





## **Executive Summary**

The report examines four of the top ten wheat landraces still cultivated in Turkey. The fieldwork for the study was carried out in May and July 2019, and involved participant observation at local farmers and grains markets, semi-structured and informal interviews with farmers, mayors, municipality staff, bakers, nonprofit organization representatives, online food and consumer groups, trañBh farmers, mayors,



makes bread to sell in its shop. It buys these wheat landraces directly from farmers and grows whatever they need for the season in lands they commonly use with a farmer).

While the increase and diversity of actors is a sign of hope for the cultivation of wheat landraces, the price differentiation between local and national markets for the same wheat landrace and among different sellers can be a concern for consumers and business that would like to use wheat landraces. Because there is a ( ), there is also a need to protect both the small producers and consumers via regulation and labeling of wheat landraces. There are multiple actors in Istanbul bringing wheat landraces to national markets. However, their information is limited (e.g. The Wheat Landrace Survey completed in 2014 has not been published in Turkish. The only available information from this survey is in English). The artisan bakers and the newly established Bakers Collective in Istanbul established by artisan and home bakers are interested in reaching out to small producers in different parts of Turkey, alone or in collaboration with Consumer Groups and food cooperatives in Istanbul. Although it seems an unlikely partner, because they reach out a sizable number of consumers with disposable income in Istanbul, these collective initiatives in Istanbul can be potential partners in connecting small producers and wheat landraces to national markets.