



STANDARD FOR THE ADDED-VALUE CLAIM (AVC) *FROMAGE FERMIER* (FARMSTEAD CHEESE)

Document certified by the
CONSEIL DES APPELLATIONS RÉSERVÉES ET DES TERMES VALORISANTS (CARTV)

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Contents

Introduction	3
1. THE ADDED-VALUE CLAIM THAT IS THE SUBJECT OF THE APPLICATION.....	4
1.1. Product description	4
1.2. Scope of certification	5
1.3. Product characteristics sought by consumers.....	5
2. CONDITIONS OF PRODUCTION AND PREPARATION	7
2.1. Place of production and producer status	7
2.2. Permits and permitted manufacturing techniques	10
3. LABELLING REQUIREMENTS.....	13
3.1. Labelling standards.....	13
3.2. Packaging and commercial documents	13
3.3. Advertising and promotion.....	14
4. CONDITIONS RELATING TO PRODUCT MARKETING	15
4.1. Product users exempted from certification	15
4.2. Marketing prohibitions.....	15
5. APPENDICES	16
5.1. Control points and evaluation methods.....	16
5.2. Control plan	17
5.3. Publication in the Gazette officielle du Québec.....	17
5.4. The applicant group.....	18
5.5. Revision of the standard.....	18
5.6. Definitions	19
5.7. Traceability	21
5.8. Flow diagram: <i>Fromage fermier</i> life cycle	21
5.9. Bibliography.....	25

INTRODUCTION

The Association des fromagers artisans du Québec (“AFAQ”) has applied for reservation of the added-value claim *Fromage fermier* (Farmstead Cheese). With support from the *Programme d’appui au développement des appellations réservées et des termes valorisants* (“PADARTV”) (Québec, MAPAQ, 2013a) of the Ministère de l’Agriculture, des Pêcheries et de l’Alimentation du Québec (“MAPAQ”), the Association conducted a feasibility study (Bourgault, 2015) to assess the pertinence of reserving the added-value claim *Fromage fermier*. Acting on the study’s positive recommendations, the AFAQ made an application for authorization that satisfied the requirements of the *Référentiel concernant l’autorisation de termes valorisants* (CARTV, 2013) issued by the Conseil des appellations réservées et des termes valorisants (CARTV), the organization tasked with accreditation of such applications. A preliminary version of the standard was submitted for consultation to industry players and producers/cheesemakers seeking to use the added-value claim. In early autumn 2021, the Conseil des industriels laitiers du Québec (“CILQ”) agreed to produce a final version of the standard that took comments received into account. The principles on which this standard is based are set out in the above-mentioned feasibility study.

1. THE ADDED-VALUE CLAIM THAT IS THE SUBJECT OF THE APPLICATION

In Québec, dairy production and cheese manufacture are subject to regulations and inspections. This standard sets out the conditions of production for cheeses that may be sold bearing the added-value claim *Fromage fermier*¹. The requirements of this standard are additional to, and can in no way replace, laws and regulations in force in Québec (particularly, but without limiting the generality of the foregoing, the *Act respecting the Marketing of Agricultural, Food and Fish Products* (CQLR c M-35.1)) or the conditions laid down in milk marketing agreements, which must be observed at all times.

Underlying the traditional production of farmstead cheese is the principle of unity of place: “one farm, one herd, one cheesemaker.” With this in mind, the added-value claim *Fromage fermier* is defined in such a way that only cheeses produced under certain conditions can carry the label. This does not however rule out the use of tools or mechanized production methods that comply with the spirit of the standard; nor does it rule out the modernization of working methods (see section 2.2.6).

Operating in an international field, the Québec cheese industry wished to reserve the added-value claim *Fromage fermier* as a means of, among other things, facing up to competition. In doing so, it has adopted a definition inspired by the regulations of countries that have introduced similar protective tools.

1.1. Product description

- 1.1.1. The added-value claim *Fromage fermier* is reserved for cheeses made, and where applicable ripened, on the cheese dairy’s site of operation, by a cheesemaker who is an agricultural producer. It is made solely from milk from the cheesemaker’s herd present at the place of his/her operation. It is made using traditional non-automated techniques or techniques specific to the cheesemaker/agricultural producer.
- 1.1.2. Types of cheese: all types of cheese may carry the added-value claim *Fromage fermier*, whether ripened or not.
- 1.1.3. Heat treatment of milk: *Fromage fermier* may be made from raw, thermized or pasteurized milk.
- 1.1.4. Definition of milk: milk is defined in the Food and Drug Regulations (C.R.C. c. 870) and in section 2 of the National Dairy Code, 1997 – Part I (Canada, 1997 - Part I, 7th

¹ The whole of this document applies to the English version of the added-value claim, *Farmstead Cheese*.

edition, September 2015)): a normal lacteal secretion free of colostrum obtained from the mammary gland of a dairy animal.

1.1.5. Definition of cheese: a food produced by coagulation of the dairy product(s) listed in the composition standard (below) and by complete or partial draining of the curd thus obtained, which may or may not be followed by fermentation and ripening.

1.1.6. Standards governing the composition of cheeses

In Canada, the Food and Drug Regulations set standards governing the composition of cheeses. They permit the use of powdered or reconstituted concentrates. However, the manufacture and use of powder is prohibited by this standard. For this reason, we specify the composition of a *Fromage fermier* as follows:

- The dairy content of a *Fromage fermier* must consist solely of milk, skimmed milk, partially skimmed milk, buttermilk cream, whey, whey cream, butter, butter oil or whey butter that comes solely from the farm.

1.1.7. Products bearing the added-value claim *Fromage fermier* can take a variety of forms: finished cheeses sold whole, in pre-packed portions labelled at the cheese dairy, or over the counter by the retailer or by other users (see section 4.1). Regardless of format, the product may be sold fresh, refrigerated or frozen.

1.2. Scope of certification

1.2.1. The requirements of this standard do not extend to milk production on the farm. For example, milking robots and other computerized dairy production equipment are accepted. The regulations governing dairy production in Québec are sufficient to guarantee quality and safety.

1.2.2. Moreover, a dairy farm, regardless of the type of ruminant, may sell surplus milk that it does not process, in compliance with the conditions governing collective milk marketing in Québec.

1.3. Product characteristics sought by consumers

1.3.1. A *Fromage fermier* is made by a producer/processor from milk that comes from his/her farm: “one farm, one herd, one cheesemaker.”

1.3.2. The producer/processor must work in the business. His/her involvement must cover the entire process of milk production and cheese manufacture. He/she:

- provides or supervises the care of the herd, particularly in the fields
- creates and designs the cheese recipes and processing techniques
- monitors production daily and makes adjustments

- assesses product quality and is responsible for the marketing of finished products, without excluding the possibility of entrusting sales to a third party (retailers or others (see section 4.1)).
- 1.3.3. The producer/processor may work with employees, partners and occasional helpers.
- 1.3.4. In cases where both the cheese dairy and the farm are owned by the same person, the owner must assume responsibility for the production of both entities. In cases where there are more than one owner of the cheese dairy and the farm, they may designate one person as “responsible for production” for the farm and another for the cheese dairy.
- 1.3.5. The main quality expected of a *Fromage fermier* is that it be unique. This it will be if the producer-processor observes the principle of unity of place: “one farm, one herd, one cheesemaker.” The specific ecology of a place lends cheese specific qualities. The fodder, the breed, farm management, the cheesemaker’s art: all these details put their stamp on the cheese, which cannot but be unique: it is *Fromage fermier*. The typicity of a cheese is the result of various factors: the seasons, the soil, work in the fields, the type of herd, feed, and so on.

2. CONDITIONS OF PRODUCTION AND PREPARATION

2.1. Place of production and producer status

2.1.1. Forms of ownership of farms carrying out cheese processing operations

A *Fromage fermier* comes from a farm on which one or more individuals manage a single agricultural operation where they produce cheese².

The business must be family-owned or held in undivided co-ownership.

A family farm and cheese dairy consists of a cheese-producing agricultural operation as a unit, including land and buildings, the dairy herd and the cheese dairy owned singly or collectively by a family that operates this single farm.

When all the assets necessary for production – land and buildings, herd and cheese dairy – belong to a single person, determining that it constitutes a unit is straightforward. However, for taxation reasons in particular, the assets making up a farm that carries out cheese processing may be held by more than one physical or legal person.

In addition:

- Work on a family cheese-producing agricultural operation must be essentially done by members of the family. This does not rule out hiring workers with no family connection, either for looking after the herd or for providing expertise in the stages of cheese production.
- Strategic decisions must be taken by the family.
- Capital invested in the operation must come mainly from the family's own funds or from loans, provided that the loans do not confer supervisory rights over farm management.
- The family must manage the operation at its own risk³.

Undivided co-ownership is also possible. Unlike a family-owned cheese-producing agricultural operation, the co-owners are unrelated. In daily operations, the farm and cheese dairy form a single entity to which the operators contribute actively through their work.

To respect the “one farm, one herd, one cheesemaker” principle, the cheese dairy must produce its *Fromage fermier* solely from milk from the one farm.

² The certification criterion – one farm, one cheese dairy participating in all stages of the production of a cheese – rules out the possibility of multiple farms and cheese dairies belonging to single individual.

³ All these criteria have been adapted from *Union suisse des paysans, 2013, p. 11.*

2.1.2. Legal forms

It is understood that the owner(s) participate directly in milk production and in the manufacture and marketing of the cheese. In this sense, they must be at the heart of the organization's legal personality. A number of legal forms allow compliance with the double-role principle – both agricultural producer and producer/processor (cheesemaker):

- Single-owner business (individual)
- Cooperative, a legal form that is permissible only for the cheese dairy and not for the dairy farm
- General partnership, where all partners participate in production
- Joint stock company (or corporation) chartered in Québec where the shareholders are also the operators of the single farm and the single dairy; these assets must be located at the same address or in close proximity
- Federally-chartered joint stock company (or corporation) where the shareholders are also the operators of the single farm and the single dairy; these assets must be located at the same address or in close proximity.

Other legal forms do not allow the principle of direct participation by the owner(s) in production or marketing to be respected. The following are therefore prohibited:

- Limited partnership
- Partnership in which the associates do not participate in production
- Joint stock company in which the majority shareholders do not participate in production
- General partnership or joint stock company whose purpose is investment rather than the production of *Fromage fermier*
- Publicly traded company
- General partnership or joint stock company owning more than one cheese dairy
- Trust, such an entity being administered on behalf of another person.

2.1.3. Location of capital assets

A food product can derive particular physical and organoleptic characteristics from a specific site of production, giving it a distinctive quality. For this reason, unity of place must be respected: “one farm, one herd, one cheesemaker.”

To be able to verify the origin of milk, it is necessary to specify the location of capital assets.

- The farm and cheese dairy must be located in Québec.
- A *Fromage fermier* must be made exclusively from milk from animals belonging to the farm and living on the land of the farm, and, where applicable, on rented land added to land belonging to the farm.
- For *Fromage fermier* made from cow’s milk, at least 51% of the fodder given to the herd must come from land cultivated by the farm’s operators and, where applicable, rented land added to land belonging to the farm.
- The herd and the dairy⁴ must be located at the same address or in close proximity, on the site of operation.
- The dairy and the cheese dairy must be located at the same address or within a radius of 2 kilometres of each other.

2.1.4. The status of farm producer

One of the farm’s owners must have the status of farm producer in the meaning of section 1 of the *Farm Producers Act* (CQLR c. P-28).

The farm’s owner(s) cannot own more than one dairy farm or cheese dairy.

2.1.5. Training of the person responsible for cheese production

The person at the cheese dairy responsible for cheese production must comply with the MAPAQ’s regulatory requirements regarding initial training, which may change in form and providers. He/she must have a certificate attesting to the fact that he/she has the qualities required for the purpose (currently issued by the Institut de technologie agricole) or a certificate stating that he/she holds an equivalent qualification issued or recognized by a government department or government body elsewhere in Canada. Note that such a training is mandatory to comply with the *Food Products Act* (section 8.1).

⁴ Outbuilding on the farm where milk is kept.

2.2. Permits and permitted manufacturing techniques

2.2.1. Dairy plant permit and amount of milk processed

The business operated by at least one of the owners of the dairy farm must hold a valid category 1, 2 or 3 dairy plant operating permit issued by the MAPAQ (CQLR c. P-29, r.1)

In compliance with the rules of the permit held, a cheese dairy using the term *Fromage fermier* may process not more than 2 million litres of milk per year, regardless of the category of ruminants that produces it.

2.2.2. Origin of milk

Cheese that contains milk from a farm other than the one connected to the cheese dairy must not be labelled *Fromage fermier*.

A cheese dairy may not acquire milk from the same category of ruminants as the herd(s) of the farm. This will disqualify it from access to certification.

However, for the purpose of making other cheeses that will not be termed *Fromage fermier*, a cheese dairy may acquire milk of other categories of ruminants than those of the farm herd(s) without being disqualified from certification, provided that the provisions of the *Act respecting the Preservation of Agricultural Land and Agricultural Activities*⁵ are complied with. (CQLR. c. P-41.1).

2.2.3. Chilled milk

Milk used to make *Fromage fermier* may be chilled or frozen for later use. It must be stored on the farm.

2.2.4. Usual ingredients

For information purposes, some ingredients frequently used in the production of *Fromage fermier*⁶ are listed below.

The usual ingredients, processing aids and additives authorized in milk and during manufacture are coagulating enzymes, harmless bacterial cultures, yeast, moulds and salt. Variants are acceptable, including:

- Calcium chloride added to milk
- The use of commercial lactic ferment to acidify milk
- The seeding of milk for ripening or the use of ripening flora.

⁵ Note that the *Act respecting the Preservation of Agricultural Land and Agricultural Activities* stipulates “where carried out by a producer on his farm with respect to farm products from his operation or, secondarily, from the operations of other producers, activities relating to the storage, packaging, processing and sale of farm products are considered to be agricultural activities.”

⁶ The list was compiled from a review of documents on the manufacture of reserved-designation cheeses.

- Emulsifying salts for processed cheeses.

2.2.5. Ingredients that are prohibited in processing

The use of certain ingredients is prohibited. Among others, these include any liquid, concentrated, dried, frozen or reconstituted form of:

- Calcium-reduced skimmed milk (obtained by ion-exchange processing)
- Casein or caseinates
- Cultured dairy products
- Whey proteins
- Ultrafiltered or diafiltered milk
- Modified milk substances such as concentrated or powdered milk and milk or serum proteins
- Any other constituent of milk whose chemical state has been altered to make it different from the state in which it is naturally found in milk
- “Non-traditional” substances such as artificial flavours and chemical colourings
- Preservatives such as sorbate in fresh cheeses
- Genetically engineered coagulants (GMOs).

Although tolerated in many countries, genetically engineered substances cannot be acceptable ingredients in the production of *Fromage fermier*, since they invalidate all traditional production processes.

2.2.6. Non-automated cheese-production techniques

The cheese dairy may be mechanized, but not automated. Production is monitored not by a computerized system but by a producer/processor who adjusts parameters in response to day-to-day changes in production.

The very nature of a *Fromage fermier* is that it is made by a producer/processor. Consumers who buy it are seeking a unique product and traditional approaches to cheesemaking that involve little mechanization.

However, techniques that improve control over product quality and allow work to be organized in such a way as to protect workers’ health and safety and ensure food safety are not ruled out.

- Mechanical aids are permitted. As a result, thermostats, humidistats, ventilators, air purifiers, pumps, lifting devices, motorized equipment, mechanical assistance for physically strenuous operations, or mechanized vats do not disqualify the production of a *Fromage fermier*.
- Automated aids are not permitted in the processing of cheese. An aid is considered to be automated if it is programmed, or managed by a

microprocessor, a computer or a control system that takes multiple items of information into account and carries out logical data-comparison operations. However, alarms may be digital and alarm messages may be transmitted by any means of communication, including digital networks. The response to alarms must be human and not automated.

- Only the handling or washing of cheeses (robotic ripening machines) and the washing of equipment may be automated.

2.2.7. Traditional cheesemaking techniques

Making an exhaustive list of all traditional cheesemaking techniques would appear to be an impossible undertaking. What can be asserted is that the manufacturing techniques employed by farmer cheesemakers must reflect recognized customs, traditions, practices and knowhow, and innovative methods that respect the spirit of the tradition.

Accordingly, techniques to accelerate the ripening of cheeses are prohibited. Storage of cheese under film wrapping, vacuum packing or in a controlled atmosphere (gas mixture) is however permitted, provided that it does not have the effect of speeding up ripening. Nor must the temperature at which cheese is stored favour accelerated ripening.

The *Fromage fermier* added-value claim standard must not discourage innovation. Innovative techniques used to differentiate a *Fromage fermier* from others in its category are permitted, such as washing the rind of a cheese with ice cider or maple syrup.

Freezing of curd is permitted. Freezing and storage must be done on the site of processing, for verification purposes.

2.2.8. Equivalent traceability requirements for all dairy products

A *Fromage fermier* must comply with the requirements regarding traceability applicable to all dairy products, from the first stage of production through to marketing (see the *Safe Food for Canadians Regulations*, SOR/2018-108).

3. LABELLING REQUIREMENTS

3.1. Labelling standards

- 3.1.1. All *Fromage fermier* cheeses must comply with current regulations regarding labelling.
- 3.1.2. The elements on labels to which this standard applies primarily ensure the traceability of a *Fromage fermier* and must be verified by the certification body accredited by the CARTV.
- 3.1.3. The official logo identifying the added-value claim must be used⁷. The logo includes the *Fromage fermier* designation and the words “terme valorisant”.
- 3.1.4. The name of the certification body accredited by the CARTV must also be shown on the product’s label, either the full name in letters, or as part of the logo of the certification body.
- 3.1.5. The name of the certification body must be completely separate from the official added-value claim logo.
- 3.1.6. Optionally, labelling can include the designation *Fromage fermier* or its English translation recognized by the Ministre de l’Agriculture, des Pêcheries et de l’alimentation (“Farmstead Cheese”), written in full, and the words “terme valorisant”. These elements must lie in the same visual field.

3.2. Packaging and commercial documents

- 3.2.1. A business must not use the same packaging for products certified as meeting the standard for the added-value claim and products that are not certified.
- 3.2.2. Commercial documents must state: *Terme valorisant Fromage fermier* (Farmstead Cheese), Certifying body Québec Vrai (or Québec Vrai or OCQV).

⁷ Comply with the graphical standards set out in the [Guide de normes graphiques des logos ARTV](#).

3.3. Advertising and promotion

- 3.3.1. Information that can be shown on the label of a product can also be used on its packaging and commercial documents, and in advertising, presentation material, flyers, websites, etc.
- 3.3.2. Use of the added-value claim in advertising and presentation material is not permitted unless it is visually associated with the certified product.
- 3.3.3. Information that is prohibited on labelling is also prohibited on any other medium.
- 3.3.4. Bodies that promote cheesemaking businesses and their farm products but do not offer this type of product for sale (tourist organizations, associations for the promotion of regional products, etc.) are subject to the Act respecting Reserved Designations and Added-Value Claims (CQLR c. A-20.03, s. 67) (“LARTV”). They have a responsibility to check the validity of businesses’ certification and to ensure that the information disseminated, regardless of medium or format, does not contain any claim that could mislead the public. If this cannot be guaranteed, these bodies must take reasonable measures to ensure that members of the public who have access to their publications are made aware of the risk of erroneous information and of ways to access updates of the information published.

These bodies must ensure that:

- Adequate use is made of the certificates and attestations of cheesemaking businesses that participate in the program so that consumers are informed and not misled
- They are kept informed by these cheesemaking businesses of any change in their status regarding the certification of their reserved-designation products.

They may communicate with the CARTV’s information/monitoring coordinator to check that the information they disseminate complies with these requirements.

4. CONDITIONS RELATING TO PRODUCT MARKETING

This section sets out the obligations and restrictions regarding the marketing of reserved-designation products.

4.1. Product users exempted from certification

Restaurateurs, processors and distributors can use and promote any *Fromage fermier*. Users who prepare and market eligible products may be inspected by a CARTV surveillance officer. They must be able to demonstrate that the *Fromage fermier* is certified.

4.2. Marketing prohibitions

The marketing of products bearing the added-value claim *Fromage fermier* is prohibited when:

- the product has not been certified by a CARTV-accredited certification body
- the body that issued the compliance certificate has not been accredited by the CARTV to certify products designated by the added-value claim *Fromage fermier*
- the compliance certificate has not been renewed by the accredited certification body following voluntary relinquishment by the business or following withdrawal of certification ordered by the accredited certification body. In such cases, the cheesemaking business must declare its inventory of certified products to the certification body.

5. APPENDICES

5.1. Control points and evaluation methods

Description of certified products	<p>List of cheeses made by the business:</p> <ul style="list-style-type: none"> - Names and formats - If the business produces both certified and non-certified products: indication as to certification for each product.
Ownership	Proof of ownership of the business and assets (e.g. shareholders' agreement, partnership agreement, articles of association of cooperative, land certificate.)
	Demonstration that the owner(s) own only a single dairy farm and a single cheese dairy.
	Proof of ownership of animals.
	Verification of business management structure.
Producer's status	Dairy plant permit in the name of the business concerned.
	Proof of agricultural producer status for one of the owners of the business (e.g. MAPAQ registration card, ministerial registration number (NIM)).
	Certificate of training to prove that the person in charge of cheesemaking has the required qualifications in accordance with MAPAQ regulatory requirements.
	Identification of the person responsible for animal husbandry and the person responsible for cheesemaking
Site of production	Verification of the distance between the herd and the dairy, situated within Québec.
	Verification of the distance between the dairy and the cheese dairy, situated within Québec.
Feeding of dairy cattle	Matching between quantities of fodder produced, quantities of fodder purchased, and quantities of fodder used.
Origin of milk	Matching between the volumes of milk produced on the farm, volumes of milk delivered to the cheese dairy and volumes of milk produced (e.g. milk delivery / reception log).
Quantity of milk processed	Verification of the total volume of milk processed annually, based on the producer/processor's records and statements.
Ingredients used	List of ingredients purchased by the business and used in the manufacture of certified products.
	Technical data sheets on ingredients used in certified products, stating or certifying the absence of GMOs.
Storage	Visual inspection of storage facilities, particularly those for chilled or frozen milk, and for frozen curd.

	Check of frozen milk and/or frozen curd inventory records.
Manufacture	Schematics for product manufacture and ripening.
	Check of production records: <ul style="list-style-type: none"> - Date of manufacture - Batch number - Volume of milk - Ingredients used (quantity and batch numbers) - Quantity of cheese produced.
	System of identification for batches of ripening cheese.
	Check of manufacturing, storage and ripening facilities, and manufacturing equipment and techniques.
Labelling and packaging	Verification of conformity of labels used that are covered by the standard. Labels and packaging reserved for products certified in accordance with the standard for the added-value claim. Catalogue of labels used in the business.
Commercial documents	Verification of conformity of commercial documents covered by the standard.

5.2. Control plan

A full control plan has been developed and is kept by the accredited certification body (see below).

External (third-party) control is the responsibility of the accredited certification body, which is mandated to ensure that businesses requesting certification for their *Fromage fermier* product meet all the requirements of this standard.

5.3. Publication in the Gazette officielle du Québec

A regulation respecting the added-value claim *Fromage fermier* authorized by the Ministre de l’Agriculture, des Pêcheries et de l’alimentation du Québec was published in La Gazette officielle du Québec on December 15, 2021. This regulation comes into force on December 30, 2021.

The standard for the added-value claim *Fromage fermier* is available on the website of the Conseil des appellations réservées et des termes valorisants.

The certification body Québec Vrai - OCQV is accredited by the CARTV pursuant to ISO/CEI standard 17065:2012 – Conformity assessment – Requirements for bodies certifying products, processes and services.

5.4. The applicant group

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5.5. Revision of the standard

This standard will be revised annually when necessary and at least once every five years.

For this purpose, the Conseil des industriels laitiers du Québec will set up an advisory committee of producer/processors, including some who produce and process milk other than cows milk. This committee will be responsible for, among other things, consulting with businesses concerned by the added-value claim *Fromage fermier* and making recommendations to the CILQ regarding requests for changes to this standard.

5.6. Definitions

Term	Definition
Accelerated ripening technique	A practice that is prohibited for this added-value claim, one of whose methods involves seeding the milk with a neutral protease preparation prior to renneting to accelerate the ripening of a cooked or uncooked pressed cheese.
Automated	Involving automation, i.e. the process of assembling or manufacturing an object by a specialized machine performing a programmed task.
Automated aid	An aid is considered to be automated if it is programmed, or managed by a microprocessor, a computer or a control system that takes multiple items of information into account and carries out logical data-comparison operations. However, alarms may be digital and alarm messages may be transmitted by any means of communication, including digital networks.
Bacteria (Bacterial culture)	Tiny microorganisms (1000 x smaller than a millimetre) used in cheesemaking.
Calcium chloride	The chloride salt of calcium. Dissolved in water, it dissociates; when added to milk, it restores milk's clotting properties with the action of rennet. (A solution that improves the cohesion of curds.)
Coagulating enzyme	Enzyme used to cause milk to coagulate.
Computerized system	A system in which information is processed by a computer.
Dairy	A farm outbuilding in which milk is kept at a temperature of less than 4°C.
Farm production	Cheese production in which milk is processed on the farm, and the cheese dairy uses only milk from the farm.
Fodder	Plants fed to cattle, such as alfalfa and clover.
Mechanical aid or mechanical assistance	Any aid that involves the functioning of a machine, a mechanism or a motor, for example: thermostats, humidistats, fans, air purifiers, pumps, lifting apparatus, motorized equipment, mechanical assistance for physically strenuous operations, mechanized vats.
Moulds	A group of microorganisms, between 10 and 100 times larger than bacteria, that may be used in the making of cheeses, particularly soft cheeses.
Non-automated methods	Methods that require human intervention at all stages.
Pasteurized milk	A regulated heat treatment process in which milk is heated to a certain temperature for a certain time to destroy pathogenic bacteria. Most Canadian cheeses are made from pasteurized milk.

Term	Definition
Raw milk	Milk that has not been subjected to heat treatment of over 40°C. Cheeses made with raw milk are aged for 60 days before being sold.
Ripening (maturation)	The process by which cheeses are brought to the correct level of maturity. A period during which cheeses, through the action of natural microbial enzymes, undergo physical and chemical transformations that give them their organoleptic characteristics (texture, taste, appearance).
Ruminants	Ruminants are animals with a specialized stomach containing three or four compartments in which grass is fermented.
Seeding of milk	The addition of ferments or lactic acid bacteria to milk to change its consistency and produce cheese.
Standard	A set of rules and technical prescriptions relating to the characteristics of a product or method. Standards are issued for the purpose of standardizing production methods and guaranteeing the safety or quality of foods produced for sale.
Thermized milk	Milk that has been subjected to short, low-heat treatment, at a temperature of 59°C to 65°C for 15 to 20 seconds. This process partly eliminates certain bacteria liable to cause infection and to impoverish lactic flora.
Traditional techniques	Manufacturing techniques employed by cheesemakers that reflect customs, traditions, practices and knowhow that are recognized or that respect tradition.
Undivided co-ownership	Ownership of a property shared by several persons, each of whom owns a percentage of the building by means of a system of shares. Joint ownership in which the entire property belongs to all owners communally. Here it is understood that in an undivided co-ownership, the co-owners are not related. This may be the case, for example, of ex-spouses or unrelated individuals who own and operate a single cheese-producing agricultural operation.
Whey	Also called lactoserum. The greenish-yellow translucent liquid that remains after milk has coagulated. It consists mainly of water, lactose, whey proteins and mineral salts.
Yeasts	A group of microorganisms, between 4 and 10 times larger than bacteria, that may be used in some stages of cheesemaking.

5.7. Traceability

Below is a table illustrating traceability from production through to product labelling.

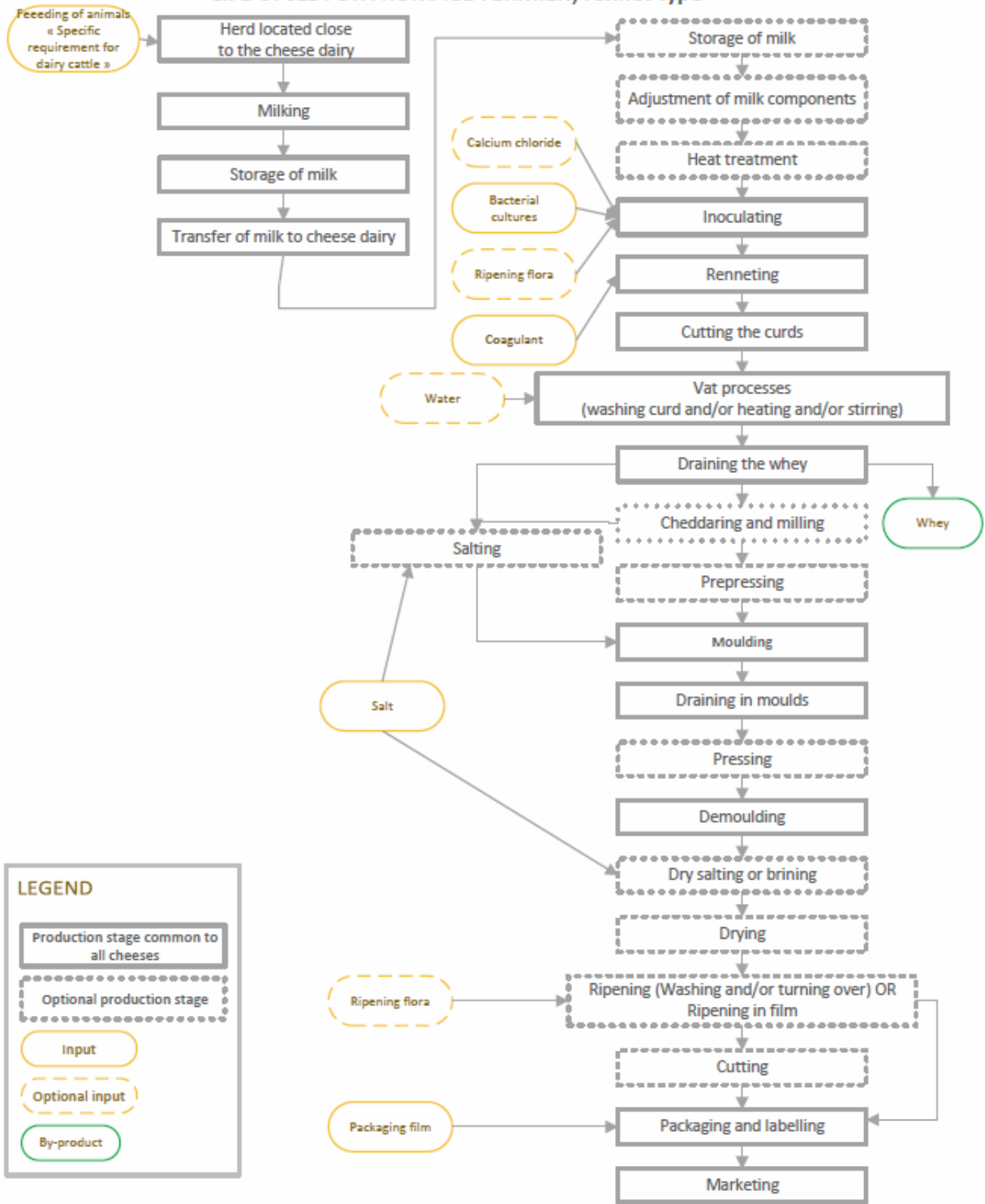
Feeding of dairy cattle	Fodder production records Fodder purchase records
Origin of milk and volume of milk processed	Production record (volume of milk produced by the farm and delivered to the cheese dairy, volume of milk processed)
Storage	Milk and/or curd inventory log: - Dates and quantities in and out
Use of approved ingredients	For businesses manufacturing both certified and non-certified products: - Up-to-date list of ingredients purchased, indicating which are used in certified products.
Manufacture	Production records: - Date of manufacture - Batch number - Volume of milk - Ingredients used (quantity and batch numbers) - Quantity of cheese produced
	System of identification for batches of ripening cheese.
	Record of ripening and storage temperatures for the various rooms.
Labelling	Cheese batch number shown on every portion marketed. Added-value claim shown.
Delivery / shipping	Traceability system for cheeses delivered/ shipped, including: - Name of product - Quantity delivered/shipped - Date delivered/shipped - Recipient's name and contact information - Added-value claim shown

5.8. Flow diagram: *Fromage fermier* life cycle

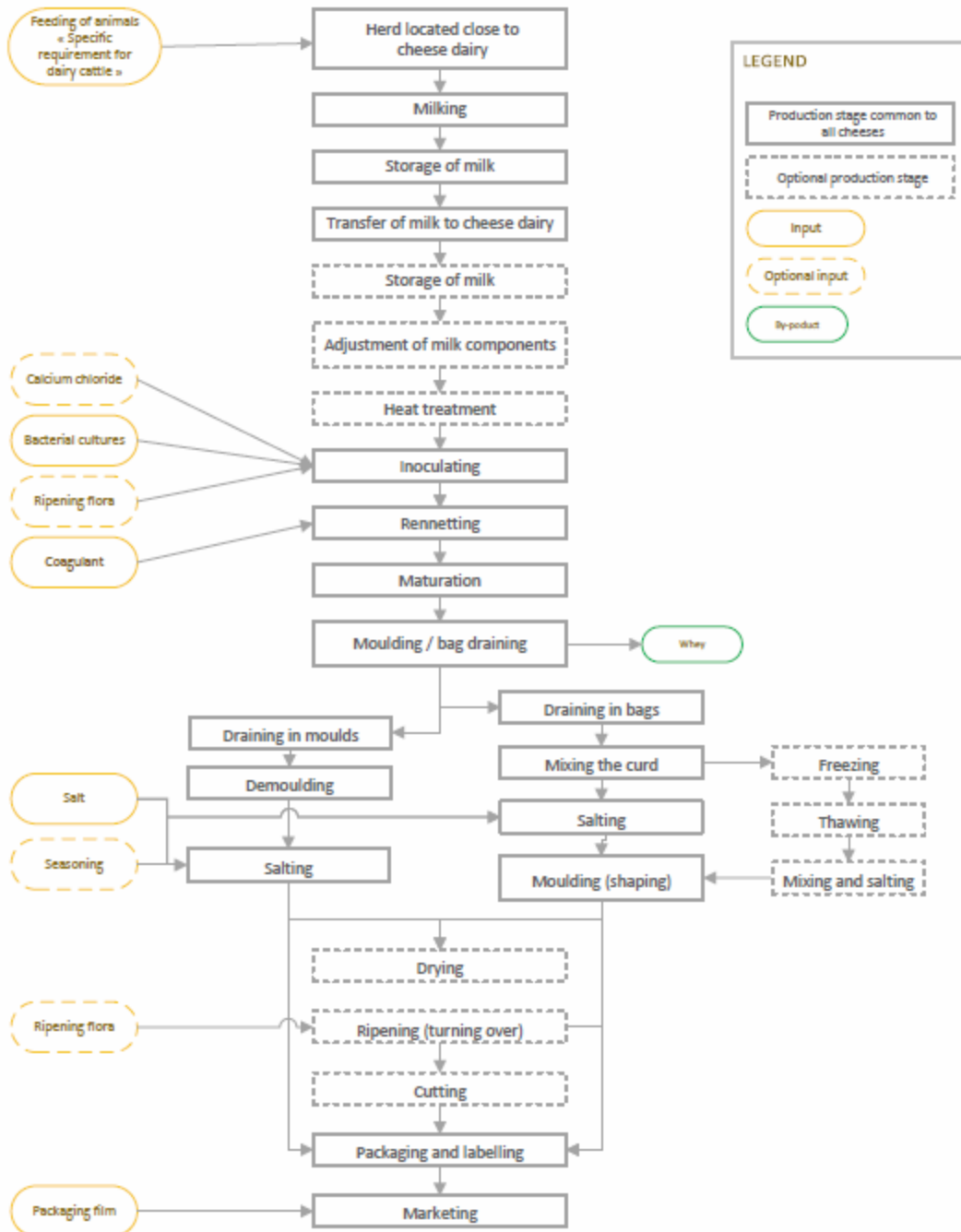
In connection with section 1.2., a product flow diagram can be found below, specifying every step of the life cycle, from the production of raw materials to the final product.

STANDARD FOR THE FROMAGE FERMIER ADDED-VALUE CLAIM AUTHORIZED BY THE MINISTER

LIFE CYCLE FOR FROMAGE FERMIER, rennet type

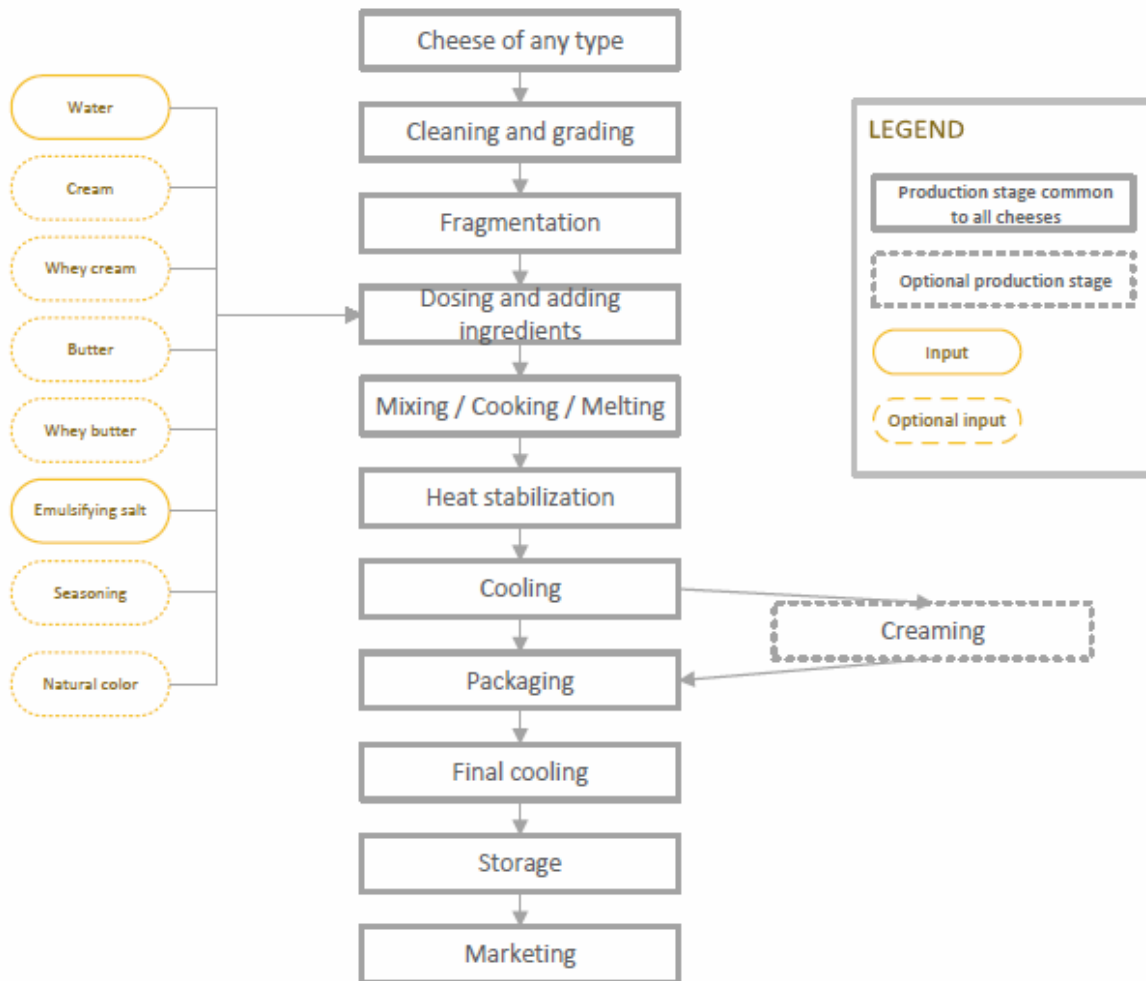


STANDARD FOR THE *FROMAGE FERMIER* ADDED-VALUE AUTHORIZED BY THE MINISTER
LIFE CYCLE FOR LACTIC *FROMAGE FERMIER*



STANDARD FOR THE *FROMAGE FERMIER* ADDED-VALUE CLAIM AUTHORIZED BY THE MINISTER

LIFE CYCLE FOR PROCESSED *FROMAGE FERMIER*



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