

Support to Sustainable Honey Value Chain in Turkey through Geographical Indications

Muğla

Technical visits Report

October 2019



Food and Agriculture Organization
of the United Nations



European Bank
for Reconstruction and Development

Name of the Activity: Technical visits to Muğla Region beekeepers, examining their beekeeping activities and pre-testing of producer' surveys

Date of the Activity: 30 September – 4 October 2019

Place of the Activity: Muğla, Turkey

Participants: Maria Ricci, Raffaele Dall'Olio, Sertaç Dokuzlu

30 September 2019

Travel to Muğla Province. Short meeting with project team.

01 October 2019

Muğla Beekeepers Association (MAYBIR) – Muğla city centre

Mr. Yasin Kırgız (veterinary of MAYBIR)

Mr. Erdem Serdar (beekeeper and technician of MAYBIR)

Ms. Ayşe Şimşek (agricultural engineer of MAYBIR)

Prof. Dr. Mehmet Emin Duru (Mugla Sıtkı Kocman University)

Prof. Dr. Mehmet Öztürk (Mugla Sıtkı Kocman University)

Mugla – Mentеше – Kıran District

Mr. Köksal Ayvazoğlu (Beekeeper)

Mr. Mehmet Ayhan (Beekeeper)

02 October 2019

Mugla – Marmaris – Osmaniye District

Mr. Hüseyin Aydın (President of Agricultural Development Cooperative of Osmaniye and Beekeeper)

Mugla – Datça – Mesudiye District

Mr. Nejat Özer (Beekeeper)

Mugla – Ula – Akyaka District

Mr. Yener Çalça (General Manager of Çalçalar Honey A.Ş.)

Ms. Handan Akyol (Export and Accounting – Çalçalar Honey A.Ş.)

03 October 2019

Mugla – Fethiye – Seydikemer District

Ms. Beyza Yavuz (Beekeeper)

Mr. Deniz Bayırlı (Beekeeper)

Muğla – Fethiye – Zorlar District

Mr. Uğur Bayırlı (Beekeeper)

04 October 2019

Travel to Italy and Bursa.

Through a 1450 km drive within three Turkish Pine Honey (TPH) production provinces, namely Muğla, Fethiye, and Marmaris, it became evident that TPH is a pivotal part of national beekeeping industry. We visited approximately 5 beekeepers' apiaries in each province, focusing on understanding the agronomic field practices and extraction practices/facilities.

Beekeepers travel long distances in order to harvest TPH and live 4 – 6 weeks camping in the pine forests. This is not only resulting in huge amount of hives and abnormal colony density in the production sites but also in hundreds of people working in sub-optimal conditions. The implementation of facilities for migratory beekeepers i.e. water tanks to drink/cook, toilets/showers, cooking/bbq areas, solar power stations would help to regulate and improve current situation. The implementation of local temporary extraction facilities, would improve current sanitary and quality standards, also allowing a third-part traceability on the product.

The economic efficiency of migratory beekeeping is scarce, since most of the inspected hives were not at full strength (approx. 30-50% strength; single box is the standard set); pressure from bee predators as hornets (*V.orientalis*) and wasps (genus *Vespula* or *Dolicovespula*) was high, thus diminishing bee activity during the daylight and particularly affecting the large amount of week hives.

Extracted honey is the most common harvest, (a minor share of 'comb TPH' production is present). Honey is extracted from every comb, regardless if the combs are new or old, even with brood still present; honey is mainly extracted directly in the field (inside tents), while local producers might also extract honey at home. Extracted honey, sometime filtered from impurities sometime not, is stored in 28 kg tins in general.

During the tour, the draft version of the Survey for producers has been tested with 4 producers, who happily responded to all questions and provided useful insights. The draft survey version was corrected for improved translation of technical beekeeping terms, and some questions were added following suggestions from beekeepers. The Final version of the Survey for producers was finalized, and is now ready to be implemented.

In Muğla, we also had a meeting with Mr Yonar Çalca, General Manager of Çalçalar Honey A.Ş., an important honey trader company, trustfully respected and engaged with 3,700 local beekeepers. From the discussion, we learnt that although Balpamak is the larger player in the Turkish honey sector, there are smaller players such as Çalçalar Honey A.Ş. that play a non-neglectable role for the sector. We also learnt that possible added value to the product can be obtained through export, but that to obtain this added value the sector should also focus on increasing the ability of producers to directly sell their honey (door-to-door, tourists, web), since the economic gain in the

internal GDO market is minimal. Traders such as Çalçalar Honey A.Ş. could be our partners in training to improve the agronomic practices.

Marmaris Osmaniye Village Agricultural Development Cooperative was visited. Main agricultural activity of the cooperative is beekeeping. Agricultural development cooperatives are one of the other actor of the honey value chain after beekeepers association on the producer side. Development cooperative has a "Honey House - Balevi" for tourists and the people who interested with beekeeping. There is a room for training (both oral and by video show) and a museum inside of the Honey House. There is also some books and brochures to sell.

RECOMMENDATIONS

- Address municipalities in the production area in order to implement facilities for migratory beekeepers i.e. water tanks to drink/cook, toilets/showers, cooking/bbq areas solar power stations;
- Set an improved quality standard for extraction facilities in the field (i.e. providing certified tents/containers to rent and/or hiring inspector to certify private tents/containers);
- Actively fight predators' pressure in TPH production sites from the spring (i.e. installing traps and maintaining the baits through the season);
- Improve agronomic beekeeping techniques to maximize colony strength at TPH harvest time, in order to increase yields and diminishing costs for beekeepers, while also enhancing product quality;
- Approach the Muğla trader in order to expand/replicate its business model, that include also training, to other provinces involved with the GI.