C/2025/1823

24.3.2025

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/2025/1823)

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

'Kırkağaç Kavunu'

EU No: PDO-TR-02829 – 15.2.2022

PDO (x) PGI ( )

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

'Kırkağaç Kavunu'

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

0807 Melons (including watermelons) and papaws (papayas), fresh: – Melons (including watermelons)

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

'Kırkağaç Kavunu': A melon that grows in the District of Kırkağaç of Manisa province and has two different types, Kırkağaç-589 and Kırkağaç-637. In all cultivars, the fruit skin is (1-1,5 cm) thick, rough, embroidered, and greenish-stained on a yellow background.

Among these types, the Kırkağaç-589 type is long and cylindrical in shape, its stem is pointed and protruding, the tip of the flower is round, and it can be stored in the winter season. Kırkağaç-637 type generally has a round fruit structure. Fruit skin structure and colour are the same as Kırkağaç-589. In some regions, they are also called 'Altınbaş'.

[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

General characteristics of 'Kırkağaç Kavunu'

Criteria	Kırkağaç-589	Kırkağaç-637 (Altınbaş)
Fruit weight (kg)	3-6	3-5
Fruit diameter (cm)	15-25	16-26
Fruit size (cm)	20-28	18-20
Fruit skin thickness (cm)	1,0 – 1,5	
Fruit thickness (cm)	7,0 – 8,5	
Seed cavity content (g)	250 – 350	
Seed cavity diameter (cm)	Ranges from 3,7-4,5 cm.	
Brix (%)	10,8-13,0	11,4-13,2
Fruit flesh aroma	Dominant aroma of linden flower The secondary aroma is characterised by mushroom and squash aroma	
Fruit pulp juiciness	Aqueous	
Fruit pulp fiber	% 0,3-0,9	
Fruit shape	Long, shell-patterned, and greenish-stained on a yellow background	Round oval, fruit surface slightly grained (crinkled), and greenish-stained on a yellow background
Ripening day (day)	90-110	
Total sugar content (g 100 g^{-1})	6,14-6,19	
The sucrose content (g 100 g^{-1})	3,55-4,06	
the fructose content (g 100 g^{-1})	1,33-1,35	
The citric acid (mg g^{-1})	2,44-2,84	
Fruit skin	Hard	
Sowing time	April – May	
Shelf life	6 months	
Fruit inside:	The inner part of the fruit, referred to as the flesh, is characterised by its plump texture. The areas closer to the skin exhibit a greenish hue, while the inner portions showcase a light orange-whitish coloration.	
Taste	Sweet with flavour of linden flowers	
Fruit flesh aroma	Primary aroma of linden flowers. Secondary aroma – mushroom and squash	

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*

The steps that must take place within the specified geographical area for the production of 'Kırkağaç Kavunu' are listed below:

— Seed selection and procurement

— Soil preparation

— Planting

— Irrigation and fertilisation

— Plant maintenance (excluding harvesting)

— Harvesting

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 EU logo' and the name 'Kırkağaç Kavunu' must be printed on the packaging. If they cannot be used on the packaging, 'The EU logo' and the phrase 'Kırkağaç Kavunu' must be visible in the sales area.

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

The geographical area for the production of 'Kırkağaç Kavunu' is the entire territory of the District of Kırkağaç in the province of Manisa, Türkiye.

5. **Link with the geographical area**

Kırkağaç Plain within the borders of the district. The Kırkağaç Plain is situated within the Bakırçay Basin, one of the four trough areas in the east-west direction of the Aegean Region, and it is the northernmost one. The melons grown in the Kırkağaç Plain are identified with Kırkağaç. Therefore, the melons cultivated in this plain are called 'Kırkağaç Melon'.

The geographical area for 'Kırkağaç Kavunu' is a long-established melon-producing region. Melon producers are generally small family businesses. The melon-producing tradition has been ongoing for centuries and is still practiced today. 'Kırkağaç Kavunu' is rooted in a long-standing agricultural tradition in the region and is closely associated with the local culture.

Since the 1970s, the 'Kırkağaç Melon Festival' has been held annually from 8 to 17 September, celebrating the cultural heritage and agricultural tradition of the town. The festival brings the local community together, fostering unity and the preservation of traditions. It serves as a platform for promoting Kırkağaç melons on a broader scale, attracting tourists and boosting the local economy. Increased footfall benefits local businesses and vendors while also providing opportunities for local producers and suppliers. The festival encourages people to come together and enjoy themselves, strengthening social bonds and fostering a sense of solidarity within the community.

In Kırkağaç, producers meticulously handle the harvest and preservation of melons. Early in the morning, 'Kırkağaç Kavunu' is carefully cut from the plant using a knife. To maintain the melons' quality, they are arranged in trailers covered with thick blankets and mattresses in 2-3 rows. These trailers are then transported to storage without excessive shaking. The practice of using dowry quilts to protect 'Kırkağaç Kavunu' during transportation from the field to the warehouse is fascinating. It reflects the resourcefulness and cultural significance attached to melon production in the region. By utilising dowry quilts, cherished heirlooms symbolising familial ties and future aspirations, to safeguard the melons, producers demonstrate a deep sense of care and dedication to their craft. This tradition not only ensures the safe transport of the melons but also adds cultural richness to the production process.

The fruits, stored at 15 °C and 80 % relative humidity, are hung on nails driven into vertical poles in well-ventilated and cool storage areas. A string is tied lengthwise around all four sides of the melon fruit, wrapping around the stem to form a ring shape, which is then attached to the nails. These preservation techniques extend the fruit's shelf life until March. In Türkiye, summer melons are typically stored at 4-6 °C with a relative humidity of 85-90 % for 10-15 days. Winter melon varieties can be stored for up to 40-60 days. However, 'Kırkağaç Kavunu' can be stored for up to six months.

'Kırkağaç Kavuunu' has found a highly suitable production area in the Kırkağaç Plain, where it matures late and meets the nutritional requirements.

The taste, aroma, colour, juiciness, and refreshing qualities of 'Kırkağaç Kavunu' are associated with the soil structure. The mineral content, organic matter quantity, and water-holding capacity of the soil have an impact on the melon's nutrient uptake and growth. It is known for its sweetness. Melons obtained from the soils of the Kırkağaç district are different from melons grown in other regions due to these specific characteristics. Moreover, the melon exhibits high values for refreshing qualities and juiciness, enhancing its appeal and uniqueness in the market. This reinforces the product's significance not only in historical and cultural contexts but also in terms of sensory qualities that set it apart.

In the Kırkağaç Plain, melons are exclusively cultivated in clayey-calcareous soils. The balanced structure and aeration of clayey-calcareous soils allow organic matter to convert into essential nutrients for the healthy growth of plants and to meet the mineral requirements of melons. The gradual warming of the soil due to its high clay content and the accumulated available water reserves during the winter months provide all the necessary conditions for the proper growth of 'Kırkağaç Kavunu' plants without water stress and for the required conditions for late harvesting. The soil in the Kırkağaç Plain has a water-retention capacity of up to 65-70 cm. The soils, which receive almost no rainfall in July and August, are capable of meeting the water needs of the plants. The irregularity of the rainfall is compensated by the soils' ability to store rainwater.

The active limestone (which is easily absorbed by the plant) accumulates in and strengthens the cellular tissues, thereby giving the fruit a firmness and robustness and making it resistant to impacts to the skin and to vitrescence.

The melon plant does not favor high rainfall and humidity. In the Kırkağaç Plain, there is very little rainfall in July and August. The melon thrives because the soil has water-retaining capacity.

'Kırkağaç Kavunu' has a soluble solids content (brix) ranging between 10,8 and 13,2. During the ripening phase of melon fruits, irrigation typically lessens the sweetness of the final product. In the Kırkağaç district, there is customarily no precipitation in July and August. 'Kırkağaç Kavunu' satisfies its hydration requirements from the soil, attributable to the unique properties of the soil structure. In instances of extreme heat, irrigation may be necessary once or twice during these months. Studies have indicated that irrigation during this period does not diminish the sugar concentration or aroma of 'Kırkağaç Kavunu'. This characteristic sets the 'Kırkağaç Kavunu' apart from other varieties of melon.

The Kırkağaç Plain exhibits microclimate characteristics influenced by the Mediterranean climate. Winters are mild and rainy, as precipitation mostly occurs during the winter months. Summers, on the other hand, are hot and dry due to the influence of tropical air masses. This leads to water scarcity in the summer and surplus water in the winter. Average temperatures during the winter range between 5 and 15 °C. As spring approaches, the weather begins to warm up, with temperatures ranging from 15 to 25 °C. During the summer months, temperatures rise further, typically ranging from 25 to 35 °C. The 'Kırkağaç Kavunu' has adapted to the region's geographical and climatic conditions. The minimal difference between day and night temperatures prevents the product from being affected by temperature stress. These climatic conditions provide a suitable environment for the 'Kırkağaç Kavunu'.

The sweetness of 'Kırkağaç Kavunu' is directly related to the amount of sunlight exposure in the Kırkağaç Plain where it is cultivated. The months of June, July, and August, during which fruit development occurs, have the highest number of sunny days. This high level of exposure ensures the sweetness of 'Kırkağaç Kavunu'.

	Month			
Criteria	May	June	July	August
The number of sunny days	14,8	22,2	24,3	24,1
Number of rainy days	5,7	2,7	0,7	0,6
Rainfall amount (mm)	24,7	12,3	3,7	3,6

The unique micro-climate, characterised by consistently high average temperatures throughout the year, along with the presence of clay-limestone soils, allows for the production of high-quality melons. These melons are known for their exceptional sweetness, intense aroma and well-established taste qualities. They possess a firm texture yet are incredibly juicy and melt-in-your-mouth.

The wind conditions in the district of Kırkağaç are generally described as gentle and mild. Being located further inland compared to coastal areas, it is less affected by the influence of the sea. As a result, the winds in Kırkağaç are generally light and do not reach high speeds. Meltem winds are usually felt during the summer months, especially in the afternoons and evenings. These winds have a cooling effect and slightly lower temperatures. This wind profile contributes to the increase in fruit sweetness of the 'Kırkağaç Kavunu' while providing protection against harmful effects caused by high temperatures and water stress. Thus, as the flavour of the 'Kırkağaç Kavunu' develops, fruit development continues. For example, the outer surface of melons may crack in high temperatures, but 'Kırkağaç Kavunu' grown in their area do not crack, and the weight of a single melon can reach 5-6 kilograms.

'Kırkağac Kavunu' is a melon known for its intense aroma and very sweet taste. Its dominant aroma is described as linden flower scent, with secondary aromas of mushroom and squash. The total sugar content in 'Kırkağac Kavunu' ranges from 6,14 to 6,19 (g 100 g^{-1}). The sucrose content is between 3,55 and 4,06 (g 100 g^{-1}), while the fructose content in the fruit is 1,33-1,35 (g 100 g^{-1}). The citric acid content in 'Kırkağac Kavunu' is 2,44-2,84 mg g^{-1}. Citric acid imparts a slight acidic taste to the melon. Compared to other melon varieties, 'Kırkağac Kavunu' has a higher amount of citric acid. Citric acid enhances the pleasant and refreshing taste of the melon, adding a characteristic flavour to the fruit. This results in 'Kırkağac Kavunu' not giving an overwhelming sweetness despite its high sugar content when consumed. Additionally, the high citric acid content contributes to the melon's durability.

Reference to publication of the specification

Official e-Bulletin of Turkish Patent and Trademark Office No: 107 of 12.1.2009, page -". (https://ci.turkpatent.gov.tr/Files/GeographicalSigns/107.pdf)