



C/2025/1044

13.2.2025

**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/2025/1044)

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 3 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

'Afyon Sucuğu'

EC No: PGI-TR-03215 - 19.3.2024

PGI (X) PDO ()

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

'Afyon Sucuğu'

2. Member State or Third Country

Republic of Turkey

3. Description of agricultural product or foodstuff

3.1. Type of product (listed in Annex XI)

Class 1.2. Meat products (cooked, salted, smoked, etc.)

Combined Nomenclature code

04 - DAIRY PRODUCE; BIRDS' EGGS; NATURAL HONEY; EDIBLE PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED

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

'Afyon Sucuğu' is a fermented meat product produced by tightly filling a mixture of minced Anatolian Buffalo meat, beef, and tallow with various spices, salt, and some additives (preservatives and antioxidants) into the dried ovine small intestine or collagen sheath. The product may be subjected to heat treatment to ensure additional food safety. Its cross-section has the appearance of a mosaic.

Composition of 'Afyon Sucuğu':

— Total meat:	Minimum 70 %
— From water buffalo:	Minimum 10,5 %
— From cattle:	Maximum 60 %
— Tallow:	Maximum 22,5 %

⁽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 specialties 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>).

— Spices / Additives:	Maximum 7,5 %
— Salt:	Maximum 2,0 %
— Grounded red pepper (hot):	Maximum 0,8 %
— Grounded red pepper (sweet):	Maximum 0,8 %
— Cumin:	Maximum 1,0 %
— Garlic:	Maximum 3-5 %
— Sugar:	Maximum 0,6 %
— Grounded black pepper:	Maximum 0,5 %
— Allspices:	Maximum 0,3 %
— Ginger:	Maximum 0,1 %
— Stabilizers:	Maximum 0,325 %
— Preservatives:	Maximum 0,015 %
— Antioxidants:	Maximum 0,04 %
— pH:	Minimum 5,40

The composition of ready-to-eat 'Afyon Sucuğu' is as follows.

- Total meat protein value by mass is minimum 16 %
- The amount of collagen in the mass of total meat proteins is maximum 20 %,
- The ratio of moisture content to the total amount of meat protein is below 2,5,
- The ratio of the amount of fat to the total amount of meat protein is below 2,5,
- The maximum pH value is 5,4,

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

One factor contributing to the characteristic features of 'Afyon Sucuğu' is the feeding regime of Anatolian buffaloes. Anatolian buffaloes are fed fodder according to the season, dry clover, and fresh reeds called 'frig' grown in wetlands and fed in pastures with their unique flora. Due to its harsh climate and geographical features, Afyonkarahisar has unique flora in its pastures. There are 1 800 species and subspecies taxa belonging to 110 families identified in the Afyonkarahisar flora. In addition, there are 234 endemic species in Afyonkarahisar. More importantly, poppy seed cake (known as haşkeş locally) included in the ration of meat animals contributes to the unique flavor of 'Afyon Sucuğu'. Poppy seed caking prevails in the distinctive 'meaty taste' as it is rich in unsaturated fatty acids.

There is no restriction on the breed of other cattle to be used as a meat source in 'Afyon Sucuğu'. Cattle destined for 'Afyon Sucuğu' production are provided in Afyonkarahisar province and other regions of Türkiye. However, when supplying cattle from other regions, upon arrival in Afyonkarahisar province, the cattle must be fed under the Afyonkarahisar conditions for at least three months, regardless of the season; the same feeding regime described above for Anatolian buffaloes applies.

Meat animals that have reached slaughter weight (2-4 years old) are used as a meat source.

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

All processes should be performed in the geographical area specified in article 4. In the production of 'Afyon Sucuğu,' Anatolian buffalos must be fed under Afyonkarahisar conditions. Especially in the feeding of Anatolian buffaloes, poppy meal produced in the region should be included in the ration. In addition, sujuk sage production, chopping the carcass, passing it through a meat grinder, adding spices and additives, fermentation, filling into dry small intestines or collagen casings, and drying must be carried out within the specified geographical boundaries.

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*

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

- The name of the designation 'Afyon Sucuğu',
- Trade name and address or short name and address or registered mark of the producer,
- European Union PGI logo
- The following logo



4. **A concise definition of the geographical area**

The geographical region where the 'Afyon Sucuğu' is officially produced in Afyonkarahisar province. Afyonkarahisar is located on the southwestern edge of the plain of the same name in the Central Western Anatolia Section of the Aegean Region. The mathematical location of the province is approximately between the 37° 47' – 39° 12' north parallels and the 29° 50' – 31° 38' east meridians. Afyonkarahisar province is surrounded by the provinces of Uşak from the west, Kütahya from the northwest, Eskişehir from the north, Konya from the east, Isparta from the southeast, Burdur from the south and Denizli from the southwest. Afyonkarahisar province has 18 districts: Merkez, Başmakçı, Bayat, Bolvadin, Çay, Çobanlar, Dazkırı, Dinar, Emirdağ, Akşamler, Hocalar, İhsaniye, İscehisar, Kızılören, Sandıklı, Sinanpaşa, Şuhut and Sultandağı.

5. **Link with the geographical area**

The distinctive features of 'Afyon Sucuğu' depend on the environmental conditions and natural and human factors. Anatolian buffaloes and cattles are fed fodder according to the season - dry clover, and fresh reeds grown in wetlands, and fed in pastures with their unique flora. Poppy seed cake that is included in the ration of the animals contributes to the unique flavour of the product.

Human factors

'Afyon Sucuğu' production has been done in Afyonkarahisar for centuries. Due to its climate and geography, Afyonkarahisar is suitable for cattle and Anatolian buffalo breeding. The preparation of sujuk dough, the recipe used, filling the sujuk into the dried beef small intestine, fermentation, and drying have survived to this day, with the knowledge passed down from generation to generation.

The Turks produced Sujuk to preserve meat on long journeys, and it has been used since the Central Asian period. Turks brought these techniques to Anatolia and started this style of production.

The recipes used, and the production steps require mastery. For example, filling the intestines is a very delicate process. Intestines soaked before filling require care as they can tear very quickly. Because during filling, the intestines must be filled without leaving any air space. Rapid mold growth or microbiological deterioration is observed at points where an air gap is left. Drying and fermenting sausages is another process that requires care. Rapid and excessive drying of sausages causes the product to be tough. Therefore, ambient temperature and humidity are parameters that must be constantly controlled.

Specificity of the product

'Afyon Sucuğu' differs from other sujuks in terms of its colour, texture, and taste due to the presence of Anatolian buffalo meat in its content. Buffalo meat is dark red because it has more pigmentation and less intramuscular fat (1-2 % fat) than beef (3-4 % fat). Its fat is white because it does not contain carotene. These colour issues cause 'Afyon Sucuk' to have a distinct mosaic appearance in the cut section. Since the spices used are less than in other sujuk types, the meat taste is more dominant in 'Afyon Sucuğu.'

Casual links

Afyonkarahisar is one of Turkey's provinces with the lowest relative humidity and wind speed. These create ideal environmental conditions for drying sujuks. High-temperature differences between day and night are significant in controlling the fermentation and drying of 'Afyon Sucuğu.'

Afyon province is a prosperous province in terms of plant diversity. It is known that around 2 000 taxa are distributed within the provincial borders. Three hundred thirty of these plants are endemic to Turkey. In Afyonkarahisar, the plant families Asteraceae, Fabaceae, Lamiaceae, Caryophyllaceae Verbasum, and Astragalus species grow most. Among these 330 species, six species (*Cota fulvida* (Grierson) Holub, Sultan Babuçça; *Astragalus afyonicus* (Ponert) Ponert, Afyon milkvetch; *Polygonum afyonicum* Leblebici & Gemici, Afyon Madımağı; *Sideritis akmanii* Aytac, Ekici & Donmez, Dağ Çayı or Kuyruk Çayı; *Thermopsis turcica* Kit Tan, Vural & Küçüköyük, Eber Sarısı or Yellow Licorice; *Verbasum afyonense* Hub.-Mor, Cow's Tail) are endemic to Afyonkarahisar. In addition, due to the climate and soil structure, a significant amount of forage crops (vetch, clover, silage corn, and sainfoin) are grown in the region.

Additionally, Turkey ranks second in the world in poppy seed production, with a production of 12 240 tons and a production area of 26 501 ha. According to Turkish Institute of Statistics (TUIK) 2022 data, Afyonkarahisar is the province where poppy seeds are produced the most in Turkey, as 31,3 % of the area is allocated for production and 34,9 % of the production is realized. The pulp remaining after the processing of poppy seeds is used to feed meat animals in the region, especially buffalos.

One of the most essential features of 'Afyon Sucuğu' is Anatolian buffalo meat. The native breed bred in Turkey and known as the Anatolian buffalo is a farm animal originating from the Mediterranean buffaloes, a subgroup of river buffaloes, and adapted to the conditions of our country.

In addition, since buffaloes are slow-moving animals and spend most of the day in the water during the summer months, their meat is softer than that of cattle of the same age. Buffalo meat has less intramuscular fat and more red meat due to the high pigmentation of the muscles.

'Afyon Sucuğu' differs from other sujuk types in that Anatolian buffalo meat and fewer spices are used. The use of fewer spices makes the meat taste more prominent. Due to the Anatolian buffalo meat used, 'Afyon Sucuğu' is darker because buffalo meat contains less fat and more pigment, and its tallow is white; there is a mosaic appearance in the section of 'Afyon Sucuğu' due to its white fat particles in the red meat texture. 'Afyon Sucuğu' is tightly filled into a naturally cleansed, dried bovine intestine or collagen sheath. The gas and moisture permeability of the beef intestine is higher than the artificial sheaths, which causes the suzuk to dry out quickly. In the meantime, the dried intestinal sheath wraps the suzuk dough more tightly. Since the spices used are less than in other suzuk types, the meat taste is more dominant in 'Afyon Sucuğu.'

In Afyonkarahisar, local people use 'Afyon Sucuğu' as gifts and to serve guests as meals, which has helped 'Afyon Sucuğu' become the symbol of the district. Its unique taste and ingredients, traditional production techniques, and the extensive experience of the local people in this regard are the main elements that make 'Afyon Sucuğu' a quality product. 'Afyon Sucuğu' production has a high economic resource for Afyonkarahisar, considering the number of consumers and high sales prices.

Due to its economic importance and fame, there is a Sucuk Museum in the province that tells the history of 'Afyon Sucuğu'. For the same reasons, 'Afyon Sucuğu' has been the subject of many scientific studies. UNESCO declared Afyonkarahisar as one of the three gastronomy cities in Turkey in 2019.

Reference to the publication of the specification

Official Geographical Indication, Designation of Origin and Traditional Speciality Guaranteed Bulletin of Turkish Patent and Trademark Office No 100 of 03 May 2021, page 122.
