Nazilli Chamber of Commerce

DRIED FIG REPORT

1 . ENTRY

Fig culture in Anatolia, in the fruit of culture that dates back to ancient times until the history of mankind,

it is one of the fruits with old development history. Turkey is the motherland of figs, from here Syria, Palestine

and then it spread through the Middle East to China and India.

Figs are produced in a very limited number of countries around the world and dried figs are produced accordingly.

the number of producing countries is considerably less. The most suitable areas for growing figs are large and small

Menderes basin. 80% of the fig grows in the plains of büyük and Küçük Menderes around the Aydın.

More dried figs are grown here. Figs, although a subtropical fruit

even though it is grown in the entire coastal zone of our country due to its wide ecological harmony. This

in line with the Marmara, Mediterranean, Black Sea and Southeastern Anatolia regions in some regions such as

figs farming is done at the table.

2 . FIG PRODUCTION

2.1. WORLD FIG PRODUCTION

Table 1: World Age Fig Production Quantities (Tons))

countries	2012/13	2013/14	2014/15	2015/16	2016/17
Turkey	**286.724**	**298.914**	**300.282**	**300.600**	**305.450**
Egypt	162.075	153.089	176.105	172.474	167.622
Iran	94.010	78.392	83.787	73.212	70.178
Morocco	102.341	101.989	126.554	150.011	59.881
Algeria	113.579	117.100	128.620	139.137	131.798
Syria	43.833	46.443	35.301	41.652	43.098
A.I don't know.D. D.	30.642	26.212	30.300	27.397	31.600
Spain	26.750	30.400	28.896	26.479	25.224
Tunisia	24.250	23.500	27.000	30.000	22.500
Italy	10.787	11.520	10.788	13.112	11.297
Brazil	28.131	28.253	28.053	29.071	26.910

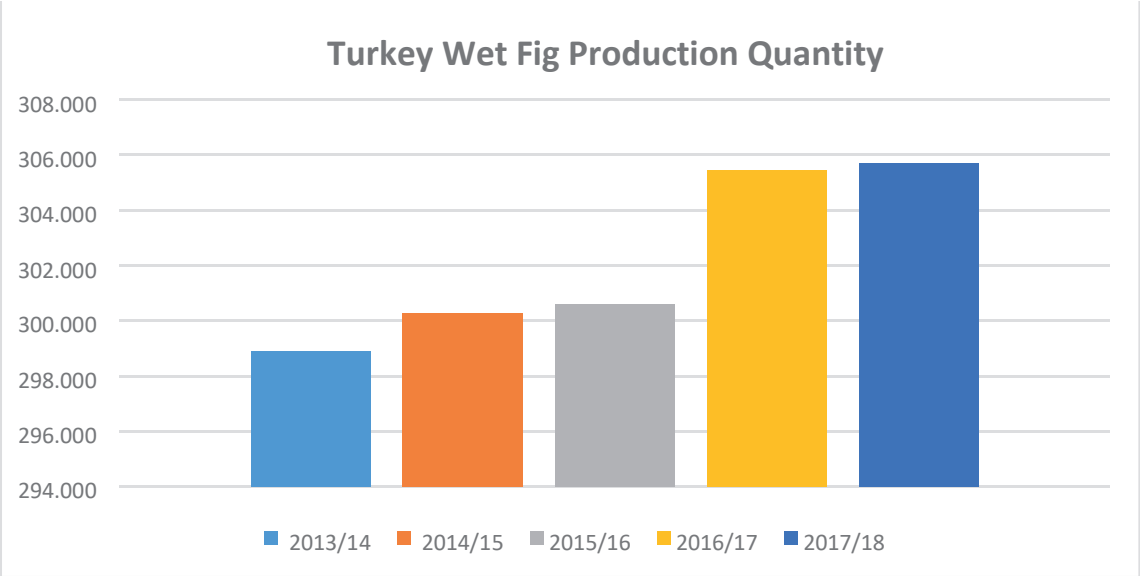
others	197.079	213.731	169.925	151.220	154.901
Total	**1.120.201**	**1.129.543**	**1.145.611**	**1.159.215**	**1.050.459**

countries	**2013/2014**	**2014/2015**	**2015/16**	**2016/17**	**2017/18***
Turkey	298.914	300.282	300.600	305.450	305.689

World Age Figs Production Areas

The amount varies by year although the world production of fig in the last five years of data are analyzed; in the season 2016/2017 with tons of world production of figs 1.050.459 at the lowest level, is observed to be at the highest level with tons 1.159.215 2016/2017 season. As can be seen from the data in the table, there is not much volatility in the production of figs and close values are obtained each year.

Figure 1: Turkey Age Fig Production Quantity



According to the average values of the data of the UN Organization for Agriculture and food (FAO), Turkey ranks first with approximately 300,000 tons of production and about 30% of World Wet fig production. Turkey is followed by Egypt, Morocco, Algeria, Iran, Syria, the USA and Spain. Although the world's fig production is about 1.121.000 tons, dried fig production is around 105.000 tons (one quarter of the age fig fig is dry fig).) considering that the world's fig production is around 670,000 tons, it turns out that the amount of fig production is considered as age fig production.

Table 2: World Dried Figs Production Quantities (Tons))

countries	2010/11	2011/12	2012/13	2013/14	2014/15*	2015/16	2016/17
Turkey	**58.662**	**55.653**	**56.935**	**61.909**	**69.731**	**74.505**	**72.000**
Iran	22.500	23.000	22.000	21.759	30.000	30.000	30.000
US	10.000	11.000	9.250	10.487	9.000	9.000	9.000
Greece	7.500	8.000	7.600	5.600	7.000	8.000	7.500
Spain	5.000	5.000	6.000	5.000	5.000	6.000	5.500
Italy	3.500	4.500	3.900	2.200	3.000	4.000	3.500
Total	**107.162**	**107.153**	**105.685**	**106.955**	**123.731**	**131.505**	**127.500**

Although it varies according to the years, nearly half of the world dry fig production is realized by our country. In the last 7 years, Iran is second with 23.5% share and the USA with 7% share after Turkey, which ranks first with 57% share in World dried fig production, which is 127.500 tons in 2016/2017.

15-20% of the world dry fig production is consumed by the producer countries and the remaining part of the domestic consumption of the producer countries is subject to export. More than 60% of the dried figs exported in world markets are covered by our country. As in the production of dried figs in

the world, our country, which is ranked first in exports, has a significant impact on world prices due to its position.

When the data in the table are evaluated, the average production in the last seven seasons is around 115.670 tons. According to the average of the seven period in the table given regarding the world dry fig production figures as the main producer countries, Turkey is the country that produces the most in the sector by covering more than half of the world production with 64.199 tons production. In addition, Turkey is the country which produces the highest quality of the sector. In the production of dried figs in 2016/2017, Turkey is followed by Iran, the USA and Greece with 30.000 tons and 9.000 tons. The fact that corn, which ranks second in World fig production, does not take an important place in the list of dried figs production, is considered as fresh and the same situation in the list of exports shows that almost all of the products are consumed in the domestic market.

2.2. MANUFACTURE OF FIGS IN TURKEY

In our country, the number of fruit and fruit trees and the data on the production of age figs are shown below by years.

Table 3: number of fig trees and age Fig production in Turkey

Years	Fruit Giving Tree At Age (Thousand Pieces))	fruitless Tree At An Age (Thousand Pieces))	Age Figs Production (Ton)
2006	9.958	772	290.151
2007	9.855	920	210.152
2008	9.271	823	205.067
2009	9.337	814	244.351
2010	9.301	805	254.838
2011	9.391	984	260.508
2012	9.455	933	275.002
2013	9.647	859	298.914
2014	9.746	926	300.282
2015	9.747	937	300.600
2016	9.712	982	305.450
2017	9.730	1.018	305.689

Between 2006-2017, there are some fluctuations in the number of fig trees in our country. In the last six years, the number of fruit trees, on average, 9.700 thousand years of fig production was 297.656 thousand tons.

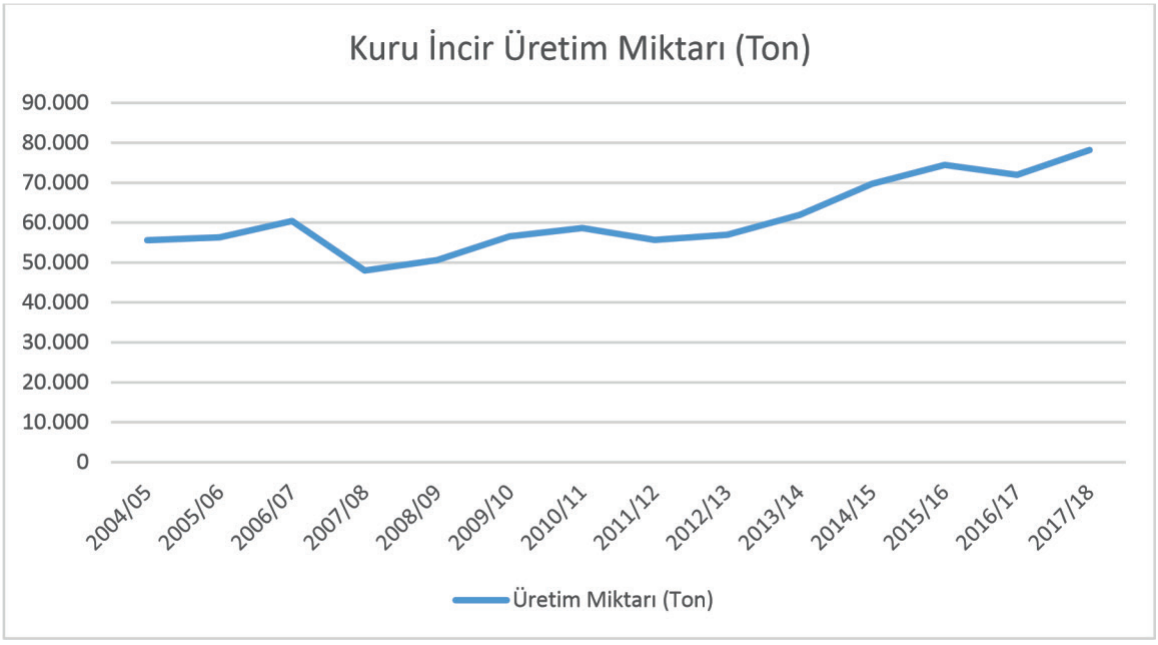
Table 4: Production Of Dried Figs In Turkey

Years	Production Quantity (Ton))
2004/05	55.600
2005/06	56.327
2006/07	60.393
2007/08	48.012
2008/09	50.604
2009/10	56.590
2010/11	58.662
2011/12	55.653
2012/13	56.935
2013/14	61.909
2014/15	69.731
2015/16	74.505
2016/17	72.000
2017/18	78.200

Source: Izmir Commodity Exchange Advertisement Reports

In addition, the production of dried figs, which was 55.600 tons in 2004/2005, decreased to 60.393 tons in 2006/2007, decreased to 75.50 tons in 2007/2008, and increased to 72.000 tons in 2016/17 seasons, respectively, and increased to 78.200 tons in 2017/18 seasons respectively.

Figure 2: Production Quantity Of Dried Figs



Source: Izmir Commodity Exchange

As a result of the climate conditions exposed during the processing period of figs, internal rot (sour) disease and therefore poor quality were observed in most of the base lands and dried figs

production was realized as 55.53 tons. In 2012/13, our production of dried fig was realized as 56.935 tons. Since 2013/2014, there has been an increase in our production of dried figs. The dried fig harvest of 2015/16 was realized as 74.505 tons. In the dried fig production season of 2016/17, it was observed that fruit attitudes were below last year in some regions due to the rainfall between November and April was below 500 mm. However, due to the high temperatures that took place early, the fruit was ripe before it became large enough and the fruit size was a little smaller than last year. In addition, the amount of cracked fruit will be less than last year, early leaf casting will not be observed, fig rust and leakage disease will decrease is expected to decrease. In this context, it is estimated that the dry fig harvest will be around 72,000 tons if the weather conditions are normal.

In the 2017/18 season, it was determined that the product development was realized generally in normal time, the development of trees is good, the shoots length is normal, the fruit yield is slightly smaller than the previous years, the fruit yield is partly smaller and the “flow” disease is very high in the areas where the rain and humidity are high. In addition, the production of figs is adversely affected by the expansion of the pipes connected with the well trench and production plant for geothermal energy production and the expansion of the mountainous areas mainly in the kırtaban areas. In accordance with these developments, if the weather conditions are normal, it is estimated that the amount obtained from the trees will be 78.200 tons this season, depending on the observations and investigations of dried fig harvest.

According to data from Turkish Statistical Institute, the production of figs in 2017/18 is expected to increase by 0.9% to 305.689 tons (last season 305.600 tons) compared to the previous season.

Figs are grown in large and small Menderes basins in Aegean region due to their high quality drying, climatic conditions, especially in fruit ripening and drying season due to their ecological demands such as temperature, humidity and wind conditions. Among the most preferred varieties produced, Sarilop type (approximately 90%), prominent in many characteristics, Bursa Black (Dürdane Fig), goklop, yeşilgüz, Morgüzü and other varieties such as bıracık are grown.

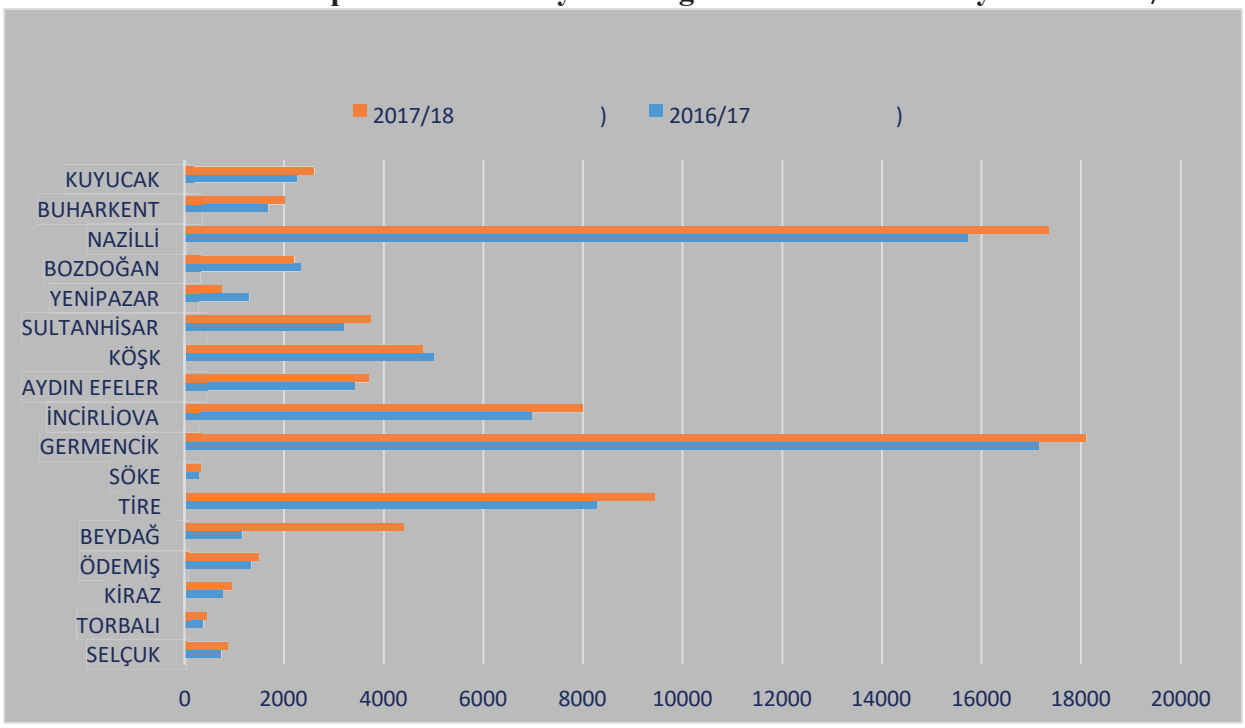
The following table shows the places where figs were produced in the Aegean region. The total production figures in the Aegean region also give turkey dry fig production quantities. Dried figs are all exported from this region.

Table 5: Dry Fig Comparison Recolone Prediction Table In Aegean Region

AREA	2016/17			2017/18		
	AREA (ALSO)	number of trees	production (TON)	AREA (ALSO)	number of trees	production (TON)
SELÇUK	6.130	98.000	740	6.130	99.000	865
TORBALI	2.130	35.115	380	2.165	36.871	450
KİRAZ	9.000	144.000	770	9.000	144.400	950
ÖDEMİŞ	15.000	226.250	1.340	15.000	226.250	1.500
BEYDAĞ	10.200	215.500	1.160	10.200	251.500	4.400
TİRE	36.833	766.800	8.280	36.833	767.300	9.450
SÖKE	2.182	34.240	295	2.182	34.240	325

GERMENCİK	88.789	1.444.350	17.150	88.794	1.444.610	18.100
İNCİRLİOVA	37.669	679.500	6.975	37.519	675.600	8.000
AYDIN EFELER	22.875	373.225	3.420	22.785	373.225	3.700
KÖŞK	24.500	545.000	5.000	24.500	545.000	4.775
SULTANHİSAR	22.089	349.000	3.200	23.000	365.000	3.745
YENİPAZAR	10.700	201.700	1.300	11.200	236.000	755
BOZDOĞAN	15.400	432.100	2.330	15.400	431.200	2.210
NAZİLLİ	95.500	1.819.960	15.720	95.500	1.819.960	17.350
BUHARKENT	13.294	260.000	1.680	14.500	270.825	2.015
KUYUCAK	17.390	349.550	2.260	17.390	340.550	2.610
TOPLAM	**429.681**	**7.974.290**	**72.000**	**432.098**	**8.025.531**	**78.200**

Chart 3: Comparative Dry Fig Harvest By Years)



Comparative Dry Fig Harvest By Years

3 . DRIED FIG CONSUMPTION

Around 105,000 tons of World dried figs production is consumed by the producer countries 15-20%, while the remaining part of the domestic consumption of the producer countries is subject to export.

There are a wide variety of consumer areas of dried figs with high calorie value, mineral and nutrient content and a special place among foodstuffs. Dried figs are used in international markets, in cake manufacturing, in the production of various dishes, in the production of sliced bread, in the manufacture of sugary products and in the mixture of fruits. Molasses are low in quality, and ethyl alcohol is produced from scrap figs. Fig kernels produced during the production of ethyl alcohol are also evaluated in the paint, cosmetic and pharmaceutical industries.

30% of the fig produced in our country is consumed in the domestic market, 70% in the foreign and domestic market as dried figs. The consumption of dried figs has not reached the desired level in our country yet. Annual consumption per capita is approximately 200-250 grams. Turkey's annual dried fig consumption is estimated at an average of 6-8 thousand tons. This product, which is very important in terms of nutritional value and health, needs to be increased by various promotional activities and internal consumption. In our country, consumption of fresh figs per capita is around 400600 grams, but it is necessary to increase this amount, to provide sufficient and balanced nourishment of our people and to ensure balance in the markets.

Dried fig is a fruit rich in nutritional value and its health benefits are quite high. Although the amount of protein contained in dried fig is low, it is rich in amino acids used in protein synthesis. Therefore, it supports cell growth. In addition, it increases the resistance of the body during the winter months and strengthens the immune system to give resistance to many diseases.

Table 6: Dried Figs Nutritional Values

Dried Figs Nutritional Values	1 piece (20gr.)
Carbohydrates (GR))	11.6
Protein(GR))	1.2
Oil (GR))	0.5
Fiber (GR))	1.8
Vitamin A (mg))	6.4
Vitamin C (mg))	2
Iron(mg))	0.5

4 .FIGS TRADING

- Yeah. EXPORTS OF DRIED FIGS IN THE WORLD

Table 7: World Dried Fig Export Quantity (Ton))

countries	2009/10	2010/11	2011/12	2012/13	2013/14
Turkey	45.169	45.819	43.044	50.034	50.579
Iran	1.774	1.880	5.012	1.106	734
Spain	3.009	3.200	1.876	2.532	3.083
A.I don't know.D. D.	5.410	5.110	5.393	6.235	4.596
Syria	445	655	1.647	723	1.338
Netherlands	1.371	2.080	1.999	1.815	1.614
Germany	1.306	1.945	2.549	2.508	2.568
Greece	1.338	1.423	1.878	2.925	3.305
France	696	1.324	800	642	889
Hong Kong/China	164	198	358	239	319
others	10.388	16.947	10.065	10.728	10.635
TOTAL	**71.070**	**80.383**	**82.884**	**79.847**	**79.660**

Source: FAO

Ülkeler	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18*
Türkiye	50.034	50.579	55.638	57.378	63.605	42.227

Source: Aegean Exporters Association

* Aegean Exporters ' Associations (11/10/2013-03/03/2013)

As shown in the seasonal data in the table, the world is the first place in exports of dried figs

Turkey is taking place. In general, more than half of the world's exports are covered in our country. Iran, USA, Spain, Syria, Greece are among the other important Exporting Countries.

4.2. EXPORTS OF DRIED FIGS IN TURKEY

Exports of dried figs are made in four main ways: food dried figs, crushed, scrap and cut. The export of dried figs, which was calculated as the sum of four varieties, was realized as 48 thousand tons on average in the last ten years. In the ten-year period, an average of 82% of total exports of dried figs were made as edible figs.

In the last twelve years, Turkey exported about 37,000 tons of normal food dried figs annually. Edible dried fig exports are highest in the season with 55.6 thousand tons and 2014/15.

In the 2016/17 season, export amount was 41.139 kg in edible dried figs, 7.308 kg in Figs, 399 kg in scrap figs and 4.512 kg in cut figs. As of 03/03/2012, the export amount was 28.470 kg in dry fig, 2.836 kg in fig paste, 312 kg in scrap fig and 7.512 kg in cut fig.

Table 8: Exports Of Dried Figs In Turkey

Season	Dried Figs		Fig Paste		Scrap		Cut	
	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)
2002/03	37.142	78.942	7.319	6.942	478	334	1.594	1.919
2003/04	40.487	76.953	4.340	3.704	707	492	1.665	2.101
2004/05	47.754	87.331	5.587	4.561	436	405	1.927	2.343
2005/06	48.727	104.582	5.978	5.944	599	412	2.184	3.317
2006/07	52.412	124.387	6.319	7.825	199	284	2.956	5.622
2007/08	30.502	151.446	4.159	12.021	535	1.496	2.736	10.737
2008/09	29.538	144.296	6.079	13.583	329	430	2.145	7.608
2009/10	35.268	138.662	6.891	11.297	656	1.536	2.354	7.039
2010/11	36.262	136.173	6.541	9.860	464	894	2.423	6.935
2011/12	33.862	122.874	3.691	5.719	488	892	2.179	6.001
2012/13	40.850	142.788	7.269	10.149	325	102	2.871	7.443
2013/14	50.579	183.736	8.781	14.568	940	2.557	3.861	10.840
2014/15	55.638	243.263	8.409	15.093	642	1.285	4.149	14.497
2015/16	41.300	166.353	9.823	14.746	263	693	4.400	12.077
2016/17	41.139	173.226	7.308	10.848	399	749	4.512	12.072
2017/18*	28.470	141.231	2.836	7.517	312	922	2.386	7.517
Average	**40.621**	**138.515**	**6.333**	**9.649**	**486**	**843**	**2.771**	**7.379**

Source: Aegean Exporters Association

* Aegean Exporters ' Associations (11/10/2013-03/03/2013)

As of the countries, the export volumes of dried figs are given in Table 9. Accordingly, dried figs and derivative products, which are in place as per the seasons, are made almost half of our exports to France, Germany, Italy, Great Britain, Russia and the USA.

Table 9: Turkey's Exports Of Dried Figs+Figs+Scrap Figs+Cut Figs By Countries

countries	2013/14		2014/15		2015/16		2016/17		2017/18*	
	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)	Amount (Ton)	Value (Thousand$)
Germany	6.638	24.413	7.138	36.914	6.638	24.413	7.573	30.031	4.713	24.519
France	6.792	24.505	8.287	39.321	6.792	24.505	8.610	34.274	5.174	26.393
Italy	3.492	12.632	2.924	14.637	3.492	12.632	2.777	12.011	2.061	10.848
US	1.865	5.713	5.253	18.666	1.865	5.713	7.028	25.672	5.156	21.609
Switzerland	1.588	6.768	1.744	10.181	1.588	6.768	2.063	9.749	1.492	9.387
Netherlands	1.872	6.620	1.411	6.679	1.872	6.620	1.069	6.722	1.063	5.450
UK	2.279	4.488	3.128	10.532	2.279	4.488	3.285	8.913	1.459	4.500

Spain	1.046	3.543	1.131	5.249	1.046	3.543	1.063	4.209	697	3.379
Israel	672	2.645	894	5.077	672	2.645	1.069	4.873	820	4.559
Russia Fed.	1.013	656	2.178	5.015	1.013	656	1.184	2.288	890	2.006
Other	12.965	41.258	22.955	97.656	12.965	41.258	27.200	92.365	18.702	75.603
Total	**40.220**	**135.485**	**57.043**	**249.927**	**40.220**	**135.485**	**62.921**	**231.107**	42.227	188.253

Source: Aegean Exporters Association

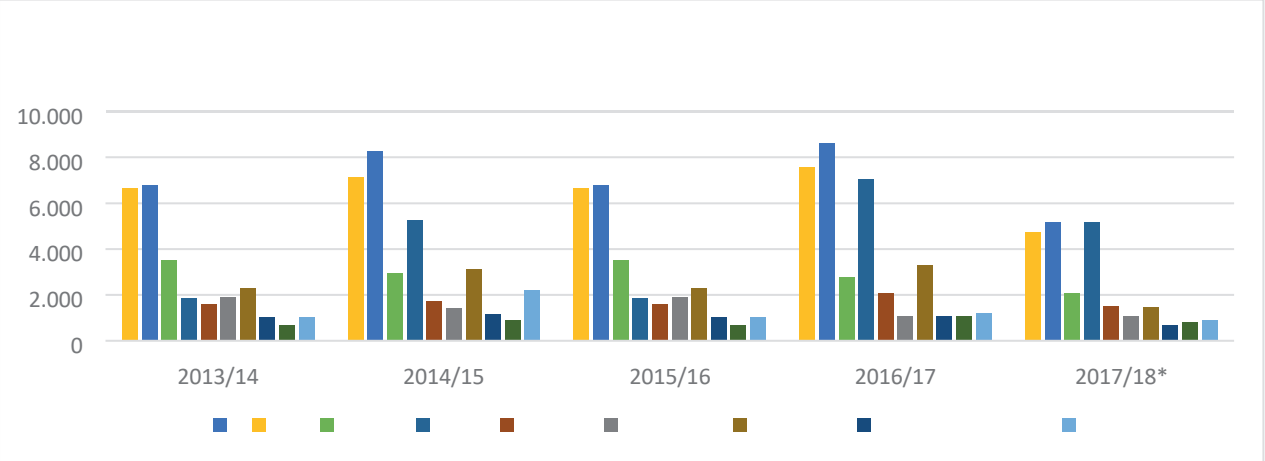
* The total amount of dried figs, cut minced, crushed and scrap figs, which took place between 11/10/2017-03/03/2012.

5 .PRICE MOVEMENTS IN THE WORLD AND IN TURKEY

5.1. EXPORT PRICES

Due to its position as the largest producer and exporter of dried figs, Turkey has a significant impact on world prices

. **Figure 4: exports of dried figs and derivatives in Turkey**



Source: Aegean Exporters Association

In 2006/2007, Turkey's average export price reached $4.632/ton to the highest level, and the world average export price was $2.460/ton. While the world average export price was $3.496/ton in 2012/2013, Turkey average export price was $ 3.496 / ton

It was realized as $3.404/ton. In 2014/15, Turkey increased its average export price to $5.185/ton. In 2016/17, the export price fell to $4.145/ton.

Table 10: Turkey and the world average export prices of figs

Business Year	**Turkey Average Export Price ($/Ton))**	**The World Average Export Price ($/Ton))**
2006/07	4.632	2.460
2007/08	4.356	2.890
2008/09	3.510	3.440
2009/10	3.365	3.660
2010/11	3.530	3.754

2011/12	3.338	3.621
2012/13	3.404	3.496
2013/14	3.633	3.895
2014/15	5.185	6,635
2015/16	3.936	4,962
2016/17	3.842	4,145
2017/18*	4.961	5.473

Source: Tariş Fig Agricultural Sales Cooperatives Union

* Aegean Exporters ' Associations Circulars (11/10/2013 - 03/03/2013)

As a result of the decrease in the quantity of dried figs in quality, the average sales prices of dried figs offered to domestic and foreign markets increased due to the decrease in the quantity of dried figs in 2007/2008 season. In the 2014/15 season, the average export price of figs increased due to the reasons of supply. In the 2015/2016 season, the average export prices decreased due to the increase in production. In the 2016/17 season, a slight decrease in export prices was observed. In the 2017/18 season, export prices continued to rise.

On the other hand, Turkey exports of dried figs (in terms of quantity and value) are examined; 85-95% of total exports of dried figs (extra, I, II and natural grade figs), 5-9% of dried figs, 1-2% of chopped figs and 0.5-1% of scrap grade figs constitute.

5.2. STOCK PRICES

Table 11: average market prices of natural dry figs in the last five years (TL/kg))

months	**2011/2012**	**2012/2013**	**2013/2014**	**2014/15**	**2015/16**	**2016/17**	**2017/18**
August	2,95	4,83	4,14	7,81	7,65	8,95	11,06
September	3,35	3,33	4,00	6,45	6,95	8,50	10,13
October	3,30	3,58	4,11	6,37	7,40	8,69	11,95
November	3,45	3,45	3,97	7,54	7,25	8,74	10,26
Time	3,49	3,10	4,98	7,81	6,84	8,11	9,25
January	3,49	3,75	4,79	7,10	7,99	8,98	11,97
February	3,53	4,07	4,92	7,63	8,20	8,50	10,71
March	4,13	4,08	3,00	7,46	8,25	11,35	
April	4,16	4,12	4,00	7,75	8,57	8,55	
May	3,85	4,70	4,92	7,88	8,79	10,00	
June	4,10	4,24	4,50	7,35	8,85	10,74	
July	4,34	4,22	5,46	6,87	8,20	10,10	

Source : Izmir Commodity Exchange Monthly Registration Bulletins

Due to its natural structure, stock market sales are not effective in the market prices of dried fig, which is more dependent on foreign consumption and which has been completed in a short period of time due to its natural structure.

The monthly price developments of natural dry Fig, which is traded on the Izmir Mercantile Exchange, are given in Table10. Fig prices, which were called production and export season in previous years, fluctuated in the last three seasons despite the fact that the prices remained higher in August – December than in other months. The natural dried fig price reached the highest level in October, with an average of 11.95 TL/kg in October, and the average of 9.25 TL/kg in December, with the lowest price in the season.

5.3. PURCHASE PRICES OF TARIŞ FIGS UNION

Table 12: Tariq figs Union dry figs base purchase prices and Union average purchase prices

Business Year	**Base price (TL-YTL /kg))**	**Unit average purchase price (TL / kg))**
2008/09	4,30	3,96
2009/10	3,00	2,71
2010/11	3,50	2,68
2011/12	3,30	3,13
2012/13	3,10-4,83	3,16
2013/14	4,00	4,00
2014/15	6,75	5,37
2015/16	6,29	6,29
2016/17	8,50	7,26
2017/18	10,60	10,36

6 . PRODUCT TRADE TYPE

Around 105,000 tons of World dried figs production is consumed by the producer countries 15-20%, while the remaining part of the domestic consumption of the producer countries is subject to export.

In our country, 30% of the dried figs are consumed in domestic and foreign markets, while 70% are consumed in domestic and foreign markets. The purchase and marketing of the dried product is done through the figs Union and traders.

Table 13: purchasing amounts and share of Tari figs in production

Years	**ACQUISITION OF TARIŞ FIGS AMOUNT (TON))**	**TURKEY HARVEST (TON))**	AMOUNT OF PURCHASE TURKEY'S SHARE IN PRODUCTION (%)
2005/06	5.393	56.327	9,6
2006/07	5.925	60.393	9,8
2007/08	2.355	48.012	5,0
2008/09	3.738	50.604	7,4
2009/10	4.144	56.590	7,3
2010/11	3.668	58.662	6,3
2011/12	2.192	55.563	3,9
2012/13	2.309	56.935	4,0
2013/14	3.624	61.909	5,8
2014/15	1.023	69.731	1,47
2015/16	2.215	74.505	2,9
2016/17	2.098	72.000	2,9

2017/18	2.312	78.200	2,9

Source: Taris Figs Union

The only agricultural sales Cooperatives Association operating in the purchase and marketing of dried figs in Turkey is Tariş figs Union. Although its share in the sector has declined compared to previous years, the union is active and receives and evaluates all the products it has undertaken by its partners. The Taris Fig Union, which has approximately 5,000 registered partners and operates with 14 affiliated cooperatives, purchased 1.023 tons of products during the 2014/2015 season, is 1.4% of total production. During the 2015/16 season, 2,215 tons of products were purchased and the share of the Union from total production rose to 2.9%. In the 2016/17 season, 2,098 tons of products were purchased and the share of the Union from total production was 2.9. In the 2017/18 season, the product of the Union increased slightly to 2.312 tons and the share of total production of the union has not changed compared to the previous year.

7. STRUCTURAL STRUCTURE OF THE SECTOR IN TURKEY

Dried figs, our country is one of our agricultural products, which has an important place in the traditional export of dried fruit. Fig production in our country, fig cultivation and drying of certain ecological demands due to the presence of the Aegean region, large and small Menderes Basin has been localized.

30-35 in the area.000 families are engaged in Fig farming and meet their livelihoods fully with the income they earn from this product. Because labor force is required during the processing process, a large population of people with workers working in their enterprises provides their livelihood from fig products.

In our country, fig producers can benefit from government support. In this context, producers 10tl/diesel fuel support and 4tl/fertilizer support is provided.

As detailed in the relevant sections of the report, Fig is a very important product for Turkey and Turkey ranks first with 50-60% share in the production of dried figs and exports a portion of dried figs to approximately 150 million dollars a year. However, the return of dried figs to our country is much more than this figure, with a wide range of consumption areas and high added value.

In the sector, the continuity and protection of export markets, new markets, price stability, increasing standards and decreasing tolerances in foreign markets to respond to the quality of clean and hygienic products to provide the product to be introduced to the work should be dealt with in multi-dimensional.

8. BASIC PROBLEMS OF DRIED FIGS SECTOR AND SOLUTION PROPOSALS

8.1. Production Problems

a) in general

Ensuring the clean, quality production of dried figs in accordance with the required standards is seen as a matter/problem that keeps them up to date at all times. In order to raise quality products which are sought in the world markets, in order to raise the awareness of the

producer about quality production, to pay attention to training activities, to take into account the characteristics of the product and to take into consideration the importance of modern techniques in every stage in the production of fig trees in fertile base lands,

Turkey carries out a large portion of its export of dried figs to European Union countries. For this purpose, in order to increase the competitive power against competing markets exporting products to the European Union, the implementation of “good agricultural practices”which is an agricultural production model that does not harm the environment, human and animal health in our country and aims to protect natural resources, ensure traceability and sustainability in agriculture and ensure food security should be encouraged.

B) Seed Production

Fig trees are negatively affected by weather conditions and fig pests in almost every period, as in the current year in our country. In order to reduce these losses, producers should be able to reach varieties which are resistant to diseases and pests developed as a result of the studies carried out jointly by the research institutes and agricultural faculties and which are best suited to climate and soil conditions. Production planning should be made, the fig should be encouraged to be grown in suitable places.

C) Fertilizer

Unconscious and wrong fertilization of the soil's physical and chemical structure is disrupted. For this reason, fertilization procedures should be done according to soil and leaf analysis, for this purpose, laboratories in the regions should be made sufficient in terms of number and quality. Necessary training and dissemination activities should be carried out in order to use the correct fertilizer. Fertilizer production used in ecological agriculture should be increased.

D) Formation and Prevention of aflatoxin in Figs

Aflatoxin also occurs in figs, as in many food items, and causes problems in terms of human health and foreign sales during the consumption stage. For the Prevention of aflatoxin formation in Figs

1. Pruning should be done on time and in accordance with the technique,
2. Should be used with clean,
3. Fruits fall on the ground during the harvest should be collected frequently,
4. Drying should be done on wooden grates (crayfish) ,
5. Full drying should be provided to prevent mold formation
6. The figs should leave while the figs are taken from the exhibition.

Trousers, breeches etc. (for men) to prevent the formation of diseases, solar drying systems developed using solar energy should be extended. With this method, the dried figs, which lose their moisture over time (50-60%), are gathered from the tree before being poured into the soil, and then placed in the plastic-wire crayfish and then placed in the solar drying tunnel, allowing the moisture content in the fruit to decrease to 20-22%. Thus, both saving time and aflatoxin etc .. it prevents the formation of diseases.

Dried figs are transferred to the fig plants as soon as possible and subjected to methyl bromide fumigation, otherwise they are saved and lost their quality. Alternative methods should be developed because of the risk of leaving chemical residue in the pesticide.

In addition, the storage environment where dried figs are kept waiting until they are marketed must be clean, lime should be made from the base, and dried figs should be surrounded with material such as tulle that prevents the entry of the butterfly. Hygiene conditions should be improved in storage. In order to improve the quality of fresh and dried figs, producers should be provided with the necessary training and input. The manufacturer should be informed about aflatoxin and training activities should be carried out for this purpose.

E) What are you talking about?

Figs are under the influence of agricultural factors (disease, pests) during each harvest period. For this reason, cultural and chemical programs in the fight against fig diseases and pests must be carried out in due time. Unnecessary chemicals should be avoided. Irrigation in Fig gardens, fertilization, pruning, agricultural fighting procedures should be done carefully, according to laboratory analysis. Agricultural fighting drugs and those producing and selling these drugs and companies should be audited, the properties written on the labels of drugs should bear.

f) the problem of waste geothermal energy

In the Aegean region where fig production is intensive, it has been determined that the connection pipes for geothermal energy production have started to spread to the mountainous areas, mainly to the regions of spreading and kırtaban. Therefore, especially in the regions where wells are common, even at far distances, the specific smell of geothermal is felt intensively. In this context, it is seen that fig production has been adversely affected by dust and environmental waste, therefore measures should be taken.

8.2. Domestic Consumption Problem

The domestic consumption of figs is insufficient in our country. Adequate and balanced nutrition of our country people, market balances in order to ensure necessary promotional activities, dry and fresh figs in the amount of domestic consumption should be increased. The consumption of figs should be increased by ensuring that our food industrialists are interested in this product, especially by evaluating figs ' crushing in the cake and biscuit industry.

One of the most important problems in domestic consumption is aflatoxin problem. The exported figs are carefully controlled. However, in our country, although aflatoxin limits are certain, many of the companies that market figs domestically are putting the product into the domestic market without any control. Care taken abroad should be shown in the domestic market and the consumer should be protected. At the same time, the promotion of these issues in health programs in the media will contribute to the increase in the amount of dry fig domestic consumption.

8.3. Stock Issue

In the dried figs, which must be consumed within one year after harvest due to its characteristics, there is a shortage of stocks due to fluctuations in domestic market or export prices especially in the years when the harvest is high. As the Tariş figs Union has passed to the special body purchase, it can buy the products that it can sell. On the other hand, since the Union and its subsidiaries are obliged to take delivery of the entire product that their partners undertake, they are at risk of carrying the stock load.

In order to solve the stock problem and prevent price declines, it is necessary to create a stock institution as applied in the USA and EU in order to withdraw and store the required quantity of products from the market and to give the buyers in equal conditions.

8.4. The Problem Of Aflatoxin Limits Applied To Dried Figs In The European Union

The European Union, dated 05.02.2002 with a regulation published in the official gazete L34, "dried figs imported from Turkey, nuts and pistachios special conditions" began to apply. As a result, dried figs exported after obtaining health certificate from the Ministry of Agriculture and Animal Husbandry in our country are not allowed to enter the EU due to the applied aflatoxin limits (2 ppb in B1 and 4 ppb in total) and this adversely affects our exports.

For this reason, the Commission regulation no: 165/2010 published in the Official Journal of the EU no: l dated 27 February 2010, and the limits of aflatoxin raised for almonds, hazelnuts and pistachio, should be made valid for dry figs (raising the limits).

8.5. Initial Installation Date

The date of the first registration of customs declarations, in other words, the important advantages of the first loading date application, which is called as the first ship, as well as the determination of these conditions at a later date than required, brings with it negative consequences in the dried fig sector.

In order to minimize the problem of aflatoxin in dried figs, a certain period of time is needed for the producers to dry their products at sufficient levels, to select and extract them and to make aflatoxin control in enterprises more smooth and healthy. In addition, the amount of the fig purchased for the commencement of operations is required to reach a certain amount. In order to meet these demands of buyers and to ensure better processing of dry figs in enterprises, the first loading date is needed. On the other hand, the late determination of the first loading date can result in a decrease in the market price of the product due to the increase in supply during this process and consequently the producers are victimized. Therefore, suggestions from manufacturers should be taken into account when performing these applications.

8.6. Checks and waiting periods at EU customs gates

Due to the increase in aflatoxin-induced rapid alarm notifications observed in dried figs originating from Turkey during the 2007 and 2008 crop and export seasons, the control frequency of dried figs imported from Turkey at EU customs gates has increased from 10% to 20%. Due to the rise in question, there is an increase in the waiting periods for customs which are already 15 days. On the other hand, in the coming period, the draft legislation plans for aflatoxin controls to be made at the first point of entry into the EU, not at the final destination country customs, but at the first point of entry to the EU (port of the country with respect to road, Bulgaria and Greece, Sea) are among the problems that will make Efforts should be made and attempts should be made to solve these problems.

8.7. The Scope Of Export Incentives Of Dried Figs

In order to increase the competitiveness of dried figs in our country and to ensure the continuity of production, it would be useful to include dried figs in the scope of products which benefit from the export refund AIDS applied in agricultural products.

Eight. The Scope Of Agricultural Insurance Of Dried Figs

In the context of expanding the scope of agricultural insurance, the loss of quality and quantity resulting from rainfall as applied in dry figs and Kiraz, as well as the loss of agricultural insurance

coverage during the harvest period, will minimize the risk of about 30,000 fig producers who make use of figs due to climate changes in recent years.

8.9. Creating A Dry Fig Promotion Group

For the dried figs, which are subject to special conditions “in the dried figs imported from Turkey, in exports to EU countries, it will be beneficial for the sector to create dry figs promotion group, as in hazelnut and pistachio, in order to increase the competitiveness of the market share in the world markets against alternative products.

8: 10. Hydrogen Peroxide Control

Hydrogen peroxide, used by some institutions in dried figs, leads to unfair competition among companies operating figs. In order to prevent the use of hydrogen peroxide, it is important to have more frequent inspections and control analyses carried out by official institutions in the enterprises for the use of the chemical substance.

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