



AMA QUALITY SEAL GUIDELINES

PROCESSED AND MANUFACTURED PRODUCTS

Fruit, vegetable and table potato products

Pasta

Dumplings and liver dumplings

Honey

Fruit and vegetable juices

Table salt

Beer

Edible oils and spreadable fats

Plant-based drinks

Draft

NOTE: Changes in the text are shown in italics.

For comparison purposes, excerpts from the AMA Quality Seal Guideline "Processed and Manufactured Products," Version 2021, are included in some sections. These are highlighted in grey.

Notes on the changes are always presented as follows and are not part of the Guideline:

➔ Note XYZ

Draft

CHAPTER D - PRODUCT SPECIFIC REQUIREMENTS

ITEM 14

➔ Addition of a new item for sugar

14. SUGAR

14.1. Definition

Sugar is a sweet-tasting, crystalline foodstuff obtained from sugar beets and consisting mainly of sucrose.

14.2. Higher quality level

AMA Quality Seal Sugar must at least meet the quality requirements for "standard quality white sugar" according to Regulation (EU) 1308/2013.

14.3. Quality and Origin Requirements for Raw Materials/Ingredients

The sugar beets delivered for the production of AMA Quality Seal Sugar must be produced according to the AMA Quality Seal Guideline "Arable Crops".

When using the AMA Quality Seal with the origin designation "Austria," "AMA sugar beets" may be stored or processed together with Austrian sugar beets that were not produced according to the specifications of the AMA Quality Seal Guideline "Arable Crops." It must be ensured that the quantity of "AMA sugar beets" used is sufficient to cover at least the quantity of AMA sugar produced. This must be demonstrated through mass balance calculations, and the quantities of "AMA sugar beets" and Austrian sugar beets must be documented in a way that is verifiable for third parties. This regulation also applies analogously to AMA Quality Seal Sugar with a different origin designation on the seal.

The use of a maximum of 3.5% (measured by the sugar content in the final product) of sugar recovered from molasses is permitted.¹

14.4. No use of preservatives or colourings

The use of preservatives and colourings is not permitted in the production of sugar bearing the AMA Quality Seal. The use of specific adulterants for certain end products is regulated separately under Item 14.6.

14.5. No use of flavourings

No flavourings may be used in the production of sugar bearing the AMA Quality Seal.

14.6. Restrictions on processing aids and adulterants

¹ This proportion does not have to originate from the region specified on the seal, as a process-related separation would only be feasible with disproportionate effort.

No processing aids or adulterants may be used in AMA Quality Seal Sugar without a specific intended use.

The use of the following adulterants is permitted for specific types of sugar, provided they are approved for the respective product category in accordance with Regulation (EC) No. 1333/2008:

- > E200 Sorbic acid (for gelling sugar and syrup sugar)
- > E341 Calcium phosphate (for granulated sugar)
- > E440 Pectin (for gelling sugar)
- > Pectinase (for syrup sugar)

In addition, the following processing aids may be used during the manufacturing process: Sulphuric acid, sodium hydroxide, soda ash, flocculants, lime milk, and defoamers.

14.7. Quality requirements for sugar

Product analyses must be carried out every six months for each homogeneous product group to ensure compliance with the criteria listed below.

MICROBIOLOGICAL CRITERIA

Criterion	Method	Limit value	Time of determination
Total viable count	ICUMSA GS 2/3-41	< 200 CFU/g	Reception
Yeasts and moulds	ICUMSA GS 2/3-47	< 10 CFU/g	

CHEMICAL/PHYSICAL CRITERIA

Criterion	Method	Guideline value	Time of determination
Polarisation	ICUMSA GS 2/3-1	$\geq 99.7^{\circ}\text{Z}$	Reception
Reducing sugars	ICUMSA GS 2/3/9-5	$\leq 0.04\% \text{ w/w}$	
Colour in solution	ICUMSA GS 2/3-10	$\leq 45 \text{ IU}$	
Moisture	ICUMSA GS 2/1/3/9-15	$\leq 0.06\%$	
Conductivity	ICUMSA GS 2/3/9-17	$\leq 0.027\% \text{ w/w}$	

SENSORY CRITERIA

Criterion	Method	Limit value	Time of determination
Sensory analysis	Simple descriptive test	Compliant (without foreign odour, foreign taste, or foreign crystals)	Upon reception