HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Trappista cheese

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Trappista cheese

Applications for the High Quality Food (KMÉ) and High-quality Food Gold Grade trademark may be submitted for full-fat or half-fat, semi-hard trappista cheese that has been produced from cow's milk/cream with the addition of pure cultures of lactic acid bacteria and coagulating enzymes (or in the case of lactose-free products with the addition of lactase enzyme), by means of enzymatic coagulation, and that has been matured for at least 3 weeks, developing distinct organoleptic qualities with fermentation openings. Applications may also be submitted for products produced by traditional smoking.

The product must comply with the applicable Hungarian and EU legislation and the following criteria.

Materials that may be used:

a) cow's milk,
b) skimmed milk, partly skimmed milk, milk with a fat and/or protein content adjusted by membrane separation, or mixtures thereof,
c) cream,
d) pure cultures of lactic acid bacteria,
e) coagulating enzyme,
f) drinking water,
g) table salt,
h) from among the authorised additives, calcium chloride, potassium nitrate and the colouring agents 160a, 160b and 160c may be used,
i) in the case of a lactose-free product, lactase enzyme.

The milk used must have a protein content of at least 3.2 g/100 g.

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.

I. Production process

Self-monitoring and self-testing

1. Comprehensive (organoleptic, physical and chemical, microbiological) self-testing of the product by production batch in the holding.

2. Monitoring of the shelf life of all production batches, examination and documentation of the organoleptic, physical, chemical and microbiological parameters.

3. The processor shall include in the supplier contracts that it will only accept milk and/or cream from the dairy farm with an aflatoxin M1 content not exceeding the limit value, which it shall check for itself in all batches of raw milk and/or cream delivered to and accepted at the plant. The testing method must be such that it can be used to verify compliance with the maximum levels specified in the applicable regulation on the acceptable levels of certain contaminants in foodstuffs.

4. The use of methods in the plant with which production processes, product quality and hygiene are regularly checked, and based on the findings corrective measures are implemented, good practices are identified, and staff members are trained accordingly.

5. 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 to the actual data collected from self-testing, and, if necessary, appropriate measures shall be taken.

6. Tests shall be carried out in external laboratories under the self-monitoring scheme with regard to the following criteria:
   - fat content,
   - dry matter content,
   - fat content in the dry matter
   - water content in the fat-free cheese material,
   - non-milk fat where vegetable fat is also used in the plant,
   - microbiology (according to EüM Decree No 4/1998 of 11 November of the Ministry of Health and Regulation (EC) No 2073/2005),
   - net weight,
   - lactose content in the case of lactose-free products.

   A minimum of 9 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.

Milk processing methods

7. Conformity with higher hygiene requirements during the production process: raw bulk milk and cream arriving at the plant shall be subjected to the requirements of Annex 4 to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods, 3 times a month.

8. Batch-based self-monitoring, focusing on the production process (from the receipt of the raw milk/cream until the delivery of the finished product).

9. Operation of a raw milk/cream supplier programme, where trend analysis is made on laboratory findings concerning the raw milk/cream.

10. Closed production technology.

11. Use of raw materials bearing the KMÉ trademark.

12. Entitlement to the milk heart (‘Tejszív’) logo.

Animal husbandry (the production process of the input)

13. Feeding with feed for GMO-free production.

14. Certified organic production pursuant to the inspection and certification scheme laid down in Regulation (EU) 2018/848 of the European Parliament and of the Council. (Not optional in combination with point 32).

15. The livestock holding has a valid Global GAP animal welfare certification.

16. The livestock holding receives EU funding for animal welfare.

17. If the dairy processor is also a dairy farmer, a documented aflatoxin test (of its own feed and any purchased feed -mass, fodder, supplementary premixes-) shall be carried out at least once every calendar quarter.

Use of consumer-friendly packaging

18. 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. Consumer-friendly packaging with an ecological footprint/environmental load greater than that of similar products on the market is not acceptable.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

19. Application of eco-friendly manure treatment methods.

    Note: The undertaking has a process in place to identify, assess and respond to environmental and social risks and opportunities. (environmentally friendly manure storage, amount of manure applied,)

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

20. 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**

21. 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 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/.)

22. 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).

23. 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.)

24. 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.)

25. Utilization 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.)

26. 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.)

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

28. Proven 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**

29. 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).

30. 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.)

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

32. 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.* (Not optional in combination with point 14)

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

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

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

- **Transport**

35. The main component comes to the processing plant from own farm or from within a distance of 100 km.

    (Place of production, the production and/or processing site may be located within a distance of 100 km.)

36. Feed is delivered from within a distance of 100 km.

37. Live animals are transported within a radius of 100 km.
38. Transport optimisation, route planning to reduce emissions.
    (Lean & Green program)
39. The product shall be delivered to the consumer through a short supply chain.

Social aspects

40. Existence of SMETA (Supplier Ethical Data Exchange) audit.
41. Prevention of food waste through donation.
42. Prevention of food waste by preventing waste generation in production and logistics.