Ref. Ares(2025)1898093 - 10/03/2025

SPECIFICATION

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Application Group

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The Keşan Chamber of Commerce and Industry, despite having a diverse general membership structure, serves the fundamental purpose of the geographical indication by assuming the responsibility of representing the economic interests of all 'İpsala Pirinci' producers within the designated geographical area, as well as protecting and developing the product. Given their limited number in the region, the Keşan Chamber of Commerce and Industry has taken on the role of a supporting organization that safeguards the rights of 'İpsala Pirinci' producers to sustain and enhance their market operations and export activities. The Chamber has a specialized structure focused on the promotion, protection, and implementation of geographical indication standards for 'İpsala Pirinci', and together with the 17 producer organizations located within the geographical boundaries, it forms the primary decision-making body on all matters related to 'İpsala Pirinci'. Additionally, it operates as a representative body that develops an effective control and enforcement mechanism to ensure the sustainability of 'İpsala Pirinci', the protection of the geographical indication's reputation, and its promotion.

1. Name of the product

'İpsala Pirinci'

2. Product Description

'İpsala Pirinci', is white rice produced from the *Oryza sativa* L. species belonging to the Gramineae family, grown in the İpsala Plain. 'İpsala Pirinci' has a glassy, matte appearance and long, thick grains. 'İpsala Pirinci' grain size varies between 6.7-7.1 mm and width varies between 2.6-3.1 mm. The weight of 1000 grains is between 24 and 32 g. It does not shed grain and is stringless. Plant height is between 105-115 cm and the maturation period takes 125-130 days. It provides an average yield of 750-850 kg per decare and the yield of unbroken rice is 60%.

The salty soil and sea air of the geographical area give the rice grains a more glassy and matte appearance, reducing the occurrence of white core or chalky areas. The area's temperature and humidity conditions result in a low white core rate (maximum 1%) and a high protein content (9.02%). The alluvial soil, water abundance, and mild climate of the İpsala Plain contribute to the rice grains reaching their ideal size (6.7-7.1 mm).

Tablo 1 Contents of defective grains in 'İpsala Pirinci' (Maximum, % by weight)

	Raw grain and chalky grain	Organic foreign matter	Inorganic foreign matter	Broken Grain Ratio	Naturally deformed grain, mottled grain, stained grain, yellow grain and amber grain
Rice (1st Class)	1	0.3	0.05	5	0.5
Rice (2nd Class)	2	0.4	0.1	10	1

Tablo 2 Physical and chemical properties of 'İpsala Pirinci'

Parameter	Value
Grain Length	min. 6.7 mm
Length/Width Ratio	2 ≤ - ≤ 3
Average Protein Ratio	% 9.02
Humidity	max. % 14.5
Amylase Value	% 27.12-30.75
Colour	L* (lightness): 90.29-92.08
	a* (redness/greenness): 2.5-2.8
	b* (yellowness/blueness): 8.0-9.4

3. Definition of geographic area

The geographical area of 'İpsala Pirinci' is İpsala district, which includes the İpsala Plain. Its borders start from the Enez border in the south to Sarıcaali in the north, from Gala Lake in the northeast to Koyuntepe Village in the west. The milling and polishing area includes the same municipalities as the production area.



4. Proof Of Origin

'İpsala Pirinci' is a white rice produced from the *Oryza sativa* L. species of the Gramineae family grown in the İpsala Plain. All operations pertaining to production, including sowing and harvesting, as well as processes such as drying, separating from impurities, and storage, must be conducted within the designated geographical area. The inspections regarding 'İpsala Pirinci' is coordinated by Keşan Chamber of Commerce and Industry. The coordinator will keep a list of the producers to ensure the traceability and origin of the product. The inspection body carries out the necessary audits on “Keşan Chamber of Commerce and Industry” including production area, characteristics of the products, quality parametres, and production method. The coordinator may take legal action against the unlawful and illegal users of the geographical indication, and the inspection body may carry out additional audits upon any complaints or suspicion.

The identifying logo of 'İpsala Pirinci' must be included on all labelling of the registered product name.

Production of 'İpsala Pirinci' is carried out using paddy seeds sourced from within the geographical boundaries of İpsala. In this context, the following procedure is followed to ensure the traceability of the product in terms of raw materials, facilities, personnel, production time, and records:

Before sowing, the paddy seeds used in the production of 'İpsala Pirinci' are inspected and recorded by the Keşan Chamber of Commerce and Industry. Prior to processing, the paddy is accepted into the 'İpsala Pirinci' production facility with an Input Control Report. Input records

are prepared to include the producer, region, quantity, and yield of the paddy. The amount of paddy reported by the producer to the facility is calculated based on mass balance during the production process, and it is ensured that the amount of 'İpsala Pirinci' produced corresponds to these calculations.

The quantities of paddy used in production are determined weekly and recorded with the Warehouse Paddy Tracking Report. The 'İpsala Pirinci' brought from the warehouse to the production facility is assigned a batch number and logged accordingly. During production, foreign and unsuitable grains are separated from the 'İpsala Pirinci', and the remaining rice is analyzed to determine whether it meets the specifications indicated during registration.

For the produced 'İpsala Pirinci', a production date and batch number are printed on the packaging, creating a traceability system. Additionally, the 'İpsala Pirinci' logo and emblem are indicated on the packaging.

The storage conditions of the stored paddy are regularly monitored by the Warehouse and Shipment Supervisor. The storage temperature is maintained between 18-20 °C, and the relative humidity is kept between 60-65 %.

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

In the İpsala Plain, rice is planted in May, and maintenance works such as disinfection, fertilization and irrigation are carried out in June and July. The crop, which begins to bloom in late July and early August, matures to be harvested in early September. It is harvested when the moisture content of the crop grains in the field is 22-23%. In this way, rice crop is obtained.

After the paddy of 'İpsala Pirinci' is harvested from the field, it is processed in the factories, after the hulls are removed, it is bleached, polished and packaged.

'İpsala Pirinci' is obtained from plants belonging to the *Oryza sativa* L. species belonging to the Gramineae family. The rice plant can grow in any type of soil, but it grows better and gives higher yields in clay loam soils with low permeability and good drainage structure. 'İpsala Pirinci' plant grows well in soils with pH values between 5.5 and 7.5.

In İpsala District, paddy farming is carried out on a total area of 250 thousand da. Paddy production is around 200 thousand tons. Paddy production is carried out in enterprises with a width of 500-10000 decares. Paddy farming in the İpsala Plain has become an industry as it is carried out in large farms. All the works required for paddy cultivation from sowing to harvesting are done by machine. There are 15 rice mills equipped with modern machinery and equipment in the district. These factories process and pack the rice crop into rice according to modern methods.

Since paddy cultivation has been carried out for many years in the İpsala Plain, the farmers of the region are more conscious and have more experience in paddy cultivation compared to other regions. There is a culture of paddy farming that continues from grandfather to grandchild, and modern cultivation methods are regularly followed and applied.

In the İpsala Plain, rice is planted in May, and maintenance works such as spraying, fertilizing and irrigation are carried out in June and July. The product, which begins to bloom in late July

and early August, reaches harvest maturity from the beginning of September. Harvest is carried out when the humidity of the product grains in the field is 22-23%. In this way, rice crop is obtained.

6. Link

Natural Factors

'İpsala Pirinci', is white rice produced from the *Oryza sativa* L. species belonging to the Gramineae family, grown in the İpsala Plain. İpsala Plain, where 'İpsala Pirinci' is grown, has a salinity feature because it is open to the sea from the south, is under the influence of sea air, the soil has a clayey, loamy, alluvial structure and the cultivation areas are at an elevation very close to sea level. For these reasons, rice grown in the İpsala Plain has a darker color and dull appearance compared to rice grown in other regions. Especially sea air and salty soil conditions (pH: 7.04, EC value: 5.42 mS/cm (Salinity indicator), Saturation value: 108.79) make the rice grains more glassy and matte, causing decrease white core or chalky areas in the rice grains in its occurrence. These characteristics contribute to the distinctive quality of 'İpsala Pirinci'.

In addition, the geographical border where production takes place consists of flat, alluvial, wide and empty areas. It merges with the Meriç River in the west of the land and forms swamps with the Ergene River coming from the north. When the İpsala Plain is flooded in winter, a thin layer of alluvium covers the soil surface. In addition, rice cultivation is done in areas where water is abundant. Geographical border; Since it is at the intersection of both Meriç and Ergene Rivers, it provides a significant advantage for 'İpsala Pirinci' to reach the desired size (6.7-7.1 mm).

Exposure of rice crops to high temperatures results in the formation of skinny and chalky (white core) grains and a shortening of the grain filling time. Likewise, if there is a large difference between day and night temperatures during grain filling, the rate of chalky (white-bellied) rice increases. Dry and hot winds blowing during grain filling cause rapid drying, which reduces yield. When the climate conditions of the İpsala Plain are evaluated, the maximum temperature in July and August is 31. 3 °C, and the temperature difference between day and night is not very high, which means that 'İpsala Pirinci' has a low chalky (white-bellied) grain rate (maximum 1% by weight). At the same time, during the development period of 'İpsala Pirinci' (April-October), the average relative humidity is around 68.8% due to the sea air in the region. This prevents hot dry windy weather and positively affects the yield 'İpsala Pirinci'.

To achieve optimal yield, the rice plant requires soil that is rich in nutrients and maintains a soft, impermeable clay structure to effectively retain essential moisture and nutrients. Consequently, 'İpsala Pirinci', cultivated in the ideal agricultural conditions of the İpsala Plain, distinguish from rice produced in other regions. While the protein content in rice varieties from other regions typically ranges from 7.02% to 8.80%, 'İpsala Pirinci' has a notably higher average protein content of 9.02%.

Historical and Human Factors

Most of the people living within the geographical border are engaged in agriculture and especially rice cultivation. İpsala Plain is historically known for rice production. According to İsmail Sirke in 1953; “Twenty years ago, no one in İpsala knew what paddy was, but today everyone is planting paddy.

Those who do not have capital, three or five people come together, face many difficulties and plant rice. Maritsa and Ergene rivers and lake legs are always used as paddy fields.” It is understood from these lines that paddy cultivation started in İpsala in the mid-1930s. 'İpsala Pirinci' producers came together in 1949 and founded the “Thrace Rice Growers Association”.

Harvesting 'İpsala Pirinci'; It is done in the period when 80% of the rice has acquired straw color, the grains at the bottom have reached the hard wax stage and the moisture content is between 22-24%. Local people have an important place in the evaluation of this universe with the knowledge they have had for many years.

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

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