HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Fresh goose meat

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Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for the fresh meat of goose (*Anser anser domesticus)* [1]as defined in Regulation (EC) No 543/2008, following slaughter in an approved slaughterhouse.

- young goose or gosling: a bird in which the tip of the sternum is flexible (not ossified); the fat layer on the carcase is thin or moderately thick everywhere; the fat of the young goose may have a colour indicative of special feeding;
- goose: a bird in which the tip of the sternum is solid (ossified); the slaughtered animal has a moderately thick or thick layer of fat everywhere.

In addition to the above, based on slaughter age and utilisation, the following designations may be used for fresh goose meat (as an applicant for the use of the KMÉ trademark), in line with common practice in Hungary:

- The term fresh meat of **young goose ("pecsenyeliba/pecsenyelúd")** refers to a broiler type, 8-10 weeks old animal, slaughtered before first shedding.

- The fresh meat of **young fattened goose ("fiatal hizlalt liba/lúd")** slaughtered at 13 to 16 weeks of age comes with a higher slaughter weight and better breast yield.

- The fresh meat of **meat-type goose ("húsliba/húslúd")** refers to geese of 16-23 weeks of age, which have been fed with compound feedingstuffs or fattened and kept outdoors.

- If, during fattening, maize is replaced by oat and the relevant requirements of Regulation (EC) No 543/2008 are complied with in terms of animal nutrition, the expression "meat-type goose" shall be replaced by **"goose fattened on oat" ("zabos/zabon hizlalt liba")**.

- The fresh meat of **fattened goose ("hízott liba/lúd")**or "liver-type goose" is a goose fattened for the foie gras by force-feeding.

Only those products may be used for application for the trademark that have been found to be fit for consumption in a meat inspection, have been classified as "Class A" and correspond to the designations of "young goose", "young fattened goose", "meat-type goose", "goose fattened on oats", "fattened goose" or "liver-type goose".

The product must comply with the Hungarian and European Union legislation in force, including the animal welfare requirements for the keeping of animals, their transport (loading and transportation) and the technological hygiene requirements for their slaughter and cutting.

In the case of sliced and/or diced products, the meat must be sliced and/or diced and packaged within 24 hours of cutting.

[1] Fresh meat should be understood as defined in Annex I, point 1.10 of Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin.

Meat thawed after freezing may not be placed on the market with a KMÉ trademark.

Specific requirements for the processing of fattened geese

In birds from which the fattened liver (foie gras) is lifted out, care should be taken to ensure complete exsanguination. The fattened liver may be removed 'hot' – directly during slaughter or 'cold' – during so-called "late evisceration". After lifting out the liver, the heart, the blood vessels to the liver, the gallbladder, hanging ligaments and the fat between the two lobes of the liver should be removed and cut off from the liver.

Animal husbandry requirements

Livestock shall be fed as follows:

- The feed mixtures shall contain only cereals and products derived from cereals that can be used in GMO-free production.
- Fattened geese shall be fed in a way so as to produce fatty enlarged livers.
- Medicinal products within the area of the holding should be used in justified cases, only when necessary, and their application should be documented. Only medication prescribed and supervised by a veterinarian is authorised. A resistance test should be performed before or at the latest parallel with the start of the treatment.

Animal health requirement:

The use of the trademark is permitted only in the case of healthy carcasses, cuts and offal that have been found to be fit for consumption by meat inspection, in the case of which no residues above the limit value (residues) could be detected during national official monitoring-related sampling and in the course of the laboratory testing carried out by the undertaking in the framework of self-monitoring.

Requirements for fresh meat

Microbiological parameters:

Technological hygiene criteria pursuant to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination in foodstuffs:

- *Salmonella*: M=0/25 g cannot be detected in n=5 samples.
- *Staphylococcus aureus*: of n=5 samples, it can be detected in up to c=2 samples, $m=10^2$ $M=10^3$
- *E. coli:* of n=5 samples, it can be detected in not more than c=2 samples, m=50/g, $M=5x10^2$

- Microbial count: of n= 5 samples, it can be detected in not more than c=3 samples, $m=10^6$, $M=10^7$

Quality parameters:

- Meat core temperature: 0-4 °C, for offal 0-3 °C
- Meat pH: 5.8 ± 0.2
- Fat content:
  - meat of young goose: 10-12 %
  - meat of meat-type goose:
    - whole (grill) carcass: 18-36 %
    - breast: 25-30 %
    - legs: 22-42 %
  - meat of fattened goose:
    - breast: 25-40 %
    - legs: 30-50 %
  - liver of fattened goose: 31-60 %
  - fat with skin: 70-80 %
  - body fat: 90-95 %
- Drip loss (maximum):
  - whole (grill) carcass: 4-5 %
  - breast: 3-4 %
  - legs: 3-4 %
- Adsorbed water content:
  - With air cooling: 0 %
  - With spray cooling: not more than 2.0 %
  - With immersion cooling: not more than 2.0 %

Sensory requirements:

- Shimmers brightly.
- It is never sticky, dry or slimy to the touch.
- Smell free of foreign odours, typical of meat.
- Clean, free from any visible foreign matter, contamination or blood.
- Free from visible blood spots.
- Free from open bone fractures.
- Free from severe bruises.
- Meat forms are appetising, typical of the species, type of utilisation, age and sex. The breast is well developed, wide, long and fleshy, and the legs are fleshy. There may be a constant layer of fat on the breast, back, legs and abdomen.
- Some small feathers, quills and down feathers may be present on the breast, leg, tail, leg joints and wing tips.

- Tears, bruises or abnormal colouration is allowed if there is not much of it, provided that they are small and unobtrusive and not on the breast or legs. The wing tip might be missing. Wingtips may be slightly red.
- The liver (*foie gras*) of a goose fattened for liver has a minimum weight of 400 g, a clean surface, intact, undamaged, uniformly soft, slightly doughy to the touch, yellowish pink, with the lobes non-proportionally developed.
- Boneless breasts of goose fattened for liver *(Magret or maigret*): contain the skin covering the breast muscles and the subcutaneous fat, excluding deep breast muscles.

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 of I and II.

I. Production process

Self-monitoring and self-testing

1. Regular supplier audits shall be performed in a documented manner, on the basis of a risk assessment which relies on a set of criteria established for self-monitoring, and these audits shall be performed at pre-defined frequency, in a way that each supplier is subject to testing at least once over a 3-year period.
2. Throughout the production documented technological processes shall be applied, which continuously ensure that the general and specific requirements of the KMÉ scheme are met, deficiencies that may emerge are detected, and the necessary corrective measures are taken.
3. The cleanliness of the surfaces that are in contact with the product (e.g. tools, equipment, containers, etc.) and of the environment in which the product is produced in the production process shall be checked. Inspections must be carried out through microbiological testing at least quarterly, in order to ensure compliance with EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination of foodstuffs.

4. In establishments where slaughter and/or cutting is carried out, tests with regard to microbiological parameters shall be carried out at least quarterly on randomly selected products with the KMÉ trademark, in an own or external laboratory authorised under the self-monitoring scheme, and this shall be done in a way that each product type with a KMÉ trademark is subject to testing at least once within a year. Tests serve the purpose to ensure compliance with the provisions of EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination of foodstuffs.
5. A comprehensive self-testing of the product (on organoleptic, physical-chemical and microbiological parameters as defined in the KMÉ scheme) is required in the holding on a quarterly basis.
6. Compliance with the microbiological parameters specified in the KMÉ specification (*Salmonella, S. aureus, E. coli*, microbial number) shall be verified in an external accredited laboratory, on a quarterly basis, for products bearing the KMÉ trademark.
7. Trend analysis within the framework of self-monitoring: creation of a quality control chart for the graphical representation of analytical and microbiological values, with an indication 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.
8. Products shall be supplied to the consumer no later than 72 hours after slaughter.

Animal husbandry

9. The application of technological processes (feeding, animal hygiene, animal protection) in the holding that are continuously analysed together with the results of the slaughterhouse feedback, which together have an impact on the classification of the live animals that are transported to the slaughterhouse from the holding. If necessary, corrective measures are put in place, good farming and feeding practices are identified and staff are trained accordingly.
10. Feeding with feed which may be used in GMO-free production.
11. Proteins of animal origin are not used in animal feed.
12. Animals from certified organic farming. (not optional in combination with point 30)
13. Participation in the agri-environmental management scheme (AKG programme).
14. The holding has a valid Global GAP animal welfare certification.
15. The holding receives EU funding for animal welfare.
16. The operator of the establishment shall ensure that the meat of animals from an epidemiological unit which has received antibiotics during the rearing period after one week of age cannot bear the KMÉ trademark.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

17. 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**

18. 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.

(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**

19. More efficient resource management, material, energy and water management, and modernisation of processing technologies that reduce environmental impact (for example regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the refrigeration systems and 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/.)

20. 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).

21. 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.)

22. 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.)

23. 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.)

24. 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.)

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

26. 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**

27. 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).

28. 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.)

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

30. 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 12)
(E.g. products labelled as organic, environmentally friendly product or service.)

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

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

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

- **Transport**

33. The main component comes to the processing plant from own holding 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.)

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

35. Live animals are transported within a radius of 100 km.

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

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

Social aspects

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

39. Prevention of food waste through donation.

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