

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



# HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

## **SPECIFIC CERTIFICATION REQUIREMENTS**

**Fresh pork meat**

Budapest, October 2025

## Fresh pork meat

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for pork meat classified as S, E or U after slaughter in an approved slaughterhouse.

The product must comply with the currently applicable legal requirements, including technological hygiene and animal welfare requirements for the keeping of animals, their transport to the slaughterhouse (loading and transportation) and slaughter.

The pig carcass weight must reach 80 kg.

Frozen and thawed pork meat may not be placed on the market with a KMÉ trademark.

In the case of cut and packaged products (sliced, diced), the meat must 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 must not be more than two days old. After mincing, the prepared minced meat must be stored, transported and kept in the service counter at or below 2 °C.

### Animal husbandry-related requirements

Livestock shall be fed as follows:

- The feed mixtures shall contain only cereals and products derived from cereals that can be used in GMO-free production.
- 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 authorised.

Only healthy carcasses which are deemed to be fit for consumption may be used for the application of the trademark, in the case of which no residue may have been detected during the national official monitoring-related sampling or in the course of the laboratory testing carried out by the undertaking in the context of self-monitoring.

### Requirements for fresh meat

Microbiological parameters:

- *Salmonella*: 0/25 grams
- *S. aureus*:  $\leq 10^2$  cfu/g

- *E. coli*: ≤ 50 cfu/g
- Microbial count: ≤ 10<sup>6</sup> cfu/g

Quality parameters:

- Meat colour: scale value (Colorlite SP-860) 48-60
- Meat pH (pH measurement over a 24-hour period): 5.8 ± 0.2
- Drip loss: 2-4 %

Sensory requirements:

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

Minced meat

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

## Requirements for slaughterhouses

Only for the meat of pigs slaughtered and produced in approved establishments (slaughterhouse, cutting plant) is it authorised to use the trademark.

## 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 during self-monitoring, and these audits shall be performed at pre-defined frequency, but at least twice a year.

2. Throughout the production documented technological processes shall be applied, which continuously ensure that the general and specific requirements of the KMÉ scheme are met, deficiencies that may emerge are detected, and the necessary corrective measures are taken.
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 must 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 body in an own or external laboratory authorised under the self-monitoring scheme, in an establishment carrying 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. In an establishment producing minced meat, the verification of the microbiological conformity of the raw material of fresh meat, for the product, is done on a quarterly basis in an own or external laboratory.
6. Comprehensive self-testing of the product in the holding (with regard to the organoleptic, physical, chemical and microbiological parameters defined in the KMÉ scheme) 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 production process: 3 times a month, verification of the raw pork meat for compliance with point 1 of 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:
  - *Salmonella*,
  - *E coli*,
  - microbial count,
  - *S. aureus*.
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 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.
9. Products shall be supplied to the consumer no later than 72 hours after slaughter.

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

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

11. Feed for use in GMO-free production.
12. Certified organic farming. (not optional together with point 30)
13. Participation in the agri-environmental scheme (AKG programme).
14. The farm has a valid Global GAP animal welfare certification.
15. The farm receives EU funding for animal welfare.
16. It shall be ensured that meat derived from herds where any one of the animals received antibiotic treatment at any time during their lifetime does not bear the KMÉ trademark.

## II. Sustainability

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

17. 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**

18. 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**

19. 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/.)*

20. 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).*

21. 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.)*

---

**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 | +36  
30/306 4238 | kme.hu

22. 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.)*

23. 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)*

24. 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.)*

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

26. 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**

27. 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).

28. 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.)*

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

30. 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 12)

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

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

---

**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 | +36 30/306 4238 | kme.hu

31. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable (FSC or PEFC logo)).
32. Suppliers of primary packaging material that comes into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

33. The main component comes to the processing plant from own holding or from within a distance of 100 km.

*(The place of production, the production and/or processing site may be located within a distance of 100 km.)*

34. Feed is delivered from within a distance of 100 km.
35. Live animals are transported within a radius of 100 km.
36. Transport optimisation, route planning to reduce emissions.

*(Lean & Green program)*

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

**Social aspects**

38. Existence of SMETA (Supplier Ethical Data Exchange) audit.
39. Prevention of food waste through donation.
40. Prevention of food waste by preventing waste generation in production and logistics.