



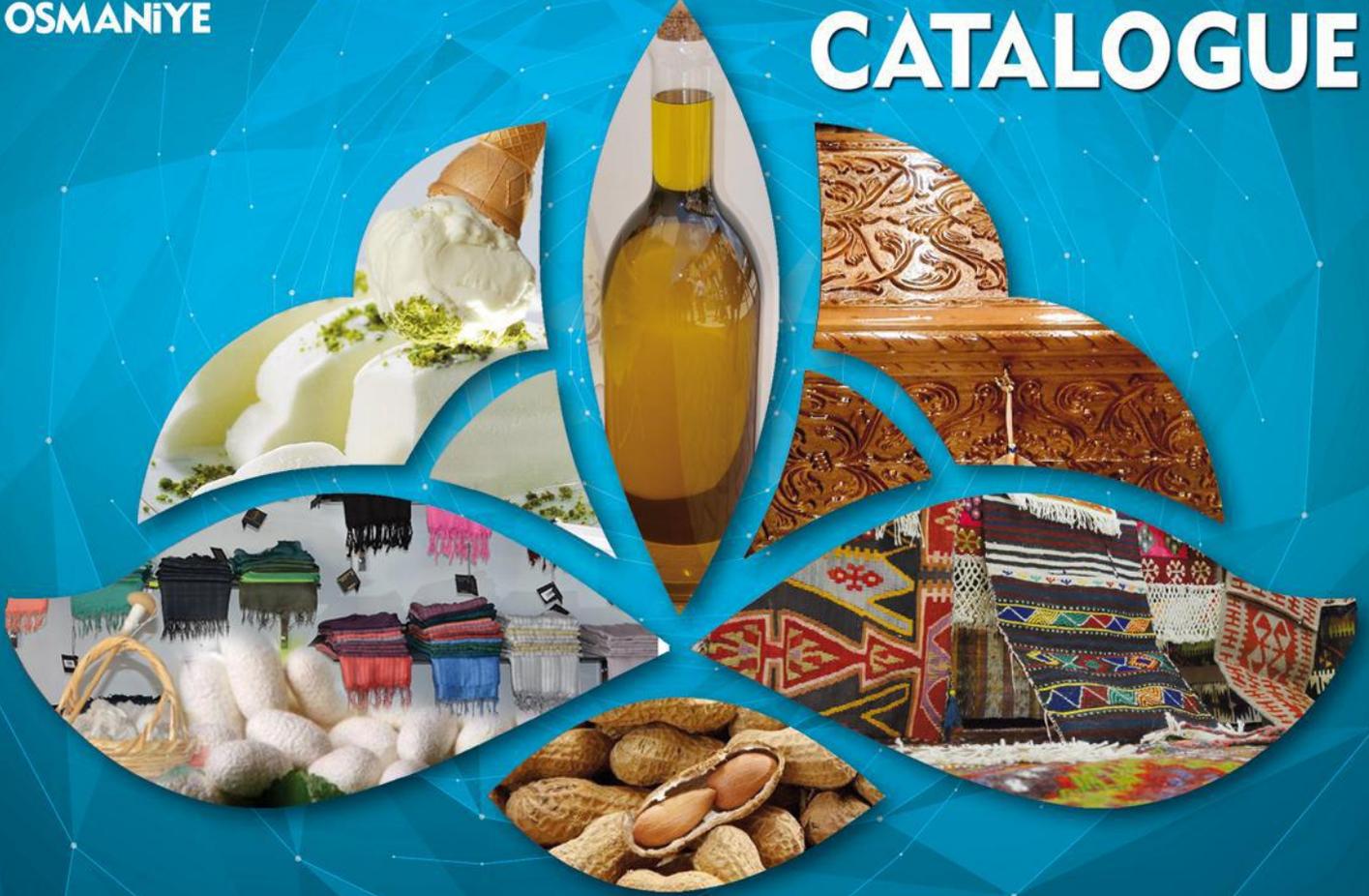
DOĞAKA

T.C. DOĞU AKDENİZ KALKINMA AJANSI
T.R. EASTERN MEDITERRANEAN DEVELOPMENT AGENCY

TR 63 Region

**HATAY
KAHRAMANMARAŞ
OSMANİYE**

REGIONAL PRODUCTS CATALOGUE



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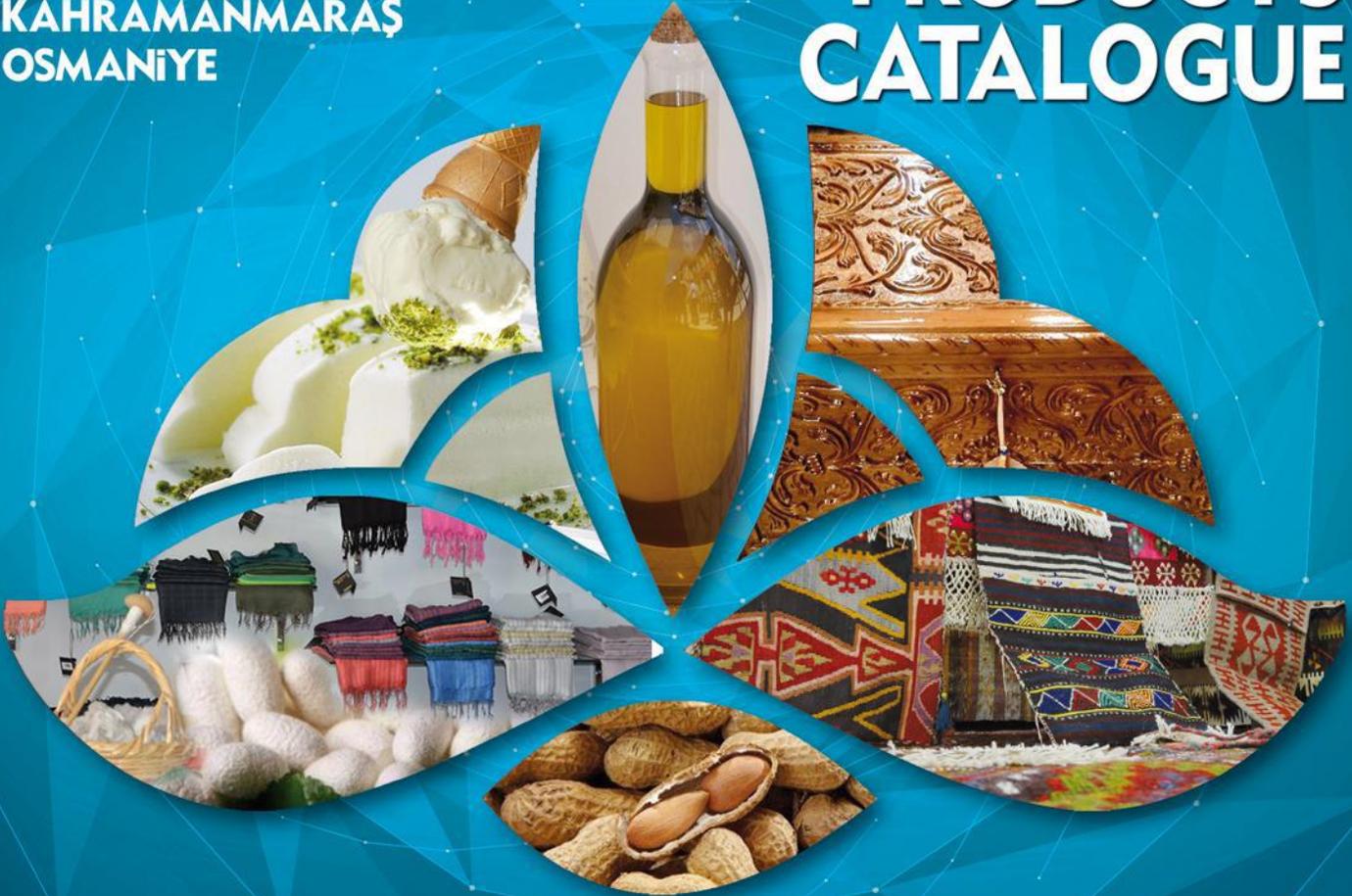
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TR 63 Region

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This catalogue consists of the products which are granted regional and geographical indication registration and are also still nominee as well as information and promotion of our regional products.



Republic of Turkey
EASTERN MEDITERRANEAN DEVELOPMENT AGENCY
TR63 REGIONAL AND GEOGRAPHICAL INDICATION TAGGED PRODUCTS CATALOGUE

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Abbreviations

HBB	: Hatay Metropolitan Municipality
KBB	: Kahramanmaraş Metropolitan Municipality
ATSO	: Antakya Chamber of Commerce and Industry
KTSO	: Kahramanmaraş Chamber of Commerce and Industry
OTSO	: Osmaniye Chamber of Commerce and Industry
HESOB	: Hatay Chamber of Merchants and Craftsmen
DOĞAKA	: T.R. Eastern Mediterranean Development Agency

The promotion and marketing of handicraft products of hardworking, productive people of our region have great importance regarding being the brand city of our region. Following the increase in the capacity of the product produced in our region, registrations of the products will provide added value to the economy of our region and will make a significant contribution to tourism and the growth of income and employment of hard working of our people of the region by increasing awareness for the products.

In this context, recognising and promoting of the products, which are geographically indicated in our Region, which has significant potential and capacity in all aspects, in the national/international platforms in the axis of development are among our the most prioritised tasks and responsibilities.

Tr63 Region is a wealthy region regarding local products. Hatay Antakya's kunafeh, Kahramanmaraş's tarhana and Osmaniye's peanuts are the first registered products that spring to mind and Kahramanmaraş Andırın Tırşığı, Maraş Burma Bracelet, Maraş pepper, Çağlayancerit's walnut are among the registered products. Many products can be registered with Geographical Indications in our region and to obtain Geographical Sign registration, multi-faceted geographical indication cooperation studies are carried out especially together with Eastern Mediterranean Development Agency.

As the pioneer public organization in regional development since its foundation, DOĞAKA provides the opportunity to travel to the rich local cuisines by processing geographical signs and local products and by combining privileged features such as geo-strategic positions, rich flora and having convenient climate of Hatay, Kahramanmaraş and Osmaniye provinces' as well as hosting privileged rooted cultures in this new issue.

We have included our products which have geographical indication registration or worthy to get this registration and are included in economic life by taking an important place in the tourism and mostly in the medium and small-scale industry and trade area as well as add value to Turkey's and our region's value while contributing to the local economy in our local and geographical indication tagged products catalogue. With this publication, which is issued by DOĞAKA to increase the number of our products which have received a geographical indication registration, we will have the geographical indication registration of the provinces of our region, and we will have the opportunity to know their potential products closely.

Dear readers; we know that the provinces of our region, Hatay, Kahramanmaraş and Osmaniye have high potential regarding geographical indications. We are glad to invite you to visit the provinces of our region as soon as possible, in order to breathe the air of the cradle of peaceful civilisations in our region, to be informed about our local products and to live in a multitude of cultures in our region. I would like to thank all our stakeholders and DOĞAKA team who contributed to the preparation of our publication.

Presentation

Geographical indications are indications of a product identified with a region, area, territory or country where the origin is of a significant nature, reputation or other characteristics. The protection of a product under the geographical indication registration ensures that the production technique of the product is guaranteed. Thus, traditional knowledge and local diversity are protected against the risk of extinction. For example about the geographical indication subject in our region, in order for Kahramanmaraş pepper to be among the best peppers in the World, the temperature, humidity, rain, wind and soil needs are only available in Kahramanmaraş. Another example is that; When the Hatay kunafeh is made in the Hatay region, it is called with a name specific to the region.

Dear Readers, the increasing the number of our geographically marked products and promoting our regional and national values should be seen as essential steps in the marketing of our products that serve regional development. It is considered that geographical indications will provide certain mobility in the economic / social life and, further, local ownership. In our region, we aim to create awareness and to give acceleration to regional development by raising awareness of both our people and our producers. Our agency, which held international events such as Geographical Indications in Mediterranean Countries Panel and "International Geographical Indications Conference", emphasises the importance of geographical indication and also plays a part in new cooperations with Mustafa Kemal University about the importance of the mentioned subject.

We are proud to be the leader and protector of this subject, which is a new concept in our country. By adding regional and geographical indication tagged products catalogue publication, we present this publication to concerned's taste in order to transfer geographical indication tagged products to the new generations and to take its rightful place. The Eastern Mediterranean Development Agency aims to contribute to the regional economy and promotion by registering a geographical indication of products identified with our region. In this respect, in cooperation with Mustafa Kemal University and DOĞAKA, the study on the determination of the prominent products in our region, the documents to be completed in the application process, the analyzes to be performed for each product and the total estimated costs and a cooperation protocol was signed for the registration of geographical indication tagged products. In this way, the most critical planned activities are the realisation of registration applications of the prominent products in our region.

In the section of our new issue that introduces our local products and flavors to our districts, we had the opportunity to introduce you to the central district of Antakya which is the land of kunafeh and the famous Andırın district, which is the land of our famous Andırın Tırşik, and Kadirli district of Osmaniye, which is the hometown of radish, our famous local product. In this issue, you will have the opportunity to learn both the history of these districts of Osmaniye and their places in economic life. In the section of News from our Agency, as DOĞAKA, we would like to share with you the works that serve the regional development that we carry out for the promotion of our geographical indications and local products. We hope that our new issue, introducing the TR63 Region geographic indications and local products comprehensively, will provide useful information to you.

Foreword

Introduction

The concept of Geographical Indication, which plays a significant role in the realization of rural development, exists in order to be able to possess both our regions and the products constituting our self-existence, and it also means that “a sign indicating a product identified with a region, area, territory or country with a distinct quality, reputation, but also by its other characteristics” according to the Turkish Patent Institute definition. Geographical Indications splits in half as “protected designation of origin (PDO)” and “protected geographical indication”. In the event that a product is originated from a territory, area, region or a country - in a particular conditions- whose geographical borders are determined or originated from the natural and human factors identified with this area, territory and region, and its production, processing and other works are performed within the borders of this area, territory or region, the “Protected Designation of Origin (PDO)” name of that product is mentioned. On the other hand, in the event that a product is originated from a territory, area, region and has unique features and reputation and is identified with this territory, area or region, and one of its production, processing and other works are performed within the borders of this territory, area or region, “Protected Geographical Indication” of that product is emphasized. Geographical Indications are indications that show a product identified with a region, area, territory or country with a distinct quality, reputation or other characteristics. Geographical indications are industrial property rights that define a product originating from a particular region or that point to a region whose quality, reputation or other characteristic features can be attributed to its geographical source.



Protected Designation of Origin (PDO)

Protected designation of origin are names that define products which are originated from area, territory or in exceptional circumstances country, and all of their features come from natural and humanity features of this geographical area, and its production, processing and other works are performed within the borders of this area. Protected designation of origin is only produced within the geographical area to which they belong. Because the products only gain its qualifications when they are produced within the borders of the territory to which they belong. Finike orange and Malatya apricot can be examples of protected designation of origin.



Protected Geographical Indication

Protected geographical indications are indications that define names of products, whose production, processing and other works are identified within the boundaries of a specified geographical area, identified with a geographical character, reputation or other characteristics, which are geographically bounded by a territory, region or country. Protected geographic indications can be produced outside of the are also one of the features of the products should belong to the region. The connection of the production with the region can only be its reputation. Antep Baklava, Hereke Silk Carpet can be examples of protected geographical indication.



Even if they do not include a geographic location name, names that do not contain a geographic place name traditionally used in the traditional language used to denote a product bearing the origin and the conditions in the protected designation of origin and the protected geographical indication may also be the PDO or protected geographical indication.

Traditional Product Names

Names which are not included within the scope of protected designation of origin (pdo) and protected geographic indication, and have proven to be used traditionally for a period of at least thirty years to describe a product in the relevant market, are defined as the traditional product name if they meet at least one of the following conditions:

- Originating from a traditional production or processing method or traditional composition,
- Produced from traditional raw material or traditional materials.

Examples of traditional products are baklava, Turkish delight, hoşmerim (a sweet made of unsalted cheese), pastrami, etc. While there are 320 products which have geographical indication registrations in Turkey, the registration application processes of 406 products continue.

Main Features of Geographical Indication tagged Products

The main characteristics of the geographical indication tagged products are that they are originated from a specific region, in other words, they are accepted as local products. Due to the name, reputation and origin of a product, being one of the natural, historical and cultural products which are identified with the region and called with the geographical name of this region constitutes a sufficient basis for being a geographical product. Products with a typical, certain recognition and history in their region, with high quality and a reputation that mostly integrates with the region, are included in the category of products suitable for geographical indication. Geographical indication tagged products usually play a part in charcuterie of our natural lives as well-known products by us. For example, when you go to a region, there are many products which you have to taste or see such as Osmaniye peanut, Kahramanmaraş Ice Cream, Antakya Künefe and Kahramanmaraş Pepper and these products are examples of geographical indication tagged products.

Why Geographical Indication Registration is needed?

Who can make Geographical Indication application?

Since the geographical indication is due to a specific geography, it is registration of products that have gained a reputation for their specific qualities in the name of the "real producers". It ensures the sustainability of the expected and desired quality on the basis of the consumer. The acquisition of a geographical indication provides a common property right. This right cannot be given to other producers as if granting a license right by making an agreement. It does not grant the registrant the right to "block competitors" or "establishing market domination". It will be useful to mention the primary and secondary functions in the registration of Geographical Indication. The main functions are to distinguish between discriminatory and geographic sources (the origin of which is based on a particular place), to guarantee the production method and quality (guaranteed by the registration specification, to continue with the audits), to be a marketing tool.

Auxiliary functions include supporting local production and rural development, protecting traditional knowledge and cultural values, maintaining biodiversity, ensuring sustainable and traceable product quality, combating product mimicry, contributing to tourism by promoting the region (for example, wine tours in France and Italy, food museums, etc.). Geographical Indication registration can be made with the applications of real or legal persons (for example, producer associations), consumer associations, related public institutions related to the subject and geographical region.

Advantages of having the right to use geographical indications

By owning the right to use geographical indications, it is aimed to protect a geographical name whose features are originated from a locality, knowledge and skill (know-how) against counterfeit and imitation. With the use of the geographical indications, many advantages can be achieved such as promoting diversity in agricultural production, protecting self-existence and providing rural development, raising farmer income, developing original products, informing consumers about the origin of products and keeping the rural population in place. This registration, which is given by TPI in our country, ensures the protection of the products that are specific to their regions. At the same time, with geographical registration, the product is protected against unfair competition. You can not call Ezine Cheese when you produce cheese in Antakya since there are significant legal sanctions. With the registration, added value and employment are created, producer revenues are rising, the rural population is kept in place, diversity of agricultural production is encouraged, and original products are developed. Geographical Indications also play a significant role in the realisation of rural development and in this way, and we can protect our regions and the products that make up our self-existence.

Contributions of Geographical Indication tagged Products

When the area of influence of the geographical indications is evaluated, it creates excellent publicity and awareness with the region where the product is located by contributing to gastro-tourism, rural tourism, agro-tourism, rural development, respect for the ecosystem, healthy living, protection of cultural heritage and creation of cultural city identity. In our country, there is a need of a geographic indication strategy to be adopted by the relevant institutions and organizations in our country, for the protection of our local products, keeping them alive, earning the profits of the producers in equal proportion to the labor they spend, transforming the existing opportunities into added value, supporting the rural development, appraisal of the land and prevention of migration, protection of the environment and biodiversity and since 1995, it has maintained an active policy of protection through geographic indications and will make significant contributions through the establishment of supervisory mechanisms.



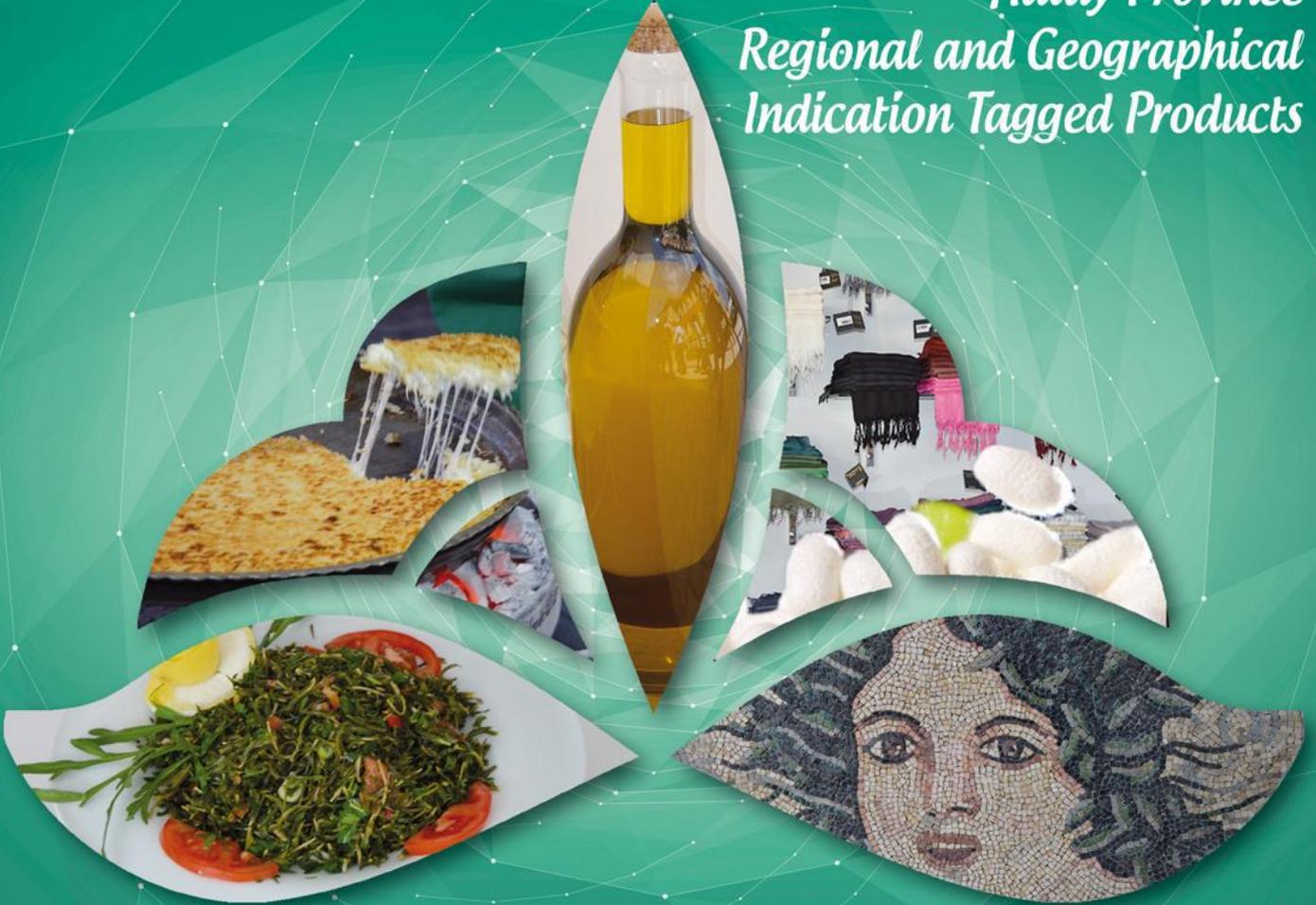




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T.R. EASTERN MEDITERRANEAN DEVELOPMENT AGENCY

Hatay Province Regional and Geographical Indication Tagged Products





Hatay Province Geographical Indication Tagged Products and Potential Products for Registration of Geographical Indication

Antakya Künefe is a product that has protected geographic indication with the application of Antakya Chamber of Commerce and Industry dated April 14, 2006 and Antakya central with its locations. In addition to that, the applications of Hatay Amanoslar heather honey, Hatay Carra (Pot) Cheese, Hatay Nutty Pepper, Hatay Halhalı Olive, Hatay date, Hatay Karamani Olive, Hatay Künefe Cheese, Hatay yellow shrub olive, Hatay Saurani Olive, Hatay Surk Cheese, Hatay Salted Yoghurt and Yayladag Turkish Delight were made. In 2015, the applications of Hatay Akçay Sweet Orange, Hatay Daphne Soap, Hatay Ney Reeds, Kırıkhan Carrot and Kırıkhan pomegranate syrup were made and their application processes continue. The preparation of registration of the products such as Daphne Fruit Oil, Künefe Cheese and Salted Yoghurt continues with the cooperation of Eastern Mediterranean Development Agency and related institutions.





Application No :
Registration No : 248
Application Date: May 18, 2017
Registry Date : Nov 30, 2017
Product Name : Hatay Silk
Applicant : Hatay Metropolitan
Municipality

Hatay Silk, Silkworm Breeding and Fabric

Bursa and Hatay are the first places that come to mind about silk in Anatolia. The history of sericulture in Hatay dates back to very ancient times. Formerly, silk production was made like a holy ritual in Hatay. The seeds stored in a clean container in a cool environment would be placed in a white cloth during the week of Hidrellez, which means the arrival of spring. The cocoons of seeds are then thrown into large boilers with boiling water. Thin silk nets that make up the cocoon become stringiness with the effect of hot water. With the help of a broom, the ends of the cocoons are determined and connected to the spinning wheel. Around 25-30 of the cocoon is wrapped in the same process, and as the spinning wheel turns, the raw silk begins to appear. These thin silks are wrapped in a conventional manner by a hand-held device. The process continues until the dead insect in the cocoon is exposed. 1500 meters long thin rope is obtained from a cocoon. After hours of hard work, only two kilograms of silk is obtained. Raw silk yarns are wrapped and left to dry. Colorful silk fabrics can be obtained by painting and touching with raw silk, if desired. Various textile products such as shirts, scarves and dresses are obtained from these fabrics. It is produced in Harbiye and Gümüşgöze quarters of Defne district and Samandağ district in Hatay.



Hatay Silk Geographical Indication

Usage: HATAY SILK

It is registered as protected geographical indication.

Production Area: Hatay province borders. The production area can be anywhere in Turkey considering the production conditions and other fundamental properties of the product mentioned as Hatay Silk within the borders of Hatay province.

HATAY SILK: The stages of obtaining Hatay silk, yarn and fabric, which have been produced in the Hatay region for hundreds of years, and differences from other silk production methods and when it will be referred to as "Hatay silk" under which production conditions are stated in detail below. In this context, the silk yarn obtained by spun with silk yarn from the end of the cocoon was explained and four different fabrics woven in this region were described. Finally, finishing processes for these fabrics is explained. As a result of the application made by the Metropolitan Municipality of Hatay as a product of the silk craftsmanship produced by using 100% natural products and living in this region for centuries, fabrics woven using Hatay silk were classified into four different types and registered as "HATAY SILK" by Turkish Patent Institute under the name of dressing fabric, plain weave shirt fabric, garment fabric, shawl and cover fabric.



1: Stone Pit

2: Copper Washtub

3: Thread Guide (Cooper or Aluminium)

4: Sheaves (Hornbeam)

5: Mill

6: Spinning Wheel



Wheat Stem Knitting

*W*heat stem knitting, which has been going on for almost one and a half centuries in various regions of Hatay, is now being carried out mostly in Altınözü district.

The other name of wheat stem knitting, whose raw materials are wheat and rye stem, is Cimem Knitting. In order to make Cimem, the wheat stem is collected at harvest time and cleaned by cutting the part between the spike and the knuckle. Then, it is boiled by using madder, paint powder and wax in order not to be broken. After boiling it is laid in the sun to dry. When the knitting is started, it is wetted again to take shape. Cimem, tray, bag, appetizer bowl, offering basket and trivet are made of these products. Nowadays, the products obtained by knitting with wheat stems have taken their place in the dowry of the girls who are married and as a tourist material in handicrafts. It is performed in many places of Antakya especially Altınkaya Quarter of Altınözü District.

Daphne Soap

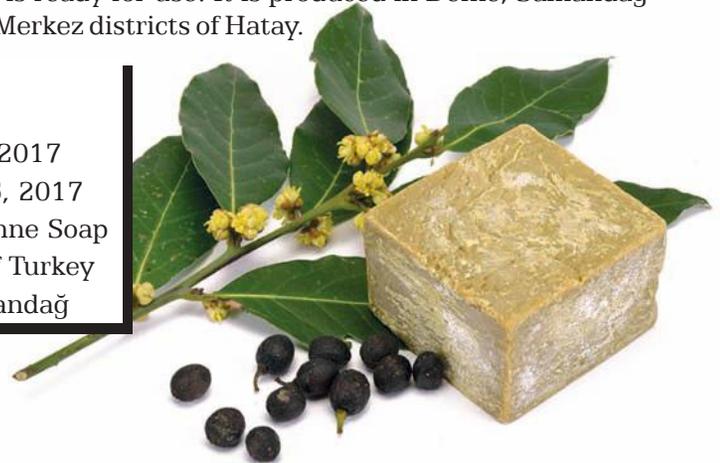
It is a natural soap type and also called as Har or Ghar Soap and oliveoil and daphne oil mixture is used in its production.

The main ingredient of daphne soap is daphne oil, which is obtained from the fruit of the daphne tree. The more daphne oil in the daphne soap, the better the quality. Red grape-like daphne fruit is boiled until it is dewatered after collected. Then in the wire rammers, the seeds of these fruits are beaten until they leave the shell.

Then a quantity of water added to it is boiled at 100 degrees. Then the oil in the fruit rises to the water surface. That oil is used in cosmetics industry and in the production of daphne soap. For soap making, soaper soda which is called as "Köstük" is used.

This makes the oil harden and become soap. The water to be used in soap making must be clean. This is very important for both the health and the appearance of soap. Clean water removes harmful substances from the "Köstük" while the remaining substances solidify the soap. The solidified soap is poured into molds so that the soap is ready for use. It is produced in Defne, Samandağ and Merkez districts of Hatay.

Application No : C2017/020
Registry No : 219
Application Date : March 23, 2017
Registration Date: October 16, 2017
Name of Product : Hatay Daphne Soap
Applicant : Republic of Turkey
District Governorship of Samandağ





Wood Carving

Carving is the art of processing the surfaces of objects such as wood and stone by cutting or grinding with various tools. The artist who performs these works is called the engraver. The art of xylography or wood carving is one of the arts that man uses to express himself. As they are easily processed, lime tree, hornbeam, fir and walnut trees are preferred. The fact that the tree is dry and baked is a measure of its longterm resistance.

In the art of wood carving, there are flat surfaces with deep carving, deep carving on the round surface, carving with lace-look, hatai carving, flower-bird carving. In the region, there are more prominent examples of carvings such as minbars, lecterns ceilings, doors, windows, carved decorations, closet doors and jewelry boxes. Streaked trees are usually selected for the work to be applied to the old method. Not every tree is grinding in the same way, because each tree has its own texture. Cutting, carving and polishing work is done in different ways depending on the type of tree determined.



Ney Making

The main ingredient of Ney is reed. Ney is made of yellow, hard and often fibrous reed. The reed should necessarily be nine knuckles and the knuckle intervals should be as close as possible to each other. Technically, it consists of seven holes, six of them is in front and nine knuckles. In the world, the highest quality reeds grow in the region of Samandağ district of Hatay Asi River coast except for Nile River coast. The region which has a very suitable climate for the best reed growth is preferred because it provides high sound quality, smoothness and its resistance in terms of diameter for the Ney instrument. After the reeds are collected, they are left to dry for several months (sometimes a year). Measure settings are made after drying.

The reed is cut in accordance with the sense and sound of the Ney. After adjusting the dimensions, holes are drilled with a drill and/or special drilling tools. There should be no error in the holes opened by calculating intensely. Otherwise, the glissando may occur in the sounds. The opened frets are rubbed down and lightly lubricated. Parazvane and bağpare of the Ney are placed. Parazvane is polished by means of the polisher. Parazvane, placed in both sides of the reed, is used to prevent a possible a crack or any wearing in the reed. Then, the bağpare is placed. Bağpare is set to obtain smooth sound and to prevent a possible tear in the lips. Finally, the Ney producer makes tuning control of the Ney. If there is no proper tuning, a part of the reed is cut by calculating intensely and the sounds are checked once again. It is produced mostly in Antakya district.



Stone and Mosaic Embroidery



The stone is called a natural solid which consists of a variety of minerals whose chemistry and the physical state may vary and take its colour from the mineral oxides and salts. Mankind has been intertwined with a stone in many stages of life since ancient times up to the present. Man first used the stone as a protective weapon which was a primary necessity. Later, as the areas of need expanded, the needs were diversified, and the stone was used in different areas — the art of jewellery and statues of raw materials such as stone and the art of handicrafts of artists who performs these works have been formed.



In today's Hatay, the stonemasonry has taken a few different forms. These are rough stone carving, sculpture and mosaic. The first step in the stonemasonry is to determine roughly the lines of the sculpture. Then, the most delicate details are determined with different blades. Finally, the polishing is performed. It is produced in Defne, Samandağ and Central Districts of Hatay province.



Basket Weaving

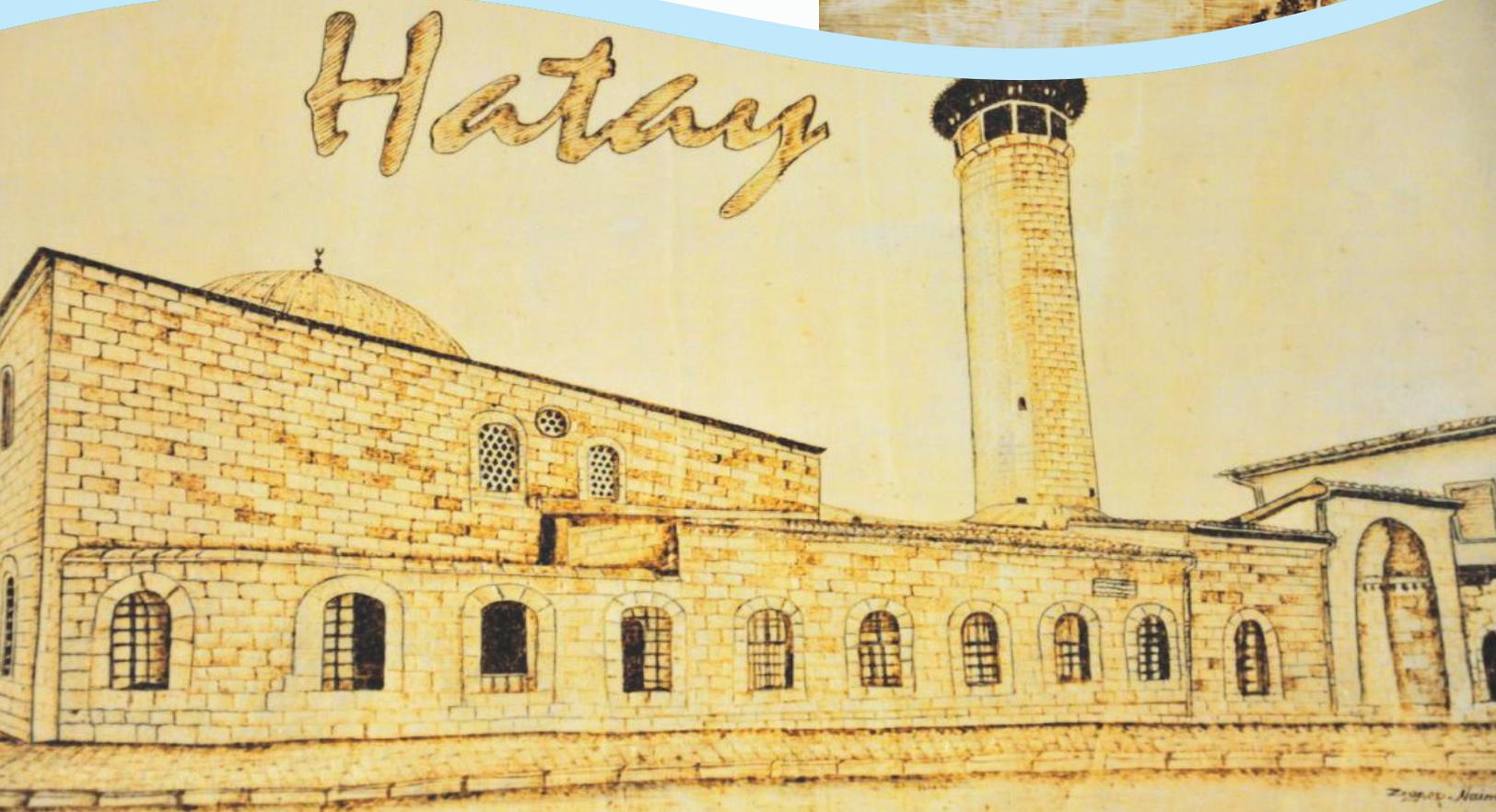
Basket-knitting is called knitting art by making use of fibres obtained from wood branches, reeds, grasses and wooded parts of swamp straws. The usage purpose of the basket determines the shape as well as materials of its weaving. Today there are many basket weaving techniques. Formerly the baskets were used in vineyards, fishing and gardens; however, they lost their former characteristics with the emergence of packaging technique. Today, luxury basketry has developed. It is produced in Defne, Samandağ and Central districts of Hatay province.



Pyrography

Pyrography technique was started to be used in painting in the 19th century.

The materials are poplar plywood and decoration soldering iron.





Peppered Bread

- 1 kg of flour
- 1 water glass fresh cottage cheese,
- 1 table spoon paprika paste,
- 1 table spoon black cumin, 1 onion,
- 1 pinch of a blend of powdered thyme and sesame, Salt
- Half of a water glass, olive oil

Ingredients

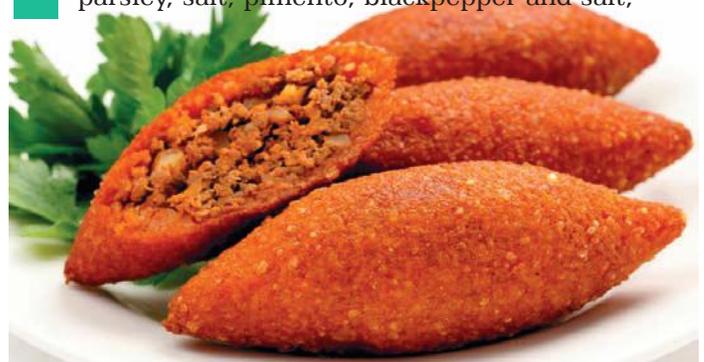
The dough is kneaded and left to ferment. The onions are scrubbed by finely chopping and adding cottage cheese, sesame, black seed, a blend of powdered thyme, pepper paste and olive oil. Sufficient amount of salt is sprinkled. Tangerine-sized pieces are cut from the dough and it is rolled out by hand on the pastry board. The prepared stuffing is included into the middle and then the dough is rolled out by hand with olive oil. After being rolled out enough, olive oil is added and finally it is baked in the oven or tandouri.



Oruk

Ingredients

- Stuffing of Meatball; 200 gr low fat mincemeat,
- 1, 5 water glass fine bulgur, 1 onion,
- Half kg fat free nerveless fine meat,
- 1 glass of oil, 1 adet onion,
- 1 spoon flour, cummin, half glass of water
- walnut, pepper paste or red pepper flakes,
- parsley, salt, pimento, blackpepper and salt,



First of all, the stuffing of the meatball is prepared. Onions, parsley and walnut are finely chopped. Minced meat is fried and chopped onions are included. Onions, which are fried until turned pink, left off the oven and blended by including walnut, parsley, black pepper and pimento. The bulgur used for the outside of the meatball is soaked with water. Onions are finely chopped. The meat is put into a paste by pounding or pulling in the meat grinder. Pepper paste or red pepper flakes, onions and spices are added into the bulgur and kneaded thoroughly and passed through the meat grinder. Bulgur and meat are mixed and then kneaded by adding flour until it is not splitted apart. The egg sized piece is cut from the prepared dough it is carved with the help of the forefinger in the form of shuttle. In the meantime hand is soaked with water to prevent sticking. The prepared stuffing is included and then it is sealed. Hot service is done by frying in hot oil. It can also be cooked in high temperature.



Antakya Bagel

Ingredients

10 kg of flour,
100 gr of fresh yeast,
Water,



This type of bagel belonging to the region of Antakya is a type of bagel sold only in the mornings as a breakfast in the street vendors with ayran. A hard dough is obtained after mixing the flour, water and yeast and the dough is allowed to stand for 20 to 25 min to be fermented. Then 80 g pieces are taken and set. Then an open curl in the middle is made by dipping the sesame and plunged into the wooden cover molding. Then, with the help of two hands, a round circle of about 20 cm in diameter is formed and after baking in a stone oven, it is served. Today, bagels, first soaked with molasses and then baked in sesame and whose colours are red-tinged, are produced. But the original one is white. In most cases, it is eaten by sticking into cumin salt.

Humus

Ingredients

2 tea glasses tahini,
2 lemons' juice,
250 gr garbanzo,
3 clove of garlic,
Olive oil
Chili pepper, Cumin



Garbanzo are soaked in advance one night and boiled in the pressure cooker until well cooked. Its water is filtered. It is drained twice through the fine mesh filter. The lemon is squeezed. Garlic is beaten. The tahini is mixed and crushed and mixed with salt and added with salt. Place this mixture on a plate and sprinkle with cumin and sprinkle with pepper. Finally, it is decorated with tomatoes, pickles and parsley.





Abugannus

- 3 Aubergines (Roasted),
- 2 Tomatoes (Roasted),
- 2 Peppers (Roasted),
- 4 Cloves of Garlic,
- 1 Cup Olive Oil,
- Small amount of pomegranate,

Ingredients

Eggplant, pepper and tomato are roasted. After the peeling they're finely chopped. Crushed garlic Pomegranate syrup Olive oil and salt are added and mixed. Garlic is mixed with salt. It is served in the serving plate. Those who want to consume pomegranate and olive oil can pour on.

Antakya Kulçe



Ingredients

- 1 kg of flour,
- 1 dessert spoon fennel
- 1 dessert spoon black sesame
- 1 water glass olive oil,
- 1 table spoon sesame

The flour is fermented and kneaded to obtain a little solid dough and is left to rest for fermentation. From yeast dough, walnut sized pieces are cut off and rolled out on flat ground oiled with olive oil. Fennel, black cumin and sesame are sprinkled on it. The dough is wrapped in a spiral shape and is put into sesame. The base of the tray is heavily oiled. The dough is baked in the oven at normal temperature until pink-roasted.



Citrus Jam

Ingredients

10 Bitter Citrus fruits
 1 Kg of Sugar,
 Quarter Lemon



Citrus fruits are thoroughly washed by blowing in tap water. Cleaned Citrus fruits are grated. Citrus fruits, whose outer surface is not totally white, is peeled as if peeling an orange in a triangular shape. After extracting their stuffing, the fruit peels are thrown into the water. It is boiled 15 minutes at a normal heat. By filtering the water, the pieces are stuck to the rope by means of a needle. It stays in the water for 4-6 days and its water is changed at least 4 times a day. The aim here is to eliminate the bitterness of the citrus fruits. After 4 or 6 days the sweetened peels are removed. 2 glass water is poured into the pot, fruit peels are added and finally 1 kg sugar is poured on. It is expected to be cooked on light fire. After the cooking process is completed, it is ready to be served.

Nut Pumpkin

Ingredients

2,5 kg Antakya Pumpkin,
 For limewater: 300 gram (one cup) quicklime,
 4 litre water,
 For sherbet: 6 glass of water
 sugar, 7 glass of water,
 1 dessert spoon lemon salt,

The limewater is taken into a deep bowl and is included 4 litres of water. There is a layer of limewater on the water and the lime will settle down to the bottom. At the end of the day, this water is taken from another cup. The pumpkin is peeled and its seeds are cleaned and sliced like watermelon. Pumpkins are immersed in lime-proof water. Pumpkins are kept in this water for 18 hours because the time is important for the hardening of the outer surface of the pumpkins and for the clarification of the pumpkins. After the time is expired, pumpkins are removed from the water and pumpkins are washed individually and thoroughly in clean water. Washed pumpkins are kept in clean water for one hour. Pumpkins are drilled from a few places with a toothpick. Sugar and water are added to another pot and boiled for 5 minutes. Pumpkins are placed in the middle of tepid sherbet and left to boil. After starting to boil, the bottom of the cooker is lowered and boiled for 2.5 hours. When getting close to pickup from the cooker, lemon salt is added and boiled a little bit. The pumpkins are taken from a sherbet into a serving dish and are sliced on demand and when it is cooled, it is decorated with tahini and walnut.



Cheese flour halva



Ingredients

1 kg. fresh cheese
(made of goat's milk),
750 gr. sugar,
300 gr. flour

Chopped cheese in a large bowl with edge is mixed and pressed until its oil is removed. It is rubbed into cheese by adding little flour. Then the sugar is left to steep by mixing slowly.

Brewed halva is taken from the oven and served hot.



Antakya Künefe



Ingredients

1 kg Künefe
600 gr Künefe
Cheese without salt
250 gr butter,
pistachio,

Application Date: April 14,2006
Registry Date Sep 05,2018
Application No: C2016/006
Registry No: 101
Name of Product: Antakya Künefe
Applicant: Antakya Chamber
of commerce and Industry

Raw Künefe is placed in a tray with edge (Künefe tray). The butter is added into the middle. The oil is rubbed into the Künefe by cooking on low heat. The oil can be rubbed into the Künefe by scrubbing by hand. This is done manually or with the help of a wooden spoon. Lightly cooked and greased Künefe is splitted into two. Tray is well oiled with butter. Half of the Künefe is laid down on the tray and is pressed. Its thickness varies between half or 1 cm. It can be customized. Salt-free Künefe cheese is sprinkled. Top of the cheese is closed with the other half of Künefe. It is cooked until both sides is fried. It is taken from the oven after cooked.



Salted Yoghurt

Ingredients Yoghurt made of goat's milk, Salt

After the oven is turned on, the copper basin is placed on it. Then, the yoghurt is poured into the copper basin and mixed continuously. When yoghurt starts to boil, salt is added. When small bubbles begin to multiply and solidification begins, the yoghurt is taken from the oven to rest. The resting phase lasts approximately 3 hours. At this time, it is mixed in about 10 minutes. After cooling has taken place, the salted yoghurt is taken into the storage containers and taken into the cool environment where it will wait until winter.



Sürk and Sürk Salad



Ingredients

2 adet sürk
lum of dough,
3 tomatoes
2 fresh pepper,
1 onion,
Olive oil



Application Date : Sep 06, 2017
 Application No : C2017/134
 Name of : Antakya Moldy Sürk
 Product Applicant : Antakya Chamber of Commerce and Industry
 Geographical Border : Antakya/HATAY



Sürk salad is made of two types namely made of fresh and moldy surk. The surk lum of dough is taken and divided into big pieces by hand. Onions and peppers are finely chopped and rubbed by hand. The peeled tomatoes are added into this mixture by chopping largely. Olive oil is poured in the desired amount and then it is served.

Cara Cheese

Ingredients

1 clay pot,
Fresh cottage cheese,
Pulp cheese,
Black Sesame, Tyme,
Salt, Olive Oil

The cottage cheese are taken and placed in fabric pouches. The water is filtered and black sesame is added. Pulp cheese is used as cheese and black sesame is added into this, too. You can also add dry thyme. Both the cottage cheese and cheese are thoroughly blended with the salt in two different big basin. Salt must penetrate into each particle. A layer of cheese and cottage cheese is added respectively. This addition is very important. No air gap should be left. The mouth of the jug is sealed with fabric and waited a few days for the water to drill out. Then the butter is poured into the mouth of the jug by rendering. It is plastered with dough. The top is covered with cheesecloth and is buried in a garden backwards. It is remained in the soil about 6 months. It is consumed after taken out from the soil.



Olive Oil



Olive oil, which is extracted everywhere in Hatay, is mostly produced in Altınözü district

Pomegranate Syrup



*P*omegranates collected from a tree in September -October months are dropped into a basin with the help of a mallet. The dropped grains are then squeezed to remove the water. Squeezed pomegranate juice is started to boil by putting into a large basin. Boiling pomegranate juice is frequently mixed so that it does not spill. When it comes to the consistency of pomegranate, it is released from the fire and left to cool. Then it is put in glass bottles and stored.





Olive Salad

Ingredients

One cup hybrid green olive, 1 tomato, 2 green onions, Half of parsley, Olive oil, Pomegranate Syrup



The seed of the flavored green olive is extracted. The peels of tomatoes are peeled and finely chopped. In the same way parsley and onions are chopped. They are added into the olives. Plenty of olive oil and pomegranate syrup are added and mixed. You can serve by garnishing.

Zahter Salad

Ingredients

Sprinkled with Zahter, 1 onion (Fresh or Dry), Half of parsley, Pomegranate Syrup, Olive oil, Salt

Fresh zahter is thoroughly rinsed. It is finely chopped and scrubbed with salt and rinsed again. Fresh or dry onion, which is chopped finely, parsley, tomato and olive oil is added and mixed. Those who want to add pomegranate syrup. Salt is sprinkled. They are served on plates.



Potato Meatballs



Ingredients

- 5 Tea Glasses fine bulgur
- 3 Potatoes,
- 1 Onion,
- 1 tablespoon paste,
- Cumin
- Salt

Bulgur is poured into a large tray and expected to be softened by soaking with mild hot water. Potatoes are boiled and crushed. Onion is grated after peeling. Onion and tomato paste are added to bulgur and kneaded. It is started to be kneaded again by adding as much cumin, salt and crushed potatoes as desired. The kneading meatballs are given the shuttle shape until they get thicken and garnished with parsley. Meatballs are eaten by sinking into olive oil. Some also use pomegranate syrup.



Cheese

Cheese, which is consumed all over the world and has hundreds of varieties, is a basic fermented milk product whose importance cannot be denied when considering adequate and balanced nutrition. They are the proteins with high biological value, which make cheese important as nutrients. The protein content of the milk used varies according to the type of cheese and the method of processing. The cheeses can contain 1% to 30% protein. The human body needs 45-50 grams of protein per day, although it is influenced by a variety of factors and varies from source to source. Approximately half of this amount must be met from animal protein sources.



Walnut Pepper

Ingredients

5 dried pepper,
100 gr. nut meat,
1 onion,
Salt,
Cumin

Dry peppers are kept in warm water until softened. The seeds and veins inside are cleaned. Peppers are thoroughly beaten and pureed. Finely chopped onion, cumin and salt are added into the mixture and pureed. Whole ingredients can be mixed in the food processor. It is served by putting into serving dish.





Firik Rice

1 Half Glass of Water Firik,
 Half Glass of Water Coarse Bulgur,
 Half Glass of Water Vermicelli,
 Adequately Meat or Chicken Broth,
 1 Table spoon Butter,
 Black-pepper,
 Salt

Ingredients

*F*irik is obtained by removing the grain without yellowing when wheat becomes goldenrod. Hot chicken or broth is placed into a wide saucepan. After boiling, salt, blackpepper and Firik are added. Bulgur and vermicelli are added when the Firik is almost cooked. It is cooked until it drains the water and taken out from the oven. Butter is poured on and it is left to rest. Those who wants can chicken or red meat. It is served hot.



DOĞAKA

T.C. DOĞU AKDENİZ KALKINMA AJANSI
T.R. EASTERN MEDITERRANEAN DEVELOPMENT AGENCY

Kahramanmaraş Province Regional and Geographical Indication Tagged Products

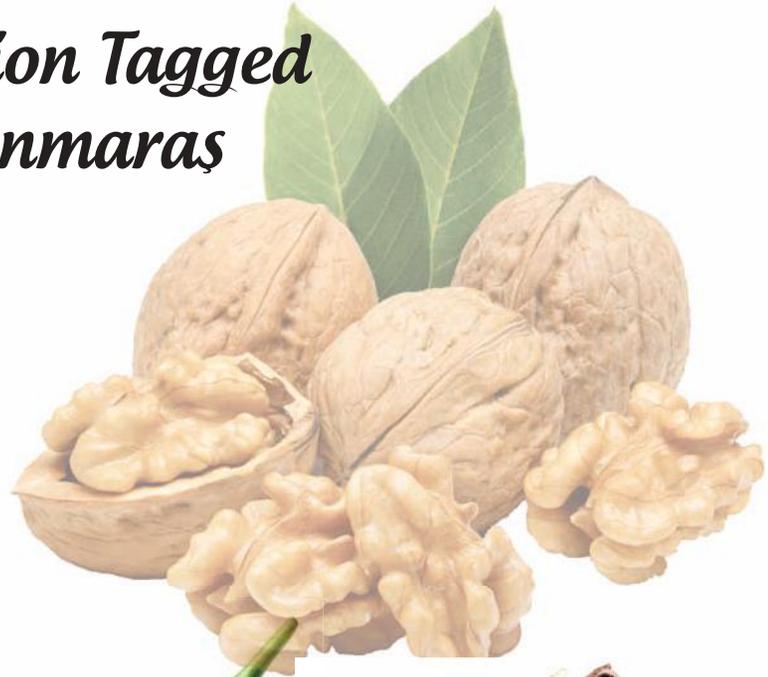




Geographical Indication Tagged Products of Kahramanmaraş

1. Registered Geographical Indication Tagged Products of our Province:

- Maraş Pepper
- Andırın Tırşığı
- Maraş Tarhana
- Çağlayanerit Walnut
- Maraş Burma Bracelet
- Kahramanmaraş Hartlap Knife
- Kahramanmaraş Carving Dowry Chest
- Maraş Net Embroidery
- Kahramanmaraş Yemeni Boats
- Maraş Sumac Extract
- Maraş Ice-Cream
- Maraş Cupcake



2. Products in Application Phase

a. Products under review (14)

Kahramanmaraş's products under review:

- Maraş Walnut (Maraş 18),
- Göksun Apple
- Göksun Starkrimson Delicious,
- Andırın Chery
- Maraş Kind,
- Maraş Urmu Berry,
- Maraş Yellow Rice,
- Maraş Abbas Fig,
- Maraş Finger Cheese,
- Maraş Ravanda Syrup,
- Maraş Naturel Extra-virgin
- Olive oil,
- Maraş Peanut Butter

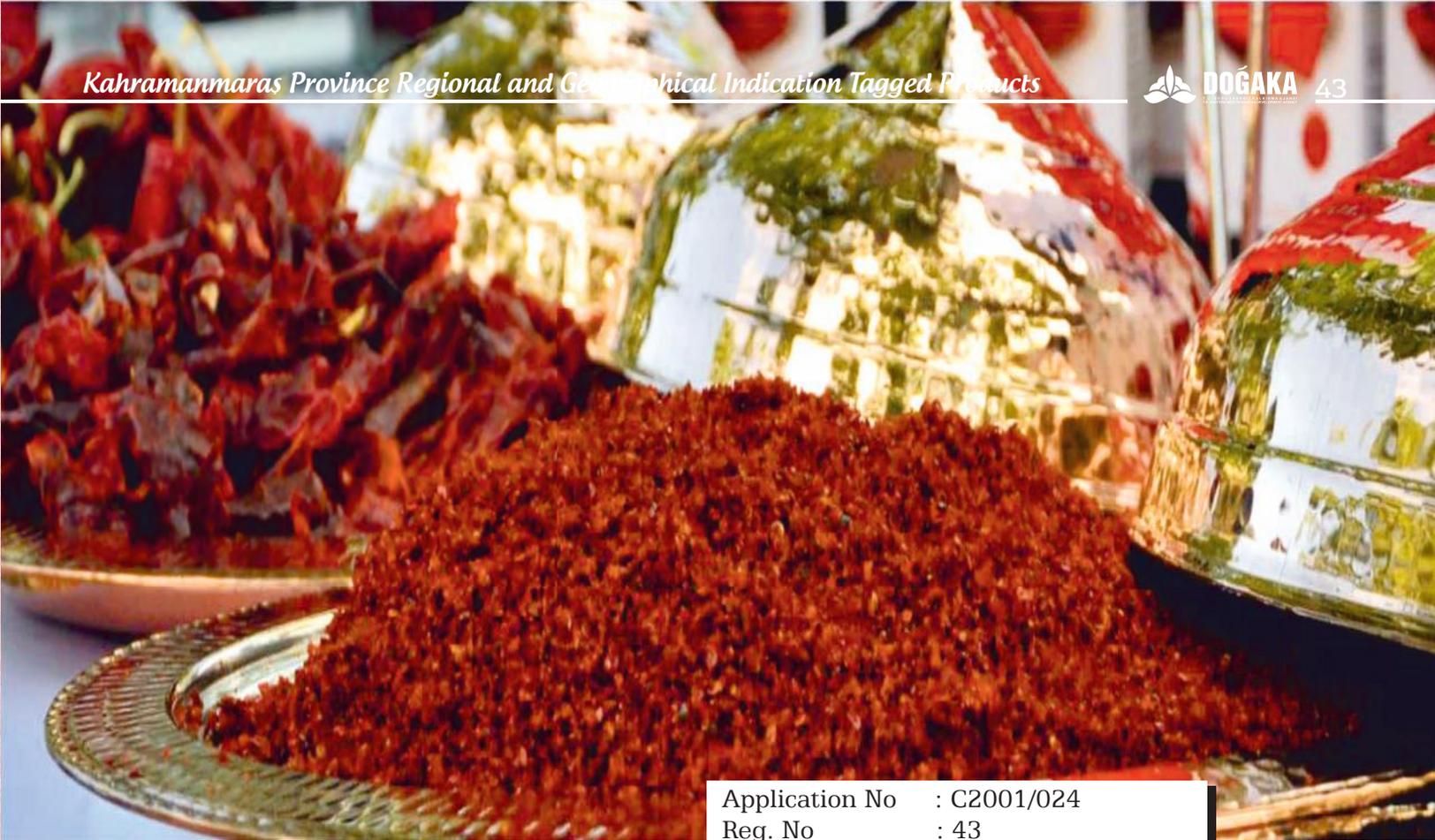


c. Potential products (26)

Potential products of Kahramanmaras which may be the subject of geographical indication

- Maraş Sour Soup,
- Maraş a sweet pastry soaked in syrup (Sujuk),
- Kabarcık Grape
- Maraş Thug Uniform,
- Mahrabaşı Grape,
- Maraş Trotter,
- Maraş Eliböğünde,
- Samphire Molasses,
- Maraş Hita,
- Sultani Olive,
- A pot,
- Elbistan Appetizer Sunflower Seed,
- Maraş Meat Squash,
- Afşin Koçovası Garlic,
- Çaman,
- Maraş thick pancake usually with chicken slices,
- Maraş Sour Kebab,
- Pisik Omacı,
- Maraş İrişkiti,
- Ekşili Aya Sulusu,
- Çardak Bread,
- Elbistan Cabbage,
- Maraş Flatbread,
- Elbistan Borscht with Yoghurt,
- Maraş Point Lace

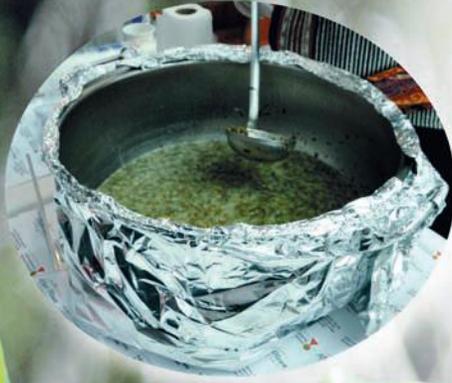




Maras Pepper

Application No : C2001/024
Reg. No : 43
Application Date : December 26, 2001
Reg. Date : April 14, 2002
Name of Product : Maras Pepper
Applicant : Kahramanmaraş Chamber of
Commerce and Industry

Maras Pepper: The first geographical indication study in our Kahramanmaraş province was started by TPI and Kahramanmaraş Chamber of Commerce and Industry on Maras Pepper in 2001 and within this context, TPI registered the red pepper as origin marking under the name of Kahramanmaraş Chamber of Commerce and Industry on February 14, 2002. The geographical boundaries of the red pepper were determined as, Hatay, Gaziantep, Adıyaman, Şanlıurfa and Kilis especially for Kahramanmaraş kind. In addition, products to be obtained from Maras pepper are classified in the application. It is explained that the red powdered black pepper, hot chili pepper and hot black chili pepper (ISOT) can be obtained.



Andırın Tırşığı

Application No	:172
Protection Date	: May 06, 2010
Application No	: C2010/024
Applicant	: Andırın Education, culture, solidarity and solidarity association
Name of Geographical Indicat	: Andırın Tırşığı
Name of Product	: Tırşik
Type of Geographical Indication	: Protected geographic indication
Geographical Borders	: Kahramanmaraş Province and districts
Type of Usage	: Branding

Definition and distinctive features of the product

The plant used in Andırın Tırşığı production is a poisonous plant which grows in humic soil formed by maquis shrubland especially in areas covered by limestones and is called as wild beet in the region of Andırın in Kahramanmaraş province. It is a plant soup consumed cold by adding 1 garlic paste into the one serving depending on the preference after fermented mixture, which consists of finely chopped wild beet, water, yoghurt, flour (preferably) after cutting its air connection and is subject to fermentation process minimum 10 hours before is cooked 2,5-3 hours wood fire. It has two important distinguishing features. The first one is the production technique and fermentation, and the second one is the biological change of the foreign beet plant raw material. The beetroot, which gives the taste and palatal delight, is grown at the intersection of the terrestrial and Mediterranean climate at the height of approximately 650-1.250 m, between November and April. The preferred period of growth regarding suitability for palate is between December and February.



Maraş Tarhana

The mentioned geographical indication, whose technical characteristics and form of inspection is attached, is published in the Official Gazette dated June 15, 2011, and numbered 27965. It was registered as of July 29, 2010, under Article 12 of the statutory decree No 555 on the Protection of Geographical Indications.

Application No : C2010/050
Reg. No : 154
Application Date : Sep 29, 2017
Protection Date : July 27, 2010
Name of Product : Maraş Tarhana
Applicant : Kahramanmaraş Chamber of
Commerce and Industry

Definition and distinctive features of the product:

*M*araş Tarhana differs from tarhana in different regions of our country due to some different processing steps, natural additives and consumption habits that are applied in production technology. In general, the powdered tarhana made from flour and yoghurt is consumed only as soup. The way of consuming Maraş Tarhana, which is finely plated and dried on the tray made from forging and yoghurt, is as follows; 1. before Tarhana drying, semidried (firik), 2. Eating and dried as a cookie, 3. In the form of soup, 4. Soak in warm meat or head and foot soup 5. In fried 6. Roasted with onion in oil 7. Crisped on hot rolled. The components of the Maraş Tarhana are unique regarding production and different types of consumption. The two components that play a role in the production of Maraş Tarhana are yoghurt and coarsely ground wheat (forging). Wheat is used as a direct coarsely ground wheat (forging) at the Maraş Tarhana. In addition to nutritional (rich vitamins and mineral content) and metabolism functions, and having bran as a grain piece, and also when a certain amount (30-40 g) of cellulose material is recommended by the World Health Organization in this context is evaluated, The coarsely ground wheat component used for this product is essential.

The production of the Maraş Tarhana is privileged and unique to the product. There is also yoghurt in the cooking stage of our local tarhana other than Maraş Tarhana, but the yoghurt does not go directly into the cooking stage at the Maraş Tarhana. First, wheat forging is cooked with water, then thyme, black cumin (optional) and yoghurt are made by mixing this cooked forging (coarsely ground wheat).

The fact that the yoghurt is not cooked and that only thyme and black cumin are thrown as a spice (optional) is the essential feature that distinguishes Maraş Tarhana from other tarhana species. The probiotic yoghurt cultures in it are not damaged due to the processing of yoghurt without cooking and Maraş Tarhana, a registered product of Kahramanmaraş province in terms of health, nutrition and metabolic activity along with natural prebiotic additives from forging is a product, whose application is made by Kahramanmaraş Commodity Exchange, registered by TPI on July 29, 2010.





Çağlayancerit Walnut

Application No	:175
Protection Date	: Dec 21, 2011
Application No	: C2012/010
Type of Geographical Indication	: Protected Designation of Origin
Applicant	: Çağlayancerit Chamber of Agriculture
Name of Product	: Walnut
Name of Geographical Indication	: Çağlayancerit Walnut
Type of Usage	: Branding
Geographical Borders	: Kahramanmaraş Province Çağlayancerit Central Districts

Definition and distinctive features of the product

Çağlayancerit Walnut is a native type of Çağlayancerit district of Kahramanmaraş, and it is full bodied, light yellow, light yellow interior, soft structured and easy to break and can be removed as a whole, anthracnose and internal wolf resistant walnut. Since the male and female flower formation time is close together, its fruit yield is high. The flowering takes place in April – May. The first foliation of Çağlayancerit Walnut is between mid-March to the beginning of April. The Leaf Casting takes place in November and December.

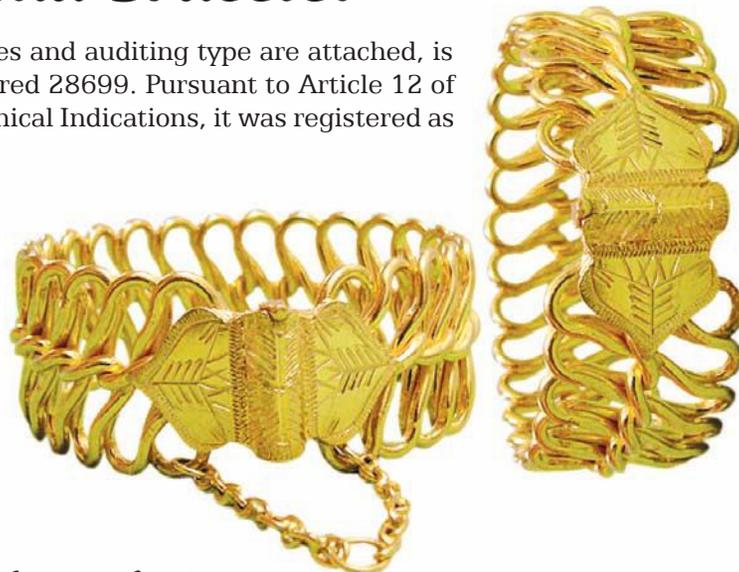
Plant Features

Pile root formation is seen. Attention should be paid to groundwater. Its development is low in clayey soils and high calcareous soils. The body develops strongly; the branches have a splayed crown structure. Side branch yield is 70-80%. Çağlayancerit Walnut gives natural fruit every year. At the age of 7, it starts fruit yield, reaches the economic maturity at 10-12 years and yields 1500 - 2000 pieces of walnut. Flowering feature: It is semi homogamy and protogyny. Harvest date: Recommended altitude range in April and May: 750 -1500 m Length: 10 - At age 12, it reaches a length of 8-10 m. The crown is splayed, and the crown circumference can be 15-20 m.

Maras Burma Bracelet

The geographical indication, whose technical features and auditing type are attached, is published in Official Gazette on July 6, 2013 numbered 28699. Pursuant to Article 12 of the Decree Law No 555 on the Protection of Geographical Indications, it was registered as effective as of September 26, 2012.

Application No	: C2012/130
Registry No	: 182
Application Date	: September 26, 2012
Regist. Date	: June 26, 2014
Brand Name	: Maras Burma Bracelet
Owner Information	: Kahramanmaraş Metropolitan Municipality



Definition and distinctive features of the product

Made with gold, which is one of the precious metals and the so-called 'Maras Burma Bracelet' is produced as a kind of sterling silver ring bracelet generally 22 sets (916 millimetres) under the commercial purpose of 18 and 14 for a special request and 92,5. Maras Burma Bracelet is produced entirely by hand-made technique. One of the most prominent features of the product is that it is a design unique to Kahramanmaraş. The other significant features are that they can be used for a long time without deteriorating their properties and technically developed by using construction nails that are not applied in any Burma bracelet.

Production Method

At this stage, the uniform blending of various ingredients to form the pulp and the Maras Burma Bracelet is mainly the work of knitting. Necessary materials, according to the desired weight (50 g, 75 g, 100 g and 150 g) extruded metal gold wire millimetres of the wire according to the micron size of the large-size round construction nails (The thickness of these nails is 5,50 mm to 6 mm thick.); clamp; wooden mallet; and it consists of 2 cm and 3 cm wide 30 cm long plates. According to the materials supplied, 24-carat pure gold bullion is reduced to 22 carats with the copper alloy in order to increase the hardness and metal availability. Gold that has been alloyed and its setting reduced is then rolled into wire for rounding after process using a roller and diamond-tipped rolls. Wire-draw dimensions are 145-150 microns for 50 g Burma bracelet, 1.70-1.75 micron for 75 g Burma bracelet, 195-200 micron for 100 g Burma bracelet, 245-250 micron thick wire for 150 g Burma bracelet. After the wire-draw operation is completed, annealing is started. It is provided to take its colour by depositing in hydrochloric acid.

Weaving Stage

As it passes to the knitting process, it is fixed by the help of 4 equal wire clamps 50 cm in length. Processing begins with the first wire. The first right wire is tilted to the right. The second wire is tilted upward; the third is tilted down in the opposite direction. The last wire on the left is tilted to the left. The appearance of the “+” sign appears as a reference. After this operation, one construction nail is horizontally bended on the wires which are folded to the right and left by auxiliary element. While the auxiliary element is holding these nails, the other person continues to knit. The wire which is laid on the right is bent to the left over the nail and twisted to the right over the nail on the left wire. The twisted wires are fixed by hitting the wooden mallet. Up and down twisted wires are twisted clockwise so that they do not overlap. The fixing process is continued by hitting the wooden mallet. Upon passing to the second floor, the auxiliary element fixes the model by placing the nails again on the wires which are folded to the right and left. The first process is continued until the arm size is reached (20-22 cm) on the second floor and the other floors. The moulding process is started of the wire mesh, which is completed with the average of 60 nails.

Molding Stage

The molding step is made with iron plates cut in various thicknesses. 4 different sizes of iron sheets, 2 cm wide, are fixed by placing them in the cavities of nails that have not been removed from the mesh. Sheets compress the metal between the nails with the help of a mallet. The ramming process continues gradually until a symmetrical appearance is achieved. The roundness of the rings formed with the help of nails is again corrected by using plates.

Lock System

Model adjusted according to arm size after finishing of knitting and molding is rounded in bracelet mandrels.

The places where the lock system will be welded are made ready for welding by the help of bending up processes. The cover model cut from a 50 micron plate is welded to the ring. The lid, whose leveling is set, is made ready for the locking system. Three different sizes are prepared in the direction of the dimension and welding process is started. After the lock system is prepared, the bracelet, which is cleaned with various chemicals and gained its natural color, is polished by putting into the masked cupboard working with small steel balls.

Auditing

Auditing will be made on whether the production is carried out in accordance with the specifications described in the production method. The Supervisory Commission consists of 1 member from the Chamber of Jewelers Tradesmen and Craftsmen, a member from the Department of Jewellery and Jewelry Design at the Karacasu Vocational High School in Adnan Menderes University and a member from the Kahramanmaraş Vocational Training Center Jewellery Technology Department. Auditing will be done at any time especially when there are complaints and needs also routinely will be done at least twice a year and the results will be reported.





Registration No	:300
Registration Date	: 22.12.2017
Application No	: C2016/079
Application Date	: 19.09.2016
Name of Geographical Indication	: Kahramanmaraş Hartlap Knife
Applicant	: Kahramanmaraş Metropolitan Municipality
Geographical Border	: Kahramanmaraş
Type of Usage - Branding	

Kahramanmaraş Hartlap Knife

Definition and distinctive features of the product

A blade is a tool that is made of horn, boxwood and fibre-type materials and is used in the cutting process, the mouth of the steel material. In excavations at the site of Örenyeri near Kahramanmaraş and the Hartlap village of the central district, it is seen that knife production is as old as Kahramanmaraş's history and its construction is continuing in Hartlap. The masters from Hartlap continue their unique techniques in the production of knives by transferring them from father to son in the traditional apprentice relationship. The buffalo horn, ram's horn, carob, boxwood used in the handle are traditionally processed. Also, fibre or plastic materials are used in the production of the handle. The knives are produced according to their usage areas such as victim knife, fruit knife, pocket knife, butcher knife, rotary knife, kitchen knife.

Production Method

In Hartlap, the strips are cut from the steel material imported in layers for the production of knives, which is a tradition transferred from father to son. Then the steel is pounded on the anvil according to the type of knife. The steel that takes its shape is again pounded on the anvil, and the carbon is compressed in the metal to give the sharpness. After the forging process, the back part and the mouth of the knife are corrected and thinned by the process of grinding on a motorized machine called grinding machine or wheel. During this process, the metal heated by friction is wetted by being soaked in water, and the mouth is sanded again with the impeller to make the mouth part slightly thinner. The particles and the elevations on the metal are fixed to the vise and corrected by hand, and on the same machine, the knife is designed with the steel tip according to the request of the master or customer. The roughness that occurs after the patterning is again corrected by hand. The knife is expected to be completely buried in the coal in the embers and become an angry glaze for the finished steel blade to cut. The glowing knife is slowly immersed in water to cool down and thus absorbing the water required for its sharpness. If there is a change in the form of the knife, the blade can be corrected again by hand and motor sanding. During this process, the blade is immersed in water as it warms up to prevent water from escaping. After that, polishing and polishing are done on the motor polishing machine. Preferably the handle of the horn, wood or fibre type material is preferred. In order to mount the handle to the metal, holes are drilled in the handle in accordance with the holes previously left in the metal. After this process, the steel knife and the handle are connected to the drilled holes by attaching the wire. To prevent the wire from coming out and to be more stable, the rivets on both sides of the wire are inserted and corrected with the eye and the fusing is done by hammering with the help of a hammer. Finally, the knife which is the original iron mine and which is directly removed from the soil is ready for display. Coal, steel, tongs, anvil, hammer, impeller, sandpaper, press, rivet, bias, wood, horn, fibre are the tools used in blade production.



Application No : C2016/085
Registration No : 305
Application Date : September 19, 2016
Registration Date : December 26, 2017
Name of Product : Kahramanmaraş
Dowry Chest
Applicant : Kahramanmaraş
Metropolitan
Municipality

Kahramanmaraş Carved Dowry Chest

Kahramanmaraş Metropolitan Municipality made 14 applications to Turkish Patent Institute (TPI) for the registration of our handicrafts and Maraş dishes. After Hartlap Knife was registered in the name of Kahramanmaraş Carved Dowry Chest was registered in the same way.

Definition and distinctive features of the product

In the nomadic and settled order life, the traditions about bride took an important place throughout history. The dowry, which the bride brought from father's house, was moved on the bride pack. Together with the transition of Turkish people to settled life, the bride packs were transferred into chest and became an important visual item of our houses.

Carved dowry chests produced in the province of Kahramanmaraş differ from other regions by carving handicrafts and materials. Kahramanmaraş Carved Dowry Chest is made of walnut tree. The walnut tree is dried first so as not to be moist (wet). The Dowry Chest of Kahramanmaraş is produced with 4, 6 and 8 corners and generally 100-52-63 (length-width-height) centimetres.

In Kahramanmaraş, until the 1980s, the swallow tail technique was used to combine the edges of the chest. Then the merging was performed with the help of machinery. In Kahramanmaraş Carved Dowry Chest production, glue made from mixture of resin and bone powder called lentil glue is used. Carved motifs and figures of the Carved Dowry Chest of Kahramanmaraş are as follows and the carving motifs vary.



Kahramanmaraş Net Embroidery

Application No : C2016/024
Registry. Date : April 10, 2018
Registration No : 341
Application No : April 21, 2016
Brand Name : Maraş Net Embroidery
Name of Product : Embroidery
Applicant : Kahramanmaraş
Metropolitan
Municipality

As a Kahramanmaraş Metropolitan Municipality, Maraş Net Embroidery, which was included in the 14 applications of Turkish Patent Institute (TPI) for the registration of our handicrafts and Maraş dishes by Kahramanmaraş Metropolitan Municipality, was registered.

Definition and distinctive features of the product

Maraş Net Embroidery is a local, traditional Turkish embroidery that is widely used in Kahramanmaraş and its districts. Maraş File Embroidery is a type of embroidery that looks technically the same as the opposite and the flat which is formed by the processing of the fabric which has been removed after the removal of the fabric first.

Feature of Fabric

The woven yarn of the fabric used in Maraş File Embroidery should be thin and silky. Mangal is the most preferred type of silk fabric. Width and length are woven in different thickness ropes. The weaving is made the finest threads in the width. Therefore, the fabric should be removed before processing. Secondly, the silk demor is used. The width and length of Demor fabric are equal. Equivalent demor fabrics are also used.

Embroidery Thread and Needle Feature

The threads used in embroidery are bright, sturdy, not too thick pure silk threads. Silk threads consist of two layers of standard twist. These layers are separated and used as a single layer. The elegance of the embroidery done using a 1.5 cm long needle is dependent on this.

Ornament Features

Flowers from the nature, leaves are stylized and used as an ornament. Flower patterns are used in vase, stylized by geometric patterns (simplified ornament without distortion). Ornaments are shaped according to the taste and creativity of the people among public.

Embroiding Features

Maraş Filet Embroidery is a type of embroidery that



looks technically the same as the opposite and the flat which is formed by the embroiding of the fabric which has been unstitched first and embroiding the same fabric. Since the fabrics used are very thin, it is easier to count the wires of the fabric while unstitching. For this reason, fabric unstitching process is

applied without embroiding. This technique is applied only in Maraş Filet Embroidery. Maraş Filet Embroidery is embroidered in two phases as horizontal and vertical as a plus technique. The first embroiding is created with Maraş Filet Embroidery water, while the embroiding process is formed with lentil hem-stitch, which forms the motifs. This embroiding technique makes the job look like a starched. Although Maraş Filet Embroidery is liken to the embroidery in the nearby regions, different methods are used in fabric unstitching, technique and processing.



Kahramanmaraş Yemeni Boats (Flat-heeled Shoe)

Application No : C2016/070
Registration No : 339
Application Date : September 19, 2016
Registry Date : April 10, 2018
Name of Product : Kahramanmaraş
Yemeni Boats
Applicant : Kahramanmaraş
Metropolitan Municipality

*F*or the registration of our handicrafts and Maraş meals, Kahramanmaraş Flat-Heeled Shoe is registered as a registered product in 14 applications made to the Turkish Patent Institute by Kahramanmaraş Metropolitan Municipality. Following the Hartlap Blade and carved dowry chest, the application for obtaining Geographical Indication and Traditional Product Patent, Kahramanmaraş Flat-Heeled Shoe became official by being published in the "Geographical Tag and Traditional Product Patent" of "Turkish Patent and Trademark Authority".

Kahramanmaraş Sumac Extract

*M*araş Sumac Extract: Sumac is a plant from (*Rhus coriaria* L.), Antep (*Anacardiaceae*) family of *Rhus* genus in the Aegean, Mediterranean and Eastern Anatolia regions of our country that grows spontaneously in the natural flora.

It is usually used as a spice after the fruits are dried and ground and give a sour taste to various dishes. Although the number of spices and flavor enhancer components is limited in the general structure of Turkish cuisine, it is seen that the rate of use and variety in the Eastern Mediterranean and South regions has increased. Although Sumac is a spice that is widely used in our country, sumac extract is commonly used in the kitchens of the regions where it is grown.

Sumac extract, which has a special place of use in Kahramanmaraş cuisine and which is a symbolic flavor is produced in the end of July and September. Sumac extract is used to produce food products of different taste from other regions by adding in meals, soups and salads in the region. Especially it is added to sour soup, stuffed vegetables, zucchini and various salads which are unique to Kahramanmaraş, and it contributes to the taste and aroma formation of the products.



Application No : C2016/083
Registry No : 343
Application Date : September 19, 2016
Registration Date : June 13, 2018
Name of Product : Maraş Sumac Extract
Applicant : Kahramanmaraş
Metropolitan Municipality



Application No : C2017/109
 Registry Date : April 18, 2018
 Registration No : 344
 Application Date : August 24 , 2017
 Brand Name : Maraş Ice Cream
 Name of Product : Ice-Cream
 Applicant : Kahramanmaraş
 Chamber of Commerce and Industry

Maraş Ice-Cream



*M*araş Ice Cream is made by the hands of the masters with milk of the goats fed with thyme, keven, hyacinth and crocus flowers that grow in the provincial borders of Kahramanmaraş. According to the rumor, Maraş Ice-Cream was discovered as an extension of a kind of ice dessert called "karsamba" in the palaces during the Ottoman period. A tradesman known as Mara I Osman A a who sells wild orchids (sahlep) to the Ottoman palaces and noble mansions buries the remaining sahlep with sugar and milk. When he looks at the next day, the change in sahlep's texture is noticeable. He realizes that the mixture of milk, sahlep, and sugar gets more intense and that it is a different flavor when he sees that it grows like chewing gum. Many people around this new found food taste and likes this "karsamba with sahlep" as much, as the demand for the Maraş Ice Cream is born. Maraş ice cream differs with its relatively low volume, expansion of ice cream produced in Turkey, its own sweet taste (taste and smell) and aroma, to be concise, slightly chewy, elastic texture (hard, flexible), uniformly bright white color, resistance to melting and maintaining its qualities at low temperature (at -18 °C and / or below) for a long time. This delicious dairy product has become a symbol with the name of the city and has become a symbol of Turkish dessert culture.

In addition to the different taste and aroma of sahlep and goat milk, which is used in its production, it is the skill and mastery used in the production that makes Maraş Ice Cream different.

Maraş Ice Cream gets these unique characteristics only if it is produced by using the goat milk produced in Kahramanmaraş region. Because the main characteristics of the mentioned goat milk originates from natural elements specific to the region of Kahramanmaraş. Maraş Ice Cream is produced only with goat milk, sahlep and sugar. The conditions that goat milk, sahlep and sugar should carry are as follows;



Goat Milk: Goat milk is very important in the production of Maraş Ice Cream because of its white - since it contains no carotene and carotenoids-color and its richness in total dry matter.

The point that separates the goat milk produced in Kahramanmaraş from the goat's milk used in the production of other ice cream species is: This milk is obtained by goats fed in Kahramanmaraş provincial boundaries with hand-grown and rich flora in terms of flora, keven, hyacinth, crocus, and flowers. The milk of the goats, which grow and feed in the highlands within the provincial borders of Kahramanmaraş, has the appropriate texture and aroma for the production of Maraş Ice Cream. As a result of the use of the abovementioned goat's milk, Maraş Ice Cream contains at least 4% of milk fat. All goats grown in Kahramanmaraş provincial borders and used in Maraş Ice Cream producer supply are marked with earrings and registered to the Sheep Goat Registration System (KKKS).

Sahlep: Sahlep is used in accordance with Turkish Food Codex Spice Communiqué. The active ingredient of the burks sahlep orchids is glycomannan. In sahlep there is about 7% to 61% glycomannan to vary depending on the type of orchid from which the sahlep is obtained, which swells in milk and forms a viscous solution. This ingredient provides the late melting, stiffness and flexibility of ice cream. Sahlep gives the structure and mass (smooth, concise, homogeneous) to be desired to freeze with a stabilizer property, especially due to the glycomannan, partially retarding melting and has an important role in making ice cream in order to prevent the formation of large ice crystals during the production and storage. In addition to the stabilization characteristics, sahlep is an emulsifier and binds the fat. Fat bonding is also important for the texture of ice cream. Maraş ice cream master grasps a pinch of sahlep in water to distinguish the good and looks at the creep rate and texture between the thumb and index fingers.

In general, the rate of sahlep applied in the production

of Maraş Ice Cream is in the range of 0.7% to 8%. The ratio of sahlep used varies according to the type of orchid and the stabilizer property associated with it.

Sugar: White sugar is used in accordance with Turkish Food Codex Sugar Communiqué. In general, the sugar content used in the production of Maraş Ice Cream is between 15% and 22%. Production Method: The milk supplied from the goat milk producer must be delivered to the production site (hereinafter referred to as business) before the cold chain breaks and 4 hours before the milking process in general practice. After the pre-filtration of the goat milk arrived at the business, the pH of the milk is analyzed and it is determined if it has any water in it. 100% goat milk is used in the production of Maraş Ice Cream. After the pH analysis, the amount of milk for production is taken into the pasteurization process. After the pasteurization process, goat's milk is thickened by boiling it in an open boiler or by evaporator with a dry matter ratio of at least 15% and a maximum of 20%. After thickening, sugar is added to the milk cooled to 40° C and the milk is re-boiled. Boiling is continued for 3 to 5 minutes until the total dry matter content is at least 33% by adding sahlep to the boiling milk. The liquid mixture is again pasteurized and cooled to between 5°C to 10°C. Pasteurization process is applied to both goat milk and Maraş ice cream mixture. After cooling process, the Maraş Ice Cream mixture is taken into the tanks and kneaded by cooler machines. Kneading process is done as the air contained in the ice cream mixture is 15% at least and 30% at most and the outlet temperature is -5°C to -8°C. When the production of Maraş Ice Cream is completed, it is taken from the machine. Packaged products are left in the tunnels at 40° C and stand until the central temperature of the product is -20° C to -22° C. After this process, ice cream is sent to the warehouses without breaking the cold chain and ready for sale. Packed and ready for sale Maraş Ice Cream can be stored for 1 year at temperatures of - 18 °C and/or below.



Application Date	: C2016/089
Registry No	: 361
Application Date	: Sep 19,2016
Regist. Date	: June 13,2018
Name of Product	: Maraş Biscuit
Applicant	: Kahramanmaraş Metropolitan Municipality

Maraş Biscuit

"Biscuit is one of the foods produced and consumed in different regions of our country in terms of content and production technique. Maraş Biscuit is a local food and it is a food specific to Kahramanmaraş due to its content and production technique. Maraş Biscuit is especially produced and consumed by the people of Kahramanmaraş during Ramadan. In the past, the dough that was prepared only individual consumption of households was baked in ovens. It was then sold in bakeries and patisseries. It has been commercially produced in Kahramanmaraş for the last 30 years and is offered to the consumption of the people of Kahramanmaraş. The most important characteristic of the biscuit is baking in stone ovens, spreading the puffs with grooved hornbeam roll and spreading the puffs as 15 cm. The dough puffs can also be spread in smaller puffs according to customers' demands. Since the last 30 years in Kahramanmaraş, Kahramanmaraş has been produced in commercial enterprises and presented to the consumption of people. The most

important feature of Biscuit; baking in stone oven, opening of dough bezels with grooved hornbeam rolls and opening of dough cloths by roller by 15 cm. The dough beads can also be opened in smaller beads than the customers' wishes.





DOĞAKA

T.C. DOĞU AKDENİZ KALKINMA AJANSI
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Osmaniye Province Regional and Geographical Indication Tagged Products





Osmaniye Peanut

Application No : C2002/001
 Registry No : 54
 Application Date : Feb 07, 2002
 Registration Date : June 18, 2003
 Name of Product : Osmaniye Peanut
 Applicant : Chamber of
 Commerce Osmaniye



Way of use : Indication

Production Location : Osmaniye Chamber of Commerce and Industry

Peanut is a leguminous plant, which is made use of variety of ways in the seeds, containing 40-60% fat, 20-30% protein, 18% carbohydrates, vitamins and mineral materials, used especially in the oil industry and in cookie making, and utilized with its dry grass and shell. Some of the peanut of which 32 species are identified, is one-year and some perennial. Peanut is a one-year-oil plant from the legumes that make up the fruits in the soil. Yield is more than 2 times the world average in Turkey.

Plant Characteristics

Peanut pile is a taproot plant. 60-75% of the flowers coming out of 600-1.000 pieces of a plant are fertilized and form ginafors. 8-13% of them also forms fruit entering into the soil. Fruits occur approximately 60 days after flowering. Fruit knuckles are around 1-4. The shell rate is between 20 and 40%. Fruits consist of 2-4 pieces of seeds. 1.000 grain weight of the seeds ranged from 225 to 1.160 grams. Shell wrinkles are deep, the fibers are partially stripped, the colors ranging from cream to light brown, large or medium size, weak crustacean, seed membranes from open brown to dark brown to the type of peanuts. Peanuts are a symbolic product associated with our province. Since it is a leguminous plant, it plays an important role in the improvement of our lands by entering the planting rotation in our irrigable areas. Peanut stalks and shells can also be evaluated as a very valuable product. 32% of Turkey's production and 90% of the processing trade is in our province in 127.000 decares area with 46.000 tons of production. In our province, peanut oil processing plants constitute a large part of the agriculture-based industry. Peanuts and their products are processed in about 350 plants of various sizes. Of these, 41 produce branded products, others produce semi-finished crusted and crustless products. 3.500 families employed in these facilities earn their keep. Peanut is the second of the agricultural export products of our province.

Sowing

According to the soil structure and variety, it is sowed in 75 -90 cm row spacing, 5 -9 cm deep, 15 -20 cm row. In the region between April 10 and May 20, the first crop is planted as second crop after wheat harvest. The initial development period is 10-20 days, the vegetative period is 25-35 days, the flowering period is 30-40 days, the product formation period is 30-35 days and the harvest period is 10-20 days.

Composition of the seed

It consists of peanut seed, two cotyledons and one embryo covered with seed husks. On a weight basis, cotyledons constitute 93% of the peanut seed, while these ratios are 4% and 3% for the seed shell and embryo, respectively. Peanut seed (gram / 100g) as the chemical composition of the lowest, the highest and the average is as follows: moisture (3.9-13.2) 5.0, protein (21.0-36.4) 28.5, fat (35.8-5 4.2) 47.5, cellulose (1.2-4.3) 2.3, ash (1.8-3.1) 2.8, reducing sugars (0.1-0.3) 0.2, disaccharide sugars (1.9-5.2) 4.5, starch (1.0-5.3) 4.0, pentosans (2.2-2.7) 2.5, non-inert substances (6.0 - 24.9) 13.3. The moisture content of raw peanut seed, which has not been processed for any way, varies between 5-7%. The rate of moisture varies between about 5-7% in the rate of raw peanut seed by roasting. While the ratio is reduced to about 2% by roasting, mold, spoilage, stale and bitterness is also prevented. 100 grams of roasted seed has about 600 calories. The oil content is about 50%. Nearly 80% of the peanut oil is formed of unsaturated fatty acids. Oleic and linoleic acids are 45% and 35% of the unsaturated fatty acids in peanuts, respectively. Presence of tocopherol at a rate of 0.05% is sufficient to prevent the deterioration of peanut oil by oxidation. In the cotyledones of peanut seed, about 18% carbohydrates are found. The ratio of sugars in the seed crust is 1%. The ratio of starch varies between 0.5% and 5%. There is a percentage of saccharose (table sugar) varying from 4% to 7%. The rate of cellulose in peanut seeds, which are peeled, is about 2%. The peanut seed contains 3% ash content. In 100 g: Potassium 680-890 mg. Calcium 20-80 mg, Magnesium 1-50 mg, Iron 2-100 mg, Copper 1-30 mg, Aluminum 100mg, Nickel 3-8 mg. There is no significant change in plenty amount of riboflavin. About 25% of the thiamine in the seed is found in the seed crust.

Areas of Use

In the human diet, it is used as edible fat, cookie and peanut butter forms, the remaining pulp is then crushed, and the leaves and stalks of the plant are used as green fodder and dry grass and a small amount in the food industry in the production of cakes, chocolates, etc..

Audit

The production is done by participation of one expert from each of Osmaniye Mercantile Exchange, Osmaniye Chamber of Commerce, Osmaniye Provincial Food, Agriculture and Livestock Directorate, Osmaniye Chamber of Agriculture, TSE Provincial Representative Office, and two experts from the producers.



Osmaniye Karatepe Rugs

In 1972, Karatepe Rug Cooperative was established with the participation of 16 villages. Over time, 15 villages gave up weaving. In the 1990s, only Karatepe Village maintained weaving rugs. The village has also made its name known to the world with its rugs. Many domestic and foreign tourists visit the rug house of the cooperative. On one hand, historical Karatepe Rugs are promoted through the cooperative, while on the other hand, employment is provided to the region. One of the biggest reasons of Karatepe Rugs' reputation in the world is that the paint used in the yarns reflects the dreams of young girls who are weaving with authentic patterns and reflecting them on designs. The most important feature that distinguishes Karatepe rugs from other rugs that its threads are dyed with natural roodyes of the



roots of trees, leaves and flowers as a result of long endeavour. Therefore, color of Karatepe Rugs' is not faded and the color gets more bright as the 100 years go by. Motifs belong to 100 years ago are embroidered in

rugs and thus the motifs are moved to the present. Also weaving is done in a very meticulous way and the weaving of 1 square meter can reach 6-7 days. Products known as Karatepe rugs are produced in various designs such as runner, scatters, prayer rugs, packsack, mats and bags and in various designs on order. Nowadays, many bureaucrats and businessmen from Osmaniye offer their guests the best examples of Karatepe Rugs. Many people who want to take gifts from their hometown to their loved ones still prefer this historical beauty. The adept women of Karatepe Village have made the historical embroideries and embroidered modern patterns and figures to the rugs, making it an indispensable product of Osmaniye.

Karatepe is 30 km away from Osmaniye and it is a charming village surrounded by Düziçi and Bahçe at east, Kadirli district at west National park, open-air museum and Aslantaş Dam. Turkmens, Yoruks and Avsars made necessary clothes and apparel from the hairs and skins of goats, cattle, camels and horses. The means of living of the people who provide meal from agriculture was devrased by construction of NationalPark and Aslantaş Dam. Karatepe Rug Cooperative was born in order to revitalize the traditional art, and open up a job field for women. Founded in 1972, Cooperative manufactures carpets, rugs, blankets, light rugs, and has a natural paint shop, four painting furnaces, a weaving workshop, one hundred pieces of worktops and a social facility with twenty-five beds. Due to the

intense interest in Karatepe Rugs, our Cooperative has directed towards the production of rugs. Karatepe rugs are different from all rugs because they are woven with 100% wool and natural root dyes. The paint, motif and feature of the rugs woven 100 years ago by Yoruk, Turkmen and Avsar nomads are present in the Karatepe Rugs and the traditional art has been preserved until today. The rugs woven with the sincere and aesthetic senses of the Turkish peasant woman, the natural taste, the original pattern and the beautiful color harmonies, attracted great acclaim and buyers by the local and foreign tourists and this helped the recognition of Karatepe Rugs in the country and in the world



Wood Carving

In our province, especially in Kadırlı Kızıusufllu Village, various figures from various trees are processed, and musical instruments, ornaments and kitchen utensils are made. The mulberry tree, also known as Karadal Karacan tree and juniper tree is used in bağlama production; the fir tree is also used in violin production. Kitchen utensils are made of Hartlap (sandalwood). Also, olive and other trees are benefited. Local and foreign tourists visiting the Karatepe Aslantaş Open Air Museum in the region show great interest in these products. Especially with its unique colour and grain structure, hartlap wood carved products are trendy. Wood craftsmen are working on these trees to create beautiful artefacts by processing the historical and natural beauties of the region. Valuable birds, such as partridge in the region, the statues of the kings that lived in history, are some of these. Also, Osmaniye is a Bird of Paradise is reflected in wood by processing bird figures on various kitchen utensils. These works exhibited at the entrance of the museum are a unique option for those who want to return from Osmaniye with a beautiful souvenir.





Bay Leaf

*T*he bay leaf, which is an important source of income of the mountain villagers in Osmaniye, is offered for sale after the difficult harvesting process. Citizens living in 6 villages of Kadirli and Sumbas districts are climbing steep slopes and cliffs and collecting bay leaves. After drying the bay leaves are brought to the collection centers on horseback and horseback, they are sent to Izmir to be marketed both in the domestic market and abroad. 90 percent of the world's need for bay leaves are met from Turkey. Harvested in 4000 hectares of land in the Kadirli and Sumbas business area, the bay leaf is an important

source of income for the villagers. It provides incomes for 2500 peasants in the villages of Değirmendere, Koçlu, Tahta, Yeşilyayla, Yoğunluk and Kösepınarı of Defne, Kadirli and Sumbas districts. Such products are generally exported. 300 thousand tons of production is expected to be done in Turkey this year. This year, 3 thousand tons of production will be met from our region. 3 million pounds of income is provided to our villagers from the bay leaf which is an important source of income in the region. Our villagers, on the other hand, consider this to be a treasure rather than a bay.

Toğga Soup

In Çukurova and especially in Osmaniye, it is consumed cold in summer and hot in winter. Its feature that can be consumed both hot and cold, the Toğga soup enshrines our memory. It is a dish came from Central Asia to Anatolia. It is also being consumed in many Turkic Republics today. Toğga soup is a very popular meal in Anatolia and it has become a traditional taste in Osmaniye as it is in many centers.

Toğga Soup Ingredients and Recipe

Yoghurt, Water, Forging, Flour, Egg, Greenery according to season (Spinach, winter thyme and mint etc.). In traditional conditions the soup is cooked in boiled copper cauldrons. In today's conditions, it is also cooked in steel pots. First of all, water is put in half of the boiler. Chickpea is added and it is waited to be cooked. Then, yoghurt, flour and egg whites are scrambled. After the chickpea is cooked, the scrambled mixture is added to the copper cauldron. It is expected to cook. Soup should be mixed until boiling. Seasonal greens are added when it's almost cooked. After boiling for a while in this way, the soup is ready for serving. It can be consumed hot or cold as desired.





Kadirli Radish

Red radish has been identified with Kadirli, our largest county in our province. In Kadirli Merkez and Sumbas irrigable districts, we produce about 40,000 decares of land in winter and second crops. Mainly red radish, black radish, Japanese radish, white radish, hazelnut radish, as well as varieties of red radish are produced. 70% of Turkey's production is carried out in our province. Approximately 140.225 tons of radish are produced and marketed to the whole country every year. Turp

also makes a great contribution to local employment. Approximately 5000 people are employed annually in the process of agriculture and marketing. Radish workers, mostly composed of women, reveal colored images in washing areas. In the developing sector, modern washing and packaging facilities have been established, marketing network has been strengthened and product variety has been achieved and winter vegetable production has increased significantly.

Geographical Indication Studies conducted in cooperation with DOĞAKA

W geographical Indication is a sign indicating a product identified with a region, territory, region or country with a distinct quality, reputation or other characteristics. Geographical indications are industrial property rights that define a product originating from a particular region, or that point to a region whose quality, reputation or other characteristics can be attributed to its geographic source. Geographical Indication registration contributes to the protection of producers and consumers, local production and protection of rural, regional economy and promotion of cultural and historical values by providing branding and value added.

The regional plan prepared by our Agency emphasised the necessity of carrying out geographical indication studies in order to increase the added value of the agricultural production potential of the TR63 Region and to strengthen the economic structure in rural areas. In this respect, the activities for the geographical indication studies in 2015 and 2016 working programs, which determine the framework of the activities of our Agency, are included.

International geographical signs conference held in Hatay in 2015 and national and raising awareness studies about the importance of geographical indications in our region are carried out after evaluating international examples which have the opportunity of branding by taking geographical sign registration.

In addition to this, the products which can be registered in the province of Hatay were determined in cooperation with Mustafa Kemal University, and studies were initiated about the registration in cooperation with the institutions in our region. These studies are planned to be extended to Kahramanmaraş and Osmaniye provinces in 2016. It is aimed to realise the applications for the European Union Commission and to ensure that the products in our region are branded internationally in addition to contributing to the increase in the number of registrations in our region and by contributing to the realisation of geographical indication registration procedures at the national level in our regional-specific products.

The activities of local and geographically indication tagged products organized under the coordination of our Agency are as follows:

"International Geographical Indications Conference" in cooperation with DOĞAKA, MKÜ AND YÜCİTA



*S*PI Brand Specialist Şenay DEMİRKAN DELİCE, Regional Products and geographical Indication Turkey Research Network (YÜCİTA) Chairman Prof. Dr. Yavuz TEKELİOĞLU, France Epoisses Cheese Association Manager George RISOU, METRO Wholesaler Market Manager Birol ULUSAN, Mustafa Kemal University Head of the Department of Food Engineering Prof. Dr. Yahya Kemal AVŞAR, Council Member of Antakya Chamber of Commerce and Industry Süheyl BUDAK and Mustafa Kemal University Department of Social Anthropology Associate Prof. Dr. Kadriye ŞAHİN participated as speakers and had the opportunity to convey their presentations both to the interested parties and to the authorities of the public institutions in order to gain economic value in the national and international markets in our conference held in order to introduce the local products of our region, to determine the economic value of the geographical indication tagged products in our region and to determine the products that can be registered in our region by the experts of the subject. There were presentations in sessions at the event. In the first session, called as "Turkey's Practises in geographical Indications", Legal Regulations and National Governance in Geographical Indications, Practices of geographical Indications Turkey: Problems and Solutions and Geographical Indication tagged products in Turkey and METRO Experience and "Hatay Experience in Geographical Indication tagged Products", Geographical Indication tagged Antakya Künefe and Value Chain", "The geographical indication potential of TR63 DOĞAKA Region Provinces and Footprints of Cultures: geographical Indications in Hatay" presentations are performed. In the last session called "International governance and Auditing in geographical Indications", a comparison Turkey and European Union were made by YÜCİTA Chairman Prof. Dr Yavuz TEKELİOĞLU, our French speaker, Georges RISOU" presented "Product Governance of Geographical Indication and Auditing, an example of France Epoisses Cheese", our Italian speaker Leo BERTOZZI "An International Look for Geographical Indications: Italian Parmesan Consortium Cheese Example" presentations were made for the relevant persons of the subject. Also, DOĞAKA aims to contribute to the regional economy and promotion by registering geographical indications of products identified with our region. In this regard, DOĞAKA has carried out a study on the determination of the prominent products in our region, the documents to be completed in the application process, the analyses required for each product and the total estimated costs in cooperation with Mustafa Kemal University. At the next stage, a meeting will be held with the organisations in our province, and it is aimed to implement the registration applications in the prominent products in the continuation of signing a cooperation protocol.

Signing ceremony of registration of geographical indications and cooperation protocol



“Geographical Indication Registration and Cooperation Protocol” was issued in order to contribute regional promotion through mentioned products and to protect cultural heritage and to improve the economic contribution of regional products by making applications to the Turkish Patent Institute in the products which are identified with Hatay thanks to its significant qualification, fame or other features. The cooperation protocol, which aims to start geographical indication registration studies, was signed by and between Hatay Metropolitan Municipality, Mustafa Kemal University, Antakya Chamber of Commerce and Industry, Antakya Commodity Exchange Market, Hatay Daphne and Medical Aromatic Plants Association and our Agency in Mustafa Kemal University on October 01, 2015.

Identification Meeting of Products to be applied for Geographical Indication

A meeting for determining products to be applied for Geographical Indication Registration in Hatay Province was held in Rectorship Meeting Hall of Mustafa Kemal University on April 24, 2014. As a result of the meeting, in which Mustafa Kemal University Rector Mr Hasan KAYA, Antakya Chamber of Trade and Industry Chairman Mr Hikmet ÇİNÇİN, Eastern Mediterranean Development Agency General Secretary Mr Onur YILDIZ and the representatives of Hatay Metropolitan Municipality, Hatay Provincial Directorate of Food, Agriculture and Livestock and academicians from Mustafa Kemal University it was decided that the Geographical Indication Registration application process is to be started for many products especially for Hatay Salted Yoghurt and Sürk Cheese in coordination with Mustafa Kemal University and Eastern Mediterranean Development Agency.



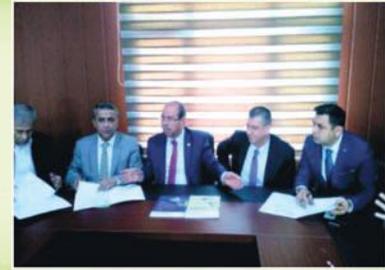
“YÖREX 2017 Regional Products Fair” Participation in collaboration with DOĞAKA Coordination, Chambers of Commerce and Industry of our Region and Provincial Directorate of Culture and Tourism



YÖREX 2017 Regional Products Fair, which is held for the 8th time this year with the motto of "What's the famous thing there?", opened its doors to local and geographical indication tagged products producers in Antalya Expo Center International Fair Centre with the participation a total of 20 producer company and local handicraftsman. YÖREX 2017 Regional Products Fair, organised thanks to the efforts of The Union of Chambers and Commodity Exchanges of Turkey (TOBB) and Antalya Commodity Exchange Market, opened its doors to the visitors in cooperation with the participants to introduce their regions from the provinces of our country and to share their local products with the public in Antalya International Fair Centre on September 13, 2017 Wednesday. The fair has attracted significant interest with the participation of chamber heads and Minister of Foreign Affairs Mr Mevlüt ÇAVUŞOĞLU, Minister of Development Mr Lütfi ELVAN, President of TOBB Mr Rifat HİSARCIKLIOĞLU, Governor of Antalya Mr Münir KARALOĞLU, many development agencies and representatives of many political parties.

Minister of Foreign Affairs Mr Mevlüt ÇAVUŞOĞLU, Minister of Development Mr Lütfi ELVAN and TOBB President Mr Rifat HİSARCIKLIOĞLU visited the DOĞAKA stands which received significant attention. Minister of Development Mr Lütfi ELVAN stated that YÖREX is essential for gaining the more commercial value of local products. Mr ELVAN stating that the most hidden Powers of Turkey are regional products emphasises that if a regional product does not become widespread in its own country, it can not become a worldwide brand. Mevlüt ÇAVUŞOĞLU, Minister of Foreign Affairs, stated that they would do their utmost as the ministry for the transfer of YÖREX to the international dimension. Mr ÇAVUŞOĞLU stated that the numbers of participants for YÖREX and the quality of the fair are increasing every year, and they want fair to be increased at international level; "Being an international trade fair does not mean that companies from all over the world come and open a stand. International exhibition means that products from all over Turkey exhibited here are marketed anywhere in the World. Of course, people can come from the TRNC and some sister countries and establish stands here. In order to do this, we need to bring our producers and products together with purchasing committees from all over the world." TOBB President Mr Rifat Hisarcıklioğlu said in his speech that he participated YÖREX every year, and Turkey's wealth from all regions, all provinces are exhibited in YÖREX. HİSARCIKLIOĞLU emphasises that the geographical sign enables the local to meet the World and also said "This big organisation built a new consciousness at the point of development. It opened up a very perfect space at the point of enrichment. The architect of this work deserves a different appreciation." Hisarcıklioğlu stated that more than 120 chambers and exchanges have participated in the fair and they attached so much importance to this, values should be protected. HİSARCIKLIOĞLU said: "Currently three regional products are registered in Europe. As TOBB, chamber and market associations we work for the registration of our products before EU, and we help our producers." Turkey Geographical Indication Wealth: More than 400 institutions and organizations, including 120 chambers and markets and 16 development agencies are participating in the 8th Regional Products Fair this year. Last year 155 thousand people visited the fair; this year more than 200 thousand visitors are expected to visit the fair. Speaking at the opening of the fair which can be visited until the evening of September 17, Antalya Commodity Exchange President ÇANDIR said that the number of regional products of Anatolia that can count in a breath is around 2.500, but only 10 percent of them have geographical indication. Mr. ÇANDIR stated that "the government is aiming to increase the production and export of high value-added products in the first place in terms of economic growth and our local products have a vital place in our country to reach this target in a short time". On the opening day of YÖREX 2017 Local Products Fair, Our Antakya Chamber of Commerce and Industry Council Members in our province of Hatay and the opinion leaders of the sector visited our stand; in addition our President of Kahramanmaraş Chamber of Commerce and Industry, Mr. Serdar ZABUN emphasized the support of our local products fair for the region. In the first day of the fair where the press members of our region took part, efforts were made to make in the most effective way for the promotion of our provinces. While in our Agency's stands olive oil, silk, basket, sculpture, daphne soap and Hatay Kömbe which are regional products of Hatay are promoted, ice-cream, pepper, cupcakes, peanut butter and local handicrafts (yemeni sandal, red copper, walnut wood carving, Maraş Glitter Wrap) are promoted in Kahramanmaraş stand. In addition, peanut, olive oil, feast kombe, wooden handicrafts and Karatepe rugs are promoted in Osmaniye stand.

Meeting of Kadirli Radish Geographical Indication Registration



In Kadirli district of Osmaniye which meets %70 needs of radish in Turkey, the interagency protocol was signed in order to obtain the registration of a product with a geographical indication characteristic. In the meeting held at Kadirli Commodity Exchange Market, a cooperation protocol was signed for the Geographical Indication of the Kadirli Radish between Osmaniye Food, Agriculture and Livestock Provincial Directorate, Eastern Mediterranean Development Agency (DOĞAKA) and Kadirli Commodity Exchange. İbrahim Sağlam, Food, Agriculture and Livestock Provincial Director, stated that the Kadirli Radish deserves to be branded and continued that “%70 of the radish needs of Turkey are met in Kadirli. We signed a protocol for the acquisition of geographical indication as the first step in the branding of Kadirli radish. After Osmaniye peanuts we will apply for Kadirli Radish’s registration in our Patent Institute in Turkey. We think that this product, which provides employment to thousands of people in the winter when no agriculture is done, should be registered under the name Kadirli. Our product will be protected and will be transferred to future generations without spoiling after registration is complete.” DOĞAKA Secretary General Onur Yıldız emphasized the importance of this protocol and its contribution to the local people and Osmaniye in the field of development and thanked those who contributed to this subject matter. Parliamentary Member of the Grand National Assembly of the Parliament and the AK Party Osmaniye Deputy Mücahit Durmuşoğlu said that the product, providing millions of lira income, will be registered in the name of Kadirli and thanked those who contributed.

Results and Assessment

*I*t has great importance due to its important functions such as recognizing the neglected economic importance of geographical indications, supporting the rural development and local production as well as the geographical functions of the single industrial rights type, protecting traditional knowledge and cultural values, contributing to tourism, protecting the environment and biodiversity, creating rural employment.

When the effects of geographical signs on various countries' economies are examined; it is seen that these products have indispensable importance in the economies of the country with the added value they create, and it is essential for the direction of regional development.

In the examination of the current situation in Turkey, the geographical indications are not benefited sufficiently concerning development in Turkey; therefore, our Agency aims to increase awareness of the registration, protection and control processes of local and geographical products in our region.

Due to the high potential of the products which will be entitled to receive geographical indication registration in our region, it is of great importance to make the promotion of the geographical indication tagged products more effective.





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