

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



# HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

# **SPECIFIC CERTIFICATION REQUIREMENTS**

**Fresh beef**

Budapest, October 2025

**Fresh beef**

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for beef classified after slaughtering in an approved slaughterhouse.

In the product specification, beef cattle and meat-producing bovine animals also include meat-breeds and dual-purpose breeds, based on the breed code.

Pursuant to the Union scales for classification provided for in Article 10 of Regulation (EU) No 1308/2013, the classification criteria shall apply to carcasses of bovine animals aged eight months or more.

Applications may be submitted for the KMÉ certification for meat belonging to the following categories:

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

H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | [vedjegy@elbc.hu](mailto:vedjegy@elbc.hu) | +36

## 1. Veal meat<sup>1</sup>

- derived from animals which have at least 50 % beef cattle blood, including dual-purpose breeds

## 2. Meat of meat-producing bovine animals (including dual-purpose breeds selected for meat production)

- conformation class: S-E-U
- fat cover class: between 2+ and 5
- slaughter weight, age: carcass weight > 300 kg, up to 7 years of age
- other measurable quality characteristics: pH value of  $5.8 \pm 0.2$ , measured 24 hours after slaughter

The product shall comply with current Hungarian and EU legislation, including the technological, hygiene and animal welfare requirements for the keeping of animals, their transport to the slaughterhouse (loading and transportation) and slaughter.

Frozen and thawed beef shall not be placed on the market with a KMÉ trademark.

In the case of cut and packaged products (sliced, diced), the meat shall be sliced and packaged no later than 48 hours after cutting.

As regards minced meat, only chilled meat may be used for its production; frozen meat may not. The raw material to be minced shall not be more than two days old. After mincing, the prepared minced meat shall be stored, transported and kept in the service counter at or below 2 °C.

### **Animal husbandry-related requirements**

Livestock shall be fed as follows:

- Fed only with feed, other than soya, which may be used in GMO-free production.
- Feedstuffs shall contain only authorised additives; the use of antibiotics or yield enhancers is prohibited. Only authorised raw materials of animal origin shall be used for feeding purposes. Medicinal products within the area of the farm should be used in justified cases, only when necessary, and their application should be documented. Only medication prescribed and supervised by a veterinarian is allowed. A resistance test shall be performed before or at the latest concurrently with the start of the treatment.

The use of the trademark shall only be allowed for products derived from healthy carcasses, which are considered fit for consumption and have not been fed with antibiotics, hormones or substances with similar effect for the purpose of increasing yield<sup>2</sup>, and in the case of which no residue (residues) above the limit values could be detected during the national official monitoring-based sampling or during the laboratory testing performed by the undertaking in the framework of self-monitoring.

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<sup>1</sup>Meat of animals aged less than eight months, classified in category V according to Regulation (EU) No 1308/2013.

<sup>2</sup> Decree No 65/2012 of 4 July 2012 of the Ministry of Rural Development

## Requirements for fresh meat and minced meat prepared from it

### Microbiological parameters:

- *Salmonella*: not detectable in n=5 c=0 M=25 g
- *S. aureus*: < 10<sup>2</sup> cfu/g
- *E. coli*: < 50 cfu/g
- Microbial count: < 10<sup>6</sup> cfu/g

### Organoleptic requirements for fresh meat:

- shimmers brightly
- is never sticky, dry or slimy to the touch
- is free from foreign odours, and has a smell typical of meat

### Organoleptic requirements for minced meat:

- consists of parts with a particle size of at least 3 mm and has a uniform texture and consistency
- shows no visible sign of gristle or fragments of tendon
- is free of any pronounced sexual odour or foreign odours, and has a smell typical of meat

## Production requirements

The trademark shall only be used for beef slaughtered and produced in approved establishments (slaughterhouses, cutting plant).

## 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-testing and self-monitoring

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 specified intervals, but at least twice a year.
2. The application of technological processes (feeding, animal hygiene, animal protection) on the farm that are continuously analysed together with the results of slaughterhouse feedback, which together have an impact on the classification of the cattle which are

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transported from the holding. If necessary, corrective measures are put in place, good farming and feeding practices are identified and staff are trained accordingly.

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, where inspections shall be carried out through microbiological testing at least quarterly.
4. Tests with regard to microbiological parameters shall be carried out at least quarterly on randomly selected parts of the carcass in an authorised own or external laboratory under the self-monitoring scheme at establishments that carry out slaughter and/or cutting, 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.
5. At establishments producing minced meat, the verification of the microbiological conformity of fresh meat, as a raw material for the product, is done on a quarterly basis in an internal or external laboratory.
6. Complex organoleptic, quality and microbiological on-site (self-)testing of fresh beef, as provided for in the KMÉ scheme, is conducted on a quarterly basis in addition to the microbiological tests provided for in the relevant Regulation (EC) No 2073/2005.
7. Compliance with higher hygiene requirements during the product production process: raw meat and minced meat derived from it shall be subjected to testing with regard to the microbiological parameters provided for in Annex 4 of Decree No 4/1998 of 11 November 1998 of the Ministry of Health on the acceptable levels of microbiological contamination in foodstuffs, also covering Shigatoxin-producing strains in the case of *E. coli*, and such tests shall be performed three times a month.
8. 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.

#### Production process

9. The product shall be supplied to the consumer within 72 hours of slaughter.
10. Beef matured for a long time — without cutting it for at least three weeks.

#### Animal husbandry (the production process of the input)

11. Feeding with feed that can be used for GMO-free feeding.
12. Soy-free feeding.
13. Rearing on pastures.
14. Certified organic farming. (not optional together with point 33)
15. Participation in the agri-environmental scheme (AKG programme).

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16. The farm has a valid Global GAP animal welfare certification.
17. The farm receives EU funding for animal welfare.
18. The farm has a quality assurance system in place.
19. The producer undertakes not to place the KMÉ trademark on meat from animals that were treated with antibiotics during their lives.

## II. Sustainability

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

20. 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**

21. 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**

22. 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.*

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*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/.)*

23. 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).*

24. 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.)*

25. 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.)*

26. 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)*

27. 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.)*

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

29. 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**

30. 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).

31. 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.)*

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

33. 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 14)

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

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

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

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

- **Transport**

36. 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.)*

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

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

39. Transport optimisation, route planning to reduce emissions.

*(Lean & Green program)*

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

## **Social aspects**

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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.