



West Country Farmhouse Cheddar

西乡农场切德 奶酪

West Country Farmhouse Cheddar is the cheese made from cow's milk with creamy yellow color, and in either a cylinder shape or in a block form. After natural ripening, it has a nutty, full and rounded flavor with a hint of sharpness. China has implemented the geographical indications products protection for West Country Farmhouse Cheddar since May 2011.

Since the fifteenth century, West Country farmhouses have been famous for cheese manufacturing. West Country Farmhouse Cheddar may only be produced within the county boundaries of Dorset, Somerset, Devon and Cornwall in Britain. The milk used in the manufacture of the cheese predominately comes from cows raised by cheese producers and cows raised on farms in designated area.

West Country Farmhouse Cheddar is still produced according to the original method using the skills and traditions handed on in the area. The starter culture and chymosin were added to the milk. After coagulation, the clotted milk and whey were separated. The clotted milk was manually turned over, stacked and chopped. Then the clotted milk was fully mixed with salt and pressed into a mould. The pressed cheese needs to be sealed and packaged, and the maturity period of fermentation needs more than nine months.

(Courtesy of the IP Protection Department of CNIPA)

西乡农场切德（奶酪）由牛奶制成，呈乳黄色圆柱形或块状硬质，经自然成熟具有坚果风味，口味饱满。2011年5月起，中国对西乡农场切德（奶酪）实施地理标志产品保护。

自15世纪以来，英国西乡地区的农场以奶酪制作而闻名。西乡农场切德（奶酪）产自英国多塞特郡、萨默塞特郡、德文郡和康沃尔郡。用于制作西乡农场切德（奶酪）的牛奶主要产自保护区域内奶酪生产者自家饲养的奶牛和农场养殖的奶牛。

西乡农场切德（奶酪）的制作采用了当地传统制作方法和工艺。将发酵剂培养物和凝乳酵素加入到牛奶中，牛奶凝固后将凝乳块和乳清分离，人工翻转、堆砌、切碎凝乳块，再加盐充分拌匀，放入模具中压制成型。压制后的干酪需要密封包装，发酵成熟需要9个月以上。

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