

SAFRANBOLU LOKUMU

Registration N°: 183

Date of Registration: 20/03/2014

Category: Protected Geographical Indication

Product Type: Lokum (a kind of traditional confectionery also known as Turkish delight)

Geographical Area: Turkey

Specify of the Product: The ingredients of Safranbolu Lokumu are sugar, water, starch, citric acid and aromatic flavors.

Cooper cauldrons are used for the production. Cooper cauldrons conduct the heat proportionally and cook the mixture very slowly.

After the mixture is boiled for about 3, 5 hours, it is poured into molds and left to ripen for about 16 hours.

After ripening, the mixture is covered with coconut and hazelnuts are placed on top of it.

It is sliced into cubical pieces and placed into the packages.

Other types of Safranbolu Lokumu are rose aromatized, gum aromatized, pistachio added and saffron added. These ingredients are put into the mixture 10 minutes before the boiling ends.



Source:

"Turkey, Discover the potential: Turkish Culture and Geographical Indications". Catalog prepared by the Ministry of Culture and Tourism of the Republic of Turkey Ministry, the Turkish Patent Institute and the World Intellectual Property Office (WIPO), 2016.