

Appendix to Annex I

Swiss cheese

Preferential treatment is subject to the presentation of a certificate of authenticity attesting that the cheeses correspond exactly to the eligible definition according to the attached model for this certificate.

a) Definitions

<i>Name:</i>	Emmental^{*)} or Emmentaler^{*)}
<i>Shape and aspects:</i>	Emmental or Emmentaler is a full fat hard raw milk cheese, processed by propionate acid fermentation. The loaf is round with a hard yellow-brown rind. Cheeses stored in a humid environment may have a brown to black patina.
<i>Height:</i>	16 - 27 cm
<i>Diameter:</i>	80 - 100 cm
<i>Weight:</i>	75 - 120 kg
<i>Texture:</i>	Flexible, non-adhesive dough with small to medium granulates
<i>Colour of dough:</i>	Ivory to yellow
<i>Taste:</i>	Slightly sour, sweet, salty, spicy
<i>Characteristics:</i>	Fat in dry matter: 45 – 55 % Water content: max. 38 %
<i>Name:</i>	Sbrinz^{*)}
<i>Shape and aspects:</i>	Sbrinz is a full fat extra hard raw milk cheese. The loaf is round with a hard light yellow to golden colour. Sbrinz ripens during a period of 16 months at minimum.
<i>Height:</i>	12 – 15 cm
<i>Diameter:</i>	45 – 65 cm
<i>Weight:</i>	25 – 45 kg
<i>Texture:</i>	Slightly flexible dough, slightly crumbling and adhesive, rather dry, with wholes; perceptible grained crystals.
<i>Colour:</i>	Ivory to light yellow
<i>Taste:</i>	Fruity, spicy, slightly grilled, salty, slightly sweet, underlined by a touch of fruity grilled chicory, may remind the taste of pineapple
<i>Characteristics:</i>	Fat in dry matter: appr. 45 % Water content: appr. 35 %

^{*)} may be followed by 'of Switzerland'.

<i>Name:</i>	Gruyère^{*)} or Gruyère d'alpage^{*)}
<i>Shape and aspects:</i>	Gruyère or Gruyère d'alpage is a full fat hard raw milk cheese. The loaf is round with a sound and uniform brownish grained rind. The form is well proportioned.
<i>Height:</i>	9 – 12 cm
<i>Diameter:</i>	50 – 65 cm
<i>Weight:</i>	20 – 40 kg
<i>Texture:</i>	The surface is tender and slightly humid and crumbled.
<i>Colour:</i>	Ivory to light yellow
<i>Taste:</i>	More or less salty. Rather fruity taste originating from the combination of the lactic fermentation process and the ripening in the cellars.
<i>Characteristics:</i>	Fat in dry matter: 49 – 53 % Water: 34 – 38 %

<i>Name:</i>	Appenzeller full fat^{*)} and Appenzeller ¼ fat^{*)}
<i>Shape and aspects:</i>	Appenzeller full fat and Appenzeller ¼ fat are hard milk cheeses. The loaves are round with a rather flexible surface of yellow brownish colour originating from the ripening process in the cellars.
<i>Height:</i>	6 – 9 cm
<i>Diameter:</i>	30 – 33 cm
<i>Weight:</i>	6 – 8 kg
<i>Texture:</i>	Appenzeller full fat: Rather low number and regularly spread round wholes, of a matt-finish to slightly shining texture Appenzeller ¼ fat: Rather high number of small round wholes
<i>Colour:</i>	Ivory to light yellow
<i>Taste:</i>	Aromatic, becomes stronger depending on period of ripening process
<i>Characteristics</i>	Appenzeller full fat: Fat in dry matter: max. 50 % Water content: max. 42 % Appenzeller ¼ fat: Fat in dry matter: max. 20 % Water content: max. 53 %

b) Certificate of authenticity

Certificate of authenticity according to the attached model shall be issued by bodies duly authorized by the Swiss Federal Office for Agriculture. A posteriori verification requests shall be addressed to the Swiss Federal Office for Agriculture.

^{*)} may be followed by 'of Switzerland'.

Certificate of authenticity

1. Exporter (full name and address)	<p style="text-align: center;">CERTIFICATE for cheese designated as</p> <p style="text-align: center;">.....</p> <p>(Code of the Harmonized System Nomenclature)</p> <p>Nr. ORIGINAL</p>	
2. Consignee (full name and address)	3. Authorized Organization	
Notes		
4. Number and date of the invoice		
5. Marks and numbers - Number and nature of the packages	6. Gross weight (kg)	
	7. Net weight (kg)	
<p>8. Visa of the Authorized Organization</p> <p>It is certified that the above mentioned invoice contains the designated Swiss cheese in conformity to the description in Appendix to Annex I of the Agreement on Agriculture between the Republic of Korea and Switzerland.</p> <p>Place and date: Signature: Seal of the Authorized Organization:</p>		
9. Reserved for the customs authorities of the Republic of Korea		