

## Evaluation of the Gastronomic Products of Gaziantep Province in Terms of Geographical Indication Which is Included in the Unesco Gastronomy Cities Network

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### ABSTRACT

### Review Article

The UNESCO" Global Alliance for Cultural Diversity" was established in 2004. This network covers seven different themes, one of which is gastronomy. The purpose of the network is to ensure the development of international cooperation, the preservation and promotion of local cuisines, to ensure sustainable development. Thus, economic and cultural development will take place. The Geographical Indication has the property of being used as a tool in rural development. Geographical signs contribute to the national economy by protecting both the producer and the consumer, as well as ensuring the transfer of cultural values between generations without decaying. Gaziantep Province is the first city in our country to enter the Unesco creative gastronomy cities network. After Gaziantep joined the network, awareness was raised and there was a rapid increase in the number of geographically marked products. In this study, the gastronomic products of Gaziantep province with geographical indications were examined. In the study, it was aimed to determine the effect of the inclusion of Gaziantep Province in the UNESCO creative gastronomy cities network on the geographical indication registration of gastronomic products. In the research, the document scanning technique, one of the qualitative research methods, was used, the keywords were determined and the literature on the subject was scanned and the obtained data were presented in the study. It is one of the striking results of the research that the number of geographically indicated gastronomic products has increased rapidly with the inclusion of Gaziantep province in the UNESCO creative cities network, and this number has increased to 67 by 2022. After Gaziantep was included in the network, awareness was created and there was a rapid increase in the number of geographically indicated products. Thus, the purpose of the Unesco creative gastronomic cities network was realized and contributed to the promotion and preservation of local cuisine.

**Key Words:** Gastronomy, Unesco, Geographical indication, Gaziantep Cuisine.

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## Introduction

The Creative Cities Network was created by UNESCO in 2014 to ensure the sustainable development of cities. UNESCO collects creative cities under seven different themes. One of these themes is gastronomy. Gastronomy is defined as food culture and culinary art, which includes the production and consumption of food, taking into account the hygienic conditions (Özdemir and Altıner 2019). With the effect of the important contributions of gastronomy to the tourism economy, countries have started to give importance to their gastronomic values in recent years (Akdu and Akdu 2018). The theme of the city of gastronomy aims to promote and protect the local characteristics of the city and to ensure sustainability (Xiaomin, 2017). As of 2022, there are 295 cities in the UNESCO creative cities network ([www.unesco.org.tr](http://www.unesco.org.tr)). Participation in the creative city network enables cities to better market their products, thus increasing the chances of cities promoting and branding. Cities participating in the network have the opportunity to communicate with other cities (Ajanovic and Çizel, 2015). With the increase in the recognition of the provinces entering the network, the value and importance given to local products is increasing. As a result of this, geographical indication registration, which is one of the tools that ensure the protection and recognition of products, comes to the fore.

“Geographical indication is the name or sign indicating a product that is identified with a region, area, region or country of origin in terms of its distinctive quality, reputation or other characteristics.” ([www.turkpatent.gov.tr](http://www.turkpatent.gov.tr)). Protecting the product richness that emerges as a result of geographical richness and diversity through geographical indication is an issue that gains importance all over the world. Geographical indications have a very important share in economic development (Çalışkan and Koç 2012). In parallel with the increasing awareness of consumers about health, there has been an increase in the demands for geographically indicated products recently (Bowen and Zapata, 2009). The benefits of geographical indications can be counted as protecting consumers against counterfeit products, ensuring the welfare of producers, helping rural development, protecting the cultural values of societies, ensuring their transmission between generations and protecting the ecosystem (Oraman 2015). In addition to having a rich geography, Turkey also has a lot of traditional foods and a rich culinary culture with its cultural richness and historical past (Kantaroglu and Demirbaş 2018; Yıkmış and Ünal, 2016). However, the number of geographically indicated products in our country is not at the desired level (Cebeci and Şen 2020; Çalışkan and Koç 2012; Oraman, 2015).

Gaziantep is the first city to join the UNESCO creative cities network. After Gaziantep joined the network in 2015, the number of geographically indicated products increased rapidly. (Suna and Uçuk 2018). Gaziantep baklava was the first gastronomic product to receive geographical indication in Turkey in 2008.

Geographical indications have a very important place in the identification of local products and in the economic and cultural development of countries and cities. Although Turkey has a very high potential in terms of local products, it has not shown the expected development in geographical indication. After Gaziantep province entered the UNESCO Creative Gastronomy Cities Network, the number of products with geographical indications increased rapidly. This issue shows that the UNESCO gastronomic cities network creates an awareness and consciousness in the city. Gaziantep is the first city from Turkey to be included in the UNESCO creative cities network. In this study, the positive developments in the geographical indication gastronomic products in Gaziantep were emphasized. The importance of the contribution of the UNESCO Creative Cities of Gastronomy network in terms of geographical indication was emphasized and suggestions were made about the necessity of increasing the cities included in the network from now on.

### **Material and Method**

Since the research is a compilation study, the document analysis technique, one of the qualitative research methods, was used. The document analysis technique includes the analysis of written documents about the research subject (Yıldırım and Şimşek, 2008). Documents have been used in qualitative research for many years. Types of documents include books, letters, magazines, diaries, maps, charts, statistics, constitution and regulations, legal texts, newspapers, photographs, memoirs, interviews, school records, health and public records, pictures, videos and messages (Kiral, 2020).

While preparing the study, key words were determined and scientific resources related to the subject, national and international books and journals were scanned. Information on the subject was included in the research together with its citations. The websites of some related institutions were also scanned in order to obtain the relevant data.

### **Gastronomy**

There are many definitions of gastronomy in the literature. According to the definition of the Turkish Language Association, gastronomy is "the interest of eating well" and "a well-arranged pleasant and delicious cuisine, food order and system suitable for health". ([www.tdk.gov.tr](http://www.tdk.gov.tr)). Gastronomy was first mentioned by the Sicilian Greek Arcestratus in the 4th century BC. (Özşeker and Bağırhan, 2016). Gastronomy was added to the French Culinary Literature in 1835. (Yılmaz, 2016). Gastronomy reveals the pleasure of nutrition as a synthesis of food science and culinary art (Gökdeniz et al., 2015). Gastronomy, which is happiness for some, means healthy nutrition for others and is accepted as a branch of science transmitted between generations. (Uyar and Zengin, 2015). Gastronomy expresses the characteristics of national and international cuisines and the food culture of a country (Akman, 2019; Hjalager and Richards, 2002). Gastronomy, which is also defined as the art of cooking and good food, focuses on the relationship between food and culture. Gastronomy is also concerned with tasting, preparing, experimenting, researching, discovering and writing food (Scarpato 2000; Kivela and Crotts, 2006). Although there are many definitions related to gastronomy, gastronomy is a science that is in relation with different disciplines in this sense, which covers the process from the preparation, cooking, storage, presentation and tasting of foods.

### **Geographical indication**

Geographical indication (GI) is the name that indicates where a product belongs. The product has become synonymous with this place name. Geographically indicated products are products that have a certain reputation for their quality and features and are protected by legal regulations (İlcalı, 2005; Oraman 2015; Tekelioğlu 2019; [www.turkpatent.gov.tr](http://www.turkpatent.gov.tr)). Geographical indications are in two forms as the name of origin and indication of location. The definition of geographical indication in Turkish law is included in Article 3/1 of the CoğışKHK and in Article 2 of the Regulation. According to this definition, "geographical indications are signs that indicate a product identified with a region, area, region or country of origin in terms of a distinctive feature, reputation or other characteristics." The definition of the name of origin and geographical indications is made in the regulation and their features are listed in Article 3 of the CoğışKHK. The name of origin in Article 3 of the Regulation is as follows: "Geographical indication is a sign indicating the name of that region, area or region, on the condition that a product originates in a region, area, region, or in very special cases, the geographical boundaries of a product, its production, processing and other operations are carried out entirely within the boundaries of this region, area or region" Marchendise mark is defined as follows: "Marchendise mark means that a product originates

from a region, area or region whose geographical boundaries are determined, that it is identified with that region, area or region in terms of its distinctive quality, reputation or other characteristics, that at least one of its production, processing and other processes is specified in the specified region, area or region. It means that it takes the name of that locality, area or region, provided that it is done within its borders.” (Gündoğdu 2006; [www.turkpatent.gov.tr](http://www.turkpatent.gov.tr)).

The principles regarding the registration of geographical indications are determined by the legislation. The application of geographical indications in our country started in 1995 with the decree law numbered 555. (Anonymous, 1995). The industrial property law was adopted in 2016 and the regulation on the implementation of the industrial property law no. 6769 was enacted in 2017. After the aforementioned legal regulations, the "geographic sign and traditional product" name emblem regulation was published in 2017, and some obligations were imposed on the visibility and awareness of these products. Geographical indication applications still continue within the framework of the "industrial property law" numbered 6769. Geographical indication registration processes are carried out by the Turkish Patent and Trademark Office in our country. ([www.turkpatent.gov.tr](http://www.turkpatent.gov.tr)).

### **UNESCO Creative Cities Network**

The word UNESCO was created using the initials of the English words "United Nations Educational, Scientific and Cultural Organization". UNESCO defines its mission as “to build peace in the minds of humanity through education, natural sciences, social and human sciences, culture and information and communication”. The UNESCO Convention was ratified by Turkey with the law dated 20 May 1946 and numbered 4895, and after this approval, the UNESCO Turkey National Commission started its activities on 25 August 1949. The UNESCO “Global Alliance for Cultural Diversity” was established in 2004. This network covers seven different themes and these themes are; craft and folk arts, gastronomy, music, media arts, cinema/film, literature and design. The aim of the network is the promotion of international cooperation to achieve sustainable development. This program is an initiative that brings together various cities ([www.unesco.org.tr](http://www.unesco.org.tr) a).

Studies on creativity define creativity as the ability to interpret different and original thoughts and solutions from existing things, or to develop different methods in creating a product. (Abacı 2003; Goodman, 1995; Karakuş, 2001; San, 1977; Sönmez 1993). Creativity includes the processes necessary to reveal the being. (May, 1998,). One of the definitions of creativity is to produce new and useful ideas. (Amabile et al. 1996). Creative cities exist in order to create new opportunities in the field of industry, increase employment, and create a new urban model by activating creativity in art and culture. Supporting this theory, Richard Florida stated that the importance of creativity in terms of economic development is gradually increasing (Krätke, 2010). The aim of the Creative Cities Network is to try to create an "idea bank" with people's imagination and talents (Landry, 2000). The purpose of the said Network is to provide international cooperation between cities that have adopted creativity as one of the factors of sustainable development. This program aims to bring different cities together to work in the field of creativity. Creative Cities Network has 295 members ([www.unesco.org.tr](http://www.unesco.org.tr) b).

### **Cities Included in the World UNESCO Gastronomy Cities Network**

Table 1 shows the cities included in the World UNESCO Creative Gastronomy Cities network. ([www.unesco.org.tr](http://www.unesco.org.tr) b).

The criteria set to be recognized as a gastronomy city by the World UNESCO Creative Cities Network are as follows: ([www.reshontheway.com](http://www.reshontheway.com)).

1. A city or region must have a well-developed gastronomy,
2. There should be local restaurants with many chefs,

3. Local products should be used in traditional cuisines,
4. There must be a traditional cuisine that survives despite industrial and technological developments,
5. It should be a traditional food market and industry and host festivals and competitions in the field of gastronomy,
6. There should be practices that respect nature that support sustainable gastronomy,
7. It should try to win the public's appreciation, be sensitive about nutrition and protecting biodiversity in educational institutions and add this title to the education curricula.

The recognition of a city as a gastronomic city does not mean that it can maintain this title forever. Every city selected as a creative city by the UNESCO Creative Cities Network has to prepare a membership monitoring report every four years. Creative gastronomy cities are cities that contribute to the improvement of people's quality of life by improving their knowledge and skills in gastronomy, and that take into account the role of gastronomy in many subjects.

**Table 1.** *The World's UNESCO Creative Cities of Gastronomy Network*

<b>South and North America Registered Cities of Gastronomy</b>	<b>Cities</b>
United States of America	San Antonio and Tuscon
Mexica	Ensenada
Panama	Panama City
Brazil	Belem, Paraty, Florianopolis
Bolivia	Cochabamba
Colombia	Popoyan and Buenaventura
<b>Asia Registered Gastronomy Cities</b>	
Japan	Tsuruoka
South Korea	Jeonju
Chinese	Macao, Shunde, Chengduıtal
Thailand	Phuket
Iranian	Rasht
Lebanon	Zahle
<b>European Registered Gastronomy Cities</b>	
Spain	Burgos and Denia
Italy	Parma and Alba
Norway	Bergen
Sweden	Östersund
Turkey	Gaziantep, Hatay

([www.unesco.org.tr](http://www.unesco.org.tr) b)

*UNESCO Creative Cities of Gastronomy in Turkey*

Table 2 shows our provinces included in the UNESCO creative gastronomic cities network. According to Table 2, there are 8 provinces included in the creative gastronomy cities network in Turkey, of which Hatay and Gaziantep are included in the international network. Gaziantep is the first city to enter the network of creative cities. Gaziantep became the first province to be included in the creative cities network in 2015. Hatay was included in the UNESCO creative cities network in 2017 and Afyonkarahisar was included in 2019.

Diyarbakır, Konya, Kayseri, Balıkesir and Adana are also our provinces included in the Unesco creative gastronomy cities network in 2021.

**Table 2.** *UNESCO Creative Cities of Gastronomy in Turkey*

UNESCO creative cities	Year
Gaziantep	(2015)
Hatay	(2017)
Afyonkarahisar	(2019)
Adana	(2021)
Balıkesir	(2021)
Diyarbakır	(2021)
Kayseri	(2021)
Konya	(2021)

([www.unesco.org.tr](http://www.unesco.org.tr) b).

### **Gaziantep**

Gaziantep is one of the first settlements of Anatolia, which interacted with many different cultures from the Hittite civilization to the Ottoman civilization (Aksoy and Sezgi, 2015). Gaziantep is located in the north-western part of the Mesopotamian region, which is the region where the first agriculture and animal husbandry was made. Due to the fertility of the soils in the region, Gaziantep has a wide variety of agricultural products. The city was established at one of the most important points of the historical Silk Road and therefore witnessed many historical phases ([www.gaziantep.bel.tr](http://www.gaziantep.bel.tr)). Since prehistoric times, Gaziantep has been a gateway and settlement area for people, as well as the accommodation center of military and administrative communities and trade caravans. (<https://www.gto.org.tr/>). Gaziantep's cuisine, which has been in interaction with different cultures and civilizations for years, has also been affected by this reason. ([www.gastroantep.com.tr](http://www.gastroantep.com.tr)). The existence of a rich traditional culture causes the richness of the culinary culture. (Tokuz, 1995). Gaziantep cuisine, with its richness, has an important place both in Turkey and among the world cuisines. Due to its historical richness and geographical location, it has a large number of original dishes due to its wide variety of products. (Aksoy and Sezgi, 2015; Serinkaya, 2017).

Spices, seasoning materials, tomato paste and mixtures that give aroma during cooking are used a lot in Gaziantep cuisine (Kargiglioğlu and Akbaba, 2016). Gaziantep cuisine includes approximately 475 types of food. (<https://www.gto.org.tr/>; [www.kulturportali.gov.tr](http://www.kulturportali.gov.tr)). Evliya Çelebi, in his travelogue about Gaziantep 355 years ago, said "neither language nor pen is enough to describe this city" and he introduced Gaziantep as "Şehr-i Ayıntab-ı Cihan", which means "the city that is the apple of the world's eye". The fact that Gaziantep has a traditional cuisine through its food variety, gastronomic heritage and the use of local products played an important role in the selection of Gaziantep as a Gastronomy City within the scope of Creative Cities Network (Uçuk et al. 2017). Gaziantep cuisine strengthens its roots with its traditional cuisine, whose historical roots go back to ancient times, and with the feature of having a cuisine known not only by the name of the country but also by the name of the city itself. (Gaziantep Tourism Ambassadors Association, 2011).

### *Gastronomic Products of Gaziantep Province with Geographical Indication*

In this section, the products of Gaziantep province that have received geographical indication are listed according to their categories.

**Table 3.** *Geographically Indicated Products of Gaziantep Province in the Category of Processed and Unprocessed Fruits and Vegetables and Mushrooms*

<b>Product Name: Processed and Unprocessed Fruits and Vegetables and Mushrooms</b>		
<b>Geographical Indication Products</b>	<u>Indication type</u>	<u>Indication year</u>
Antep Dried Bell Pepper / Gaziantep Dried Bell Pepper	Origin	2021
Oğuzeli Dried Vegetables	Merchandise mark	2021
Pistachios	Origin	2000
Antep Molasses / Gaziantep Molasses	Merchandise mark	2020
Araban garlic	Origin	2020
Nizip Eggplant	Origin	2020
Gaziantep Oğuzeli Pomegranate /Antep Oğuzeli Pomegranate	Origin	2019
Antep Dried Eggplant (Gaziantep Dried Eggplant)	Origin	2018
İslahiye pepper	Origin	2022

<https://www.turkpatent.gov.tr>.

Table 3 shows the geographically indicated products of Gaziantep Province in the category of processed and unprocessed fruits and vegetables and mushrooms.

There are 9 geographically marked products belonging to Gaziantep cuisine in the category of processed and unprocessed fruits and vegetables and mushrooms. Pistachio was the first registered product in this category, taking the name of origin in 2000. This was followed by the Antep Dried Eggplant (Gaziantep Dried Eggplant), which received the name of origin in 2018. Gaziantep Oğuzeli Pomegranate / Antep Oğuzeli Pomegranate was named after its origin in 2019. G Three products have been registered in Gaziantep cuisine in 2020. While Nizip Eggplant and Araban Garlic were named as origin from these products, Antep Molasses/ Gaziantep Molasses received the Merchandise mark. Antep Dried Bell Pepper / Gaziantep Dried Bell Pepper was named as their origin in 2021. On the other hand, Oğuzeli Dried Vegetables received the Merchandise mark. Finally, in 2022, İslahiye pepper was named as its origin.

**Table 4.** *Gastronomic Products with Geographical Indications in the Non-Alcoholic Drinks Category of Gaziantep Province*

<b>Product Name: Soft Drinks</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Antep Urmu Dut Şurubu/ Gaziantep Urmu Dut Şurubu (mulberry)	Origin	2020
Antep meyan şerbeti Gaziantep meyan şerbeti, Antep meyankökü şerbeti) (root beer)	Merchandise mark	2019
<b>Product Name: Chocolate, Confectionery And Similar Products</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Antep Muskası (Gaziantep Muskası)	Merchandise mark	2018
Antep Fıstık Ezmesi (Antepfıstığı Ezmesi/ Gaziantep Fıstık Ezmesi) (peanut butter)	Merchandise mark	2017
<b>Product Name: Seasoning / Flavorings, Sauces And Salt For Foods</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Antep Sumağı (sumac)	Merchandise	2021

Nizip Nanesi (peppermint)	Origin	2020
Oğuzeli Nar Ekşisi (pomegranate syrup)	Merchandise	2020
<b>Product Name: Fats and Oils, Including Butter</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Nizip olive oil	Merchandise	2012
<b>Product Name: Cheese</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Antep Cheese/ Gaziantep Cheese/ Antep Sıkma Peyniri (squeezed	Origin	2018
<b>Product Name: Other Products</b>		
<b>Products with Geographical Indication</b>	<u>Indication type</u>	<u>Indication</u>
Antep Menengiç Kahvesi / Gaziantep Menengiç Kahvesi / Antep Melengiç Kahvesi/ Gaziantep Melengiç Kahvesi (coffee)	Origin	2020
Antep Bulgur/Gaziantep bulgur	Merchandise	2017

<https://www.turkpatent.gov.tr>.

Table 4 shows the geographically marked gastronomic products in the category of non-alcoholic beverages of Gaziantep Province.

Two products from the soft drinks group received geographical registration. In 2019, Antep meyan şerbeti, Gaziantep meyan şerbeti, Antep meyan kökü şerbeti (root beer) received the merchandise mark. In 2020, Antep Urmu Dut Şurubu/ Gaziantep Urmu Dut Şurubu was named after their origin.

Two products from the group of chocolate, confectionery and similar products received geographical indication. Antep Fıstık Ezmesi (peanut butter) (Antepfıstığı Ezmesi /Gaziantep Fıstık Ezmesi) received the merchandise mark in 2017. Antep Muskası (Gaziantep Muskası) received the merchandise mark in 2018.

There are 3 products with geographical indication in the seasoning / flavoring, sauces and salt group for food. Oğuzeli Nar Ekşisi (pomegranate syrup) received the merchandise mark in 2020. Nizip nanesi (peppermint) was named after its origin in 2020. Antep sumağı (sumac) received the merchandise mark in 2021.

Nizip olive oil, from the group of fats and oils, including butter, received the merchandise mark in 2012.

A product in the category of Cheeses, Antep Cheese / Gaziantep Cheese / Antep Squeezed Cheese, was named after its origin in 2018.

Antep Menengic Coffee / Gaziantep Menengic Coffee / Antep Melengic Coffee / Gaziantep Melengic Coffee was named after its origin in 2020 from the other products category. Antep Bulgur/Gaziantep bulgur received the merchandise mark in 2017.

**Table 5. Products with Geographical Indications in the Category of Meals and Soups of Gaziantep Province**

<b>Product Name: Meals, Soups</b>		
<b>Products with Geographical Indications</b>	<u>Indication type</u>	<u>Indication year</u>
Antep allı yeşil dolma	Merchandise	2021
Gaziantep/Antep Keme Kebab	Merchandise	2021
Gaziantep/Antep Erik Tavası	Merchandise	2021
Gaziantep/Antep Alaca Çorba (Soup)	Merchandise	2021
Gaziantep Öz Çorba/Antep Öz Çorba (Soup)	Merchandise	2021



Gaziantep İçli Köftesi/ Antep İçli Köftesi (stuffed meatball)	Merchandise	2021
Gaziantep Yağlı Köfte/ Antep Yağlı Köfte (Meatball)	Merchandise	2021
Gaziantep Tene Katması/ Antep Tene Katması	Merchandise	2021
Gaziantep/Antep Firik Pilavı (rice)	Merchandise	2021
Gaziantep Yenidünya Kebabı/Antep Yenidünya Kebab	Merchandise	2021
Gaziantep Süzek Yapması/Antep Süzek Yapması	Merchandise	2021
Gaziantep/ Antep Altı Ezmeli Kebab, Gaziantep/ Antep Altı Ezmeli Kuşbaşı Kebab, Gaziantep / Antep Altı Ezmeli Kıyma Kebab	Merchandise mark	2021
Gaziantep Alenaziği/ Antep Alenaziği	Merchandise	2021
Gaziantep Arap Köftesi/ Antep Arap Köftesi (meatball)	Merchandise	2021
Gaziantep Börek Çorbası/ Antep Börek Çorbası (soup)	Merchandise	2021
Gaziantep Arap Köftesi/ Antep Arap Köftesi (meatball)	Merchandise	2021
Gaziantep Börk Aşı/ Gaziantep Mıcırık Aşı	Merchandise	2021
Gaziantep Çağırtlak Kebab/ Antep Çağırtlak Kebab Kebabı/Gaziantep Cartlak Kebab / Antep Cartlak Kebab	Merchandise mark	2021
Gaziantep Doğrama/Antep Doğrama	Merchandise	2021
Gaziantep Fasulyeli Kabak Dolması (stuffed vegetables)	Merchandise	2021
Gaziantep Yoğurtlu Patates/Antep Yoğurtlu Patates (potato with	Merchandise	2021
Gaziantep Haveydi Köfte / Antep Haveydi Köfte (meatball)	Merchandise	2021
Gaziantep Kabaklama/ Antep Kabaklama	Merchandise	2021
Gaziantep/Antep Firikli Acur Dolması	Merchandise	2021
Gaziantep Lebniye Çorbası/Antep Lebniye Çorbası (soup)	Merchandise	2021
Gaziantep/Antep Maş Piyazı	Merchandise	2021
Gaziantep Malhıtali köftesi/ Gaziantep Mercimekli Köftesi (lentil ball)	Merchandise	2021
Gaziantep Mumbar Dolması/ Antep Mumbar Dolması	Merchandise	2021
Gaziantep Nohut Dürümü/ Antep Nohut Dürümü	Merchandise	2020
Gaziantep Pirpirim Aşı/ Antep Pirpirim Aşı	Merchandise	2021
Küşleme Kebabı/Antep Küşleme Kebab	Merchandise	2021
Gaziantep Sarımsak Aşı	Merchandise	2020
Gaziantep Simit Kebabı/Antep Simit Kebab	Merchandise	2021
Gaziantep Sütlü Zerdesi/ Gaziantep Astarlı Sütlaç (rice pudding)	Merchandise	2020
Antep Şiveydizi	Merchandise	2018
Antep Yuvarlaması/ Antep Yuvalaması	Merchandise	2017
Antep Beyranı	Merchandise mark	2017

<https://www.turkpatent.gov.tr>.

Table 5 shows the geographically marked products of Gaziantep in the category of dishes and soups. When Table 5 is examined, it is seen that 37 products in this category have geographical indications.

**Table 6.** *Geographically Indicated Products of Gaziantep in the Categories of Bakery and Pastry Products, Pastries, and Desserts*

<b>Product Name: Bakery and Pastry Products, Pastries, Desserts</b>		
<b>Products with Geographical Indications</b>	<b>Indication type</b>	<b>Indication</b>
Gaziantep Dolangel Tatlısı (dessert)	Merchandise	2021

Gaziantep Şekerli Peynirli Böreği/ Antep Şekerli Peynirli Böreği (pastry filled with cheese)	Merchandise mark	2021
Gaziantep Sebzeli Peynirli Böreği /Antep Sebzeli Peynirli Böreği (pastry filled with cheese and vegetables)	Merchandise mark	2021
Gaziantep Kuymağı/Antep Kuymağı	Merchandise	2020
Antep Kurabiyesi (cookie)	Merchandise	2019
Gaziantep Yeşil Zeytin Böreği (pastry with olives)	Merchandise	2018
Antep Köy Kahkesi	Merchandise	2017
Antep Tırnaklı Pidesi / Gaziantep Tırnaklı Pidesi / Antep Pidesi	Merchandise	2017
Antep Katmeri	Merchandise	2017
Gaziantep Lahmacunu (Antep Lahmacunu)	Merchandise mark	2017
Antep baklavası	Merchandise	2008

<https://www.turkpatent.gov.tr>.

11 products in this category received geographical indication. The first product to receive geographical indication is Antep baklava, and in 2008 it received a merchandise mark. Antep Köy Kahkesi, Antep Tırnaklı Pidesi /Gaziantep Tırnaklı Pidesi /Antep Pidesi, Antep Katmeri, Gaziantep Lahmacunu (Antep Lahmacunu) received a merchandise mark in 2017. Gaziantep Yeşil Zeytin Böreği (pastry with olives) received a merchandise mark in 2018. Antep Kurabiyesi (cookie) received a merchandise mark in 2019. Gaziantep Kuymağı/Antep Kuymağı received a merchandise mark in 2020. Gaziantep Dolangel Tatlısı (dessert), Gaziantep Şekerli Peynirli Böreği (pastry with cheese)/ Antep Şekerli Peynirli Böreği (pastry with cheese)/, Gaziantep Sebzeli Peynirli Böreği (pastry filled with cheese and vegetables) /Antep Sebzeli Peynirli Böreği (pastry filled with cheese and vegetables) received a merchandise mark in 2021.

### Discussion and Conclusion

The UNESCO “Global Alliance for Cultural Diversity” was established in 2004. This network covers seven different themes, which are craft and folk arts, gastronomy, music, media arts, cinema/film, literature and design. The aim of the network is the promotion of international cooperation to achieve sustainable development. This program is an initiative that brings together various cities ([www.unesco.org.tr](http://www.unesco.org.tr) a).

UNESCO strives to highlight creative cities and increase intercity cooperation in order to ensure economic development and sustainable development. The aim of the UNESCO creative gastronomic cities network is to prevent the corruption of food culture, to encourage and support creativity. In this context, international promotion of food culture and local foods will also be provided. The purpose of geographical indications is to register the belonging of local food and beverages to the region, thus providing added value to both the local and the country in economic terms. Geographical indication registration processes are carried out by the Turkish Patent and Trademark Office in our country ([www.turkpatent.gov.tr](http://www.turkpatent.gov.tr)). Geographical indication is an application that greatly contributes to the fame and branding of local products of cities.

Gaziantep was our first city to enter the network of creative cities ([www.unesco.org.tr](http://www.unesco.org.tr) b). Gaziantep is a city famous for its cuisine as well as many riches.

*The results obtained in the research are as follows:*

1. Gaziantep cuisine is also important with its traditional cuisine, whose historical roots date back to ancient times, and the fact that it has a cuisine known not only by the name of the country but also by the name of the city itself (Gaziantep Tourism Ambassadors Association, 2011).
2. The fact that Gaziantep has a traditional cuisine through its food variety, gastronomic heritage and the use of local products played an important role in the selection of Gaziantep as a Gastronomy City within the scope of Creative Cities Network (Uçuk et al. 2017).
3. When Gaziantep was included in the network of creative gastronomy cities, its geographically indicated products were Pistachio, Nizip Olive Oil and Antep baklava. After joining the creative gastronomy cities network, there was a rapid increase in registered products, this number increased to 67. (<https://www.turkpatent.gov.tr>).  
After entering the creative cities network, awareness was created and importance was given to the studies in this area.
4. Spices, seasoning materials, tomato paste and mixtures are used a lot in Gaziantep cuisine. (Kargiglioğlu ve Akbaba, 2016).
5. Gaziantep cuisine includes approximately 475 types of food. (<https://www.gto.org.tr>;/www.kulturportali.gov.tr).
6. There are 9 geographically marked products belonging to Gaziantep cuisine in the category of processed and unprocessed fruits and vegetables and mushrooms.
7. Two products from the soft drinks group received geographical registration. Antep meyan şerbeti (root beer) Gaziantep meyan şerbeti (root beer), Antep meyankökü şerbeti (root beer) ) received a marchandise mark in 2019. Antep Urmu Dut Şurubu /Gaziantep Urmu Dut Şurubu were named after their origin in 2020.
8. Two products from the group of chocolate, confectionery and similar products received geographical indications. Antep Fıstık Ezmesi (Antepfıstığı Ezmesi /Gaziantep Fıstık Ezmesi) (peanut butter) received a marchandise mark in 2017. Antep Muskası (Gaziantep Muskası) received a marchandise mark in 2018.
9. There are 3 products that have geographical indication in the condiment / flavoring, sauces and salt group for food. Oğuzeli Nar Ekşisi received a marchandise mark in 2020. Nizip nanesi (pepper mint) was named after its origin in 2020. Antep sumağı received a marchandise mark in 2021.
10. Nizip olive oil, from the group of fats and oils, including butter, received the name of its origin in 2012.
11. A product in the category of cheeses (Antep Cheese / Gaziantep Cheese / Antep Squeezed Cheese) received the name of its origin in 2018.
12. Menengiç Kahvesi /Gaziantep Menengiç Kahvesi /Antep Melengiç Kahvesi /Gaziantep Melengiç Kahvesi were named after their origin in 2020. Antep Bulguru/Gaziantep bulguru received a marchandise mark in 2017.
13. Gaziantep province has products with geographical indication in the category of dishes and soups. When Table 5 is examined, it is seen that 37 products in this category have geographical indications.
14. 11 products in this category received geographical indication. The first product to receive geographical indication is Antep baklava, and in 2008 it received a geographical indication. Antep Köy Kahkesi, Antep Tırnaklı Pidesi /Gaziantep Tırnaklı Pidesi /Antep Pidesi, Antep Katmeri, Gaziantep Lahmacunu (Antep Lahmacunu) received a marchandise mark in 2017. Gaziantep Yeşil Zeytin Böreği (pastry with olives) received a marchandise mark in 2018. Antep Kurabiyesi (cookie) received a marchandise mark in 2019. Gaziantep Kuymağı/Antep Kuymağı received a marchandise mark in 2020. Gaziantep Dolangel Tatlısı (dessert), Gaziantep Şekerli

Peynirli Böreği/ Antep Şekerli Peynirli Böreği, Gaziantep Sebzeli Peynirli Böreği /Antep Sebzeli Peynirli Böreği received a marchandise mark in 2021. <https://www.turkpatent.gov.tr>.

Gaziantep has gastronomic products with the highest number of geographical indications in Turkey. It is seen that the number of products with geographical indications of the city increased significantly after entering the UNESCO creative gastronomy cities network.

### Recommendations

In order to protect our food culture, which is one of our intangible cultural heritages, and to encourage creativity in terms of sustainable gastronomy, it is important to increase the number of candidate cities for the UNESCO creative gastronomy cities network and to encourage local products to receive geographical indications. At this point, awareness of the public and local administrations should be raised, and cooperation between the sector, the public and the university should be ensured. 7 more provinces in total have been included in the UNESCO creative gastronomy cities network following Gaziantep. Turkey has very different and rich cuisines in seven regions. Almost every province has unique local food and beverages. For this purpose, increasing the number of provinces that enter the network of creative gastronomy cities and the number of products registered with geographical indications is very important in ensuring sustainable gastronomy and economic development. Thus, both gastronomic tourism will be revived and our cultural heritage will be protected, and publicity will be provided at national and international level.

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