

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'.

Name:	Gruyère^{*)} or Gruyère d'alpage^{*)}	
Shape and aspects:	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.	
Height:	9 – 12 cm	
Diameter:	50 – 65 cm	
Weight:	20 – 40 kg	
Texture:	The surface is tender and slightly humid and crumbled.	
Colour:	Ivory to light yellow	
Taste:	More or less salty. Rather fruity taste originating from the combination of the lactic fermentation process and the ripening in the cellars.	
Characteristics:	Fat in dry matter: 49 – 53 % Water: 34 – 38 %	
Name:	Appenzeller full fat^{*)} and Appenzeller ¼ fat^{*)}	
Shape and aspects:	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.	
Height:	6 – 9 cm	
Diameter:	30 – 33 cm	
Weight:	6 – 8 kg	
Texture:	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	
Colour:	Ivory to light yellow	
Taste:	Aromatic, becomes stronger depending on period of ripening process	
Characteristics	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 style="text-align: right;">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)	
8. Visa of the Authorized Organization 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.		
Place and date:		Signature:
		Seal of the Authorized Organization:
9. Reserved for the customs authorities of the Republic of Korea		