

Name | Langkawi Cheese  
Country | Malaysia

Date of registration:  
03/03/2011

Expiry date:  
03/03/2021



Source: [myipo.gov.my](http://myipo.gov.my)

### Main characteristics/features

Langkawi cheese has a distinctive authentic taste, texture and flavour as it is made of good quality fresh milk.

### Geographical area

The geographical area is located in Langkawi, an archipelago of 99 islands in the Andaman Sea. The islands are a part of the state of Kedah, Malaysia.

### Production and processing

The milk is produced from selected breeds of animals, such as buffaloes, cows and goats, which is an important factor in producing this type of cheese. The animals have a specific diet consisting of a mixture of 6 types of grass and legumes that create a unique combination of fibre and protein. The quality of the milk is also influenced by the hot and humid climate, typical of tropical areas. During the Langkawi cheese-making process (once the basic process has been completed), there are specific additional processes that involve a unique technique to allow the Langkawi air to be absorbed by the cheese. The texture and taste of Langkawi cheese is determined by the way the milk is stirred and the curds must be cut to the right size.

### Link between product and territory

Langkawi, the jewel of Kedah, is an archipelago of 99 islands in the Andaman Sea. The hills of Langkawi are the best location for Langkawi cheese production as they are positioned slightly higher than the surrounding area and receive the right amount of sea breeze, which is an important factor in the production process.

Langkawi cheese has an excellent taste. The Langkawi cheese-making process is governed by strict procedures that involve great skill, knowledge, experience and precise formulas. It is due to these factors, that the taste of Langkawi cheese is so distinctive and unique.

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Competent Authority | Intellectual Property Corporation of Malaysia — MyIPO  
[www.myipo.gov.my](http://www.myipo.gov.my)  
GI right holder/GI association | Friendly Farms Sdn, Bhd  
Contact information

Type of product | Cheese  
Control body | Friendly Farms Sdn Bhd  
File number | GI2011-00002  
Websites