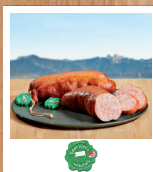
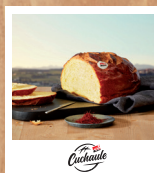




THE SWISS QUALITY LABELS

THE ESSENTIALS IN BRIEF



Switzerland. Naturally.

THE SWISS SPECIALITIES



Protected designation of origin
Appellation d'Origine Protégée

1.	L'Étivaz AOP	02.03.00
2.	Rheinthalter Ribelmais AOP	14.08.00
3.	Tête de Moine AOP	08.05.01
4.	Le Gruyère AOP	12.07.01
5.	Eau-de-vie de poire du Valais AOP	21.12.01
6.	Sbrinz AOP	24.04.02
7.	Formaggio d'alpe ticinese AOP	06.06.02
8.	Abricotine AOP	06.01.03
9.	Vacherin Mont-d'Or AOP	16.06.03
10.	Cardon épineux genevois AOP	10.10.03
11.	Walliser Roggenbrot AOP	27.02.04
12.	Berner Alpkäse AOP	
	Berner Hobelkäse AOP	02.04.04

13.	Vacherin Fribourgeois AOP	28.02.06
14.	Poire à Botzi AOP	05.10.07
15.	Raclette du Valais AOP	21.12.07
16.	Bloderkäse AOP	
	Werdenberger Sauerkäse AOP	
	Liechtensteiner Sauerkäse AOP	18.02.10
17.	Damassine AOP	09.03.10
18.	Zuger Kirsch AOP	
	Rigi Kirsch AOP	02.09.13
19.	Glarner Alpkäse AOP	30.01.14
20.	Cuchaule AOP	03.05.18
21.	Huile de Noix vaudoise AOP	23.06.20
22.	Jambon de la Borne AOP	08.09.21
23.	Boutefas AOP	16.12.21



Protected geographical indication
Indication Géographique Protégée

24.	Saucisse d'Ajoie IGP	07.11.02
25.	Walliser Trockenfleisch IGP	29.01.03
26.	Saucisson neuchâtelois IGP	
	Saucisse neuchâteloise IGP	06.06.03
27.	Saucisson vaudois IGP	11.10.04
28.	Saucisse aux choux vaudoise IGP	11.10.04
29.	St. Galler Bratwurst IGP	
	St. Galler Kalbsbratwurst IGP	
	St. Galler OLMA-Bratwurst IGP	10.10.08
30.	Longeole IGP	24.07.09
31.	Glarner Kalberwurst IGP	01.12.11

32.	Walliser Trockenspeck IGP	02.10.15
33.	Walliser Rohschinken IGP	02.10.15
34.	Appenzeller Mostbröckli IGP	25.01.18
35.	Appenzeller Pantli IGP	25.01.18
36.	Appenzeller Siedwurst IGP	25.01.18
37.	Berner Zungenwurst IGP	09.08.19



SPECIALITIES ARE PART OF SWITZERLAND'S CULINARY HERITAGE



SIGNIFICANCE AND BENEFITS:

FOR CONSUMERS

- + Guarantee of origin
- + Guarantee of traditional and authentic products
- + Original production methods that preserve flavour
- + Independent inspections (compliance with specifications and sensory testing)
- + Access to high-quality, typical local products



FOR PRODUCERS

- + Legal protection against name misuse and imitation
- + Fair distribution of added value along the value chain
- + Stronger market presence through collective promotion under a shared product name



FOR REGIONS

- + Preservation of jobs and traditional crafts in decentralised regions
- + Contribution to economic, cultural and ecological diversity



FOR TOURISM

- + Continuation of local traditions and ways of life
- + Preservation of varied landscapes
- + Access to typical, high-quality local products (for immediate enjoyment and gastronomy)



PROTECTED DESIGNATION OF ORIGIN (APPELLATION D'ORIGINE PROTÉGÉE)

The AOP designation is synonymous with products for which all production steps are carried out in keeping with a recognised process and skills in a defined geographical area. They owe their typical characteristics to the human and natural elements in their area of origin. In the case of Swiss AOP cheese varieties, for example, milk production, processing into cheese and the maturing of the cheese take place in the same region of origin.



PROTECTED GEOGRAPHICAL INDICATION (INDICATION GÉOGRAPHIQUE PROTÉGÉE)

The IGP identifies products for which at least one step of the production process, usually processing, takes place in the defined geographical area. Swiss IGPs have so far only included processed products, particularly speciality meats, with characteristics largely attributable to the traditional skills of the processors.