

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Dried pasta

Budapest, November 2025

Dried pasta

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for products, under the name 'dried pasta', whose production conditions comply with current Hungarian and EU legislation, and the product meets the following requirements in addition to the relevant specifications of the Hungarian Food Code (Codex Alimentarius Hungaricus).

Mandatory elements

Criteria for raw materials:

- Only special pasta flour may be used for production: pasta wheat flour (BTL-50) for aestivum wheat products and pasta durum wheat semolina for durum wheat products (DTD).
- The whole wheat pasta shall be made from 100% whole grain flour.
- In the case of durum products, the level of aestivum contamination shall not exceed 5%.
- In the case of egg products, only unprocessed, freshly cracked eggs may be used (max. 18 hours after being cracked).

Criteria for the finished product:

- Degree of disintegration: not more than 5% by number.
- Degree of acidity: up to 4 (except for whole grain products).

Optional elements

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade certification marks 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

Product self-testing

1. Complete quarterly self-testing of the finished product (Hungarian Food Code parameters, physical-chemical and microbiological characteristics, packaging, weight, marking).

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.)
(TRADEMARK OFFICE, Food Chain Safety Center Non-profit Ltd.)

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36



KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



2. DON-toxin test for whole grain dried pasta. For small producers, at least one sample of different batches randomly sampled every quarter, for other holdings at least one sample every two months.
3. In the case of finished durum products, testing for aestivum contamination twice a year.
4. In the case of eggs, quarterly self-testing (after cracking) of 5 elementary samples for the parameters *Salmonella*, *S. aureus*, *Enterobacteriaceae*, microbe count, *E. coli*, and *E. faecalis*. In the case of multiple suppliers, all suppliers should be subject to testing within six months.
5. Self-testing of wheat grinds (Hungarian Food Code parameters, toxins, *Salmonella*, mould test): at least one sample per quarter.
6. Use of methods in the plant with which production processes, product safety, quality and hygiene are regularly checked, and based on the findings corrective measures are adopted, good practices are identified, and staff members are trained accordingly.
7. Operation of food safety and quality management systems certified by an independent body (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000), possession of a certification as proof
8. 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.
9. In-line individual checkweighers for every passing primary and secondary packaging.

Production process

10. Organoleptic qualification, moisture and egg content measurements documented every two hours during production.
11. Compliance with higher hygiene requirements during the production process: for production raw materials, every tenth batch shall be subjected to testing with regard to the microbiological parameters of raw materials, as prescribed in Annex 4 of Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination of foodstuffs and in Commission Regulation (EC) No 2073/2005, but at least once a month.
12. Batch-based self-testing with a focus on the production process (from the receipt of the raw material to the delivery of the finished product).
13. There shall be a raw material evaluation/supplier programme in place, where trend analysis is performed based on laboratory findings.
14. The operation of food safety and quality management systems (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000) certified by an independent organisation for the raw material suppliers, the existence of a certification as proof

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.)
(TRADEMARK OFFICE, Food Chain Safety Center Non-profit Ltd.)

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36
30/306 4238 | kme.hu

15. Use of raw materials bearing the KMÉ certification mark.
16. Use of raw materials which are fully or partly self-produced.
17. Time-based tracking of primary packaging.
18. In-line metal detectors for all primary packaging passing through.

Crop production (process of input production)

19. Certified organic farming (not optional in combination with point 34).
20. Participation in the agri-environmental management scheme (AKG programme).
21. The wheat flour producer applies the 'Good Agricultural and Environmental Conditions' and 'Good Farming Practices' criteria laid down in Decree No 4/2004 of 13 January of the Ministry of Agriculture and Rural Development.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

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

22. 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**

23. 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/.)

24. Energy recovery system on production machines.

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.
(TRADEMARK OFFICE, Food Chain Safety Center Non-profit Ltd.)

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36
30/306 4238 | kme.hu

(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).

25. 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.)
26. 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.)
27. 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.)
28. 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.)
29. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
30. 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**

31. 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).
32. 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.)

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.
(TRADEMARK OFFICE, Food Chain Safety Center Non-profit Ltd.)

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36
30/306 4238 | kme.hu

33. The undertaking has a Science Based Target Initiative (SBTI) commitment.
34. The raw material used in the production of the product comes from certified organic or extensive farming or has a reduced environmental footprint for which there is other scientific evidence. (not optional in combination with point 19)
(E.g. products labelled as organic, environmentally friendly product or service.)

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

35. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable /FSC or PEFC logo/).
36. Suppliers of primary packaging material that come into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

37. 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.)
38. 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.
39. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)
40. The product shall be delivered to the consumer through a short supply chain.

Social aspects

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

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.)
(TRADEMARK OFFICE, Food Chain Safety Center Non-profit Ltd.)

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36
30/306 4238 | kme.hu