



Comté

孔泰（奶酪）

Comté is a French cheese made from cow's milk. It is the production of protected designation of origin. Through the EU-SINO pilot project of mutual recognition of geographical indication products, China has implemented the geographical indications products protection for Comté since May 2011.

Comté is mainly produced in the Franche-Comté traditional province of northeastern France, where the production of large-size cheese has a long history. Since the Eleventh century, farmers in the region have concentrated milk produced by their cattle to local cheese processing cooperatives for the production of Comté.

Comté uses whole-fat fresh milk of local dairy breeds (Montbeliarde or Pie Rouge de l'Est), which are fed with local forage. It is featured cylindrical or drum-shaped, each between 50 to 70 cm in diameter and around 8 to 13 cm in height, not less than 45% fat content and rich in phosphorus, calcium, potassium and protein.

Traditional special production methods of Comté include heating, pressing and polishing. After adding chymosin to form a clot, the clot is heated to 53°C for at least 30 minutes. Then the cheese is pressed, salted or salted in brine. Fermentation maturity takes at least 120 days, during which cheese is regularly rolled and polished.

(Courtesy of the IP Protection Department of CNIPA)

孔泰（奶酪）是硬质牛乳奶酪，是法国原产地名称保护产品。通过中欧“10+10”地理标志互认试点项目，自2011年5月开始，中国对孔泰（奶酪）实施地理标志产品保护。

孔泰（奶酪）主要产自法国东北部弗朗什-孔泰大区（Franche-Comté），该地区大尺寸奶酪的生产有着悠久的历史。自十一世纪以来，该地区的农民就开始将各自牛群产出的牛奶集中送到当地的奶酪加工合作社，用于生产孔泰（奶酪）。

孔泰（奶酪）是使用当地奶牛出产的全脂生鲜牛奶制成，呈圆柱形或鼓形，直径50厘米至70厘米，高8厘米至13厘米，脂肪含量不低于45%，富含磷、钙、钾和蛋白质。

孔泰（奶酪）采用传统生产方法进行加热、压制和打磨。加入凝乳酶形成凝乳块后，加热到53°C并保温至少30分钟，再进行压制、加干盐或放在盐水中腌制。发酵成熟期至少需120天，其间对奶酪进行定期翻动和表面打磨。

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