From the Ministry of Food, Agriculture and Livestock:

**TURKISH FOOD CODEX**

**COMMUNIQUÉ ON LOKUM (TURKISH DELIGHT)**

(COMMUNIQUÉ NO: 2013/Draft)

**Objective**

ARTICLE 1-(1) the objective of this Communiqué is to identify the characteristics of Lokum for production, preparation, processing, storing and handling and putting onto the markets in compliance with the relevant technical and hygienic conditions.

**Scope**

ARTICLE 2-(1) This Communiqué covers the lokum referred to the Article-4, of which the definitions are laid out.

**Legal Base**

ARTICLE 3-(1) This Communiqué has been established in accordance with the Regulation of Turkish Food Codex published on Official Journal dated 29th December 2011, with reiterated number 28157 3.

**Definitions**

ARTICLE 4-(1) Definitions regarded this Communiqué are stated below:

a) Afyon Kaymağı (*Clotted Cream characterized by the Province-Afyon*): refers to the Afyon Kaymağı, definition of which is laid out by the Communiqué on Cream and Clotted Cream dated 27th September 2003, No. 25242.

b) Flavoured Lokum: refers to the lokum that has been provided as a result of participation of technology at required amount into the product, provided that it complies with the provisions of the Regulation on Turkish Food Codex dated 29th December 2011 and with reiterated no. 28157 3 laying out the flavouring substances and the food components carrying the flavouring attribute.

c) Spicy Lokum: refers to the lokum achieved by adding spicy ingredients to the plain lokum mass.

d) Geographical Indication: refers to designation of origin and geographical indication that indicate products, identified by its originated region, a special area of which the borders are defined, and in special cases its origin country considering its specific attribute, renown or other characteristics.

e) Spicy Ingredients: Spices such as; sesame, pot, grated coconut; resin, cacao, coffee, chocolate and similar foodstuffs and the edible parts of the hard-peeled fruits such as walnut, pistachio, peanut, hazelnut; dried fruits, dry and fresh fruit candies; Kaymak, Afyon Kaymağı and other edible foodstuffs.

f) Traditional Product: refers to a product that is produced by using traditional raw-materials or identified with a traditional component or a traditional production-type or that refers to a product notably differentiated with similar products at the same category as it is passed from the same process with such a production type although it is not based on a directly traditional production-type.

g) Kaymak (*Clotted Cream*): refers to the Kaymak laid out by the Communiqué on Cream and Kaymak.
h) Lokum: refers to the product prepared in accordance with its technique with supplementing of spicy ingredients if necessary to the lokum mass prepared by mixing Sugar, starch, citric acid or tartaric acid or potassium bitartrate.

i) Lokum with Kaymak (Clotted Creamed Lokum): refers to the product produced by using Kaymak and Afyon Kaymağı laid out by the Regulation on Cream and Kaymak through rolling it onto the lokum mass or into the lokum mass after opening of two-sides.

j) Plain Lokum: refers to the lokum, which is exempted from any spicy ingredients, any flavouring substance or from the components carrying flavouring substance attribute.


i) Bologna type Lokum: refers to the bar-cop type lokum, which is produced by stringing one of dry, dried and hard-peeled fruits and by sinking those to the hot-plain-lokum mass; and which is exempted from flavouring substances and food components that carries the flavouring substance attribute.

j) Sultan Lokum: refers to the Lokum, which is produced by mixing sugar syrup that blanch by saponaria to the plain lokum mass.

k) Sugar: white sugar in compliance with the Declaration on Turkish Food Codex laying out Sugar published on Official Journal dated 23rd August 2006, No. 26268 (polarization is minimum 99,7° Z and crystallized sucrose)

l) Outer Substances: refers to all types of substances including peels and seeds belonging to spices except for the ingredients that is used for lokum production and except for those allowed to be used.

**Product Specifications**

**ARTICLE 5-** (1) the specifications of the product within the scope of this Communiqué are as follows:

a) From the sensorial perspective, specifications of lokum and lokum types are as follows:

1) Lokum gives the flavour and smell peculiar to its definition and it is not contented by outer flavour and smell. It does not give raw-starch flavour.

2) Lokum has elastic structure and orally its grain is sensible softly and smooth.

3) Outer substances are not contended on or inside the lokum.

4) Except for that of product specification, other materials are not allowed to be used to deteriorate the traditional characterisation of lokum.

b) Chemical specifications laid out by ARTICLE-4 within the scope of this Communiqué are in compliance with the chemical specifications listed by the Annex-1.

c) Amount of dry, dried or hard-peel fruits that may be added to the spicy lokum is compliance with the Chart laid out by the Annex-2.

d) In case flavourings and the food components carrying the flavouring attribute are used within the same product while producing lokum, amount of dry, dries and hard-peel fruits are in compliance with the Chart given by the Annex-2.

e) Kaymak amount added to the lokum with kaymak within the scope of this Communiqué is compliance with the Chart given by the Annex-3.
Additives

**ARTICLE 6** – (1) Additive substances that is planned to be used within the scope of this Communiqué is in compliance with the provinces of the Regulation on Turkish Food Codex laying out the Articles of Food Additives published on *Official Journal* dated 29th December 2011, with reiterated No. 28157 3.

Flavourings and food components carrying the flavouring attribute

**ARTICLE 7** – (1) Flavourings and food components carrying the flavouring attribute that are planning to be used within the scope of this Communiqué are in compliance with the relevant provisions of the Regulation on Turkish Food Codex laying out Flavourings and food components carrying the flavouring attribute.

Contaminants

**ARTICLE 8** – (1) Amount of the contaminant products within the scope of this Communiqué is in compliance with the Regulation on Turkish Food Codex laying out the Contaminants published on *Official Journal* dated 29th December 2011, with reiterated No. 28157 3.

Pesticide Residues

**ARTICLE 9** – (1) Amount of pesticide residues within the scope of this Communiqué is in compliance with the Regulation on Turkish Food Codex laying out the Maximum Residue Limits (MRLs) of Pesticide published on *Official Journal* dated 29th December 2011, with reiterated No. 28157 3.

Hygiene

**ARTICLE 10** - (1) Products within the scope of this Communiqué is in compliance with the Regulation on Turkish Food Codex laying out the Food Hygiene published on *Official Journal* dated 17th December 2011, No. 28145 and with the Regulation on Turkish Food Codex laying out the Microbiological Criteria published on 29th December 2011 with reiterated No. 28157 3.

Packaging

**ARTICLE 11** – (1) Packaging of the products within the scope of this Communiqué is in compliance with the provinces of the Regulation on Turkish Food Codex laying out the Materials and Substances contacting with Foods published on *Official Journal* dated 29th December 2011, with reiterated No. 28157 3.

Labelling

**ARTICLE 12** – (1) Labelling of the products within the scope of this Communiqué is in compliance with the below mentioned provinces as well as that of Regulation on Turkish Food Codex laying out the Labelling.

(a) Product name is defined accompanied by the used spice name for Lokums produced with spice additives.

(b) Products that are known with their regional/ country names may be produced under the name of their regions/country provided that they are in compliance with the rights born from geographical indications.

(c) Within the scope of this Communiqué, labels are placed onto the benches, in which the products put onto the market without packaging are being preserved, in accordance with
the third, fourth and fifth points of the 13th Articles of the Regulation on Turkish Food Codex laying out the Labelling.

d) Within the scope of this Communiqué, product names and pictures and product texts, placed onto the labels of the products that put onto the market are all consistent with each-other in accordance with the 1st point of 6th Article of the Regulation on Turkish Food Codex laying out Labelling.

Transportation and Storage

ARTICLE 13 – (1) Transportation and storage of the products within the scope of this Communiqué is in compliance with the Regulation on Turkish Food Codex.

(2) The products that put onto the markets without doing pre-packaging are maintained inside the opening-closing bench cupboards made up from appropriate materials allow to make the product visible and are submitted to the consumers by using packaging materials appropriate to the provisions of the Turkish Food Codex and the Regulation on Materials and Substances that contact with the Food.

Sampling and Methods of Analysis

ARTICLE 14 – (1) Sampling and analysing from the products within the scope of this Communiqué is in compliance with the following provisions as well as that of Turkish Food Codex:

a) To be constant at the periods of analysing product and evaluation of results, product names mentioned on the packaging such as spicy, flavoured, plain etc. are defined onto the labels as well as on sampling record-book.

b) At sucrose-typed dry substances (% of mass) for the samples on which total sugar analyse will be conducted, fruit and kaymak parts are required to be apart from the lokum mass as the first step of sample analysing.

Submission of Communiqué to the European Union

ARTICLE 15 – (1) This Communiqué has been submitted to the Commission of the European Union within the scope of the Regulation on Notifying the Technical Legislation and Standards in between Turkey and the European Union.

Mutual Recognition

ARTICLE 16 – (1) The provinces of this Communiqué shall not be used for the products that have been duly produced in a Member State or that put onto the free-movement in a legal way thereof.

(2) However the Ministry may adopt the product laid out by the first point of the terms and conditions within the framework of the Third Chapter of the Regulation on Mutual Recognition at Non-defined Area empowered by the Ministry Council Resolution dated 2nd May 2012, No. 2012/3169 and a consequence of this, if the protection level is detected to be provided at non-equal level, the Ministry may ban the products from putting them onto the markets or may put forward conditions or may request to withdraw or gather the products from the markets.

Enforcement

ARTICLE 17 – (1) Parties that violate this Communiqué shall be imposed to administrative enforcement in accordance with the relevant Articles of Law on Veterinary Services, Plant Health, Food and Stuff dated 11th June 2010, No. 5996.
Obligation for Compliance

TEMPORARY ARTICLE 1 – (1) Food operators/establishments that activate within the scope of this Communiqué shall be in compliance with the provinces of this Communiqué until the date of 1st January 2014.

Execution

ARTICLE 18 – (1) This Communiqué enters into force on the date of publication.

Conduce

ARTICLE 19 – (1) The provinces of this Communiqué are executed by the Ministry of Food, Agriculture and Livestock.

ANNEX-1

<table>
<thead>
<tr>
<th>CHEMICAL SPECIFICATIONS OF LOKUM (Turkish Delight)</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Total Sugar (Fruits and kaymak are spared; sucrose type in dry substance minimum for mass %)</td>
<td>75</td>
</tr>
<tr>
<td>Moisture (maximum percentage per mass %)</td>
<td>16</td>
</tr>
<tr>
<td>Saponaria / in Sultan Lokums (maximum percentage per mass %)</td>
<td>0.1</td>
</tr>
</tbody>
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ANNEX-2

<table>
<thead>
<tr>
<th>Dry/Hard-peeled / Dried Fruits</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Lokums (per mass % minimum)*</td>
<td>12</td>
</tr>
<tr>
<td>In Bologna type Lokums (per mass % minimum)</td>
<td>18</td>
</tr>
</tbody>
</table>

*Above-values are valid also for the Sultan Lokums

ANNEX-3

<table>
<thead>
<tr>
<th>CREAM (KAYMAK) RATIO</th>
<th>Afyon kayması</th>
<th>Kaymak (Clotted Cream)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lokum with Kaymak/ Clotted Creamed Lokum (Minimum per mass %)</td>
<td>10</td>
<td>8</td>
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</tbody>
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