C/2025/4398

1.8.2025

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2025/4398)

Within three months from the date of 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.

The product specification referred to in Article 49 of Regulation (EU) 2024/1143 is available in the Union register of geographical indications

SINGLE DOCUMENT

'Yenice Ihlamur Balı'

EU No: PDO-TR-03362 – 25.10.2024

PDO (X) PGI ()

1. **Name(s)**

'Yenice Ihlamur Balı'

2. **Member State or Third Country**

Türkiye

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

3.1. *Classification of the agricultural product*

Combined Nomenclature Code (CN Code): 04

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

'Yenice Ihlamur Balı' is a floral honey produced by bees collecting nectar from the silver linden (*Tilia tomentosa Moench*) and Caucasian linden (*Tilia rubra* DC. subsp. *caucasica*), which naturally grow in the Yenice district of Karabük province. 'Yenice Ihlamur Balı' falls under the floral honey category based on its source and is classified as an underrepresented monofloral honey with low pollen representation.

The primary nectar sources characteristic of 'Yenice Ihlamur Balı' include *Tilia* (linden), *Sambucus, Clematis vitalba, Paliurus spina-christi, Erica,* and taxa from the *Rosaceae* (rose family) such as *Rubus, Crataegus,* and *Rosa.* 'Yenice Ihlamur Balı' must contain *Tilia* sp. pollen along with pollen from at least two of these seven taxa. Additionally, the overall pollen profile of 'Yenice Ihlamur Balı' should be consistent with the taxon list presented in Table 1 (however, all taxa do not necessarily have to be present in the honey at the same time).

'Yenice Ihlamur Balı' varies in color from yellow to amber. It has a taste and aroma specific to the flora from which it is derived. It is fluid and does not create a bitter taste in the mouth or throat when consumed. Under proper storage conditions, it partially or slowly crystallizes, resulting in a moderate level of crystallization. When crystallized, it forms soft crystal granules that do not leave an unpleasant taste on the tongue. The distinctive fragrance of linden flowers is clearly perceived when the hive cover is opened or when extracted honeycomb honey is removed from its packaging. The quality parameters that give 'Yenice Ihlamur Balı' its specific characteristics are presented in Table 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).

Table 1

Pollen profile of 'Yenice Ihlamur Balı'

Taxa	Taxa	Taxa
Agrimonia sp.	*Fragaria vesca*	Pinaceae
Amaranthaceae	*Galium* sp.	*Plantago lanceolata*
Anagallis sp.	*Genista* sp.	Poacaea
Anthyllis sp.	Gentianaceae	*Portulaca* sp.
Apiacaea	*Helianthemum* sp.	Ranunculaceae
Artemisia sp.	*Helianthus annus*	*Ranunculus* sp.
Asteraceae	*Hypericum* sp.	*Rhododendron* sp.
Betula sp.	Lamiaceae	*Rosa canina*
Boraginaceae	*Lamium* sp.	Rosaceae
Brassicaceae	*Lathyrus* sp.	*Rubus* sp.
Campanula sp.	*Laurus nobilis*	*Rumex* sp.
Caryophyllaceae	*Ligustrum* sp.	*Salix* sp.
Castanea sativa	Liliaceae	*Sambucus* sp.
Centaurea sp.	*Limonium* sp.	*Scabiosa* sp.
Centaurium sp.	*Linaria* sp.	*Silene* sp.
Cichorium sp.	*Lotus* sp.	*Symphytum* sp.
Cirsium arvense	Malvaceae	*Taraxacum* sp.
Cistus creticus	*Melilotus* sp.	*Teucrium* sp.
Clematis vitalba	*Myosotis* sp.	*Thymus* sp.
Cornus sanguinea	*Nepeta* sp.	*Tilia* sp.
Coronilla sp.	*Nigella* sp.	*Trifolium pratense*
Crataegus sp.	Oleaceae	*Trifolium repens*
Cynoglossum sp.	*Onobrychis* sp.	*Trifolium resupinatum*
Echium vulgare	*Onosma* sp.	*Trifolium* sp.
Erica sp.	*Origanum* sp.	*Trifolium speciosum*
Eryngium sp.	*Paliuris spina-christi*	*Verbascum* sp.
Euphorbia sp.	Papaveraceae	*Vicia* sp.
Fabaceae	*Phlomis* sp.	*Xanthium* sp.
Filipendula sp.	*Pilosella* sp.	*Zea mays*

Table 2

Physicochemical properties of 'Yenice Ihlamur Balı'

Parameters	Values
Proline (mg/kg; min)	300 mg/kg
Fructose+Glucose (g/100 g; min)	60 g/100 g
Diastase Number (min)	8

Parameters	Values
HMF (mg/kg; max)	18 mg/kg
Fructose/Glucose	0,9–1,4
Humidity (% max)	20 %
Sucrose (g/100 g; max)	4 g/100 g
Maltose (% max)	4 %
Free acidity (meq/kg; max)	50 meq/kg
Water-insoluble substance (g/100 g; max)	0,1 g/100 g

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

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

All steps of production must take place in the defined geographical area.

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

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

The following logo is mandatory for all products bearing the name 'Yenice Ihlamur Balı'



4. **Concise definition of the geographical area**

Karabük Province is geographically located in the Western Black Sea section of the Black Sea Region. The geographical area for the production of 'Yenice Ihlamur Balı' consists of the Yenice District in the Karabük Province of Türkiye.

5. **Link with the geographical area**

Specificity of the product

'Yenice Ihlamur Balı' is characterized by its distinctive and diverse floral composition, despite being produced within a geographically limited forested area. Melissopalynological analysis confirms that the honey must contain *Tilia* sp. pollens along with at least two taxa selected from *Sambucus*, *Clematis vitalba*, *Paliurus spina-christi*, *Erica*, and the members of the Rosaceae (rose family), specifically *Rubus, Crataegus,* and *Rosa*. Furthermore, the pollen spectrum must also include representatives from the broader floristic profile defined in Table 1. In total, pollen from 86 plant taxa native to the region have been identified, contributing to the complex botanical origin of the honey. This unique composition, shaped by the Yenice district's rich and undisturbed forest ecosystems, imparts a distinctive aromatic profile and specific organoleptic properties that differentiate 'Yenice Ihlamur Balı' from other monofloral and multifloral honeys.

Natural factors

The World Wide Fund for Nature (WWF) identified, in a 1999 study, that the Yenice Forests are one of the 100 most biologically rich and urgently needed to be protected forests in Europe and one of the 122 significant natural areas in Turkey. According to research conducted by scientists, hotspots are areas that are rich in endemic species, contain European-specific forest types, and are characterized by significant land area and high risk of habitat loss. Yenice Forests are one of these nine areas. Although the climate of Yenice is partially influenced by the Black Sea climate, the effects of a continental climate can also be observed in the inland areas. Since this region forms a transition zone between these climate types, its climatic diversity has contributed to the floral richness of the area. A microclimate effect is observed in the valley formed by the Yenice River, which runs through the district. The area receives precipitation in all seasons. It has cold winters, cool summers, and a generally humid, rainy, and foggy climate.

87 % of Yenice district is covered with forests. Yenice forests host 312 plant taxa, 51 of which are endemic. Within this rich vegetation, linden trees occupy a significant place. Within the geographical boundaries, linden trees are found in a rugged topography. The presence of linden trees in this rugged terrain makes it difficult for people to collect the leaves and flowers of the linden trees. This situation allows the linden trees to be a potential nectar source for honey bees. Additionally, the rugged terrain of the region has prevented the expansion of residential areas and the development of industry. The fact that the region has remained largely unaffected by human activity has helped preserve its pristine ecosystem and protect it from various pollution factors. This has also been reflected in the quality of 'Yenice Ihlamur Balı'.

Causal link

Due to the rugged geography of the Yenice district center and its forests, settlement areas have remained limited, allowing linden trees to spread over vast areas. There are no heavy industrial enterprises in the district, and the local population earns its livelihood from the forest.

The richness of the composition of the honey deriving from the large amount of linden trees and the variety of native plants in Yenice forests, which serve as primary and secondary nectar sources, gives 'Yenice Ihlamur Balı' a taste and aroma specific to the flora from which it is derived.

Reference to publication of the specification

This geographical indication product has been registered for protection as of 14.12.2022 in the Official e-Bulletin No:1456 of the Turkish Patent and Trademark Office and was officially registered on 22.8.2023.