

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD

(K.M.É.)

CERTIFICATION MARK SCHEME

# **SPECIFIC CERTIFICATION REQUIREMENTS**

**Liver pate**

Budapest, October 2025



## Liver pate

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademark may be submitted for liver pate products whose production conditions comply with the applicable Hungarian and EU legal requirements, and in addition to the relevant provisions of the Hungarian Food Code (Codex Alimentarius Hungaricus), the products comply with the following requirements:

They are products of various diameters, stuffed in natural or artificial casings, and consist of pork, beef or poultry liver, meat, fat for production, edible offal, additives and flavourings. They are preparations that contain the raw materials finely chopped or contain mosaics thereof, are heat-treated by cooking, are either smoked or not smoked, and are spreadable when cold.

### Mandatory elements

Criteria for raw materials and other ingredients that may be used.

- A liver content of at least 30 % (w/w) which may come from one animal species.
- In the case of calf and poultry liver pate, the liver content is at least 25 %, which may come from two kinds of animals.
- Mechanically separated meat from the bone (MSM) may not be used.
- The use of the following additives is not permitted: E620-E635

Quality characteristics of the finished product:

- Total protein content: min. 10.0 % (w/w)
- Sodium chloride content: max. 2.5 %
- Fat content: max. 32 %
- Calcium content: max. 300 mg/kg

### 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 of the product

### Self-testing and self-monitoring

1. Comprehensive (sensory, physical and chemical, microbiological) self-testing of the product by production batch in the plant.
2. Use of methods in the plant with which production processes and the safety of the product are regularly checked (with particular emphasis on the strict control of the production processes and the storage temperature of the finished product due to the nature of the raw materials), together with quality and hygiene. Such methods shall also facilitate the adoption of corrective measures based on the findings, the identification of good practices, and the training of staff accordingly.
3. Trend analysis within the framework of self-monitoring: creation of a quality control chart for the graphical representation of analytical and microbiological values, with the setting 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. The cross-checking of values shall be carried out at regular intervals, but at least annually for the purpose of trend analysis.
4. Tests under the self-monitoring scheme shall be carried out by authorised own or external laboratories with regard to the following criteria:
  - fat content,
  - protein content,
  - salt content,
  - calcium content,
  - microbiology (according to EüM Decree No 4/1998 of 11 November of the Ministry of Health and Regulation (EC) No 2073/2005),
  - in the case of a 'free from' claim, verification of compliance.

A minimum of nine random samples from different production batches (produced and dispatched for marketing in the given year) shall be examined annually in a way that at least one sample is included from each calendar quarter.

### Production process

5. Compliance with higher hygiene requirements during the production process: for raw materials, every tenth batch shall be subjected to the requirements stipulated in Annex 4 of EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination of foodstuffs and in Commission Regulation (EC) No 2073/2005, or such tests shall be carried out at least once a month.

6. There shall be a raw material evaluation/supplier programme in place, where trend analysis is carried out on raw meat lab findings based on the quality and safety parameters specified in the manufacturer's own plan.

7. Use of raw materials bearing the KMÉ trademark.

Animal husbandry (the production process of the input)

8. GMO-free feed.

9. Organic farming. (not optional in combination with point 26)

10. Participation in the AKG agri-environmental programme.

11. The farm has a valid Global GAP animal welfare certification.

12. The farm receives EU funding for animal welfare.

## II. Sustainability

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

13. 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**

14. 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**

15. More efficient management of resources, 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/.)*

16. 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).*

17. 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.)*

18. 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.)*

19. 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)*

20. 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.)*

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

22. 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**

23. 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).

24. 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.)*

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

26. 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**

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

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

- **Transport**

29. The main component comes to the processing plant from own holding or from within 100 km.  
*(Place of production, the production and/or processing site may be located within a distance of 100 km.)*

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

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

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

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

### **Social aspects**

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

35. Prevention of food waste through donation.

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

