

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Sliced sandwich and toast bread, baked in a mould

Budapest, October 2025

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Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks can be submitted for toast and sandwich bread products, baked in a mould. Such products must be chiefly made from wheat meal, with the use of the sourdough technique through dough-making, shaping, leavening and baking in a mould with a top, and must be marketed in a sliced and packaged form. Their production conditions must comply with the applicable Hungarian and EU legal requirements, and the finished product shall also meet the following requirements in addition to the requirements specified in the Codex Alimentarius Hungaricus.

Mandatory elements

Criteria for ingredients:

- production is only allowed from domestic flour raw material, for which the DON toxin test is mandatory every quarter of the year
- only substances listed in the Hungarian Food Code (Codex Alimentarius Hungaricus) may be used, with the exception of the following:

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



- leavening preparations to substitute the sourdough starter¹ cannot be used
- they may not contain soy products,
- palm oil may not be used unless it has the sustainable RSPO certification,
- use of preservatives is not allowed.

Criteria for the finished product:

- The product may be made with the indirect method of dough making, with the use of the sourdough technique.
Technology indicators for the sourdough starter:
 - o sourdough starter size – minimum 10 % (w/w)
 - o sourdough starter density: minimum 80 % (w/w)
 - o the time for the sourdough starter to rise: at least 12 hours
- Date of minimum durability: at least 7 days.
- Toxin tests once a year (ochratoxin, deoxynivalenol, zearalenone, (aflatoxin B1; sum of aflatoxin B1+B2+G1+G2) sum of T-2 and HT-2 toxins)
- Acrylamide testing once a year.
- Microbiological tests once a year (Salmonella, E-coli).

¹ *'Leavening preparation: processing aid in the form of dried powder or liquid, which is produced by fermentation normally with the aim to alleviate the disadvantages of direct bread-making, and which does not have an impact on the colour of the crumb.'*

Physical and chemical properties

Relating to the dry matter of the internal structure (crumb):	
Salt content expressed as NaCl:	not less than 1.25 % (w/w) and not more than 2.1 % (w/w)
Fat content	at least 3 %
Acidity	at least 4.0

Mass: the weight of the finished product can be divided by 250 g, but it should not be less than 250 grams.

Organoleptic properties:

Shape: It consists of whole slices of uniform thickness, characteristic of the baking mould. It must not be distorted.

Crust: Depending on the flour used, it is light or darker brown, with a uniform colour distribution, the top is smooth, slightly convex, matt on the side, free from a longitudinal crack. It must not be burnt, soggy, moist or markedly damaged. It should not contain any foreign matter.

Internal structure (crumb): It is uniform in colour, typical of the raw materials used. Its texture and structure is uniformly leavened, with homogeneous porosity, and properly baked. It should not be slack-baked, sticky, crumbly and should not fall apart. It should not contain any foreign matter.

Taste and smell: Pleasant, specific to the materials used. It must not have a foreign taste or smell.

Optional elements

Applications for the High Quality Food (KMÉ) 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 I and II.

I. Production process

Self-monitoring and self-testing

1. Random testing of the product, in the plant, from the daily production batches (for organoleptic, physical-chemical and microbiological parameters).
2. The plant shall use methods with which the production processes, product quality and hygiene are regularly checked, and based on the findings corrective measures are adopted, good practices are identified, alongside the provision of appropriate training for staff members.

3. Product testing 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-monitoring, and, if necessary, appropriate measures shall be taken.
4. Under the self-monitoring scheme, tests are carried out by authorised own or external laboratories with regard to the following criteria:
 - a. Dry matter content of the crumb
 - b. Salt content expressed as NaCl in relation to the dry matter of the crumb
 - c. Fat content in relation to the dry matter of the crumb.
 - d. Acidity

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.

5. Microbiological testing of the product for Salmonella and E.coli as well as mould parameters, whereby tests shall be performed every two months by an own or external laboratory.
6. Acrylamide testing twice a year.
7. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000), possession of a certification as proof.

Production process

8. Use of ingredients and/or auxiliary substances which bear the KMÉ trademark.
9. Application of heat treatment (pasteurisation) to extend the date of minimum durability.
10. Product cooling without surface contamination (HEPA filter).
11. In-line individual checkweigher for each product passing.
12. In-line metal detector or X-ray for all products passing.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

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- **Use of environment friendly, renewable energy resources**

13. 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**

14. 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/.)

15. 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).

16. 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.)

17. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents.

(Certifications, safety data sheets, specifications, certification marks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)

18. 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.)

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19. 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.)

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

21. 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**

22. 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).

23. 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.)

24. The undertaking has a Science Based Target Initiative (SBTI) commitment.

25. 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.

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

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

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

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

- **Transport**

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

(Place of production, manufacturing and/or processing site may be located within a distance of 100 km.)

29. 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.

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

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

Social aspects

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

33. Prevention of food waste through donation.

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