



Grana Padano 哥瑞纳 帕达诺 奶酪

Grana Padano is the hard cheese made from raw cow's milk. The cheese is cylindrical featuring a slightly raised edge. Grana Padano can be eaten directly or rubbed into cheese slices to accompany the meal. China has implemented the geographical indications products protection for Grana Padano since September 2012. Grana Padano is produced in the Po River Plain (Pianura Padana in Italian) in northern Italy. It has a history of about 1000 years.

The Italian word "Grana" means grain. It is used to describe the delicate and granular texture of Grana Padano, which is related to the longer maturity period. Through the use of traditional technology, cheese production technicians have passed from generation to generation.

(Courtesy of the IP Protection Department of CNIPA)

哥瑞纳-帕达诺(奶酪)(Grana Padano)是由生牛乳制成的硬质奶酪。呈圆柱形,有较薄的镶皮,可直接食用也可擦磨成奶酪丝用以佐餐。2012年9月起中国对哥瑞纳-帕达诺(奶酪)实施地理标志产品保护。哥瑞纳-帕达诺(奶酪)产于意大利北部波河周围的“帕达那平原”,其生产已有大约1000年的历史。

“哥瑞纳”意大利语意为谷粒,用以描述哥瑞纳-帕达诺(奶酪)细腻且具有颗粒状的质地,这种颗粒状的质地与成熟期较长相关,并通过传统工艺技术和奶酪制作专门技师代代传承。

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