C/2025/4075

17.7.2025

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/2025/4075)

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 three months from the date of this publication.

The product specification referred to in Article 7 of Regulation (EU) No 1151/2012 is available in the Union register of geographical indications.

SINGLE DOCUMENT

'İpsala Pirinci'

EU No: PDO-TR-02806 – 14.10.2021

PDO (X) PGI ( )

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

'İpsala Pirinci'

2. **Member State or Third Country**

Türkiye

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

3.1. *Type of product*

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

Combined Nomenclature code

1006 – Rice

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

'İpsala Pirinci', is white rice produced from the *Oryza sativa* L. species belonging to the Gramineae family, grown in the İpsala Plain. 'İpsala Pirinci' has a glassy, matte appearance and long, thick grains. The grain size of 'İpsala Pirinci' varies between 6,7-7,1 mm and the width varies between 2,6-3,1 mm. The weight of 1 000 grains is between 24 and 32 g. It does not shed grain and is stringless. Plant height is between 105-115 cm and the growing period takes 125-130 days. It provides an average yield of 750-850 kg per decare and the yield of unbroken rice is 60 %.

The salty soil and sea air in the geographical area give the rice grains a more glassy and matte appearance, reducing the occurrence of white core or chalky parts. The area's temperature and humidity conditions result in a low white core rate (maximum 1 %) and a high protein content (9,02 %). The alluvial soil, water abundance and mild climate of the İpsala Plain are conducive to the rice grains reaching their ideal size (6,7-7,1 mm).

[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

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

	Raw grain and chalky grain	Organic foreign matter	Inorganic foreign matter	Broken grain ratio	Naturally deformed grain, mottled grain, stained grain, yellow grain and amber grain
Rice (1st Class)	1	0,3	0,05	5	0,5
Rice (2nd Class)	2	0,4	0,1	10	1

Table 2

Physical and chemical properties of 'İpsala Pirinci'

Parameter	Value
Grain length	min. 6,7 mm
Length to width ratio	2 ≤ - ≤ 3
Average protein ratio	% 9,02
Humidity	max. % 14,5
Amylase value	% 27,12-30,75
Colour	L* (lightness): 90,29-92,08
	a* (redness/greenness): 2,5-2,8
	b* (yellowness/blueness): 8,0-9,4

3.3. *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 stages in the production of 'İpsala Pirinci' from cultivation to harvest must be carried out in the production area defined in Section 4.

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

Production, drying, classification/sorting and packaging processes must be carried out in the geographical area to preserve product properties and guarantee quality.

After harvesting, 'İpsala Pirinci' is dried for 6-10 hours at 45 °C until the moisture content of the grains drops to 14,5 %. Then the grains and shells are separated from each other by coarse sifting and removing the shells in the peeling machine. The last stage involves checking foreign matter by going through the screening process again.

During the classification process, the product is sorted by the colour sorting machine and separated according to its quality.

It is then packaged in the desired weights. It can be stored for up to two years in storage areas with a temperature of 15-20 °C and 60 % humidity.

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

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

— the name of the designation 'İpsala Pirinci';

— in addition, the ‘İpsala Pirinci’ logo may be used on the packaging of the PDO ‘İpsala Pirinci’ products.

4. Concise definition of the geographical area

The geographical area of ‘İpsala Pirinci’ is İpsala district, which includes the İpsala Plain. The borders start from the Enez border in the south to Sarıcaali in the north, from Gala Lake in the northeast to Koyuntepe Village in the west. Milling and polishing must be carried out in the same municipalities as the production area.



5. Link with the geographical area

Natural factors

‘İpsala Pirinci’ is white rice produced from the *Oryza sativa* L. species belonging to the Gramineae family, grown in the İpsala Plain. İpsala Plain, where ‘İpsala Pirinci’ is grown, has a salinity feature because it is open to the sea from the south and exposed to sea air. The soil has a clayey, loamy, alluvial structure and the cultivation areas are at an elevation very close to sea level. For these reasons, rice grown in the İpsala Plain has a darker colour and duller appearance than rice grown in other regions. The sea air and salty soil conditions in particular (pH: 7,04, EC value: 5,42 mS/cm (salinity indicator), saturation value: 108,79) make the rice grains more glassy and matte, causing less white core or chalky parts in the rice grains. These characteristics contribute to the distinctive quality of ‘İpsala Pirinci’.

In addition, the geographical area where production takes place consists of flat, alluvial, wide and empty areas. It merges with the Meriç River to the west of the land and forms swamps with the Ergene River coming from the north. When the İpsala Plain is flooded in winter, a thin layer of alluvium covers the soil surface. Rice is grown in areas where water is abundant. Being at the intersection of both the Meriç and Ergene Rivers, the geographical area provides significant conditions for ‘İpsala Pirinci’ to reach the desired size of grains (6,7-7,1 mm).

Exposure of rice crops to high temperatures results in the formation of skinny and chalky (white core) grains and a shortening of the grain filling time. Likewise, if there is a large difference between day and night temperatures during grain filling, the rate of chalky (white-bellied) rice increases. Dry and hot winds blowing during grain filling cause rapid drying, which reduces yield. An evaluation of the climate conditions of the İpsala Plain show that the maximum temperature in July and August is 31,3 °C, and the temperature difference between day and night is not very high, which means that 'İpsala Pirinci' has a low rate of chalky (white-bellied) grain (maximum 1 % by weight). During the growth period of 'İpsala Pirinci' (April-October), the average relative humidity is around 68,8 % due to the region's exposure to sea air. This prevents hot, dry and windy weather and improves the yield of 'İpsala Pirinci'.

To achieve optimal yield, the rice plant requires soil that is rich in nutrients and maintains a soft, impermeable clay structure to effectively retain essential moisture and nutrients. Consequently, 'İpsala Pirinci', cultivated in the ideal agricultural conditions of the İpsala Plain, is distinct from rice produced in other regions. While the protein content of rice varieties from other regions typically ranges from 7,02 % to 8,80 %, 'İpsala Pirinci' has a notably higher average protein content of 9,02 %.

Historical and human factors

Most people living in the geographical border work in agriculture, especially rice cultivation. İpsala Plain is historically known for rice production.

According to İsmail Sirke in 1953, 'Twenty years ago, no one in İpsala knew what paddy was, but today everyone is planting paddy. Those who do not have capital, three or five people come together, face many difficulties and plant rice. Maritsa and Ergene rivers and lake legs are always used as paddy fields.' These lines describe that paddy cultivation started in İpsala in the mid-1930s. 'İpsala Pirinci' producers came together in 1949 and founded the 'Thrace Rice Growers Association'.

'İpsala Pirinci' is harvested when 80 % of the rice has acquired a straw colour, the grains at the bottom have reached the hard wax stage and the moisture content is between 22-24 %. Local people have an important role to play in evaluating this process thanks to the knowledge they have built up over many years.

Reference to publication of the specification

Official e-Bulletin of the Turkish Patent and Trademark Office No 106, 2.8.2021, pp. 79-80.