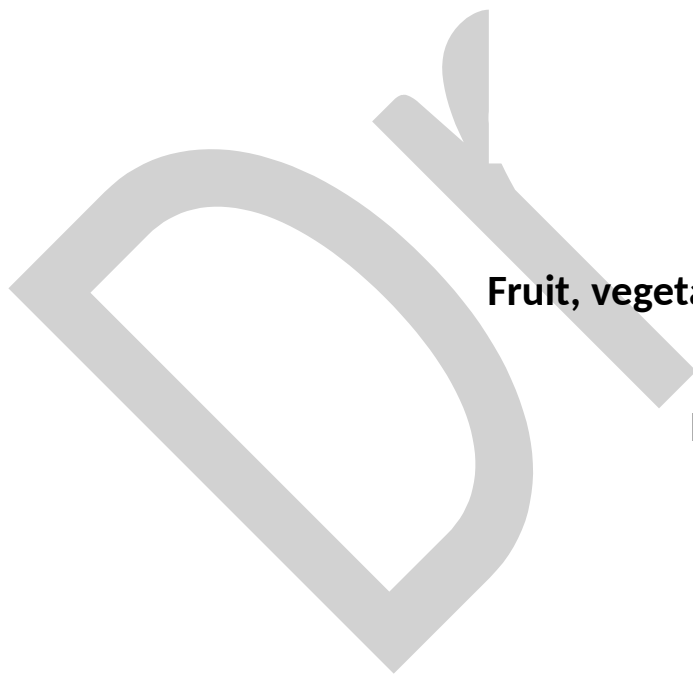




AMA QUALITY SEAL GUIDELINES

HANDLING AND PROCESSING PRODUCTS



Fruit, vegetable and table potato products

Pasta

Dumplings and liver dumplings

Honey

Fruit and vegetable juices

Edible salt

beer

Edible oils and spreadable fats

Plant-based drinks

NOTE: Changes in the text are shown in italics.

Parts of the AMA Quality Seal Guidelines 'Processing products', 2021 Version, are cited for comparison purposes. These are shaded in grey.

Comments on the amendments are always presented in the following way and are not part of the Guidelines:

→ Note XYZ

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CHAPTER B

POINT 2

Sub-point 2.2

→ Paragraph will be formally revised and adapted to AMA Quality Seal Guidelines for

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 to AMA Marketing.

Disclosure of company details

A master data sheet must be completed prior to the conclusion of the licence agreement, in which the company details, total annual turnover, number of employees and number of establishments must be disclosed.

CHAPTER B

POINT 9

Sub-point 9.3.11

→ The email address for product analyses is changed.

LABORATORY REPORTS

The results of product analyses and subsequent testing shall be sent by the laboratory to AMA Marketing (*analysen@amainfo.at*). If the results do not comply with the product-specific AMA Quality Seal criteria, the food company must take corrective action. If the discrepancies affect food safety, the contracted laboratory and the establishment must notify AMA Marketing immediately.

CHAPTER B

POINT 10

Sub-point 10.4

→ The email address for article lists is changed

Current AMA Quality Seal article list

At least once a year, an up-to-date article list of all AMA Quality Seal products shall be sent to the following email address in accordance with AMA Marketing guidelines: *pflanzlich@amainfo.at*.

CHAPTER C

POINT 1

Sub-point 1.2.4

- A paragraph is added to clarify the assessment of marketability and related additional examinations.

VERIFICATION OF LABELLING PURSUANT TO LMSVG

In the case of product analyses in accordance with point C 'Specific requirements' 1.2, the articles must be checked by an expert who has an authorisation in accordance with § 73 LMSVG [Food Safety and Consumer Protection Act] in terms of their marketability in accordance with the LMSVG with regard to the labelling and the criteria laid down in this Guideline.

Where the assessment of marketability requires the examination of additional criteria not laid down in these Guidelines, further analyses may be carried out.

If the same article (same product) is analysed several times per year, verification of labelling is required only once per year.

CHAPTER C

POINT 1

Sub-point 1.4

- A ban on the use of insect meal, including exceptions, will be added.

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 Quality Seal. Exempt are small quantities of additives such as shellac or cochineal red, provided that they are authorised for the respective product category in accordance with Regulation (EC) No 1333/2008.

CHAPTER C

POINT 2

Sub-point 2.2

- Exemptions for milk and milk products as well as eggs and egg products for dry products are added

Handling and processing products

For handling and processing products made from multiple ingredients, the **main ingredient** and the following ingredients and the ingredients referred to in point D 'Product-specific requirements' come from the region mentioned in the seal:

Milk and milk products as well as ingredients made from these must come from the region mentioned in the seal. The milk must have been milked and processed in the region. It shall be ensured that the milk-processing establishments participate in the AMA Quality Seal or AMA Organic Seal Scheme¹. *Small quantities (typically < 10 %) of dry milk products are exempt unless they are a primary ingredient.*

Eggs and egg products and ingredients made from them must come from the region mentioned in the seal. The eggs must be laid and processed in the region. It shall be ensured that egg packing sites or egg-processing establishments participate in the AMA Quality Seal or AMA Organic Seal Programme³. *Small quantities (usually < 10 %) of dry egg products are excluded, unless it is a primary ingredient.*

¹ Proof is provided by means of a certificate or participant list, available at www.amainfo.at. In the case of an AMA Quality Seal Guideline for agricultural producers or storage sites, the raw material shall be obtained from AMA Quality Seal establishments.

CHAPTER D

POINT 2

Sub-point 2.3

→ In the footnote, the legal requirement for perchlorate is amended.

Quality requirements for cooked vegetables and frozen vegetables

Product analyses must be carried out in each quarter per homogeneous product group in order to ensure compliance with the criteria set out below.

PHYSICO-CHEMICAL CRITERIA

Criterion	Method	Limit	Date of determination
Pesticides ²	EN 15662 or GC/MS	Regulation (EU) 2020/749	Receipt
Nitrite (spinach)	HPLC	< 20 mg NO ₂ /kg	
Nitrate (spinach)	HPLC	< 2000 mg NO ₃ /kg	
Nitrate (vegetables ³)	HPLC	BMG-75210/0013-II/B/13/2015	
Chlorate ⁴	Recognised methods	Regulation (EU) 2020/749	
Perchlorate ⁵	Recognised methods	Regulation (EC) No 2023/915	

CHAPTER D

ITEM 5

Sub-point 5.4

→ Addition of a footnote to the analysis of egg content for a sufficient analytical frequency of once a year

PHYSICO-CHEMICAL CRITERIA

Criterion	Method	Limit	Date of determination
Egg content ⁶	Calculated from cholesterol content (e.g. BVL L 22.02/04)	3 eggs/135 g whole egg/48 g yolk per kg semolina	Receipt
Boiling loss	Gravimetric	< 6 %	
Desoxygenivalenol (DON) ⁷	Recognised methods	< 750 µg/kg	
Water content	Recognised methods	13% (according to ÖLMB chapter 19)	

² Not for vegetable mixtures/only for mono-products

³ Only for vegetables for which action values for specific contaminants in foodstuffs are regulated by the BMSGPK [Federal Ministry of Labour, Social Affairs, Health, Care and Consumer Protection] (published with reference number BMG-75210/0013-II/B/13/2015 of 18.5.2015)

⁴ Only for products for which limits have been specified pursuant to Regulation (EU) No 2020/749

⁵ Only for products for which limits have been specified pursuant to Regulation (EC) No 2023/915

⁶ Frequency of analysis of 1x/year is sufficient.

⁷ Egg-based pasta products must be checked for DON at least once a year.

CHAPTER D

POINT 6

Sub-point 6.3

- Addition of footnotes on the examination of liver dumplings to distinguish between frozen goods and chilled goods or goods for which the shelf life after defrosting is specified.

MICROBIOLOGICAL CRITERIA FOR LIVER DUMPLINGS

Criterion	Method	Limit	Date of determination
Aerobic mesophilic bacteria total plate count	ISO 4833 or DIN 10161	< 10,000 CFU/g	Receipt ⁸
<i>Listeria monocytogenes</i>	ISO 11290-1 or PCR	Not detectable in 25 g	
Salmonella	ISO 6579 or PCR	Not detectable in 25 g	
Enterobacteriaceae	ISO 21528-2 or DIN 10164-1	< 500 CFU/g	
<i>Escherichia coli</i>	ISO 16649	< 10 CFU/g	
<i>Staphylococcus aureus</i>	ISO 6888	≤ 1 000 CFU/g	At receipt ⁹ or on the expiration date ¹⁰ (storage as per declaration)
Lactic acid bacteria	ISO 15214	< 10,000 CFU/g	

CHAPTER D

POINT 13

- Addition of a new point for plant-based drinks

PLANT-BASED DRINKS

Definition

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.

⁸ The microbiological criteria are determined before preparation.

⁹ For frozen products without indication of shelf life after defrosting. The microbiological criteria are determined before preparation.

¹⁰ Not for frozen products, except if the shelf life after defrosting is specified. The microbiological criteria are determined before preparation.

Quality and provenance requirements for raw materials/ingredients

For plant-based drinks with the AMA Quality Seal, the primary raw material used (e.g. oats, spelt, soy, nuts) must originate from the region specified in the seal. It must be ensured that only oats, spelt or soya bearing the AMA Quality Seal are used and that the milling company participates in the AMA Quality Seal scheme.

Use of preservatives and colourants

No preservatives or colourings may be used in the production of herbal drinks bearing the AMA Quality Seal.

Use of flavourings

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

Restriction of processing aids and additives

In the production of plant-based drinks with the AMA Quality Seal, the use of the following additives is permitted, provided that they are authorised for the respective product category in accordance with Regulation (EC) No 1333/2008:

- E330 Citric acid
- E331 Sodium citrates
- E332 Potassium citrates
- E333 Calcium citrates
- E418 Gellan gum
- E500 Sodium carbonates and E500ii Sodium hydrogen carbonate

Quality requirements for plant-based drinks

In addition to the end product analyses, the establishment must establish a documented and risk-based monitoring system for the primary ingredient (soybean or cereals) for contaminants and plant protection products, including all batches relevant for the AMA Quality Seal. For this purpose, regular tests for at least the following parameters shall be carried out by external accredited laboratories:

Criterion	Method	Benchmark value	Date of determination
Pesticides	QuEChERS multi-method	In accordance with Regulation (EU) 396/2005	Receipt
Contaminants/heavy metals (arsenic, lead, cadmium, mercury)	Recognised methods	According to Regulation (EU) 2023/915	
Mycotoxins – Ochratoxin A, Fusarium toxins (fumonisins, T2, HT2, DON, ZON), ergot alkaloids ¹¹		In accordance with Regulation (EC) No 2023/915	
GMOs ¹²		Undetectable	

The raw material analyses can already take place at the upstream stage, e.g. at the mill, and be requested by the processing company as proof by means of corresponding specifications. The implementation control and the documentation of

¹¹ Only if cereals are used

¹² Only if soya is used

the improvement and corrective measures are carried out in the scope of the annual AMA Quality Seal check.

In each half-year, product analyses must be carried out per homogeneous product group in order to ensure compliance with the criteria set out below.

MICROBIOLOGICAL CRITERIA FOR PASTEURIZED PRODUCTS

Criterion	Method	Limit	Date of determination
Aerobic mesophilic bacteria total plate count	ISO 4833	≤ 100 000 CFU/g	Expiration date (storage as per declaration)
Presumptive <i>Bacillus cereus</i>	ISO 7932	≤ 100 CFU/g	Receipt
Enterobacteriaceae	ISO 21528-2	≤ 1 CFU/g	
<i>Listeria monocytogenes</i>	ISO 11290-1	Not detectable in 25 g	

MICROBIOLOGICAL CRITERIA FOR UHT PRODUCTS

Criterion	Method	Limit	Date of determination
Aerobic mesophilic bacteria total plate count	ISO 4833	≤ 100 CFU/g	Receipt + pre-incubation for 15 days at 30° C
<i>Listeria monocytogenes</i> ¹³	ISO 11290-1	Not detectable in 25 g	Receipt

PHYSICO-CHEMICAL CRITERIA

Criterion	Method	Benchmark value	Date of determination
Fat content	Recognised methods	As per declaration + tolerances as per LMIV [Food Information Ordinance]	Receipt
Protein		As per declaration + tolerances as per LMIV [Food Information Ordinance]	
Sugar		As per declaration + tolerances as per LMIV [Food Information Ordinance]	
Vitamins, minerals and fibre ¹⁴		As per declaration	
Gluten and/or lactose ¹⁴		As per declaration	
Additives (benzoic and sorbic acid, sulphur dioxide) ¹⁵		Undetectable	

SENSORY CRITERIA

Criterion	Method	Limit	Date of determination
Sensory evaluation	Simple descriptive check	As applicable	Upon receipt and on the expiration date

¹³ An analysis for *Listeria monocytogenes* is not required to detect the microbiological stability of the product (Aerobic mesophilic bacteria total plate count).

¹⁴ Only in case of declaration

¹⁵ Only for pasteurized products

CHAPTER E

POINT 2.1

→ Legal basis for contaminants has been adjusted

Regulation (EC) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006

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