

# pastus<sup>+</sup>



## REGULATION FOR PRODUCERS OF VERY SMALL QUANTITIES for producers of feed materials <150 tons/year

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## IMPRINT



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# PREAMBLE

The **pastus**<sup>®</sup> Regulation for Producers of Very Small Quantities (in German *Kleinstherstellerregelung*) is part of the voluntary quality assurance system **pastus**<sup>®</sup>, which aims to maintain high quality standards and increase safety and transparency in the production of feedstuff. This regulation was created taking into account the sustainability aspect in order to maintain the regional availability of feedstuff from small producers. In this way, high-quality by-products from food production can be further utilised and used as feedstuff within the AMA-Quality-Seal Production Regulations.

The **pastus**<sup>®</sup> Regulation for Producers of Very Small Quantities was developed by AMA-Marketing together with representatives of the feedstuff industry and agriculture, decided in the responsible committee and published by AMA-Marketing. The **pastus**<sup>®</sup> Regulation for Producers of Very Small Quantities is open to all interested parties if they meet the requirements. It honours the principle of non-discrimination under EU law.

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# GENERAL PROVISIONS

## 1 Scope of Application

This regulation is open to participation for:

- Operators of grain and oil mills and breweries whose annual feed materials production does not exceed **150 tons**.

Upon request to AMA-Marketing and after individual assessment, approval for participation in the **pastus<sup>®</sup>** Regulation for Producers of Very Small Quantities can also be granted for other product groups or producers of feedstuff materials.

## 2 Eligibility

The following requirements must be met for participation:

- Official registration as a producer of feed materials with the Federal Office for Food Safety (in German *Bundesamt für Ernährungssicherheit, BAES*) in accordance with Regulation (EC) 183/2005 and compliance with all relevant legal requirements
- Registration with AMA-Marketing incl. disclosure of general data regarding the establishment
- Signing of a licence agreement with AMA-Marketing
- Provision of a feedstuff sample to be analysed within the framework of AMA-Analysis Monitoring
- Payment of an annual participation fee

## 3 Participation Fees

For the handling of the analysis monitoring, which is carried out by AMA-Marketing in cooperation with an accredited laboratory, the payment of an annual fee is required.

The annual participation fee amounts to **EUR 61 excl. VAT** per establishment.

## 4 Labelling and Reward for Offer (in German *Auslobung*)

Feed materials produced in accordance with this Regulation for Producers of Very Small Quantities may be labelled with the following logo:



The feedstuff are to be marked on delivery notes and invoices with the logo or the lettering "AMA Quality Seal suitable" (in German „*AMA-Gütesiegel tauglich*“). In addition, in the case of packaged feedstuff, labelling with the logo or lettering on cartons, labels or sack tags is recommended. The logo is available on request from AMA-Marketing.

## 5 Obligation to Notify regarding Feedstuff Safety

If events occur which could have a negative influence on **feedstuff or food safety**, there is an obligation to notify AMA-Marketing in addition to the obligation to notify the authorities. In particular, if feedstuff or food already placed on the market does not comply with feedstuff or food safety requirements (e.g. limit values exceeded, salmonella), AMA-Marketing must be informed immediately of the event either by telephone or by e-mail (Tel.: +43 50 3151-4945, E-mail: [futtermittel@amainfo.at](mailto:futtermittel@amainfo.at)).

## 6 Monitoring and Evaluation

Compliance with the requirements is checked as follows:

Type of Monitoring	Time	Implementation	Note
<b>Evaluation of the establishment</b>	after registration with AMA-Marketing	AMA-Marketing	It is possible that an inspection and initial evaluation of the farm will be carried out in the course of the registration.
<b>Self-check (in German <i>Eigenkontrollen</i>)</b>	regular	establishment's manager, employees	Documentation of described requirements (e.g. process descriptions, cleaning plans,...)
<b>Official monitoring</b>	risk-based	BAES	Review according to risk-based monitoring plan
<b>Additional monitoring (in German <i>Überkontrollen</i>)</b>	risk-based	AMA-Marketing or an inspection body commissioned by it	In the case of serious deficiencies, the costs of additional monitoring incurred are charged to the establishment.

# PRODUCTION PROVISIONS

For the traceability of compliance with the requirements, documentation is required for certain areas. These points are noted with the following reference:



Under the **pastus<sup>®</sup>** Regulation for Producers of Very Small Quantities, records must be kept in this regard.

## 1 Quality Management (HACCP; Hazard Analysis and Critical Control Points)

A control system must be implemented in which potential hazards or control points (CP's) for feedstuff safety are defined and evaluated and their occurrence is documented. This control system can be set up, for example, in the form of a table (Table 1). In it, establishment-specific hazards or errors can be defined and measures to avoid them can be documented and managed. These points should concern different areas such as the business premises, production, storage and traceability, etc. The control system can also regulate operational procedures and responsibilities (e.g. emergency plans, batch recall, flow of information to authorities and AMA-Marketing).

Table 1: Examples of defined hazards and their effects and assessment

Checkpoint/ Danger	Preventive Measures	Probability of occurrence	Impact	Measures	Responsibility
<b>Grain contamination</b>	Incoming goods inspection (sight and smell) for each delivery	medium	low	Goods must be cleaned before storage	Establishment's Manager
<b>Mould infestation of storage cells</b>	Emptying and cleaning at regular intervals	low	medium	Emptying and cleaning of the cell, disposal of the goods	Establishment's Manager
<b>Salmonella in by-products of oil production</b>	Regular analyses; compliance with and monitoring of the minimum temperature in production	Low to medium	high	Goods are blocked; information to AMA-Marketing and authority; decontamination	Establishment's Manager

Within the monitoring system, it is in any case necessary to describe a procedure for dealing with products that do not meet the feedstuff safety requirements. This may concern the disposal of feedstuff as well as the organisation of the retrieval of feedstuff that has already been delivered.



The control (in German *Lenkung*) of defective products shall be recorded in writing.

## 2 Hygiene Management

The hygiene requirements that are placed on the establishment and with which all employees are also familiarised include the following areas:

- **Staff:** Employees and visitors are to be instructed accordingly regarding eating, drinking, smoking and illnesses. Eating and smoking must be avoided in the production area.
- **Cleaning:** Machines, storage, production facilities, floors and walls must be kept clean. The areas to be cleaned and the cleaning intervals are to be defined in a cleaning plan. The implementation of the cleaning measures must also be documented. Cleaning agents must not negatively affect feedstuff and must be stored safely. The water used for cleaning must be suitable for animals.
- **Pests:** The business premises and buildings must be protected against the intrusion of pests. Regular pest monitoring (e.g. setting up bait boxes or traps) including inspection rounds and documentation must be carried out.



Instructions for staff, cleaning plans and pest monitoring must be documented in writing.

- **Waste:** It must be ensured that waste is collected separately from feedstuff, clearly labelled and disposed of accordingly.
- **Business Premises:** It must be ensured that the premises are kept clean and that no waste or rubbish is stored in places not intended for this purpose. An access regulation for unauthorised persons is necessary.

### 3 Traceable Flow of Goods

The traceability of the flow of goods is to be ensured by a labelling and documentation system across all production and processing stages. A traceable batch formation as well as a corresponding reward for offer (in German *Auslobung*) of the batch numbers on sack tags/delivery notes shall be ensured. A batch is a uniform and definable unit of products which are designated as coherent on the basis of their labelling (e.g. batch number, production date, best-before date).



It shall be recorded in writing how the allocation system for batch numbers is carried out.

### 4 Management of Raw Materials

#### Raw materials bought in addition

- are to be supported by delivery notes or invoices with all the necessary details (supplier, date, quantity, product designation...)
- are to be subjected to an incoming goods inspection and handled accordingly in the event of a negative assessment

#### Final products

- must be properly labelled (date, quantity, product name, logo pastus<sup>®</sup> AMA Quality Seal suitable, best-before date, batch number...).
- With regard to the best-before date, they should be removed from storage in the order in which they were put into storage (first in/first out principle).

### 5 Storage and Production

Raw materials may only be stored in facilities suitable for this purpose:

- Chemical, hygienic, microbiological and physical impairments must be prevented as far as possible.
- Regularly carry out self-checks of the storage facilities
- Ensure that transport and conveying routes as well as loading and unloading equipment are sufficiently protected from environmental influences (e.g. weather, animals).
- Products shall be stored in such a way that they can be clearly identified at all times and that no cross-contamination occurs.
- Lighting fixtures are protected in such a way that in the event of breakage there is no risk of contamination of the feedstuff or raw goods by shards.
- Each storage cell must be completely emptied at least once a year for cleaning.

## **6 Transport**

The **pastus**<sup>®</sup> feedstuff produced may only be collected by **pastus**<sup>®</sup> certified transport companies or by the farmers themselves (end consumers). In both cases:

- ensure and document the cleanliness of the means of transport used (on the delivery note/transport note)
- the three preceding previous freights (in German *Vorfrachten*) must be confirmed by the transporter or farmer.
- and it must be ensured that the previous freights do not pose a risk to the feedstuff to be transported.

## **7 Retained Samples**

A representative retained sample must be taken from each batch (=uniform and definable unit of products) placed on the market and kept for at least three months. The retained samples shall be marked in such a way that they can be assigned to the respective batch.

## **8 Product Analyses**

The establishment manager must ensure that the final products meet all feedstuff safety requirements. For this purpose, it is also necessary within the framework of self-check to have regular analyses carried out for certain parameters that can negatively influence feedstuff.

In addition, analysis monitoring is organised by AMA-Marketing for participants in the **pastus**<sup>®</sup> Regulation for Producers of Very Small Quantities. Sampling is carried out at certain intervals by AMA-Marketing after consultation with the establishment. The feedstuff samples are analysed by an accredited laboratory for the parameters mycotoxins, dioxins, salmonellae, heavy metals, residues of plant protection products and PAHs. In the event of legal limits or orientation values being exceeded, the further course of action and the measures to be taken are to be planned in consultation with AMA-Marketing.



More SAFETY  
in feedstuff

**pastus**   
AMA-Gütesiegel tauglich



excellent  
**QUALITY**

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independent  
**MONITORING**