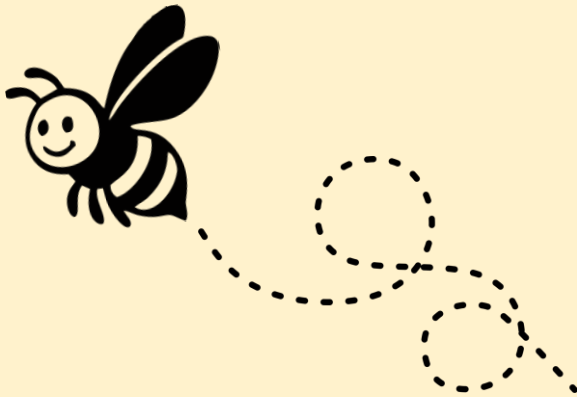
Umed Aslanov &
Gisela Domej (Eds.)

HILFSWERK

Tiny Atlas of Tasty Products



3 registered GI products from Central Asia

ASHTAK
from Asht

AT-BASHI WHITE HONEY

Almaty Aport • Алматинский Апорт • Алматы Апорты

Hilfswerk International in Central Asia, November 2025

GI DEV

Tiny Atlas of Tasty Products (original title)

Translations by U. Aslanov (Russian) / Layout and geographic maps by G. Domej

1st edition, November 2025, for non-commercial purposes
Hilfswerk International in Central Asia

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CONTENTS

HILFSWERK INTERNATIONAL IN CENTRAL ASIA

Hilfswerk International in Central Asia is an Austrian non-profit charitable organization promoting international cooperation.

It has been operating in Central Asia since 2001, implementing projects and programs for agricultural development, support for small and medium-sized enterprises (SMEs), projects in the social sector, and other priority areas for the development of the socio-economic sector of Central Asia.

Hilfswerk International in Central Asia maintains successful cooperation with government agencies of the countries of Central Asia in implementing projects and closely cooperates with a number of international organizations.

One of the main programs of Hilfswerk International in Central Asia is aimed at integrating the region into global trade.

Austrian Development Agency

European Commission

Projects & Network

GI DEV: Support to GI Development in Central Asia – Promotion of Newly Identified GI

CANDY V: Regional Integration and Capacity Building to Boost Competitiveness of MSMEs in Agrobusiness and Trade Promotion in Central Asia

CANDY IV: Advanced BIO Support Program: Specialized and Comprehensive Services for Export-Oriented SMEs in the Processing Sector

CANDY III: Economic Development in Central Asia by Promotion of Processing Sector BIOs and SMEs

CANDY II: Integrated Approach towards Promoting Central Asian Nuts, Dried Fruit and Honey Processing SMEs

CANDY I: SME Support for Fruit and Vegetable Processing in Tajikistan

AgroDev: Development of Higher Education Content Aimed to Support Industries for Sustainable Production of Qualitative Agri-food

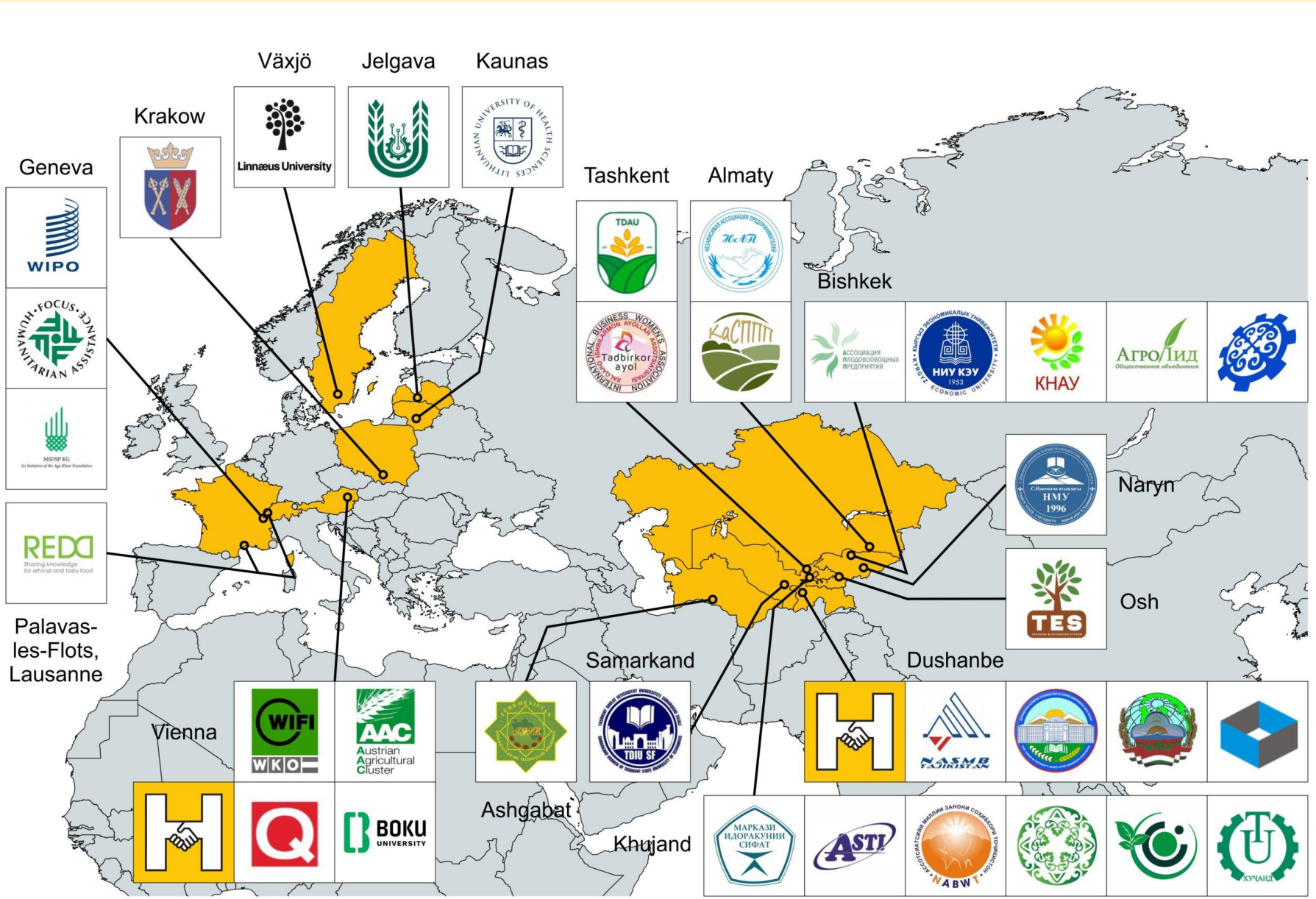
HECAFS: Higher Education for Central Asia Food Systems and Standards

WIPO WORLD INTELLECTUAL PROPERTY ORGANIZATION

GIAI CENTRAL ASIA INVEST
BOOSTING SMALL BUSINESS COMPETITIVENESS

Funded by the European Union

Erasmus+


Växjö
Jelgava
Kaunas
Krakow
Geneva
Tashkent
Almaty
Bishkek
Naryn
Osh
Palavas-
les-Flots,
Lausanne
Samarkand
Dushanbe
Vienna
Ashgabat
Khujand
Linnæus University
WIPO
TDAU
Tadbirkor ayol
КНАУ
НИУ КЭУ
1953
НМУ
1996
TES
WIFI
WKO
AAC
Austrian
Agricultural
Cluster
BOKU
UNIVERSITY
TDIU SF
NASMB
TAJIKISTAN
ASTI
NABWT

World Intellectual Property Organization (WIPO)

WIPO is the United Nations agency that serves the world's innovators and creators, ensuring that their ideas travel safely to the market and improve lives everywhere. WIPO does so by providing services that enable creators, innovators, and entrepreneurs to protect and promote their intellectual property (patents, trademarks, designs, geographical indications, and copyright) across borders and acting as a forum for addressing cutting-edge intellectual property (IP) issues. WIPO's IP data and information guide decision-makers all over the world, and impact-driven projects and technical assistance ensure IP benefits everyone, everywhere.

Like other forms of intellectual property (IP), appellations of origin and geographical indications need to be protected. Therefore, a global solution that is flexible enough to accommodate the needs of different jurisdictions is highly relevant.

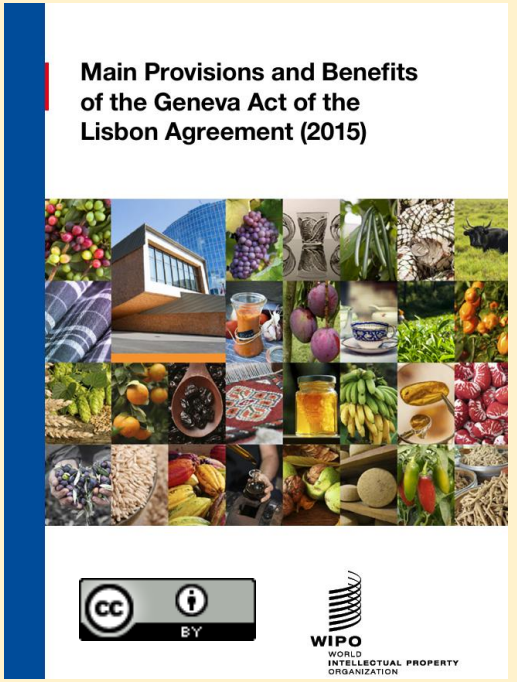
The **Geneva Act of the Lisbon Agreement** establishes an international system of registration and protection for both appellations of origin and geo-graphical indications.

(WIPO, 2021)

World Intellectual Property Organization

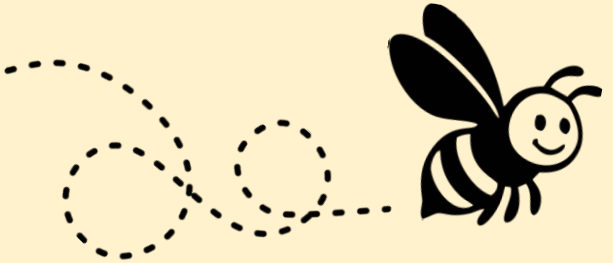
34 chemin des Colombettes
P.O. Box 18
1211 Geneva 20
Switzerland

✉ www.wipo.int
☎ + 41 22 338 9111



WIPO plays a central role in the international protection of Geographical Indications (GIs) by:

- developing international legal standards and guidance related to the protection of GIs and appellations of origin.
- administering the Lisbon System for the international registration and protection of appellations of origin and GIs.
- providing technical assistance to member states in establishing and strengthening national GI frameworks, legislation, and control mechanisms.
- promoting awareness of the economic, cultural, and development benefits associated with GI protection.
- supporting capacity building for governments, producer groups, and other stakeholders in the effective management, branding, and promotion of GIs.



PROJECTS GI DEV & GI GIS

Support to GI Development in Central Asia – Promotion of Newly Identified GIs (GI DEV)

In 2025, Hilfswerk International implemented the project GI DEV in close cooperation with the World Intellectual Property Organization (WIPO) and local experts of the Association of Fruit and Vegetable Enterprises of Kyrgyzstan (AFVE) and the Kazakhstan Association of Sugar, Food and Processing Industry (KASFPI).

GI DEV

GI DEV is part of a broader Hilfswerk International program in Central Asia aimed at promoting social and economic development in the region.

WIPO

World Intellectual Property Organization

Geneva, Switzerland

AFVE

Association of Fruit and Vegetable Enterprises of Kyrgyzstan

Bishkek, Kyrgyzstan

KASFPI

Kazakhstan Association of Sugar, Food and Processing Industry

Almaty, Kazakhstan

GI GIS

On the webpage of Hilfswerk International in Central Asia (www.hilfswerk.tj/gis/), we provide a free-of-charge Geographical Information System (GIS) that delineates the four GI terroirs on interactive maps. It allows for zooming to precise locations of small communities so that producers of the concerned specialties will be able to verify their location with respect to the GI terroirs.

GI – Geographical Indication (name or sign of origin of a specific product)

Terroir – French: lands (environment with specific natural factors)

We mention, however, that besides a suitable location within a terroir, several other criteria apply for successful GI branding, and products have to undergo a procedure of application and classification before they can officially carry the respective GI.

Please don't hesitate to contact us in case of questions.

ASHTAK FROM ASHT – Tajikistan

Protected Designation of Origin (PDO)

- English: **Ashtak from Asht**
- Russian: **Аштак из Ашта**
- Tajik: **Аштаки Ашт**

Product

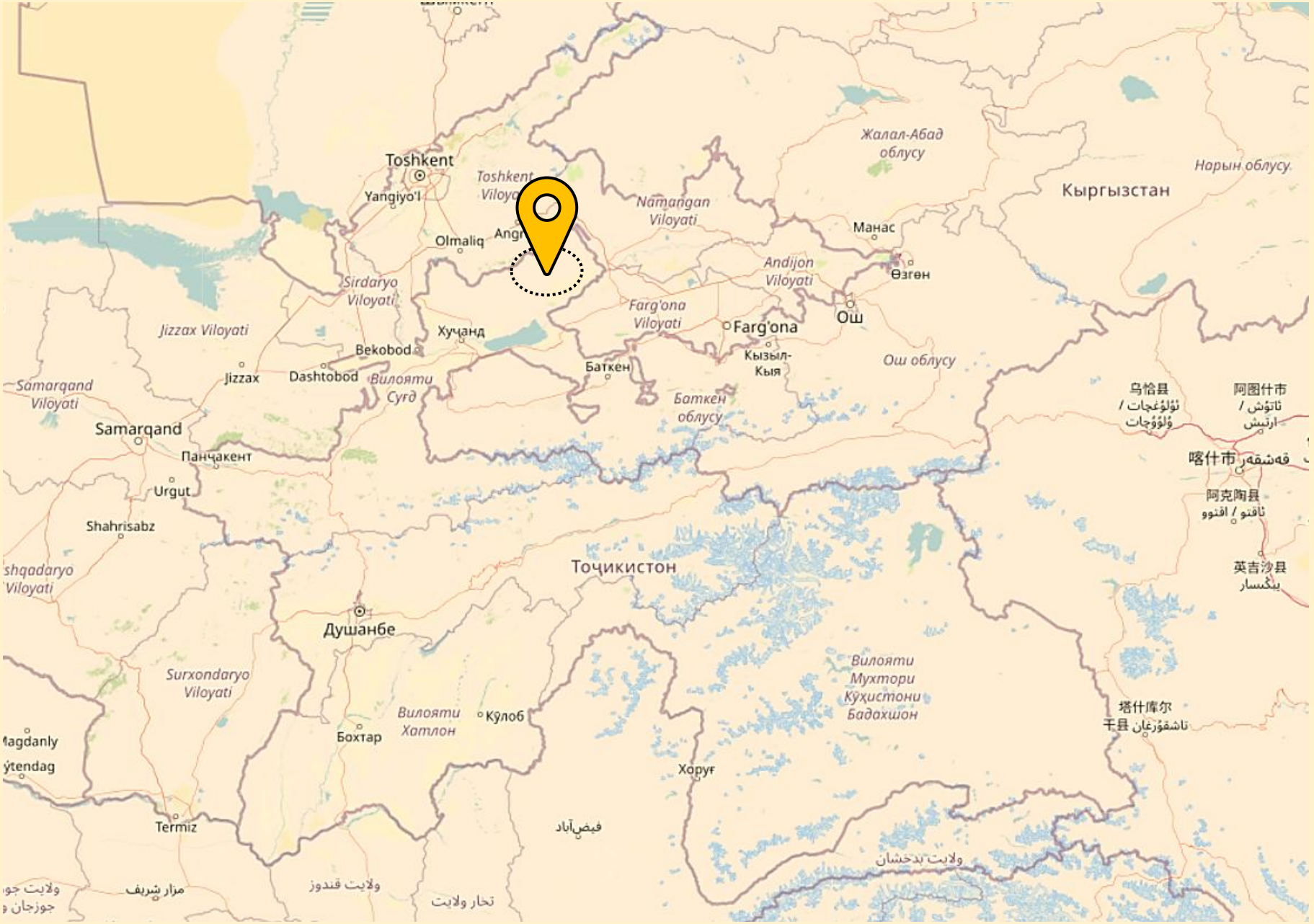
Dried apricots with kernels

Group of producers

Association of Dehkan Farms
Zardoluparvaroni Asht

I. Somoni Street 68, Regional Center Shaydon
Asht District, Sughd Region, Tajikistan

✉ e.kodirov@mail.ru
☎ +992 985 990 055


Toshkent
Yangiyo'l
Toshkent Viloyati
Olmaliq
Angren
Namangan Viloyati
Andijon Viloyati
Farg'ona Viloyati
Sirdaryo Viloyati
Jizzax Viloyati
Samarqand Viloyati
Жалал-Абад облусу
Нарын облусу
Кыргызстан
Манас
Өзгөн
Ош
Ош облусу
Farg'ona
Кызыл-Кыя
Баткен
Баткен облусу
Хуҷанд
Bekobod
Jizzax
Dashtobod
Вилояти Суғд
Samarqand
Панҷакент
Urgut
Shahrisabz
Тоҷикистон
Душанбе
Surxondaryo Viloyati
Вилояти Хатлон
Кӯлоб
Бохтар
Вилояти Мухтори Кӯҳистони Бадахшон
Хоруғ
Termiz
فیض‌آباد
ولایت بدخشان
ولایت قندوز
تخار ولایت
مزار شریف
乌恰县
阿图什市
喀什市
阿克陶县
英吉沙县
塔什库尔干县

Product description

Ashtak from Asht is a type of dried apricot with kernels. It is grown in orchards throughout the foothills in the Asht District in Northern Tajikistan and produced from the *Mirsanjali Zard* and *Mirsanjali Surkh* apricot varieties. Drying takes place naturally directly on the tree branches.

Ashtak from Asht is sweet in taste, sometimes with a slight tartness. Its texture is medium-soft to firm, leaving no residual moisture upon touch. Besides the natural aroma of dried apricots, it may be reminiscent of overripe bananas or old Soviet toffee candies. Ashtak from Asht appears matte, wrinkled, oval, and flattened, ranging in color from dark yellow to light brown or dark orange to brown. One kilogram of the product contains up to 200 fruits due to their medium size. The inner kernel is large and light to dark brown. It has the aroma of apricots and peaches, no sulfur scent, and a sweet-to-tart flavor.

Ashtak from Asht is produced and stored without the use of preservatives. Its moisture content does not exceed 20%.

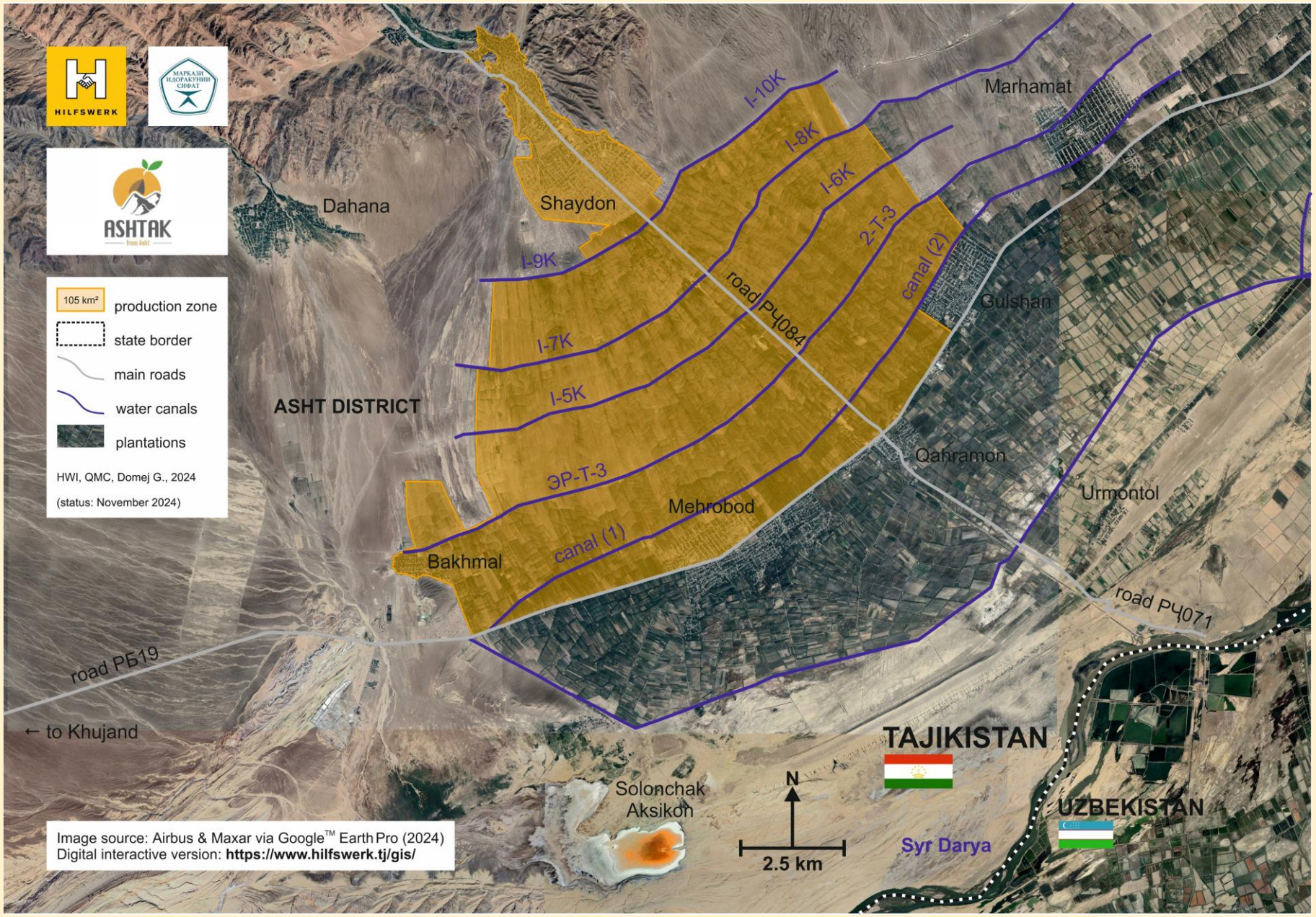
Method of production

Apricot seedlings for Ashtak from Asht are obtained by grafting yellow or orange-red *Mirsanjali* varieties onto wild apricot rootstocks. The tree planting density is limited by a minimum distance of 6 m between rows, and individual trees within a row must not stand closer than 4 m to each other.

Ashtak from Asht is dried naturally on the tree branches. If additional drying is required, the apricots are laid out on wooden trays in no more than two layers.

Harvesting apricots from *Mirsanjali* trees begins when the fruits are fully ripe, when their coloring turns light yellowish and their texture becomes wrinkled. Harvesting begins by hand, while the remaining fruits are collected by shaking trees and collecting fruits on a thick cloth named *Chodar*.

Once the apricot reaches the desired consistency, the pit is removed and cracked to extract the kernel. The kernel is then air-dried before being reinserted into the dried apricot. The use of kernels obtained from apricots treated with sulfur is prohibited.


HILFSWERK
ASHTAK
105 km² production zone
state border
main roads
water canals
plantations
HWI, QMC, Domej G., 2024
(status: November 2024)
Dahana
Shaydon
Marhamat
Gulshan
Qahramon
Urmontol
Mehrobod
Bakhmal
ASHT DISTRICT
I-10K
I-8K
I-6K
2-T-3
canal (2)
I-9K
road РЧ084
I-7K
I-5K
ЭР-Т-3
canal (1)
road РЧ071
road РБ19
← to Khujand
TAJIKISTAN
UZBEKISTAN
Solonchak Aksikon
Syr Darya
N
2.5 km
Image source: Airbus & Maxar via Google™ Earth Pro (2024)
Digital interactive version: https://www.hilfswerk.tj/gis/

Link to geographic production zone

According to traditional apricot cultivation, irrigation ceases when the fruits are fully ripe. The hot climate and bright daytime sun contribute to increased sugar content in the harvest. After harvesting, apricot orchards are generously watered.

The long tradition of apricot cultivation in the region has created conditions for the development of numerous local varieties well adapted to local conditions and having specific properties. The use of the endogenous *Mirsanjali* variety and wild apricot rootstock contributes to the development of the typical characteristics of this apricot. The *Mirsanjali* variety belongs to the group of late varieties, characterized by high sugar content and a favorable fruit-to-pit size ratio. This long-standing tradition allows local producers to master the production or reproduction of material, which is then certified by the Institute of Fruit Growing. The region has been renowned for its apricot cultivation for centuries. The Ashtak variety was highly prized and widely consumed during the Soviet era.


ШАЙДОН

ASHTAK FROM ASHT – Tajikistan

Geographic criteria for production zones

1. one south-facing slope in the Asht District in the Sughd Region of Tajikistan
2. mostly *Jamoats* of Mehrobod, Shodoba, and Oshoba
3. excluding the extension of the slope south of the road РБ19 and the commune of Gulshan

Map status: November 2024

The map, its supplement, and a digital interactive version of the map are freely available at the website www.hilfswerk.tj/gis, accessible by scanning the following QR code.

AT-BASHI WHITE HONEY – Kyrgyzstan

Protected Designation of Origin (PDO)

- English: **At-Bashi White Honey**
- Russian: **Ат-Башинский белый мёд**
- Kyrgyz: **Ат-Башы ак балы**

Product

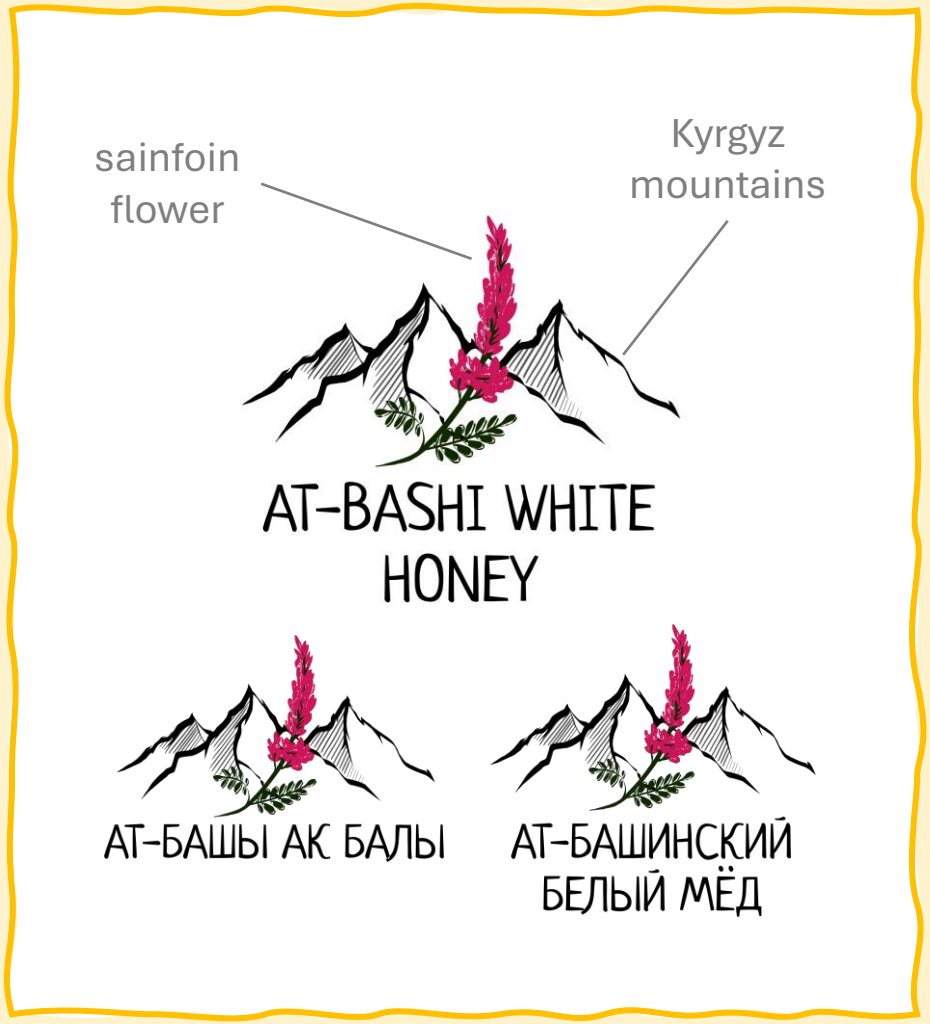
Honey

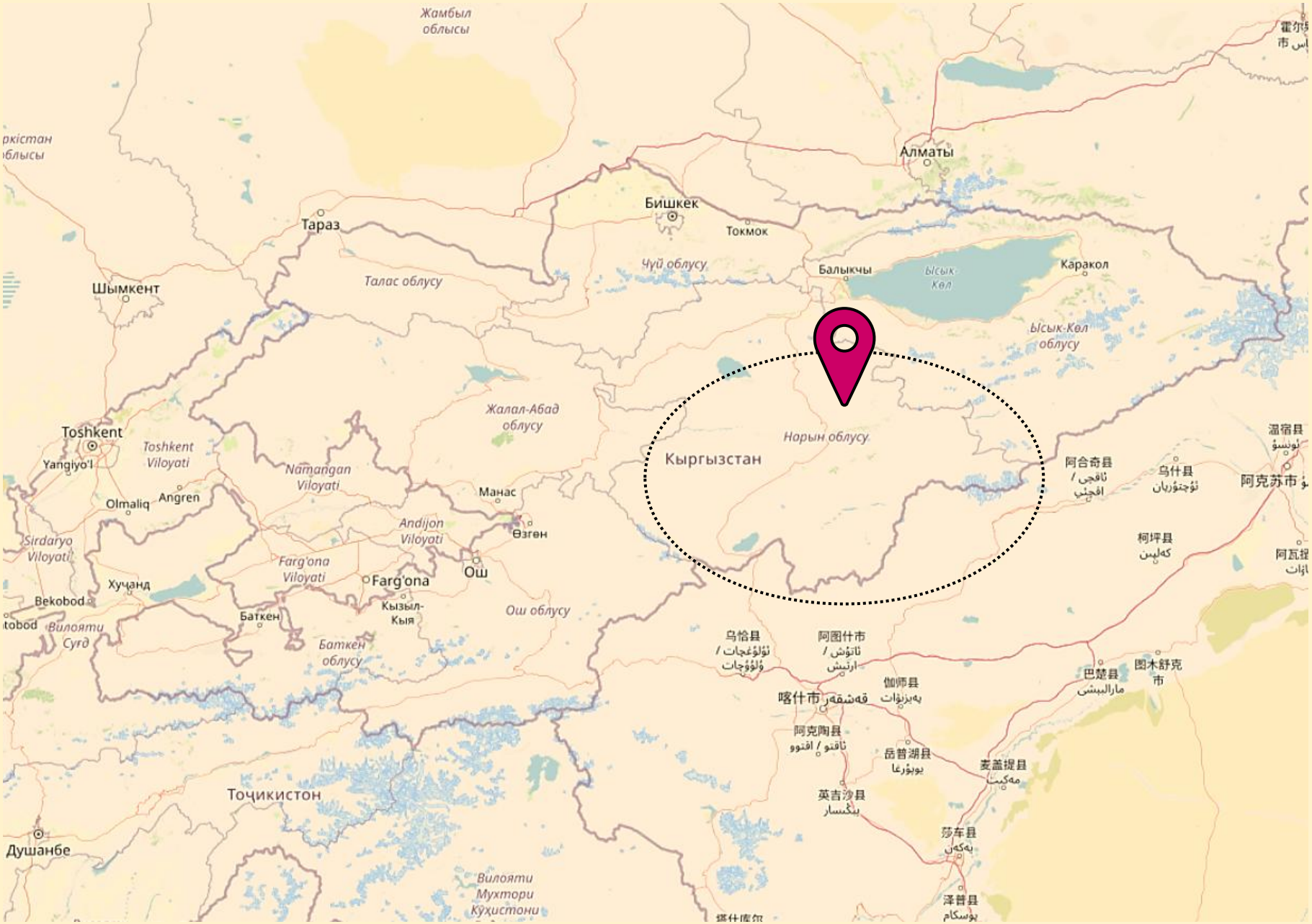
Group of producers

Association of Producers of
At-Bashi Honey

Mambetakun Street 26, Acha-Kayindy Village
At-Bashi District, Naryn Region, Kyrgyzstan

✉ atbashiwhitehoney@gmail.com
☎ +996 703 530 942




Жамбыл облысы
Алматы
Бишкек
Токмок
Тараз
Чүй облусу
Балыкчы
Ысык Көл
Каракол
Шымкент
Талас облусу
Ысык-Көл облусу
Жалал-Абад облусу
Нарын облусу
Кыргызстан
Toshkent
Toshkent Viloyati
Yangiyo'l
Namangan Viloyati
Olmaliq
Angren
Манас
Andijon Viloyati
Өзгөн
Sirdaryo Viloyati
Farg'ona Viloyati
Ош
Farg'ona
Хўжанд
Bekobod
Кызыл-Кыя
Баткен
Ош облусу
Вилояти Суғд
Баткен облусу
Тоҷикистон
Душанбе
Вилояти Мухтори Кӯҳистони
阿合奇县 / ئاقچى / افچي
乌什县 ئۇچتۇرپان
阿克苏市
温宿县 ئونسۇ
柯坪县 كەلپىن
乌恰县 ئۇلۇغچات / ولوۋچات
阿图什市 ئاتۇش / ارتيش
喀什市 قەشقەر
伽师县 يەيزىۋات
巴楚县 مارالبيشى
图木舒克市
阿克陶县 ئاقتو / اقتوو
岳普湖县 يوپۇرغا
麦盖提县 مەكىت
英吉沙县 يېڭىسار
莎车县 يەكەن
泽普县 يۇسكام

Product description

At-Bashi White Honey is a type of mono-floral mountain honey obtained from the nectar of sainfoin flowers. Sainfoin honey crystallizes within 10 to 20 days and acquires a color ranging from water-white to extra-white with white pearlescent, banana, and beige hues. Its texture is soft and creamy, with small crystals or none when churned. It has a soft and light floral aroma, a high fructose content, and anti-allergic properties.

Sweet and slightly tart, it has soft and subtle warm and floral aromas with dominant floral, possibly aromatic, and rose notes, as well as caramel notes, and is free of any off-flavors.

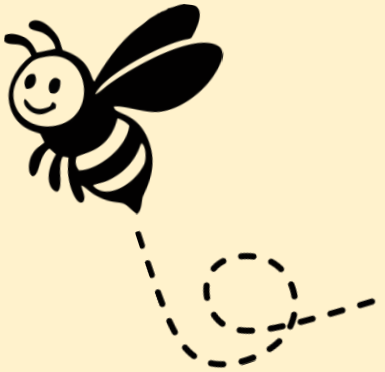
When creamed, the honey acquires a soft, rich, milky flavor, reminiscent of fresh milk, butter, or condensed milk.

Method of production

Honey is obtained from sainfoin nectar collected by *Carpathian*, *Buckfast*, or *Carnica* bees. The honey is collected, extracted, filtered, and, if necessary, creamed within the designated production area.

Масса нетто/Net weight
± 250 гр
Энергетическая ценность 100 гр/ Nutritional value per 100 gr:
300 - 350 Ккал/ccal.
Состав/Ingredients:
эспарцетовый белый мед/white sainfoin honey
Дата сбора/ Collection: 2025 г
Дата фасовки/ Packaging:
Октябрь 2025 г
Срок годности/ Best before date:
2 г/years
Условия хранения/ Storage:
+5 - +20 °C, влажность/ humidity ≤ 60%, избегать прямого попадания солнечного цвета/avoid direct sunlight.
Производитель/ Manufacturer:
ОЮЛ «Ассоциация производителей Ат-Башинского меда», с Ат-Башы, Ат-Башинский район, Нарынская область/ ALE "Association of the At-Bashi honey producers", v. Atbashi.
Контакты/Contacts:
+996 703 53 09 42,
atbashiwhitehoney@gmail.com

made in KYRGYZ REPUBLIC EAC

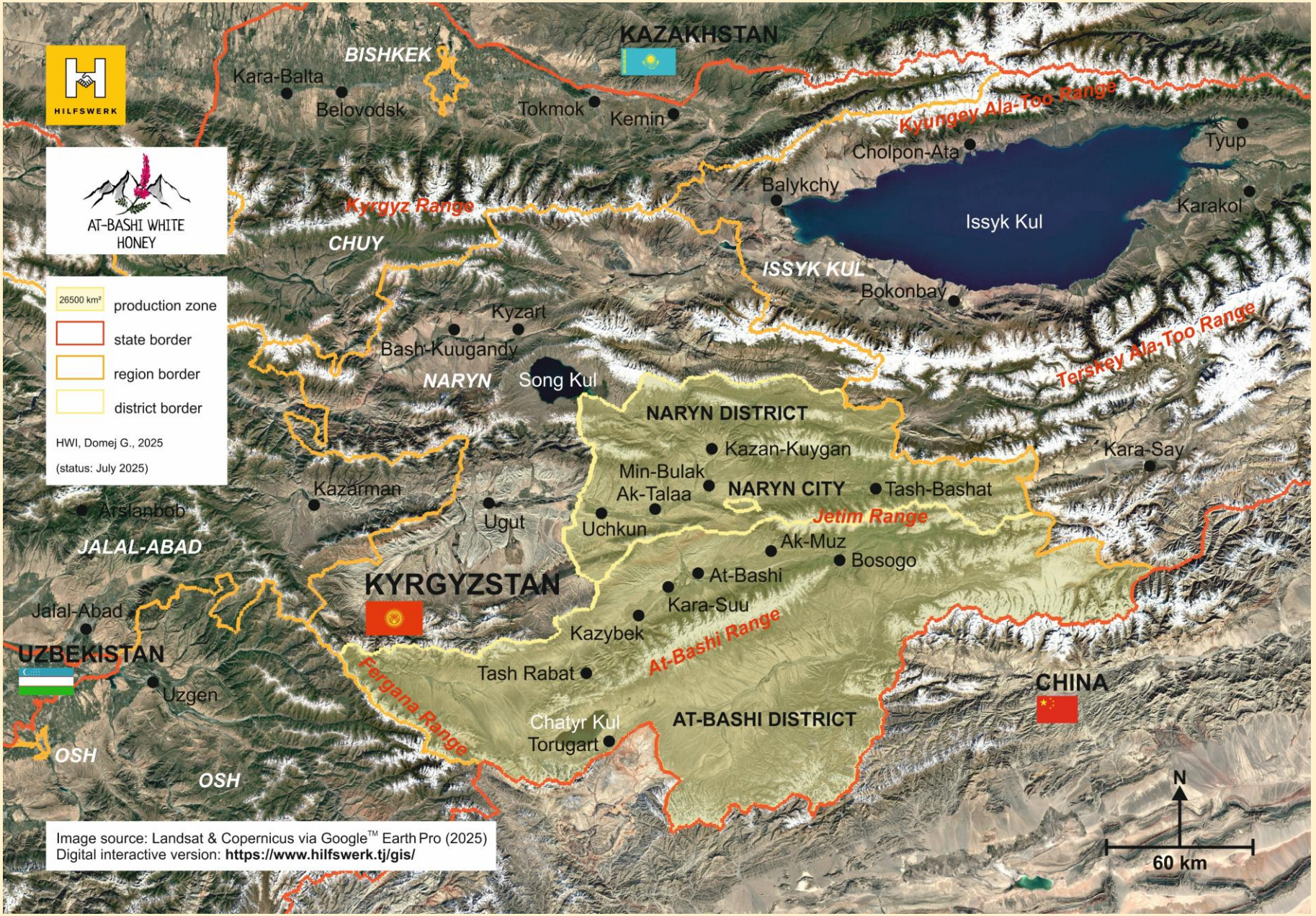


Link to geographic production zone

According to local residents, beekeeping in the Naryn and At-Bashi Districts developed during the Soviet era in the 1950s and 1960s. Collective cattle farms were established, and beekeepers, primarily Russian and Ukrainian soldiers based close to the border zone with China, were sometimes called upon to pollinate sainfoin crops needed for livestock, while in other cases, they spontaneously recognized the potential for honey production in the Tian Shan Mountains.

These servicemen may have brought beekeeping equipment and bee queens from their homeland, what could explain the presence of Ukrainian *Carpathian* bee breeds.

Currently, beekeeping is the main source of employment. The mountainous region around the At-Bashi and Naryn Districts boasts an exceptionally well-preserved and clean natural environment at altitudes of 1700 m and above. Sainfoin grows in an ecologically pristine area, as agriculture is underdeveloped due to the high altitude, with virtually no pesticide use, no industry, and very few cars.


HILFSWERK
AT-BASHI WHITE HONEY
26500 km² production zone
state border
region border
district border
HWI, Domej G., 2025
(status: July 2025)
KAZAKHSTAN
BISHKEK
Kara-Balta
Belovodsk
Tokmok
Kemin
Kyungey Ala-Too Range
Cholpon-Ata
Tyup
Balykchy
Karakol
Issyk Kul
Kyrgyz Range
CHUY
ISSYK KUL
Bokonbay
Kyzart
Bash-Kuugandy
NARYN
Song Kul
Terskey Ala-Too Range
NARYN DISTRICT
Kazan-Kuygan
Kara-Say
Min-Bulak
Ak-Talaa
NARYN CITY
Tash-Bashat
Kazarman
Arslanbob
Ugut
Uchkun
Jetim Range
JALAL-ABAD
Ak-Muz
Bosogo
KYRGYZSTAN
At-Bashi
Kara-Suu
Jalal-Abad
Kazybek
At-Bashi Range
UZBEKISTAN
Tash Rabat
CHINA
Uzgen
Fergana Range
Chatyr Kul
AT-BASHI DISTRICT
Torugart
OSH
OSH
N
60 km
Image source: Landsat & Copernicus via Google™ Earth Pro (2025)
Digital interactive version: https://www.hilfswerk.tj/gis/

The At-Bashi and Naryn Districts are among the largest sainfoin-growing areas in Kyrgyzstan. Agriculture in the Naryn Region is dominated by livestock farming (of horses, cows, sheep, goats, and yaks), which necessitates the production of sainfoin.

Compared to clover, sainfoin grows better in this region, making it a stable forage crop. Honey production is closely linked to the cultivation of sainfoin for livestock feed during the winter, as bees are essential for crop pollination.

Due to the shorter growing season and cool nights, sainfoin begins to grow later and is harvested less frequently than in areas located at lower altitudes. Sainfoin blooms longer and ripens until the seeds are fully developed. Therefore, not only is the flowering period longer (from June to early August, depending on the field), but it is also more intense, as sainfoin flowers produce more nectar and keep it fresh longer thanks to cool nights, mild daytime temperatures, and sufficient humidity, allowing bees to intensively collect honey almost throughout the entire day.

Там, где пчелы ближе к небу.
Where bees are closer to the sky.

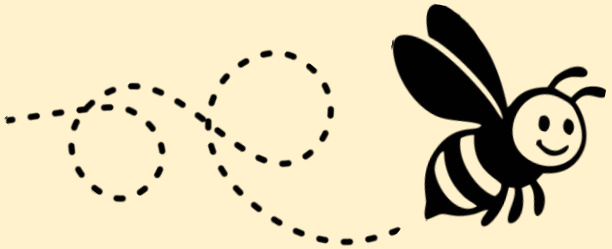
AT-BASHI WHITE HONEY – Kyrgyzstan

Geographic criteria for production zones

1. matching to administrative divisions within the Naryn Region
2. fully including 2 districts (At-Bashi District & Naryn District)
3. fully including 1 city (Naryn City)

Map status: July 2025

The map, its supplement, and a digital interactive version of the map are freely available at the website www.hilfswerk.tj/gis, accessible by scanning the following QR code.



ALMATY APORT – Kazakhstan

Protected Geographical Indication (PGI)

- English: **Almaty Aport**
- Russian: **Алматинский Апорт**
- Kazakh: **Алматы Апорты**

Product

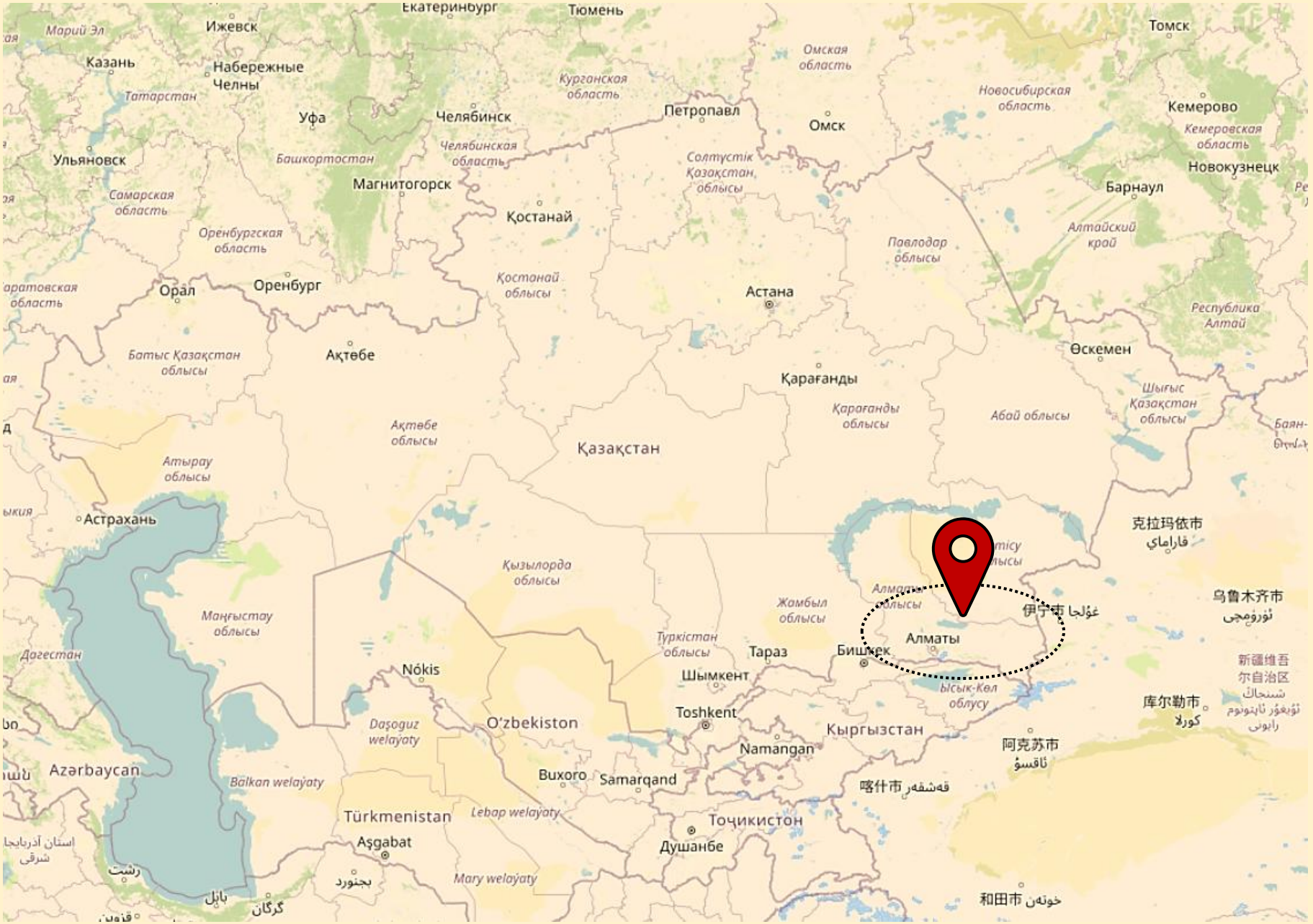
Fresh apples

Group of producers

Association of Producers of
Almaty Aport

Sanatornaya Street 14, Baganashyl
Microdistrict, 050023 Almaty, Kazakhstan

✉ profood@bk.ru
☎ +7 706 607 5373


Екатеринбург
Тюмень
Ижевск
Марий Эл
Казань
Набережные Челны
Татарстан
Уфа
Челябинск
Курганская область
Петропавл
Омская область
Омск
Томск
Новосибирская область
Кемерово
Кемеровская область
Новокузнецк
Барнаул
Ульяновск
Башкортостан
Челябинская область
Магнитогорск
Солтүстік Қазақстан облысы
Самарская область
Қостанай
Оренбургская область
Павлодар облысы
Алтайский край
Орал
Оренбург
Қостанай облысы
Астана
Республика Алтай
Өскемен
Ақтөбе
Батыс Қазақстан облысы
Қарағанды
Қарағанды облысы
Шығыс Қазақстан облысы
Абай облысы
Ақтөбе облысы
Қазақстан
Атырау облысы
Астрахань
克拉玛依市
Қызылорда облысы
Жамбыл облысы
Алматы облысы
伊宁市
乌鲁木齐市
Маңғыстау облысы
Түркістан облысы
Алматы
Тараз
Бишкек
Дагестан
Nókis
Шымкент
Ысық-Көл облысы
新疆维吾尔自治区
库尔勒市
Toshkent
Daşoguz welaýaty
O'zbekiston
Кыргызстан
Namangan
阿克苏市
Azərbaycan
Balkan welaýaty
Buxoro
Samarqand
喀什市
Türkmenistan
Lebap welaýaty
Тоҷикистон
Душанбе
Aşgabat
Mary welaýaty
和田市

Product description

The Almaty Aport apple originates from a geographic area located in the foothills north of the Ile-Alatau Mountain Range, at an altitude of 900 m to 1700 m above sea level.

The Almaty Aport production area includes the districts of Qarasay, Talgar, and Enbekshikazakh, as well as the Almaty city districts of Nauryzbay, Auezov, Bostandyq, and Medeu.

The Almaty Aport apple is a late-autumn apple and belongs to the *Aport* variety, the oldest apple variety in the world.

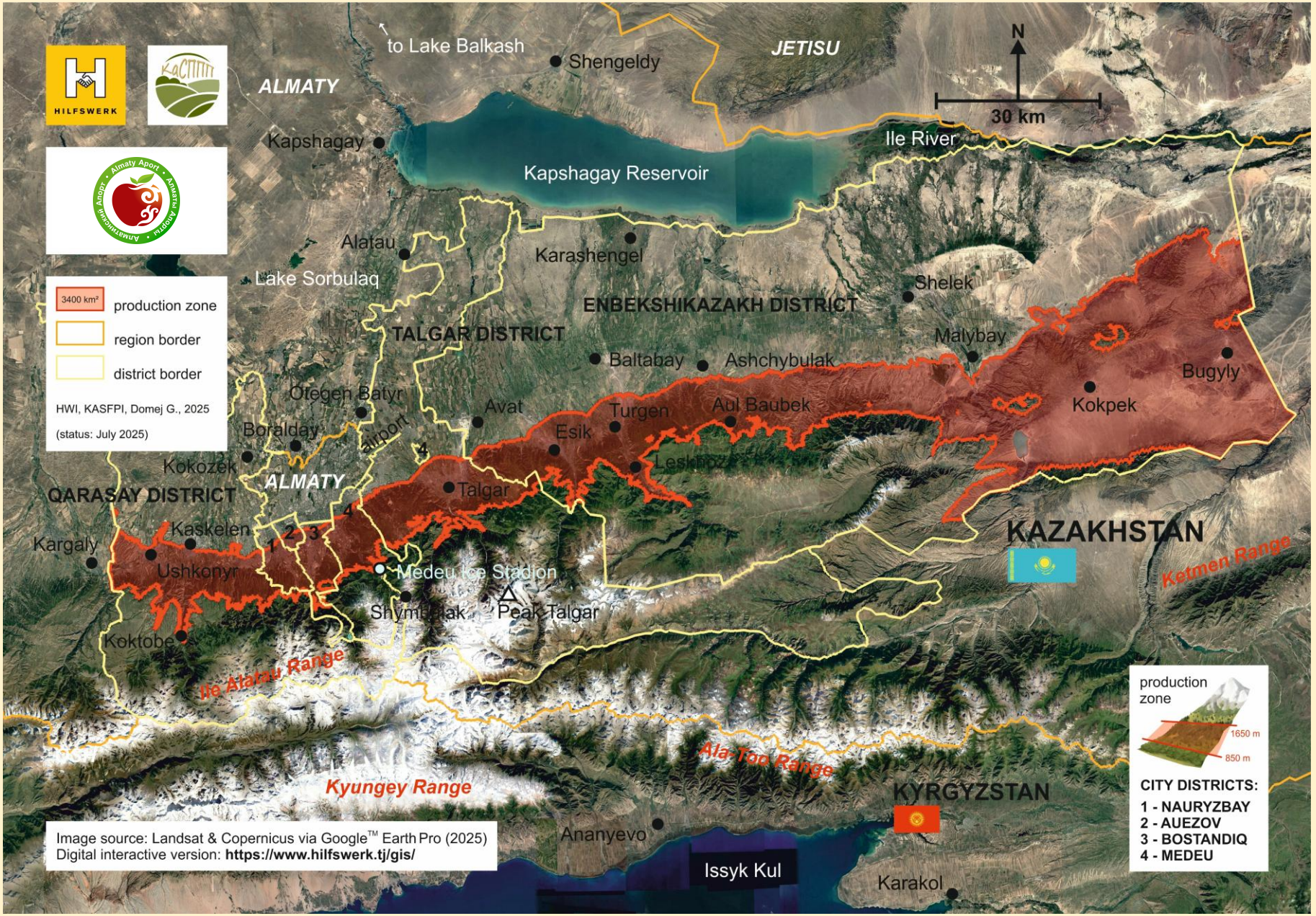
The fruits are predominantly red but feature green and yellow blotches with blurred edges that smoothly blend into each other. Almaty Aport apples are distinguished by their large size. On average, the fruits weigh approximately 250 g to 400 g, but some apples can reach a weight of 900 g.

Apples ripen around the end of September and can be stored for 100 days (until January), sometimes until February or March.

Method of production

Almaty Aport seedlings are obtained by grafting *Aport* varieties from well-selected parent trees onto *Sivers* rootstocks.

Seedlings from certified nurseries may be accepted for Almaty Aport apples.


HILFSWERK
to Lake Balkash
Shengeldy
JETISU
ALMATY
N
30 km
Kapshagay
Ile River
Kapshagay Reservoir
Alatau
Karashengel
Lake Sorbulaq
Shelek
ENBEKSHIKAZAKH DISTRICT
TALGAR DISTRICT
Malybay
Baltabay
Ashchybulak
Bugyly
Otegen Batyr
Avat
Turgen
Aul Baubek
Kokpek
Boralday
airport
Esik
Kokozek
ALMATY
Talgar
QARASAY DISTRICT
Kaskelen
KAZAKHSTAN
Kargaly
Ushkonyr
Medeu Ice Stadion
Ketmen Range
Shymbulak
Peak Talgar
Koktobe
Ile Alatau Range
Ala-Too Range
Kyungey Range
KYRGYZSTAN
Ananyevo
Issyk Kul
Karakol
3400 km²
production zone
region border
district border
HWI, KASFPI, Domej G., 2025
(status: July 2025)
Image source: Landsat & Copernicus via Google™ Earth Pro (2025)
Digital interactive version: https://www.hilfswerk.tj/gis/
production zone
1650 m
850 m
CITY DISTRICTS:
1 - NAURYZBAY
2 - AUEZOV
3 - BOSTANDIQ
4 - MEDEU

Link to geographic production zone

The quality of Almaty Aport apples grown in the production area is related to its terroir, located at an altitude of 900 m to 1700 m above sea level, which receives a significant amount of sunlight over the year.

The soils in the production area are chernozems and loamy with a high nutrient content and good fertility.

The climate of the foothills of the Ili-Alatau Mountain Range is characterized by mild summer temperatures and particularly significant daily temperature ranges, exceeding 12°C during the period from flowering to harvest. Apple ripening is also fostered by up to 13 hours of sunshine per day from May to September. Such favorable conditions allow for crisp apples.

The balance between sugar and acidity is ensured by low nighttime temperatures during the ripening period, which prevent acid breakdown and high daily temperatures ideal for ripening and deep coloring of Almaty Aport apples.

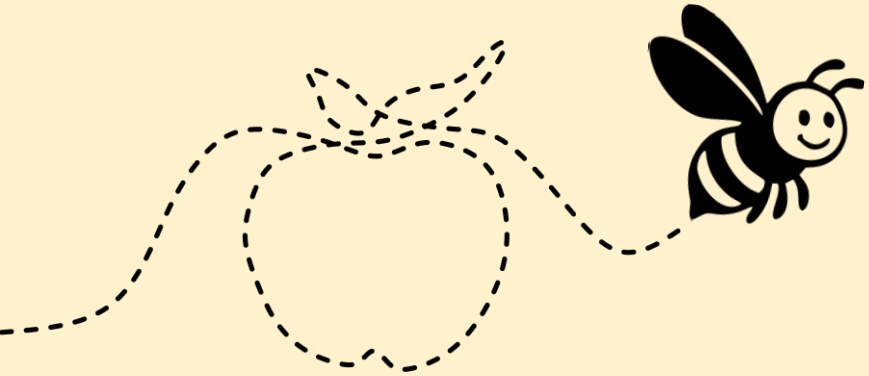
ALMATY APORT – Kazakhstan

Geographic criteria for production zones

1. including the districts of Qarasay, Talgar, and Enbekshikazakh
2. including the Almaty city districts of Nauryzbay, Auezov, Bostandyq and Medeu
3. at altitudes between 900 m and 1700 m
4. with exception of built areas and the Talgar exclave north of the Kapchagay Reservoir

Map status: July 2025

The map, its supplement, and a digital interactive version of the map are freely available at the website www.hilfswerk.tj/gis, accessible by scanning the following QR code.



GI DEV

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