HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Breads
(made with the indirect sourdough method)

Budapest, December 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 (MÉ).

Mandatory elements

Criteria for ingredients:

- Production is only allowed from domestic flour raw materials, for which DON toxin testing is mandatory on a quarterly basis (measurements by the mill may also be accepted).
- 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
    - starter culture
    - palm oil may only be used if it has the sustainable RSPO certification
    - preservative
    - food grade acetic acid
    - food vinegar
    - potato flakes

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 of the bread included in the Hungarian Food Code must be supplemented with the adjective ‘sourdough’ / ‘wild sourdough’.
- Acidity:
    - in the case of rye bread and wholemeal bread: 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-testing 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, with 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-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.

4. Tests should be carried out by an own or external laboratory authorised under the self-testing 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. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), possession of a certification as proof.

Production process

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

Environmental protection (reduction of environmental footprint, green logistics)

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

9. 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**

10. 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/.)

11. 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).

12. 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.)

13. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents.
    (Certifications, safety data sheets, specifications, trademarks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)

14. 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.)

15. Operation of an environmentally sound waste management system. Separate waste collection and recycling, in a documented form.
    (The undertaking is authorised to handle, collect, transport, store and dispose of persistent organic pollutants in a non-polluting way once they become waste.)

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

17. Verified decrease in specific water use.
    (*E.g. use of effluent hot water from installations for secondary cleaning tasks, drip irrigation, rainwater collection and recycling, grey water recycling.***)**

- **Green rating**

18. 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).

19. 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.)

20. The undertaking has a Science Based Target Initiative (SPTI) commitment.

21. 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 organic labelling, environmentally friendly product.)*

- **Use of eco-friendly packaging solutions**

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

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

- **Transport**

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

25. Plant protection products, materials that improve or maintain the fertility of the soil shall be manufactured and transferred to the production site from within 100 km.

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

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

Social aspects

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

29. Prevention of food waste through donation.

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