

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

Water- and extract-based syrups

Budapest, 2026

Water- and extract-based syrups

To be eligible for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks, applications may be submitted for products known as 'syrup', produced using water and a plant-based flavouring component (flowers, medicinal plants and/or aromatic herbs) or natural flavouring substances/preparations (extracts), which have a taste and aroma characteristic of their name, and prepared using either a cold or hot process, the production conditions and characteristics of which comply with the applicable Hungarian and EU legal requirements and, in addition to the relevant criteria of the Hungarian Food Code, meet the following requirements:

Mandatory elements

Criteria for the raw material and other ingredients which may be used:

- It shall only be produced from the plant-based flavouring material indicated in the designation or the extract thereof.
- For products containing sugar, only sugars extracted from fruit, granulated sugar as defined by MÉ 1-3-2001/111 and honey as defined by MÉ 1-3-2001/110 are permitted.
- Only lemon juice or concentrated lemon juice shall be used to adjust acidity. Of the food additives, only ascorbic acid (E300) and citric acid (E330) are permitted, in the quantities necessary to adjust the sour taste or acidity.

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



- Testing for lead, cadmium and nickel contamination in the primary flavouring plant material (flowers, herbs, etc.) shall be carried out in accordance with Commission Regulation (EU) 2023/915, on a per-supplier basis, but at least every six months ¹.

Requirements for the packaging of the finished product:

- Only glass packaging material shall be used.

Optional elements

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted for products that, in addition to the above-mentioned mandatory requirements, also comply with at least one point in each of the optional element categories I and II.

¹ Measurement results provided in the supplier's certificates may also be taken into account when carrying out the mandatory tests specified above.

I. Production process

Self-testing

1. Comprehensive (sensory, physical-chemical, microbiological) self-testing of the product by production batch in the plant.
2. Trend analysis within the framework of self-testing: creation of a quality control chart for the graphical representation of analytical and microbiological values, with the setting of guidance values, a warning threshold and/or limit values. These values shall be compared to the actual data collected from self-testing, and, if necessary, appropriate measures shall be taken.
3. Tests under the self-testing scheme shall be carried out by authorised in-house or external laboratories with regard to the following criteria:
 - sugar content
 - water-soluble dry matter content (if sugar is used)
 - total acidity (expressed as citric acid)
 - microbiology (according to EüM Decree No 4/1998 of 11 November of the Ministry of Health and Regulation (EC) No 2073/2005)
 - pesticide residues from the supplied plant material.

At least 9 samples per year shall be tested at random from the various batches produced in the given year.

4. Batch-based self-monitoring with a focus on the production process (from the receipt of the raw material to the delivery of the finished product).
5. There shall be a raw material evaluation/supplier programme in place, where trend analysis is carried out based on laboratory findings.
6. Use of raw materials that bear the KMÉ trademark.
7. Use of fruits with a protected designation of origin (PDO) or a protected geographical indication (PGI), registered in the list of Geographical Indications of the European Union pursuant to Regulation (EU) 2024/1143 of the European Parliament and of the Council.
8. Certified organic production pursuant to the control and certification systems laid down in Regulation (EU) 2018/848 of the European Parliament and of the Council.
9. (Not optional together with point 15 and 22.)
10. The crop grower operates in accordance with a certified food safety system. (e.g. it has Global G.A.P. certification.)

11. A favourable packaging solution that can be clearly distinguished in terms of convenience and practicality from the packaging of other similar products available on the market. In the case of consumer-friendly packaging, sustainability aspects as defined in optional element category II shall also be taken into consideration.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources
 12. The plant/applicant derives part of its energy from renewable energy sources (e.g. thermal water, geothermal heat, solar panels, biogas) in the production and preparation process.
*(The enterprise has a certified green product, green service, or sells green energy (solar energy, wind energy, hydropower, biogas, geothermal energy).
Document to demonstrate the distribution of total and renewable electricity consumption in the last financial year).*
- Use of sustainable management inputs/technological methods
 13. More efficient resource management, material, energy and water management, and modernisation of processing technologies that reduce environmental impact (for example regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the refrigeration systems and the reduction of energy consumption).
(It shall be demonstrated
 - *whether it has environmental compliance/certification*
 - *whether it uses a qualified green product or service for its operation.**It has a process in place to identify, assess and respond to environmental and social risks and opportunities.
It is necessary to examine what proportion of the materials used by the undertaking or by the undertakings in its value chains are recycled, reclaimed, renewable and non-renewable raw materials /circular economy/.)*
 14. Energy recovery system on production machines.
(For example, the use of any equipment that captures and transfers compressor waste heat. Recycling of thermal energy for other industrial processes that require heat or steam).
 15. Application of an Environmental Management System (EMS) or EMAS (Eco-Management and Audit Scheme) in accordance with standard MSZ EN ISO 14001:2015, certifying environmental compliance.
(Preparation of annual reports which provide information about the energy use, waste management, water use and other environmental impacts.)

16. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents. (not optional in combination with point 8)
(Certifications, safety data sheets, specifications, trademarks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)
 17. Utilisation of by-products, minimisation of product and material losses.
(The undertaking has a process in place to identify, assess and respond to environmental and social risks and opportunities. The undertaking uses raw materials, secondary raw materials produced from waste in accordance with circular economy principles, and the circular economy requirements are taken into account in the design of the product, including the packaging of the product.)
 18. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
 19. Verified decrease in specific water use.
(E.g. use of run-off hot water from installations for secondary cleaning tasks, drip irrigation, rainwater collection and recycling, grey water recycling.)
- Green rating
20. Official proof of a recognised, certified sustainability rating in accordance with the EU legislation in force (e.g. but not limited to: EcoVadis, B Corp, BREEAM, LEED, ISCC).
 21. Green sourcing policy, documented: prioritising suppliers that have made sustainability investments.
(The undertaking makes its suppliers carry out an environmental assessment of the products and/or services. Demonstration of the proportion in which suppliers use, for example, renewable energy sources, whether they take building energy aspects into account, whether they operate an environmentally sound waste system, minimise the environmental impact of the logistics network and that of transport.)
 22. The undertaking has a Science Based Target Initiative (SBTI) commitment.
 23. The raw material used in the production of the product originates from an organic producer (operator or group of operators) certified in accordance with Regulation (EU) 2018/848 of the European Parliament and of the Council, or is obtained from extensive farming or from production with a reduced environmental footprint that can be otherwise scientifically demonstrated.
E.g. product with ecological labelling, environmentally friendly product. (not optional in combination with point 8)

- Use of environment-friendly packaging solutions
 24. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable /FSC or PEFC logo/).
 25. Suppliers of primary packaging material that come into contact with the product shall have BRC or IFS PACsecure certification.
- Transport
 26. The main component comes to the processing plant from own holding or from within 100 km.
(Place of production, the production and/or processing site may be located within a distance of 100 km.)
 27. Optimised transport and route planning aimed at reducing emissions.
(Lean & Green program)
 28. The product shall be delivered to the consumer through a short supply chain.

Social aspects

29. Existence of SMETA (Supplier Ethical Data Exchange) audit.
30. Prevention of food waste through donation.
31. Prevention of food waste by preventing waste generation in production and logistics.