



## Roquefort

### 洛克福 奶酪

Roquefort of France is a textured cheese made from whole-fat fresh sheep milk. It is the product of protected designation of origin. Through the EU-SINO pilot project of mutual recognition of geographical indication products, Roquefort enjoys the geographical indications products protection in China.

Cheese production has a long history in Roquefort region of France, where cheese-making vessels have been found in prehistoric sites. Since the eighth century, a large number of documents, such as contracts, agreements and certificates, which refer to Roquefort cheese, have been found in the Roquefort area.

Roquefort's special quality comes from the interaction between human beings and nature. On the one hand, raw materials come from the milk of sheep raised in accordance with local traditional ways. On the other hand, Roquefort matured in the natural cellar environment of rock caves under the limestone cliffs of the Cambaro Mountains. This natural miracle gave Roquefort unparalleled flavor.

(Courtesy of the IP Protection Department of CNIPA)

洛克福（奶酪）是由全脂生鲜羊奶制成的有纹理的奶酪，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，在我国享受地理标志产品保护。

奶酪生产在法国洛克福地区有着悠久的历史，在该地区的史前遗迹中就曾发现奶酪制作器皿。八世纪以来发现的大量洛克福地区的契约、协议和证书等文件对洛克福奶酪都有所提及。

洛克福（奶酪）的特殊品质源于人与自然共同作用的结果。一方面，原料来源于按照当地传统方式饲养的绵羊羊乳。另一方面，洛克福在克姆巴罗山石灰岩峭壁下的岩石洞穴这一自然窖藏环境中完成成熟过程，这种自然界的奇迹赋予了洛克福（奶酪）独特的风味。

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