

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



# HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

## **SPECIFIC CERTIFICATION REQUIREMENTS**

**Flour mixtures, mixes**

Budapest, 2025. ...

## Flour mixtures, mixes

Applications for the KMÉ trade marks may be submitted with flour mixtures and mixes which are not suitable for immediate consumption due to their nature, serve as traditional purpose flours or are used by a specific group of consumers as convenience mixtures for the production of bakery products, and the production conditions of which comply with the applicable Hungarian and EU legal requirements, and the products meet the following requirements in addition to the relevant legal requirements.

### Eligible product areas:

- Flour mixtures

Typically made by mixing several types of cereal meal, possibly using seeds, dietary fibres, yeast powders, enzymes, and can be used as purpose flours.

- Special flour mixtures, convenience mixtures, mixes

Typically products obtained by mixing cereal meals, flakes, cereal and tuber starches, animal or vegetable proteins, food fibres, thickeners (e.g. fats, sugar, eggs or alternatives to these) and/or yeast powders, enzymes, added minerals, vitamins or other substances with a nutritional or physiological effect.

### Mandatory elements

- If wheat and rye meals are to be used, production may only be carried out using domestic cereal raw materials.
- Products shall not contain insect proteins.
- They shall not contain soy products.
- Only RSPO certified palm oil may be used.
- When flavourings are used, only natural flavouring substances and/or flavouring preparations (as defined in Regulation (EC) No 1334/2008 of the European Parliament and of the Council) may be used.
- For products manufactured to meet special nutritional requirements, certification of laboratory or self-documented rapid testing: in the case of allergen-free products, for each production batch (tests for substances causing allergies or intolerances listed in Annex II to Regulation (EU) No 1169/2011 of the European Parliament and of the Council), in the case of other (non-allergenic) ingredient-free products, in accordance with the self-testing plan, but at least quarterly.

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- Testing for contamination of relevant cereal and other meals (wheat, rye, maize, oat, rice flour and other grain flours (e.g. from oilseeds)) pursuant to Commission Regulation (EU) 2023/915, by supplier, but at least on a quarterly basis.

Measurement results provided in the supplier's certificates may also be taken into account when carrying out the mandatory tests specified above.

## Optional elements

Applications for the award of the High Quality Food (KME) 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. Complete quarterly self-testing of the finished product (quality parameters, physical-chemical and microbiological characteristics, packaging, weight, marking).
2. In the case of products enriched with mineral substances and vitamins, testing for the relevant ingredients concerned (enrichments) twice a year.
3. The cereal raw materials used shall be tested for pesticide residues twice a year, on a random basis.
4. Self-testing of the cereal meal raw material to be used; testing the parameters specified in the Codex Alimentarius Hungaricus: at least one sample per quarter. In the case of multiple suppliers, all suppliers should be subject to testing within six months.
5. The use of such methods in the plant, in the framework of which the production processes, product safety, quality and hygiene are regularly checked in a documented way, and based on the findings corrective measures are introduced, good practices are identified, alongside the provision of appropriate training for staff members.
6. 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.

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7. 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.
8. In-line individual weighing scales for all primary packaging in transit.

### **Production process**

9. Compliance with higher hygiene requirements during the production process: for raw materials, the microbiological parameters listed in Annex 4 of Decree No 4/1998 of the Ministry of Health of 11 November 1998 on the allowable limits of microbiological contamination of foodstuffs shall be tested in every tenth batch in the production raw material, or such tests shall be carried out at least once a month.
10. Batch-based self-testing with regard to the production process (from the receipt of the raw material to the delivery of the finished product).
11. Operation of a raw material evaluation/supplier programme, in which trend analysis is performed based on laboratory findings.
12. The operation of food safety and quality management systems (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000) certified by an independent organization for the raw material suppliers, the existence of a certification as proof.
13. Use of raw materials bearing the KÉMÉ trademark.
14. In-line metal or X-ray detector for all primary packaging passing through.
15. Use of an entoleter and/or steriliser.
16. Use of main raw materials from certified organic farming in the production of the product (not optional in combination with point 29).

## **II. Sustainability**

### **Environmental protection (reduction of environmental footprint, green logistics)**

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

17. The holding/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.

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*(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**

18. A more efficient management of resources: the modernisation of processing technologies that are material-, energy- and water-efficient and reduce pressure on the environment

*(e.g. regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the cooling systems, the 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/.)*

19. Energy recovery system on production machines.

*(For example, the use of any equipment that captures and transmits the waste heat of the compressor. Recycling of thermal energy for other industrial processes that require heat or steam).*

20. 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.)*

21. 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.)*

22. 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*

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*circular economy requirements are taken into account in the design of the product, including the packaging of the product.)*

23. 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.)*

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

25. 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**

26. 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).

27. 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.)*

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

29. The raw material used in the production of the product comes from certified organic or extensive farming or has another scientifically verifiable reduced environmental footprint. (not optional with point 16)

*(E.g. products labelled as organic, environmentally friendly product or service.)*

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

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

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

- **Transport**

32. The main component comes to the processing plant from own holding or from within 100 km.

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

33. 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.

34. Transport optimisation, route planning to reduce emissions.

*(Lean & Green program)*

35. The product shall be delivered to the consumer within a short supply chain.

### **Social aspects**

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

37. Prevention of food waste through donation.

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



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