



White Stilton cheese Blue Stilton cheese

斯提尔顿奶酪 斯提尔顿蓝奶酪

Stilton cheese is made from full cream pasteurized cow's milk produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottingham of England. Since September 2012, China has implemented geographical indication product protection for Stilton White Cheese/Stilton Blue Cheese.

Since the early 18th century, the town of Stilton in Leicestershire has been famous for selling Stilton cheese. The first literary reference to Stilton cheese is in Daniel Defoe's "Tour through England and Wales" published in 1927 where he noted that Stilton was a town famous for cheese.

Stilton cheese is made in cylindrical form and contains minimum 48% milk fat in the dry matter. It is made in three varieties, White Stilton cheese, Blue Stilton cheese, Mature Blue and/or Vintage Blue Stilton cheese. In addition to the use of high-quality milk produced in the region and traditional fermentation technology, penicillin spores are added to the milk in order to generate the inherent local characteristics of Stilton cheese.

(Courtesy of the IP Protection Department of CNIPA)

斯提尔顿奶酪是由产自英国莱斯特郡、德比郡以及诺丁汉郡的全脂巴氏杀菌牛奶制成的奶酪。2012年9月，中国对斯提尔顿白奶酪/斯提尔顿蓝奶酪实施地理标志产品保护。

自18世纪早期，莱斯特郡斯提尔顿镇因出售斯提尔顿奶酪而闻名。英国作家丹尼尔·笛福在1727年出版的《穿越英格兰和威尔士的旅行》书中记录了斯提尔顿镇是一个因奶酪而闻名的城镇。

斯提尔顿奶酪呈圆柱形，固体物中所含脂肪不低于48%，分为斯提尔顿白奶酪、斯提尔顿蓝奶酪和成熟斯提尔顿蓝奶酪。保护区内出产优质牛奶，通过采用传统的发酵技术，加入娄地青霉等特殊工艺，生产出具有地方特色的奶酪。

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