

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



# HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

## **SPECIFIC CERTIFICATION REQUIREMENTS**

**Pumpkin  
Nagydobosi varieties**

Budapest, October 2025

## Pumpkin Nagydobosi varieties

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for pumpkin varieties which are listed in the EU Common Catalogue of Varieties / the National List of Varieties and the production conditions of which comply with all applicable legislative requirements as well as Commission Regulation (EU) 2023/2429. Furthermore, they must be grown from the species *Cucurbita maxima convar.*, which is recognised in Hungary or on the world market as a species that provides good quality, and they must be intended for direct consumption and for industrial use.

### Specific requirements for pumpkins:

#### Quality requirements

- matt, grey, rugged, hard outer skin, which is difficult to pierce with fingernails
- shape typical of the variety, orange flesh
- flavour and texture typical of the variety; sweet
- dry matter content: not less than 18 %  $\pm$  2 %
- sugar content: not less than 10 °Bx  $\pm$  1 %

#### Mandatory parameters for crop production:

- Cultivation takes place with the application of integrated production techniques and biological plant protection (use of technological tools to prevent pests, early warning systems for plant protection, monitoring).

#### Cultivation techniques

- minimum nitrogen input during the growing season.
- accounting obligation for the quantity of biologically immature fruit (animal nutrition, re-incorporation into the soil)
- irrigation control during the ripening period (over-irrigation leads to a decrease in quality)
- storage temperature between 10 and 17 °C, storage below 10 °C is not allowed

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



## Optional elements

Applications for the award of 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. Cultivation techniques

#### 1. Non-organic crop production:

- In the production process, the applicant must have a certified quality assurance system (e.g. GlobalGAP) in place, or
- Documentation for tracking, from crop cultivation to harvesting and processing. Tests under the self-testing scheme should be carried out by authorised in-house or external laboratories in respect of the following criteria:
  - pesticide residues
  - sensory testing

#### 2. Certified organic farming:

In the case of organic (bio) products from certified organic farming, a valid organic certificate issued for the producer and the applicant is sufficient instead of those listed in point 1. (not optional together with point 17)

#### 3. Small farmers:

Applicants engaged in small-scale food production and supply must comply with the requirements of AM Decree No 60/2023 of 15 November of the Ministry of Agriculture on the hygiene conditions of the local and marginal production and supply of small quantities of food, instead of the requirements in point 1.

#### 4. Self-testing and self-monitoring:

As part of the self-monitoring scheme, regular organoleptic tests or laboratory tests should be carried out for the following criteria:

- pesticide residues, based on risk assessment, but at least once a year
- organoleptic (hardness, taste, odour, colour, sugar content)

### II. Sustainability

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

- Use of environment friendly, renewable energy resources

5. 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.

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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**

6. 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 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 that are used by the undertaking or by the undertakings in its value chains are recycled, reclaimed, renewable and non-renewable raw materials /circular economy/).*

7. Energy recovery system on production machines.

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

8. 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.

*(Delivery of annual reports which provide information about energy use, waste management, water use and other environmental impacts.)*

9. 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.)*

10. 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*

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*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.)*

11. Operation of an environmentally sound waste management system. Separate waste collection and recycling, in a documented form.

*(The undertaking has a licence for the handling, collection, transport, storage and disposal of persistent organic pollutants in a manner that does not pollute the environment once they become waste.)*

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

13. Proven 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**

14. 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).

15. 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.)*

16. The undertaking has a Science Based Target Initiative (SBTI) commitment.

17. 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 together with point 2)

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

- **Use of environment-friendly packaging solutions**

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

19. Suppliers of primary packaging material that comes into contact with the product are certified as BRC or IFS PACsecure.

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- **Transport**

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

21. Plant protection products, materials that improve or maintain the fertility of the soil are transferred to the production site from within 100 km.

22. Transport optimisation, route planning to reduce emissions.

*(Lean & Green program)*

23. The product is delivered to the consumer within a short supply chain.

### **Social aspects**

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

25. Prevention of food waste through donation.

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