

Register number 83

Geographical indication

Cheese Lužnička vurda

“Lužnička vurda” is soft cheese with permanent process of ripening that has homogenous, creamy – smearing consistence, smooth structure and compactness, white color, mildly acid milky fragrance with specific pleasant aroma, mildly acid milky taste, with prominent pleasant smell, not too salty or too acid and without the presence of bitterness. “Lužnička vurda” is made of milk, obtained from cows of the type of simmental cows, that are groomed and that graze on the meadows of Lužnicka valley. On the basis of the analysis of quality it contains a minimum of 40% of milk fat in the dry matter, minimum of 3% of kitchen salt, minimum of 77% of water in the dry matter, pH value from 4 to 4.5 which is lower than the average values of similar products (sour milk has pH value 4.7). The specific taste of “Lužnička vurda”, apart from the quality of milk, is strongly influenced by the temperature inversion of air that is characteristic for Lužnička valley. Great differences between day and night temperatures oscillate between 20 -30 degrees Centigrade, that influence the quality of product maintained through the interrupted process of ripening and fermentation, which gives the product a creamy structure, milder and more pleasant acid-milky taste. “Lužnička vurda” is consumed when the product ripens. In practice, around minimum of 7 days is spent in ripening (in the course of the summer period). For one kilogram of vurda, it is necessary to have 4 to 6 liters of milk.

Geographical area: “Lužnička vurda” is produced exclusively on the territory of the municipality of Babušnica and part of the territory of the municipality of Bela Palanka.