HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Breads
(made using the indirect method with sourdough)

Budapest, 25 March 2025

Breads

Applications for the award of the High Quality Food (KMÉ) trademark may be submitted for products called ‘bread’ which are made mainly from the flour of cereal grains using the indirect method with sourdough (with yeast or without added yeast) and the production of which involves dough making, shaping, leavening, and baking, to subsequently place the product on the market in a packaged or unpackaged form. The conditions of production must comply with the Hungarian and EU legislation in force, and the finished product must comply with the following requirements in addition to the requirements of the Hungarian Food Code.

Mandatory elements

Criteria for ingredients:

- Production can only be done from domestic flour raw materials, for which DON toxin testing is mandatory on a quarterly basis, relying on the measurements of the laboratory or the mill.
- Only ingredients listed in the Hungarian Food Code (Codex Alimentarius Hungaricus) may be used, with the exception of the following:
    - leaven product as a sourdough substitute
    - soya products
    - palm oil may only be used if it has the sustainable RSPO certification
    - preservative
    - food grade acetic acid
    - food vinegar
    - potato flakes.

  In the case of products which are made with a technology that does not use added yeast, starter cultures must also not be used.

Criteria for the finished product:

- The product may only be made using the indirect method with sourdough (with yeast or without added yeast).
- In the manufacture of potato-enriched products, the adjective ‘potato’ may be used if the proportion of boiled potatoes in the total weight of flour is at least 12 % (w/w).
- The name ‘bread’ as mentioned in the Hungarian Food Code must be supplemented by the adjective ‘sourdough’ and, to the extent that the sourdough does not contain any added yeast, only the claim ‘produced with sourdough without added yeast’ should be used (the term wild sourdough starter cannot be used).
- Acidity:
    - in the case of rye breads and wholemeal breads: 5-10

- in the case of other breads: 4-8

Breads bearing the KMÉ trademark cannot be produced for freezing.

Minimum durability date for unpackaged products: up to 3 days.
In the case of packaged products, the technology of the packaging process determines the minimum durability date.

Technology indicators for the sourdough starter:

- sourdough starter size – minimum 40 % (w/w)
- sourdough starter density: minimum 60 % (w/w)
- the time for the sourdough starter to rise: at least 10 hours

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-monitoring of the product

1. Random testing of the product, in the plant, from the daily production batches (for organoleptic, physical-chemical and microbiological parameters).

2. Use of methods in the plant, in the framework of which production processes, product quality and hygiene are regularly tested, corrective measures are implemented based on the findings, good practices are established and the staff are provided training accordingly.

3. Product testing within the framework of self-monitoring: 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-monitoring, and, if necessary, appropriate measures shall be taken.

4. Tests should be carried out by in-house or external laboratories authorised under the self-monitoring scheme, with regard to the following criteria:

    - Salt content expressed as NaCl in relation to the dry matter of the crumb
    - Acidity
    - Weight

    A minimum of nine random samples from different production batches, produced and dispatched for marketing in the given year, shall be examined annually in a way that at least one sample is included from each calendar quarter.

5. Microbiological testing of the product for Salmonella and E.coli, mould parameters, whereby tests shall be performed every two months by an own or external laboratory.

6. An ISO 22000, BRCGS FOOD, FSSC 22000 or IFS certification must have been obtained.

Production process of the product

7. Use of basic and/or ancillary materials bearing the KMÉ trademark

8. Metal detector or X-ray detector check on all outgoing transport packaging.

II. Sustainability

Use of environment friendly, renewable energy resources

9. The applicant derives part of its energy from renewable sources (e.g. geothermal heat, solar panels, biogas).

Use of sustainable management inputs/technological methods

10. Choosing suppliers who have invested in environmental protection (waste water treatment, waste management).

11. Selecting suppliers who deliver packaging-free raw material (e.g. bulk flour).

12. A more efficient management of resources: use of processing technologies that are material-, energy- and water-efficient and reduce pressure on the environment, and the upgrading of the already existing technologies (for example regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the refrigeration systems and the reduction of energy consumption).

13. Use of environmentally friendly cleaning products and detergents.

14. Saving water (e.g. reducing specific water use, using effluent hot water from individual equipment for secondary cleaning tasks), efficient and environmentally friendly waste water treatment technology.

15. Possession of an Eco Vadis, B Corp or other internationally recognised sustainability rating.

16. Use of environmentally friendly packaging solutions (reduced packaging size or biodegradable, compostable packaging materials).

Transport distance

17. The raw materials used in the production of the product are sent to the processing plant from within a radius of 100 kilometres.