Attachment 1
Natural Cheeses

1. List of Natural Cheeses

Item number	Description of Natural cheeses
Qb-1	Emmentaler* registered as "*Appellation d'origine contrôlée*" (Protected Designation of Origin, hereinafter referred to as AOC) in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-2	Gruyère* (with or without the specification "d' Alpage") registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-3	Sbrinz* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-4	Vacherin fribourgeois* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-5	Berner Alpkäse* or Berner Hobelkäse* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-6	Formaggio d' alpe ticinese* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-7	L' Etivaz* (with or without the specification "à rebibes") registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-8	Raclette du Valais* or Walliser Raclette* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-9	Vacherin Mont-d' Or* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-10	Tête de Moine, Fromage de Bellelay* registered as AOC in accordance with laws and regulations of Switzerland in effect on 31 December 2008.
Qb-11	Semi-hard cheese satisfying the following elements: (i) made of raw milk; (ii) matured for three months or more; (iii) if the product is in a loaf form of round shape as produced, of a height of 7cm or more but not exceeding 9cm, a diameter of 30cm or more but not exceeding 33cm, and a weight of 6.4kg or more but not exceeding 7.4kg; (iv) of a fat content of 18% or more by weight in the dry matter, and a water content of 40% or more but not exceeding 49% by weight; and (v) produced in the Cantons of Appenzell Innerrhoden, Appenzell Ausserrhoden, Sankt Gallen and Thurgau.
Qb-12	Cheese satisfying the following elements: (i) made of pasteurised milk; (ii) in a cone shape of a height of 7cm or more but not exceeding 9cm, a diameter of 6cm or more but not exceeding 8cm, and a weight of 88g or more but not exceeding 103g; (iii) of a fat content of 1.1% or more but not exceeding 1.5% by weight in the dry matter, and a water content of 40% or more but not exceeding 50% by weight in the fat free part of the cheese; and (iv) produced in the Canton of Glarus.