

PRODUCT SPECIFICATION

1.1. Name

'Edremit Körfezi Yeşil Çizik Zeytini'

1.2. Description of the agricultural product or foodstuff

'Edremit Körfezi Yeşil Çizik Zeytini' a table olive obtained from the Edremit variety by scratching and brining the Edremit olives. The characteristics of 'Edremit Körfezi Yeşil Çizik Zeytini' are as follows:

Size	: Medium (ioc standart)
Shape	: Almost round, cylindrical.
Longitudinal Symmetry	: Symmetrical
Transverse Symmetry	: Symmetrical
Widest Point	: Near the middle
Spine Formation	: Slight spine formation on both sides.
Tip	: Flat or round and with no bulge.
Petiole sinus edge.	: Deep in the middle, narrow, shuttle-shaped indented
Fruit Colour on tree	: From green to pink, typical olive colour
Lenticels in Green Fruit	: Appear in small particles.
Weight (per 100 fruits)	: 355-375 g
Surface	: Deep grooved and rough.

Surface Colour of table olive in brine : Beige to Yellow

RAL 1001 – 1002 – 1003 – 1004 – 1018 – 1027 (international colour codes)

Weight (Per 100 pits)	: 43.77-63.77 g.
Volume (Per 100 pits)	: 43-63 cm ³
Length of table olive in brine	: 11.76 -13.76 mm.
Width of table olive in brine	: 6.15 -8.15 mm.
Length/Width Ratio	: 1.68-1.88 mm.

Size of pits in Fruit : 14.00- 15.48 mm.

The olive collected between 1 and 3 according to the olive maturity index.

Brine pH: 4.0 - 4.2

Brine Salt: Max. 8%

Citric Acid: Max. 1.5%

Taste: Thyme, bitter almond, artichoke and Aegean herbs. The bitter taste is the one that does not disturb, and does not leave residue in the nasal cavity. The olive savour appears when chewed, and it has a sour taste like lemon rind. Aroma is reminiscent of the scent of spring flowers.

Possible defects, such as damage to the skin with or without damage to the flesh, wrinkling, presence of the stalk, and damage by fungi & bacteria and/or insects, are tolerated up to a maximum of 4 %.

According to the values given above, the institutions authorized for auditing will firstly check the physical condition and then taste the olives. After examining the grain status (olive fly shots, hail and harvest rots) and the color, the brine will be smelled, and if the smell is normal, the table olive will be tasted. If in the sensory analysis abnormal fermentation defects such as putrid, butyric and zapateria, or musty, rancid, soapy, metallic, earthy, winey, vinegary, cooking effect are perceived by the panel then the olives will be eliminated. The pit and the fruit flesh should be separated.

1.3. Definition of the geographical area

The geographical region where the 'Edremit Körfezi Yeşil Çizik Zeytini' is officially produced covers: Edremit District, Havran District, Burhaniye District, Gömeç District, Ayvalık District of Balıkesir Province; and the villages of Adatepe, Ahmetçe, Babakale, Balabanlı, Bademli, Behram, Bektaş, Büyükhüsün, Çamkalabak, Hüseyinfakı, Demirci, Kayalar, Paşaköy, Sazlı, Koyunevi, Kozlu, Kuruoba, Küçükkuyu, Kocaköy, Korubaşı, Tamiş, Yeniçay, Yeşilyurt located within the borders of Ayvacık District of Çanakkale Province.

Edremit Gulf is one of the bays located in the Northern Aegean Sea. It is the name given to the region between Kaz Mountains and Madra Mountain, which forms the coast of Edremit Gulf. The region is between Balıkesir and Çanakkale provinces. The Mıhlı stream between Küçükkuyu and Altınoluk is the border between the two provinces. Ayvacık district in Çanakkale, Edremit, Burhaniye, Gömeç, Ayvalık and Havran districts in Balıkesir form the Gulf region. While the provincial centres of Çanakkale and Balıkesir provinces are in Marmara Region, Edremit Gulf is completely located in the Coastal Aegean Section of the Aegean Region. The shores of the bay in Çanakkale form the border between Marmara and the Aegean Region in geographical region separations. Altınova Neighborhood in Ayvalık district constitutes the southern border. Madra stream constitutes the border between İzmir and Balıkesir.

The surface area of Edremit Gulf is around 2.400 km². According to the borders drawn, the sea area is 860 km². Edremit Gulf is located between 26°03' and 26°35' east longitudes and 39° 14' and 39°28' north latitudes according to the geographical coordinate system. The endpoint of Edremit Gulf, which is inserted toward inner parts in the east-west direction, is at the intersection point of 26°56' east longitude and 39°32' north latitudes.

Edremit Gulf has an agricultural area of approximately 100.000 hectares. Approximately 75% of the agricultural areas consist of olive groves and there are 9.8 million trees in this area. Compared to the scale of Turkey, 13.5% of all olive groves and 6.2% of all olive trees are located in Edremit Gulf. All these data indicate that the region constitutes one of Turkey's most important areas in terms of olive cultivation. The reason for this is the ecological conditions the region has for growing olives.

Mediterranean climate conditions are dominant in Edremit Gulf. Winters are mild and summers are hot. Freezing events caused by low temperatures are rarely seen. Precipitation is more in winter months. These climate features facilitate olive farming in the region. The geological features and climate have led to the formation of a soil which is deep with deep horizons, rich in plant nutrients, in alkaline character and suitable for olive farming.

The Edremit Gulf has become one of the exemplary sites in Turkey where olives, olive products, tourism activities and olive culture have come to the forefront and integrated. Regional olive cultivation, which shows itself with its cultural aspects along with its commercial aspect, has started to rise to a level that will make itself accepted internationally as well as in the national field.

Seedlings should be planted between November and April every year following agricultural practices, provided that they are certified Edremit olive variety. Irrigation is especially important after the dry winters in terms of quality and yield. Water requirement rises to the highest level especially before blooming, after blooming and during pit hardening periods. Irrigation during these periods has a positive effect on the development and yield of the tree. Fertilization should be done according to the soil analysis result. Pruning should be done annually. The harvest of table olives must be done by hand, because the shape and look of the fruit is very important. Therefore harvest must be done manually otherwise harvest machines or tools can damage the olives. The harvest method for table olives should be applied in the least harmful way to olive. The harvest time should be between 1 and 3 according to the maturity index.



Image 1: Harvest maturity index

The harvest method for table olives should be applied in the least harmful way to olive. Harvested olives should be brought to the factories in boxes, and then size-grading and leaf separation processes should be done. Olives undergoing this process are separated by their calibres. Attention is paid so that they have a calibre of between 200 and 300 per kg. They are filled into containers prepared before. They are kept for 3 weeks without adding anything to the brine in order to remove their bitterness. At the end of the third week, they are taken into salty water of max 8%. They are left aside gain flavour. They are circulated every 10 days. All processes, including brine, should be performed in the geographical area specified in article 4.

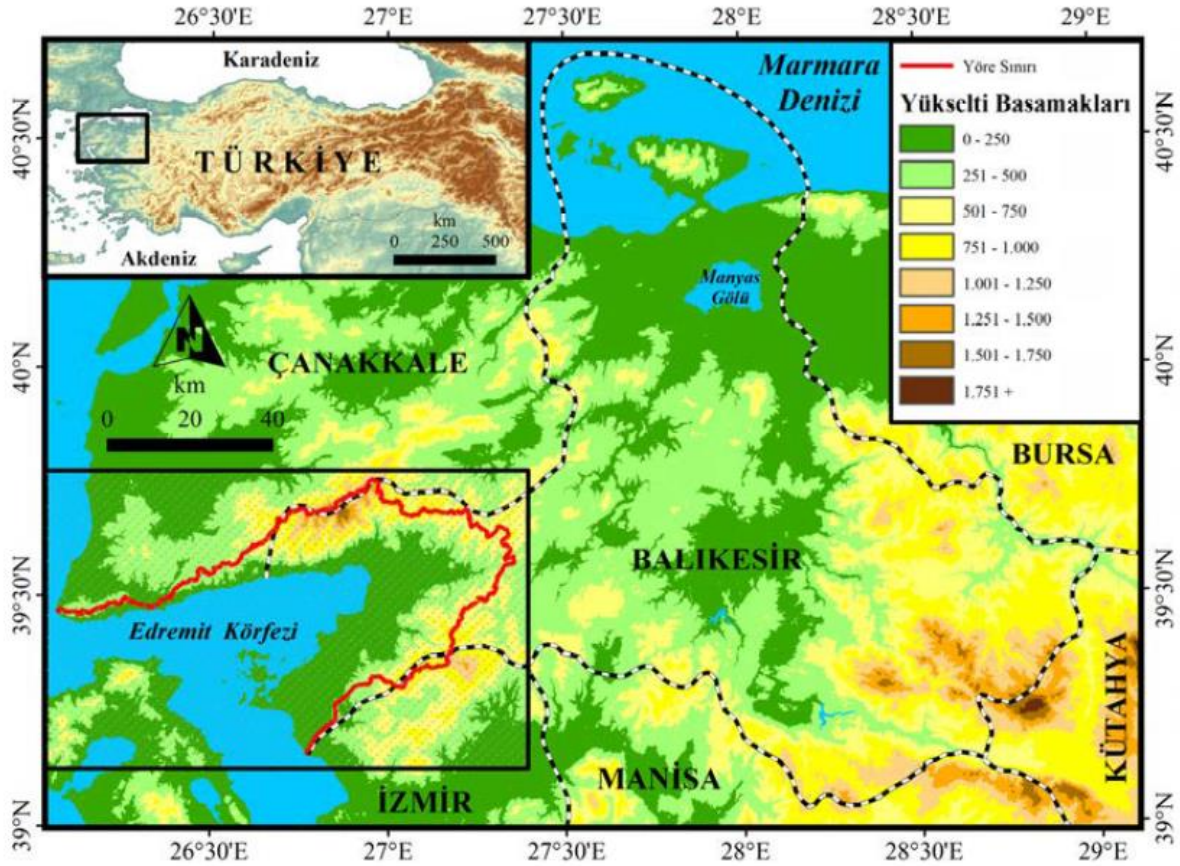


Image 2: Location of Edremit Gulf

1.4. Proof of origin

Balıkesir Provincial Agriculture and Forestry Office under the Republic of Turkey Ministry of Agriculture and Forestry will check whether 'Edremit Körfezi Yeşil Çizik Zeytini' meets all of the product features specified in Article 1.2 of the disclosure letter and also the product comes from the geographical area specified in Article 1.3 of the specification and is produced according to the method specified in Article 1.5 of the specification and finally check that the labelling conditions specified in Article 1.8 of this specification are also met.

Edremit Chamber of Commerce have applied to have 'Edremit Körfezi Yeşil Çizik Zeytini' registered as PDO. It keeps track of the producers of 'Edremit Körfezi Yeşil Çizik Zeytini' and monitors their members.

1.5. Description of the method of obtaining the agricultural product or foodstuff

Produced from Edremit Olive belonging to the Olive family (*Olea Europea*), 'Edremit Körfezi Yeşil Çizik Zeytini' is produced from the fruits obtained from olive trees in the region from Edremit Gulf to the altitude where the olive trees can adapt. Olive cultivation is traditionally done in Edremit Gulf. Edremit variety is both used for producing table olives and olive oil. For these reasons, the Edremit variety is also produced as olive oil.

“Scratched green olives are highly appreciated by the Turkish consumers. Edremit variety is widely preferred for scratched green olives. It can be processed whether pink or green. Soon after the olives are transported to the plant, they are size-graded, sorted and scratched on 2 or 3 sides and put into water. The water is changed every other day to obtain the deserved taste.” (Cillidag, 2013)

As Cillidag sites in her academic article, fruits should be collected in the period between 1 and 3 according to their peel colour, which is the olive maturity index. In this period, olives continue to grow morphologically. Olives gain a moderate amount of oil and this gain continues until full growth. Olives are divided according to their yellowish-green and reddish colours. Olives that are not dented during harvesting, which have a flat and smooth surface, do not carry any stains caused by any diseases and pests, are separated. In this regard, the tolerance values given in the classification in the food codex are valid. After the separation, the olive is flavoured in a scratching machine or with a few scratches on the peel of the olive by hand when they are raw. Flavouring is done in natural potable water and no chemical and heat treatment is applied.

The main distinguishing factor of 'Edremit Körfezi Yeşil Çizik Zeytini' production is its natural fermentation. There is no human intervention or any chemical treatment while olives are fermented; therefore the process of the product lasts at least 6 months after its harvest and bitterness is removed slowly. However some bitter taste still remains at the final product which confirms the freshness and genuinity of the olives.

In the flavouring process, olive fruits are kept in the water they are placed for three weeks depending on the temperature (approximately 18-20 °C). In the first water, they are never left for more than three weeks. Olives, which still have natural olive bitterness, are preserved in brine to be flavoured over time. They are placed in brine prepared with a maximum of 8% salt and 1.5% citric acid and flavoured in brine in a way that they can be eaten within 1-2 months. The pH of the brine should be between 4.0 and 4.2.

Chemical	Minimum	Maximum
NaCl	%5	%8
pH	3,9	4,3
Citric acid	%0.5	%1,5

It is recommended to circulate the brine water for 20 minutes every 10 days to have the salt equally distributed in the brine (for the example of 1 ton of water). If the amount of water decreases, the duration can be relatively reduced. The change of oleuropein and other phenolic compounds in olive fruit by years affects duration reduction of olive bitterness. The amount of oleuropein varies according to annual precipitation, air temperature, agricultural and cultural practices. Complete flavouring takes up to 5 months. At this time, it is paid attention to the absence of sourish pickle and unwanted flavours and odours, the olive's unique fruit smell and

flavour, preserving olive's natural colour, and prevention of blackening due to oxidation. At this stage, fermentation must be monitored regularly in order to prevent abnormal fermentation defects such as putrid, butyric and zapateria. The resting stage in the flavouring process should be carried out very carefully to ensure the peel and pit be separated from each other easily as a matter of the physiological characteristics of the product and to ensure a better separation. Then they are taken to the packaging brine. Food additives in the packaging brine are used per the relevant regulation.

'Edremit Körfezi Yeşil Çizik Zeytini' is offered to the public in brines specific to the type of products in glass, plastic-derivative, tin packaging under the Table Olive Declaration in Turkish Food Codex of the Republic of Turkey Ministry of Food, Agriculture and Forestry.

Packages suitable with food declaration are used as the packaging material of green scratched table olives offered for consumption in the form of open sales and packaged sales.

'Edremit Körfezi Yeşil Çizik Zeytini' should be kept in a suitable environment from fermentation to the marketing stage in order to keep the olives survive without spoiling for a long time. The storage environment should be cool, dry and not get direct sunlight. In addition, hygiene conditions must be strictly followed at every stage.

The product should be stored in brine in tanks in large facilities. Storage areas should be hygienic places with little sunshine and without humidity. In this respect, utmost attention should be paid to the cleaning of private facilities. The regularity and cleanliness of storage tanks, barrels, manufacturing facilities are important.



Image 3: final product of 'Edremit Körfezi Yeşil Çizik Zeytini'

1.6. Link

Olive has been used as a cultivated plant by human beings for about 8 thousand years. The place where this plant is cultivated is South Anatolia. It is grown in many countries in the Mediterranean basin. It has been an important food and trade product for many civilizations in the past. It has been proven with the archaeological findings unearthed in the excavations of the ancient city of Adramytteion in Ören that olives have been cultivated in Edremit Gulf for at least two thousand years. During the excavations, Edremit type olive pits, oil lamps and oil jugs (amphora) and oil jars (pithoi) were found.

Documents are showing that olive cultivation was an important economic activity in the region during the Ottoman period (15th and 16th centuries). The words "Zeytunlu karyesi", "Bağçe" and "Fidanlık" in the foundation certificate of Kurşunlu Mosque in Edremit dated 1492 indicate that olive cultivation was an important field of activity here. In an edict sent by Yavuz Sultan Selim, dated 1515, the fact that "eight barrels of very good and yummy olives for the Ramadan" was requested from Edremit, shows that production of table olives was also important.

The Edremit Gulf has become one of the exemplary sites in Turkey where olives, olive products, tourism activities and olive culture have come to the forefront and integrated with each other. Regional olive cultivation, which shows itself with its cultural aspects along with its commercial aspect, has started to rise to a level that will make itself accepted internationally as well as in the national field.

Edremit variety is considered as one of the most widely known varieties in Türkiye. Edremit variety is classified as green olives, pink scratched. Olive cultivation is traditionally done in Edremit Gulf area. This location is an important region where the olives are grown extensively in Türkiye. Olive trees have been grown here for thousands of years and today it is an important economic activity.

The olive orchards in Türkiye are generally located on the coastal zone, where Mediterranean climatic conditions prevail. Major factors affecting the yield are natural such as; geomorphology, altitude, exposure and slope, climate, soil, water conditions, periodicity, and the age of trees; in addition to human-based factors such as the maintenance, irrigation, pruning, time, and type of harvest. According to scientific studies North Aegean and South Marmara Regions show favorable conditions for the olive fruit's development. As Edremit Gulf is located in North Aegean Region, this statement is accurate for Edremit olive variety. According to another study, Edremit variety develops strongly under good maintenance conditions.

These conditions gave the olive grown in the region a different flavour (thymy, bitter almond, artichoke) and a unique green scratched table olive taste revealed in brine. For this reason, all the processes of the 'Edremit Körfezi Yeşil Çizik Zeytini' including sapling, irrigation, fertilization, pruning, harvesting, ripening and brine are carried out within the geographical area defined in 1.3.

The fermented end-product 'Edremit Körfezi Yeşil Çizik Zeytini' is softer and tastier than in other regions in terms of fruit flesh. The bitter taste is the one that does not disturb, and does not leave residue in the nasal cavity. The table olive savour appears when chewed, and leaves a sour taste. It should not contain putrid, butyric, zapateria and decayed organic matter smell and taste, when someone tastes table olive. The brine should be clean and clear.

At the time of packaging, the use of acidifying substances and/or preservatives is permitted, such as L-ascorbic acid and citric acid, in order to promote and extend the shelf-life of the product.

Surrounding the region from the north and east, Kaz Mountains reduce the negative impact of cold air masses in the winter months and ensures that the Mediterranean climate prevails in the area throughout the year. Olive is considered as an indicator plant of the Mediterranean climate. One of the characteristics of the Mediterranean climate in terms of temperature regime is mild winters. This means that days below 0 degrees Celsius and snowfall are rarely seen in the region. The olive tree is sensitive to severe frosts.

January is the coldest month in Edremit Gulf and the average temperature is around 7 °C, which allows the olive tree to meet its cooling needs comfortably. Olive tree can meet the need for

cooling during a certain period (between 600-2000 hours, about 25-80 days) when the temperatures drop to 7 °C and below.

Summers are hot in the temperature regime of the Mediterranean climate, which prevails in Edremit Gulf. The hot summers are important for the acceleration of the physiological activities of the olive tree and fruit development. Olive is a tree that enjoys warmth. In this respect, values such as 27 °C for the hottest month are ideal for the growth of olives. The fact that the average temperatures are around these values in Edremit Gulf contribute positively to the growth of olives. This ensures that the bitterness and burning values of the fruit are high and balanced depending on the season in terms of senses.

The oxygen-rich and cool mountain air that circulates towards the sea-facing slopes (between 50 m and 250 m of height) and narrow and deep valleys and canyons created by the rivers that are rooted in Kaz Mountains and flow into Edremit Gulf, encounters air currents containing iodine from the Edremit Gulf in the Aegean Sea. As a result of this, better quality olives grow on these slopes. A similar situation occurs in the areas between Madra Mountain and Edremit Gulf. For this reason, olives grown in Edremit Gulf area are better than the olives grown outside this region in terms of flavour, taste and texture of olive fruit flesh. The taste left on the palate when eaten is the softened form of the taste of the olive fruit on the branch.

Geomorphological features have an important role in determining the climatic conditions of the area. Likewise, soil, vegetation and hydrological characteristics are also affected by landforms. This draws attention as an important factor determining the quality of olives grown in Edremit Gulf. If the soil structure and the amount of organic matter are sufficient, it feeds the olive tree, keeps it moist, and cool. The less stress the tree experience has, the more grass-flavored fruit the meadow yields. Edremit Gulf cools with the wind coming from the sea during the day, the wind changes direction as the sun sets in the evening, and the coolness of the Kaz and Madra Mountains cools down the olive fields with the North Wind. The slow-ripening olives have thin and durable skins. Since drought stress does not occur, the core becomes smooth, which separates the Edremit Gulf from other olive-growing areas.

Under- ground waters accumulate with the snow falling from the mountains. With the arrival of summer months, the weather becomes hot. This warming causes the snow to melt. Snow waters descend to olive groves under the ground, close to surface. This means a water reserve for the summer. Irrigation causes the olive grain become larger, have a proper shape, and take nutrients adequately with all these components, (soil / climate / wind / water reserves), olive trees experience less stress; and therefore, the aroma and taste that are specific to this region appears. This aroma is reminiscent of the scent of spring flowers. The smell of grass and thyme manifests itself in the brine. As the end product, it is produced in the brine in a slightly salty, slightly -sour, hard-textured, and shell-resistant way. The flesh and the core are easily separated from each other. The olive pit is lumpy but does not cause discomfort on the tongue.

1.7 CONTROLS

EDREMIT CHAMBER OF COMMERCE

Menderes Bulvari No:45 Edremit / Balıkesir TÜRKİYE

Pbx: +90266 373 10 61

Fax: +90266 373 39 63

E-mail: www.edremit-to.org.tr

**REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE AND FORESTRY,
BALIKESIR PROVINCE AGRICULTURE AND FORESTRY DEPARTMENT
(Control Authority)**

Contact Information

Pasalani Mahallesi Gaffar Okkan Caddesi Karesi/Balikesir TÜRKİYE

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Balıkesir Provincial Agriculture and Forestry Office under the Republic of Turkey Ministry of Agriculture and Forestry will check whether 'Edremit Körfezi Yeşil Çizik Zeytini' meets all of the product features specified in Article 1.2 of the disclosure letter and also the product comes from the geographical area specified in Article 1.3 of the specification and is produced according to the method specified in Article 1.5 of the specification and finally check that the labelling conditions specified in Article 1.8 of this specification are also met.

1.8 Labeling

Before the 'Edremit Körfezi Yeşil Çizik Zeytini' are transferred into jars, the packaging brine is prepared. Packaged brine contains a maximum of 8% salt and 1.5% lemon salt.

The following information must be written or printed legibly and in an indelible manner on the packages of 'Edremit Körfezi Yeşil Çizik Zeytini'.

- trade name and address, short name and address, or registered trademark of the company
- lot number
- name of the good- 'Edremit Körfezi Yeşil Çizik Zeytini'
- net weight
- following logo:



2. APPLICANT GROUP

EDREMIT CHAMBER OF COMMERCE

Address: Menderes Bulvarı No:45 Edremit / Balikesir TÜRKİYE

Telephone: +90266 373 10 61

Fax: +90266 373 39 63

E-mail: edremitto@tobb.org.tr

URL : www.edremit-to.org.tr

Tax Office and Tax No: Edremit-8440013318

Edremit Chamber of Commerce was established in 1917 and has 2,878 members consisting of traders and industrialists. It is a professional organization established to facilitate the professional activities of its members and help them in terms of business development and target market. Most of its members are companies engaged in the processing and marketing of agricultural products.

Edremit Chamber of Commerce was established in Edremit District of Balıkesir on a semi-official and non-profit basis in 1917 in accordance with Article 28 of the Chambers and Commodity Exchanges Law numbered 5174. It was established in Edremit District with the aim of purchasing and selling the goods put on the market and determining the prices of these goods, and engaging in their registration and identification. Within the membership conditions in the main contract of the chamber, it is stated that the members must be engaged in agricultural products. Among the members, there are members who produce olives using the name of "Edremit Körfezi Yeşil Çizik Zeytini" and export these products.

Edremit Chamber of Commerce can make proposals, petitions and applications to the relevant official authorities regarding its field of activity. In the case of the benefit of some or all members, Edremit Chamber of Commerce has the right to sue on behalf of itself or on behalf of its members. It also offers services such as negotiation, decision-making or compatible activities, monitoring practices that can distort competition and reporting them to the relevant authorities.

Edremit Chamber of Commerce have applied to have 'Edremit Körfezi Yeşil Çizik Zeytini' registered as PDO. It keeps track of the producers of 'Edremit Körfezi Yeşil Çizik Zeytini' and monitors their members.

Republic of Turkey Edremit Chamber of Commerce has appointed Elif Benan Güven and/or Huriye Kayabaşı (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Edremit Körfezi Yeşil Çizik Zeytini' for a PDO. Here is the General Power of Attorney;

3. TURKISH REGISTRATION OF ‘EDREMIT KÖRFEZİ YEŞİL ÇİZİK ZEYTİNİ’

Government launched the national procedure with the registration for recognizing 'Edremit Körfezi Yeşil Çizik Zeytini' as a PDO in official Gazette of the Turkish Republic dated 31th December 2014 and numbered 29222 and Turkish Patent and Trademark Office website.

http://online.turkpatent.gov.tr/trademark-search/pub/#trademark_result_detail

GENERAL POWER OF ATTORNEY

I have appointed Elif Benan GUVEN , the Trademark and Patent Attorney and/or Huriye KAYABASI who are located in OZENER TRADEMARK & PATENT CONSULTANCY OFFICE (ÖZENER MARKA PATENT DANIŞMANLIK OFİSİ) established in accordance with the Turkish governmental laws, with the adress of a Meşrutiyet cad. Hatay Sok. No:8/16 Postal Code: 06640 Kızılay- Ankara/TURKEY, to apply for the registration of my own industrial designs, trademarks, patents, utility models, designations of origin and geographical indications to Turkish Patent and Trademark Agency and the European Commission, to engage with the interested parties in appropriate consultations and/or to reach an agreement with the interested parties within the – limit set if an objection to the proposed registration is found admissible by the Commission, to object to the registrations, published in the Official Journal European Union, which jeopardise the existence of my own industrial designs, trademarks, patents, utility models, designations of origin and geographical indications by lodging a duly substantiated statement with the Commission within the time-limiting set permitting objection, to do the necessary updates of the registrations of my products, to make the necessary changes of my title, address and etc., to pay the fees for submission, application, registration and the other procedures, to be authorized to follow all the process and procedures of transfer operations granted or received with the approval of notary by me about the registrations of industrial design, trademark, patent and utility models, to ask the restrictions on the list of goods and services related to the trademark registrations, to apply for international registrations and to follow all the operations about the proposed international registrations, to ask cancelling, to be authorized to follow and do all the transactions related to the notary, to be authorized to sign and notify all necessary documentations, declarations, letters of application and forms which are lodged with Turkish Patent and Trademark Agency, European Patent Office, European Commission, the other international Patent Institutes and WIPO, to apply the related Turkish competent authorities and official departments to protect my rights and to be authorized to depute the others to do all the issues concerned above 08/05/2017

On behalf of..... (FOR COMPANY)

Title of the Company : CHAMBER OF COMMERCE OF EDREMIT

Address : MENDERES BOULEVARD NO:45 EDREMIT, BALIKESİR

Pbx/Tax No : +90 266 3731061 / FAX: +90 266 3733963

Tax Office and No : EDREMIT TAX OFFICE / 8440013318



4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN

	
TURK [PATENT] <small>TÜRK PATENT VE MARKA KURUMU</small>	
COĞRAFI İŞARET SİCİL SURETİ	
Coğrafi İşaretin Adı	Edremit Körfezi Yeşil Çizik Zeytini
Tescil No	189
Başvuru Tarihi	18.07.2014
Başvuru No	C2014/047
Tescil Ettiren	Edremit Ticaret Odası
Tescil Ettirenin Adresi	Menderes Bulvarı No: 85 Edremit/BALIKESİR
Ürünün Adı	Yeşil Çizik Zeytin
Coğrafi İşaretin Türü	Menşe Adı
Coğrafi Sınırı	Balıkesir'in Edremit ilçesi ile Edremit Körfezi'nde yer alan Havran, Burhaniye, Ayvalık ile Çanakkale'nin Ayvacık ilçesi sınırları içindeki Bababumu'ndan başlayıp Küçükkuyu Beldesi'ni de kapsayan bölgede yetişir.
Kullanım Biçimi	Markalama
Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında 18.07.2014 tarihinden itibaren korunmak üzere 31.07.2015 tarihinde tescil edilmiştir.	
 Hakan KIZILTEPE Kurum Başkanı a. Coğrafi İşaretler Dairesi Başkanı	



(TURKISH PATENT AND TRADEMARK OFFICE)

**COPY OF REGISTRATION CERTIFICATE
FOR GEOGRAPHICAL INDICATION**

Name of the geographical indication : Edremit Körfezi Yeşil Çizik Zeytini
(Edremit Gulf Green Scratched Olive)

Registration no : 189

Date of protection : 18/07/2014

Application no : C2014/047

Applicant : Edremit Chamber of Commerce

Address of the applicant : Menderes Bulvarı no: 85 Edremit – Balıkesir

Name of the product : Green Scratched Olive

Type of geographical indication : Name of origin

Geographical border : Edremit district of Balıkesir and Havran, Burhaniye, Ayvalık
and the region beginning from Bababurnu and covering
Küçükkuyu town in Ayvacık district of Çanakkale which are
located in Edremit Gulf.

Way of using : Branding

This geographical indication has been registered on 31/07/2015 in order to be protected as of
18/07/2014 in the scope of Intellectual Property law no. 8769.

(signed)

Hakan KIZILTEPE

Head of Geographical Indications Department

On behalf of chairman of the institution



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