

PRODUCT SPECIFICATION

1.1. Name

'Safranbolu Safranı'

1.2. Description of the agricultural product or foodstuff

'Safranbolu Safranı' is a bulbous culture plant of the *Crocus sativus* L. Karaarslan saffron species, from the Iridaceae family, with a single aboveground part and a perennial underground part, blooming in autumn. 'Safranbolu Safranı' is an aromatic plant located in Safranbolu region, which is minimum 2 cm when it is fresh and minimum 1 cm in length when it is dried, has strong iodoform odour and aroma and vivid crimson color in particles which is above the first-class saffron standards in terms of color intensity.

The underground corm part of the saffron sprouts every year for three years and forms a new plant (Figure 1). After a new plant has flowered and formed next year's corm, the aboveground part dries up. The corm part is elliptical in shape, slightly callow at the bottom and the root part is slightly hollow, the circumference is covered with shiny light brown shells and it is 2-4 cm in diameter. In the upper part of the plant, there are needle-shaped thin long leaves.

On average, for each matured plant, 7-8 flowers are formed. Plant height is up to 20-30 cm. The flowers are hexapetalous and purple in color (Figure 2). There are three stamens on the flower (Figure 2). The stigma which is red and roundy top of the female part (ovary) of the flower, has the main economic value, and although the market value of the yellow male parts (stamens) is low, they are still a source of a side income for the producers. Because of the fact that stamens are abundant source of pollens, it is possible to consider saffron as a pollen plant. There is only one ovary, consisting of style, ovule and stigma. In a matured plant the stigma is divided into three parts, also called filaments, with a threadlike appearance and 2.5-3 cm in length. The stigma is in vivid crimson color. It is the three-part stigma of the ovary, which is used as saffron (Figure 3). The stigma of the ovary is used to get saffron, and active components are compounds such as essential oil, carotenes and picrocrocin. Among these compounds, carotenes (especially crocin) give saffron its coloring property, and picrocrocin and safranal give bitterness and aroma. The most important ingredient that increases the commercial value of saffron is a natural compound called crocin that gives a golden yellow/reddish color that is close to orange.

'Safranbolu Safranı' is of higher quality than other saffron produced in the world in terms of aroma, color and coloring property, and it has a coloring property of coloring water weighing 100.000 times its own weight to yellow.



Figure 1: 'Safranbolu Safranı' Corms

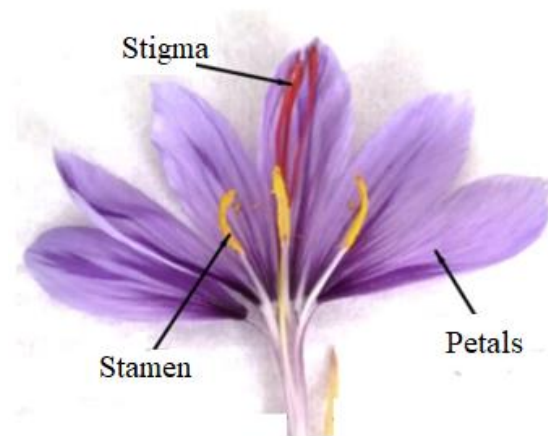


Figure 2: Saffron petals (petals), pistil (stigma), stamen



Figure 3: Image of 'Safranbolu Safranı'

Chemical properties in the dry matter of the filaments of 'Safranbolu Safranı':

	Maximum
-Moisture and volatile matter content	(%) 9.6
-Ash	(%) 4.9
-Ash insoluble in acid	(%) 0.1
-The amount of dry matter dissolved in cold water	(%) 62.0
-Total nitrogen	(%) 2.77
-Raw cellulose	(%) 4.0
- Bitterness, picrocrocin	(%) 83.0
-Safranal	(%) 29.0
-Color intensity crocin	(%) 231.0

As the distinguishing features of 'Safranbolu Safranı'; picrocrocin (bitterness) (in dry matter) should be minimum 70%, safranal (in dry matter) between 20% and 50%, crocin (color intensity) (in dry matter) should be minimum 190%.

1.3. Definition of the geographical area

'Safranbolu Safranı' is grown within the borders of Safranbolu town of Karabük province. Karabük province is located in the Black Sea Region, in the north of Turkey. Karabük is bordered by Bartın in the north, Kastamonu in the northeast and east, Çankırı in the southeast, Bolu in the southwest, and Zonguldak in the west (Figure 4).

Safranbolu town is located at 8 km north of Karabük province center and 65 km inland from the Black Sea. Safranbolu is surrounded by Bartın province in the north, Eflani town of Karabük province in the east, Kastamonu and Çankırı cities in the southeast, Karabük province in the south and Yenice town in the west of Karabük province (Figure 5). The town of Safranbolu is located at 41° 16' north latitude and 32° 41' east longitude. Its altitude is 485 meters. The area of Safranbolu town is 1013 km². There are 60 villages affiliated to Safranbolu (Figure 6).

- (a) in the neighborhoods of Safranbolu; 15 Temmuz, Akçasu, Aşağı Tokatlı, Atatürk, Babasultan, Bağlarbaşı, Barış, Camikebir, Cemalcaymaz, Çavuş, Çeşme, Emek, Esentepe, Hacıhalil, Hüseyinçelebi, İsmetpaşa, İzzetpaşa, Karaali, Kirkille, Musalla and Yenimahalle

All villages in these towns are included in the production area.

(b) in the villages of Safranbolu; Ağačkese, Akkıřla, Akören, Alören, Ařağıçiftlik, Ařağıdana, Bağızıgaz, Bostanbükü, Cabbar, Cücahlı, Çatak, Çavuşlar, Çerçen, Çıraklar, Daniřment, Davutobası, Değirmencik, Dere, Düzce, Gayza, Geren, Gökpınar, Gündoğan, Hacıhasan, Hacılarobası, Harmancık, İnceçay, Kadıbükü, Karacatepe, Karapınar, Karıt, Kehler, Kırıklar, Konarı, Kuzyakahacılar, Kuzyakaköseler, Kuzyakaöte, Nacsaklar, Nebioğlu, Oğulören, Ovacuma, Ovaköseler, Örencik, Pelitören, Sakaralan, Sarıahmetli, Sat, Sırçalı, Sine, Tayyip, Tintin, Tokatlı, Toprakcuma, Üçbölük, Yazıköy, Yolbaşı, Yörük, Yukarıçiftlik and Yukarıdana.



Figure 4: Karabük province.



Figure 5: Safranbolu town of Karabük province, its location on the map of Turkey



Figure 6: Safranbolu town and its villages

1.4. Proof of origin

Safranbolu Agriculture and Forestry Town Directorate of Republic of Turkey Ministry of Agriculture and Forestry is responsible for checking the conformity of the product to the specified criteria. The following actions should be carried out by the authorized institution:

- Compliance with the criteria specified in Article 1.2
- Determining whether the product comes from the geographical area declared in Article 1.3
- Whether the production methods are used in accordance with Article 1.5
- Compliance of the labeling with the criteria specified in Article 1.8
- Checking whether the traceability is accomplished or not is ensured by using the obligatory one step forward-one step back principle on The Turkish Food Codex.

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

‘Safranbolu Safranı’ is cultivated in Safranbolu town of Karabük province. As it is a gateway between the Black Sea climate and the Central Anatolian climate microclimate climatic conditions are observed in Safranbolu due to its geographical location.

Soil Preparation: The land where saffron corms will be planted is made ready for planting by ploughing at least 2-3 times.

Sowing Time: After the removal and resting periods as of the beginning of June, the planting of the corms is carried out between the 15th and the 30th of August. Sowing is done in the incisions or ridges, which are opened at intervals of 30 cm in hand hoeing and 50-80 cm in machine hoeing.

At the first planting time, the corms are planted by hand in the pits dug at a depth of 10-15 cm at 12-15 cm row spacing. Corms continue to reproduce under the ground in the second and third years after the first planting, and the spacing of the plants which was 12-15 cm at the first year can be narrowed to 5-8 cm at the end of the third year. In order to increase the yield in the product due to the narrowing of the row spacing, after the product harvest at the end of the third year, the corms under the soil are removed and the first planting process is applied again. After the first planting process, 4-6 tons of compost is laid on 1 acre the corms and covered with soil. Fertilizer is used with sowing or during hoeing.

Hoeing: Depending on the weed density, hoeing should be done by hand 3-5 times a year. Corms should not be damaged during hoeing.

Flowering: The flowering period lasts from the first week of October to the end of November. On average, 7-8 flowers are formed from each matured plant. Plant height is up to 20-30 cm. The flowers are hexapetalous and purple in color. There are three stamens on the flower. There is only one ovary, consisting of style, ovule and stigma. In a matured plant the stigma is divided into three parts, also called filaments, with a threadlike appearance and 2.5-3 cm in length. The stigma is in vivid crimson color. The used organ of the plant is this three-part stigma. It is the stigma of the ovary, which is used as saffron.

Harvest and Drying: Harvest begins in October and continues until the end of November. Saffron flowers are plucked by hand in the early morning when they are in bud form.

Male (stamens) and female parts (ovary) are manually separated from the harvested saffron flowers. The female part is dried in a closed environment with natural light, at room temperature (20°C-22°C) and on a clean cheesecloth for 1 week. Depending on natural conditions, drying can be done at different temperatures without using any chemicals.

Preservation: The fully dried female part, is kept in dry airtight glass containers or wooden boxes. The storage condition of the product is very important. Particularly, away from humid that will spoil its taste, smell and aroma, it is preferred for storage in semi-shade areas away from direct sunlight.

Official weighing reports showing the production amounts of 'Safranbolu Safranı' are recorded by the producers every year.

1.6. Link

'Safranbolu Safranı' is produced, cultivated, fertilized, harvested and dried within the borders of Safranbolu town of Karabük province.

- (a) in the neighborhoods of Safranbolu; 15 Temmuz, Akçasu, Aşağı Tokatlı, Atatürk, Babasultan, Bağlarbaşı, Barış, Camikebir, Cemalcaymaz, Çavuş, Çeşme, Emek, Esentepe, Hacıhalil, Hüseyinçelebi, İsmetpaşa, İzzetpaşa, Karaali, Kirkille, Musalla and Yenimahalle

All villages in these towns are included in the production area.

- (b) in the villages of Safranbolu: Agaçkese, Akkışla, Akören, Alören, Aşağıçiftlik, Aşağıdana, Bağzığaz, Bostanbükü, Cabbar, Cücahlı, Çatak, Çavuşlar, Çerçen, Çıraklar, Danişment, Davutobası, Değirmencik, Dere, Düzce, Gayza, Geren, Gökpinar, Gündoğan, Hacıhasan, Hacılarobası, Harmancık, İnceçay, Kadıbükü, Karacatepe, Karapınar, Karıt, Kehler, Kırıklar, Konarı, Kuzyakahacılar, Kuzyakaköseler, Kuzyakaöte, Nacsaklar, Nebioğlu, Oğulören, Ovacuma, Ovaköseler, Örencik, Pelitören, Sakaralan, Sarıahmetli, Sat, Sırçalı, Sine, Tayyip, Tintin, Tokatlı, Toprakcuma, Üçbölük, Yazıköy, Yolbaşı, Yörük, Yukarıçiftlik and Yukarıdana.

Safranbolu town is located at 41° 16' north latitude and 32° 41' east longitude.

Natural Factors

Climatic characteristics and growing conditions are the most important factors affecting 'Safranbolu Safranı'. These factors affect the picrocrocin (bitterness) amount, safranal (organic compound), crocin (color intensity) ratios of saffron in addition to size and number of the corms and flowers. Due to climatic characteristics in Safranbolu in terms of temperature and precipitation, the corms are larger and the flowers are longer than the brother corms planted in neighborhood cities or other cities in Turkey that are smaller, have less cormlets and a later flowering period. Moreover, the concentration of the essential oil components (safranal, picrocrocin, and crocin) and odor of saffron is less than that of the saffron obtained in Safranbolu.

Climate

The cultivation of saffron in Safranbolu is closely related to the climatic characteristics of the region. As it is a gateway between the Black Sea climate and the Central Anatolian climate microclimate climatic conditions are observed in Safranbolu due to its geographical location. The annual average temperature in Safranbolu is 12.3°C. According to meteorological data, the temperatures in April are very close to the annual average and the temperatures until November are above the annual average values.

Safranbolu has a semi-dry climate with little humidity properties. When these properties are considered, it is observed that the area has the properties that are necessary for the Saffron, which is sensitive to excessive cold in winter, and which requires cool weather in winter and drought in summer.

There is a parallelism between the temperature values of Safranbolu and the temperature demand of the saffron plant. This parallelism is also reflected in the precipitation characteristics. As a matter of fact, in accordance with the plant's desire for humid and cool weather during the flowering period, precipitation values are at optimum levels in the region. The temperature of the climate in the region increases flowering and yield as well as volatile and bioactive compounds.

70% of the essential oil components of saffron is safranal (organic compound) and it affects the odour of saffron. It is formed by the hydrolysis of picrocrocin (bitterness) with the effect of temperature during storage after the harvest of saffron.

Humidity

The annual average relative humidity in Safranbolu is 61%. Relative humidity throughout the year is high in winter and low in summer. 'Safranbolu Safranı' requires 50-60% moisture during its growing period, and humidity exceeding this value damages the flower of saffron. The relative humidity in Safranbolu during the growing period of saffron has the appropriate humidity to grow saffron. Appropriate humidity makes it resistant to diseases and pests.

Soil

The pH value of the soil in saffron cultivation should be around 6.0-8.0 which is in agreement with the soil pH in the Safranbolu region reported as between 5.5 and 8.5, providing the appropriate pH range for saffron cultivation. It provides an increase in yield to the effect of flowering by carrying suitable soil properties.

Human Factors

The human factor is important as the planting, hoeing and especially the harvest of 'Safranbolu Safranı' must be done manually and with care. After the first planting, corms continue to reproduce under the ground in the second and third years, and after the harvest at the end of the third year, the corms under the ground are removed by hand in order to increase the yield of the product due to the narrowing of the row spacing of the plants. Since saffron seeds are sterile, they do not play a role in the reproduction of this plant. To reproduce the saffron flower, its bulbous root, which remains under the ground, is used. A corm only survives one season and eventually produces new plants called "cormlet (baby corm)". At the end of the third year, the corms removed by hand are planted again. Therefore, reproduction of 'Safranbolu Safranı' depends on the human factor.

Hoeing in the field where saffron will be grown should be done manually and carefully in order to ensure weed control and the development of corms, and also not to damage the corms.

In order to obtain high quality Saffron, it must be harvested with quick and expert employees within the short time period before the Sun rises. Saffron starts to lose its quality after the Sun rises with the radiation coming from the Sun. The duration between the ripening and harvest of Saffron is nearly two days. In addition, after it is harvested, the collection of the stigmas and the preservation conditions have significant importance on the quality of Saffron.

Collecting Saffron one by one with hands and separating the white areas in their roots requires a specific expertise, because the aroma, bitterness and staining quality of Saffron, which give it the value, are important. Performing these stages without care causes that Saffron to lose its all commercial value, which means serious losses in its values.

Harvest and Drying

Harvesting the saffron flower is done by hand in the early morning when the flowers are in bud form. The reason why it is collected in the form of buds in the early hours is the protection of the essential oils, those are part of the active components of the saffron plant, which are present in the stigma of the ovary, that and affect the amount of safranal.

‘ Safranbolu Safranı ’ flowers are picked by hand early in the morning when volatile compounds of the flowers are high. After that, the bunch with its trifid filaments (female part) with style and konj is carefully removed from the flower by hand before the flowers are dried out and close the petals. It is the most important process of the saffron production that the bunch is pulled out from stem in one piece by hand. Experienced people who are removing the bunch are specialized on how they will pull out without breaking up the filaments and how much force they will apply to remove it in one piece. Style and konj of the stigma exhibit a distinct color changed from saffron crimson color to yellow, and it is the second important step to cut the stem of the delicate bunch exactly where its crimson color changed to yellow obtaining pushal part of the stigma. All the aroma and bioactive compounds in addition to color of the ‘ Safranbolu Safranı ’ is concentrated in pushal part thus, this part is taken for drying for further use.

The pushal part with protecting its original shape is dried in a closed environment with natural light, at room temperature (20-22°C) on a clean cheesecloth for 1 to 2 weeks. No chemicals or current air as well as direct sunlight is used during drying period. Fully dried pushal part is kept in airtight glass containers or wooden boxes in semi-shade areas preventing it from humidity and direct sunlight causing discoloration, undesirable changes in taste, and odour and aroma lost.

Saffron is not crushed or powdered just dried in its original shape preserving its crimson color. This dried product is used as saffron.

Packaging

After drying, the ovary is kept in dry airtight glass containers or wooden boxes. Under optimal storage conditions product can have 2-year shelf-life.

History and Culture

Saffron is one of the oldest known cultivars. Its history goes back to 3000-4000 BC in Mesopotamian civilizations. It is also mentioned in sources that saffron was cultivated in these periods. Historically, saffron is known for its widespread use in the food industry and also in paint industry.

The cultivation and collection processes of saffron are quite laborious. It is known as the most expensive spice among medicinal herbs and is called "red gold". Its usage has a wide range from kitchen to industry.

Safranbolu was an important saffron production center during the Ottoman Empire Period. In the 18th century, saffron was produced in 40 villages of Safranbolu. With the production of the saffron called “zağfiran” in the 18th century, the name “Zağfiranborlu” began to be used. After 1889, the name "Zağferanbolu", until 1940 "Zafranbolu", and after this date Safranbolu was widely used.

The Ottoman Empire was the world's leading supplier of saffron until the end of the 19th century. In 1858, the Ottoman Empire exported 9.705 kg of saffron to England. In Turkey, it was commercially grown in Istanbul, Izmir, Tokat, Adana and Şanlıurfa (Viranşehir) in the past. In 1913, 500 kg of saffron was produced only in Viranşehir and Safranbolu. From the 18th century to the present, Turkey's only center for saffron production has been Safranbolu town of Karabük.

When it comes to the Republican Period, Safranbolu stood out as the most important saffron production center of the period, and as of 1923, according to the records of the Safranbolu Chamber of Commerce, 60 checks (13.5 kg.) of saffron were sent to Istanbul. In the past, in the 14 villages of Safranbolu, 44 producers were cultivating saffron on a total area of 47 decares, but in the 1960s, the cultivation of saffron in the region was carried out in only 2 villages due to high labor need, its being difficult to cultivate saffron, and the increase in immigration from the village to the province. Therefore, since 1977, the state has fully supported the producers to increase saffron production.

Safranbolu town of Karabük province is a special geographical area where in the 18th and 19th centuries urban life and historic fabric have been preserved until today, and it was declared as an archeological site in 1985 by the High Council for the Conservation of Cultural and Natural Assets. Safranbolu Conservation Development Plan was put into practice in 1991 and on December 17, 1994, it was included in the World Heritage List by UNESCO. When saffron cultivation in Turkey is mentioned, Safranbolu, which is on the world heritage list by UNESCO in 1994 with its characteristic era houses and architecture comes to mind.

'Safranbolu Safranı' was cultivated on a total area of 9-10 decares in 2005, and in the following years, the cultivation area began to expand remarkably. In 2018, 11.7 kilograms of product was obtained from 28 decares of land in the town, and in 2019, 20 farmers carried out saffron

cultivation on an area of approximately 40 decares. Today, the largest cultivation area is Yukarıçiftlik village (around 33 decares), and 30 kilograms of production was made in 2021, and an average of 50 kilograms of Safranbolu Safranı was produced in Safranbolu town together with the production areas in other villages.

As a result, 'Safranbolu Safranı' has been cultivated or is still cultivated in Ağaçkese, Akkışla, Akören, Alören, Aşağıçiftlik, Aşağıdana, Bağzığaz, Bostanbükü, Cabbar, Cücahlı, Çatak, Çavuşlar, Çerçen, Çıraklar, Danişment, Davutobası, Değirmencik, Dere, Düzce, Gayza, Geren, Gökpınar, Gündoğan, Hacıhasan, Hacılarobası, Harmancık, İnceçay, Kadıbükü, Karacatepe, Karapınar, Karıt, Kehler, Kırıklar, Konarı, Kuzyakahacılar, Kuzyakaköseler, Kuzyakaöte, Nacsaklar, Nebioğlu, Oğulören, Ovacuma, Ovaköseler, Örencik, Pelitören, Sakaralan, Sarıahmetli, Sat, Sırçalı, Sine, Tayyip, Tintin, Tokatlı, Toprakcuma, Üçbölük, Yazıköy, Yolbaşı, Yörük, Yukarıçiftlik, Yukarıdana villages of Safranbolu town of Karabük province.

Since the Safranbolu town takes its name from the 'Safranbolu Safranı', the 'Golden Saffron Documentary Film Festival' is held every year in June, supported by the Ministry of Culture and Tourism of the Republic of Turkey, in order to convey the past and cultural reflection of the region to future generations.

Within the scope of the 'Safranbolu Safranı' harvest activities, the 2.20 m high 'Saffron Statue', whose construction was completed in 4 months by Safranbolu Fine Arts High School with the contributions of the Safranbolu Culture and Tourism Foundation, is located in the Historical Bazaar Kazdağlıoğlu Square. "Saffron Harvest Festivals" are traditionally held in the third week of October every year during the harvest period of Safranbolu Safranı. 'Saffron Harvest Tours' are organized in the region and activities are held within the framework of the tourism-agriculture relationship.

1.7. Controls

SAFRANBOLU CHAMBER OF TRADESMEN AND CRAFTSMEN

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Safranbolu Chamber of Tradesmen and Craftsmen keeps records of the 'Safranbolu Safranı' farmer records, production areas, product development, industrial facilities, sales and similar places, and the cultivation, processing, packaging and storage of the product within the geographical boundaries. Official weighing reports showing the production amounts of 'Safranbolu Safranı' are recorded by the producers every year. These reports are kept by the Safranbolu Chamber of Tradesmen and Craftsmen. The 'Safranbolu Safranı' records, secretariat

duty and coordination of the inspection authority are carried out by the Safranbolu Chamber of Tradesmen and Craftsmen. The basic principle here is to establish a product tracking system and traceability, and to carry out periodic inspections and surveillance.

Since 'Safranbolu Safranı' is a product with high added value, it is aimed to ensure that the product is produced in accordance with the national and international quality criteria in force, and to particularly producers (buying/selling, manufacturing, storage, marketing, sales and sales places, etc.) and the other relevant parties in the production chains necessary information is given and information and warnings are carried out in order to monitor compliance in this regard.

Safranbolu Chamber of Tradesmen and Craftsmen monitors the cultivation of the product in general and gives advice to the farmers before and after the harvest.

The criteria in 1.2, 1.3, 1.5, and 1.8 will be carried out together by Safranbolu Chamber of Tradesmen and Craftsmen and Republic of Turkey Safranbolu Town Agriculture and Forestry Directorate.

Picrocrocin (bitterness) (in dry matter), safranal (in dry matter), and crocin (color intensity) (in dry matter) values, as they are distinctive criteria of 'Safranbolu Safranı' will be checked in laboratories that have been accredited by TÜRKAK and authorized by the Republic of Turkey Ministry of Agriculture and Forestry.

**REPUBLIC OF TURKEY SAFRANBOLU TOWN AGRICULTURE AND FORESTRY
DIRECTORATE (Contact Information)**

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Republic of Turkey Safranbolu Town Directorate of Agriculture and Forestry determines whether the 'Safranbolu Safranı' has the characteristics specified in Article 1.2 and whether it comes from the geographical area specified in Article 1.3 and whether it is produced according to the production method specified in Article 1.5 and finally checks whether it complies with the labeling requirements as specified in Article 1.8.

1.8.Labeling

Apart from the mandatory information that must be given regarding the presentation and labeling of foodstuffs, the following information should be included on the label.

- Commercial title and address, short name and address or registered trademark of the company

- Lot number
- Product name- 'Safranbolu Safranı'
- following logo



- Official hologram of authentic province

2. APPLICANT GROUP

SAFRANBOLU CHAMBER OF TRADESMEN AND CRAFTSMEN

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Fax: +90370 712 48 61

E-mail: bilgi@safraneso.org

Tax Office and Tax No: Safranbolu Tax Office - 3800054152

The Law on Tradesmen's Associations and Tradesmen's Unions numbered 5373 of April 25, 1949 was enacted and non-governmental organizations were established in the working areas of our tradesmen and craftsmen. Safranbolu Chamber of Tradesmen and Craftsmen is a non-profit, non-governmental organization established under the Ministry of Industry and Trade, in accordance with the Tradesmen and Craftsmen Occupational Law No. 5362, which entered into force on 21.06.2005.

Safranbolu Chamber of Tradesmen and Craftsmen can make proposals, petitions and applications to the relevant official authorities regarding its field of activity. In the event that some or all of its members have an interest, Safranbolu Chamber of Tradesmen and Craftsmen has the right to file a lawsuit on behalf of these members or on its own behalf. There are also services to follow the practices that may distort competition in the form of agreements, resolutions or cohesive activities and report them to the relevant authorities.

Safranbolu Chamber of Tradesmen and Craftsmen was established on 11.08.1969 and has 1907 members. Safranbolu Chamber of Tradesmen and Craftsmen is a non-governmental organization established to facilitate the professional activities of its members and to help them in terms of business development and target market. Among its members, there are members dealing with 'Safranbolu Safranı'.

Safranbolu Chamber of Craftsman and Craftsmen has appointed Elif Benan Güven and/or Huriye Kayabaşı (ÖZENER TRADEMARK & PATENT CONSULTANCY OFFICE) to apply for the registration of 'Safranbolu Safranı' “ for a PDO. Here is the General Power of Attorney (see enclosures in annex);

3. TURKISH REGISTRATION OF 'SAFRANBOLU SAFRANI'

The Government accepted the proposal for recognizing 'Safranbolu Safranı' as a protected designation of origin and published in the Official Gazette of the Turkish Republic No 27657-0 of 30 June 2010.

The changes made in the registration document were published in the Official Geographical Indication and Traditional Product Name Bulletin of the Turkish Patent and Trademark Office dated 01.07.2021 and numbered 104.

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

<https://ci.turkpatent.gov.tr/cografi-isaretler/detay/38008>

GENERAL POWER OF ATTORNEY

I have appointed Elif Benan GUVEN , the Trademark and Patent Attomey 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 Balgat Mah. Ziyabey cad. Fen Apt. No:32/7 Postal Code: 06520 Çankaya/Ankara/TURKEY, to apply for the registration of my own industrial designs, trademarks, patents, utility models, desginations 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 objective 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 desgins, 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, adress band 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 recieved 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. .../.../2022

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

Title of the Company : SAFRANBOLU ESNAF VE SANATKÂRLAR ODASI-
SAFRANBOLU CHAMBER OF TRADESMEN AND CRAFTSMEN
Adress : Yenimahalle, Sadri Artunç Caddesi Tuncel Apartmanı Kat:1 Daire:12
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Ayşe TOKER
Genel Sekreter

Muammer DUMANER
Başkan



4. PROOF OF PROTECTION IN THE COUNTRY OF ORIGIN



**TÜRK
[PATENT]**
TÜRK PATENT VE MARKA KURUMU

COĞRAFI İŞARET SİCİL SURETİ

No:144 - Menşe Adı

SAFRANBOLU SAFRANI

Tescil Ettiren

SAFRANBOLU ESNAF VE SANAATKARLAR ODASI

Bu coğrafi işaret, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında
21.05.2009 tarihinden itibaren korunmak üzere
18.03.2011 tarihinde tescil edilmiştir.

Cemil BAŞPINAR
Kurum Başkan V.



(TURKISH PATENT AND TRADEMARK OFFICE)

REGISTRATION CERTIFICATE FOR GEOGRAPHICAL INDICATION

No: 144 – Origin Name

**SAFRANBOLU SAFRANI
(SAFRANBOLU'S SAFFRON)**

Registrant:

**SAFRANBOLU ESNAF VE SANAATKARLAR ODASI
(SAFRANBOLU CHAMBER OF MERCHANTS AND CRAFTMEN)**

This geographical indication has been registered on 18/03/2011 in order to be protected as of 21/05/2009 in the scope of Intellectual Property law no. 6769.

(signed)
Cemil BAŞPINAR
Vice Chairman of the Institute



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