HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Strawberries

Budapest, October 2025

Strawberries

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for strawberry varieties which are listed in the Common Catalogue of Varieties of the European Union/the National List of Varieties and are produced in compliance with the current legislative requirements, in addition to meeting the minimum requirements of the marketing standard for strawberries in Part 7 of Annex 1 to Commission Delegated Regulation (EU) 2023/2429 and other criteria specified in the requirements (Class 'Extra' or Class I). The said strawberries must be intended to be supplied fresh to the consumer, i.e. not for industrial processing, and grown from *Fragaria* L. which is recognised in Hungary and the world market as a species that provides good quality.

Mandatory parameters for crop production:

- Cultivation is carried out with the use of integrated production techniques and biological plant protection (technological tools to prevent pests, plant protection warning systems, monitoring). Certain chemical agents and preparations may only be used based on the written permission of a plant protection engineer or plant doctor.

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 of I, II and III.

I. Product characteristics

1. Class "Extra" as defined in Commission Delegated Regulation (EU) 2023/2429
2. Class I as defined in Commission Delegated Regulation (EU) 2023/2429

II. Technology

3. Non-organic crop production:
   - In the case of non-organic (not bio) products, the producer must have:

- a certified quality assurance system (e.g. GlobalGAP) or
- documentation for tracking, from crop cultivation to harvesting and processing. Tests must be carried out by authorised own or external laboratories under the self-monitoring scheme, with regard to the following criteria:
  - pesticide residues
  - lead content

4. 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 3. (not optional together with point 18)

5. 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 3.

III. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources

6. 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

7. 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/.)

8. Energy recovery system on production machines.
   (For example, the use of any equipment that captures and transmits compressor waste heat. Recycling of thermal energy for other industrial processes that require heat or steam).

9. 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.)

10. 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.)

11. 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.)

12. 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.)

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

14. 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

15. 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).

16. 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.)

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

18. 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 together with point 4)
    (E.g. products labelled as organic, environmentally friendly product or service.)

- Use of eco-friendly packaging solutions

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

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

- Transport

21. 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.)

22. 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.

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

24. The product shall be delivered to the consumer in a short supply chain.

Social aspects

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

26. Prevention of food waste through donation.

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