HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Raw milk (cow’s milk)

Budapest, October 2025

Raw milk
(cow's milk)

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted by dairy farms that produce raw cow's milk on their cow farms.

Terms and definitions:

'Dairy farm' is an establishment where one or more farmed animals are kept for milk production in order to place the milk on the market as foodstuff.
'Raw milk' is milk excreted from the mammary gland of farmed animals, which has not been heated above 40 °C and has not undergone any treatment with an equivalent effect.

The product must comply with the current Hungarian and EU legislation.

Animal husbandry-related requirements:

Livestock shall be fed as follows:
The feed fed must be properly marked and safe, it must not contain undesirable substances above the limit values and must not contain prohibited substances. The fodder shall consist of ingredients that can be used in GMO-free production, not taking into consideration soy.

Raw milk must come from healthy animals which are kept, reared and housed in accordance with the relevant legal requirements, including disease and animal health, animal welfare and animal protection requirements.

The milk is immediately cooled to at least 6 °C in the case of daily collection, or to a temperature of at least 4 °C if collection is not carried out on a daily basis.

During transport the cooling chain is maintained and the temperature of the milk entering the establishment at the place of destination must not exceed 10 °C.

Requirements for raw milk:

As regards physical and chemical properties, the following requirements shall be met:

- Protein content, as an annual average, at least: 3.20 g/100 g,
- Density at 20 °C: min 1.03 g/cm^3,
- Freezing point: –0.520 °C or lower,
- It may not contain any inhibiting substance.

Microbiological requirements:

Total plate count at 30 °C (in 1 ml)	≤ 50 000[(1)]
Somatic cell count (in 1 ml)	≤ 250 000[(2)]
[(1)] The moving geometric average of a two-month period with at least two samples per month.	

[(2)] The moving geometric average of a three-month period, with at least two samples per month, unless the competent authority lays down another method for taking account of seasonal variations in production levels.

As regards sensory requirements, the following shall be complied with:

Appearance:	white or yellowish-white, uniform, free from visible deviations, the fatty layer that has risen to the surface can be dispersed
Smell:	characteristic, free of foreign odours
Taste	characteristic, slightly sweetish, full, free of foreign flavours

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. Comprehensive microbiological self-testing of raw milk at the farm on a quarterly basis.
2. The content of aflatoxin M1 in the milk coming from the producer shall be checked by the milk producer or processor as provided for in the sales contract for raw milk, but no later than every second day. The testing method must be such that it can be used to verify compliance with the maximum levels specified in the applicable regulation on the acceptable levels of certain contaminants in foodstuffs. ‘Batch’ means a single, clearly identifiable product quantity which can be regarded as identical in terms of origin and marking. In the case of raw milk, the quantity that the producer delivers to the milk supplier or delivers to the processor at one time shall be considered as one batch.
3. 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.

Milk production process

4. The use of technological processes (farming technology, feeding, hygiene, animal protection, animal welfare) on the farm that are continuously monitored and analysed and properly documented. On the basis of the results obtained, corrective measures are put in place, where necessary, good husbandry and feeding practices are identified and staff are trained accordingly.
5. Conformity with higher hygiene requirements during the production process: tests shall be performed at least on a monthly basis to verify compliance with Annex 4 to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods.

6. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), possession of a certification as proof.
7. Eligibility to use the “Tejszív” [Milk Heart] logo.

Animal husbandry

8. Feeding with GMO-free production feed.
9. Certified organic farming. (not optional together with point 27)
10. Participation in the agri-environmental scheme (AKG programme).
11. The farm has a valid Global GAP animal welfare certification.
12. The farm receives EU funding for animal welfare.
13. Self-produced feed and any feed purchased (including mass feed, fodder, supplementary premixes) shall be subjected to tests for aflatoxin, and these tests shall be documented and performed at least once in every quarter of the year.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

14. 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**

15. 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**

16. 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/.)

17. 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).

18. 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.)

19. 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.)

20. 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.)

21. 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.)

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

23. 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**

24. 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).

25. 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.)

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

27. 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 9)

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

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

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

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

- **Transport**

30. 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.)

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

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

33. Transport optimisation, route planning to reduce emissions.

    (Lean & Green program)

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

Social aspects

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

36. Prevention of food waste through donation.

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