HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

Foods preserved by heat-treatment
Lekvár

Budapest, 2026

Lekvár

Applications for the High Quality Food (KMÉ) marks may be submitted for products called ‘lekvár’ preserved by heat-treatment, whose production conditions comply with current Hungarian and EU legal requirements, as well as the requirements of the Hungarian Food Code, in addition to the following criteria.

Mandatory elements

A. Definition of the product:

A product made by cooking one or more types of fresh or quick-frozen fruit, with or without added sweetener, to the desired consistency. The product contains the fruit in pieces and/or puréed form. This set of requirements does not apply to lekvár flavoured with alcohol.

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

- Fresh or quick-frozen fruit may be used.
- In the case of fresh fruit, the raw material shall be processed as soon as possible according to the following:
    - immediately after pitting: plums,
    - within 12 hours: sour cherries, cherries,
    - under appropriate storage within 24-48 hours: berries, e.g. strawberries, raspberries, blackberries.

Other ingredients:

- Of the additives, only fruit pectin may be used (expect in the case of lekvár made from plum). Plant-based fibre (from apples or citrus fruits) can also be used as a thickening agent (expect in the case of lekvár made from plum).
- No preservatives may be added, even in carry over form.
- It may not contain any sweeteners.
- Only lemon juice, lime juice or their concentrates may be used to adjust the acidity.
- Use of aroma is not allowed.

Criteria for the finished product:

- Quantity of prepared fruit used per 100 g of finished product: generally at least 60 g; for citrus fruits at least 50 g; for blackcurrants, quinces and rosehips at least 35 g.
- It must not contain any seeds/pits/stones, seed/pit/stone fragments, stem fragments or other foreign matter.

- For sealing jars, only PVC-free lids may be used.

Optional elements

Applications for the award of the High Quality Food (KMÉ) 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.

I. Production process

Self-testing

1. Tests are carried out in an own or external laboratory approved for the raw material and for the finished product under the self-testing scheme, and these shall be conducted at specified intervals in respect of the following criteria:

- organoleptic characteristics
- water-soluble dry matter content
- sand content
- testing for pesticide residues according to Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

2. Weight check (e.g. with an individual in-line weight checker) for each passing primary packaging.

3. Trend analysis within the framework of self-testing: creation of a quality control chart for the graphical representation of analytical and microbiological values, indicating guidance values, a warning threshold and/or limit values. These values shall be compared with the actual data obtained from self-monitoring, and, if necessary, measures shall be taken.

4. Finished products are subject to complex self-testing (in respect of physical-chemical and microbiological parameters) per production batch during/at the end of production (washing, pitting, cutting, cooking, sealing, heat treating, cooling), which should be documented (duration of the heat treatment and temperature control, PH value, sealing control, glass jar control).

5. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), existence of a certification as proof.

6. A raw material evaluation/supplier programme should be in place, where trend analysis is performed based on laboratory findings.

7. 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. (Not optional together with point 18 and 26)

8. Use of raw materials which bear the KMÉ trademark and/or local raw materials coming from the producer.

9. 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.

10. The raw material comes from a conservation area.

11. The producer has a nature protection plan.

12. The crop producer operates in accordance with a certified food safety system. (e.g. has Global GAP certification)

13. In-line metal or X-ray detectors for all primary packaging passing through.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- **Use of environment friendly, renewable energy resources**

14. 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 undertaking 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**

15. More efficient management of resources, material, energy and water management, and modernisation of processing technologies that reduce environmental impact (for example regenerative heat recovery, waste heat recovery, improvement of the efficiency of the refrigeration systems and reduction of energy consumption).
(It must 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/.)

16. 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).

17. 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.)

18. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents. (Not optional together with point 7)
(Certifications, safety data sheets, specifications, trademarks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)

19. 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.)

20. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).

21. 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**

22. 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).

23. 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 into account the building energy aspects, whether they operate an environmentally sound waste system, minimise the environmental impact of the logistics network and that of transport.)

24. The undertaking has a Science Based Target Initiative (SBTI) commitment.

25. 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 together with point 7)

- **Use of environment-friendly packaging solutions**

26. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable /FSC or PEFC logo/).

27. Suppliers of primary packaging material that come into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

28. The main component comes to the processing plant from own holding or from within a distance of 100 km.
(The place of production, manufacturing and/or processing site may be located within a distance of 100 km.)

29. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)

30. The product shall be delivered to the consumer through a short supply chain.

Social aspects

31. Existence of SMETA (Supplier Ethical Data Exchange) audit.

32. Prevention of food waste through donation.

33. Prevention of food waste by preventing waste generation in production and logistics.