

MERSIN CEZERYESI

Registration N°: 44

Date of Registration: 13/01/2002

Category: Protected Geographical Indication

Product Type: Cezerye (a kind of traditional confectionery mainly made of sugared carrot)

Geographical Area: Turkey

Specify of the Product: The main ingredient is yellow carrot.

The carrots are boiled at 120 ° for 30 minutes and then they are put in a grinder. Sugar, glucose and citric acid is added to the chopped carrots and it is turned into a cezerye marmalade. The marmalade is treated with heat at 90° for 45 minutes. After this process, walnut, hazelnut or pistachio is added according to the type of Mersin Cezeryesi. They also contain coconut. The types of Mersin Cezeryesi are as follows:

- Mersin Cezeryesi with pistachio
- Mersin Cezeryesi with walnut
- Mersin Cezeryesi with hazelnut
- Round shaped Mersin Cezeryesi with pistachio
- Round shaped Mersin Cezeryesi with walnut
- Round shaped Mersin Cezeryesi with hazelnut



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.