat milk.

Tablo 3. Colour properties of 'Silifke Yoğurdu' from either goat milk only or mixed milk (goat milk 20%+ cows milk %80)%.

Colour properties	'Silifke Yoğurdu' (goat)				'Silifke Yoğurdu' (goat+cow)			
	Min	Max	Mean	SD.	Min	Max	Mean	SD.
*L**	91,7	92,1	92,00	0,15	91,4	92,0	91,92	0,27
*a**	-4,5	-4,1	-4,17	0,21	-4,8	-4,5	-4,65	0,02
*b**	12,5	12,6	12,70	0,04	12,9	13,2	13,01	0,09

Milk source and properties: In the production of 'Silifke Yoğurdu', the milk of the hair goat, also called Kara keçi (black goat) locally, is used. This local breed has already adapted to the Mediterranean climate and mountainous terrain. Kara keçi feeds on wild furrows, thyme, wild tulips, juniper branches, and spruce sprouts, which grow mainly in the higher parts of the Taurus Mountains. Although the milk yield of Kara keçi is low, its milk is rich in composition. Cow's milk is obtained from those grazing in Göksu plain. There is no particular cow breed, as the number of pure, native, and mixed breeds has changed over the years.

Composition: Due to the rich composition of milk of Kara keçi used and the long-term boiling process applied during production, the dry matter, fat, and protein content of 'Silifke Yoğurdu' is higher compared to commercial yoghurts, but the lactose content is low (see Table 3).

Containers: 'Silifke Yoğurdu' is traditionally sold or served in tinned copper, aluminum, or earthenware containers. However, food-grade plastic containers are used as packaging materials in industrial production.

Sensory properties: 'Silifke Yoğurdu' has more consistency than commercial yoghurts due to the milk composition and the prolonged boiling step, giving a smooth and creamy mouth feeling. When traditionally produced for home consumption, milk is cooked with bushes and dry tree branches, which gives 'Silifke Yoğurdu' its smoked flavour. This aroma, unfortunately, is not acquired in industrial production as hot steam is used for boiling. Another purpose of boiling milk for an extended period is to remove undesired odours like animal or barny, which yields a clean waxy aroma. Thermal degradation products of lactose, terpenes from aromatic plants, and carbonyl compounds from fermentation contribute to the flavour of 'Silifke Yoğurdu'.

Colour properties: Since goat milk's fat globules are smaller than cow's milk, 'Silifke Yoğurdu' has a bright white colour. Instrumental colour measurements have revealed that 'Silifke Yoğurdu' can be characterized by its high a* value compared to other yoghurts of goat's milk. This high a* is probably due to the long boiling time as well as the feeding regime of *Kara keçi*.

1.3. Definition of the geographical area

'Silifke Yoğurdu' is produced in the borders of the Silifke district of Mersin Province (Figure 2). Erdemli surrounds it in the east, Mut and Gülnar districts in the west, Karaman province in the north, and the Mediterranean Sea in the south. The district is located at the foot of the Taurus Mountains. Göksu River runs through the city. It is also situated at the crossroads of the State Highway network connecting Southeastern Anatolia, Eastern and Western Mediterranean, and Central and Western Anatolia. The city center is 80 km away from Mersin.



Figure 2. Map of Silifke.

Eighty-nine percent of the field is mountainous, and 11% are plains. As it moves away from the sea, the slope and elevation increase towards the north and the Gülnar border. The characteristic of the Mediterranean climate is effective in the area. In the region where the typical Mediterranean climate prevails in the coastal area, this situation deteriorates due to increased altitude. The average annual temperature in the field is 19°C, and the average annual precipitation is 572.2 mm.

1.4. Proof of origin

Silifke Chamber of Commerce and Industry keeps records on cheese producers, production areas, industrial facilities, processing, packaging and storage. The Chamber also performs the duties of secretariat and coordinating the supervisory authority. Silifke Chamber of Commerce and Industry will work together with Silifke District Provincial Directorates of Agriculture and Forestry in order to ensure the traceability. The basic principle here is to establish a product tracking and traceability system and to carry out periodic inspections and surveillance.

The basic traceability system works as follows:

- The first crucial step in the traceability system is the ear tagging of all animals. Tagging is followed by the mandatory registration of each newly born animal with the Silifke District Provincial Directorates of Agriculture and Forestry within 21 days of birth. The authorities are responsible for the tagging, and all the pertinent information about the animal is meticulously recorded on the national database. This data is kept until the animal dies or is slaughtered.
- After milk collection, the bulk milk is transferred to the dairy plant. During milk reception, the dairy plant should fill in a producer slip indicating the origin and quantity of milk.
- Each day, production is labeled and recorded as a separate lot.
- After processing, the producers are obliged to write an invoice when the product is transferred to the customer, in which the product quantity and consumer information are included. To ensure traceability, the producers should also record the invoice with the lot number. These documents should be kept as long as the dairy plant runs.

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

'Silifke Yoğurdu' is a traditional yoghurt produced mainly from goat's milk or with the addition of cow's milk (80% cow + 20% goat milk) when goat's milk is decreasing. The traditional production of 'Silifke Yoğurdu' is shown in Figure 2. As can be seen from the figure, the milk obtained from the hair goat is filtered through a clean cloth (known as *süzek*), boiled by mixing the milk on the bush (*çilli)* fire, and in the meantime, the milk is thrown into the cauldron from

the bottom up with a ladle. At this stage, undesired odours are removed, the incense smell coming from the wood fire is absorbed into the milk, and the water of the milk is evaporated faster, leaving a concentrated product. This process is continued for half an hour, and the milk is left for cooling. When the milk temperature is reached that will not burn hands (ca. 45°C), it is filled into containers or *bakracs* and inoculated with the previous day's yoghurt. To keep the containers warm, they are wrapped with thick covers called "putting milk to sleep" in Turkish, *"sütü uyutmak."* After the incubation period, which may last from 5 to 12 hours, the thick covers are removed, and 'Silifke Yoğurdu' is placed in a cool place.

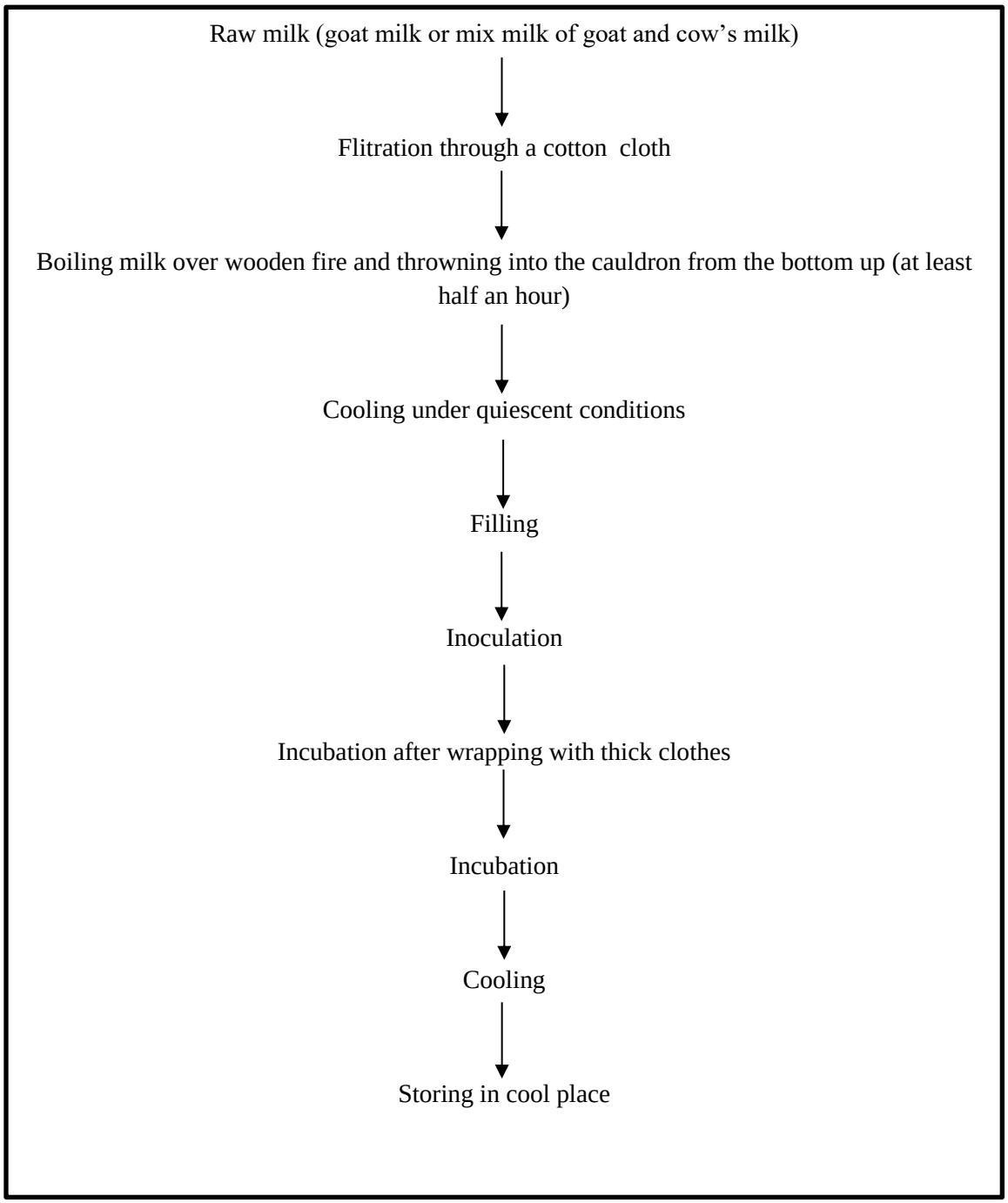


Figure 2. Traditional production steps of 'Silifke Yoğurdu'.

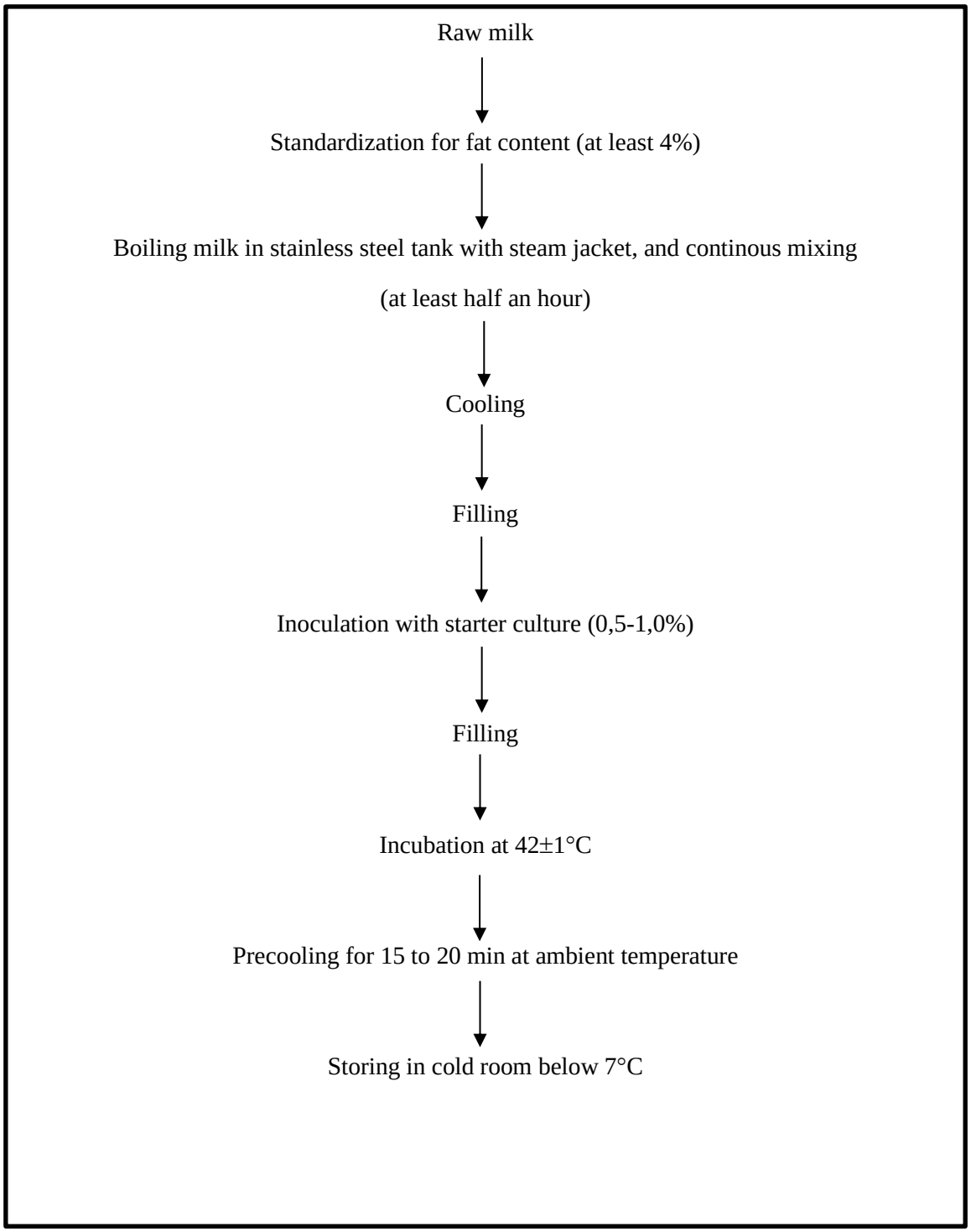


Figure 3. Industrial production steps of 'Silifke Yoğurdu'.

The industrial production of 'Silifke Yoğurdu' is given in Form 3. As depicted in the figure, the production stages are similar to the production stages of the traditional product, with some differences. Industrial production involves a production line, where milk is clarified with a clarificatory, boiling is done in stainless steel tanks with continuous mixing, homogenization by a homogenizer if required, and cooled by a heat exchanger (45-48°C). It is filled in plastic cups before inoculation (0,5-1,0%), followed by incubation (43-45°C) and cooling at refrigeration temperature (<7°C).

1.6. Link

When one mentions Silifke, 'Silifke Yoğurdu' comes to mind in Turkey. There is a viral folk song on 'Silifke Yoğurdu' known by almost everyone. A lively folk dance accompanies this song, which has been broadcast occasionally in entertaining music programs.

In fact, 'Silifke Yoğurdu' belongs to the nomadic Turcoman tribe. There is no information about when this yoghurt was first produced. However, the fact that the song "Silifke Yoğurdu" is anonymous shows that this yoghurt belongs to centuries ago. Anthropological studies show that 'Silifke Yoğurdu' is very popular in the food culture of the nomadic Turcoman (such as the *Sarıkeçililer*) living in the Silifke region. The hot and humid summer of the Mediterranean region has forced the nomadic Turcomans to migrate to the north, to the high and cool plateaus of the Taurus Mountains, before summer begins. These nomadic Turcomans have lived in the Taurus Mountains for about 1000 years. The goat is the only milk-producing animal that can easily move in the mountain terrain and feeds on plants growing at high altitudes.

For this reason, goat breeding is widespread within this nomadic tribe. Owing to the nomadic life, goat milk has become an essential source of animal proteins. The most popular and practical way of consuming goat milk is to process it into 'Silifke Yoğurdu' as described above. From the technological point of view, goat milk is unsuitable for yoghurt production as it gives loose coagulum. This texture of coagulum is because goat milk lacks one of the milk proteins. Therefore, evaporating the water of milk by boiling and concentrating milk dry matter seems the best solution to overcome this problem. By boiling, undesired odours like animal and barny are also removed. 'Silifke Yoğurdu' is also the main ingredient of Ayran, a Turkish drink made of yoghurt, salt, and water, a popular drink during the hot summer months. Therefore, there is a daily yoghurt production in this nomadic tribe. Somehow, 'Silifke Yoğurdu' has been adopted and produced by the sedentary folks living in the region.

In order to protect the forest, governments have implemented agricultural policies to reduce the number of goats since the 1990s. These policies have caused a dramatic decrease in goat milk production in the region. By 2010, about 50% of the goat population was reduced in Silifke. In the meantime, the cow's milk produced in the region has gradually compensated for the decreased goat milk supply to meet the 'Silifke Yoğurdu' demand. Cow breeding has been encouraged in the region, especially in the Göksu delta, where silage corn, vetch, sainfoin, and sorghum have become the most cultivated forage crops. Silage corn, a large part grown on the Göksu Plain, meets most forage plant needs. In addition, the leaf part of the peanut cultivated in the region is dried and used as animal feed. Since the 1990s, the production of 'Silifke

Yoğurdu' from goat milk only or mixed milk (20% goat milk+80% cow milk) has become a standard production technique.

The link based on the product's characteristics (colour, texture, and flavour) results from the natural and human factors in the geographical area.

The grazing of goats in forest environments in the Taurus Mountains contributes to the flavour of 'Silifke Yoğurdu', mainly plant-based aromatic compounds like terpenes. Similarly, cows grazed on the green in Göksü plain and fed with dried peanut leaves yield milk rich in aromatic compounds, contributing to the 'Silifke Yoğurdu' flavour.

In the production of 'Silifke Yoğurdu', yoghurt milk is boiled for a certain period of time, which yields a more consistency than other commercial yoghurts and gives a smooth and creamy mouth feeling. Another purpose of boiling milk for an extended period is to remove undesired odours like animal, barny, which leaves a clean waxy aroma. Thermal degradation products of lactose (like furaneol and maltol), terpens from aromatic plants, carbonyl compounds from fermentation, and lactones from milk itself contribute to the flavour of 'Silifke Yoğurdu'. The bright white colour is a specificity of the product.

Since the fat globules of goat milk is smaller than of cow's milk. 'Silifke Yoğurdu' has a bright white colour. Instrumental colour measurements have revealed that 'Silifke Yoğurdu' can be characterized with its high *a** value compared to other yoghurts of goat milk. It is due to long boiling time as well as feeding regime of hair goat.

Using goat milk in both cases, prolonged boiling times of milk and individual inoculation of each cup before incubation have remained unchanged.

Since 1974, music, folklore, and culture festivals have been organized regularly in Silifke in the name of 'Silifke Yoğurdu'. In these festivals, the theme of 'Silifke Yoğurdu' is covered, and "Best Silifke Yoğurdu" and "Yoghurt Beauty" competitions are held (Figure 3).



Figure 3. "Best Silifke Yoğurdu" competition at the 39th Silifke festival.

(source: https://www.haberler.com/en-iyi-silifke-yogurdu-icin-yaristilar-3649872-haberi/)

1.7. CONTROLS

SİLİFKE CHAMBER OF COMMERCE AND INDUSTRY

Address : Camikebir Mahallesi, Mefkure Sok. No:2. 33060 Silifke, Mersin, Türkiye
Telephone :+90 (324)7141038,+90 (324)7144538, +90 (324) 714 75 73
Faks : +90 (324) 714 44 83
E-mail : silifketso@tobb.org.tr
Websites : www.sitso.org.tr

REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY, SİLİFKE DISTRICT DIRECTORATE OF AGRICULTURE AND FORESTRY (Audit Body)

Contact information
Address : Göksu Mahallesi, Abdi İpekçi Cad., Silifke, Mersin, Türkiye
Telephone : +90 (324)7141621
Faks : +90 (324)7141621
E-mail : yasemin.dizikaya@tarimorman.gov.tr

Silifke Chamber of Commerce and Industry will work together with Silifke District Provincial Directorates of Agriculture and Forestry in order to control whether 'Silifke Yoğurdu' has the characteristics specified in Article 1.2 and whether it comes from the geographical area specified in Article 1.3 and whether it is produced according to the production method specified in Article 1.5. and finally checks whether it complies with the labeling requirements specified in Article 1.8. They follow the below given criteria during the auditing process.

Audit criteria;

a. The geographical area from which milk is supplied.
b. Breed of goat (Kara keçi) from which milk is provided
c. Production Method
d. Physical properties of the product
    i. Bright white to slightly yellow shade
    ii. High consistency and creamy structure
e. Chemical properties of the product.
f. Flavor of the product
g. Packaging
h. Use of PGI logo and 'Silifke Yoğurdu' name

1.8.Labeling

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 ‘Silifke Yoğurdu’,

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

— European Union PGI logo

— The following logo



2. APPLICANT GROUP

SİLİFKE CHAMBER OF COMMERCE AND INDUSTRY

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E-mail : silifketso@tobb.org.tr
Websites : www.sitso.org.tr

Silifke Chamber of Commerce and Industry was established in 1908 as a non-profit semi-public organization in the Silifke District of Mersin Province as the basis of Article 28 of Commercial Law No. 5174. It has 2,700 members consisting of merchants and industrialists. It is a professional organization established to facilitate its members' professional activities and help them in business development and target market.

As a professional organization, it was established to deal with the purchase and sale of goods offered to the market in the Silifke District and the determination, registration, and explanation of the prices of these goods in the market. Among the membership terms in the articles of association, members must have dealt with agricultural products. 'Silifke Yoğurdu' producers and exporters are among its members.

Silifke Chamber of Commerce and Industry may make proposals, petitions, and applications to the relevant public institutions in matters within its field of activity. It also has the right to file

a lawsuit on behalf of these members or its behalf if some or all its members have an interest. It also has services such as following up on practices that may disrupt competition through agreements, decisions, or consistent activities and reporting them to the relevant authorities.

Most members are companies engaged in the processing and marketing of agricultural products. Silifke Chamber of Commerce and Industry has applied for PGI registration of 'Silifke Yoğurdu'. The Authority monitors the producers of 'Silifke Yoğurdu' and observes the activities of its members.

R.T. Silifke Chamber of Commerce and Industry has appointed Huriye Kayabaşı Özener (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Silifke Yoğurdu' for a PGI. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF 'SİLİFKE YOĞURDU'

It was announced that 'Silifke Yoğurdu' was registered as PGI in the Official Geographical Indication and Traditional Product Name Bulletin of the Turkish Patent and Trademark Office of the Republic of Turkey dated 15.02.2022, numbered 119.

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

https://ci.turkpatent.gov.tr/cografi-isaretler/detay/4482

ÖZENER
MARKA PATENT
DANIŞMANLIK OFİSİ

GENERAL 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 18/08/2023

Title of the Company : Silifke Ticaret ve Sanayi Odası

Adress : Camikebir Mahallesi, Mefkure Sok. No:2. 33060 Silifke, Mersin /TURKEY

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Tax Office and No : Silifke TAX OFFICE 8440014118

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Recep Yıldırım BAYDAR
Genel Sekreter
General Secretary

4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN



TÜRK PATENT
TÜRK PATENT VE MARKA KURUMU

COĞRAFİ İŞARET TESCİL BELGESİ

No:1022 - Mahreç İşareti

SİLİFKE YOĞURDU

Tescil Ettiren

SİLİFKE TİCARET VE SANAYİ ODASI

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
15.06.2021 tarihinden itibaren korunmak üzere
07.02.2022 tarihinde tescil edilmiştir.

Prof. Dr. Habip ASAN
Başkan

(TURKISH PATENT AND TRADEMARK OFFICE)

REGISTRATION CERTIFICATE FOR GEOGRAPHICAL INDICATION

No: 1022 – Protected Geographical Indication

SİLİFKE YOGHURT
(SİLİFKE YOĞURDU)

Registrant:

SİLİFKE CHAMBER OF COMMERCE AND INDUSTRY
(SİLİFKE TİCARET VE SANAYİ ODASI)

This geographical indication has been registered on 07/02/2022 in order to be protected as of 15/06/2021 in the scope of Intellectual Property law no. 6769.

(signed)
Prof. Dr. Habip ASAN
President of the Institute



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