

“ტყემალი/Tkemali”

Registered in Georgia as a Geographical Indication,

Registration №27, Registration date: 29/09/2022¹

PRODUCT TYPE FOR WHICH REGISTRATION OF GEOGRAPHICAL INDICATION IS

REQUESTED: Tkemali (Sauce)

1.8. Other products of Annex I of the Treaty (spices etc.)

NAME AND ADDRESS OF APPLICANT: The Ministry of Environmental Protection and Agriculture of Georgia; Marshal Gelovani Ave. №6, 0159 Tbilisi, Georgia

1. **NAME:** “ტყემალი/Tkemali”

2. DESCRIPTION OF THE PRODUCT

“ტყემალი/Tkemali”– cherry plum sauce is a Georgian sauce having thick consistency, prepared on the basis of traditional recipes, and its varieties are widely spread throughout Georgia.

Main fresh material of this sauce is the fruit of cherry plum (Lat. Prúnus cerasiféra). By color it can be yellow, red and purple. Currently found wild as cultivated varieties. Varieties distinguished accordingly zones in Georgia are: Guldedava, Gazapkhulis Mertskali, Tsiteli Drosha, Kutaisi, Rioni, Khvaviani, etc. Wild as cultivated varieties of plant can be used to make cherry plum sauces “ტყემალი/Tkemali”.

Except cherry plum, the main ingredients of the finished product are: garlic, pennyroyal, coriander, fennel, dill (or spices prepared from herbs), pepper, salt and sugar (with taste). Important in the recipe of “ტყემალი/Tkemali” is pennyroyal (Lat. Mentha pulegium), which gives cherry plum sauce a distinctive and unique aroma, with which this sauce is so famous.

In accordance to cherry plum color used to make sauce “ტყემალი/Tkemali”, it can be green, dark reddish, brown or yellow.

¹ The list of Georgian AOs and GIs - https://www.sakpatenti.gov.ge/en/state_registry

Instead of cherry plum, the “alucha” (Lat. *Prunus Vachushtii*) is used as fresh material of sauce and damson (Lat. *Prunus insititia*), as well. Depending on the taste, it is also allowed to use other fruits or their mixtures as ingredients so that the amount of added fruit does not exceed 15% of the total amount.

“ტყემალი/Tkemali” is characterized by variety of aromas and has pleasant taste that evokes balanced spiciness and sourness, which is due to the herbs used in Georgia and spices prepared from them, which are distinguished by their taste characteristics and aromas.

“ტყემალი/Tkemali” is rich with organic acids, hydrocarbons, microelements, pectins and vitamins C, B₁, B₂, PP and E.

3. METHOD FOR PREPARATION

The fresh materials for sauce preparation shall be healthy and undamaged. Fruit picking should be done manually, however, the use of mechanized means is also allowed. Ripe as immature cherry plum is harvested.

According to the ingredients used, ratio and preparation methods, there are basically two types of “ტყემალი/Tkemali”: fresh, green, usually prepared in the spring or beginning of summer, with still green, unripe cherry plum and/or “alucha”, and prepared for winter with ripe fruit.

3.1. METHOD FOR FRESH GREEN TKEMALI PREPARATION

Selected and washed unripe green cherry plum and/or “alucha” is boiled over low heat in water until completely softened. In the case of “alucha”, the relatively small amount of water is needed, because at high temperatures it excretes its own juice abundantly;

After cooling and draining the broth, the fruit softened mass is gently rubbed until the its complete peeling and separating from stones;

If necessary, to obtain the consistency of sauce, the soft mass is sprinkled with cherry plum broth;

The spices for “ტყემალი/Tkemali” are first finely shredded, and then, diligently crushed or grinded in meat grinder.

It should be noted that when herbs and garlic come in touch with metal, the taste properties are reduced, as aroma and the fresh color. Therefore, to get particularly high quality sauce, preference is given to spices crushed into the mortar with pestle.

3.2. METHOD FOR WINTER TKEMALI PREPARATION

Selected and washed ripe cherry plum (or damson) is boiled like fresh unripe green cherry plum except that after mixing with spices, it needs to be boiled over a low heat for some time;

Unlike thereof, dried herbs are mostly used to keep “ტყემალი/Tkemali” in winter;

To give the final commodity to “ტყემალი/Tkemali” sauce, it is sterilized in a glass container that is hermetically sealed.

According to the recipe used, “ტყემალი/Tkemali” is characterized with different levels of sourness, spiciness and aroma.

4. GEOGRAPHICAL AREA

Cherry plum (alucha, damson, etc. and fruit added with flavor), garlic, pepper, fresh herbs and spices used to make “ტყემალი/Tkemali” sauces shall be produced only in Georgia.

5. LINK WITH GEOGRAPHICAL AREA

Cherry plum culture is widespread in Georgia and thrives well at 1600-1800 m altitude above sea level. It does not depend on soil, is resistant to diseases, drought and frost-resistant fruit. It occupies 21-22% of total number of orchards, and 10% among stone fruits. Cherry plum plants are mainly located in Western Georgia, where about 20% of total area of orchards are occupied by cherry plum, however, it is very popular in Eastern Georgia, as well.

Cherry plum is high yielding plant. One adult tree yields 60-80 kg on average, and in some cases 300 kg or more can be harvested therefrom.

“ტყემალი/Tkemali” is called visit card of Georgian table. It is recognized as first in Georgia, and there is no Georgian table without it. This sauce was often admired by the guests arrived in Georgia. It should be noted that the quality of “ტყემალი/Tkemali” sauce is significantly determined with its special taste properties and distinctive aroma of locally grown cherry plum, as well as blending herbs

and spices. The quality thereof is also greatly determined by the experience and craftsmanship of mixing therewith spices.

Today, “ტყემალი/Tkemali” is prepared in all regions of Georgia, but Western Georgia is considered as motherland of it. Boiling of “ტყემალი/Tkemali” here is special ritual, the performance whereof is honor of experienced housewives.

The rules and recipes for “ტყემალი/Tkemali” preparation were passed down orally or in writing form from generation to generation. The earliest recipe can be found in the culinary book compiled by Barbara Jorjadze in the XIX century: "Georgian Cuisine and Family Household Notes", published in 1874. Information about the procedure of “ტყემალი/Tkemali” sauce preparation and its constituent ingredients is also given in other Georgian culinary literature published later, as well.

6. CONFIRMATION OF ORIGIN

The control of production process in Georgia is ensured by the use of labeling of each individual batch of products on the market and the traceability marks on packaging of individual products, as well as records of purchases, products and sales prepared by manufacturers.

7. CONTROL

State control for observance of production specification shall be carried out by LEPL – National Food Agency.

LITERATURE:

- T. Salukvadze, "Food for Healthy and Sick Person", Georgian SSR Medical Publishing, Tbilisi, 1954, p. 399-400;
- N. Khoperia, "Family Book", Publishing House "Soviet Georgia", Tbilisi, 1965, p. 115;
- Markozashvili, "Storage and Preservation of Fruits, Berries and Vegetables in Domestic Conditions", Publishing House "Soviet Georgia", Tbilisi, 1974, p. 138;
- Sh. Mumladze, "Rational Technology Processing for Obtaining Pectins Having Different Complex-Producing Properties from Industrial Cherry Plum Varieties", Publishing House "Meridiani", Tbilisi, 2011, p. 31;
- B. Jorjadze, "Complete Kitchen", Bakur Sulakauri Publishing House, Tbilisi, 2017, p. 177.