Part of the AMA Quality Seal Programme
FRUIT, VEGETABLES AND TABLE POTATOES

For participants with the indication of
the region of origin Austria

AMAG.A.P.

AMA QUALITY SEAL GUIDELINES
(AMA Production Regulations)

FRUIT, VEGETABLES AND TABLE POTATOES

with the voluntary modules

+ regional origin
+ GMO-free
+ rare varieties

2025 Version

LEGAL NOTICE

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FOREWORD

DEAR FARMER,

This Guideline describes a voluntary quality control system for good agricultural practice in the area of fruits, vegetables and potatoes for human consumption. The provisions form part of the integrated quality management system – the AMA quality seal programme 'Fruit, vegetables and table potatoes'.

By participating in the AMA quality seal programme, you are choosing independently monitored production of food of above-average quality with a traceable origin.

This service is offered as guidance to consumers in the form of the AMA quality seal on the product.

THE AMA QUALITY SEAL GUIDELINE 'FRUIT, VEGETABLES, POTATOES' PURSUES THE FOLLOWING OBJECTIVES:

- reinforcement and further development of self-monitoring in production;
- high quality by means of defined agricultural requirements;
- raising awareness in agriculture for more sustainability;
- verified and transparent origin;
- promoting regional circuits and specific qualities through voluntary modules, and communicating other information defining the added value of food;
- strengthening and building consumer trust with independent monitoring.

This Guideline was developed together with agricultural and business representatives and laid down by a competent expert committee.

All producers (domestic and foreign) that meet the provisions may participate in the agricultural AMA Quality Seal Guideline for 'Fruit, vegetables and table potatoes' and in the AMA quality seal programme for 'Fruit, vegetables and table potatoes'.

These requirements go beyond the statutory provisions and provide support for proper implementation of the required level of good agricultural practice, quality assurance and food traceability.

This Guideline version 'Version 2025' replaces the 'Version 2018' and is valid from 1 January 2025. The Guideline was notified in accordance with Directive 2015/1535. If you have any questions on this Directive, please do not hesitate to contact us. We also welcome any suggestions for further improvements and practical implementation.

Sincerely,

Martin Greßl

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Head of Quality Management

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LIST OF ABBREVIATIONS

AMA-Marketing	**A**grar**m**arkt **A**ustria Marketing GesmbH (System operator/licensor)
AT	country code for Austria pursuant to EN 23166
BAES	**B**undes**a**mt für **E**rnährungs**s**icherheit (Austrian Federal Office for Food Safety)
BGBl	**B**undes**g**esetz**bl**att (Federal Law Gazette)
BMSGPK	**B**undes**m**inisterium für **S**oziales, **G**esundheit, **P**flege und **K**onsumentenschutz (Federal Ministry of Social Affairs, Health, Care and Consumer Protection)
BML	**B**undes**m**inisterium für **L**andwirtschaft, Regionen und Tourismus (Federal Ministry of Agriculture, Regions and Tourism)
EK	**E**igen**k**ontrolle (self-monitoring)
EN	**E**uropäische **N**orm (European Standard)
EU	**E**uropean **U**nion
GGN	**G**LOBAL**G**.A.P. **N**umber
GLOBALG.A.P.	**GLOBAL G**ood **A**gricultural **P**ractice
GMO	**G**enetically **m**odified **o**rganism
HACCP	**H**azard **A**nalysis and **C**ritical **C**ontrol **P**oints
idgF	**i**n **d**er **g**eltenden **F**assung ((in the latest applicable version)
IP	**I**ntegrated **P**roduction
ISO	**I**nternational **O**rganisation for **S**tandardisation
LEH	**L**ebensmittel**e**inzel**h**andel (food retail industry)
LFBIS	**L**and- und **f**orstwirtschaftliches **B**etriebs**in**formations**s**ystem (Agriculture and Forestry Business Information System)
LFI	**L**ändliches **F**ortbildungs**i**nstitut (Rural Institute for Advanced Training)
LMSVG	**L**ebens**m**ittel**s**icherheits- und **V**erbraucherschutz**g**esetz (Austrian Food Safety and Consumer Protection Act)
N	Nitrogen (Nitrogenium)
ÖKL	**Ö**sterreichisches **K**uratorium für **L**andtechnik und Landentwicklung (Austrian Advisory Board for Agricultural Engineering and Land Development)
ÖLMB	**Ö**sterreichisches **L**ebens**m**ittel**b**uch (Codex Alimentarius Austriacus = Austrian Food Codex) (Codex Alimentarius Austriacus)
ÖPUL	**Ö**sterreichisches **P**rogramm zur Förderung einer **u**mweltgerechten, extensiven und den natürlichen Lebensraum schützenden **L**andwirtschaft (Austrian Programme to promote extensive and environmentally-friendly agriculture)

QM	**Q**uality**M**anagement
Regulation (EC)	**Regu**lation of the **E**uropean **C**ommunity
Regulation (EU)	**Regu**lation of the **E**uropean **U**nion
VOK	**V**or**o**rt**k**ontrolle (onsite check)
LAB	**L**ast **A**mended by

DEFINITIONS

Employees	This refers to the relevant workers (employees) on the farm.
Self-monitoring	Monitoring to be conducted and documented by the farmer at critical points in the operation (e.g. pest control). The farmer may also hire a third-party undertaking to handle this.
Producer	The producer is a person (individual) or company that is legally responsible for production of the products, depending on the product sector, and for the products sold by the farm. This Guideline also sometimes uses the terms 'farmer' and 'operator' for this.
External inspections	External inspections are inspections not conducted by the farmer himself or herself, but rather by a neutral, independent and accredited inspection agency approved by AMA-Marketing.
Protected cultivation	Protected cultivation includes fixed greenhouses with glass, film or plastic covering and unanchored polytunnels.
GGN	The GLOBALG.A.P. Number ('GGN' for short) is issued by GLOBALG.A.P. for unique producer identification.
Combined audit	A combined audit is an audit that checks two or more quality standards at the same time.
Farm	'Farm' here shall mean any independent, local organisational unit for the production of plants or the keeping of livestock for commercial purposes, including the infrastructure and land necessary for farming (e.g. parcels).
Food retail industry	All food enterprises that fall under the latest applicable version of the Austrian Food Retail Industry Ordinance [Lebensmittel-Einzelhandelsverordnung].
Food wholesale industry	All food enterprises that sell goods to dealers, processors, professional users and other institutions (e.g. canteens), aside from private households, as well as distribution centres which supply exclusively their own sales.
Licensee	Licensees are all parties that have concluded an agreement with AMA-Marketing to sell AMA quality seal products. The licence agreement grants these parties

	the right to use the protected AMA Quality Seal wordmark and logo (a licence).
System operator	AMA-Marketing acts as the system operator by providing specifications (a system) for market participants in the area of fruit, vegetables and table potatoes. As the licenser, AMA-Marketing also grants the right to use the AMA quality seal.
Meta-monitoring	Meta-inspections primarily serve to monitor the independent inspections (monitoring of the monitoring) and are conducted by AMA-Marketing itself or by approved inspection bodies on its behalf.
Certification	'Certification' covers all activities which lead to a certificate as per EN ISO/IEC 17065 on product certification being issued. The AMAG.A.P. certification covers monitored agricultural production processes. This includes fruit and vegetables intended as food, but not those harvested from uncontrolled growth or those used exclusively for medicinal or aromatic purposes.

Symbols

The points marked must be taken into consideration unconditionally by the farmer.

Attention/caution: This item has particular importance in the AMA Quality Seal Directive. The producer must strictly observe the stipulations mentioned therein.

The producer shall keep records within the framework of the AMA quality seal guideline. To this end, a reference to the note or to the documentation is published.

This indicates useful additional information.

Web Always provides details on a website.

QUALITY AND ORIGIN

Agricultural production has a significant impact on the quality and image of foodstuffs. The high quality expectations of consumers with regard to naturalness, animal welfare, plant health and origin shall be met wherever possible. These requirements must be taken into account in the orientation of the production sector and in the further development of the Guideline.

Even if compliance with legal requirements must be complied with by all manufacturers and regardless of the AMA Quality Seal Program, individual legal requirements are expressly stated in the Directive as production requirements. As explicit directive requirements, they are also part of the AMA Quality Seal controls, which contributes to ensuring the quality of the products.

SUSTAINABILITY AND FURTHER DEVELOPMENT

Consumers expect foodstuffs to be produced sustainably. The term 'sustainability' includes social, economic and ecological aspects. The AMA quality seal Directives apply the following principles:

- integration of all production and marketing stages in decision-making and further development processes;
- Regional solutions that are adapted to the location and are resource-efficient.
- ensuring long-term economic sustainability through cooperative partnerships in the form of strategic alliances and/or contractual agreements;
- high-level integration of quality assurance data for consumer protection, for faster response times in the event of a crisis;
- The further development of the guideline based on regular evaluation of inspection results, scientific findings and changes in consumer behaviour.

FURTHER EDUCATION AND RESPONSIBILITY

Continuing education and participation in technical training are basic requirements for responsible production (agricultural practices), and incentivise innovation and further development.

The producer shall be responsible for meeting the requirements under this Guideline, for correct and complete documentation and for regular self-monitoring activities (e.g. inventory inspection rounds). The AMA quality seal criteria are geared towards the requirements for good agricultural practices. In order to confirm this, this Directive was compared with the international standard GLOBALG.A.P. and recognised as equivalent. AMAG.A.P. thus acts as the Austrian transposition of GLOBALG.A.P. Producers shall ensure compliance with the statutory provisions, in addition to the AMA quality seal requirements.

TRANSPARENCY AND TRACEABILITY

In order to strengthen consumer trust in agricultural production and products, transparency and traceability must be guaranteed. AMA-Marketing shall also actively inform and communicate with consumers.

A GENERAL PRODUCTION REGULATIONS

1. SCOPE

This Guideline describes a voluntary quality assurance system for the production of fruit, vegetables and table potatoes and sets out requirements for participating operations.

A producer wishing to be certified for fruit, vegetables and table potatoes must fulfil 100 % of the applicable critical must criteria (main criterion, so-called 'major must' under the GLOBALG.A.P. terminology) and 95 % of the applicable non-critical must criteria (ancillary criterion, so-called 'minor must' under the GLOBALG.A.P. terminology). Recommendations ('should' under the GLOBALG.A.P. terminology) shall also be monitored, but have no effect on the assessment.

The agricultural AMA Quality Seal Guideline for 'Fruit, Vegetables and Table Potatoes' covers the following areas:

> Seed and seed stock
> Agricultural production operation

This Guideline is part of an integrated quality assurance system. This will ensure continuous quality assurance and control at every stage in the production chain.

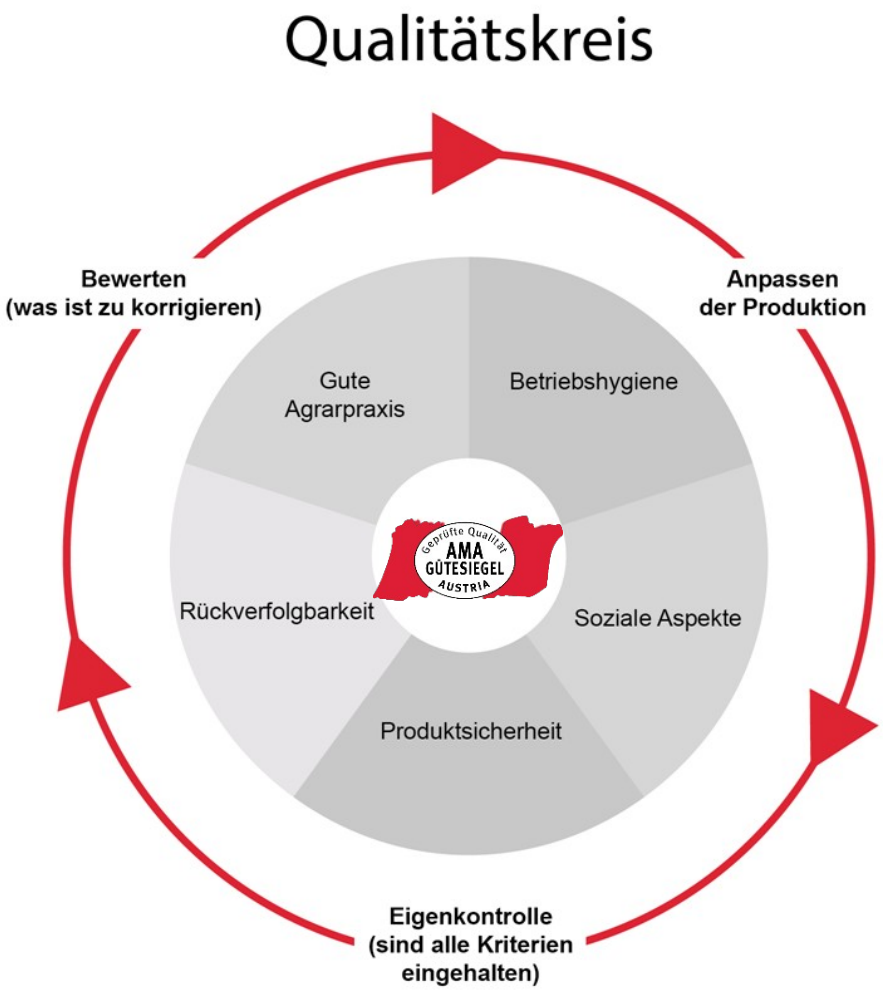
		Stage	Programme	
1		Seed and planting material	Agricultural AMA Quality Seal Guideline 'Fruit, vegetables and table potatoes'	SCOPE
2		Agricultural Farm	Agricultural AMA Quality Seal Guideline 'Fruit, vegetables and table potatoes'	
3		Packing centre	AMA Quality Seal Guideline 'Fruit, vegetables and table potatoes'	
4		Centralised warehouse/ Distribution centre	AMA Quality Seal Guideline 'Fruit, vegetables and table potatoes'	
5		Sales businesses	In planning	

2. ACCOUNTABILITY AND CONTINUOUS IMPROVEMENT PROCESS

Full and correct compliance with the requirements and the implementation of the necessary self-monitoring activities are the responsibility of the farmer.

The implementation of quality production requirements is increasingly important for farmers.

Critical stages in the production process must be regularly checked, assessed and, where appropriate, corrections and improvements must be initiated (see also Chapter B, point 2 'Self-monitoring and continuous improvement').



Continuous improvement process for agricultural production

Qualitätskreis	Quality loop
Bewerten (was ist zu korrigieren)	Assess (what needs correcting?)
Anpassen der Produktion	Production adjustment
Gute Agrarpraxis	Good Agricultural Practice
Betriebshygiene	Farm hygiene
Rückverfolgbarkeit	Traceability
Soziale Aspekte	Social aspects
Produktsicherheit	Product safety
Eigenkontrolle (sind alle Kriterien eingehalten)	Self-monitoring (all criteria complied with)

3. ELIGIBILITY REQUIREMENTS

One precondition for participation is conclusion of a producer agreement between the farmer and AMA-Marketing and a monitoring agreement between the farmer and an inspection body. Participation in the AMA quality seal programme is voluntary.

The following requirements must be met for initial delivery under the AMA quality seal programme:

- compliance with the producer agreement signed with AMA-Marketing;
- passing of the initial inspection (AMAG.A.P. certificate);
- the products must bear the corresponding label as per these production requirements;
- an accompanying document, completed in full, must be used.

This Guideline must be met, in addition to the statutory provisions (see Annex).

3.1. Contract preparation procedure

- The producer shall request the required documents directly from AMA-Marketing.
- The producer agreement and registration application shall be sent to the producer. The latter shall fill out the documents, indicates his crops, select one of the inspection bodies approved by AMA-Marketing, sign the producer agreement and submit them to the selected inspection body along with the original completed registration application.
- The inspection body shall submit the signed producer agreement and registration application to AMA-Marketing.
- AMA Marketing shall sign the producer contract and sends it to the producer.
- In addition, the inspection body shall conclude an agreement with the producer for monitoring and certification.
- The inspection body shall conduct the first inspection at the earliest possible time.

3.2. Origin

If fruit, vegetables and table potatoes are produced under the AMA quality seal programme, production must be carried out at all stages indicated on the AMA quality seal:

Seed and seed stock:	Region (province, country)
Cultivation and harvest:	Region (province, country)
Sorting and packing:	Region (province, country)

This requirement may be deviated from, since only very few companies produce the seed and seed stock for certain varieties on a global level.

3.3. Delivery authorisation and trademark use

The AMAG.A.P. certificate must be obtained before the first delivery under the AMA quality seal programme .

Once the first inspection is passed and the AMAG.A.P. certificate obtained, the producer shall be permitted to deliver under the AMA quality seal programme when selling fruit, vegetables and potatoes for human consumption. These products shall be declared as 'AMA', e.g. on the accompanying document.

Processors or marketers, including direct marketers, that would like to label fruit, vegetables or potatoes for human consumption with the AMA quality seal must conclude a licence agreement with AMA-Marketing, in addition to the producer agreement.

The delivery slip shall indicate the words 'GLOBALG.A.P.' and 'AMAG.A.P.' and/or bear the corresponding logos, provided all indicated products have been certified. If the delivery slip also lists uncertified products, the words and/or logo shall only appear next to the relevant certified product(s).

GLOBALG.A.P. and AMAG.A.P., as words, marks or logos, shall never appear on the final product, the packaging or at the point of sale. These indications are also prohibited on letter-head, advertisements, transport vehicles and other business correspondence.

Indications related to the quality or properties of products made in accordance with this AMA Guideline shall only be permitted if they are not misleading in any way. These require-ments apply to all stages of working and processing and to trade. In order to ensure compli-ance with these requirements, all stages of working/processing and trade must be part of a traceable quality and control system.

3.4. Amendment of the Directive

Changes to the Directives may be made only following a decision by the expert panel. Deci-sions of the expert committee affecting the content of the Guideline shall apply as part of the AMA Guideline. They must be observed and/or implemented from the date of entry into force, according to the decision of the participant.

Amendments shall be reported to participants in writing and published on the AMA-Market-ing website. These decisions shall be periodically incorporated into the Guideline and pub-lished in a new version after official adoption.

Web www.amainfo.at

3.5. Temporary transitional provisions

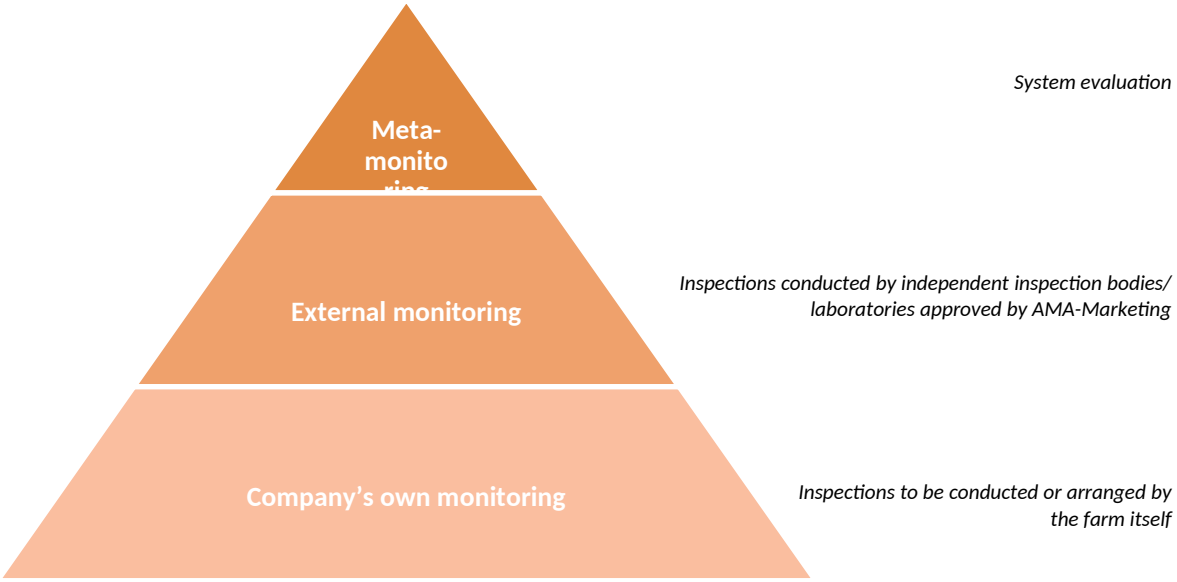
In justified individual cases, AMA-Marketing may allow temporary transitional arrangements that deviate from the individual requirements of the AMA Quality Seal Guideline for 'Fruit, vegetables and table potatoes', subject to compliance with a standardised procedure. The prerequisite for this is that the spirit and purpose of the guidelines must be complied with in all material respects.

3.6. Other

Other quality schemes may be recognised by AMA Marketing. This is also possible if individ-ual criteria for the scheme presented are not identical to these specific guidelines, provided that it is ensured that the end product is at least equivalent to the requirements set out in the specific guidelines and meets consumers' quality expectations.

4. MONITORING SYSTEM

The AMA quality seal programme features three monitoring stages:



Monitoring pyramid

4.1. Company's own monitoring

Persons working on the farm must be properly trained to ensure implementation in accordance with the guidelines. Producers themselves shall regularly verify compliance with this Guideline.

Producers shall conduct an annual self-inspection.

The producer shall keep records within the framework of the AMA quality seal guideline. To this end, a reference to the note or to the documentation is published.

Self-inspections may be documented by hand or electronically using the documents provided by AMA-Marketing (recommendation: use the AMA-Marketing self-assessment list; for details, see Chapter B, point 2 'Self-monitoring and continuous improvement').

Web www.amainfo.at –> Zusammenarbeit –> Landwirte [collaboration -> farmers]

4.2. External monitoring

Before concluding an agreement, every farmer must conclude a monitoring agreement with an accredited inspection body approved by AMA-Marketing (accredited as per EN ISO/IEC 17065 for AMAG.A.P.) for the independent annual farm inspection. This inspection body shall verify compliance with the AMA production requirements for the production sector indicated in the producer agreement, based on a predefined checklist.

The onsite inspection shall cover all sites, products and procedures falling under the certification. Producers shall submit all records and evidence required to verify compliance with AMA production requirements. All inspection bodies working under assignment from AMA-Marketing shall be able to inspect all production areas as well as all records and documentation during normal business hours.

The annual farm inspection is carried out with a probability of 10 % unannounced (pre-announced maximum 48 hours).

4.2.1. Annual registration

Once a year during routine checks, a registration application shall be submitted to report on the current situation on the farm. Any significant changes occurring after this shall be promptly reported informally to the inspection body and AMA-Marketing.

4.2.2. Initial inspection

An initial inspection shall be required upon initial application for AMAG.A.P. certification and upon expansion of the certificate to cover one or more additional products. The initial inspection shall be conducted in the same manner as the annual onsite inspection and may be recognised as such for the current calendar year. Upon the initial inspection, complete records shall be available at least three months before the date of the outside inspection or starting from the registration date, whichever timeframe is longer.

4.2.3. Routine inspection

Every farm shall be inspected at least once a year by an inspection body enlisted by the farm and approved by AMA-Marketing. The inspection shall cover all provisions relevant to production, but shall focus on compliance with the AMA Quality Seal Guideline for the production sector indicated in the producer agreement. The inspection body shall be able to inspect the entire production process and all records and documentation.

The inspection body shall draw up an inspection report. The producer shall receive a duplicate or a copy of the report. The report may also be sent to the producer electronically.

4.2.4. Corrective measures

In cases of room for improvement, the corrective measures to be taken by the farm shall also be indicated, in addition to the identified discrepancies. Any deviations shall be corrected promptly, and in any case within the indicated timeframe.

Verification of proper storage of plant protection products

4.2.5. Follow-up monitoring

During any required follow-ups, the inspection body shall primarily verify implementation of the measures to correct past deviations.

4.3. Meta-monitoring

All farms shall also allow AMA-Marketing, or a meta-inspection body enlisted by it, to conduct an unrestricted meta-inspection. Access to production sites and warehouses shall be granted where necessary for the inspection.

A special form of meta-inspection are the 'witness' and 'office audits' undertaken by inspection agencies. This involves either supporting inspection bodies in their duties or conducting a document-based inspection at the offices of the inspection body.

4.4. Certificate

If the requirements of the AMA production programme are met, the producer shall receive a certificate for his certified products featuring the period of validity as well as the scope (crop, product handling steps). Deliveries under the AMA quality seal programme shall not be permitted if the certificate is suspended or revoked.

The producer may have his or her products certified by various accredited bodies, according to the different options (e.g. individual AMAG.A.P. certification and group GLOBALG.A.P. certification). If a producer would like to have multiple production types or product groups certified, or if a producer belongs to multiple producer groups, the producer may enlist different certification bodies for this. If a product is sold before harvest, the 'harvest' section may be removed from the scope of the certificate for this product.

- **Certificate without product handling**

This involves inspection of the agricultural process, including harvest, and verification of conformity with the certificate.

- **Certificate with product handling**

If product handling is included after the agricultural process (including harvesting) on the farm, this must also be certified and the conformity of the relevant steps with the certificate must be verified.

Product handling covers all forms of product handling after harvest, such as storage, post-harvest treatment, sorting and washing, as well as cutting for vegetable cleaning (removing non-edible parts).

- **Steps outside the scope of the AMAG.A.P Scope of certification**

Further actions during cutting, such as trimming, chopping and apportioning (e.g. celery for soup vegetables), shall only be permitted under the licence agreement (marketing firm) with the right to use the AMA quality seal logo.

- **Exemption: Pre-harvest sales**

If the product is sold before harvesting in the field and the buyer, who is also responsible for product handling, harvests, the inspection of harvesting and transport can be excluded from the producer's certificate.

This exception applies if the producer no longer owns the product before the time of harvest and has no control over the harvesting process, e.g. no knowledge of or influence over the exact harvest date. This shall not cover outsourcing of these activities to a contractor.

The producer must apply for exclusion from control per product at the time of registration. The application shall include a detailed justification. The GLOBALG.A.P. Secretariat shall decide on the exclusion. The registration can only be recognised after an exclusion decision has been taken.

If the inspection of the harvest has been excluded for the producer, it is also necessary to exclude the handling of products for that producer.

B SPECIAL PRODUCTION REGULATIONS

If a farmer declares a crop as part of the registration, then all fields where this crop is cultivated and corresponding production sites and facilities (e.g. storage, sorting and packing facilities) shall meet this Guideline.

For participating organic farms, the minimum requirement shall be set out in the Easy-Cert Services organic farming supplies catalogue.

The order of the requirements in this Chapter of the Guideline corresponds to the self-assessment checklist 'Self-assessment list'. There you will also find notes on the relevant AMAG.A.P. documentation templates for the requirements that require documentation.

1. GENERAL REQUIREMENTS, INTERNAL DOCUMENTATION

1.1. Field-related documentation

All areas for a crop registered for the farm must be cultivated according to the requirements of this Guideline. This requires keeping annual, field-specific records. Fields cultivated identically may be combined on the same field sheet. The records shall include the precise information indicated in this Guideline, for the relevant timeframe, and shall be completed in a timely manner.

Records shall cover at least the following:

- ✓ farm, year, parcel number and designation, field size, crop species, previous crop residues;
- ✓ cultivation and harvest date/period/yield.

All other necessary records are detailed in the sections below.

Documentation shall be kept up-to-date and available for presentation or, in the case of electronic documentation, download on request from the inspection body.

1.2. Identification of fields

The farm shall feature a visible system (e.g. numbering that is also used in the documentation) for marking the fields, greenhouses and farmhouses used for product handling and water supply points (e.g. for irrigation and washing water).

An up-to-date field file and an area/building plan shall be available for monitoring. The individual areas/buildings shall be clearly identifiable.

1.3. Further details of documentation

All documents demonstrating compliance with this Guideline shall be kept for at least three years. If legal provisions or a special provision of the AMA Quality Seal Guideline indicate a longer timeframe, this shall be observed. Documents shall be filled in and stored in a way that guarantees seamless traceability and clear identifiability at all times.

The required documentation may be kept in paper or electronic form. With electronic documentation, the producer shall be responsible for data backups. The producer is also responsible for keeping the relevant documents. If some documents or data are missing, this shall be assessed at the relevant control point.

Upon the initial inspection, complete records shall be available for a period of at least three months before the date of the outside inspection or starting from the registration date, whichever timeframe is longer. All registered sites, products, harvesting activities and product handling must be verified in full before a certificate can be issued.

1.4. Hazard analysis initial control

Prior to the initial inspection, a hazard analysis must be carried out by the producer for all registered sites to determine their suitability. The producer must review the hazard analysis on an annual basis. If the hazards change or new areas are added, the hazard analysis must be adapted immediately.

Potential physical, chemical (including allergens) and biological hazards shall be assessed: the record sheet shall analyse the soil type, erosion, groundwater quality, groundwater level, past use of the site, pests, diseases, livestock kept in the vicinity, composting facilities, potential entry of farm animals or wild animals, runoff to and from areas (including flooding, erosion, etc.) and shall justify the action to be taken (confirmation that the site in question is suitable for production).

This plan shall be adjusted to the operating activities, and evidence of its implementation and effectiveness shall be submitted.

1.5. Outsourcing production steps

If a third party takes on work activities (e.g. application of plant protection products) that fall under the scope of these production requirements, the party enlisted to perform this work shall be informed of the requirements. The producer shall ensure that these activities meet the production requirements.

The subcontractor shall meet the requirements indicated on the ‘Production step outsourcing’ form.

2. SELF-MONITORING AND CONTINUOUS IMPROVEMENT

2.1. Self-assessment AMAG.A.P.

Each producer must carry out a self-assessment (self-monitoring) of the farm once a year under his own responsibility (the self-assessment may also be carried out by another person on behalf of the producer). This shall including checking and evaluation of all criteria on a provided checklist and independent implementation of any corrective measures.

If deviations are found or if a main criterion (which can be seen in the form as HK) is not met, this should be reported by the producer independently to the AMA marketing, the certification body and the corresponding purchasers. Self-reporting of this kind shall result in greater leniency in cases of penalties for the farm. Self-monitoring shall cover all registered sites, products and procedures falling under the certification and shall be conducted prior to outside inspections. Comments are required for all non-fulfilled and non-applicable criteria.

The producer may voluntarily request that the competent certifying body exclude one or more products (crops) from the certificate if the requirements of the AMA production programme cannot currently be met. As a prerequisite, the farm may not be subject to any current penalties. The re-issuance of the certificate remains unaffected. The exclusion of products does not release the producer from paying any outstanding invoices.

2.2. Producer declaration

The 'AMAG.A.P. Producer declaration on food safety' shall be completed and signed annually. If the conditions have not changed, it is also sufficient to resign the existing producer declaration in the following year with an up-to-date date.

2.3. Continuous improvement plan

The producer must assess his farm for compliance with this Guideline and identify possible improvement measures (e.g. fertilisation, plant protection, hygiene). The improvement measures identified shall be documented using a continuous improvement plan. The plan may cover up to 3 years and should describe the relevant self-defined objectives and record their implementation.

2.4. Continuous improvement plan – implementation

All actions identified in the Continuous improvement plan must be supported by evidence. Records of training courses, new procedures, data analyses, etc. can be used for this purpose.

3. RESOURCE MANAGEMENT AND TRAINING

3.1. Organisation chart

Records shall be kept of all employees whose activities have an impact on food safety and the implementation of this Guideline.

This should include the following elements:

- ✓ Name
- ✓ Function/Responsibility
- ✓ Contact information
- ✓ Replacement in case of absence

In addition, a controller or person responsible for the health, safety and well-being of employees shall be appointed.

3.2. Responsibilities

Those responsible for technical decisions on material use must demonstrate their competence in the areas concerned (e.g. fertilisation, integrated pest management, post-harvest treatment). There must be expertise in the respective area (e.g. specific training, certificate of competence in plant protection).

If the person technically responsible is an outside consultant, it shall be demonstrated that this person is competent (official qualification or training) unless this person is deployed for this activity by a competent body (e.g. plant protection product firm, fertiliser producer).

3.3. Continuous training

The farm manager or a person permanently involved in the management and working on the farm must attend training courses every 18 months, the content of which must cover the respective scope of the Guideline. This concerns, on the one hand, agricultural production (fertilisation, integrated pest management, use of beneficial organisms, etc.) and, where necessary, product handling (storage, hygiene, etc.). A course may be replaced by a study trip one time. Attendance of trade shows shall not be recognised as training.

The minimum duration of the courses is 2 teaching units (TU). A written confirmation of attendance at the course is to be kept on the farm.

This confirmation of attendance at the event must contain the following information:

- ✓ organiser;
- ✓ date;
- ✓ place;
- ✓ contents;
- ✓ number of creditable TUs;
- ✓ signature of the organiser confirming participation.

3.4. Training of the employees

Trained persons shall be able to demonstrate their competence for the tasks assigned to them.

All employees (including family members and service providers) on the farm must therefore demonstrate appropriate training or receive instruction on their respective duties (e.g. application of plant protection products, hygiene, safety at work, food protection). Training shall be held annually and repeated in cases of new operating requirements. Evidence of this must be kept by the farm.

4. PLANTING MATERIAL/SEED AND CROP ROTATIONS

4.1. Propagation material

Where registered varieties or documents are used, the producer shall, upon request, provide written documents demonstrating that the propagation material used is in accordance with applicable regional copyrights.

4.2. Documentation of purchase

Official health inspections shall be documented for purchased planting material/seed.

Documents available at the farm:
Seed labels and/or delivery slips/invoices
Plant passport (EU) and/or a copy of the plant health certificate
(Third countries) with variety name, lot number, supplier, plant protection products used on request and, if possible, quality

4.3. Documentation of in-house propagation

For in-house propagation, the health of the planting material/seed shall be checked and recorded continuously. If their health is deficient, corrective measures shall be taken and documented. The seed treatment shall also be documented (e.g. in-house dressing).

4.4. Records

Records on sewing and planting methods, quantities and times shall be kept and available.

4.5. Planting material of table potatoes

Purely varietal planting material must be used. In addition, at least 15 % of certified seed/ planting material shall be used each year in relation to the total quantity of seeds.

4.6. Crop rotations

Carefully considered crop rotation is a prerequisite for healthy soil and plants and prevention of secondary crop diseases and harmful organisms.

The respective crop rotations for strawberries and field vegetables must comply with the criteria set out in the table in Chapter D, point 4 of AMAG.A.P. Guideline and be documented.

In the case of potatoes, a four-year crop rotation must be followed, i.e. that no potatoes may be grown on the same land for at least three years. In the case of early apples and nematode resistant varieties, three-year crop rotation is also allowed.

5. SOIL, SUBSTRATE AND GMOS

5.1. Preservation of soil substance

All soil treatment measures shall be designed to guarantee sustainable soil protection by conserving the soil organic matter, improving soil structure and promoting soil life.

5.2. Chemical soil treatment

Chemical soil treatment shall only be permitted where demonstrated to be necessary in an opinion issued by an approved body and the statutory waiting times are observed. The original of the test result must be kept in the company records.

5.3. Substrates – records

If substrates (e.g. rock wool, coir mat) are chemically sterilised for reuse, detailed records shall be kept on the treatment site, date, type of chemicals used (name and active substance), sterilisation method, person performing the sterilisation and wait time before sewing/planting.

5.4. Substrates – origin

The natural origin of substrates used in protected cultivation must be traceable back to the source (by means of records and/or documents). The substrates shall not originate from designated nature reserves.

5.5. Genetically Modified Organisms (GMOs)

Cultivation of GMO varieties (e.g. planting material/seed, seedlings, young plants) is not permitted under the AMA production.

6. FERTILISATION

6.1. Records

All fertilisation measures (soil and leaf treatment) shall appear in the field file. Aside from the site, application date, type and amount of manure, the records shall also indicate the application method and person (if different from the operator).

6.2. Fertiliser values

The guidelines for appropriate fertilisation and the Nitrates Action Programme Ordinance (NAPV), as amended, apply to fertilisation.

Web	https://bml.gv.at - Service - Publikationen - Landwirtschaft (Service – Publications – Agriculture)

The fertilisation values for N, P and K are summarised in the following table:

Web	https://www.ama.at - Search term: Fertiliser values

The basic soil test shall be no more than six years old and shall include verification of the pH value and the phosphorous and potassium contents.

The scope of the soil tests shall be as follows:

Outdoor:

Number of parcels per farm	Minimum number of parcels
1 to 3	1
4 to 10	2
11 or more	3

Protected cultivation:

Number of greenhouses per farm	Minimum number of greenhouses
1 to 3	1
4 to 10	2
11 or more	3

6.3. Organic manure nutrient content

The nutrient content of organic manure shall be factored into the calculation for the use of mineral fertilisers. The guidelines for appropriate fertilisation must be observed. Detailed fertilisation tables are provided, which also include the nutrient content of farm manure from livestock farming and their organic matter content.

A test certificate must be available for any purchased compost.

6.4. Organic manure – Potatoes

Because the nitrogen supply and effect from farm manure cannot be calculated, direct application is not permitted for cultivation. Farm manure shall only be applied in the autumn in a maximum volume of 300 dt/ha. The Nitrates Action Programme Ordinance must be observed.

6.5. Sewage sludge

It is prohibited to use sewage sludge or derivatives thereof.

6.6. Organic manure top dressing

Application of farm manure (slurry, liquid manure, fresh manure) as a top dressing is not permitted for fruits or vegetables, from cultivation to harvest (for perennial crops, until the last harvest of the respective year).

6.7. Organic manure hazard analysis

In the case of organic fertilisers (farm manure and compost), records or other documents shall provide evidence that the following possible food safety and environmental hazards have been taken into account: transmission of diseases (human, plant), weed seed contamination, composting method, etc. Furthermore, the timing of application and placement of organic fertilisers (e.g. direct contact with edible plant parts, area between plants, etc.) must be taken into account. This also applies to substrates in biogas installations.

6.8. Inorganic fertilisers nutrient content

For inorganic fertilisers, evidence (labels, invoices or recognised standard values) shall be available for their main nutrients (N, P, K) over the last 24 months.

6.9 – 6.10. General storage

Mineral fertiliser shall be stored in a place that is dry, properly ventilated and separate from other materials (plant protection products, seed stock and fresh product). Fertiliser applied in combination with plant protection products (such as micronutrients or leaf fertiliser) and packaged in a sealed container may be stored with plant protection products.

Based on a hazard analysis (manure type, weather conditions, temporary storage), plastic covering may be used on an uncovered fertiliser storage location. Direct storage on the ground is not permitted. Calcium oxides and calcium sulphates (e.g. lime fertiliser) may be stored before application in the field.

6.11. Storage environmental and water protection

The risk of environmental and water pollution due to improper manure storage must be prevented (e.g. concrete foundations, walls, leak-proof containers). Otherwise, a minimum distance of 25 metres from water sources. Organic manure must be stored according to the provisions of the Nitrate Protection Action Programme.

7. PLANT PROTECTION

Principle for use of plant protection products (good plant protection practice)

Vorbeugende Maßnahmen optimale Standortwahl Sortenauswahl Fruchtfolge Bodenbearbeitung	**Preventive measures** Optimal site selection, variety selection, crop rotation, soil treatment
Pflanzenstärkung und angepasste organische Düngung Organischer Dünger Kompost Korrekter Einsatz von	**Plant strengthening and adapted organic fertilisation** Organic manure – Correct use of compost
Physikalisch Rückschnitt Jäten Striegeln	**Physical** Pruning, weeding, grooming
Biologisch Pheromone Farbfallen Nützlinge	**Biological** Pheromones, colour traps, beneficial animals
Korrekter Einsatz von Pflanzenschutzmitteln	Proper use of plant protection products

7.1 – 7.3. Records

Chemically synthesised plant protection products may only be used after the need has been established on the basis of regular inspections, information from the plant protection warning services or the consideration of harmful thresholds (e.g. by pheromone traps, colour tables, lime rings).

The field file shall record all plant protection measures. The following information must be included in the records: place, date of application (current date, if applicable, last day of application if longer than one day), name and quantity/concentration of the plant protection product, its registration number, the type or variety of the product treated, the method of application, the justification for the measure, as well as the steps to be taken, the person applying the plant protection product (if not the farm manager), the name of the person technically responsible for the plant protection recommendation and the waiting periods to be respected.

7.4. Other records

If plant strengtheners, soil conditioners or other substances (self-produced or purchased applications) are used, records must be kept.

The records must contain the following: name of the substance (e.g. culture from which it originates), trade name or commercial name (if any), active substance or main component (e.g. plants, algae, minerals, etc.), treated product, place, date and rate of application.

When using substances the use of which is not subject to registration, the producer must ensure that the use does not endanger food safety. Records on these substances must contain information on the ingredients, if available. If there is a risk of exceeding the maximum residue levels, point 7.9 must be complied with.

7.5. Invoices, delivery slips

Invoices/delivery slips for the approved plant protection products used shall be available at the time of inspection.

7.6. Authorisation of plant protection products

National approval of the EU Member States forms the basis for the use of pesticides. In Austria, for example, this is the directory of approved/authorised plant protection products for the crop in question on the website of the Austrian Agency for Health and Food Safety [Agentur für Gesundheit und Ernährungssicherheit - BAES]. The plant protection product register lists with serial numbers all plant protection products tested and approved by the Federal Food Safety Authority. The plant protection product register shall be accessible on the farm.

The correct calculation and fitting of plant protection products is according to the instructions for use or AMAG.A.P. leaflet ‘Machines – Manure spreaders, field sprayers’.

Web http://psmregister.baes.gv.at

7.7. Use of beneficial animals

The use of beneficial animals (part of biological plant protection) shall be given preference over chemical plant protection (e.g. insecticides). Insecticides shall only be used if the economic load is too great and biological plant protection is no longer adequate. Products that are gentle on beneficial animals are preferable.

For glasshouse cultivation of fruiting vegetables, the use of beneficial animals shall be mandatory. Training and further education in this area should be provided on a regular basis.

7.8. Maximum levels

The producer or his purchaser must have a list of the currently valid maximum residue levels (MRLs) in the countries where the product is to be sold.

If the maximum residue levels for the market where the producer wants to sell products are more stringent than those of the country of production, the producer or the purchaser shall demonstrate that the more stringent maximum residue levels were observed during the production cycles (e.g. necessary changes to plant protection product application or corresponding actions based on findings from residue testing).

Web	The maximum levels can be consulted at:https://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/start/screen/mrls.

7.9. Maximum levels – action plan

There must be a clearly documented procedure for the steps and measures to be taken, including notification of customers, product traceability, etc. This procedure shall be used if the residue analysis reveals that the MRLs (of the country of manufacture or intended destination) of a plant protection product are exceeded.

7.10. Re-entry period

If re-entry after plant protection product applications is specified in the labelling instructions for the plant protection product, a procedure that regulates and monitors correct re-entry must be defined and documented (records with monitoring of the access intervals of the applied plant protection products). Particular attention should be paid to the well-being of persons at risk.

If there are no labelling instructions, the product must at least have dried on the plants before the treated area can be re-entered.

7.11. Taking into account weather conditions

Regional weather conditions (e.g. wind strength and direction, sunny/cloudy/precipitation), which could have an effect on crop protection application or cause drift onto neighbouring fields, must be recorded in the field record for all applications. This can be done by adding a column for weather observations in the form of a short text or another proven system.

7.12. Avoidance of drift

The producer must take active measures to prevent drift onto neighbouring areas when applying crop protection products, e.g. observing wind strength and direction, maintenance and servicing of the field sprayer, driving speed, spray pressure, arrangement of nozzles, selection of suitable nozzles, etc.

7.13. Integrated pest management measures

For the purposes of integrated pest management, the producer must:

— demonstrate at least two implemented measures per registered crop that include the adaptation of management practices to reduce the occurrence and intensity of pest infestations and thus reduce the need for countermeasures (prevention)

;

(a) that he has implemented at least two measures per registered crop covering when and to what extent pests and their natural enemies are present (monitoring); and

(b) that he uses this information to plan which pest control methods are needed (justification);

— demonstrate that, where pest infestation adversely affects the economic value of a crop, treatment with specific pest control methods has been applied, taking into account, where possible, non-chemical methods. This shall not apply if the producer need not take action (treatment).

A corresponding catalogue of measures can be found in Chapter D, point 3.

7.14 – 7.16. Storage

In observance of the statutory provisions, plant protection products shall be stored in a place that is frost-free, fireproof (minimum class of F 30: fire resistant for 30 minutes), cool, dry, well-ventilated and well-lit and separate from other materials (e.g. fertilisers, protective clothing, food or feed).

7.17. Storage – lockable

All plant protection products must be kept in a robust, stable and lockable room or cupboard (poison cupboard) with a warning message under lock.

7.18. Storage – material of shelves

The shelves in the pesticide cabinet must be made of non-absorbable material (e.g. metal).

7.19. Storage – protection against spillage

The storage of pesticides must be safe even if accidentally spilled, that is, the bottom of the cabinet or room must be designed as a liquid-tight tray.

7.20 Storage – measures in the event of spillage

In the event of accidental spillage, a labelled container with absorbent material, broom and dustpan must be available.

7.21. Storage capacity

The storage capacity must be such that the highest possible stock of pesticides can be safely stored.

7.22. Storage in original packaging

Plant protection products may only be stored in their original packaging. Packaging shall never be refilled, as this would pose a risk of confusion and poisoning.

7.23. Storage – solids and liquids

For shelf storage, solid plant protection products (powders) must be stored separately from liquid ones, to rule out the risk of interactions (next to one another on shelves, or solids ones above liquid ones).

7.24. Storage of registered products

Plant protection products shall only be stored or recorded on the inventory list if they are permitted according to the national approval of the EU Member States for the crop (e.g. for Austria, the BAES directory of approved/authorised plant protection products in Austria, also known as the plant protection product register). Plant protection products not intended for application on crops within the crop rotation shall be clearly labelled and stored separately in a signposted plant protection product storage location.

7.25. Emptying containers

Plant protection product containers shall be emptied completely and then thoroughly rinsed out (integrated pressure system on field sprayer or three times with water) and the flushing liquid for the spray solution shall be applied.

7.26. Use of residual quantities

The resulting residual quantities and the water from rinsing the storage container may only be applied to treated surfaces in highly diluted form so that food safety and the environment are not impaired.

7.27 – 7.28. Disposing of containers

Empty plant protection product containers shall not be reused and shall be covered and safely stored until disposal (lockable and permanently signposted location).

7.29. Disposing of residual quantities

Residual amounts (old unused plant protection products) must be disposed of as hazardous waste or returned to the point of sale. Empty, cleaned containers are to be disposed of via a recycling system.

7.30. Transport

When transporting pesticides, the requirements for transporting hazardous goods must be observed. ÖKL leaflet: Transport of dangerous goods in agriculture.

7.31. Post-harvest treatment

A post-harvest treatment, where permitted by law, shall be allowed if all plant protection measures are documented. The records must include the location, batch, crop type, date of application, reason for application (e.g. germ inhibition), trade name, type and quantity/concentration of the treatment agent, application technique and name of the employee applying the product (if not the farm manager). Where water is needed, it must meet the criteria for harvested products.

In order to avoid superfluous applications, if chemical sprout inhibitors are used on the farm, the measure must be noted on the crop label before delivery to the wholesaler, so that the latter is informed of a measure that has already been carried out.

If, in addition to the certificate of competence for the use of plant protection products, additional training is necessary for post-harvest treatment, the producer must be able to provide proof of this.

8. WATER MANAGEMENT

8.1. Hazard analysis – environmental issues

A hazard analysis on the potential environmental impact must be conducted and documented with regard to the water supply points, distribution systems, irrigation water as well as water and wastewater from the washing process. If possible, influences outside the farm should also be taken into account. The conclusions of the hazard analysis shall be implemented, and updated annually.

8.2. Hazard analysis – impurities

An annual hazard analysis for water coming into contact with crops before the harvest (e.g. irrigation, plant protection) shall be conducted for microbiological, chemical and physical contamination.

The hazard analysis should include the following parameters:

- ✓ the origin of the water;
- ✓ findings from prior studies;
- ✓ time of water use;
- ✓ crop and stage of development;
- ✓ water contact with edible crop parts;
- ✓ irrigation method.

Any changes in workflow shall be taken into account.

8.3. Hazard analysis – further deviations

If further deviations (microbiological, chemical and physical) have been identified by the hazard analysis, corrective measures must be documented.

If the defined microbiological benchmarks are exceeded and the hazard analysis confirms this, suitable measures shall be taken to prevent or minimise product contamination. If it is not possible to completely rule out product contamination, appropriate corrective and preventive measures must be taken to minimise the risk (e.g. avoidance of product contact, waiting time until harvest, water treatment such as filtration, etc.).

8.4. Water analysis based on hazard analysis

Water analysis shall be conducted on microbiological, chemical and physical hazards at the frequency determined based on the hazard analysis.

The parameters from the hazard analysis shall be taken as a basis for analysis selection and frequency. The decision tree (shown in the hazard analysis and the water leaflet) provides guidance for microbiological analysis. Sampling and analysis shall be representative of the site. If a water source is available to multiple farms, a single analysis shall suffice.

The hazard analysis shall provide the microbiological benchmarks.

Any analysis shall be conducted in a duly accredited laboratory (a similar national approval shall also suffice).

8.5. Water analyses – nitrates

For vegetables and strawberries, an irrigation water test for nitrate shall be conducted at least once every three years on all water supply points used, by a suitable method (visual readout of measuring strips is not adequate) or an approved body. The nitrogen content of the irrigation water shall be factored into the field-specific manure calculations and documented in the records.

8.6. Records

All irrigation operations must be recorded in the plot register (date and quantity).

8.7. Sprinkling of potatoes

The irrigation measure carried out at any given date shall not exceed 35 mm. The next sprinkling may be carried out not earlier than seven days later.

8.8. Irrigation permit

An irrigation permit must be obtained as per the Austrian Water Law Act [Wasserrechtsgesetz].

8.9. Water abstraction further requirements

If licences or approvals involve special requirements such as hourly, daily, monthly or annual water consumption quantities, records must be available to show that these requirements are met.

8.10. Untreated waste water

Untreated wastewater shall not be used for irrigation.

8.11. Irrigation requirement calculations

Irrigation requirement calculations that are supported by data records must be available, e.g. rain gauges, substrate drainage channels, evaporimeters, tensiometers (% moisture in soil) and soil maps. Data may be entered at the regional level.

If data are measured directly on the farm, the devices must be suitable for this and free of defects.

8.12. Water consumption concept

A water consumption concept document shall be available, to optimise water consumption on the farm. This can be both an individual and a regional plan, provided that the latter is included in the operation or included in this concept.

The concept shall include one or more of the following criteria:

- ✓ Overview plan (maps, photos, sketches) of the sampling points and irrigation areas
- ✓ Irrigation systems
- ✓ training for the responsible personnel;
- ✓ improvement management concept (short to medium term).

8.13. Collecting water

Collecting water is recommended if it is economically and practically feasible, e.g. for roof areas, glass houses, etc. Collecting water from watercourses within the operational radius shall be subject to authorisation from the competent authority. However, all food safety aspects shall be taken into consideration when using this water.

8.14. Food safety in water storage

If tanks, cisterns or other containers are used to store water, the risks to the stored water and to the products must be identified. In the case of open water storage tanks, the possibility of contamination must be taken into account. The container shall not be a source of contamination of the water and the quality of the water contained therein shall be suitable for the intended use.

8.15. Wash water – product handling

Washing water for harvested products Water used to clean products shall originate from the public drinking water supply or meet the provisions of the latest applicable version of the Austrian Drinking Water Ordinance [Trinkwasserverordnung] (Federal Law Gazette II No. 304/2001).

For self-supply: annual testing of the water for microbiological safety.

8.16. Wash water – laboratory requirements

The wash water for the harvested products must be analysed in a laboratory accredited to ISO 17025.

8.17. Wash water – environment

Washings from the washing of any farm machinery, crate washing systems, sprayer systems, etc., shall be collected and disposed of in a manner that does not impact the environment.

It should also be ensured that employees, visitors and neighbouring communities do not come into contact with the waste water, taking into account the legal requirements.

8.18. Ice and water harvesting, product handling

Ice or water used at the harvesting site must be made from drinking water or have drinking water quality and must be handled in a hygienic way in order to avoid contamination of the products.

8.19. Recirculating water

If water is returned after use (before harvest or after harvest, e.g. washing carrots), an appropriate water exchange interval shall be established based on relevant parameters (e.g. pH, antimicrobial efficacy, visual assessment).

8.20. Reclaimed water

If reclaimed water (process water with e.g. antimicrobial water additives, ozone) is used, only the measures listed in the Austrian Food Codex Chapter/B1/Drinking water are permitted. A risk assessment needs to be carried out to regularly verify the effectiveness of the measures taken (the bacteria P.aeruginosa and C.perfringens and yeasts and moulds should be part of the analysis).

9. EQUIPMENT AND DEVICES

9.1. Basic equipment, tools and devices

Equipment, tools and devices in contact with products shall be made of a material safe to be in contact with products and shall be easy to clean, disinfect and maintain in order to avoid contamination.

The equipment, tools and devices shall be routinely verified and, where relevant, calibrated at least once a year. This also applies to equipment, tools and devices that do not come into direct contact with products (e.g. scales, measuring cups for PPPs, application equipment for plant protection products or fertilisers, thermometers). These activities must be documented.

Irrigation/completion systems: Records must be kept at least annually for any methods used for this purpose and the equipment and techniques used.

9.2. Plant protection equipment testing

To ensure functional safety, the equipment used to apply crop protection products must have a valid inspection sticker from an authorised inspection body in accordance with legal requirements.

9.3. Avoid contamination

The equipment (e.g. application equipment for plant protection products or fertilisers, harvesting equipment, packaging machines) must be stored in such a way as to prevent contamination of products or other materials that may come into contact with the edible parts of the harvested products.

9.4. Farm fuelling points

Farm fuelling points and fuel storage locations shall meet the relevant statutory provisions. A ‘No smoking’ symbol plate shall be posted in the immediate vicinity and appropriate emergency safety precautions shall be in place.

9.5. Transport aids

All transport aids (trailers, containers, etc.) used in harvesting operations must be maintained and cleaned as needed.

10. SPECIFICATIONS, SUPPLIERS AND WAREHOUSE MANAGEMENT

10.1. Food Safety Specification

In order to ensure that the quality of materials and services complies with the legal requirements, particularly in the case of packaging, licences, qualifications, workplaces, etc., specifications are available and provided upon request.

The specifications must be reviewed annually and in the event of changes. Alternative suppliers must meet the required specifications with their materials and services.

10.2. Inventory lists

An inventory list must be kept of the materials and products stored on the farm that pose a risk to food safety and for products with a limited shelf life (e.g. fertilisers, plant protection products). A monthly update is only necessary during the period of use. There is no need to update in months without stock movement.

11. TRACEABILITY, QUANTITIES

11.1. Traceability system, labelling

A system ensures the traceability of all certified products. This starts with the need to label all harvested products (box marking). In the case of delivery to the customer, the particulars on the accompanying documents (e.g. delivery slip, weighing slip) must be identical. In the case of direct delivery of the boxes from the field to the customer, an accompanying document is sufficient. After delivery, these boxes must be marked immediately after the goods are handed over to the customer.

The obligation to label the certified products also applies if the AMA quality seal is subsequently not used in the end product.

The following minimum contents are required for labelling:

- ✓ LFBIS number and/or GGN of the producer;
- ✓ fruit specie, vegetables specie, potatoes variety;
- ✓ quantity supplied;
- ✓ quality class (if known);
- ✓ reference to AMA production programme or certification status: e.g. ‘AMA’;
- ✓ delivery date.

If a product has been suspended (certification suspended), it may not be labelled with ‘AMA’ or a GGN in the case of deliveries.

11.2. Further labelling

GLOBALG.A.P. and AMAG.A.P., as words, marks or logos, shall never appear on the final product, the sales packaging or at the point of sale. These indications are also prohibited on letterhead and other business correspondence. The delivery slip shall indicate the words ‘GLOBALG.A.P.’ and ‘AMAG.A.P.’ and/or bear the corresponding logos provided all indicated products have been certified. If the delivery slip also lists uncertified products, the words and/or logo shall only appear next to the relevant certified product(s).

Processors or marketers, including direct marketers, that would like to label fruit, vegetables or potatoes for human consumption with the AMA quality seal must conclude a licence agreement with AMA-Marketing, in addition to the producer agreement.

11.3. Documentation of quantities —Mass balance

All sales details of certified quantities must be recorded for all registered products, with particular attention to the quantities sold and information provided (e.g. delivery slips). The documents must show reconciliation between incoming goods (harvest quantities) and outgoing goods.

Quantities (weights) of harvested, outgoing and stored products must be recorded. The relationship between incoming goods (harvest) and outgoing goods shall be plausible.

The frequency of checking the mass balance must be clearly defined and adapted to the size of the farm. However, it must be done at least once a year for each product. The documents demonstrating mass balancing shall be clearly marked.

All sorting factors or losses in input (harvest)/output calculation for a given production process shall be calculated and monitored during handling.

11.4. Product recall, documented procedure

There must be a documented procedure (form) for the possible withdrawal/recall of products with the following aspects:

- ✓ possible incidents that trigger a product withdrawal/recall;
- ✓ persons responsible for deciding whether to enact a product withdrawal/recall;
- ✓ processes for the information of purchasers, AMA-Marketing and competent inspection bodies (if the certifying body did not impose any penalty and the producer recalled the product voluntarily);
- ✓ methods for cross-checking stock (inventory management system).

A suitability check shall be conducted annually on this procedure to ensure that it is effective. This can be done as part of an internal trial run and this test must be recorded.

12. PURCHASING, PARALLEL OWNERSHIP

Requirements 12.1 – 12.4 are only valid for farms which, in addition to own certified products, also handle products of the same type of other farms (whether certified or not) (purchasing, subcontractors, etc.). This also applies to farms sharing buildings and facilities with non-certified farms.

The following control points must always be taken into account in this respect. The main task is to correctly separate certified and non-certified products and to separate them throughout the process. However, this must also be taken into account when purchasing certified products (whether AMAG.A.P. or GLOBALG.A.P. certified). Care must also be taken to ensure that the relevant GGN is used correctly. The aim is to ensure full traceability.

12.1. Traceability system

A comprehensive system shall be in place to prevent mixing of certified and non-certified products. Products shall be stored by lots and warehouses and crates shall be properly labelled (e.g. crate label with name and LFBIS number, harvest date, species and variety). 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. All other possible product handling shall be designed to render mixing impossible. Employees in this area must be sufficiently trained so that certified and non-certified products are not mixed.

12.2. Prerequisite for AMA quality seal

Only certified products shall be delivered under the AMA quality seal programme.

12.3. Outgoing goods check

A conclusive inspection (outgoing goods check) shall be documented to show that certified and non-certified products were delivered correctly. This inspection shall include labelling and origin.

All provisions of the specifications described in the chapter ‘Documentation of quantities’ (Mass balance point 11.3) also apply to sourced products.

12.4. Documentation

A documented procedure shall be implemented and maintained to identify certified and non-certified quantities with different origins (i.e. from other producers or dealers).

The records shall include:

- ✓ product description and quality;
- ✓ status of the certification;
- ✓ quantity of products purchased;
- ✓ lists and information for suppliers;
- ✓ copies of the certificates, if available;
- ✓ traceability system for purchased products;
- ✓ orders/invoices from suppliers.

13. PRODUCT REQUIREMENTS

Fruit, vegetables and potatoes for human consumption bearing the AMA quality seal shall meet the latest applicable versions of Austrian Marketing Standards Act [VNG], the EU marketing standards for fresh fruits and vegetables and the national marketing standard for potatoes for human consumption. Only fruit, vegetables and potatoes for human consumption that are **at least** of **Class I** may be marketed with the AMA quality seal.

This monitoring shall start with the self-marketing farmers licensed to use the AMA quality seal (=licensee).

13.1. Quality requirements

If a farm also packages products, it shall conduct an inspection to ensure that all products are packaged in accordance with the defined quality standards. In storage areas, this shall include temperature and humidity controls.

13.2. Hazard analysis – food safety

Potential food safety hazards shall be identified and assessed in all stages of production. Identification of food safety hazards shall ensure that all inputs originate from safe and secure sources. Information shall be available to all employees and service providers. Procedures for corrective measures shall be available in cases of intentional threats.

13.3. Hazard analysis – food fraud

A hazard analysis shall be conducted, evaluated and documented to identify potential vulnerabilities to food fraud (e.g. falsified plant protection products or propagation materials, packaging materials not suitable for food). This hazard analysis shall be used to draw up a food fraud prevention plan.

13.4. Complaint management – form

For any type of complaint (internal and external issues), there must be a so-called complaint form at the farm. All suggested improvements and corrections shall be accepted and implemented wherever appropriate. For instance, when accepting goods, the purchaser shall have an option to indicate any corrections in writing.

14. HYGIENE

14.1. Personal hygiene

Hygienic toilets and washing facilities are provided for employees and subcontractors near their workplaces. These must also be available to potential visitors. The toilets must be cleaned and maintained in an appropriate manner. In the case of enclosed facilities, toilet doors shall not open directly to the areas where products are produced or handled, unless the door automatically closes. Facilities for washing and disinfecting hands, unscented soaps and hygienic hand-drying facilities (as close as possible, and free of a risk of cross-contamination), such as disposal towels, shall be available in the vicinity of the toilets.

In general, care must be taken to ensure that employees wash their hands: before starting work, after each visit to the toilet, after using a paper/cloth handkerchief, after handling contaminated material, after smoking, eating or drinking, after breaks and before returning to work and any other time when hands may have become a source of contamination.

14.2. Hazard analysis – pre-harvest

Appropriate measures shall be taken to minimise any contamination of the cultivation areas. This shall take into account adjacent livestock holdings, high wildlife densities in the field, rodent pests and domestic animals (your own, people walking dogs, etc.). If necessary, buffer zones, physical barriers or fences must be used.

14.3. Hazard analysis – harvest

The operator or another designated person shall conduct a hazard analysis on all hygiene aspects of the harvesting work and in-house transport processes, which shall be updated annually.

14.4. Procedural instruction – harvest

Based on this hygiene hazard analysis, the responsible person shall draft and implement a documented procedure for the farm, taking into account the content of the following points (14.5 – 14.9).

14.5. Storage and assembly stations

Packaging centres and warehouses and storage sites in the field with packaged goods shall be kept clean and offer adequate protection from pests.

14.6. Packaging material

Packaging materials must be stored in a way that avoids contamination by rodents, wild birds, pests, etc. and physical and chemical hazards in the interests of food safety. Packaging materials (including reusable boxes) must be suitable for the purpose. All products packaged in the field shall be protected from contamination. In cases of packaging in the field, packaged products shall not be stored in the field overnight, but rather in provided warehouses.

14.7. – 14.8. Cleaning — plan

Cleaning (cleaning and disinfection plan to prevent product contamination) and maintenance of reusable harvesting containers, manual harvesting equipment (screws, knives, etc.) and harvesting machines must be carried out.

14.9. Containers

Containers for fresh products shall only be used for fresh products. All transport aids (trailers, etc.) used in harvesting operations must be maintained and cleaned as needed.

The following points are to be taken into account for farms handling products.

14.10. Hazard analysis – product handling

The operator or another designated person shall conduct a hazard analysis on all hygiene aspects of the product handling, which shall be updated annually.

14.11. Procedural instruction – product handling

Building on this hygiene hazard analysis, a documented procedure shall be drafted and implemented for the farm.

14.12. Employee clothing

All employees shall wear outer clothing (e.g. smocks, aprons, sleeves, gloves) that are clean and suitable for this purpose, according to the hygiene hazard analysis. This will depend on the product and work process.

14.13. Employees' consumption rules

Smoking, eating, chewing gum and drinking (except for drinking water) shall be restricted to designated areas and shall be prohibited in areas where products are handled or stored.

14.14. Furnishing, equipment

Structural components (floors, walls, etc.) and equipment (machines, pallets, etc.) in the product handling area shall be cleaned and maintained to prevent product contamination.

14.15. Handling of cleaning products and lubricants

Cleaning products and lubricants that come into contact with products shall be suitable for use in the food sector.

14.16. Foreign matter

There must be a system in place that products are not contaminated by foreign matter (e.g. glass, hard plastics, insects, stones). In the areas of product handling, break-proof lamps or lamps with a protective top must be used.

14.17. Domestic animals, animals, pests

Domestic animals shall not be permitted in this area. All buildings and spaces relevant to product handling, processing and storage and the adjoining rooms shall be in good structural condition. The structural condition shall prevent the entry of rodents and birds and enable proper cleaning and effective disinfection and pest control. Structural components (floors, walls, etc.) and equipment (machines, pallets, etc.) in the product handling area shall be cleaned and maintained to prevent product contamination.

14.18. Pest control – documentation

Continuous rodent and pest control shall be applied and documented (trap counts and/or bait consumption). A bait point plan shall also be drawn up. Suitable measures shall be taken to prevent physical contamination (e.g. packaging material) and biological contamination (e.g. pests, rodents, birds, other animals) of fruit, vegetables and potatoes for human consumption.

14.19. Pest control – monitoring

A visual assessment shall determine whether the pest monitoring and control procedure is working.

14.20. Handling of discarded and contaminated products

Products that pose a microbial hazard shall be properly disposed of and shall not be placed on the market. Discarded products and waste materials must be stored in designated rooms which are regularly cleaned and disinfected in accordance with the cleaning plan, so that the farm and all rooms are clean and free of waste. Only waste and products that are rejected on the same day shall be acceptable.

14.21. Storage of cleaning products and lubricants

Cleaning products and lubricants shall be stored in marked rooms, separate from those in which product handling takes place, in order to avoid chemical impurities.

14.22. Handling foreign matter

Written instructions on how to deal with contamination from foreign matter (e.g. broken glass or hard plastic) must be provided (applies to the entire product handling area, in storage and preparation areas, and in the glasshouse).

15. SAFETY, HEALTH, WELL-BEING OF EMPLOYEES

15.1. Hazard analysis – safe and healthy working conditions

In the interests of safe and healthy working conditions, a hazard analysis shall be conducted and documented annually, and more often in cases of organisational changes, according to the statutory provisions.

15.2. Procedure – safe and healthy working conditions

The health and labour principles and procedures shall include at least the recognised points from the hazard analysis. This may include, but is not limited to, accident and emergency procedures relating to the identified hazards in the work situation. The principles shall be checked and updated whenever the hazard assessment changes.

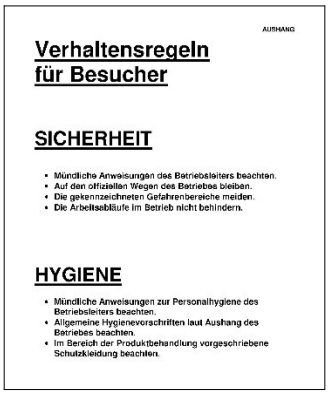
Operational infrastructure, facilities and equipment must be constructed and maintained in such a way that health and safety risks to employees are minimised as far as is practically and technically possible.

15.3. Accident and emergency plans — Posters

Accident and emergency plans (first aid measures, important telephone numbers in the event of an accident, fire-fighting measures, etc.) and information on any necessary safety measures (e.g. safety data sheet) must be available to all employees in a comprehensible and up-to-date form. The accident and emergency plans as well as the safety information must also be available for visitors and service providers in the respective areas. Note: These posters are made available to participants by AMA-Marketing in the prevailing languages.

The following hygiene posters must be clearly displayed:

- ✓ Hygiene plan
- ✓ Pictograms for personal hygiene
- ✓ Code of conduct for visitors


AUSHANG

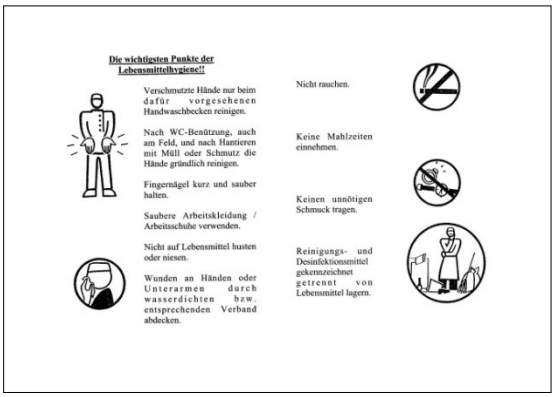
Verhaltensregeln für Besucher

SICHERHEIT

- Mündliche Anweisungen des Betriebsleiters beachten.
- Auf den offiziellen Wegen des Betriebes bleiben.
- Die gekennzeichneten Gefahrenbereiche meiden.
- Die Arbeitsabläufe im Betrieb nicht behindern.

HYGIENE

- Mündliche Anweisungen zur Personalhygiene des Betriebsleiters beachten.
- Allgemeine Hygienevorschriften laut Aushang des Betriebes beachten.
- Im Bereich der Produktbehandlung vorgeschriebene Schutzkleidung beachten.



Hygiene placards

15.4. Identification of hazardous areas

All hazardous areas on the farm shall be signposted with clear warnings at all times. Warning signs must be presented in the predominant languages of the employees or in the form of pictograms so that they are easy to understand.

15.5. Safety guidelines

In the case of products (e.g. pesticides, cleaning agents) that could jeopardise the health of employees, information on safety instructions (e.g. safety data sheet, websites) must be available and accessible to employees.

15.6. First-aid kit

A first aid kit must be available at the workplace (standards: motor vehicle first aid kit according to ÖNORM V 5101, if employees are present, ÖNORM Z 1020 Type 1 or Z 1020 Type 2 applies). A first-aid kit and an eye-washing facility (eyewash bottle and tap with running water) shall be available in the vicinity (within ten metres) of the plant protection product storage location and/or the preparation site.

15.7. First-aid worker

There must be a trained first-aid worker among the employees (last training not older than five years and taking into account the legal provisions with regard to first aid measures; Confirmation by an authorised institution, e.g. Red Cross, who is present during all farm work (cultivation, harvesting, transport, handling of products, etc.).

15.8. Necessary protective equipment

Complete protective equipment (including for any contractors or visitors) that enable use in accordance with the instructions shall be available in stock and in good condition, e.g. rubber boots, waterproof clothing, protective suits, rubber gloves, breathing equipment, etc. This includes any necessary breathing, hearing and eye protection.

15.9. Washing protective clothing

Protective clothing shall be washed regularly after use. Protective clothing and equipment shall be washed separately from personal clothing. Washable, reusable gloves shall be rinsed before removal and stored in a separate, clean and well-ventilated place. Damaged protective clothing and old respiratory filters must be replaced. Single-use protective clothing shall be disposed of after one use.

15.10. Protective equipment for plant protection

The required protective equipment (breathing and eye protection) and dosing equipment (labelled measuring jug, scoop, etc.) shall be determined based on the instructions for use of the chemical plant protection product and applied accordingly. The instructions for use must be observed. The personal protective equipment listed in the current safety data sheets must be worn.

15.11. Use of protective clothing

The personal protective equipment (plant protection) provided must be proven to be used. If single-use protective equipment is used, it shall be available in sufficient quantities.

15.12. Employees' changing rooms

Changing rooms for changing clothes must be made available to employees and must be used by them. Storage facilities (e.g. lockers) should be provided in the changing rooms to protect employees' personal effects.

15.13. Staff meetings

The manager shall regularly hold staff meetings on safety, health and social matters in order to assess the satisfaction of the employees and to receive any suggestions for improvement. The discussions must be conducted openly (i.e. without fear of intimidation or disadvantage), take place at least once a year and be documented. Suggestions for improvement should be implemented as far as possible.

15.14. Administrative information

Employees must be informed verbally and in writing about the most important contents of this Guideline and about which institutions support them in their labour rights (e.g. Chamber of Agricultural Workers or Chamber of Labour). Labour law concerns that are brought to the employer's attention must be documented in the complaints form (see point 13.4). These concerns must be treated confidentially and dealt with.

15.15. Accommodation of the employees

Employee accommodations on the farm shall be inhabitable (roof, windows, doors, etc., intact) and shall provide drinking water, toilets, drains and electricity. Furthermore, a social room with hand-washing facilities and associated equipment (liquid soap, disposable towels, etc.), drinking water connection, facilities for storing and consuming food, including cooking facilities, must be available for all employees.

15.16. Annual self-declaration on seasonal workers

The 'Annual self-declaration on seasonal workers' must be filled in and signed annually. If the conditions have not changed, it is sufficient to resign the self-declaration in the following year with an up-to-date date.

15.17. Employees' vehicles

Vehicles used on-site must be in a safe condition for the employees. If they are used for the transport of employees on public roads, they must comply with the legal provisions.

15.18. Employees' health check

On the basis of the hazard analysis (hazard analysis of working conditions, 15.1), all employees who come into contact with chemical plant protection products are given the opportunity, once a year, to benefit from a medical check that meets national and country-specific requirements.

16. WASTE MANAGEMENT

16.1. Waste – identification

All waste and sources of pollution that could arise from operational processes must be identified and documented.

16.2. Waste – action plan

An action plan to minimise waste and pollution shall be available on the farm and put into practice.

16.3. Packaging material

Parts of packaging materials and other waste not originating from the product shall be removed from the field.

16.4. Food Safety

There shall be no possible breeding sites of pests in waste storage areas in the immediate vicinity of the production or storage buildings. The storage of small quantities of waste in labelled areas and waste from the current working day is permitted. Other waste, including fuel varnishes, must be disposed of.

16.5. Managing plastics responsibly

Plastics (e.g. drip hoses, films, fleece, harvesting boxes, pots) must be stored safely after use and, if possible, recycled or otherwise disposed of in an environmentally friendly manner. The manufacturer's specifications shall be observed. Employees who are entrusted with the handling of plastics must be informed about the importance of labelling and disposal.

17. BIODIVERSITY

17.1. Biodiversity plan

There must be a documented biodiversity plan for the farm. A template adapted to the operational circumstances may also be used to draw up the biodiversity plan.

Contents of the biodiversity plan:

- ✓ Overview of the initial situation
- ✓ What options and measures are available to protect and promote biodiversity based on the initial situation?

17.2. Measures to protect biodiversity

The biodiversity plan shall be implemented through one or more of the following measures to protect biodiversity:

- ✓ Integrated pest management (IPS)
- ✓ Enabling seasonal fallow land
- ✓ Leave unused areas for habitats near fields and greenhouses
- ✓ Establishment of buffer zones
- ✓ Promoting soil health and soil biodiversity through crop rotation, reduced or no-till tillage, erosion control or other soil management measures
- ✓ Optimise and, where possible, reduce the use of chemical crop protection and fertilisers
- ✓ Implementation of species protection measures

18. ENERGY EFFICIENCY

18.1. Energy consumption records

There must be energy consumption records showing where and how energy is consumed on the farm. For instance, the farm shall select and maintain equipment for optimal energy efficiency.

18.2. Energy efficiency plan

In order to improve operational energy efficiency, a written plan must be drawn up. This shall be based on the energy consumption records.

18.3. Energy efficiency measures

In the Energy Efficiency Improvement Plan, measures must be considered to minimise the use of non-renewable energy and to use renewable energy.

19. RECOMMENDATIONS

19.1. Planting material/seed purchase

Purchased planting material/seed should be assessed in accordance with certain criteria (health status, signs of deficiency, etc.) by means of a documented control system.

19.2. Reuse of nutrient solutions

Reuse of nutrient solutions (substrate cultures) should be recorded in the farm documentation.

19.3. Composting

Composting organic waste and using it to improve the soil is recommended. However, the composting method must ensure that there is no risk of pests, diseases or weeds being transferred.

19.4. Heavy metals mineral fertilisers

Supporting documents (tables, etc.) should be able to prove the content of any heavy metals of the mineral fertilisers purchased (N, P, K, Mg, etc.).

19.5. Nutrient fertilisers

The total amount of potassium, nitrogen and phosphate used in the cultivation year should be documented in kilograms per crop. The total quantity should also be expressed in kg/month and kg/ha/crop. The records should refer to inorganic and organic fertilisers.

19.6. Soil map

A soil map indicating soil types is available at: www.bodenkarte.at.

19.7. Drift of plant protection products

Active measures should be taken to prevent the transfer of plant protection products from neighbouring fields, e.g. through agreements or arrangements with producers of neighbouring fields or by planting vegetative buffers at the boundaries of the fields.

19.8. Documentation of total plant protection products

The total quantity of plant protection products used in the cultivation year should be documented in kilograms (litres) per crop.

19.9. Water management

The producer should be aware of projects, community efforts or cooperation in the field of water management with interest groups in the neighbouring catchment, watershed, landscape area or beyond, which they could integrate into the water management. If such facilities are already integrated, please indicate which ones.

19.10. Water storage tank

Water storage tanks must meet the following criteria:

- ✓ officially approved, where required;
- ✓ in good condition;
- ✓ appropriately fenced/secured to prevent accidents

19.11. Documentation of total amount of water

The total amount of water used per month should be documented in m^3 per site. The amount of water abstracted from specific sources should also be documented.

19.12. In-house means of transport

In-house means of transport shall be properly maintained to prevent product contamination. Smoke emissions require special attention. Forklifts and other self-propelled means of transport shall be powered by electricity or natural gas.

19.13. Waste materials

All waste and sources of pollution that could arise from operational processes shall be identified and documented.

19.14. Food waste

Food waste (from production) should be avoided.

Where avoidance or human consumption is not possible, the following should be considered:

- ✓ Animal feeding
- ✓ Recycling – such as composting or biogas production and soil application
- ✓ Energy recovery (e.g. waste incineration with energy recovery)
- ✓ Other forms of disposal

19.15. Biodiversity plan – implementation

Visual evidence (e.g. maps, aerial photographs, photos) should be used to demonstrate that the biodiversity plan is being implemented to promote biodiversity.

19.16. Biodiversity plan – unproductive areas

Existing visual evidence (e.g. maps, aerial photographs, photos) should demonstrate that unproductive areas (e.g. wetlands, forests, headlands) are taken into account in the biodiversity plan for the protection or promotion of biodiversity.

19.17. Documentation of total energy

The total energy consumption used in the year of cultivation should be documented for each energy source. To this end, the share of renewable versus non-renewable energies should be taken into account in relation to the energy source.

C VOLUNTARY MODULES

1. GENERAL INFORMATION

The following voluntary modules are intended to familiarise consumers with particular regional cycles, specific qualities or other information that defines the added value of food. They help strengthen strategic marketing partnerships.

In addition to the basic requirements of the AMA Quality Seal Guideline 'Fruit, vegetables and table potatoes', further criteria and parameters for quality-relevant production methods can be selected with the voluntary modules. The voluntary modules are subject to monitoring and may be checked either separately or as part of AMA quality seal monitoring.

Any details of the origin and method of production laid down in this Chapter shall comply with these requirements.

1.1. Participation conditions

Participation in the voluntary modules shall be reported to AMA-Marketing if the accompanying documents give further indications. Delivery slips may only be labelled after the inspection is passed and confirmed in writing.

Compliance with the additional voluntary requirements in the modules must be checked by the inspection body on the basis of a risk assessment of the farms at regular intervals or on the basis of legal requirements. Producers themselves also shall regularly verify compliance with this Guideline.

1.2. Declaration and labelling

The production method or regional indication of origin corresponding to the respective module should be communicated through consumer-relevant information.

If a declaration corresponding to the voluntary modules is made, the participant shall comply with the requirements of the module. Details (e.g. on the method of production, quality or origin) must be declared by the producer on the accompanying document.

2. 'REGIONAL ORIGIN' MODULE

The **purpose** of this module is to strengthen the regional circular economy. Agricultural products of regional provenance reinforce identification and attachment to a region.

In the case of an indication that consumers understand as 'regional origin' (e.g. 'Steirischer Apfel' ['Styrian apple']), cultivation and harvesting must take place in the region. If the region is smaller than a province, the product must be packaged and labelled in the province to which the region belongs.

Fictitious illustrative examples of indications of origin:

Styrian apple	Cultivation and harvest:	Packaging and labelling
Variant 1	Styria	Styria
Variant 2	Styria	Austria

If the farm responsible for packaging and labelling (licensee) offers fruit, vegetables and table potatoes with a regional indication of origin, it can request information from the producer on the delivery slip or in the accompanying documents. The producer shall be responsible for the accuracy of the information.

Variety denominations, such as 'Klosterneuburger Marille', must be distinguished from regional indications of origin. In this case, the descriptor 'Klosterneuburg' is a primarily a variety designation, not a regional indication in the strict sense.

3. 'PRODUCED WITHOUT GMOS' AND 'GMO-FREE' MODULE

The **purpose** of this module is to safeguard GMO-free production throughout the food production sector. Seed diversity and GMO-free cultivation shall be protected to ensure long-term availability of GMO-free seed and seed stock.

In GMO-free production, the 'GMO-free production guidelines for foodstuffs, the labelling according to the Austrian Food Code (Codex) and the relevant control requirements must be complied with.

4. 'RARE VARIETIES' MODULE

The aim is to promote the conservation of rare and endangered varieties of crops that are not or are no longer commercially available.

A list of seed stock is provided on the ARCHE NOAH seed archive.

Tomato rarities

Web http://sortenhandbuch.arche-noah.at

D ANNEX

1. EXPERT COMMITTEE FOR THE GUIDELINE FOR FRUIT, VEGETABLES AND TABLE POTATOES

1.1. Responsibilities

The expert committee as per the Guideline for 'Fruit, vegetables and table potatoes' is responsible for drafting, amending and issuing this Guideline, technical interpretation of the penalty list and handling penalty appeals. The expert committee is also responsible for setting any applicable caps on new producer contracts.

1.2. Expert committee meetings

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

1.3. Participants

The committee shall be composed of participants in the following areas:

a) three licensees from the food retail industry;

b) three licensees from marketing firms, who only vote on matters within their relevant production area;

c) three representatives from the relevant agricultural production area, who must also be participants in the relevant AMA production programme, and who only vote on matters within the represented production area; and

d) the Head of Quality Management at AMA-Marketing.

1.4. Procedure

AMA-Marketing is responsible for convening and chairing the meeting, and for informing the participants of the agenda topics. Every appointed participant shall also arrange deputies as needed. Voting rights may be delegated within the same area. The committee may make use of additional experts as necessary; they shall not have a right to vote.

1.5. Decision-making

A simple majority and at least one representative for each of the three areas mentioned under point 1.3 is required for adopting a decision. Under point 1.3(d), the representative does not have the right to vote in the event of a complaint against sanctions or in the definition of a limitation of new producer contracts.

1.6. Appeal period

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

1.7. Extraordinary meeting

AMA Marketing will inform the representatives nominated pursuant to item 1.3 and 1.4 of the objection and invite them to a meeting to reach a decision. The expert panel must be convened for an extraordinary meeting only if

a) a specific situation arises for the first time;

b) a deviation from the catalogue of sanctions appears necessary,

c) a modification to the guidelines is necessary.

Otherwise, the decision is taken regularly in the circulating procedure.

1.8. No suspensive effect

If the expert panel is convened, the objecting party has a right to be heard, but no voting right. The objection has no suspensive effect.

1.9. High-level steering committee

As per point 1.3(d), the representative may contest a decision of the expert committee, pursuant to point 1.7, with the superior steering committee for quality management at AMA-Marketing.

2. SELECTION OF RELEVANT LEGAL PROVISIONS

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

Note: The legal provisions refer to the version currently in force.

FOOD SAFETY/HYGIENE AND CONSUMER PROTECTION

- Food Safety and Consumer Protection Act – LMSVG, BGBl. I No 13/2006
- EU regulations laying down the general principles and requirements of food law and on food hygiene Regulation (EC) No 178/2002
- Guidance document on reducing microbiological risks through good hygiene in primary production of fresh fruit and vegetables, 2017/C 163/01
- Marketing Standards Act – VNG, Federal Law Gazette (BGBl.) I No 68/2007
- Regulation of the Federal Minister for Sustainability and Tourism on the marketing of fruit and vegetables, Federal Law Gazette (BGBl.) II No 5/2020
- Ordinance of the Federal Minister for Agriculture and Forestry, the Environment and Water Management on potatoes for human consumption, Federal Law Gazette No 244/2014
- Drinking Water Ordinance, Federal Law Gazette (BGBl.) II No 304/2001
- Pesticide Maximum Values Ordinance – SchäHöV, Federal Law Gazette (BGBl.) II No 441/2002
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin
- Regulation (EC) No 1829/2003 on genetically modified food and feed
- Regulation (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms
- Chemicals Act 1996, Federal Law Gazette (BGBl.) I No 53/1997
- Toxic Substance Information Ordinance 1999, BGBl. II No 137/1999

FERTILISERS

- Fertiliser Act 2021, Federal Law Gazette (BGBl.) I No 103/2021
- Solvents Ordinance 2004, Federal Law Gazette (BGBl.) II No 100/2004
- Nitrates Action Programme Ordinance (NAPV), Federal Law Gazette (BGBl.) II No 495/2022

PLANT PROTECTION

- Plant Protection Act 2018, Federal Law Gazette (BGBl.) I No 40/2018
- Plant Protection Ordinance 2019, Federal Law Gazette (BGBl.) II No 430/2019
- Framework for Community action to achieve the sustainable use of pesticides, Directive 2009/128/EC

PLANT PROTECTION PRODUCTS

> Plant protection products Act 2011, Federal Law Gazette I No 10/2011

PLANTING MATERIAL

> Planting Material Act 1997, Federal Law Gazette (BGBl.) I No 73/1997
> Planting Material Ordinance 1997, Federal Law Gazette (BGBl.) II No 425/1997

SEEDS

> Seed Act 1997, Federal Law Gazette (BGBl.) I No 72/1997
> Seed Ordinance 2006, Federal Law Gazette (BGBl.) II No 417/2006

ENVIRONMENTAL LEGISLATION

> Law on the rehabilitation of disused hazardous sites, Federal Law Gazette (BGBl.) No 299/1989
> Waste Management Act 2002, I No 102/2002

The legal provisions are available on the Internet at www.ris.bka.gv.at and https://eur-lex.europa.eu,the guidelines and information sheets of AMA-Marketing are available at www.amainfo.at.

3. OVERVIEW OF GOOD PLANT PROTECTION PRACTICE MEASURES

An overview of the measures taken to comply with good plant protection practice (preventive measures, non-chemical methods, etc.)

PREVENTION

- Use resistant/disease-tolerant varieties and standard/certified seed and seed stock. Make site-optimised selections of crop varieties.
- Selecting location-appropriate varieties.
- Avoid waterlogged sites.
- Use hygiene measures in the field to prevent the spread of harmful organisms (e.g. thorough removal of harvest residues as quickly as possible).
- Preventing the spread of harmful organisms through hygiene measures in the field (e.g. removing harvest residues as quickly and thoroughly as possible).
- Ensure hygiene indoors (thorough removal of harvest residues, materials, etc., as quickly as possible; disinfection).
- Test for soil-borne pathogens (nematodes, verticillium, etc.) before replanting.
- Change cultivation areas or leave them fallow under a crop rotation system.
- Plant catch crops and undersown crops.
- Apply measures to minimise erosion (e.g. cross-ploughing, mulching, intercropping).
- Apply soil-friendly measures by means of suitable soil-friendly treatment techniques and equipment.
- Use crop protection netting or fleece.
- Rejuvenate strong perennial stocks.
- Use of mulching materials.
- Optimise irrigation (e.g. drip irrigation).
- Irrigation according to needs (e.g. measurement of soil moisture, climatic water balance).
- Make use of professional advice and participate in continuing education.

MONITORING AND JUSTIFICATION

- Conduct monitoring (pest, disease and weed detection).
- Keep monitoring records.
- Predict and monitor harmful organisms (e.g. glue ring, glue boards, yellow pans, pheromone traps, scab warning devices).
- Use warning systems (e.g. weekly vegetable newsletter of the Austrian Chamber of Agriculture [K-Gemüsenews]).

SPECIAL TREATMENT METHODS

- Use chemical plant protection products in accordance with the harmful threshold principle.
- Protect and directly promote beneficial animals (e.g. hedges, perches, cairns, nesting boxes).
- Use of beneficial organisms.
- Use the mating disruption method.
- Use of optimised plant protection technology.
- Vary the active plant protection ingredients to prevent resistance.
- Apply mechanical or thermal weed control.
- Use of natural plant protection products.
- Select plant protection products to prevent resistance.
- Optimise the plant protection technology (pressure, driving speed, nozzle section, etc.).

4. TABLE CROP ROTATIONS FOR STRAWBERRIES AND FIELD VEGETABLES

Plant families	**Crop rotation intervals**
Lilly family (except asparagus)	maximum 1 times as the main crop during 4 years
Crucifers	No more than twice every 4 years as main crop, at least 1 year fallow for perennial crops
Compositae	No more than twice every 4 years as main crop, at least 1 year fallow for perennial crops
Cucurbits (including oil squash)	No more than twice every 4 years as main crop
Umbellifers	No more than once every 3 years as main crop, at least 2 years fallow for perennial crops
Papilionoideae	maximum 2 times as main crop during 3 years, and at least 1 year in the case of perennial crops. Excluding beetles in pure culture.
Nightshades	maximum 1 times as the main crop during 3 years
strawberries	The cultivation period shall not exceed 3 years. Leave fallow for 2 years. Not applicable to straw cultivation.
Other	No specification

NOTES

NOTES

Mein VORTEIL beim Einkauf

Geprüfte Qualität
AMA GÜTESIEGEL
AUSTRIA

ausgezeichnete
QUALITÄT

nachvollziehbare
HERKUNFT

unabhängige
KONTROLLE

www.amainfo.at