C/2025/778

31.1.2025

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/778)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission within 3 months from the date of this publication.

(The product specification complying with Article 7 of Regulation (EU) No 1151/2012 is found in the Union register of geographical indications).

SINGLE DOCUMENT

'Aydın Çam Fıstığı'

EU No: PDO-TR-02989 – 24.8.2023

PGI ( ) PDO (X)

1. **Name(s) (of PDO or PGI)**

'Aydın Çam Fıstığı'

2. **Member State or Third Country**

Türkiye

3. **Description of agricultural product or foodstuff**

3.1. *Type of product (listed in Annex XI)*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

3.2. *CN Code*

08 – EDİBLE FRUIT AND NUTS; PEEL OF CITRUS FRUIT OR MELONS

3.3. *Description of the product to which name in (1) applies*

'Aydın Çam Fıstığı ' is the fruit obtained from the endosperm part of the seeds of *Pinus pinea Lin*., tree grown in the Aydın province, separated from the cone after harvest and cleaned from its membrane and shell, which resembles an ellipsoid with one end pointed and the other end elliptical, and also contains the embryo.

Its color varies from light to dark cream, with a very pointed and slightly dirty yellow tip, and it has a moderately plump body.

Some sensory, physical and chemical properties of 'Aydın Çam Fıstığı ':

— Color: Light to dark cream

— Shape: Very pointed

— Length (mm): 12,4-14,2

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

— Width (mm): 4,1-6,1

— Weight of 100 pieces (g): 13,3-21,2

— Smell: Slight pine scent

— Taste: Slightly oily

— Texture: Crispy

— Internal yield (%): 21,3-28,6

— Moisture (%): 3,9-5,6

— Ash (%): 3,7-6,5

— Mineral Substances

  — Phosphorus (%): 1,9-3,4

  — Potassium (%): 2,1-2,8

  — Magnesium (%): 0,9-1,6

  — Calcium (%): 0,18-0,46

  — Sodium (%): 0,01-0,03

  — Zinc (ppm): 160-260

  — Manganese (ppm): 120-296

  — Iron (ppm): 137-276

  — Copper (ppm): 63-125

— Protein (%): 30,3-39,6

— Fatty Acid Composition (%)

  — Palmitic acid (C16:0): 6,2-6,5

  — Stearic acid (C18:0): 3,2-3,5

  — Oleic acid (C 18:1): 34,6-38,0

  — Linoleic acid (C 18:2): 47,2-51,0

  — Linolenic acid (C 18:3): 0,70-0,90

  — Ecosatrienoic acid (C 20:3): 1,5-1,8

  — Total saturated fatty acids (%): 10,0-10,4

  — Total unsaturated fatty acids (%): 89,0-89,6

  — Total monounsaturated fatty acids (%): 35,4-37,2

  — Total polyunsaturated fatty acids (%): 51,7-53,2

3.4. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.5. *Specific steps in production that must take place in the identified geographical area*

All stages related to the production of 'Aydın Çam Fıstığı ' should take place within the determined geographical border. These stages are mainly seedling cultivation, gardening, pruning, irrigation, fertilizing, harvesting, separation of 'Aydın Çam Fıstığı' from pinecones and shells, and agricultural control.

3.6. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

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3.7. *Specific rules concerning labelling of the product the registered name refers to*

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

— The name of the designation 'Aydın Çam Fıstığı ',

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

— European Union PDO logo

— The following logo



4. **A concise definition of the geographical area**

'Aydın Çam Fıstığı ' is produced within the boundaries of Aydın province. Aydın has been an important settlement centre since ancient times due to its geographical location. The province of Aydın is neighboring Izmir in the north, Manisa in the northeast, Denizli in the east, Muğla in the south, and the Aegean Sea in the west. It consists of mountains stretching perpendicular towards the Aegean Sea and the plains separating them. Aydın province has 17 districts: Efeler, Bozdoğan, Buharkent, Çine, Germencik, İncirliova, Karacasu, Karpuzlu, Koçarlı, Köşk, Kuyucak, Kuşadası, Nazilli, Söke, Sultanhisar, Didim and Yenipazar. In the province, The Koçarlı region produces the most intensive production with 10 000 he of pine trees.

5. **Link with the geographical area**

Specificity of the geographical area

67 % of Aydın province consists of mountains, 15 % of plateaus, and 21 % of plains. The mountains stretch perpendicular to the Aegean Sea. The Büyük Menderes valley is a groove that opens towards the sea like other Aegean plains. Therefore, the winds, which have a cooling effect and bring precipitation, quickly enter the interior. Due to the northern winds, it is cooler than the Mediterranean region.

'Aydın Çam Fıstığı' trees show a natural spreading area in the region.There are 500-year-old live 'Aydın Çam Fıstığı' trees. 'Aydın Çam Fıstığı' trees grow on plateaus irrigated from the Büyük Menderes River in a temperate climate, 70 km inland from the sea, and up to 860 m altitude. During the flowering period (April-June), which is the critical time in the production of 'Aydın Çam Fıstığı' trees, the conditions such as the average annual temperature (17,7 °C), the amount of precipitation (659,9 mm) and the average sunshine time (6,5 hours/day) are optimal.

December and January have the most rainfall, and July and August have the lowest. December-January receives the least sunlight, while July-August receives the most sunlight. The long-term average daily sunny time is 6,5 hours. May to August is when the wind blows the strongest (1,6-1,8 m/s). The relative humidity in Aydın province rises to 75 % in winter but decreases to below 50 % in summer. July to August are the months when the relative humidity is the lowest. Wind movements from mountains to plains increase the pollination effect.

Human factors

'Aydın Çam Fıstığı' production dates back centuries in the region. Manufacturers have developed many traditional techniques both in the production of seedlings and in the harvesting and production of 'Aydın Çam Fıstığı'. It is possible to list these techniques as follows.

— Cones of three different ages are present on the pine nut tree simultaneously. So, foragers have to collect the correct cone.

— Since the cones very closely attach to the branches, cutting the cones with a special blade without damaging the cones requires human experience.

— Pruning is another essential steps to increase the yield and the quality of 'Aydın Çam Fıstığı'. By correct prunning, the wind and sunlight is permitted to enter the inner part of the pinus trees sufficiently allowing an efficient pollination and fruit growth.

— By soaking in water, 'Aydın Çam Fıstığı' is easily separated from its shell without being damaged. Soaking duration should be carefully observed to prevent excess hydration of shells and inner kernel.

— Drying is essential in order to prevent mold growth and make the 'Aydın Çam Fıstığı ' more crispy.

Modern production techniques replace some steps with mechanization, particularly the separation of cones and shells and drying, which yields a similar product to that obtained in traditional methods.

Specificity of the product

'Aydın Çam Fıstığı', are light-dark cream in color, very pointed at the tip, close to dirty yellow at the pointed end, and have a little plump body. Compared to other pine nuts grown in Turkey, 'Aydın Çam Fıstığı' have low monounsaturated fatty acids but high polyunsaturated, especially oleic acid. It is also more crispy than other pine nuts in terms of texture.

Causal link

The climate, being rainy in winter, with lower relative humidity, and high temperatures in summer, gives 'Aydın Çam Fıstığı' its distinctive properties. The prevailing winds create relatively cooler conditions for fruit development. Since one of the most important conditions affecting the yield of 'Aydın Çam Fıstığı ' is pollination, Poyraz winds blowing from the east and the İmbat winds blowing from the west increase yield. Also, in mountain villages, the breeze winds blowing during the flowering period increase pollination in pine nut trees. During summer months, high temperatures and low humidity cause the cones of 'Aydın Çam Fıstığı' to crack open. Growing at different altitudes, being harvested over a long period, the differences in the ages of the trees and pruning applications, and the fact that the climate is relatively cooler than the Mediterranean climate cause 'Aydın Çam Fıstığı' to have low monounsaturated faty acid content, a less plump body and more crispy compare to other pine nuts grown in Türkiye.

Pruning, harvesting, and separation from cones and shells, and drying are the other factors that contribute to the distinctive properties of 'Aydın Çam Fıstığı'.

Reference to the publication of the specification

(the second subparagraph of Article 6 (1) of this Regulation)

Official Geographical Indication, Designation Of Origin And Traditional Speciality Guaranteed Bulletin of Turkish Patent and Trademark Office No 106 of 2 August 2021, page 33.