An Offal Meal in Turkish Culinary Culture: Gaziantep Mumbar Dolması and Related Consumer Opinions

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Abstract

In this study, the use of offal as food, offal consumption in the world, the role of offal consumption on sustainability, and the positive and negative effects of offal meals on health are emphasized. In addition, information was given about Gaziantep Mumbar Dolması (Gaziantep Stuffed Intestine), which received geographical indication registration in 2021, and interviews were conducted with 10 participants who experienced this local flavor using the semi-structured interview technique. In line with the data obtained, it was seen that the participants who experienced the Gaziantep Mumbar Dolmasi also experienced other types of offal. In the results of the research, in which it was determined that Gaziantep Mumbar Dolmasi was generally liked, it was noted that some participants did not want to know the construction stages of the intestine due to its nature. It has been determined by the statements of some participants that there are hesitations regarding the construction phase of the Gaziantep Mumbar Dolmasi. In line with the information obtained as a result of the research, various determinations were made and suggestions were presented.