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SPECIFICATION

Responsible Department in Türkiye

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Applicant Group

Oğuzeli Ezogelin Women's Venture Production and Management Cooperative is applying on behalf of the producers of 'Gaziantep Menengiç Kahvesi / Gaziantep Melengiç Kahvesi'.

NAME: OĞUZELİ EZOGELİN WOMEN'S VENTURE PRODUCTION AND MANAGEMENT COOPERATIVE MANAGEMENT
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1. Name of the product

Gaziantep Menengiç Kahvesi/ Gaziantep Melengiç Kahvesi

2. Product Description

'Gaziantep Menengiç Kahvesi' / 'Gaziantep Melengiç Kahvesi' is a coffee substitute produced by roasting and grinding the seeds of terebinth or turpentine trees (*Pistacia terebinthus* L.) that grows on mountainous regions of Gaziantep province. Terebinth tree is native to the geographical area and grows wild in mountainous regions. *P. terebinthus* seeds are called "menengiç" or "melengiç" in Turkish. When the color of the wild menengiç / melengiç fruit becomes green-blue in October-November, it reaches sufficient maturity and is harvested. Menengiç/ melengiç fruit grown in Gaziantep province has a high oil content, with a fatty acid value in the range of 44-56%. Oleic acid value is in the range of 53-68%. The fruits grown in this geographical border and some of the physicochemical properties of the final product obtained from these fruits are approximately as follows.

Physicochemical Properties	Value
Oil	44-56%
Water	5-6%
Protein	18-20%
Ash	3-3.5%
Candy	6-6.5%
Fiber	2-2.5%

The menengiç / melengiç fruits are collected and dried in the sun after washing. Dried fruits are roasted until they turn brown. After roasting, it is beaten or ground in a stone mill machine until it reaches a paste consistency. The viscosity of the extracted product should be at least 1 (cP). As particle size; maximum 45% of the total amount should be above 20-25 µm.

The paste is put into glass jars. Since it is very rich in oil, an oil layer can be seen on the product surface. 'Gaziantep Menengiç Kahvesi' / 'Gaziantep Melengiç Kahvesi' is a paste-like product with high fat content. The product is made homogeneous by mixing before use. It is cooked until it boils by mixing it with milk on low heat. Its presentation is traditionally done in a lidded copper cup. The product has a rough and paste-like structure, a dark brown color and a pistachio-like aroma.

3. Definition of the geographical area

Geographical area refers to all villages and towns of Gaziantep province located in the southeast of Türkiye.

4. Proof of origin

'Gaziantep Menengiç Kahvesi'/ 'Gaziantep Melengiç Kahvesi' is produced exclusively from menengiç which is grown in Gaziantep. Operations related to the production of the raw material and its processing must be undertaken within the defined geographical area. The controls regarding 'Gaziantep Menengiç Kahvesi' / 'Gaziantep Melengiç Kahvesi' is coordinated by Gaziantep Metropolitan Municipality. The coordinator keeps a list of the coffee substitute producers to ensure the traceability and origin of the product. The competent authority carries out the necessary audits on 'Gaziantep Menengiç Kahvesi'/ 'Gaziantep Melengiç Kahvesi' including audits on origin, production method, product's consistency, fatty acid and oleic acid values of the product. Manufacturers are obliged to keep the following traceability records of the product and show them during the inspection: the supplier, quantity and origin of all batches of raw material and/or products received; the recipient, quantity and destination of products supplied. The coordinator takes legal action against the unlawful users of the geographical indication.

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

1. Harvesting of the Menengiç/Melengiç Fruits:

When the color of the wild menengiç/melengiç fruit becomes green-blue in October-November, it reaches sufficient maturity and is harvested.

2. Cleaning-washing of the Menengiç/Melengiç Fruits:

After harvest, the menengiç/ melengiç fruits are washed and dried in the sun.

3. Roasting Menengiç/Melengiç Fruits:

Dried menengiç/ melengiç fruits are roasted until the color is turn brown.

4. Grinding of the Menengiç/Melengiç Fruits:

After roasting, it is pounded or ground in a stone mill machine until it reaches a paste consistency. Viscosity of the extracted product is minimum 1 (cP), maximum 45% of the particle size total amount is 20-25 µm above.

5. Packaging of the product:

The product that has become a paste is put in glass jars and labeled.

6. Storage of the ’Gaziantep Menengiç Kahvesi/ Gaziantep Melengiç Kahvesi’

Since product is very rich in oil, an oil layer can be seen on the it’s surface. The product is made homogeneous by mixing before use. It is recommended to mix it with water or milk on low heat and cook until it boils and serve with a covered copper cup.

5. Link

Specificity of the geographical area

Gaziantep Province is in between the Mediterranean and the Southeastern Anatolia Region. It is located between 36 ° 28 'and 38 ° 01' east longitudes and 36 ° 38 'and 37 ° 32' north latitudes. The average sunshine duration throughout the area is more than 200 days annually. The prolongation of daytime during the summer season causes the fields to receive more solar radiation, thus increasing the temperature values. Rugged lands are common in area. In the south are Amanos (Nur) Mountains which rise up to 1527 m. The other mountainous part of the province is parallel to the Nur Mountains, between İslahiye District and Kilis Province, starting from Syria in the south and reaching the Kahramanmaraş border in the north. The heights of the hills here are Dormik Mountain 1250 m., İlkikiz Mountain 1200 m., Kas Mountain 1250 m., Sarıkaya Mountain 1250 m. and Gülecik Mountain is 1400 meters. Located between Araban and Yavuzeli Districts, Karadağ's height is 950 meters. Terebinth trees prefers rocky, degraded areas 600-1500 m above sea level and avoids colder and northern environments. It is a native to Asia and Mediterranean, has especially a big distribution in southern Türkiye and is one of the most important non-wood products in the region. High amount of sunshine in the region affects the fatty oil composition of the seeds, increasing oil content and fatty acid value. The increase in oil content and fatty acid compounds increases the flavor of the product. Terebinth tree seeds have been collected in the region for years and consumed as a coffee substitute and roasted snack.

Human Factors

Seeds of terebinth trees are used for making coffee substitute in the region since the 1600's. It is often told that during the Baghdad Campaign of the Ottoman Empire, Murad IV rested in Gaziantep and he was offered menengiç/ melengiç kahvesi, which he enjoyed.
The roasting stage in the product requires mastery. Local producers have spesific mastery in roasting the seeds in order to obtain the correct aroma. Roasting the seeds the right amount is

an essential skill for producers which prevents any undesirable aromas. The roasting and pulling process requires skill.
Menengic fruits are carefully roasted by mixing until they turn brown. Excessive roasting is undesirable as it will leave a bitter taste on the fatty acid components in it.

Specificity of the product

Menengiç/ melengiç fruit grown in Gaziantep provinces has a high oil content, with a fatty acid value in the range of 44-56% thanks to environmental conditions. Oleic acid value is in the range of 53-68%.

Causal link

Menengiç Coffee substitute is obtained from the fruit of the terebinth trees grown in Gaziantep which are native to the region. The menengiç/ melengiç fruit grown in Gaziantep is contains higher oleic acid compared to other regions due to the geographic location of the province which accounts for the high amount of sunshine.

The climacteric structure of the province provides the optimum growing conditions for menengiç/ melengiç fruit and provide high yield. The consumption of terebinth trees seeds as coffee substitute has a long history in the Gaziantep region.

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

Control Body:

Name: **Gaziantep Provincial Directorate of Agriculture and Forestry**
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