

AMA ORGANIC SEAL GUIDELINE

SLAUGHTERHOUSES AND CUTTING PLANTS

TREATING AND PROCESSING ESTABLISHMENTS

PACKING AND STORAGE CENTRES

FOOD TRADE

DRAFT

For participants indicating Austria as the region of origin

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A-1200 Vienna, Dresdner Straße 68a, tel.050/3151-0, fax 050/3151-4925
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FOREWORD

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Many consumers choose organic foods as an expression of their conscious lifestyle. They expect not only natural products with as few additives as possible, as well as regional and sustainably produced organic ingredients, but also clear and complete traceability of origin. The production, processing and marketing of high-quality organic products therefore require the greatest care and transparent control mechanisms.

Agrarmarkt Austria Marketing GesmbH (hereinafter referred to as 'AMA Marketing') offers the AMA Organic Seal, a quality assurance scheme based on the EU organic regulations and the Austrian Food Code. In addition, organic farmers and organic processors must meet further criteria that go beyond those laid down by law in order to qualify for the AMA Organic Seal. For organic agriculture, this means further greening measures, such as the establishment of biodiversity areas. In the processing sector, further quality assurance measures focus on the natural purity of organic food, while at the same time ensuring a high level of hygiene and quality.

This collaboration across the entire organic value chain – from agricultural production through processing and marketing to monitoring and administration – requires transparent information flows and close coordination between all stakeholders involved. An important basis for this is, among other things, central digital systems and databases that support quality assurance, traceability and approval processes (e.g. VIS platform, organic inputs catalogue, organic seed database).

Increased use of regional resources helps make the entire organic system more resilient. Through the further development of agricultural production criteria and common marketing concepts along the value chain, agricultural producers can be strengthened and the stability of the organic system can be ensured in the long term.

The objectives of the AMA Organic Seal Guideline are as follows:

- Transparency and traceability as regards the origin and sourcing of raw materials throughout the entire value chain,
- Continuous improvement of the quality and reliability of organic foodstuffs beyond statutory requirements,
- Further strengthening consumer confidence in the AMA Organic Seal through independent inspection systems and regular product analyses.

The AMA Organic Seal Guideline was developed by AMA Marketing in collaboration with experts and has been approved by the Federal Ministry of Agriculture and Forestry, Climate and Environmental Protection, Regions and Water Management (BMLUK), as provided for in Section 21a(2) of the AMA Act 1992. The AMA Organic Seal Programme is open to all interested parties – regardless of their economic level – if they meet the requirements. It respects the principle of non-discrimination under EU law.

The wording used in these provisions applies to both genders. This version of the Guideline is valid from 01. Valid from January 2027. If you have any questions, the AMA Marketing Quality Management Team will be happy to assist you.

Kind regards,



Martin Greßl

Head of Quality Strategy

Contact Tel: +43 (0)50/3151-0 | Fax extension: 499 Email: qswm@amainfo.at | www.amainfo.at

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LIST OF ABBREVIATIONS

ABS	AMA Organic Seal
AIJN	Association of the Industry of Juices and Nectars from Fruit and Vegetables of the European Union
AMA Marketing	Agrarmarkt Austria Marketing GesmbH (System operator/licensor)
AT	Country code for 'Austria' as per EN 23166
BGBI	Bundesgesetzblatt (Federal Law Gazette)
BMASGPK	Federal Ministry of Labour, Social Affairs, Health, Care and Consumer Protection
BMLUK	Federal Ministry of Agriculture and Forestry, Climate and Environmental Protection, Regions and Water Management
BRC	British Retail Consortium
DIN	Deutsches Institut für Normung (German Institute for Standardisation)
EN	European Standard
ESL	Extended Shelf Life
EU	European Union
FIL-IDF	Fédération Internationale de Laiterie – International Dairy Federation
GGN	Global G.A.P. number
GMO	Genetically modified organisms
HACCP	Hazard Analysis and Critical Control Points
IEC	International Electrotechnical Commission
IFS Food	International Feature Standards Food
ISO	International Organisation of Standardisation
CFU	Colony-forming units
LFBIS	Agricultural and Forestry Operation Information System
LMSVG	Food Safety and Consumer Protection Act
DMD	Date of Minimum Durability
ÖLMB	Austrian Food Code (Codex Alimentarius Austriacus)
ÖPUL	Austrian programme for environmentally friendly agriculture
ÖPUL BIO	Organic farming
ÖPUL UBB	Eco-friendly and biodiversity-promoting management
p.m.	post mortem (after death/slaughter)
PVC	Polyvinyl chloride
SVHC	substance of very high concern
SCIP	substance of concern in articles as such or in complex objects (products)
TKV	Rendering
Regulation	(EC) Regulation of the European Community
Regulation	(EU) Regulation of the European Union
zgd	last amended by

DEFINITIONS

Farming direct marketers

Farmers who sell directly to the public are farmers who market products in their own name, on their own responsibility and for their own account, and sell them directly to end consumers, the catering trade, the retail sector or the wholesale trade.

Permanent establishment

A permanent establishment includes all licensees' guideline-relevant facilities, such as production facilities, storage facilities, offices.

Organic production

Application of the production method in accordance with the provisions of Regulation (EU) 2018/848 and the Directive on agricultural products from organic production and derived products (Organic Production Directive), which replaces Codex Chapter A 8 'Agricultural products from organic farming and derived products'.

Batch

A batch is a set of products that is uniform, identifiable and definable in a process and that can be recognised as a group, or designated as a group by the holder, based on their origin and labelling (e.g. batch/lot number, production date, expiry date).

EASY-CERT catalogue of agricultural inputs

The EASY-CERT catalogue of agricultural inputs lists the feed, plant protection products, plant protection products, fertilisers and cleaning products authorised for use in organic farming in Austria; it also lists suppliers of organic livestock, organic seeds and organic plants, as well as suppliers of GMO-free food additives and ingredients.

Self-checks

In-house inspections are inspections that are to be carried out and documented by the licensee itself at critical points in the operation (e.g. inspections upon acceptance of goods, examinations by laboratories).

Private label manufacturer

Companies that produce products that are subsequently marketed under a private label of another licensee.

End products

Products that are marked with the AMA Organic Seal and intended for end consumers, catering businesses and wholesalers.

Initial inspection

The initial inspection is an inspection which potential participants must undergo before the conclusion of the licence agreement, whereby equivalent existing audits can be recognised.

Producer packing centres

Packing centres which only sort and package products produced on the farm itself.

External checks

External inspections are inspections to be carried out by an accredited control body approved by AMA Marketing.

Closed system

A 'closed system' is a corporate structure in which successive stages of the value chain – from slaughter through to cutting and on to sale – take place within the same group of companies. The meat is processed exclusively in-house and marketed directly to end consumers, for example through a food retailer with its own upstream cutting facilities (see Figure 5 in Chapter C II, Point 2.4).

Homogeneous product groups

A homogeneous product group comprises similar products that are comparable in terms of their manufacture and/or composition (e.g. sliceable raw sausages without a coating, cooked cured meats, wheat-based breads or fruit yoghurts).

Micro-businesses

Enterprises within the meaning of the Commission Recommendation 2003/361/EC¹, which employ fewer than ten persons and whose annual turnover and/or annual balance sheet does not exceed 2 million euros.

Small businesses

Small enterprises are enterprises which employ fewer than 50 persons and whose annual turnover and/or annual balance sheet total does not exceed EUR 10 million (Article 2(2) of Recommendation 2003/361/EC).

Food trade

All food businesses falling within the scope of the Food Hygiene (Retail) Regulation, BGBl II 2006/92, as amended.

Food imitation products

Imitation food means products that imitate another product in order to largely resemble it in taste and appearance.

¹ Commission Recommendation 2003/361/EC of 6 May 2003 concerning the definition of micro, small and medium-sized enterprises, OJ L 124/36.

Licensees

Licensees are all those who have entered into a contract with AMA Marketing for the marketing of organic products. With the license agreement, they receive the right of use (licence) to use the protected 'AMA Organic Seal' word and image trade mark.

Contract producers

Companies that produce products that have been handed over by another licensee for further treating or processing without transfer of ownership.

Packing centres

A packing centre is a company which sorts products according to quality and weight classes.

Primary ingredient

An ingredient or ingredients of a food that represent more than 50 percent of that food or which are usually associated with the name of the food by the consumer and for which in most cases a quantitative indication is required (Article 2(2q) Regulation (EU) No 1169/2011).

Stages of production/processing/distribution

All stages, from the primary production of an organic product through to its storage, processing, transport, sale or supply to end consumers and, where applicable, labelling, advertising, import, export and activities carried out under subcontracts.

System operator

AMA Marketing acts as the system operator by offering specifications (a system) to market participants for the manufacture of organic products. As the licensor, AMA Marketing also grants the right to use the AMA Organic Seal.

Supervisory inspections

Inspections that serve in particular to monitor external inspections (inspection of inspections) and are carried out by AMA Marketing itself or by control bodies commissioned by AMA Marketing.

Value-determining raw materials

Value-determining raw materials are all those ingredients in a food product for which either quantitative information is required, or where consumers expect them to originate from the region specified in the AMA Organic Seal (e.g. based on the product's name).

Ingredient

Any substance or product, including flavourings, food additives and food enzymes, as well as any component of a compound ingredient, which is used in the manufacture or preparation of a foodstuff and which remains present in the final product, even if in a modified form; Residues are not considered ingredients (Article 2(f) of Regulation (EU) No 1169/2011).

Ingredient of agricultural origin

An ingredient of agricultural origin is an ingredient derived from an agricultural raw material.

A STRATEGIC DIRECTION

1. General

a) Since 1 July 2010, the EU organic logo must appear on the packaging of pre-packaged foods produced in the EU in accordance with Regulation (EU) 2018/848. Organic foodstuffs which also comply with the requirements of the Austrian Food Code and the current AMA Organic Seal guidelines may also be labelled with the AMA Organic Seal.

b) The AMA Organic Seal is a legally regulated quality label that requires the approval of the Federal Ministry of Agriculture, Forestry, Climate and Environmental Protection, Regions and Water Management (BMLUK) and is awarded by AMA Marketing for the labelling of organic products intended exclusively for human consumption. It provides guidance for the purchase of organic food and is an indicator of high organic quality, traceable origin and independent inspections of these organic foods.

c) AMA Marketing lays down the provisions for granting the rights to hold the protected AMA Organic Seal with or without indication of provenance in this AMA Organic Seal Guideline. The basis for granting the right to use the logo on organic products is the conclusion of a licence agreement with AMA Marketing and compliance with these AMA Organic Seal guideline.

d) The AMA Organic Seal is an indicator of participation in this voluntary quality scheme, which, depending on the product range and risk, stipulates a wide range of possible criteria in the specific chapters of this AMA Organic Seal Guideline for each marketing stage, compliance with which is systematically monitored.

e) Although compliance with legal requirements must be ensured by all manufacturers independently of the AMA Organic Seal programme, individual legal requirements are expressly stated in the Guideline as production requirements. As explicit guideline requirements, they are also part of the AMA Organic Seal checks, which contributes to ensuring the quality of the products.

f) The strategic orientation of the AMA Organic Seal Guideline is based on the following pillars: 100 percent organic ingredients of agricultural origin, traceable origin and independent controls, good hygiene practice, sustainable organic raw materials, high organic quality and natural purity.

2. Organic raw materials and ingredients of agricultural origin

2.1 100% organic ingredients

A key aspect of the AMA Organic Seal Programme is that ingredients of agricultural origin must come exclusively from organic production.

2.2 Environment and animal welfare

As a guiding principle for organic production, consumers expect careful use of landscape, raw materials and energy. Organic food should therefore be produced in harmony with nature.

Animal welfare is generally seen as a requirement in terms of respect for animals as living beings and as a prerequisite for ensuring high food quality.

2.3 Sustainable organic raw materials

In the case of organic raw materials for the AMA Organic Seal Programme, aspects of biodiversity and sustainable management are taken into account within the established production and control standards.

2.4 Recognised agricultural quality assurance systems

For products bearing the AMA Organic Seal, the organic agricultural raw materials must come from agricultural quality assurance schemes (ALQS) recognised by AMA Marketing (e.g. private-sector standards set by organic associations).

3. Traceable origin

3.1 Declaration of origin

To meet widespread consumer demand, the AMA Organic Seal clearly identifies food provenance. The indication of a specific origin refers either to a region, be it a federal state (e.g. Tyrol, Bavaria), to a State (e.g. Austria, France), or to a homogeneous geographical area spanning several federal states or States (e.g. Tauern region, Alpine region, European Union). Indications of provenance in themselves have no compelling influence on the internal quality of a product. The term “domestic” used in a guideline means the region of origin indicated in the AMA Organic Seal (e.g. “EU” for the European Union).

A general description (e.g. ‘Europe’, international) can be used instead of the region designation above.

The region of origin can be identified by the colour of the symbol and the text in the round field on a white background (e.g. Austria: the red colour of the logo and the word ‘Austria’). If the use of regional or country colours is not possible (e.g. for different raw materials with different origins or treating and processing sites), the ‘brush strokes’ of the sign must be carried out in black or in a shade of grey.

4. Independent check

Verification of compliance with the AMA Organic Seal Guideline and with the other relevant and applicable provisions is subject to a three-stage inspection system. Based on in-house inspections carried out by the food business itself or by companies commissioned by it, and on external controls by accredited inspection bodies and laboratories approved by AMA Marketing, supervisory inspections conducted by AMA Marketing form the top of the inspection pyramid. This comprehensive procedure ensures compliance with the AMA Organic Seal criteria.

5. Good hygiene practice

5.1 Hygiene level

With the AMA Organic Seal, the aspect of a high level of hygiene of products and production facilities is of great importance. Implementation must take into account the fact that various foods have different risks because of specific product properties and production methods. As a result, in addition to 'good manufacturing practice' and measures to prevent health hazards for consumers (e.g. HACCP), the specific requirements of Chapter C of this Quality Seal Guideline may provide more detailed provisions.

6. High organic quality and natural purity

6.1 Food quality

Foodstuffs bearing the AMA Organic Seal must comply with the statutory requirements, the criteria set out in these AMA Organic Seal guideline, and the relevant product-specific guidelines of the Austrian Food Code (ÖLMB).

In justified cases and on request, the requirement for conformity with the ÖLMB may be waived (e.g. in the case of new product developments). The licensee's application must include a complete AMA Organic Seal product analysis, a viability report, a copy of the application for codification under the ÖLMB and proposals for chemical and microbiological criteria. AMA Marketing may issue a limited transitional provision based on the documents submitted until the Codex Subcommittee makes a decision.

Food quality is crucial to ensuring excellent taste and enjoyment. The AMA Organic Seal Programme therefore contains essential criteria for the organic quality in the respective product-specific provisions in order to meet consumers' increased expectations of AMA Organic Seal products.

6.2 Natural purity

Consumers of organically produced food expect organic food to be of largely natural purity. Under Regulation (EU) 2018/848, additives may be used only if they are unavoidable or serve specific nutritional purposes. The AMA Organic Seal Programme therefore sets corresponding requirements in the 'Special requirements' section of the Guideline.

B - GENERAL REQUIREMENTS

1. Scope

1.1 Voluntary quality programme

This Organic Seal Guideline describes a voluntary quality assurance system for the labelling of organic food with the AMA Organic Seal and sets out requirements for participating operations.

1.2 Requirements

In addition to the specific requirements of Chapter C, the general provisions of Chapters B and D also apply to participants in the AMA Organic Seal programme. An overview of the value chain is given in Figure 1.

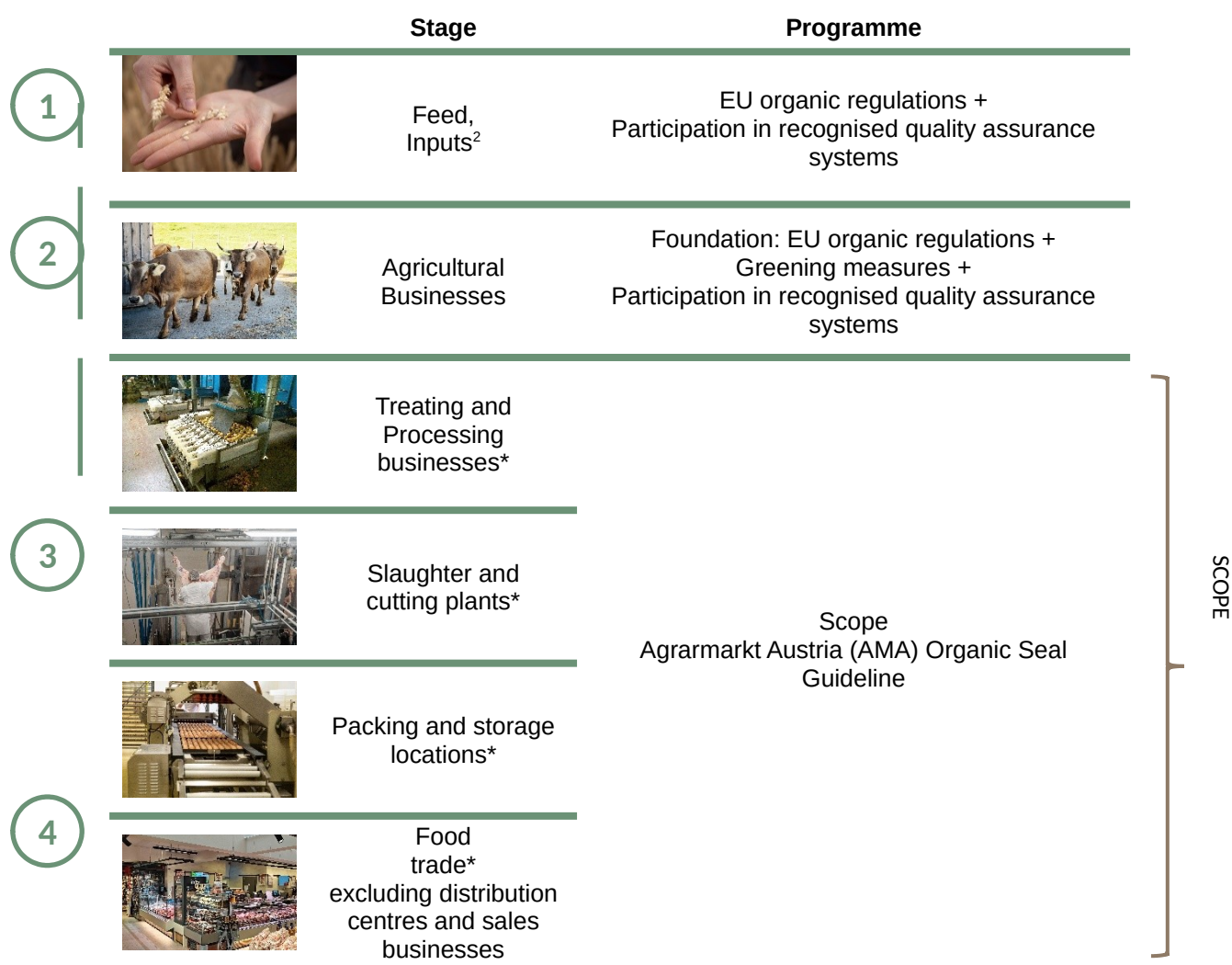


Figure 1: Overview of the value chain

1.3 Responsibility

² Listing in the EASY-CERT catalogue of agricultural inputs

* Including private label manufacturers and contract producers

The licensee is responsible for complying with the applicable legal provisions and the AMA Organic Seal requirements under this Guideline. This concerns in particular regular self-monitoring measures, including complete and correct documentation.

1.4 Farming direct marketers

Farming direct marketers may participate in the AMA Organic Seal programme and are classified on the basis of their activities (egg-packing plant, Alpine creamery, etc.).

2. Participation conditions

2.1 Licence agreement

The prerequisites for participation in the AMA Organic Seal Programme are the conclusion of a licence agreement between companies wishing to produce, label, trade and, where applicable, market products in accordance with the provisions of this guideline, and AMA Marketing, as well as compliance with the applicable legal provisions and the requirements of this guideline. A license agreement may include several company locations. Further information can be found on the website amainfo.at.

2.2 Inspection contract

Furthermore, licensees must, before concluding a licensing contract with a control body approved by the AMA Marketing (see list below) amainfo.at conclude an initial inspection contract and the annual on-site inspection.

2.3 Disclosure of general operating data

Prior to the conclusion of the contract, all participants must provide information about the company, premises, storage and production as well as the contact person vis-à-vis AMA Marketing.

2.4 Initial inspection and product analyses

An initial inspection (external operational inspection) must be carried out prior to the conclusion of a licence agreement.

In the case of meat-processing businesses (slaughterhouses, cutting and processing plants), an initial audit covering animal welfare and hygiene is also required (see the information sheet 'Animal Welfare and Hygiene Audit'). The contract is concluded only when there is a positive result to the initial inspection, which is then recognised as the first annual inspection for the current year. In addition, at least one article per homogeneous product group must be examined in a laboratory approved by AMA Marketing in accordance with the licence agreement.

If the results meet the requirements, the products may be marketed with the AMA Organic Seal.

2.5 Beef labelling system

For organic fresh meat of cattle and calves bearing the AMA Organic Seal, participation in the 'bos' beef labelling system of AMA Marketing or another equivalent voluntary beef labelling system recognised by AMA Marketing is mandatory.

2.6 Pig meat labelling system

In the case of organic pork bearing the AMA Organic Seal, participation in the 'sus' pork labelling scheme run by AMA Marketing, or in another equivalent voluntary pork labelling scheme recognised by AMA Marketing, is mandatory.

2.7 Change to contract-relevant data

Any changes to contract-relevant data, such as authorised signatory, company name, address, business premises (all of them, plus seasonal-use warehouses and warehouses for goods not bearing the AMA Organic Seal), products or product groups, must be notified to AMA Marketing without delay using the form 'Notification of changes to contract-relevant data'

2.8 Contract producers/own brand manufacturers

If AMA Organic Seal products are produced by a contract producer or own-brand manufacturer, the contract producer must also first conclude a licence agreement with AMA Marketing and be certified by an accredited control body in accordance with Regulation (EU) 2018/848.

3. Provenance

3.1 Definition of provenance

The region in which all treating and processing steps take place and from which all the main organic ingredients of agricultural origin of the product being labelled originate shall be deemed the region of provenance as per the indication of provenance described (as per A.5.1.).

Primary ingredients within the meaning of Article 2(2)(q) of Regulation (EU) No 1169/2011 that do not originate from the region referred to in the AMA Organic Seal shall be labelled in accordance with Regulation (EU) 2018/775.

3.1.1 Monoproducts

For mono-products with the AMA Organic Seal, the raw material comes entirely from the region referred to in the AMA Organic Seal (e.g. apple juice, butter, meat, fresh eggs, vegetables, honey, flour, milk, fruit, edible apples, whipped cream, edible oil, sugar).³

3.1.2 Handling and processing products

Only animal and vegetable ingredients originating from businesses participating in the AMA Organic Seal programme may be treated and processed.⁴

³Born, raised, slaughtered, cut in the region or produced or harvested and processed in the region.

⁴ Proof is provided by means of a certificate or participant list, available at www.ama.info.at.

Animal ingredients must come from the region mentioned on the seal:

- a) The animals must have been born, fattened, slaughtered and processed in the region. This also applies to slaughter by-products (e.g. offal, bones, rinds, head meat) and ingredients produced from them. Exception: Natural casings. The licensee must ensure that the slaughter, cutting and processing plants participate in the AMA Organic Seal programme.
- b) The milk must have been milked and processed in the region.⁵ The licensee must ensure that the milk processing establishments participate in the AMA Organic Seal programme.
- c) Laying hens must be hatched and reared in the region and eggs must be laid and processed in the region. The licensee must ensure that egg packing centres or egg-processing establishments participate in the AMA Organic Seal programme.
- d) Honey must have been imported, obtained and stored in the region indicated on the seal. The licensee must ensure that honey-processing establishments participate in the AMA Organic Seal programme.

Vegetable ingredients that are regularly⁶ produced in market-relevant quantities in accordance with the agricultural production conditions must come from the region mentioned on the seal.

- a) The table potato must have been harvested and processed in the region.⁷ Licensees must ensure that packing centres or processing establishments participate in the AMA Organic Seal programme.
- b) The fruit⁸ and vegetables must have been harvested and processed in the region. Licensees must ensure that packing centres or processing establishments participate in the AMA Organic Seal programme.
- c) Mushrooms must have been harvested and processed in the region. Licensees must ensure that packing centres or processing establishments participate in the AMA Organic Seal programme.
- d) Food grains, milled and shelled products⁹ must have been harvested and processed in the region. The licensee must ensure that the grain mills participate in the AMA Organic Seal programme.
- e) Seeds and oil seeds must have been harvested and processed in the region. The licensee must ensure that the seed-processing businesses (e.g. oil mills) participate in the AMA Organic Seal programme.
- f) Sugar beet must have been harvested and processed into sugar in the region. The licensee must ensure that sugar processing establishments participate in the AMA Organic Seal programme.

This excludes raw materials (e.g. spices, coffee, cocoa, herbs, olives, hazelnuts, rice) and fruit preparations (e.g. strawberries, blueberries, oranges) which are not produced in the specified region in the required quality and quantity and which are used as minor ingredients.

⁵ Small quantities (usually <10 %) of dry dairy products are excluded, unless it is a primary ingredient.

⁶ The licensee must plausibly demonstrate the unavailability of the necessary quality and quantity (e.g. via current written confirmations from well-known manufacturers, dealers or organic associations from the entire region of provenance) prior to any AMA Marketing labelling.

⁷ Small quantities (usually <10 %) of potato flakes are excluded, unless it is a primary ingredient.

⁸ Small quantities (usually <10 %) of apple fibres are excluded, unless it is a primary ingredient.

⁹ Special malt flours, toasted flours and wheat gluten are excluded.

a) Examples of ingredients from the animal sector

Meat from cattle, calves, pigs, lambs, fawn of roe deer and bacon from pigs, etc.:

born in:	Region (province, country)
reared in:	Region (province, country)
slaughtered in:	Region (province, country)
cut in:	Region (province, country)

Poultry:

hatched in:	Region (province, country)
fattened in:	Region (province, country)
slaughtered in:	Region (province, country)
cut in:	Region (province, country)

Fresh eggs:

Chicks hatched in:	Region (province, country)
Young hens reared in:	Region (province, country)
Fresh eggs laid in:	Region (province, country)
Fresh eggs sorted and packed in:	Region (province, country)
if applicable, Easter eggs boiled and dyed in:	Region (province, country)
if applicable, hard boiled eggs boiled in:	Region (province, country)

Milk and dairy products:

milked in:	Region (province, country)
treated and processed in:	Region (province, country)

b) Examples of ingredients from the plant sector

Such as fruits, vegetables, table potatoes, cereals:

harvested in:	Region (province, country)
treated and processed in:	Region (province, country)

3.2 Guarantee of origin

The origin of ingredients of agricultural origin must be traceable, regardless of whether a declaration of origin is used. The licensee must keep the relevant supporting documents (e.g. delivery notes, invoices, specifications, transport documents) proving the origin of the goods on the premises and produce them when required.

For raw materials of different provenances or treatment and processing locations, the traceability of the raw material components must be ensured by batch identification and documentation.

Licensees using the AMA Organic Seal without any indication of origin may freely purchase and use international organic ingredients. There are no regional requirements regarding treating or processing.

4. Using the symbol

4.1 Criteria for using the symbol

Food produced in EU countries and placed on the market in accordance with Regulation (EU) 2018/848 shall be marked with the EU organic logo and the code number of the control authority or control body responsible for inspecting the company which carried out the last production or processing operation.



Figure 2: EU organic logo

Furthermore, according to Regulation (EU) No 1169/2011, the name or company and the address of the food business operator are to be mentioned under the name or company which markets the food.

Licensees who have been granted the right to label organic products with the AMA Organic Seal may use the AMA Organic Seal only with the manufacturer's granted licence number.¹⁰ An image of the AMA Organic Seal without a license number is permitted only if the license number is shown elsewhere (on the side or on the back).

5. Good manufacturing practices and HACCP

5.1 Hygiene house diagram

On the basis of the legal requirements and in accordance with the Codex Alimentarius 'General Principles of Food Hygiene' (www.fao.org/fao-who-codexalimentarius), food enterprises must establish, maintain, and continuously improve 'good manufacturing practice' as well as measures to prevent consumer health hazards (HACCP) (Figure 3).

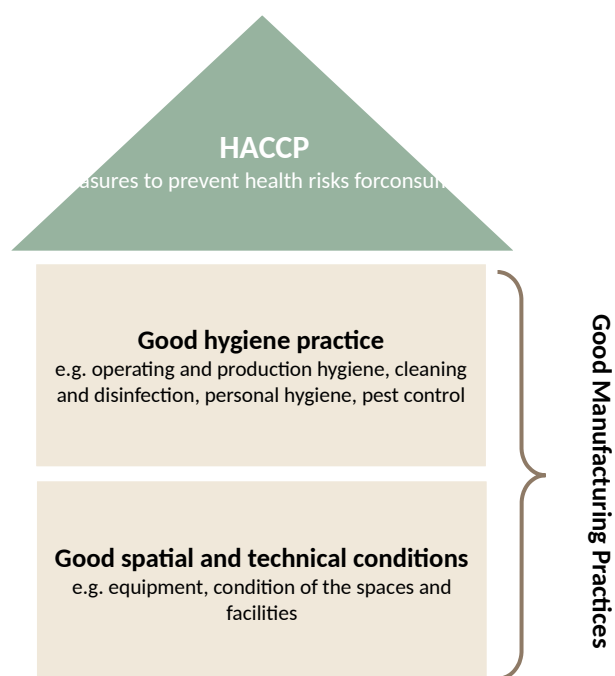


Figure 3: Schematic representation of 'House of Hygiene'

Essentially, good manufacturing practice must cover the following areas:

¹⁰ For the purposes of this chapter, the manufacturer is the establishment which carries out the last treating and processing step.

5.2 Good hygiene practice

5.2.1 Production hygiene

- > Raw materials and product specifications
- > Assessment/selection of suppliers
- > Incoming goods, intermediate and end product inspection
- > Manufacturing and work instructions
- > Water tests
- > Temperature monitoring
- > Storage and product treatment
- > Separating clean and unclean areas
- > Regular product analysis

5.2.2 Cleaning and disinfection

- > Drafting a cleaning and disinfection plan for all areas (when, with what resources, how, who, etc.)
- > Documentation of cleaning and disinfection carried out

5.2.3 Personal hygiene

- > Plant-specific personal hygiene rules
- > Wearing protective clothing and headgear
- > Sanitary, l areas and cloakrooms
- > Staff training and on-the-job training

5.2.4 Pest control

- > Qualified authorised persons/companies
- > Site plan of the indication
- > Regular inspection depending on infestation
- > Authorised pesticides (according to Regulation (EU) 2018/848: Documented pest control measures)

5.2.5 Good spatial and technical conditions

- > Design and equipment of the operating and storage rooms
- > Condition of walls, ceilings and floors
- > Sufficient separation of operations and production lines (prevention of cross-contamination)
- > Water supply and disposal
- > Ventilation and air-conditioning
- > Maintenance and upkeep of technical systems

5.3 In-house inspection system in accordance with HACCP

Based on best manufacturing practice requirements, food business operators must set up a self-monitoring system in line with the following HACCP system principles.

The aim of the HACCP concept is the prevention and control of the specific consumer health hazards for the respective CCP (critical control point).

5.4 Seven principles of an HACCP concept

(1) **Identification and weighting of all physical, chemical and microbiological hazards** that must be prevented, eliminated, or reduced to acceptable levels.

All food-related health hazards must be assessed for potential severity of the damage to health and likelihood of occurrence. The method used must be described in detail and the results must be documented.

(2) **Identify critical control points (CCPs)** at the step or steps at which control is essential in order to prevent or eliminate a hazard to consumer health or reduce it to acceptable levels.

(3) **Establish limit values** at critical control points which separate acceptability from unacceptability, for the prevention, elimination or reduction of identified hazards.

(4) **Establish and implement effective monitoring procedures** at critical control points.

(5) **Establish corrective measures** when monitoring indicates that a critical control point is not under control.

(6) **Establish methods to verify** that the measures outlined in points (1) to (5) are complete and working effectively. The HACCP plan must be reviewed — and updated if necessary — at least once a year.

(7) **Establish documents and records** commensurate with the nature and size of the businesses to demonstrate the effective application of the measures set out in points (1) to (6).

5.5 HACCP concept for each product

The HACCP log must include every product, process line and processing site.

5.6 Training of employees

Employees must be demonstrably informed of and appropriately trained to use the inspection system based on HACCP principles.

5.7 Guidelines for assistance

To ensure food safety, the business must comply with legal requirements. For this purpose, a self-checking system, e.g. based on the corresponding hygiene guidelines of the BMASGK (Federal Ministry of Labour, Social Affairs, Health and Consumer Protection, see www.verbrauchergesundheit.gv.at)) or comparable guidelines in other Member States, must be implemented.

5.8 Allergy management

If products contain allergens which must be labelled in accordance with Annex II to Regulation (EU) No 1169/2011, the prevention of cross-contamination must be ensured in accordance with the state of science and technology. If a cleaning is carried out after transport, storage and processing of allergen-containing raw materials and ingredients, this cleaning must be validated on a random basis. Allergenic foods must be declared in accordance with the provisions of the law.

5.9 Farmers selling directly to the public and micro-enterprises

In the case of farmers selling directly to the public and micro-enterprises, points 5.1 to 5.6 are deemed to have been met if, in implementing the self-monitoring system, the relevant hygiene guidelines issued by the BMASGPK (www.verbrauchergesundheit.gv.at) or comparable guidelines in other Member States are followed.

5.10 Water analysis

For water that is not drinking water and which comes into contact with the facilities, equipment or food, a risk assessment must be carried out. Water quality must be checked and documented annually. Analyses from water supply companies can also be used to demonstrate water quality.

- > Water that comes into contact with food must be suitable for people.
- > Separate water installations (e.g. for firefighting) must be marked in order to avoid confusion.
- > The addition of additives to the water (e.g. anti-rust agents) must be documented.

6. Packaging

6.1 Ban on chlorine-containing packaging materials

In the case of packaging, environmentally-friendly packaging must be chosen. Therefore, no packaging materials containing chlorine (e.g. PVC) may be used.¹¹

In addition, it must be ensured that unnecessary packaging is avoided and that recyclable, compostable or reusable materials are used as far as possible.

6.2 Declarations of compliance for packaging

The licensee shall ensure that packaging

- > meets the current provisions of the law;
- > is suitable for the intended or planned use (e.g. film is suitable for packaging vegetables); and
- > has been checked for possible contaminations and hazards (interactions) for the product and the consumer, and corresponding current test results (e.g. migration tests) are available from the packaging manufacturer/supplier.

Declarations of conformity within the meaning of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 must therefore be available for all packaging of AMA Organic Seal products. These must be issued by the packaging manufacturers or suppliers and must contain the relevant legally required information (e.g. as per Annex IV of Regulation (EU) No 10/2011).

In the case of farmers selling directly to the public and micro-enterprises, it is sufficient for the delivery note accompanying the packaging to state that the packaging is suitable for its intended purpose or planned use. A declaration of conformity is not required within the meaning of Regulations (EC) No 1935/2004 and 10/2011.

¹¹In justified cases where it is necessary from a technical point of view, the use of certain materials or processes – such as polyvinylidene chloride (PVDC) films for cheese ripening – may be authorised.

6.3 Traceability of packaging material

Traceability must be guaranteed for packaging materials that come into direct contact with food. Licensees must ensure that it is possible to trace from which company the packaging was obtained and to which company it was supplied. Traceability must be checked regularly.

7. Documentation

7.1 General and up-to-dateness

Compliance with the requirements and traceability of in-house inspections in accordance with this AMA Organic Seal Guideline must be ensured by means of appropriate documentation. Licensees must ensure that all significant documentation, records and information crucial to ensuring product safety, legality and quality in line with the Guideline are available and effectively managed.

All necessary documents, as well as the AMA Organic Seal Guideline, must be in their most recent versions. The documents can be kept both in paper form and in electronic form. They must be retrievable and printable at all times and must be presented at the request of the control body.

7.2 Batch recall plan and crisis management

The licensee must ensure that an internal procedure for batch recall (contingency plan) is available at the site. This must include a clear provision as regards responsibilities and ensure that affected customers are informed as soon as possible (in any case within 24 hours of the recall decision) (crisis management). All recalls must be documented. The contact details of AMA Marketing, including contact persons, must be included in the contingency plan. AMA Marketing must be informed immediately in the event of a batch recall.

Blocked goods must be properly identified and disposed of if necessary. These processes must be documented.

7.3 Three-year retention period

Unless any other specific requirement of this Guideline provides for a different period of time and the legislation does not provide for longer periods, all documents demonstrating compliance with this Guideline shall be kept at least three years from the end of the year in which they were drawn up.

7.4 Complaints

The licensee must determine how to deal with complaints (e.g. from customers, consumers). All objections and complaints must be registered and assessed. In order to prevent recurrence as far as possible, preventative measures must be put in place where this is feasible and expedient. These measures must be documented. Work instructions in this regard must be on the premises.

8. Traceability and labelling

8.1 Supplier list

The licensee must keep an up-to-date overview of its organic suppliers and the products they supply, including proof of origin.

8.2 Organic certificates from suppliers

Organic ingredients for the production of AMA Organic Seal products may be sourced solely from suppliers with a valid organic certificate. The licensee must ensure that valid organic certificates of suppliers are available or electronically retrievable.

8.3 Continuous inspection upon acceptance of goods

When accepting goods, the licensee must check whether the corresponding quality and origin notes on delivery notes as well as the designation (e.g. labelling, confirmation of origin) are completely present and match the delivered goods. Organic ingredients may be used in the AMA Organic Seal Programme only if

- > they come from suppliers with a valid organic certificate within the meaning of Regulation (EU) 2018/848;
- > the accompanying documents bear appropriate labelling in accordance with this AMA Organic Seal Guideline,
- > the accompanying document includes a corresponding note for AMA Organic Seal products (e.g. at farm level: 'Organic', processor level: "ABS") and
- > the ingredients do not show any obvious quality defects,
- > the purchase of ingredients of agricultural origin is carried out in accordance with Chapter A. Strategic orientation, Point 2.

8.4 Traceability system

The licensee must set up and implement a traceability system. The system must be able to draw conclusions about the ingredients used in products (with batch numbers, BBDs, etc.).

The licensee must set up a batch formation system. Instructions on how a batch is composed and how the formation takes place must be in writing in the company. Staff must be regularly trained or made aware of this in a verifiable process.

Proper records of the flow of AMA Organic Seal Products must be kept by licensees on an ongoing basis. These records must be kept in such a way that all incoming, internal and outgoing flows of goods and quantities are easily and clearly traceable by third parties. It must be possible to forward essential data (supplier, customer, product, origin, quantity, etc.) to the licensor and the inspection body at any time (within a reasonable period).

Licensees must test the traceability system (from the raw material to the end product and from the end product to the raw material) on a regular basis and at least once a year. These checks must be documented.

8.5 Consistent article designation and documentation system

Licensees must set up a continuous article designation and documentation system to ensure clear identification and traceability of AMA Organic Seal Products at all process stages. To this end, separate item names or numbers must be created in the internal inventory management system to enable clear identification of AMA Organic-Seal Products. This can be achieved, for example, by using specific item number ranges or by including the abbreviation 'ABS' in the item description. This labelling must also be shown separately on the accompanying documents (e.g. delivery notes or invoices), which can also be done by a reference in a footer.

The accompanying documents must clearly indicate the origin of the AMA Organic Seal Products (e.g. ABS-AT).

9. Checks

9.1 Inspection system

The AMA Organic Seal programme is subject to a three-stage inspection process, which is illustrated in the inspection pyramid shown in Figure 4:

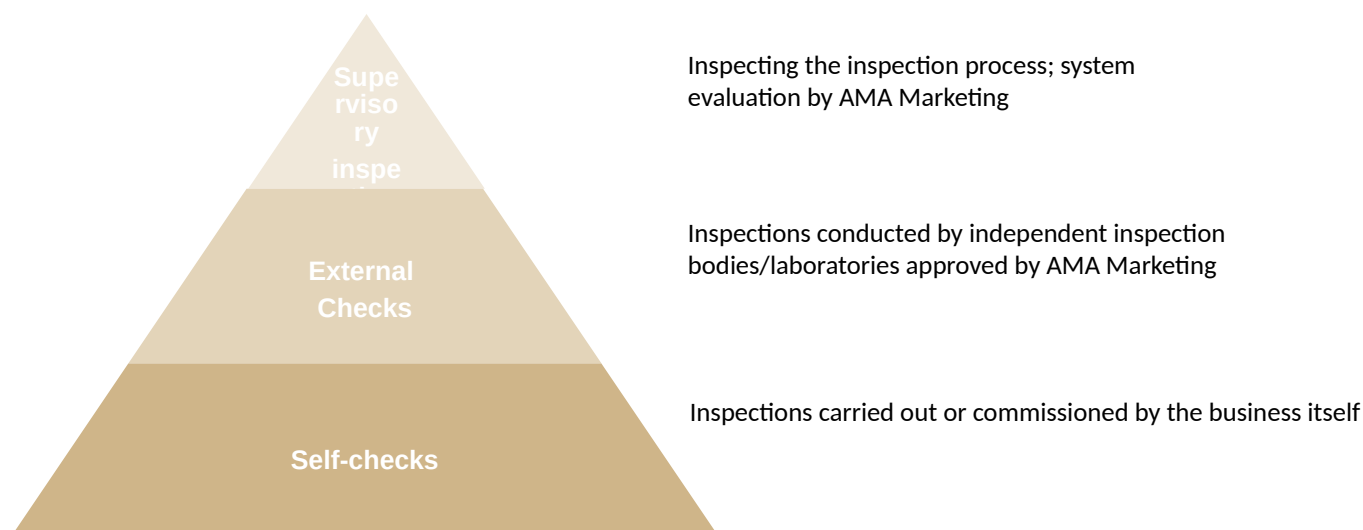


Figure 4: Inspection pyramid

9.2 Self-checks

9.2.1 Regular in-house inspections

The licensee must regularly check compliance with the requirements of this Guideline as part of an in-house inspection and must carry out and document periodic in-house inspections. For this purpose, the business must establish procedures (e.g. operating instructions for the acceptance of goods), to instruct the employees accordingly and to check compliance on a random basis.

9.3 External checks

9.3.1 Commissioning an inspection body or laboratory

External inspections shall be carried out by an inspection body accredited in accordance with ISO/IEC 17065 as part of the on-site inspection. Any product analyses shall be carried out by a laboratory accredited in accordance with ISO/IEC 17025 and shall be commissioned by the

licensee. Responsibility for the proper implementation of inspections lies with the inspection bodies.

9.3.2 Frequency of on-site inspections

Annual external inspections are used for traceability of the organic production (EU organic inspection) and to ensure quality production in terms of the organisational, technical and hygienic standard (AMA Organic Seal inspection). Compliance with the present AMA Organic Seal Guideline will thereby be checked. In this context, product samples can also be taken and subsequently analysed.

The system operator may increase inspection frequency if the need arises due to previous inspection results or if a higher frequency is appropriate due to higher risk.

9.3.3 Scope of inspections

If compliance with the AMA Organic Seal Guideline needs to be checked, the inspection body is entitled to include the entire handling or production process in the inspection. The necessary access to all production and storage sites must be granted for the inspection.

9.3.4 Audit report of the on-site inspection

For each on-site inspection, a verification report shall be drawn up by the inspection body from which the inspected business receives a duplicate or a copy. In addition to any deviations detected, the inspection report must also include the corrective measures to be taken by the business and, if necessary, a deadline for their implementation. In this context, follow-up inspections for which a fee will be charged may also be specified. The inspection report shall be entered in the AMA Marketing database.

9.3.5 Corrective measures during on-site inspections

If the inspection body or the system operator requests corrective measures, the licensee must implement them as soon as possible. If corrections are required in a number of cases, the licensee must present a corresponding action plan including implementation deadlines.

9.3.6 Follow-up inspection based on results of on-site inspections

In the course of follow-up inspections, the inspection body must focus on the implementation of the measures to eliminate deviations.

9.3.7 Recognition of equivalent systems

The AMA Organic Seal programme aims to make the best possible use of synergies between inspections; therefore, AMA Organic Seal inspections may be carried out at the same time as inspections under other quality standards (e.g. the EU Organic Regulation, the AMA Organic Seal, IFS Food).

Audits carried out in accordance with GFSI-recognised standards (e.g. IFS Food, BRC, FSSC 22000) may be recognised for relevant aspects during the annual AMA Organic Seal inspection, provided the following conditions are met:

- the valid certificate and the last inspection report of the relevant standard are submitted during the on-site inspection or transmitted to the inspection body; and
- there are no obvious deficiencies in operational and production hygiene, personnel hygiene, structural and technical requirements and pest control which could pose a risk to food safety.

If, despite existing certification of a GFSI-recognised standard, deficiencies in operating and production hygiene, personnel hygiene, structural and technical requirements as well as pest control are detected, the AMA Organic Seal inspection may be extended for overall inspection or a follow-up inspection may be carried out without recognition of aspects.

If the holder of the AMA Organic Seal also holds an AMA quality label licence agreement for the relevant production sector, the external AMA quality label inspection may be recognised for those aspects where the requirements are the same.

AMA Marketing also reserves the right not to recognise certificates in the event of obvious defects (e.g. hygiene defects) or to insist on full on-site inspection by the inspection body of AMA Marketing for compliance with the above-mentioned conditions.

9.3.8 Animal welfare and hygiene audits in meat processing establishments

The animal welfare and hygiene audit must be carried out annually. Recognition of existing certifications is not possible.

Pure cutting and meat production establishments

An initial hygiene audit is required before the AMA Organic Seal licence agreement may be finalised. If there is a recognised certification (see leaflet), the annual follow-up hygiene audits may be recognised.

Detailed requirements can be found in the leaflet 'Animal welfare and hygiene audit' on amainfo.at.

9.3.9 AMA product analyses¹²

Scope of investigation of AMA product analyses for final products
- Legally correct labelling
- Conformity with the ÖLMB
- Correct illustration of the EU organic logo and AMA Organic Seal
- Compliance with the chemical-physical, microbiological and sensory criteria of Section C 'Special requirements' of the AMA Organic Seal Guideline

Product analyses check for legally correct labelling (only on packaged goods for delivery to final consumers), conformity with the ÖLMB, proper depiction of the AMA Organic Seal and the chemical/physical, microbiological and sensory criteria.

The licensee may commission only accredited laboratories that have a contractual relationship with the supervisory body to carry out the product analyses. The items to be examined within a homogeneous product group shall be determined and retrieved by the inspection body. The corresponding samples must be sent by the licensee to the laboratory contracted by the inspection body within the prescribed period.

Unless otherwise specified in Part C 'Special requirements', product analysis for each homogeneous product group shall be carried out every six months.

If only one product is listed in a homogeneous product group, or if it concerns a small or micro-enterprise – as defined in Commission Recommendation 2003/361/EC – an annual review is sufficient.

¹² For the product groups fresh meat, fresh eggs, as well as fruit, vegetables, table potatoes and potted herbs, monitoring is required instead of product analysis.

The inspection body is responsible for monitoring compliance with the frequency of analysis and the results, and for ensuring that the selection of items submitted is varied where several items within a product group have been reported to AMA Marketing.

The following provisions apply to the classification (selection) of samples:

- Every new product must be included in the product analyses in the year it is launched on the market.
- Within a product group, varied items shall be selected if available.
- In the case of identical products within a product group, different packaging sizes shall be sent alternately for analysis (e.g. first analysis: Teebutter 250 g, second analysis: Teebutter 125 g).

Recognition of market samples

If, within one year, product analyses are regularly commissioned by independent third parties (e.g. food retailers) and carried out by accredited laboratories, they can be recognised for the requirements of the AMA Organic Seal. Further information can be found in the corresponding information sheet on amainfo.at.

Scope of supervisory inspection

Licensees must allow AMA Marketing or the supervisory inspection body it has commissioned to carry out an unrestricted supervisory inspection during business and operating hours. Licensees must provide all records and evidence necessary to verify compliance with the AMA Organic Seal Guideline. The necessary access to all production and storage sites must be granted for the inspection. As part of the supervisory inspection process, AMA Marketing or the supervisory inspection body it has commissioned may take samples and photographs.

The licensee shall be provided with a sealed counter sample for any examination at a freely selectable accredited control laboratory.

9.3.10 Witness and office audit

One form of supervisory inspection is 'witness audits' and 'office audits' in inspection bodies and laboratories. Inspection bodies are either accompanied in their work or the verification is carried out on the basis of the documentation in the office.

10. Other

10.1 Compliance with all relevant legal provisions

All participating companies have product-relevant compliance with both the existing legal and the provisions of the AMA Organic Seal Guideline. Any corrective measures and sanctions are governed by the provisions of the licensing agreement on the use of the AMA Organic Seal.

10.2 Obligation to provide information

In the event of a crisis, licensees must notify AMA Marketing immediately. The licensee is responsible for classifying the situation as a crisis. In any case, there is a duty to provide information in the following cases:

- Withdrawal of a recognised certificate

- Public recall of an article with the AMA Organic Seal
- Detection of serious breaches of provisions of the law during supplier audits (e.g. conventional goods being marketed as organic).

10.3 Silent recall for serious labelling defects

Items bearing the AMA Organic Seal must be withdrawn by the licensee via silent recall in the event of serious labelling deficiencies that could jeopardise the integrity of the AMA Organic Seal, such as incorrect indication of origin. The licensee must inform AMA Marketing immediately.

10.4 Current AMA Organic Seal list of items

The licensee must submit an up-to-date list of all AMA Organic Seal products to AMA Marketing at least once a year to the following e-mail addresses: , pflanzlich@amainfo.at,, or , tierisch@amainfo.at,.

10.5 Recognised quality schemes

In the context of a quality programme approved by AMA Marketing, the AMA Organic Seal may also be granted in cases where, although the individual criteria of the programme submitted are not identical to the specific Guidelines, it is nevertheless ensured through other measures that the quality of the product is at least equivalent to that safeguarded by the requirements of the specific Guidelines and the relevant consumer quality requirements are fulfilled.

10.6 Amendment of the Guideline

Changes to the Guidelines may be made only following a decision by the expert panel. Decisions of the expert panel affecting the content of the Guideline shall apply as part of this AMA Organic Seal Guideline. They must be complied with and implemented by licensees from the date of entry into force of this decision.

Changes will be notified to licensees in writing and will also be published on the AMA Marketing website. These decisions will be periodically incorporated into the Guideline and published with a new version after official approval.

10.7 Temporary transitional provisions

In justified individual cases, AMA Marketing may, in compliance with a standardised procedure, grant temporary transitional provisions deviating from individual requirements of the AMA Organic Seal Guideline. In such cases, the spirit and purpose of the Guideline shall also be observed in all material respects.

C - SPECIAL REQUIREMENTS

Section C sets out specific requirements for individual product groups and for treating and processing businesses.

I. CROSS-PRODUCT REQUIREMENTS

1. Ingredients of agricultural origin

1.1 100 percent organic ingredients

In the case of processed foods, all ingredients of agricultural origin must come entirely from certified organic farming. If natural casings, pectin and yeast¹³ from organic production are not available, products from non-organic production can also be used up to a maximum of five per cent by weight of the ingredients of agricultural origin.

1.2 Sustainable organic raw materials

At least 95 per cent of organic plant-based raw materials used by the licensee

- such as arable crops, vegetables, fruit, table potatoes and
- organic animal-based raw materials such as eggs, milk and live animals for meat production

must come from organic businesses that comply with the following greening measures in terms of their production:

a) Establishment of biodiversity areas on arable land

From an arable area of more than 2 hectares, biodiversity areas shall be applied to at least 7 percent of the holding's arable land. Holdings up to and including 10 hectares of arable land can also meet the obligation by establishing additional biodiversity areas on grassland.

b) Establishment of biodiversity areas on grassland

Holdings with a mowed grassland area of more than 2 hectares must establish biodiversity areas on at least 7 % of the area.

c) Maintenance of the extent of grassland

In order to maintain the extent of the grassland, it must be ensured that the conversion of grassland into arable or special crops is kept to a minimum and does not exceed a total of 1 hectare per business within a continuous multi-annual period of consideration.

d) Crop diversification on arable land

¹³ For baked products, the use of organic yeast is not required.

If the business's arable land occupies more than 5 hectares, a maximum of 75 percent of cereals and maize shall be allowed and no crop may account for more than 55 percent of the arable land (excluding arable feed).

These greening measures may be implemented either under an Austrian agri-environmental programme, under programmes referred to in Articles 31, 70 and 72 of Regulation (EU) 2021/2115 of other Member States which comply with the above-mentioned greening measures with the necessary adaptations (*mutatis mutandis*), or under an equivalent programme recognised by AMA Marketing.

1.3 Recognised agricultural quality assurance systems

For products bearing the AMA Organic Seal, the organic agricultural raw materials must come from quality assurance schemes recognised by AMA Marketing which include additional criteria in the area of in-house inspection or product quality requirements (e.g. standards set by organic associations under private law). The precise details regarding the proportion of products covered by recognised agricultural quality assurance schemes are set out for the individual product categories in the following chapters.

In order to be recognised, such schemes must ensure that the following criteria are met:

a. Own standard for agriculture

- Scope and responsibilities are to be defined — especially for outsourced areas

b. Additional requirements that go beyond the legal requirements

- Criteria of organic production, food safety and/or end product quality
- Criteria for organic production, which, in any event, go beyond the legal provisions in several of the following areas:

Plant production:

Seeds, soil management/irrigation, fertilisation, plant protection, biodiversity

Animal production:

Feeding, animal husbandry, animal health, interventions in animals

In the course of recognition, the legal basis of the criterion is set out and the hedging of the criterion is presented.

c. Standards must be transparent and accessible.

d. Independent controls of private law standards by EN ISO/IEC 17065 accredited inspection bodies.

e. Cross-stage quality assurance of food

- Ensured by systems that allow access to all stages of production
- Ensuring continuous batch separation up to the final product

f. Standard operator is a legal entity

g. Standard operator has systems for continuous improvement of the standard

- Suitable documentation for the implementation, maintenance and improvement of the standard

- Development and further development take place in coordination with interested parties (representatives of primary production)
- Process for the regular evaluation of the standard taking into account feedback from the interested parties

As part of the ongoing development of guidelines and to ensure the integrity of AMA quality marks, AMA Marketing may carry out appropriate evaluations of recognised agricultural quality assurance schemes and, where necessary, obtain information (e.g. reports) on recognised schemes free of charge.

The agricultural quality assurance systems recognised by AMA Marketing are published under amainfo.at.

2. Compliance with the Austrian Food Code

Only products that comply with the statutory requirements and the product-specific requirements of the ÖLMB may be awarded the AMA Organic Seal, unless this guideline specifies additional criteria.

Products that are not regulated in the ÖLMB, but differ sufficiently from those covered by the ÖLMB and that have a particular quality may also be awarded the AMA Organic Seal, provided that this has been approved in advance by AMA Marketing.

3. No food imitations

It is not permitted to use food imitations in the AMA Organic Seal programme.

4. Prohibition on insect meal

The use of insects, insect larvae and products made from these as ingredients is not permitted for products with the AMA Organic Seal.¹⁴

5. Restriction on the use of hydrolysed proteins

The use of flavour-enhancing ingredients, in particular yeast extract and hydrolysed proteins, is prohibited for AMA Organic Seal products. The use of seasoning is exempt from this rule and is permitted.

6. Listeria monitoring

Licensees producing ready-to-eat foods that could present a risk to public health caused by *Listeria monocytogenes*¹⁵ must have a documented and risk-based listeria monitoring system

¹⁴Small quantities of shellac or cochineal red are excluded, provided that they are authorised for the relevant product category in accordance with Regulation (EC) No 1333/2008 and Regulation (EU) 2018/848.

¹⁵ in accordance with Regulation (EC) 2073/2005

in addition to product analyses (e.g. in the case of vacuum-packed and raw dairy products. Regular examinations must be carried out by accredited external laboratories. If the findings are positive, appropriate corrective measures must be implemented and documented.

The monitoring of the implementation and the documentation of the necessary corrective measures in case of positive findings is carried out during the annual on-site inspection.

7. Restrictions on processing aids and additives

The aim of the AMA Organic Seal programme is to produce products that are as natural as possible and to avoid the use of additives.

In addition to the additives referred to in Implementing Regulation (EU) 2021/1165, the use of the following additives is not permitted in the AMA Organic Seal programme:

- > E 153 Vegetable carbon
- > E 160 b Annatto, Bixin, Norbixin
- > E 223 Sodium metabisulphate
- > E 341 (i) Monocalcium phosphate
- > E 400 Alginic acid
- > E 401 Sodium alginate
- > E 402 Potassium alginate
- > E 414 Gum arabic
- > E 418 Gellan gum
- > E 422 Glycerol
- > E 464 Hydroxypropyl methyl cellulose
- > E 968 Erythritol
- > E 407 Carrageenan¹⁶

Further restrictions on the use of additives are included in the product-specific requirements.

8. Natural flavourings

Only natural flavourings¹⁷ or flavouring extracts may be used in accordance with Regulation No 1334/2008 as amended.

Only smoke from untreated wood and twigs may be used.

9. No use of palm oil and palm kernel oil

The use of organic palm oil and organic palm kernel oil and fats produced from it as ingredients is not permitted.

10. Equipment

¹⁶ In the case of organic ESL whipped cream, carrageenan (E 407) may be used as a stabiliser up to a maximum of 2 g/kg if this is technologically necessary, to prevent creaming and the associated formation of a grease plug on the surface. The use of carrageenan is not permitted in traditionally pasteurised organic whipping cream.

¹⁷ Natural flavourings: Flavouring substances obtained exclusively from plant, animal, microbial or enzymatic sources, without synthetic additives.

It is recommended that inputs (e.g. disinfectants, cleaning agents and pesticides) intended for use in organic farming undergo an assessment and authorisation process (e.g. the EASY-CERT input assessment) prior to use, in order to achieve the highest possible standards of quality and safety.

II. FRESH MEAT

1. Scope

This chapter applies to fresh meat, minced meat, offal and meat preparations¹⁸ (e.g. seasoned meat) from beef, veal, pork, lamb, kid and poultry (chicken, turkey, duck and young cockerel) and sets out specific requirements for slaughterhouses and cutting plants.

2. Special requirements for slaughterhouses

2.1 Raw materials from recognised agricultural quality assurance systems

In AMA Organic Seal slaughterhouses, the majority of slaughtered organic animals (> 50 % of the annual quantity) must come from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.3.

2.2 Livestock transport (cattle and pigs)

In addition to the statutory standards, all livestock transport to the slaughterhouse must comply with the provisions of the AMA Animal Transport Guideline as amended.

The list of registered AMA animal transport companies is available at www.ama.info.at.

2.3 Incoming Goods – Purchase Criteria

Under the AMA Organic Seal programme, animals may be purchased or taken on only if the following requirements are met:

- > livestock production according to the criteria laid down in the agricultural production provisions of Regulation (EU) 2018/848,
- > The supplier (e.g. farmer, livestock dealer) must hold a valid organic certificate,
- > A fully completed livestock movement certificate must be provided, containing at least the following information:
 - Agricultural and forestry register (LFBIS) No of the producer or AMA client number
 - name of fattening farm
 - where applicable, ear tag number and date of birth (mandatory for cattle and calves)

¹⁸Meat preparations within the meaning of this Guideline are raw products produced from fresh meat or minced meat and other foodstuffs in which the meat content is at least 50 %. The meat used is neither pre-cooked nor fully cooked.

- Animal category (cattle and calves)
 - Tattoo numbers for pigs
 - Countries of birth/hatching, rearing and fattening
 - 'BIO' declaration
 - Delivery date
 - Vendor and buyer signatures
- > A negative result for salmonella in poultry.

Poultry flocks in which positive test results for *Salmonella typhimurium* or *Salmonella enteritidis* have been detected during the fattening period may NOT be slaughtered or marketed under the AMA Organic Seal programme.

Cattle and and calves must have valid ear tags; pigs must be tattooed with their LFBIS number and the word 'BIO'. In addition, a complete or fully completed livestock transport certificate must be available.

2.4 Specific criteria for the slaughtered animal or body beef,¹⁹ yearling beef and veal

For **fresh meat and meat preparations**, the following quality criteria apply to products labelled with the AMA Organic Seal:

- > Origin of organic ingredients according to origin definition.
- > Protection via "bos" or "cibus-trace" or equivalent quality/origin programmes recognised by AMA Marketing.
- > Purchase exclusively from certified AMA organic-labelled slaughterhouses and cutting plants.
- > For fresh meat (beef and veal), the following quality criteria apply to products labelled with the AMA Organic Seal:

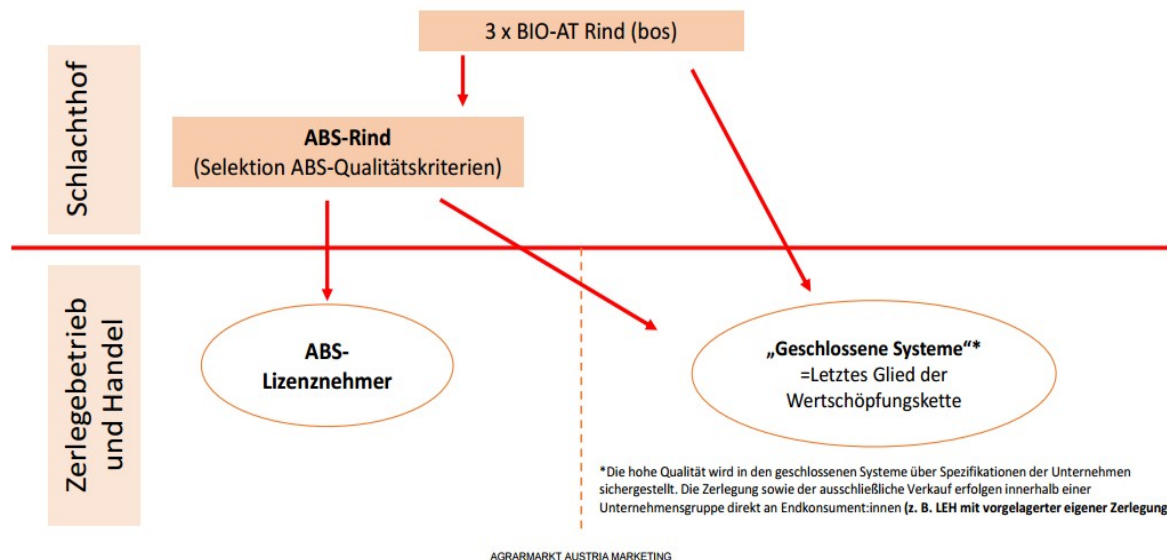
Criteria Category	Fat class ²⁰	Fresh meat	Slaughter weight warm
Male cattle (Z)	2-4	E, U, R,O	min. 175 kg
Male calf (V)	1-4	E, U, R, O	70-140 kg
Female calf (E)	2-4	E, U, R, O	-
Ox (C)	2-4	E, U, R, O	max. 445 kg
Bull (A)	2-4	E, U, R, O	335 kg min. – 450 kg max.

These specific carcass quality criteria do not apply to closed systems.

¹⁹ Applies to bulls, oxen, cows and heifers

²⁰ Prime cuts of the following commercial classes may be marketed as AMA Organic Seal goods: (E1,U1,R1,O1)

High quality of beef and veal following cutting is ensured in closed systems in accordance with the company's internal specifications and quality requirements. In these systems, labelling with e.g. 3 x BIO-AT or 4 x BIO-AT (bos) can be used, as processing and marketing are ensured within the closed system (see Figure 5).



Zerlege betrieb und Handel, Schlachthof

Cutting plant and trade; slaughterhouse

ABS-Rind (Selektion ABS-Qualitätskriterien),
ABS-Lizenznehmer, 3X BIO-AT Rind (bos)

ABS beef (selected according to ABS quality
criteria), ABS licensees, 3X BIO-AT beef (bos)

Geschlossene Systeme ; Letztes Glied der
Wertschöpfungskette

Closed systems; the final link in the value chain

* Die hohe Qualität wird in den geschlossenen
Systeme über Spezifikationen der Unternehmen
sichergestellt. Die Zerlegung sowie der
ausschließliche Verkauf erfolgen innerhalb einer
Unternehmensgruppe direkt an Endkonsument: innen
z.B. LEH mit vorgelagerter eigener Zerlegung.

* High quality is ensured in closed systems via
company specifications. The cutting and
exclusive purchase take place within a group of
companies, directly to end consumers, e.g. Food
business with upstream in-house cutting.

Figure 5: Comparison of marketing channels in closed and non-closed systems

The following specifications apply to minced meat:

- Origin of ingredients according to origin definition
- No restriction for animal category, fat and meat class and slaughter weight
- Purchase of organic meat and organic fatty tissue exclusively from certified AMA Organic Seal slaughterhouses and cutting plants
- Protection via "bos" or "cibus-trace" or equivalent quality/origin programmes recognised by AMA Marketing.

2.5 Special criteria for the slaughtered animal or carcasses of pigs

For fresh meat, minced meat and meat preparations the following quality criteria apply to products labelled with the AMA Organic Seal:

- > Origin of organic ingredients according to origin definition.
- > Protection via “sus” or “cibus-trace” or equivalent quality/origin programmes recognised by AMA Marketing.
- > Purchase exclusively from certified AMA organic-labelled slaughterhouses and cutting plants.
- > Identification of the meat with e.g. 3 x BIO-AT or 4 x BIO-AT in the course of slaughtering and cutting.

2.6 Special criteria for the slaughtered animal or carcass of lambs and kids

The following quality criteria apply to **fresh meat, minced meat and meat preparations** labelled with the AMA Organic Seal:

- > Origin of organic ingredients according to origin definition.
- > Purchase exclusively from certified AMA organic-labelled slaughterhouses and cutting plants.
- > Identification of the meat with e.g. 3 x BIO-AT or 4 x BIO-AT in the course of slaughtering and cutting.

2.7 Specific criteria for poultry meat

2.7.1 Only commercial class “A” for poultry meat

Under the AMA Organic Seal, only poultry of commercial class “A” may be used for whole carcasses and carcass parts. The assessment is made on the basis of the applicable marketing standards.

Soup chickens are therefore excluded from AMA Organic Seal labelling.

2.7.2 Order of slaughter in the case of poultry

Animals for which product safety for AMA Organic Seal products cannot be guaranteed (e.g. salmonella) must be slaughtered after the animals slaughtered under the AMA Organic Seal programme.

A poultry flock in which salmonella was detected during fattening must in any case be slaughtered at the end of the organic batch or on the day of slaughter.

Slaughtering of poultry shall be flock-related and a slaughter log shall be kept.

The poultry slaughter log shall document all slaughtering using the following information:

- > Date of slaughter
- > Slaughter batch number
- > Fattening farmer or farmer number
- > Unique flock name
- > Cut of meat
- > Slaughter weight

- > Transport losses and
- > animals not fit for human consumption

2.7.3 Salmonella monitoring in the case of poultry

The slaughterhouse shall set up a documented system for monitoring salmonella within the meaning of Regulation (EC) 2073/2005. Regular examinations are to be carried out by external laboratories in the process.

If the findings are positive, appropriate corrective measures must be implemented and documented. Evidence of the implementation of corrective measures must be provided to AMA Marketing upon request.

2.8 Core temperature post mortem

- > Max. 7 °C core temperature of the halves where
beef measured on the topside before delivery, no later than 48 hours p.m.
calf, lamb, kid measured on the topside before delivery, but no later than 30 hours p.m.
pork measured in the semimembranosus muscle at a depth of 4 to 5 cm prior to dispatch, no later than the next working day
- > Max. 4 °C for **poultry** no later than 8 hours p.m.

2.9 In-house labelling

In-house labelling shall be conducted for **beef and veal** in accordance with 'bos' and for pork in accordance with 'sus' (or other recognised quality or provenance labelling systems).

Poultry carcasses in boxes must be clearly marked with the name of the farmer or relevant batch number.

Batches for poultry:

- > A batch of slaughter may not exceed the quantity of poultry produced by an agricultural business and slaughtered within one day.
- > Only carcasses belonging to one or more batches of slaughter with the same labelling information may be included in the daily batch.

Labelling of poultry meat:

- > As a rule, every box has to be marked. This excludes cases where unambiguous identifiability/traceability is ensured by other systems at all times.
- > Only packaged goods may be labelled with the AMA Organic Seal.
- > In the case of delivery of open goods to end users (e.g. commercial kitchens), the boxes may be labelled with the AMA Organic Seal if the goods are at least wrapped in cling film.
- > After the meat is wrapped with cling film, each box must be 'sealed' with a label so that the label is destroyed upon opening.
- > The structure of the batch number must be kept on hand at the establishment in written form and saved in the internal QM system.

2.10 Cold store storage

- > AMA Organic Seal products must be stored clearly separate from other products in the cold store.
- > For the storage of fresh meat of beef, veal, pork, lamb and kid, a maximum core temperature of 7°C shall apply.

Recommendation: For hygiene reasons and to prevent staining, the carcasses should not touch one another (a maximum of 3 beef halves or 5 pig halves per metre of conveyor track).

- > Poultry meat must be stored at a core temperature of no more than 4 °C.

2.11 Outgoing goods - Labelling

Beef and veal

- > Labelling shall be carried out in accordance with 'bos' (or any other recognised equivalent quality or provenance programme).
- > For AMA Organic Seal products, a corresponding note must be included on the delivery note or invoice (e.g. 'ABS beef' or the relevant product description).
- > Labelling within a 'closed system'²¹ in accordance with 'bos' and with 3 x BIO-AT or 4 x BIO-AT is considered sufficient evidence.

Pork

- > Labelling shall be carried out in accordance with 'sus' (or any other recognised equivalent quality or provenance programme).
- > Labelling in accordance with 'sus' and bearing 3 x BIO-AT or 4 x BIO-AT is considered sufficient proof.

Lamb, kid

- > Labelling with 3 x BIO-AT or 4 x BIO-AT is considered sufficient evidence.

Poultry meat

For AMA Organic Seal products, the delivery note or invoice must clearly indicate that the goods carry the AMA Organic Seal (e.g. "Whole ABS chicken")

3. Specific requirements for the transport of carcasses, half-carcasses and large cuts

- > Hygiene in the cargo area must comply with the requirements of the LMSVG (e.g. Regulation (EC) No 853/2004).
- > The temperature of the cargo area and the surface of the meat must not exceed 4°C.

²¹ The specific AMA Organic Seal carcass quality criteria for beef and veal do not apply to closed systems.

4. Special requirements for cutting plants

4.1 Incoming goods: Quality and origin requirement

During cutting of AMA Organic Seal batches, only meat that meets the following requirements may be used or purchased:

- > The organic meat²² comes from certified AMA Organic Seal licensees.
- > Beef, veal and pork meat come from quality or provenance programme (e.g. bos, sus) recognised by AMA Marketing.
- > Poultry, beef and veal meat are labelled as AMA Organic Seal meat on the delivery note and on the products themselves.
- > When beef and veal meat are sourced within a 'closed system',²³ the labelling '3 x BIO-AT' or '4 x BIO-AT' may be used. No additional reference to the AMA Organic Seal product on the delivery note or invoice is required upon acceptance of the goods.
- > For pigs, lambs and kids, a label with 3 x BIO-AT or 4 x BIO-AT is sufficient.
- > The core temperature of 7°C for beef, veal and pork meat, 4°C for poultry and the surface temperature of 4°C must not be exceeded.

The supplier's quality and provenance endorsement as an AMA Organic Seal raw material (e.g. carcass labels for large bovine cuts) must remain on the product until the first processing step.

4.2 Temperature in cutting room

The room temperature in the cutting room must not exceed 12°C. Goods must not be stored or made available (even in the short term) in uncooled rooms before and after cutting. Temperature recorders must be in place.

During meat cutting, the core temperature of beef, veal and pork must not exceed 7°C and, in the case of poultry meat, 4°C.

4.3 Prohibition on adding enzymes

In the AMA Organic Seal programme, the addition of enzymes (e.g. transglutamase) is not permitted.

4.4 Meat aging and labelling for beef

The meat must be aged in a vacuum bag for at least seven days at 0° to 3°C from the date of packaging.

- > **Alternatives:** Other aging systems are possible after approval by AMA Marketing.

The above point applies to the English cuts (tenderloin, striploin, rib, sirloin), all prime cuts from the leg and round (topside, thick flank, silverside, rump with cap and tail, centre cut rump, tail of rump, heel) and to chuck and chuck tenderloin.

²² The animals must have been born or hatched, reared, fattened and slaughtered in the designated region.

²³ The specific AMA Organic Seal carcass quality criteria for beef and veal do not apply to closed systems.

- > **Recommendation:** For certain cuts (e.g. striploin, forerib, fillet), a longer aging period is recommended.

Insert labels bearing the AMA Organic Seal in accordance with  (including licence number) and details of the aging period “aged for at least 9 days on DD/MM/YY”, must be used.

When forming batches, the specified ageing days must be calculated with reference to the most recent slaughter date.

Further information may be provided on an additional label.

4.5 Outgoing goods - Labelling

Labelling of beef, veal and pork meat

Beef and veal meat shall be marked in accordance with ‘bos’ and pig meat shall be marked in accordance with ‘sus’ (or another recognised labelling system).

Labelling of poultry meat

Poultry carcass parts in boxes must be clearly labelled with the name of the fattener or the fattener’s batch number.

- > Only packaged goods may be labelled with the AMA Organic Seal.

In the case of delivery of open goods to end-users (such as commercial kitchens), the box can be labelled with the AMA Organic Seal if the goods are at least wrapped in cling film.

- > After the meat is wrapped with cling film, each box must be ‘sealed’ with a label so that the label is destroyed upon opening.

When the name of the fattener is highlighted on the label and subsequently in food retail outlets, the business must regularly check and document that the labelling is correct.

Documents accompanying goods

If the AMA Organic Seal is displayed on the label, the dispatch note for each item must include the labelling information (e.g. ‘ABS’ – indicating that the product bears the AMA Organic Seal), the batch number or identification number, and the weight or quantity.

5. Special requirements for the transportation of small cuts

- > Hygiene in the cargo area must comply with the requirements of the LMSVG (e.g. Regulation (EC) No 853/2004).
- > The temperature of the cargo area and the surface of the meat must not exceed 4°C.

III. MEAT PRODUCTS

1. Scope

This Chapter applies to cured meats and sausages, meat dishes made from beef, veal, pork, sheep, goat and poultry meat.

2. Definitions

Meat Products

'Meat products' are processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.

Meat dishes

Meat dishes are a sub-category of meat products. For the purposes of this Guideline, meat dishes are precooked (possibly with centres still raw) and fully cooked dishes (e.g. vacuum-packed processing) with meat content of at least 50 % of the meat content calculated based on quantitative labelling (QUID).

Raw cured meats

Raw cured meats are meat products that are dry or wet cured, possibly cold smoked, and dried more or less depending on the type. Raw cured meats are intended for raw consumption.

Cooked cured meats

Cooked cured meats are pieces of injection-cured or wet-cured meat produced either by curing followed by hot smoking (hot-smoked cured meats) or by wet heating (scalded or steamed cured meats) or dry heating (roasted cured meats).

Sausages

'Sausages' refers to meat products made from minced skeletal muscle and fatty tissue (usually fat) with added cooking salt and spices, with certain types of sausage also adding offal, blood, Salzstoß (low-fat connective tissue parts (tendons, muscle membranes) that are produced when the meat is de-tenderised, in a salted state) and rinds, and with added potable water (ice) within the meaning of Chapter B 1 of the ÖLMB and other ingredients (food and additives).

The filling is stuffed into natural or artificial sausage casings or into moulds or containers, typically followed by further processing characteristic of the particular sausage type (heating, curing, marinating, drying, possibly combined with smoking or maturing).

Raw sausages

Raw sausages are made from raw meat and fat, with additives such as saltpetre and cooking salt or nitrate salting mix as well as sugars and spices, and are usually consumed unheated. Raw sausages are subdivided into sliceable and spreadable types.

Cooked sausages

Cooked sausages are sausage products mainly made from precooked and also some cured raw materials, with cooking salt and spices added, followed by another wet heating process and possibly also a smoking process.

Raw materials include meat, fatty tissue and, depending on the type, offal, blood, rind, bread, pearl barley, etc. Liver and fatty tissue are usually only pre-scalded; blood is always processed raw.

Frying sausages

Frying sausages are sausages processed from meat filling and fat into a relatively homogeneous mass, with no lean meat added. They are usually fresh sausages with a red (cured) or white cross section.

Meat sausages

Meat sausages contain more or less coarsely minced cured meat and, depending on the type of sausage, more or less coarsely minced fat, with meat filling typically used to ensure cohesion.

3. General requirements

3.1 Quality and origin requirement

The ingredients – organic meat and organic fat – used in the production of AMA Organic Seal meat products must come from certified AMA Organic Seal slaughterhouses and cutting plants and must comply with the specified definition of origin.

Applicable to beef and pork meat:

Only organic meat and organic fat certified via the 'bos' or 'cibus-trace' and 'sus' or 'cibus-trace' systems, or via equivalent quality or traceability schemes recognised by AMA Marketing may be purchased.

3.2 Restrictions on processing aids and additives

In addition to the additives referred to in Chapter C I, Point 7, the addition of the following additives authorised under Implementing Regulation (EU) 2021/1165 is not permitted in any AMA Organic Seal cured meats and sausages:

- > E 406 Agar-agar
- > E 410 Locust bean gum
- > E 412 Guar gum
- > E 415 Xanthan gum

3.3 Prohibition on adding enzymes

Under the AMA Organic Seal Programme, the addition of enzymes (e.g. transglutaminase) to meat products is not permitted within the meaning of this AMA Organic Seal Guideline.

3.4 Reduced collagen content

The collagen limit for AMA Organic Seal meat products is 10 % less than the ÖLMB limit. The tolerances mentioned in the ÖLMB are applicable.

- > For further details, see the section on 'chemical criteria' in the AMA Quality Seal Guideline for Meat Products

Example of Frankfurter sausages: *The collagen limit reduced by 10 % as per the AMA Organic Seal Guideline would be 18 (instead of 20). The ÖLMB specifies a tolerance of 10 %. Thus, taking this tolerance into account, an absolute maximum value of 19.8 applies for the AMA Organic Seal Programme.*

3.5 Prohibition on adding heart muscle tissue

It is not permitted to add heart muscle tissue to AMA Organic Seal meat products.

- > The cooked sausage group is exempt from this rule.

3.6 Prohibition on mechanically separated meat

It is not permitted to use mechanically separated meat in the production of AMA Organic Seal meat products.

- > For the purposes of this Guideline, '**mechanically separated meat**' means a product obtained by mechanical removal of meat from flesh-bearing bones after boning or from poultry carcasses.
- > Meat mechanically separated from tendons is not considered to be mechanically separated meat.

4. Special requirements for organic meat dishes

Organic meat dishes are divided into the following homogeneous product groups:

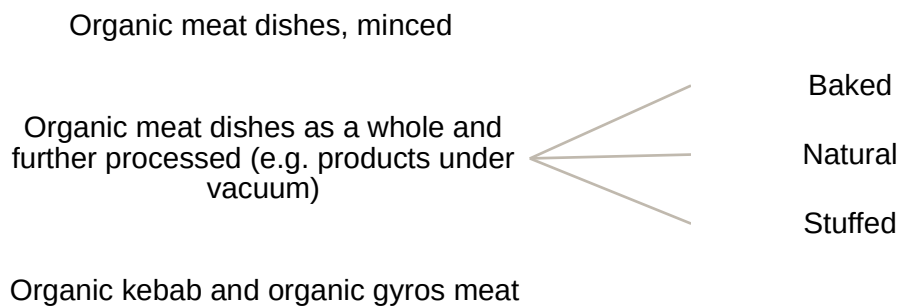


Figure 6: Types of AMA Organic Seal meat dishes

4.1 Prohibition on adding preservatives

The use of preservatives is prohibited.²⁴

4.2 Prohibition on adding flavour enhancers and hydrolysed proteins

It is not permitted to add flavour-enhancing substances such as yeast extract or seasonings.

4.3 Reduced trans fat content

The product as a whole must contain less than 1.5 g of trans fat per 100 g of total fat.

4.4 Additional product-specific requirements

Meat dishes, minced

- > It is not permitted to use sausage meat.

²⁴ The use of E 250 (sodium nitrite) and E 252 (potassium nitrate) in ham is permitted (e.g. in a cordon bleu).

- > The following ingredients are permitted for the breadcrumb coating: milk, egg, flour, breadcrumbs, salt. The use of other ingredients such as pumpkin seeds or cheese requires approval from AMA Marketing.
- > The ÖLMB limit values apply to the breadcrumb coating.

Meat dishes, whole, and products made from these – baked/natural/stuffed

- > Production must start from a single piece of meat (as it had grown together). It is not permitted to use reconstituted meat.
- > Binding agent/water addition: a maximum of 8 % binding agent may be added (10 % for turkey). For uniform distribution of spices, it is possible to add limited amounts of binding agent (water). The limit values also apply to the water content of the brine (used in tumbling, for instance). For AMA Organic Seal products, the water added may no longer be present in the fully cooked final product.
- > The breadcrumb coating may contain milk, egg, flour, breadcrumbs and salt as ingredients. The use of other ingredients such as pumpkin seeds or cheese requires prior approval from AMA Marketing.
- > The ÖLMB limit values apply to the breadcrumb coating.
- > Salt, organic spices, organic spice extracts, organic herbs and organic plant oils (e.g. for deep-frying) may be used in the production of organic meat dishes, but must comply with the requirements of Regulation (EU) 2018/848 and, where applicable, its implementing rules.
- > During vacuum-packed production, the core temperature must be precisely maintained to ensure safe pasteurisation. The core temperature must be continuously monitored and documented. In addition, risk-based listeria product environment monitoring is mandatory.

Kebab and gyros meat

- > Production must start from a single piece of whole meat (as it had grown together). It is not permitted to use reconstituted meat.
- > The meat content in the final product must be at least 80%.
- > In addition to meat, the following ingredients may be used for the production of organic gyros: organic milk, organic yoghurt, salt, water, organic spices, organic spice extracts, organic herbs and organic plant oils, provided that they comply with the requirements of Regulation (EU) 2018/848 and its implementing provisions.

5. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the AMA Quality Seal Guideline 'Meat products' as a rule. This is available at amainfo.at.

IV. MILK AND DAIRY PRODUCTS

1. Scope

This Chapter applies to milk and dairy products and explains the specific requirements for milk processors.

2. Definitions

Milk

Milk is the mixed, unmodified composite milk yield of one or more dairy animals. The term 'milk' without a species designation refers to cow's milk. The milk of other animal species is named according to the species in question, e.g. sheep's milk.

Raw milk

Raw milk is milk that has not been heated above 40 °C and has not been subjected to any treatment with corresponding effect.

3. General requirements

3.1 Raw materials from recognised agricultural quality assurance systems

In the case of milk and milk products bearing the AMA Organic Seal, sheep's and goat's milk used must come predominantly (> 50 % of the annual quantity) and cow's milk exclusively from an agricultural quality assurance scheme recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.2 Quality and origin requirement

The licensee must ensure that all milk processing establishments involved in the production process participate in the AMA Organic Seal programme and that the organic milk used complies with the defined origin criteria.

3.3 Restrictions on processing aids and additives

In addition to the additives referred to in Implementing Regulation (EU) 2021/1165 and the additives referred to in Chapter C I, Point 7, the use of the following additives shall not be permitted:

- > E 415 Xanthan gum

3.4 Use of raw milk and thermised milk

The use of raw milk is permitted solely for the production of baked hard cheese. The use of thermised milk is permitted solely for the production of hard and semi-hard cheese.

The use of raw milk is evidenced by phosphatase activity:

Raw milk and raw dairy products have a phosphatase activity of at least 100 mU/g.

- > Products made from thermised milk have a phosphatase activity of less than 100 mU/g.

- > Pasteurised milk and products made from pasteurised milk have a phosphatase activity of less than 10 mU/g.

3.5 Listeria monitoring for cheese manufacturers and packers

In addition to the product analyses, the business must set up a documented risk-based listeria monitoring system. Regular risk-based examinations must be carried out by external laboratories.

- > Monitoring of the implementation and documentation of the necessary improvement measures in case of positive findings is carried out during the annual on-site inspection.
- > Listeria monitoring is usually carried out by means of regular lubricating water and environmental tests (e.g. gully samples, parts in contact with the product). Where non-lubricated cheeses are produced, environmental tests must be included in listeria monitoring.

If the findings are positive, appropriate corrective measures must be implemented and documented. Evidence of the implementation of corrective measures must be provided to AMA Marketing upon request.

3.6 Cheese from alpine dairies

A documented monitoring system for monitoring listeria and compliance with the guideline on 'Milk processing on alpine pastures' is recommended.

- > The 'Guideline for Good Hygiene Practice and the Application of HACCP Principles to Dairy Processing in Alpine Pastures' was issued by the BMASGPK.

For cheese from Alpine dairies or similar establishments such as mountain pasture cottages which is marketed in the AMA Organic Seal Programme, the following points should be checked after delivery of the cheese from Alpine pastures or similar establishments:

- > Risk-based examinations for *Listeria monocytogenes*.

Assessment of cheeses: Only first-grade cheeses may be marketed with the AMA Organic Seal. Assessment shall be carried out on the basis of recognised schemes such as the AMA Quality Assessment Schemes.

4. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Quality Seal Guideline 'Milk and Dairy Products'. This is available at amainfo.at.

V. FRUIT, VEGETABLES, TABLE POTATOES, EDIBLE MUSHROOMS AND POTTED HERBS

1. Scope

This chapter applies to fresh fruit and vegetables, fresh table potatoes and potted herbs, as well as to peeled and cut products (e.g. soup vegetables) and to cultivated edible mushrooms (e.g. button mushrooms, king oyster mushrooms, oyster mushrooms). It also includes the specific requirements for marketing establishments and packing centres.

Edible mushrooms are treated – in the same way as fresh fruit, vegetables, table potatoes and potted herbs – as plant products for the purposes of the quality requirements, although specific criteria apply to mushrooms.

2. Definitions

Potted herbs

Potted herbs are crops of medicinal and aromatic herbs grown in pots and intended for human consumption and marketed together with the pot (including soil or substrates).

Edible mushrooms

Edible mushrooms are the edible fruiting bodies of wild or cultivated mushrooms included in the list of edible mushrooms referred to in Chapter B 27 of the Austrian Food Code.

3. General requirements

3.1 Raw materials from recognised agricultural quality assurance systems

Fruit, vegetables, table potatoes and potted herbs bearing the AMA Organic Seal must come exclusively from an agricultural quality assurance scheme recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.2 Quality and origin requirement

Fruit, vegetables and table potatoes

The AMA Organic Seal with indication of origin may be used solely for fruit, vegetables and table potatoes that have been grown, harvested and, where applicable, processed in the region of origin indicated on the AMA Organic Seal.

Potted herbs

In general, two production methods are distinguished for potted herbs. Production by sowing seeds or by propagating from cuttings.

> Cultivation by sowing seeds:

If the AMA Organic Seal with indication of origin is used for potted herbs grown from seed, sowing, cultivation and packaging must all take place in the region specified on the AMA Organic Seal.

> Propagation by cuttings:

If the AMA Organic Seal with indication of origin is used for potted herbs propagated and grown from cuttings, the mother plant must be grown, and the subsequent cultivation of the daughter plants and their packaging must take place, in the region specified on the AMA Organic Seal.

Edible mushrooms

The essential, economically necessary treating and processing steps, including harvesting, must be carried out in the region indicated in the AMA Organic Seal.

Button mushrooms:

The starting materials and additives for the substrates must come from businesses operating in accordance with the organic farming guidelines.

Other substrate mushrooms (e.g. king oyster mushrooms, oyster mushrooms):

The raw materials and additives for the substrates must come from businesses operating in accordance with the organic farming guidelines.

Wood-based materials such as sawdust, wood shavings or logs must not have been chemically treated; whole logs must be of traceable origin and must either be organically produced or made from untreated natural wood.

4. Special requirements for packing centres

4.1 Incoming goods

4.1.1 Purchase from agricultural and horticultural businesses

Fruit, vegetables, table potatoes, potted herbs and edible mushrooms may be included in the AMA Organic Seal programme (purchased or packed on a contract basis) only if

- > the producer (farmer/gardener) has a valid organic certificate
- > the products bear the appropriate labelling, e.g. 'Bio-AT', and
- > a fully completed accompanying document is provided, containing the same details for identification purposes.

4.1.2 Purchase from other packing stations

Fruit, vegetables, table potatoes, potted herbs and edible mushrooms may be accepted for the AMA Organic Seal programme only if

- > the supplier has a valid organic certificate and a valid AMA Organic Seal license agreement with AMA Marketing,
- > the products are labelled in accordance with the AMA Organic Seal Guideline and
- > the delivery note/invoice contains a²⁵ corresponding reference²⁶ to AMA Organic Seal quality (e.g. 'ABS' for AMA Organic Seal).

²⁵ If there is a clear link between the delivery note and the invoice, a reference on either document is sufficient.

²⁶ Also possible by footnote.

4.1.3 Accompanying documents/Delivery note

Each consignment must be accompanied by a document containing at least the following information:

- > LFBIS number (GGN if available) of the producer or
- > product-specific information regarding organic status
- > fruit species, vegetable species, variety of table potatoes, potted herb variety, mushroom species
- > delivered quantity and quality class
- > For products bearing the AMA Organic Seal: a product-specific reference to the AMA Organic Seal (e.g. "ABS")
- > Delivery date
- > Batch number

When cultivating potted herbs, a register of provenance shall be kept for seeds and cuttings of mother plants.

4.2 Storage and climate control

4.2.1 General requirements

To ensure the best possible quality, products must be stored in suitable containers and under suitable climatic conditions. Every packing centre must have a set of work instructions, including product data sheets, setting out the specific measures to be taken for each crop during storage.

- > Optimal storage conditions and the condition of products must be regularly checked and documented during storage.
- > The work instructions must specify the condition in which the products must be kept during prolonged storage.
- > Storage in boxes/crates is compulsory for table potatoes.
- > Products sensitive to ethylene (e.g. cauliflower, Brussels sprouts, table potatoes) must not be stored together with ethylene-emitting produce (e.g. apples, peaches, apricots).

4.2.2 Climate and temperature

There must be an overview (e.g. work instructions) with the crop- or variety-specific storage temperatures and air humidity ranges for the respective storage phases.

For table potatoes, the variety-specific differences in the formation of reducing sugars must be taken into account when using cold air.

Temperature readings must be recorded for all refrigeration equipment used for products requiring refrigeration. Separate records are required for climate control and climate history in the warehouse.

- > **Documentation:** Information on the history of outdoor air temperatures, indoor air temperatures and ventilation hours.

In the case of light-sensitive products (e.g. table potatoes), exposure to light must be prevented during long-term storage.

4.2.3 Labelling in the warehouse

Storage must be done in batches.

The warehouses and crates must be clearly labelled so as to ensure full traceability right back to the agricultural business. The label shall also contain the following information: Name of the farmer and LFBIS (or GGN number, where applicable), harvest date, species and variety, field and, where applicable, the greenhouse from which the produce was harvested.

Records (delivery date, supplier, species and variety, quantity) shall be available on storage occupancy, shall be kept up-to-date throughout the entire storage period and shall enable the location of each individual batch.

4.3 Sorting, processing and packaging

During preparation and sorting, care must be taken to ensure that there is no damage to the products and packaging.

- > e.g. optimisation of belt coating and drop heights for conveyor belts.

multipacks (e.g. multi-pack carriers) must be machine-cleaned after each use or before further use.

The legal requirements, including any labelling on the product, must be complied with.

4.4 Labelling and documentation of batches

The flow of goods (incoming and outgoing deliveries, as well as sorting and packaging) must be documented so that all products can be traced at any time according to

- > amount,
- > quality,
- > suppliers (organic certificate),
- > date of delivery and shipment and
- > can be specifically allocated to customers.

Product labelling must comply with the provisions of the relevant marketing standard, Regulation (EU) No 543/2011 and food regulations.

4.5 Outgoing goods and transport

Each shipment of goods must be accompanied by a document (quantity, batch number) and a clear item description.

The outgoing goods inspection must cover the quality and labelling of the products, as well as the cleanliness of the boxes/crates and packaging.

The outgoing goods log must contain at least the following information:

- > Quality
- > Labelling
- > Hygiene
- > accompanying document

When transporting the products, the described hygienic principles and the respective temperature and ethylene sensitivity (as documented internally) must be taken into account. Accordingly, closed, heat-insulated vehicles (or refrigerated vehicles) must be used.

5. AMA residue monitoring

The packing centre shall set up its own risk-based monitoring system with regard to product group and time of harvest. This system primarily refers to residues of plant protection products from primary production and possible post-harvest treatments. In this monitoring system, nitrate and heavy metal loads must also be taken into account.

Criterion	Method	Maximum level (mg/kg fresh weight)
Plant protection products (plant and storage protection products)	QuEChERS multi-method (EN 15662)	See notes below
Nitrate	The recognised methods must be used.	according to Regulation (EU) No. 2023/915
Lead		according to Regulation (EU) No. 2023/915
Cadmium		

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

For nitrate, the maximum levels set out in Regulation (EU) 2023/915 or the action levels specified in the Austrian Food Code, Part IV, published by decree BMG-75210/0013-II/B/13/2015 apply.

Residue monitoring for fruit, vegetables, table potatoes, potted herbs and edible mushrooms must be carried out in accordance with the guidelines entitled 'Residue Monitoring for the AMA Organic Seal – Fruit, Vegetables and Table Potatoes' (amainfo.at). The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

VI. FRUIT, VEGETABLE AND TABLE POTATO PRODUCTS

1. Scope

This chapter applies to processed products made from fruit, vegetables and table potatoes and sets out the specific requirements for these products.

2. General requirements

2.1 Raw materials from recognised agricultural quality assurance systems

In the case of fruit, vegetable and table potato products with the AMA Organic Seal, the agricultural raw materials for the primary ingredient(s) must originate predominantly (> 50 % of the annual quantity) from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

2.2 Quality and origin requirement

The licensee must ensure that all fruit, vegetables and potato processing plants involved in the production process participate in the AMA Organic Seal programme and that the raw materials used comply with the defined origin definition.

2.3 Restrictions on processing aids and additives

Since natural purity is an important criterion for the AMA Organic Seal programme, the use of additives is restricted for fruit, vegetable and table potato products to be awarded the AMA Organic Seal.

In addition to the additives referred to in Implementing Regulation (EU) 2021/1165 and the additives referred to in Chapter C I, Point 7, the use of the following additives shall not be permitted:

- > E 415 Xanthan gum

2.4 AMA residue monitoring

In addition to the final product analyses, the licensee must introduce a documented and risk-based monitoring system for plant protection products, which includes all relevant batches for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.

- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, they can be recognised by AMA Marketing.

The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

3. Special requirements for table potato products

3.1 Definitions

In this Guideline, **table potatoes** are classified as “Pommes frites”²⁷ and “Other products of table potatoes”.

A product covered by the product group “Other products of table potatoes” (e.g. stuffed potatoes) must consist predominantly (> 50 %) of potatoes.

3.2 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products' as a rule. This is available at amainfo.at.

4. Quality requirements for cooked vegetables and frozen vegetables

4.1 Definitions

Cooked vegetables are cooked vegetables that have been preserved without deep freezing or acidification (e.g. by vacuuming).

Frozen vegetables are long-life vegetable products made non-perishable through deep-freezing.

4.2 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Prepared Products'. This is available at amainfo.at.

²⁷ Potato wedges are to be classified in the “Pommes frites” group.

5. Special requirements for pickled vegetables and pickled preparations

5.1 Definitions

Pickled vegetables are vegetables that are preserved by lactic acid fermentation or pickling in a vinegar infusion. Pickled vegetables can also be preserved by pasteurisation.

Pickled vegetable preparations are convenience products with the main ingredient of pickled vegetables with the addition of flavouring foods such as lard and onions. In the case of AMA Organic Seal pickled vegetable preparations, the proportion of pickled vegetables must be more than 50 % of the final product.

5.2 Criteria for pickled vegetables and pickled vegetable preparations

5.2.1 Natural fermentation

AMA Organic Seal sauerkraut may be only fermented naturally, i.e. the use of starter cultures is not permitted.

The use of preservatives and colourants is not permitted for AMA Organic Seal pickled vegetables and pickled vegetable preparations.

5.2.2 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the AMA Organic Seal Guideline 'Treated and Processed Products' as a rule. This is available at amainfo.at.

VII. EGGS (INCLUDING BOILED AND DYED EGGS)

1. Scope

This chapter applies to fresh eggs as well as boiled and dyed eggs, and sets out the specific requirements for packing centres and egg-dyeing establishments.

2. Definitions

Eggs

Eggs in shell – other than broken, incubated or cooked eggs – of chickens of the genus *Gallus gallus*, which are suitable for direct human consumption or for the production of cooked eggs or egg products.

3. General requirements

3.1 Raw materials from agricultural quality assurance systems

Eggs bearing the AMA Organic Seal may come solely from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.2 Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA Organic Seal programme and that the fresh eggs used comply with the specified origin definition.

The licensee must ensure that it is clear to third parties that the organic young hens originate from the region indicated on the seal (i.e. they hatched in that region). This can be done, for example, by means of a pullet certificate.

3.3 Boiled and dyed eggs

Cooked and dyed eggs ('Easter eggs') are produced from fresh chicken eggs that meet the criteria for grade A.

3.4 Grade A only

Under the AMA Organic Seal Programme, only grade A eggs may be used for fresh eggs, boiled eggs and dyed eggs. The legal basis is provided by the applicable marketing standards and statutory provisions.

Grade A

The quality characteristics for grade A eggs under Regulation (EC) No 589/2008 are:

- > shell and cuticle: clean, undamaged, normal shape;
- > Air chamber: height not exceeding 6 mm, stationary; however, in the case of eggs marketed under the designation 'Extra', not exceeding 4 mm;
- > Yolk: visible only as a faint shadow when held up to the light, with no distinct outline; does not deviate significantly from its central position when the egg is turned;
- > egg white: clear, translucent;
- > embryo: imperceptible development;
- > foreign deposits and accumulations: not permissible;
- > foreign odour: not permissible.

Grade A eggs must not be washed or otherwise cleaned, either before or after grading. They may not be preserved or cooled in rooms or facilities with an artificially maintained temperature of less than + 5 °C. However, the eggs shall not be considered chilled if they have been kept

- > for no more than 24 hours during transport or
- > in sales rooms for no more than 72 hours

at a temperature of less than +5°C.

Grade B

Eggs which do not have the quality characteristics of grade A shall be classified as grade B.

Grade B eggs shall be delivered only to the food and non-food industry.

3.5 Exclusively stamped eggs

Exclusively stamped fresh eggs may be stored in the packing centre/dyeing plant or in the warehouse/distribution centre.

- > Eggs intended for the food industry do not need to be stamped, but must be clearly declared as such.
- > Eggs for the food industry are eggs not intended for human consumption (e.g. spoiled eggs and broken eggs) and are marketed in packaging with a red band or a red label.

3.6 Central egg database

Packing centres (including warehouses) and dyeing plants are obliged to report all inflows and outflows of all eggs (e.g. grade A and B eggs, boiled and dyed eggs) to the central egg database of the association 'Österreichische Eierdatenbank'²⁸ (ZVR number 890497124). The data will be used in accordance with the articles of association.

3.7 Climate and temperature

Eggs must be stored and sold in compliance with the temperature chain. Temperature control must be designed in such a way as to prevent the eggs from sweating; in other words, the temperature must be kept as constant as possible and must decrease as the eggs move through the supply chain from the farmer to the consumer.

- > It is recommended to keep the cold chain closed from the time of packaging up to a maximum of +18°C.

Daily records shall be kept of the temperatures in individual premises and, where applicable, during transport.

4. Special requirements for packing centres

4.1 Incoming goods

4.1.1 Inspection of incoming goods

²⁸ Applies to all undertakings, regardless of whether they are based in a Member State

The packing station must carry out a documented inspection of incoming goods. The record of incoming goods shall contain the following minimum elements:

- > Quality
- > Hygiene
- > Labelling
- > Stamping
- > Supplier status
- > Accompanying document

No more than 10 per cent of the eggs may have an illegible producer code. If any eggs have illegible stamps, they must be restamped. The agricultural business must be demonstrably informed that the stamping needs to improve immediately.

4.1.2 Purchase of eggs from farmers

Only organic fresh eggs may be included in the AMA Organic Seal programme if

- > the laying hen establishment holds a valid organic certificate and the eggs comply with the defined definition of provenance,
- > the transport packaging is marked with the information required under Regulation (EC) No 589/2008 and the words 'BIO',
- > the eggs have already been stamped with the producer code on the laying hen business,
- > a fully completed 'ovum' delivery note²⁹ containing at least the following information:
 - Producer code
 - Name and address of the production plant
 - Number or weight of eggs
 - Laying date/period
 - Dispatch date
 - 'BIO' declaration
 - Vendor and buyer signatures
 - Confirmation that a negative result for salmonella was obtained from an examination within the last 15 weeks
 - .

4.2 Batch formation

The packing station must implement a functioning batching system. Instructions on the composition of a batch and the batch formation process must be available in writing at the premises and the relevant staff must receive regular training on this matter.

It must be clearly documented which eggs from which agricultural business and on which delivery date are included in the batch, when the eggs in this batch were packed, and when and to whom the eggs in this batch were delivered. This information must be available at all times at the business in order to ensure complete traceability of volume flows at a later stage.

²⁹ Applies to all undertakings, regardless of whether they are based in a Member State

The batches must correspond to the respective farmer batches, i.e. the quantity of an ovum delivery note, at the time of sorting. The sorting must therefore be carried out separately according to the individual delivery batches of the farmers.

During the subsequent packaging centre logistics process, newly formed batches (e.g. packaging or dispatch batches) must contain only eggs from a single farming method and with a single labelling designation (e.g. the AMA Organic Seal).

4.3 Sorting, labelling and packaging

The packing centres must have the technical equipment necessary for proper handling of the eggs. These are the systems prescribed in accordance with Regulation (EU) No 1308/2013 and Regulation (EC) No 589/2008; in addition, a detector for rejecting broken and dirty eggs is recommended.

Eggs shall be sorted, labelled and packaged within ten days of laying.

The maximum period for the supply of eggs to the consumer laid down in Section X of Annex III to Regulation (EC) No 853/2004 is as follows: "The eggs must be delivered to the consumer within 28 days of laying."

According to Regulation (EC) No 589/2008, packs containing eggs of grade A shall bear the following information on the outer side:

- > packing centre number,
- > grade,
- > weight class,
- > best-before date (BBD),
- > as a specific storage instruction, a recommendation to consumers to store the eggs at fridge temperature after purchase and
- > the way to keep them.

The meaning of the producer code shall be explained on or in the packaging.

- > grade: The packaging is labelled either with the words 'Grade A' or with the letter 'A', either on its own or in conjunction with the word 'fresh'.
- > weight class: Where eggs of different weight categories are packed together in the same pack, the minimum net weight of the eggs shall be stated in grams and the words 'eggs of different sizes' or another appropriate statement shall be displayed on the outside of the pack.

Small packs (e.g. boxes of 6 or 10) must not be reused.

4.4 Separate storage

During storage, care must be taken to separate and clearly distinguish between ways for keeping the eggs, products bearing the AMA Organic Seal, and any other possible additional labelling information. For further sorting, packaging and marketing, the first-in, first-out principle must be followed.

- > Unique identification of pallets and storage spaces.
- > Industrial eggs shall be stored separately and marked in accordance with Article 18 of Regulation (EC) No 589/2008.

4.5 Outgoing goods and transport

Every dispatch of goods must be accompanied by a accompanying document. Outgoing delivery notes must contain the following minimum elements:

- > consecutive delivery note number
- > delivery date
- > item name
- > Quantity
- > information on the way of keeping the eggs
- > grade and weight class
- > best-before date
- > AMA Organic Seal note
- > clear traceability to the producer(s) (e.g. via a batch number).

The record of outgoing goods must contain the following minimum details:

- > Quality
- > Hygiene
- > Labelling
- > Accompanying document

When transporting products, basic hygiene principles and temperature sensitivity must be taken into account. Enclosed, thermally insulated vehicles (or vehicles fitted with refrigeration systems) must therefore be used.

4.6 Self-check

In-house inspection by the packing centre must include the quality and labelling of products as well as the cleanliness of pallets and packaging.

4.7 Quarterly Salmonella inspections for all Salmonella species

The examination is carried out by the veterinarian appointed by the packing centre:

- > Swab samples in sufficient numbers from egg-contact surfaces, e.g. egg bands: approx. 0.5 m², and from storage surfaces (pallets, work surfaces): approx. 0.5 m² in sorting and storage rooms.

If a positive result for salmonella is found, an investigation into the cause must be carried out immediately, including the taking of samples. Depending on the outcome, a decision will have to be made on how to proceed.

- > In any case, thorough cleaning and disinfection must be carried out under veterinary supervision.

5. Special requirements for dyeing plants

5.1 Procurement criteria

Only fresh grade A eggs may be used for dyeing.

If the dyeing plant obtains the eggs directly from the laying hen business, the ovum delivery note³⁰ must be used and the 'Organic' box must be ticked.

If the dyeing plant obtains the eggs from an AMA Organic Seal packing centre, the delivery notes must list all the producer codes included in the consignment, together with the respective quantities of fresh eggs. The relevant delivery notes must include a product-specific reference to the AMA Organic Seal programme ('ABS').

5.2 Inspection of incoming goods

The dyeing plant must carry out random checks to ensure that the eggs and containers are correctly labelled and that they conform to the particulars on the delivery note.

Upon receipt of goods, the correct AMA Organic Seal labelling on the fresh eggs must be checked against the details on the delivery note or in the accompanying documents. The labelling is considered correct if it includes a clear reference to the AMA Organic Seal and the name of the laying hen business or a unique business-specific batch number.

5.3 Colouring agent

The requirements set out in Annex II of the VO Organic (Regulation) 2018/848 apply:

For the traditional decorative colouring of the shell of boiled eggs, natural colours and natural coatings must be used.

5.4 Supply chain

The entire supply chain for all eggs intended for the dyeing plant (origin, labelling details) must be documented.

³⁰ Applies to all undertakings, regardless of whether they are based in a Member State

5.5 Storage

The eggs must be stored prior to the dyeing process in accordance with the following requirements:

- > maximum 28 days at maximum 18 °C
- > provided that the temperature is maintained at a suitable level of between 2 and 12 °C throughout, the duration of the storage period from the date of receipt may be extended by 50 per cent
- > Provided that the temperature is maintained at a suitable level of between 2 and 8 °C throughout, the duration of the storage period from the date of receipt may be extended by 100 per cent.

Separate and labelled storage and staging areas shall be set up according to the way of keeping the eggs.

5.6 Best before date – BBD

The best-before date must not exceed 42 days from the dye date, and the remaining shelf life must be at least 28 days from the date of delivery to food retailer outlet.

5.7 Daily dyeing log

An up-to-date daily dyeing log must always be kept in the dye works, containing the following information:

- > the date and quantity of dyed eggs with their respective producer codes,
- > daily sum/way of keeping the eggs and total daily sum,
- > day-related dye-batch number,
- > Assessment of quality per 50,000 eggs or at least once per batch with regard to
 - peelability;
 - foreign odour;
 - cooking success: according to the HACCP hazard analysis, the minimum cooking temperature must be controlled; the yolk centre should be soft, and no more than one per cent of the eggs should be overcooked (floury yolk, green rim around the yolk).

Recommendation: The eggshell membrane must detach easily from the egg white

- > Confirmation/signature by the person in charge on the daily dyeing log.

The batch number (including the way of keeping the eggs) must always also be indicated on the outgoing delivery notes.

- > The batch number may include eggs from several farmers.

5.8 Labelling

The following information shall be affixed in clearly visible places on the packaging in a clearly legible and permanent manner or on a label attached to it:

See Food Information Regulation (LMIV, Regulation (EU) No 1169/2011)

- > Standard trade description: “boiled and dyed eggs”
- > Name (company name or trading name) and address of the manufacturing or packaging company/business
- > Number of units
- > Best-before date: When stating the best-before date, the following note should be included: “If shell undamaged, best before...” In addition, the dye with which the eggs were coloured must also be listed on the packaging.
- > Labelling of the way for keeping the eggs is mandatory.
- > The batch number must be clearly legible on the final packaging.

VIII. EGG PRODUCTS

1. Scope

This chapter applies to egg products and contains the specific requirements for processing.

2. Definitions

Egg products are products made predominantly from eggs, their constituents or mixtures thereof, after the shells and membranes (egg membranes) have been removed. Other ingredients may be added. Egg products may be in liquid, concentrated, dried, crystallised, frozen, deep-frozen or coagulated form.

The following homogeneous product groups are relevant for egg products with the AMA Organic Seal:

- > pasteurised whole egg (with sugar/salt)
- > pasteurised egg yolk (with sugar/salt)
- > pasteurised egg white
- > concentrated, pasteurised whole egg with ingredients
- > other heated egg products (e.g. semi-finished products such as ‘egg dishes’)

3. General requirements

3.1 Raw materials from agricultural quality assurance systems

In the case of egg products with the AMA Organic Seal, the eggs may come exclusively from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.2 Quality and origin requirement

The licensee must ensure that all egg-processing establishments involved in the production process participate in the AMA Organic Seal programme and that the eggs used comply with the defined origin specification.

3.3 No labelling of frozen egg products with the AMA Organic Seal

Due to the risk of a rapid increase in bacterial count during thawing and the resulting deterioration in quality, frozen egg products must not be labelled with the AMA Organic Seal.

3.4 No labelling of egg powder with the AMA Organic Seal

Egg powder products must not be marked with the AMA Organic Seal. This does not apply to the use of egg powder products in processed composite foodstuffs.

3.5 Single-use packaging only (e.g. buckets, canisters)

Only single-use packaging may be used for AMA Organic Seal products. Exceptions to this are 'V2A steel tanks' and plastic containers suitable for egg products. These must be cleaned no later than three days before filling. The effectiveness of the cleaning measures shall be regularly checked and ensured by means of analyses.

- > When reusable containers are used, they must be labelled 'For food only'.

3.6 Central egg database

Producers of egg products that are awarded the AMA Organic Seal must report all inflows and outflows of all eggs (e.g. grade A and B eggs, acidic egg products) to the central egg database of the association 'Österreichische Eierdatenbank'³¹ (ZVR number 890497124). The data will be used in accordance with the articles of association.

4. Specific manufacturing criteria

4.1 Inspection points in the case of incoming goods

- > Proper labelling (e.g. pallet labelling, separate labelling of eggs from salmonella-positive flocks)
- > Proper documentation (e.g. delivery note)
- > Separate storage of goods exhibiting obvious sensory and visual defects (e.g. unpleasant odour, mould) (TKV goods)
- > Separate storage of soiled or wet goods and clean goods
- > Compliance with a continuous cold chain for refrigerated eggs to avoid 'sweating'

4.2 Traceable origin

Internal traceability must be ensured through appropriate batching and documentation, and must be verifiable by third parties at all times (both forwards and backwards).

4.3 Mandatory heating and homogenisation

Egg products must be heated during production in such a way as to ensure that any salmonella is killed.

- > Raw egg products may not therefore be awarded the AMA Organic Seal.

³¹ Applies to all undertakings, regardless of whether they are based in a Member State

In order to ensure uniform high quality and to prevent the segregation of egg mass, egg products must be homogenised.

4.4 Pasteurised egg white

As egg white coagulates quickly at high temperatures and is therefore pasteurised at less than 60 °C, every batch of pasteurised egg white must be tested for salmonella as part of the company's own quality control procedures.

- > Delivery may take place only after the results have been obtained.

4.5 Processing of eggs from salmonella-positive flocks

When processing eggs from salmonella-positive flocks, the following requirements shall be complied with:

- > cracking and processing should be at the end of the production run (immediately before cleaning) to minimise contamination as far as possible.
- > All batches concerned shall be tested for salmonella immediately after production.

These batches may be dispatched only once a negative test result has been received; if they are stored for a prolonged period after production, they must be pasteurised a second time until the test result is available.

5. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Fresh Eggs'. This is available at amainfo.at.

IX. SPREADS

1. Scope

This chapter applies to spreads and contains specific requirements for these products.

2. Definitions

Vegan spreads

These products are spreads with a paste-like consistency, made from pulses, potatoes or other vegetables, with the addition of other flavour-enhancing plant-based ingredients.

Other spreads

These are spreads with a paste-like consistency, made from pulses, potatoes, other vegetables, eggs and/or cream cheese, with the addition of other flavourings.

3. Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA Organic Seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

4. General requirements

4.1 Restrictions on processing aids and additives

In addition to the additives referred to in Implementing Regulation (EU) 2021/1165 and the additives referred to in Chapter C I, Point 7, use of the following is not permitted:

- > E 406 Agar-agar
- > E 410 Locust bean gum
- > E 412 Guar gum
- > E 415 Xanthan gum
- > E 440 (i) Pectin

4.2 AMA residue monitoring

In addition to the final product analyses, the licensee must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, they can be recognised by AMA Marketing.

The implementation control and documentation of improvement and corrective measures are carried out in the scope of the annual external inspections

4.3 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the criteria listed below as part of regular end-product analyses.

Microbiological criteria

Criterion	Method	Limit value	Time of determination
Aerobic total bacterial count ³²	ISO 4833	<1,000,000 CFU/g	End of BBD
Enterobacteria	ISO 21528-2	≤ 1 000 CFU/g	
<i>Escherichia coli</i>	ISO 16649	< 10 CFU/g	
<i>Staphylococcus aureus</i>	ISO 6888	<100 CFU/g	
Salmonella	ISO 6579 or PCR	absent in 25 g	
<i>Listeria monocytogenes</i>	ISO 11290	absent in 25 g	
<i>Bacillus cereus</i>	ISO 7932	<100 CFU/g	
Yeasts ³³	ISO 21527	< 10,000 CFU/g	
Moulds	ISO 21527	<100 CFU/g	

Chemical criteria

Criterion	Method	Limit value	Time of determination
sorbic acid	HPLC	No addition detectable	Deposits
benzoic Acid	HPLC	No addition detectable	Deposits

Sensory analysis

Criterion	Method	Limit value	Time of determination
Sensory analysis	Simple descriptive check	As applicable	Deposits

³² This examination is not required in the case of spreads with matured foods (e.g. curd cheese) or live yeast capable of propagation.

³³ In the case of spreads with live yeast capable of propagation this examination is not necessary.

X. CEREAL PRODUCTS, SEEDS AND LEGUMES

1. Scope

This Chapter applies to food grains, seeds, legumes, cereal processing products, baked products and baking mixtures and contains the specific requirements for these products.

2. Definitions

Food grains are produced from cereals (e.g. wheat, rye, triticale, maize, barley, oats, millet, rice, wild rice) or pseudocereals, such as buckwheat, amaranth and quinoa. Best manufacturing practice involves removing constituents which are not perfect basic cereals (impurities) and as far as is technologically feasible, and prepared through mechanical processing, such as husking and polishing.

Seeds are oil and spice seeds that are commonly used as baking seeds in the production of baked goods (e.g. linseeds, poppy seeds, pumpkin seeds, coriander, aniseed, caraway).

Legumes are the dried, ripe seeds of plants belonging to the Leguminosae (Fabaceae) family. They include in particular beans (*Phaseolus* spp.), lentils (*Lens culinaris*), peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), lupines (*Lupinus* spp.) and soya beans (*Glycine max*) as well as their varieties and preparations.

Milled and shelled products are all products intended for human consumption that are produced from materials intended for milling or shelling by means of mechanical treatment or processing such as shelling, dehulling, crushing, shredding (cutting, grinding, milling) or sieving.

Baked products are made from doughs or material which are usually from mixtures of ground and shelled products with liquid components, such as drinking water, milk, and suitable ingredients, such as sugar, eggs and egg products, made by baking, roasting or drying. For these purposes, the term ground and shelled products also includes cereal starches and starches from other starchy plants.

Baking mixes are powder mixtures which are ready to bake and consist of the ingredients necessary for a dough.

3. Specific requirements for food grains, seeds and legumes

3.1 General requirements

Cereals, seeds and legumes to be awarded the AMA Organic Seal must meet the following quality criteria.

- > The products are classified accordingly depending on intended use (e.g. for food, processing or sowing purposes). This criterion must be checked during the in-house inspection required by the licensee at each batch.

- > The product (cereals, seeds or legumes) is suitable for that purpose. To meet these requirements, mixtures (e.g. of different types of cereals or legumes) may also be used.

3.2 Raw materials from recognised agricultural quality assurance systems

The cereals or seeds used must come predominantly (> 50 % of the annual quantity) from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.3 Quality and Origin Requirements

The licensee must ensure that all cereal-processing establishments involved in the production process participate in the AMA Organic Seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

3.4 AMA residue monitoring

In addition to the final product analyses, the licensee must introduce a documented and risk-based monitoring system for plant protection products, which includes all batches relevant to the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

The implementation control and documentation of improvement and corrective measures are carried out in the scope of the annual external inspections.

3.5 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Agricultural Trade and Mills'. This is available at amainfo.at.

4. Special requirements for milled and shelled products

4.1 General requirements

Flours to be awarded with AMA Organic Seal must be classified for the respective use.

Suitability for the respective intended purpose is essential to ensure a high quality ground product. Compliance with Codex Chapter B 20 is the primary basis for milled and shelled products. An appropriate classification can be carried out, for example, by the Institute for Grain Processing (Versuchsanstalt für Getreideverarbeitung) or on the basis of statistical data.

4.2 Raw materials from recognised agricultural quality assurance systems

In the case of milled and shelled products bearing the AMA Organic Seal, the majority of the grain (> 50 % of the annual quantity) must come from an agricultural quality assurance scheme recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

4.3 Quality and Origin Requirements

The licensee must ensure that all grain processing establishments involved in the production process (such as mills) participate in the AMA Organic Seal programme and that the organic raw materials used comply with the specified definition of origin.

4.4 AMA residue monitoring

In addition to the final product analyses, the licensee must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Assessment of plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, these analyses can be recognised by AMA Marketing.

The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

4.5 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Agricultural Trade and Mills'. This is available at amainfo.at.

5. Special requirements for baked products and baking mixes

5.1 Quality and Origin Requirements

Licensees must ensure that all grain processing establishments involved in the manufacturing process participate in the AMA Organic Seal programme. Only **AMA Organic Seal flour** may be used in the production of baked goods and baking mixes bearing the AMA organic seal.

Due to the small quantity, ingredients used in baking additives are not subject to the rules of provenance. However, baking additives may be added in AMA Organic Seal baked products only up to a maximum of 10 % (based on flour content).³⁴

Seeds and oilseeds that are regularly produced in market-relevant quantities and of appropriate quality must come from the region indicated in the label, i.e. the seeds and oilseeds must have been harvested and processed there. If primary or signature ingredients are used that originate from a region other than the one specified on the label (e.g. sunflower seeds, light-coloured pumpkin seeds), then they are to be in accordance with Implementing Regulation (EU) 2018/775

- > in the case of pre-packaged goods, to indicate the different origin of the ingredients within the same viewing area as the AMA Organic Seal, and
- > In the case of open goods, an indication of the other origin must be given in the immediate vicinity of the point of sale (e.g. on the price strip for sales boxes or on a indicating label).

5.1.1 General requirements

Use of flavourings and preservatives is not permitted for bread, pastries, baked goods or baking mixtures.

5.1.2 Restrictions on processing aids and additives

In addition to the additives referred to in Implementing Regulation (EU) 2021/1165 and the additives referred to in Chapter C I, Point 7, the use of the following additives shall not be permitted:

- > E 406 Agar-agar
- > E 415 Xanthan gum

³⁴ Added grain protein (e.g. wheat gluten, spelt gluten), swell-starch flour and milk protein powder as well as dried sour dough and flour contained therein are also considered as baking agents for the purposes of this Guideline. Ingredients used in baking products must – provided they are of agricultural origin – comply with the requirements of Regulation (EU) 2018/848 and, as a general rule, be organically produced.

5.2 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Baking Products'. This is available at amainfo.at.

A risk-based monitoring system for contaminants, mycotoxins and plant protection product residues has already been implemented at mill level through the use of AMA organic seal flours.

XI. DUMPLINGS AND DUMPLING PRODUCTS

1. Scope

This chapter applies to dumpling products and contains the specific requirements for these products.

2. Definitions

The base mass of **dumplings**, consisting of potatoes, bread rolls, bread, semolina, curd cheese or flour, is formed into a ball and poached in salt water or steamed over it. While spicy dumplings usually consist of meat, bacon, greaves, bread cubes and others, sweet dumplings are filled with various fruits or fruit preparations such as apricots, plums and much more.

Liver dumplings are cooked products consisting of at least 42 % beef or pork liver. In addition, crumbs, eggs, spices, water, milk and fat are added to the dumpling mass, with a maximum fat content of 16 % of the total mass. Such products are normally – apart from individual kitchen production – filled into sausage skins, cut and cooked in the skin.

3. Quality and Origin Requirements

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

4. Restrictions on processing aids and additives

In addition to the additives referred to in Chapter C I, Point 7, the addition of the following additives authorised under Implementing Regulation (EU) 2021/1165 is not permitted:

- > E 250 sodium nitrite
- > E 252 potassium nitrate

5. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product

analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

XII. PASTA AND PASTA PRODUCTS

1. Scope

This chapter applies to pasta and pasta products and contains the specific requirements for these products.

2. Definitions

Pasta products are made of ground products of certain cereals (in the case of egg pasta products with eggs) without a process of rising, fermentation or baking, that are generally marketed various forms ready for cooking or pre-prepared.

3. Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

4. Criteria

4.1 Egg pasta products

- > At least two eggs per kg of semolina must be used. Three eggs correspond to 90 g of whole egg or 32 g of yolk according to ÖLMB.
- > Use of egg powder is not permitted.
- > Loss through boiling³⁵ may not exceed six percent.

5. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

The specified content (see Point 4.1) must be verified by analytical methods. Routine examination of loss through boiling is not necessary.

³⁵ The term 'loss through boiling' refers to the loss of starch from the pasta into the cooking water.

XIII. NON-ALCOHOLIC DRINKS

1. Scope

This Chapter applies to non-alcoholic beverages, in particular to fruit and vegetable juices, syrups and vinegar, and contains the specific requirements for these products.

2. General requirements

2.1 Definitions

Fruit juice in accordance with the Fruit Juice Ordinance (BGBl II No. 83/2004) is the fermentable but not fermented product obtained from the edible portion of healthy and ripe fruits of one or more fruit species.

Vegetable juice is the undiluted, fermentable liquid product from vegetables that has not undergone fermentation or only lactic fermentation, and intended for immediate consumption.

Syrups are viscous products prepared and diluted from fruit juice or similar products, natural flavourings of fruit peel, plant (herbal) extract or other odour and/or flavouring components by adding sugar, water and other ingredients, and are consumed diluted or undiluted.

Vinegar is defined as a liquid suitable for human consumption, in particular for acidifying and preserving food, which is produced through a process of double fermentation – namely alcoholic fermentation and acetic fermentation – or by diluting acetic acid suitable for consumption with water (acetic vinegar).

2.2 Raw materials from recognised agricultural quality assurance systems

In the case of non-alcoholic beverages with the AMA organic seal, the agricultural raw materials for the primary ingredient(s) must come predominantly (> 50 % of the annual quantity) from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

2.3 Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

3. Special requirements for fruit and vegetable juices

3.1 AMA product analyses

Fruit and vegetable juices produced once a year over a period of a few weeks (on an intermittent basis) during the relevant fruit season must be tested once a year against the criteria set out in the AMA Quality Mark Guideline on 'Treated and Processed Products' (as amended). This also applies to small and micro-enterprises.

Fruit and vegetable juices produced on a continuous basis must be tested every six months against all the criteria set out in the AMA Quality Seal Guideline on 'Treated and Processed Products' (as amended).

4. Special requirements for syrups

4.1 Additional product-specific requirements

4.1.1 Fruit syrups must contain at least 33 per cent fruit

AMA Organic Seal fruit syrups contain at least 33 per cent fruit. They are produced with fruit juice or similar products.

4.1.2 Use of preservatives prohibited

For fruit syrups, only traditional acidification with citric acid is allowed.

4.1.3 Natural flavourings and flavour extracts

In the case of syrups, only the use of natural flavourings and flavouring extracts is permitted.

4.1.4 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Prepared Products' as a rule. This is available at amainfo.at.

5. Special requirements for vinegar

5.1 Additional product-specific requirements

Vinegar must be produced exclusively through the process of double fermentation (alcoholic and acetic fermentation).

5.2 AMA product analyses

The chemical requirements set out in Chapter B 8 of the ÖLMB for quality wine vinegar, quality pome fruit vinegar, quality stone fruit vinegar and quality berry vinegar are regarded as minimum requirements and must be verified by an external laboratory for each homogeneous product group.

XIV. BEER

1. Definitions

Beer is a yeast fermented alcoholic and carbonated beverage made from cereals, hops and drinking water by mashing and boiling. Alcohol-free beer has an alcoholic strength of not more than 0.5 % vol. due to the use of special methods.

2. Raw materials from recognised agricultural quality assurance systems

In the case of alcoholic beverages with the AMA Organic Seal, the raw agricultural materials for the primary ingredient(s) must originate predominantly (> 50 % of the annual quantity) from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3. Additional product-specific requirements

Only barley, wheat or rye malt or mixtures of these types of malt originating from organic production may be used.

4. Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

In addition to the requirements set out in Chapter B.4, the malt used must come from the region indicated in the label. Furthermore, hops regularly produced and available in the quantities relevant to the market and of appropriate quality must come from the region mentioned in the seal. If special malts are not available in smaller quantities for special colouring or flavouring and special hop varieties, in particular aroma hops, in the region indicated in the seal, purchase from other regions is permitted.

5. AMA residue monitoring

In addition to the final product analyses, the business must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant to the AMA organic seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, these analyses can be recognised by AMA Marketing.

The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

6. AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current improves,of the AMA Organic Seal Guideline 'Treated and Processed Products' as a rule. This is available at amainfo.at.

XV. HONEY AND HONEY PRODUCTS

1. Scope

This chapter applies to honey and honey processing products (e.g. mead) intended for direct delivery or further processing.

2. Definitions

Honey is the natural sweet substance produced by *Apis mellifera* bees, where the bees absorb nectar from plants, secretions of living plant parts or secretions on the living plant parts of insects feeding on plants, then transfer, convert, store, dehydrate and ripen them in the honeycombs of the hive using species-specific substances.

Mead (honey wine) is an alcoholic beverage produced by alcoholic fermentation of an aqueous honey solution. It is produced by mixing honey with water and fermenting the mixture with the addition of yeast; depending on the production method, spices, herbs or fruit extracts may be added.

3. Quality and origin requirement

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

4. Special requirements for honey

4.1 Criteria

The honey must be characteristic of its variety, free from foreign odours and unprocessed (without any heat damage). Honey storage rooms must be dry and free of foreign odours.

4.2 No labelling of baker's honey with the AMA Organic Seal

The labelling of baker's honey with the AMA Organic Seal is not permitted.

4.3 AMA residue monitoring

In addition to the final product analyses, the business must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant to

the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

The implementation control and documentation of improvement and corrective measures are measures are carried out in the scope of the annual external inspections.

4.4 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

The frequency of product analyses is determined in consultation between the producer and AMA Marketing, taking into account the seasonal nature of honey production.

Once a year, honey must be tested for residues of antibiotics and varrocidicides.

5. Special requirements for mead

5.1 Criteria

- > The use of Gummi arabicum is not permitted.
- > Mead must be produced exclusively from honey that meets the criteria for honey set out in this AMA Organic Seal Guideline.
- > Honey may be taken over only if the supplier has a valid organic certificate.
- > Mead has the typical odour and taste characteristics derived from the honey used.
- > Mead with the AMA Organic Seal is clear and filtered before filling.
- > The addition of flavourings is not permitted.
- > The alcohol content must be at least 11.0 % vol and must be obtained solely by fermentation.

5.2 AMA product analyses

Criterion	Limit value	tolerance	Time of determination
Alcohol content	min. 11.0 % vol	+/- 1 % vol	Arrival in laboratory
Characteristic sensory evaluation	Colour, appearance, texture, smell and taste		Arrival in laboratory

XVI. VEGETABLE OILS AND FATS

1. Scope

This chapter applies to cold pressed oils and premium-grade oils intended for frying, baking or further processing.

2. Definitions

Edible oils are oils which are suitable for human consumption with a taste and smell which range from neutral to characteristic. They consist of triglycerides of fatty acids and may contain small amounts of lipoids, such as phosphatides, unaffected components and free fatty acids naturally present in oils. AMA Organic Seal edible oils are exclusively of natural provenance, come from plants and are obtained by pressing or extracting.

Cold-pressed edible oils are made only from selected and carefully treated seeds/sprouts/fruits. They are not refined and are extracted solely by mechanical means, without the application of heat. They are not degummed, (partially) deacidified, bleached, deodorised or fractionated. Filtration is carried out with paper or fabric filters or other inert filter aids.

Refined edible oils come from plants and are obtained by pressing and/or extracting with the addition of heat.

Frying oils and fats are vegetable oils and fats that, due to their fatty acid composition and technological properties, are suitable for the preparation of foods at high temperatures, while largely maintaining their sensory and chemical stability.

Mixed fats are products in the form of a solid plastic emulsion, predominantly of the water-in-oil type obtained from solid and/or liquid vegetable and/or animal fats suitable for human consumption and the milk fat content in the final product is between 10 % and 80 % of the fat content. AMA Organic Seal mixed fats with milk fats contain a minimum percentage of milk fats of 50 % in relation to the total fat content. The designation of mixed fats with milk fats must be in accordance with Regulation (EU) No 1308/2013.

3. General requirements

In the case of edible oils and fats, it is essential to preserve their valuable nutritional components and ensure a high standard of quality.

3.1 Raw materials from recognised agricultural quality assurance systems

In the case of vegetable oils and fats with the AMA Organic Seal, the oilseeds used must predominantly (> 50 % of the annual quantity) come from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

3.2 Quality and Origin Requirements

The licensee must ensure that all establishments involved in the production process participate in the AMA Organic Seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

3.3 No additives

It is not permitted to use additives.

3.4 AMA residue monitoring

In addition to the final product analyses, the business must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant to the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, these analyses can be recognised by AMA Marketing.

The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

4. Special requirements for edible oils

4.1.1 Criteria for cold pressed edible vegetable oils

Pre- or post-processing methods, such as roasting or washing the raw material and steaming the oil, are permitted; however, the product must bear an appropriate statement to this effect.

Only a cold pressed oil produced by first pressing may be labelled with the AMA Organic Seal. Oils produced by blending with refined edible oil must not be labelled with the AMA Organic Seal.

4.1.2 Criteria for refined edible vegetable oils

- > The addition of preservatives is not permitted.
- > The use of natural vitamin E³⁶ as an antioxidant is permitted.
- > The oils must not be subjected to extraction with organic solvents.

4.1.3 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

5. Specific requirements for oils and fats used for frying and baking, as well as for further processing

5.1 Criteria

The requirements set out in Chapter 4 'Special requirements for edible oils' shall apply to oils and fats for frying, baking or further processing.

5.2 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the criteria listed below as part of regular end-product analyses.

³⁶ Tocopherols of natural origin

Criterion	Method	Limit value	Tolerance	Time of determination
Acid number	IUPAC 2.201	As per the Austrian Food Code	-	Arrival in laboratory
Soap content	Codex Alimentarius 'Fats'	n.n	-	Arrival in laboratory
Varietal purity	Determination of the fatty acid spectrum	At least the following groups should be specified: - Total saturated fatty acids - Total monounsaturated fatty acids - Total polyunsaturated fatty acids - Total trans-fatty acids The fatty acid pattern typical of the variety is to be determined by the individual fatty acids.	-	Arrival in laboratory
Sensory analysis	Serial test	Grade 6	-	Upon arrival at laboratory and 4 weeks later

6. Special requirements for mixed fats with milk fat

6.1 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the specified criteria in the course of regular final product analyses. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

XVII. SEASONING SALTS

1. Definitions

Salt is a crystalline product consisting mainly of sodium chloride.

Seasoning salts are mixtures consisting of at least half of food salt, plus spices, spice preparations and other ingredients. The proportion of spices is at least 8 % based on the dry matter.

2. Quality and Origin Requirements

The licensee must ensure that all establishments involved in the production process participate in the AMA Organic Seal programme and that the salt used complies with the defined origin.

3. Criteria

- > Only seasoning salts made from rock salt and evaporated salt are eligible for the AMA organic seal.
- > The spices used must be 100 % organically produced.
- > Seasoned salts must comply with the requirements set out in Chapter B 28, 'Herbs and Spices', of the ÖLMB, IV edition.

4. AMA residue monitoring

In addition to the final product analyses, the business must introduce a documented and risk-based monitoring system for plant protection products, which includes all batches relevant to the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, these analyses can be recognised by AMA Marketing.

The implementation control and the documentation of the improvement and corrective measures are carried out in the scope of external inspections.

The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'. This is available at amainfo.at.

Potassium and sodium hexacyanoferrate are excluded from the scope of the analysis.

XVIII. SUGAR

1. Scope

This Chapter applies to organic sugar and explains the specific requirements for manufacturers of these products.

2. Definition

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

3. Raw materials from recognised agricultural quality assurance systems

For sugar with the AMA Organic Seal, the majority of sugar beet (> 50 % of the annual quantity) must come from an agricultural quality assurance system recognised by AMA Marketing in accordance with Chapter C I, Point 1.2.

4. Higher quality level

Sugar bearing the AMA Organic Seal must at least meet the quality requirements for 'standard-quality white sugar' as set out in Regulation (EU) No 1308/2013, as well as comply with the requirements of Regulation (EU) 2018/848.

5. Quality and Origin Requirements

The licensee must ensure that all establishments involved in the production process participate in the AMA organic seal programme. Both the harvest of sugar beet and its processing into sugar must take place in the region indicated in the AMA organic seal.

6. No use of flavourings or colourings

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

7. Restriction of processing aids and additives

No processing aids or additives may be used in AMA Organic Seal sugar without a specific intended use.

For AMA Organic Seal sugar used in the production of certain foodstuffs such as jam and syrup, the use of certain processing aids and additives is permitted provided that these are authorised for the relevant product category in accordance with Regulation (EC) No 1333/2008 and Regulation (EU) 2018/848:

- **E 330 citric acid** for organic gelling sugar and organic syrup sugar: In the case of this sugar, the addition of citric acid is permitted, provided that it is stated that it is intended solely for use in the manufacture of foodstuffs in which citric acid is authorised as a food additive, such as jams, preserves and syrups.
- **E440 pectin** for organic gelling sugar: In the case of this organic sugar, the addition of pectin is permitted, provided that it is stated that it is intended solely for use in the manufacture of foodstuffs in which pectin is authorised as an additive, such as jams and preserves.

Furthermore, in the production process of organic sugar, authorised processing aids such as sulphuric acid, caustic soda, soda ash, lime milk, flocculants and defoamers may be used, provided that their use is technologically necessary and permitted under the applicable organic legislation.

8. Quality requirements regarding grain size for AMA Organic Seal sugar and AMA Organic Seal sugar intended for specific uses, such as gelling sugar

The grain size of sugar is crucial to its technological properties, such as solubility, flowability and texture and is, therefore, also an important criterion for its quality. In addition, the particle size distribution influences the mouthfeel, creaminess and crispness of food products. Therefore, the respective grain sizes for sugar are determined with certain product designations.

Product names	Grain size
Organic normal crystal sugar and organic crystal sugar	min. 70%: 0.2-2.0 mm
Organic sugar sticks, organic sugar sachets	max. 20% < 0.2 mm min. 80%: 0.2-0.8 mm max. 5% > 0.8 mm
Organic fine crystal sugar and organic gelling sugar	min. 70%: 0.15-0.8 mm max. 5% > 1.00 mm
Organic icing sugar	min. 60% < 0.15 mm max. 25%: 0.15-0.25 mm max. 25% > 0.25 mm max. 10% > 0.5 mm

Compliance with the particle size requirements must be regularly checked by businesses as part of their internal quality control procedures.

9. Further quality requirements for sugar

To ensure high product quality, sugar bearing the AMA Organic Seal must comply with the microbiological and physico-chemical criteria set out in Chapter D, Section 14.8 of the AMA Quality Seal Guideline for 'Treated and Processed Products'. In accordance with Chapter B 'General requirements', Point 9.3.9., compliance with the specified criteria must be ensured within the framework of regular end-product analyses. The AMA Quality Seal Guideline on 'Treated and Processed Products' is available at amainfo.at.

XIX. SNACKS AND SWEETS

1. Special requirements for seed snacks

1.1 Definitions

Seed **snackseed** **snacks**
are oilseeds that are prepared for consumption.

The seeds are dried and can be eaten either roasted or unroasted, and either salted or unsalted.

The seeds can be prepared in sweet form – coated in chocolate or caramelised – or in savoury form.

1.2 Quality and Origin Requirements

The licensee must ensure that all establishments involved in the production process participate in the AMA Organic Seal programme and that the organic raw materials/ingredients used comply with the specified definition of origin.

1.3 Criteria

Seed snacks, which bear the AMA Organic Seal, are made from soya beans, sunflower seeds, Styrian oil pumpkins (*Curbita pepo* var. *styriaca*) or hemp seeds.

1.4 AMA residue monitoring

In addition to the final product analyses, the business must set up a documented and risk-based monitoring system for plant protection products, which includes all batches relevant for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Limit value
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, these analyses can be recognised by AMA Marketing.

The implementation control and documentation of improvement and corrective measures are measures are carried out in the scope of the annual external inspections.

1.5 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9. AMA product analyses must ensure compliance with the criteria listed below as part of regular end-product analyses.

Chemical criteria

Criterion	Method	Limit value
Aflatoxin B1	Recognised methods	Regulation (EC) No 1881/2006 or in accordance with BMG-75210/0013-II/B/13/2015
Total aflatoxins B1, B2, G1, G2		

Microbiological criteria

Criterion	Method	Limit value	Time of determination
Aerobic total bacterial count	ISO 4833	≤100,000 CFU/g	Arrival in laboratory
Enterobacteriaceae	ISO 4833	<100 CFU/g	
Yeasts and moulds	ISO 21527	≤1,000 CFU/g	
Salmonella	ISO 6579 or PCR	negative in 25 g	

Sensory criteria

Criterion	Method	Limit value	Time of determination
Sensory analysis	Simple descriptive check	Characteristic, pure, without foreign smell	Arrival in laboratory

2. Special requirements for hard caramels

2.1 Definitions

Caramels are confectionery products that obtain their hard or soft texture by boiling sugar solutions with varying degrees of strength.

2.2 Criteria

2.2.1 General

Only hard caramels, filled or unfilled, made from sugar and sugar varieties, malt extract, plant and fruit concentrates/extracts, flavouring preparations, natural flavourings, and only the additives authorised in accordance with Chapter C, Cross-product requirements, Point 7, may be labelled with the AMA Organic Seal.

2.2.2 Premium flavour

As part of the regular product analyses for hard caramels, sensory, simply descriptive examinations must be carried out.

XX. PLANT-BASED ALTERNATIVE PRODUCTS

1. Scope

This chapter applies to organic plant-based alternative products and explains the specific requirements for manufacturers of these products.

2. Definitions

These are organic vegan or vegetarian products, mainly made from organic plant-based raw materials (e.g. legumes, grains, edible mushrooms). They are intended for immediate consumption or further preparation.

They can include:

Tofu is a food product made from soya beans and/or other legumes, which is available in various degrees of firmness – ranging from soft enough to be pricked to firm enough to be cut.

Tempeh is a fermented, compact product with a firm texture, made from legumes (e.g. soya beans, chickpeas or lentils) and/or grains. It is produced by fermentation using starter cultures such as *Rhizopus oligosporus*.

3. General requirements

3.1 Quality and provenance requirements for raw materials/ingredients

For alternative products, the primary organic ingredient used (e.g. legumes, grains, edible mushrooms) must come from the region mentioned in the seal.

3.2 AMA residue monitoring

In addition to the end product analyses, the business must set up a documented and risk-based monitoring system for the primary ingredient (e.g. soya beans) for contaminants, plant protection products and mycotoxins or GMOs, which includes all batches relevant for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Benchmark value	Time of determination
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below	Deposits
contaminants/heavy metals (cadmium, lead, arsenic ³⁷)	Recognised methods	According to Regulation (EU) 2023/915	
Mycotoxins ³⁸ (Ochratoxin A, aflatoxins, fumonisins, T-2 and HT-2 toxins, deoxynivalenol, zearalenone, ergot alkaloids)		in accordance with Regulation (EC) No. 2023/915	
GMOs ³⁹		Undetectable	

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, they can be recognised by AMA Marketing.

The Implementation control and documentation of improvement and corrective measures are measures are carried out in the scope of the annual external inspections.

3.3 AMA product analyses

In accordance with Chapter B. General requirements, Point 9.3.9., product analyses shall be carried out per homogeneous product group in order to ensure compliance with the criteria set out below.

³⁷ In case of rice only

³⁸ Only if cereals are used

³⁹ Only if soya is used

Microbiological criteria

Criterion	Method	Benchmark value	Limit value	Time of determination
Aerobic mesophilic bacteria total plate count	ISO 4833	< 10,000 CFU/g	< 100,000 CFU/g	25 g Deposits
Yeasts and moulds	ISO 21527	-	≤ 1 000 CFU/g	
Salmonella	ISO 6579 or PCR	-	Not detectable in 25 g	
<i>Listeria monocytogenes</i>	ISO 11290 or PCR	-	Not detectable in 25 g	
<i>Escherichia coli</i>	ISO 16649	< 10 CFU/g	<100 CFU/g	
Enterobacteriaceae	ISO 21528-2	< 500 CFU/g	<5,000 CFU/g	
Presumptive <i>Bacillus cereus</i>	ISO 7932	<100 CFU/g	≤ 1 000 CFU/g	
Coagulase-positive staphylococci	ISO 6888-1	<100 CFU/g	≤ 1 000 CFU/g	
<i>Clostridium perfringens</i>	ISO 15213	<100 CFU/g	≤ 1 000 CFU/g	

Chemical criteria⁴⁰

Criterion	Method	Limit value	Time of determination
sorbic acid	HPLC	No addition detectable	Deposits
Benzoic Acid	HPLC	No addition detectable	Deposits

Sensory criteria

Criterion	Method	Limit value	Time of determination
Sensory analysis	Simple descriptive check	As applicable	Upon receipt and on the expiration date

4. Special requirements for tofu

4.1 Product description for tofu

Tofu is a white to beige or slightly greyish product available in various degrees of firmness. The taste is typically bean-like to slightly sour or bitter. Depending on further processing (e.g. smoking or the addition of seasoning), the colour may be darker and the product may have a characteristic smoky flavour.

Typical quality defects include dark (yellow-grey to brown) edges caused by drying out or a slimy texture in firm tofu, as well as an excessively sour or bitter taste.

Within the framework of the AMA organic seal, only

- > pasteurised and refrigerated,

⁴⁰ Only for 'other alternative products'

- > deep-frozen or
- > highly heated and uncooled tofu are permitted.

Fresh, non-temperature-treated tofu does not fall within the scope of the AMA Organic Seal Guideline.

4.2 Restrictions on processing aids and additives

Only the following additives may be used for coagulation in the production of tofu with the AMA organic seal:

- > E 260 acetic acid⁴¹
- > E 330 citric acid
- > E 509 calcium chloride
- > E 511 magnesium chloride
- > E 516 calcium sulphate

5. Special requirements for tempeh

5.1 Product description for tempeh

Tempeh has a closed, white mycelium. Occasional black spots are permissible, as these may be caused by the fermentation process.

Purple discolouration and a slimy texture are signs of sensory quality defects.

The flavour is nutty and slightly yeasty and, depending on the variety of bean used, it can also be somewhat more astringent and bitter.

Typical sensory defects include rotten taste and ammonia smell. These, as well as a strong bitter taste, are not permitted for products with the AMA Organic Seal.

5.2 Restrictions on processing aids and additives

No processing aids or additives may be used in the production of tempeh.

Only organic vinegar originating from the region mentioned in the seal shall be used to adjust the pH value.

5.3 Production requirements for Tempeh

Only commercial, GMO-free starter cultures the microbiological safety of which has been proven may be used in the production of tempeh; the use of backslopping (i.e. the use of a previously fermented product or residual cultures from a previous batch as a starter) is not recommended.

The finished product is sold either in portions and frozen, or pasteurised and chilled in the trade. Frozen products are not suitable for immediate consumption and must therefore carry a warning stating that the product must be thoroughly heated before consumption. In the case of pasteurised tempeh, this warning is not required.

⁴¹ Made exclusively from organically grown produce and through natural fermentation.

6. Specific requirements for other alternatives

6.1 Product description

Appearance and consistency vary depending on the composition and manufacturing process. Typical products are sliceable or spreadable with an even texture and uniform colouring. The flavour varies depending on the product, but is always characteristic of the variety, ranging from mild to spicy and free from unpleasant or foreign odours.

6.2 Restrictions on processing aids and additives

In addition to the additives listed in Implementing Regulation (EU) 2021/1165, Annex VIII to Regulation (EC) No 889/2008 and the additives listed in Chapter C I., Point 7 the use of the following additives is not permitted:

- > E 406 Agar-agar
- > E 410 Locust bean gum
- > E 412 Guar gum
- > E 415 Xanthan gum
- > E 440 (i) Pectin

XXI. PLANT-BASED DRINKS

1. Scope

This chapter applies to plant-based drinks and describes the specific requirements for their production.

2. Definitions

Plant-based drinks are foods of plant origin that are comparable with milk in terms of appearance and intended use. Cereals (e.g. oats or spelt drinks), (e.g. soya drinks) or nuts and hybrid variants thereof may be used as a basis for this.

This guideline regulates criteria for plant-based drinks without added flavourings (e.g. chocolate, vanilla). Mixtures of different plant-based drinks (e.g. oat drink and hazelnut drink) shall be considered to be plant-based drinks under these Guidelines.

3. Quality and provenance requirements for raw materials/ingredients

For plant-based drinks with the AMA Organic Seal, the primary raw material used (e.g. oats, spelt, soy, nuts) must originate from the region specified in the seal.

4. Use of preservatives and colourants

No preservatives or colourings may be used in the production of herbal drinks

5. Use of flavourings

No flavourings may be used in the production of herbal drinks.

6. Restriction on additives

In the production of plant-based drinks, use of the following additives is permitted, provided that they are authorised for the respective product category in accordance with Implementing Regulation (EC) No 2021/1165:

- > E330 Citric acid
- > E331 Sodium citrates
- > E333 Calcium citrates
- > E500 sodium carbonate

7. AMA residue monitoring

In addition to the end product analyses, licensees must set up a documented and risk-based monitoring system for the primary ingredient (soya beans) for contaminants, plant protection products and mycotoxins or GMOs, which includes all batches relevant for the AMA Organic Seal. For this purpose, regular examinations for at least the following parameters shall be carried out by external accredited laboratories.

Criterion	Method	Benchmark value	Time of determination
Plant protection products	QuEChERS multi-method (EN 15662)	See notes below	Deposits
contaminants/heavy metals (cadmium, lead, arsenic ⁴²)	Recognised methods	According to Regulation (EU) 2023/915	
Mycotoxins ⁴³ (Ochratoxin A, aflatoxins, fumonisins, T-2 and HT-2 toxins, deoxynivalenol, zearalenone, ergot alkaloids)		In accordance with Regulation (EC) No. 2023/915	
GMOs ⁴⁴		Undetectable	

Note on plant protection products:

- If an active substance not authorised in organic production is found, the establishment shall immediately inform the competent organic inspection body. It must carry out a case-by-case examination. In doing so, the inspection body must assess whether the requirements for organic production have been complied with.
- Residues of plant protection products and storage protection products permitted in organic farming under Regulation (EU) 2018/848 must be below the legal limit values.

⁴² In case of rice only

⁴³ Only if cereals are used

⁴⁴ Only if soya is used

If analyses are carried out on ingredients of agricultural origin and it is ensured that the above criteria are met, they can be recognised by AMA Marketing.

The Implementation control and documentation of improvement and corrective measures are carried out in the scope of the annual external inspections.

8. AMA product analyses and AMA residue monitoring

In accordance with Chapter B 'General requirements', Point 9.3.9. of the AMA product analyses, compliance with the specified criteria must be ensured by means of regular end product analyses and a risk-based monitoring system for contaminants and plant protection products. The criteria to be complied with are set out in the current version of the AMA Organic Seal Guideline 'Treated and Processed Products'.

This is available at amainfo.at. This is available at amainfo.at.

D FOOD RETAILERS

1. Licence agreement

In order for food retailers to participate in the AMA organic seal programme and to label their own-brand products with the AMA organic seal, they must enter into a licence agreement with AMA Marketing. The exact conditions are set out in Chapter B, 'General Requirements'.

2. Manufacturers of articles

Products with the AMA organic seal may be produced only by producers who, as licensees, are involved in the AMA organic seal programme.

3. Items with the AMA organic seal

Food retail outlets must be able to evaluate and prove which items they offer for sale bearing the AMA Organic Seal and who manufactures them.

An up-to-date list of items with the products (including own-brand products) bearing the AMA organic seal must be submitted to AMA Marketing if required.

4. Batch recall plan – obligation to provide information

The food retail outlets (e.g. head office) must have an internal batch recall procedure in place. This must include a clear definition of responsibilities.

In the event of a crisis, AMA Marketing must be informed immediately. The licensee is responsible for classifying the situation as a crisis. In any case, there is a duty to provide information in the following cases:

- > Withdrawal of a recognised certificate
- > Public recall of an article with the AMA Organic Seal
- > Detection of serious breaches of provisions of the law during supplier audits

5. Silent recall for serious labelling defects

Items bearing the AMA Organic Seal must be withdrawn by silent recall in case of obvious labelling defects which could endanger the integrity of the AMA Organic Seal, such as a false designation of provenance. AMA Marketing must be informed immediately.

F ANNEX

1. Expert panel

1.1 Powers

The expert panel established under the AMA Organic Seal Guideline is responsible for the preparation, amendment and approval of this Guideline, for technical interpretations such as the sanctions catalogue and the handling of complaints against sanctions imposed.

1.2 Expert panel meetings

The expert panel meets when necessary, but at least once a year. The meetings are not public.

1.3 Participants

The expert panel is made up of members from the following areas:

- a) licensees from the retail sector and industry representatives from the direct marketing sector
- b) Licensees for treating and processing, and industry representatives
- c) Senior quality management of AMA Marketing.

1.4 Procedure

AMA Marketing shall invite participants, specifying the points on the agenda and who will chair the meeting. Participants unable to attend shall send an informed representative. If necessary, the expert panel may enlist additional experts. They shall not have voting rights.

1.5 Decision-making

Adoption of decisions requires a simple majority and a vote from at least one representative from each of the areas under Point 1.3. In cases of appeals against sanctions, the representatives delegated as per 1.3 (c) shall not have voting rights.

1.6 Appeal period

Within 14 days of being served notice of the imposition of penalties, licensees may contact this expert panel by filing a duly substantiated appeal in writing with AMA Marketing, with a request to pass it to the expert panel.

1.7 Extraordinary meeting

AMA Marketing will inform the representatives nominated pursuant to items 1.3 and 1.4 of the objection and invite them to a meeting to reach a decision. The expert panel will only convene an extraordinary meeting if:

- a) a specific situation arises for the first time or
- b) deviation from the sanctions catalogue appears necessary or
- c) an amendment to the AMA Organic Seal Guideline has been proposed.

Otherwise, decisions are made regularly by circulation procedure.

1.8 No suspensive effect

If the expert panel is convened, the appellants have a right to be heard, but no voting rights. An appeal does not have any suspensive effect.

1.9 High-level steering committee

A decision taken by the expert panel in accordance with Point 1.5 may be challenged by the Head of Quality Management of AMA Marketing at the higher-level steering committee for quality management of AMA Marketing.

2. Selection of relevant legal provisions

For the sake of clarity, only the most important legal provisions have been selected and listed in their latest applicable version. The list is not intended to be complete or accurate and is intended to inform participants.

- > **Note:** The legal provisions referred to in the Guideline refer to the current version.

Organic production

- > Regulation (EU) 2018/848 on organic production and the labelling of organic products, and repealing Regulation (EC) No 834/2007, as last amended by Regulation (EU) 2021/1697
- > Commission Regulation (EU) 2021/1165 authorising certain products and substances for use in biological production and establishing their lists
- > Austrian Food Code (Codex Alimentarius Austriacus) IV edition

Food Safety/Hygiene and Consumer Protection

- > Food Safety and Consumer Protection Act (LMSVG), BGBl. I No. 13/2006, amended by BGBl. I No 256/2021
- > Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety, as last amended by Regulation (EU) No 2019/1381
- > Regulation (EC) No 852/2004 on the hygiene of foodstuffs, as last amended by Regulation (EU) 2021/382
- > Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin, as last amended by Regulation (EC) No 2021/1756
- > Regulation (EU) 2017/625 on official controls and other official activities to ensure the application of food and feed law and rules on animal health and welfare, plant health and plant protection products, amending Regulation (EU) 2021/1756
- > EU Quality Regulations Implementation Act – EU-QuaDG, BGBl. I No 130/2015, as last amended by BGBl. I No 257/2021,
- > Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs, as last amended by Regulation (EU) 2020/205

- > Regulation (EC) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
- > Drinking Water Ordinance – TWV, BGBl. II No 304/2001, as last amended by BGBl. II No 362/2017
- > Federal Ministries Act (BMG)-75210/0013-II/B/13/2015 Action threshold for certain contaminants in foodstuffs

Food labelling

- > Regulation (EU) No 1169/2011 on the provision of food information to consumers
- > Implementing Regulation (EU) 2018/775 laying down rules for the application of Article 26(3) of Regulation (EU) No 1169/2011, last amended by Regulation (EU) 2019/802
- > Honey Ordinance, BGBl. II No 40/2004, last amended by BGBl. II 209/2015

Recommendation: Guideline on non-misleading presentation of voluntary information

- > Regulation (EC) No. 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods

Packaging

- > Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food, last amended by Regulation (EC) No 2019/1381
- > Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food, as last amended by Regulation (EC) No 2020/1245
- > Pre-packaged Goods Regulation – FPVO 1993, BGBl. No. 867/1993, last amended by BGBl. II No 115/2009

Marketing standards

- > Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products, as last amended by Regulation (EU) No 2021/2117
- > Regulation (EC) No 589/2008 laying down detailed rules for the implementation of Regulation (EC) No 1234/2007, as last amended by Regulation (EU) 2017/2168
- > Marketing Standards Act – VNG, BGBl. I No 68/2007, last amended by BGBl. I No 104/2019
- > Regulation (EU) No 543/2011 laying down detailed rules for the implementation of Regulation (EC) No 1234/2007, as last amended by Regulation (EU) 2021/1926
- > Marketing standards for eggs, BGBl. II No 365/2009, last amended by BGBl. II No 71/2017

The legal provisions are available on the Internet at www.ris.bka.gv.at, AMA Marketing guidelines and

fact sheets are available at www.ama.info.at.

The Codex chapters of the Austrian Food Code IV. edition are available on the Internet at <https://www.lebensmittelbuch.at/>.