



Bundesamt für Landwirtschaft
Office fédéral de l'agriculture
Ufficio federale dell'agricoltura
Uffizi federal d'agricultura

Specifications

Gruyère

Recorded as Appellation of Origin Controlled

according to the agreement of the 6th July 2001 by the Federal Office of Agriculture.

Part 1 : General Rules

Section 1 Range of regulations

The present specifications contain the regulations which need to be implemented in order to guarantee the authenticity of the Gruyère cheese and to promote its quality. It fixes the necessary requirement for the product to acquire the right to use the name of *Gruyère* or *Gruyère d'alpage*. When the conditions of the present specifications are more demanding than the quality assurance the former is to be implemented.

Section 2 Name and protection

- ¹ *Gruyère*, Appellation of Origin Controlled, (AOC). All the translations of these names are also ruled by the present specifications.
- ² The name *Gruyère d'alpage* is also ruled by the present specifications. The arrangements set out in sections 30 to 36 are to be implemented in priority.

Section 3 Geographical area

- ¹ The geographical area of Gruyère includes the cantons of Fribourg, Vaud, Neuchâtel, Jura, as well as the districts of Courtelary, La Neuveville, Moutier and the communes of Ferenbalm, Guggisberg, Mühleberg, Münchenwiler, Rüscheegg and Wahlern of the canton of Bern.
- ² The geographical area of *Gruyère* includes the cheese makers mentioned below whose radius of milk collecting is defined on the maps in appendix 2 :
 - Canton of Argovie: Vordemwald;
 - Canton of Bern: Berken, Fritzenhaus, Häuslenbach, Höfen, Niederstocken, Trubschachen, Vorderfultigen, Werdthof;
 - Canton of Lucerne: Rain;
 - Canton of Soleure: Selzach, Reckenkien;

Canton of St Gall: Gebertingen;
 Canton of Schwyz: Vorderberg, Steinen;
 Canton of Zoug: Alosen, Hinterberg.

³ The areas of collection according to paragraph 2, include all the farms which used to deliver to the mentioned cheese factories by the 30 April 1999. The limits of the geographical area (appendix 2) is delimited by the position of the farms furthest away from the cheese factory.

Part 2 Description of the product

Section 4 Minimum age of the product

The *Gruyère* must be at least 5 months old when coming out of the ripening cellars, which must be in Switzerland. The periods mentioned are to be understood as an average age per batch .

Section 5 Physical and organoleptic characteristics

¹ Form and appearance : The Gruyère has the shape of a millstone and must present a washed and brushed, grainy, uniformly brownish and healthy rind like crust. The shape must be normal and well proportioned. The heel of the cheese must be slightly convex.

Height 9,5 cm to 12 cm

Diameter 55 cm to 65 cm

Weight 25 kg to 40 kg

² Opening The presence of opening is desirable, but not indispensable. The holes have mostly a diameter of 4 to 6 mm. Some small closed and isolated horizontal cracks are allowed.

³ Interior texture To touch, the texture of the cheese has the feel of a delicate surface and is slightly damp. It is soft, of average springiness and of low crumbliness. It has an equal ivory tint which varies according to the season.

⁴ Taste Sustained by a variable salty flavour, the fruity notes dominate. They have developed from the combined action of the rind and lactic fermentation. They can vary according to soil origin.

⁵ The *Gruyère* must have good keeping qualities, allowing it to reach its maturity without losing any of its quality.

⁶ These requirements are applicable to each cheese.

Section 6 Chemical characteristics

¹ Fat :	49 to 53% in the dry extract.
Water	34.5 to 36.9%
Salt	1.1 to 1.7 %

² These requirements are applicable to each lot at the time of grading.

Part 3 Description of the method of obtainment

A. Production

I Foddering

Section 7 Prohibition of ensilage (as it can give a bad fermentation)

In the farms whose milk is used in the making of *Gruyère* the preparation and distribution of ensilage of any kind are forbidden. The prescriptions appearing in appendix 1 and section 15 are reserved.

Section 8 Composition of a feed. (one cow per hectare)

70% of the feed of the milk cattle as a whole, calculated on dry matter (MS), must come from the fodder area of the farm.

Section 9 Foods allowed during green diet.(anything fermented is forbidden)

¹ Are allowed as fodder, apart from grass, during the period of green foddering,

- a. Green rye, oats and green maize.
- b. Mixtures based on vetch, rapeseed, rape and other similar yearly fodder.
- c. Raw potatoes, clean, not green, not rotten, as well as fruits with pips, clean and healthy in quantity not above 10 kg per cow per day.
- d. Chopped maize, leaves and collars of fresh beetroot. The foddering of these foods must happen in the 24 hours following the cut.

² The use of the foods named under the letter a and b is forbidden after the 1st of December.

Section 10 Complementary foods allowed during the green diet

Except hay, aftergrowth, and straw, the following are allowed as complementary foods.

- a. Wheat bran, marc of dried fruit, dry beet pulp, cereals chaff, oats down; draff, from brewery, dry and not rehydrated.
- b. Green fodder artificially dried (grass, green maize and cereals cut green) as dry chopped fodder in cubes or compressed block, as well as dried residue of cobs of corn.

Section 11 Basic fodder during dry diet

- ¹ The hay and the aftercrop which constitute the basic allowance must be healthy, not mouldy, and must not have had excessive fermentation.
- ² The conditioning in round or square bales is allowed only if they are stored on a dry foundation sheltered from the rain and risks of condensation.
- ³ In case of need it is also possible to give to the cattle good quality, clean straw.
- ⁴ Except kitchen salt (NaCl) no preserving agent is allowed for the preservation of basic fodder.

Section 12 Complementary foods allowed during the dry diet

- ¹ The following foods can be given as extra fodder during the dry diet:
 - a. Mangel-wurzel, sugar-beet and carrots in quantity not above in total of 15 kg per cow per day. These roots must be clean and healthy.
 - b. Clean, without sprout, healthy, not green potatoes, as well as clean and healthy fruit with pips, in quantity not above a total of 10 kg per cow per day. Potatoes must be given raw to the cattle. To prevent the sprouting of fodder potatoes, only products allowed for eating potatoes must be used with the same doses.
 - c. The marc of dried fruit, the pulp of dry beetroot, dry and not rehydrated draff from brewery
 - d. Molassed food (treacle mixed to a supportive substance) .
- ² When they are cut in pieces, the beetroot must be prepared every day; they can be mixed, on a clean surface, to dry chopped fodder. The root-cutters and other used tools must be kept clean.

Section 13 Concentrated foods

¹ Can be given as concentrated fodder to dairy cows :

- a. Cereals suitable for fodder, wheat bran and other by products, of faultless quality from the millers.
- b. Artificially dried grass which has not been overheated, and dry potatoes.
- c. Oil cakes (of oil seeds) flours of extraction and field beans; for the residues of the oil extracted from the colza seed, poppy or cotton plant the daily allowance must not be more than 500 g per cow.
- d. The prepared mixtures with the foods mentioned under the letters a, b, and c, of the present section as well as the food delivered commercially for dairy cows.

² It is forbidden to moisten the concentrated fodder or to give it as beverage. It must be given in a clean manger either on its own or mixed immediately before distribution, to roots, potatoes, chopped hay or to cereals chaff .

Section 14 Food forbidden all year round

¹ Foddering from ensilage, urea, products containing urea, flour and concentrated animal proteins are forbidden.

² Are also considered as ensilage in the meaning of the present regulations, pulps and beetroot leaves, chopped maize, pea leaves, draff from brewery, chaff from tied up fodder and other folders stocked in make shift warehouses during more than a week.

³ Are assimilated to ensilage damp grains of maize, and other damp cereals treated with propionic acid or with other additives or in an other way.

Section 15 Exception to the interdiction of foddering from ensilage

Exceptionally, young cattle can be fed with ensilage of maize, on the conditions that the holding sites of the young cattle and of the storage of folders are away and separate from those used for the dairy cows. The interprofession, in collaboration with milk buyer and the milk corporation, authorises these exceptions after consultation with the organisation of certification.

II Medicated veterinary treatments

Section 16 Interdiction to use growth activators

The use of growth activators, of hormones or products of the same type, such as somatotropine is forbidden.

III Milk

Section 17 Cooling of the milk

The cooling of the milk at the farm must enable it to keep its temperature between 12 degrees Celsius and 18 degrees Celsius .

Section 18 Delivery

¹ The milk must reach the cheese-dairy twice a day, immediately after the milking, at times agreed between the cheese-maker and the organisation of producers.

² The delivery of milk once a day is exceptionally allowed for the groups which :

- a. delivered once a day before 22 January 1998;
- b. made regularly Gruyère of good quality;
- c. produced milk of good quality;
- d. do not transport milk over a period of more than 1h30 and
- e. stock milk at a temperature included between 12 degrees Celsius and 18 degrees Celsius.

³ These groups cannot in any circumstances collect new milk once a day.

⁴ These rules are applicable in the same way to individual producers.

Section 19 Milk intended in the production of *Gruyère*

The milk meant for the production of *Gruyère* is a cow milk produced with non-ensilage fodder which corresponds to the following criteria:

- a. its composition has not been modified except to adjust its fat content.
- b. it has not been heated above the temperature at which it was obtained, nor submitted to a treatment giving the same effect.
- c. it is not mixed to milk of other species.

Section 20 Quality criteria of the milk at the delivery

The standards of the quality of milk at the delivery are based on the following analyses: preincubated reductase, acidity of the lactofermentator, numbering of the propionic and the butyric. The procedure and the norms are fixed in the control hand book.

B. Making of *Gruyère*

Section 21 General Principles

- ¹ The making of *Gruyère* is carried out according to local customs which are honest and constant.
- ² The milk must come only from the producers appointed to the cheese-dairies. The radius of supplying of the cheese-dairy is 20 km maximum.
- ³ The cheese-dairy milk must not have undergone any treatment. No apparatus used for bacto-fugation, ultrafiltration or microfiltration is to be found in the manufacturing premises.
- ⁴ The milk is subjected to the action of a starter culture and rennet. The milk cultures represent, should the occasion arise, a complement to the whey cultures. The authorised cultures are CMB 202, 203, 280, 291 and 292 of the Federal research establishment (FAM), as well as all the new cultures approved by the Interprofession which are from the geographical area of *Gruyère*.
- ⁵ The reincorporation of the cream from whey is forbidden.
- ⁶ The adjunction of additives is forbidden.

Section 22 Equipment

- ¹ The mechanisation of the different manufacturing and maturing phases must not interfere with the traditional characteristics of the product.
- ² The capacity of the equipment must be adapted to the volume of milk handled. The manufacturing vat can only be used once in 24 h. for the manufacturing of *Gruyère*. The production of *Gruyère* must be the first one of the working day.
- ³ All new process and equipment used for the manufacturing and ripening must be tested at a scientific, technical and practical level to demonstrate that it does not interfere with the characteristics of the product.
- ⁴ The milk must be transformed in open copper vats of a maximal serviceable capacity of 6600 litres.

- ⁵ The use of closed vat and/or vat of a volume above 6600 litres is exceptionally allowed with the additional following conditions :
- a. their use is prior to 22 January 1998.
 - b. the *Gruyère* produced is of good quality.

This exception is null and void when the equipment is replaced.

Section 23 Preparation and ripening of milk

- ¹ The work in the heated copper vat happens within a maximum period of 18h. after the oldest milking. A delay, to the following day, of a quantity of milk equivalent to half a cheese maximum, is possible.
- ² Conditioning of the milk of the first milking : the milk of the first milking is stored in copper vats at a temperature between 12 degrees Celsius and 18 degrees Celsius until the reception of the second milking. It is possible to add lactic bacteria to the milk of the first milking to encourage the beginning of the ripening.
- ³ Preparation of the heated vat milk: the milk of the second milking is mixed with the milk of the first milking. Part of the milk of the second milking is skimmed in order to standardise the rate of fat of the vat milk in order to fulfil the given standards of Gruyère. Natural or mechanical skimming is allowed. To centrifuge is allowed only with fresh milk.

Section 24 Addition of rennet and work in vat

The adding of rennet is done at a temperature of about 31 degrees Celsius; the coagulation lasts between 30 and 50 minutes. The choice of the two parameters depends on the equipment and the sought after consistency of the curds. The treatments in the vat (pitching, mixing, heating) are left to the initiative of the makers and must allow to obtain a supple and waxy mixture with enough dry matter. To reach the correct level of dryness of the curds and a selective effect on the microbial flora, the heating must reach a temperature between 54 degrees Celsius and 59 degrees Celsius. The removal of lactose is forbidden.

Section 25 Moulding and pressing

- ¹ The transfer of the curd in the moulds is done manually or mechanically.
- ² The affixing on each cheese of the production date with numbers in casein and the identification mark according to article 47 is compulsory.
- ³ The pressing lasting a minimum of 16 h. is done with a progressive and sufficient pressure to ensure a good cohesion of the texture and an homogeneous draining.

Section 26 Salting

The salting starts immediately, after the cheeses have been turned out of the moulds, either by dry salting or by immersion of the cheese in a brine having more than 20 degree Beaumé and a temperature between 12 degrees Celsius and 20 degrees Celsius .

C. Maturing and ripening

Section 27 Maturing and ripening cellars

- ¹ After salting the cheeses are stored in cellars with a temperature between 12 degrees Celsius and 18 degrees Celsius and a relative humidity of about 92%. The atmosphere of the ripening cellars of *Gruyère* is characterised by a noticeable presence of ammonia.
- ² The cheeses rest on rough, unpolished spruce shelves (*picea abies*).
- ³ The renewal of the air must be possible.
- ⁴ If necessary, technical equipment can be used to ensure regularity and uniformity of defined climatic conditions.

Section 28 Care within the cellars and formation of rind

- ¹ At the beginning of maturing, during 8 to 12 days, the cheeses superficially salted are rubbed and turned daily.
- ² To induce the forming of a crust like rind, the cheeses are rubbed with salted water.
- ³ Taking into account the fundamental importance of the rind in the exchanges between the cheese and the outside atmosphere, as well as the making of the taste and the aroma, the making and the looking after of the rind must be done with the utmost care.
- ⁴ The spruce shelves must be washed and dried regularly. Too much dampness on the surface must be avoided (use of dry cloth - changes of shelves). The use of antimicrobial agents and surface colourings are forbidden.

Section 29 Ripening

The *Gruyère* must be at least five months old when it comes out of the ripening cellars which must be in Switzerland. It must have been ripening for at least three months in the area of production defined in section 3.

Part 4 : Specific conditions of obtaining, labelling and the control of the *Gruyère d'alpage*

Section 30 Protection of the word alpage

The use of the word alpage is defined in section 30 to 36.

Section 31 Definition of alpage

Alpage is the land used by the cattle spending the summer in mountain pastures as defined in the regulation of agricultural terminology. RS 910.91

Section 32 Requirements concerning alpage

- ¹ The milk production and the manufacturing of *Gruyère d'alpage* must happen exclusively when the permanent summer mountain pastures are sufficient to constitute the basic fodder of the cattle.
- ² The milk production and the manufacturing of *Gruyère d'alpage* have to happen exclusively on the site of the summer mountain pastures and fulfil the following supplementary conditions:
 - a. The ratio of cattle on the pastures must be in accordance to the site and the potential yield of the ground. The pasture area per unit of rough big cattle-fodder (UGBFG) must be of at least 5000m². The number of pigs must not be more than one and a half the number of cows.
 - b. The manuring of pastures must encourage a botanical composition balanced and rich in species and correspond to a moderate and spread out use of the pastures. The dung and liquid manure produced on the pastures are the base of the manure. It is forbidden to use nitrogen mineral fertilisers, muddy sludge and other liquid fertilisers not originating from the pasture.
 - c. The use of herbicides is only allowed for the treatment of individual plants.
 - d. The cattle must be on enclosed pastures or under guard.

Section 33 Description of the product

Height 9 to 11.5 cm

Diameter 50 - 65 cm

Weight 20 - 35 kg

Section 34 Foddering

- ¹ The basic fodder are made exclusively of permanent grass from the summer pastures and constitute the essential of the cattle feed.
- ² The use of fodders (hay, second growth, concentrated) others than those directly produced on the summer pastures is only allowed as a complement according to the recommendations of the agricultural research establishments. It is limited to the following purposes:
 - a. to ward off exceptional situations owed to meteorological conditions;
 - b. to balance the feed and keep the health of the cattle on summer pastures;
 - c. to compensate the decrease of grass production at the end of the season.

Section 35 Manufacturing of Gruyère d'alpage

- ¹ The milk must come from the summer pasture where it is transformed into *Gruyère* or from a neighbouring summer pasture. The transport of milk by a track road is possible in the area of a natural coherent catchment, and in a radius of 10 km maximum.
- ² The milk can be cooled in tubs.
- ³ The manufacturing is done daily. A second daily manufacturing is allowed in exceptional circumstances during part of the summer pasture season if the milk production, consistent with the area, exceeds the capacity of the equipment. This exception is null and void when the equipment is replaced.
- ⁴ The creaming procedure must be exclusively natural.
- ⁵ Only starter culture (whey) can be used. For the excess, section 21, paragraph 4, is applicable.
- ⁶ The heating of the curd must reach a temperature between 53 degrees Celsius and 57 degrees Celsius maximum.
- ⁷ The use of linen cloth is compulsory.
- ⁸ The brining is done at the place of manufacturing.

Section 36 Tracking, labelling

- ¹ The respect of the conditions described in sections 30 to 35 must be guaranteed by satisfactory control procedures (control hand book) in the summer pastures and certified by affixing on each cheese an identification label according to the regulations set in section 47.
- ² The mention of *Gruyère d'alpage* is compulsory. The writing style and the presentation of the word *Gruyère* must conform to the labelling specifications of section 48. Any naming that could cause confusion for the consumer is forbidden (such as cheese from the alpage, from the Alps, of the chalet etc.) The indication of regional provenance and the name of the summer pastures are authorised from the start.
- ³ For the alpage manufacturing the total production is spread over two batches.

Part 5 Final product test

Section 37 Principle

Any cheese produced under the name of *Gruyère* or *Gruyère d'alpage* must comply to three appraisings:

- a. The classification at the time of the take over by the cheese monger.
- b. The grading by the assessment board named by the Interprofession.
- c. The exit control carried out by the cheese monger.

Section 38 First appraising

- ¹ The first appraising is carried out cheese by cheese on 3 to 4 month old cheeses, for a full batch.
- ² This first appraising leads to a classification in pre- AOC, second choice, or even third choice. The second and the third choice cannot carry the name of *Gruyère*.
- ³ The local reserve is controlled and marked on its own. The second choice cannot be put in the local reserve.

Section 39 Second appraising or grading

The second appraising is carried out by a neutral commission on between 4 to 5 month old cheeses. These cheeses are classified in first choice A (18 points and more, 8.5 taste and texture, or first choice B (16.5 , minimum 4 for taste) or second choice (see first appraising).

Section 40 Grading criteria

- ¹ The grading is done on the basis of opening, texture, aroma and the exterior (shape and keeping properties).
- ² At the time of the grading, the presence of casein marks must be checked. The non justified absence of marks leads automatically to the transfer to second choice.
- ³ Classification criteria :

18 points and above and at least 8.5 for taste and texture : Quality I A

16.5 points and more and at least 4 for taste : Quality I B

Below : Quality II

Gruyère of first quality 1A : obtains a label and is meant to be sold loose or prepacked.

Gruyère of first quality 1B : is identified differently. It cannot be sold loose or prepacked. It is used in melted mixtures or in grated form.

Cheese of second quality : is branded in three places. It cannot bear the name of *Gruyère*, it is dispatched towards an other use, such as melting.

Cheese of third quality : is dispatched directly towards a specific use (fodder for pigs for instance). It cannot in any case be used for human consumption.

The same batch can be made of cheeses of first quality 1A,1B, second and third quality .

- ⁴ Exit check or third appraising. At the time of sale, when coming out of the cellars, it is possible to declassify the 1A cheeses into 1B, second choice or even third choice. The declassified cheeses will be identified according to the principles defined in paragraph 3 of the present section.

Section 41 Opening

- a. Number of holes :

On the condition that the shape, the size and the aspect of the opening holes are perfect the following criteria are to be considered.

Points	
5	Rare openings or none at all

4,5	A few clefts and splits
4	Horizontal cracks, clefts and splits
3,5	Important horizontal cracks
3	At the limit of first choice quality

b. Opening defects

The points for the number of holes will be reduced according to the seriousness of the following defects:

Defects of shape

Holes too big (diameter above 6mm)

Other defects (clefts and splits, scratches etc.)

c. Seriousness

0.5 point for a slight irregularity.

1 point for a slight defect.

Section 42 Texture

Points	
5	No defect (the consistency, the structure and the colour are faultless)
4 ½	Slightly fine, slightly firm
4	Fine and firm
3 ½	Seriously defective
3	At the lowest end of the first choice quality

Section 43 Aroma (smell and taste)

Points	
5	No defect (the smell and the taste are true, balanced, typical and aromatic)
4 ½	Slight irregularity, lack of aroma
4	Marked irregularity
3 ½	Does not fulfil any more the criteria for first choice quality.

Section 44 Exterior, form and keeping properties

Points	
5	No defect (the exterior, the shape and the keeping properties are faultless)
4 ½	Slight irregularity
4	Marked irregularity
3 ½	Faulty
3	At the lowest limit of the first choice quality

Section 45 Grading board and appeal board

The certification commission nominates on the proposal of the Interprofession of Gruyère :

- a. A grading board made of two specialists;
- b. An appeal board for assessment purposes made of three specialists.

For the purpose of standardisation the boards organise periodically, but at least once a year a blind grading according to the grading criteria of the specifications.

Part 6 : Labelling and controlling**Section 46** Tracking

¹ The cheese-maker must be able at any time to check the milk quality and to be in touch with each of his milk producer. He must always know from which producer the milk he is promoting comes and must always have access to the farm of each provider to carry out the controls or give advice in case of problems.

² A batch corresponds to the monthly production of a cheese farm.

Section 47 Identification tag

The members of the professions connected with Gruyère or Interprofession of Gruyère design an identification tag which must be fixed on each cheese. This mark is sold by the Interprofession, under the control of the Certification board at the same identical price to each Gruyère's manufacturer. It is numbered and contains at least the number of the cheese-dairy or the number of the summer pasture. The price of the identification tag is fair. It covers the production, distribution and control costs and takes into account the basic promotion and the defence of Gruyère AOC.

Section 48 Labelling

- ¹ The Gruyère is commercialised as a wheel shaped cheese with a label, answering to the request of annex 3, applied to one of its flat sides. The other side can be covered with the same label or can be left free of any label. No rule is given concerning the use of the curved side of the wheel shaped cheese of *Gruyère* which is left free to the appreciation of the partners of the group.
- ² The label to be used for the prepackaging appears also in annex 3 of the present specifications.
- ³ Processed cheese, preparations with processed cheese, cheese spread and fondue ready to use can carry, in combination with the specific name, the name of Gruyère under the following conditions :
 - a. Processed cheese, preparations with processed cheese and cheese spread can carry the name of Gruyère with the specific name if the used mixture used for the melt contains only Gruyère.
 - b. In ready to use cheese fondue, the mixture must be made of at least half Gruyère.
 - c. The name of Gruyère must figure in letters of identical colour and not bigger than the specific name.
 - d. The common labelling of annex 3 cannot be used.

Section 49 Certification commission

- ¹ The certification is set up by the Certification Intercantonal Organism (OIC), Jordils 3, 1000 Lausanne 6.
- ² The control procedures are described in the control hand book of *Gruyère* valid for the whole of the enterprises of the group.

Appendix 1

Dispositions in connection with the area of summer production only, not including summer pasture production.

Summer cheese making, not including summer pasture production.

Section 1 Principle

The sections 2 to 4 of the present appendix are applicable when the milk is used for the making of *Gruyère* only during the summer season and its quality could be compromised by the foddering from ensilage during the winter time.

Section 2 Restrictions at the end of the use of ensilages

- ¹ The milk producers who are in the summer production area of *Gruyère* must suspend the distribution of ensilages on the 31 of March at the latest. The milk user and producers can agree to an earlier date. In all cases the waiting period between the end of ensilage use and the beginning of the cheese production must be of at least four weeks.
- ² The ensilages left in opened silos and which have not been used by the given date must be immediately transformed into compost, buried while ploughing or sold. The ensilages contained in full untouched silos can be kept until the beginning of the next dry diet on condition that the milk inspector has been informed.

Section 3 Cleaning

- ¹ As soon as the use of ensilages, silos, areas of fodder, mangers and tools for foddering is complete they must be cleaned. The cow-sheds and the cow-shed equipment are also cleaned thoroughly eight days at the earliest and four weeks at the latest after the end of the use of ensilages. In cow-sheds where cows are kept free with deep stable litter, the manure must be completely taken away eight days at the earliest but four weeks at the latest after the end of the use of ensilages and at the latest before the 15 April in the cases mentioned in section 2 first paragraph.
- ² The cow-sheds must be cleaned and if necessary disinfected before the restart of the cheese production.

Section 4 Final control

The cheese manufacturer ensures that the use of ensilages ends at the arranged date and the cleaning of the cow-sheds is done according to the regulations. He carries out the control in collaboration with the controllers designated by the Interprofession. The inspector supervises the control; he only intervenes, as a general rule, if the cheese maker cannot do the controls on his own in the given time in all the farms of his area.

Appendix 2

Description of the geographical area of the German Switzerland producing Gruyère.

The national maps of the Federal Office of Topography to the scale of 1:25000, are used as reference (the number, title and year of publication of the respective maps figure in brackets after the name of the cheese maker or fromagerie).

Canton of Bern

1. *Fromagerie d'Häuslenbach* (1168, Langnau, 1993 / 1167, Worb, 1993).
2. *Fromagerie d'Höfen* (1207, Thoune, 1993)
3. *Fromagerie de Niederstocken* (1207, Thoune, 1993)
4. *Fromagerie de Werdtthof* (1146, Lyss, 1968)
5. *Fromagerie de Trubschachen-Unterdorf* (1188, Eggiwil, 1993 / 1168, Langnau, 1993)
6. *Fromagerie de Berken* (1108, Murgenthal, 1994)
7. *Fromagerie de Fritzenhaus* (1148, Sumiswald, 1994)
8. *Fromagerie de Vorderfultigen* (1186, Schwarzenburg, 1954)

Canton of Soleure

9. *Fromagerie de Selzach* (1106, Moutier, 1994/96 / 1107, Balsthal, 1994 / 1126, Büren a.A., 1994 / 1127, Soleure, 1994)
10. *Fromagerie de Reckenkien* (1087, Passwang, 1994)

Canton of Argovie

11. *Fromagerie de Islishof-Vordemwald* (1108, Murgenthal, 1994)

Canton of Saint-Gall

12. *Fromagerie de Gebertingen* (1113, Ricken, 1998)

Canton of Schwyz

13. *Fromagerie de Vorderberg* (1132, Einsiedeln, 1998)

14. *Fromagerie de Steinen* (1151, Rigi, 1994 / 1152, Ibergereg, 1999)

Canton of Lucern

15. *Fromagerie de Rain* (1130, Hochdorf, 1994)

Canton of Zoug

16. *Fromagerie of Alosen* (1132, Einsiedeln, 1998)

17. *Fromagerie of Hinterberg* (1151, Rigi, 1994 / 1131, Zoug, 1994)

Appendix 3

Common disposition of labelling



- 1 The use of the mark of the Alpine horn player as well as the word Switzerland in the stripe underneath "Le Gruyère", is optional.
- 2 The authorised colours for the writing of the words Le Gruyère are black (Pantone black), white (Pantone white), blue (Pantone 287c), red (Pantone 032c). The background colour must be aesthetically adapted to the colour of the writing.
- 3 The label used on the wheel-shaped cheeses must include, on at least half of its surface, the word Gruyère as described in paragraph 1. The lettering used for the word Gruyère must be at least twice as large as the one used for any other information figuring on the label. This other information can only report about the provenance of the cheese, the business selling it in Switzerland and from Switzerland, and/or the rules concerning its maturing.
- 4 The label fixed on the prepackaging must contain the directions described in the present appendix.
- 5 The lettering used for the word Gruyère must be at least twice as large as than of any other information. This other information can only be about the provenance of the cheese, the business which is selling it and/or the specification concerning its maturing.
- 6 The selling of grated Gruyère (in packet or melted) must respect the same principles. In all cases the name of Gruyère must follow the regulations as spelt out in the present appendix. The lettering used for the name Gruyère must be at least twice as large as any other word.

Specifications of Gruyère AOC

Appellation of Origin Controlled

only the French version is authoritative