HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Hen's egg for consumption

Budapest, October 2025

Hen's egg for consumption

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted for eggs in shell that are produced by hens of the species *Gallus gallus*[1].

Applications for use of the trademark may be submitted for eggs that, after inspection in an approved egg-packing establishment, are deemed suitable for direct human consumption and graded as Class 'A'.

The product must comply with the current legal requirements, including animal welfare, technological hygiene and marking requirements for the keeping of animals, and the packing and marking of eggs.

Hen table eggs may not be placed on the market with a KMÉ trademark if they
- are sold in bulk,
- come from a parent stock farm,
- are exempted from marking obligation.

Eggs bearing the KMÉ trademark must be of class 'A' and must bear the words 'Class A' or the letter 'A' on the packaging of the product, either alone or in combination with the word 'fresh'. The words 'extra' or 'extra fresh' may be used as an additional quality mark on packages containing class 'A' eggs until the ninth day after laying.

The egg shell must also indicate the acronym 'KMÉ'.

Animal husbandry-related requirements

<u>The feeding of live animals must be performed as follows:</u>

- The compound feed may contain only cereals and products derived from cereals that can be used in GMO-free production.
- Cereals may be referred to as feed ingredients in the marking of egg packs only if they represent at least 60 % of the declared weight of the feed product.
- If reference is made to a specific cereal, it must account for at least 30 % of the feed product used. Where reference is made to more than one type of cereal, each of them must account for at least 5 % of the feed formula.

[1] Hen's table eggs are defined in Article 1 of Commission Regulation (EC) No 589/2008.

- Only feed containing not more than 2.5 mg/kg of deoxynivalenol (DON toxin) may be used by the producer for the feeding of hens. The producer must ensure that, once a year during the period while table laying hens are kept in production, the deoxynivalenol content of the compound feed which is used for the feeding of hens is tested. The sampling must take place following the reclassification of the hen that produces table eggs. Sampling must be carried out in a laboratory accredited to perform DON testing, in accordance with the sampling procedure (or equivalent sampling procedure) provided for in Regulation (EC) No 152/2009.
- The drinking water provided for animals must be tested once a year in a laboratory accredited for the analysis of drinking water. For the hens' drinking water supply, the producer must use water meeting the quality standards set out in Government Decree No 5/2023 of 12 January on the quality requirements for drinking water and the inspection procedure.

The water used for drinking water supply must be considered to be of drinking water quality,

a) if the birds are not supplied with water from a mains water supply network:
- the water source is well designed to prevent the contamination of the drinking water,
- accredited laboratory test results are available showing that the water used as drinking water for the birds meets the drinking water quality requirements with regard to the limit values set out in Annex 1 to Government Decree No 5/2023 of 12 January on the quality requirements for drinking water and the inspection procedure, depending on the method of obtaining the water, for the following parameters:

    1. microbiological tests: *E. coli*, colony count at 22 °C,
    2. chemical tests: nitrite, permanganate index, conductivity,
    3. organoleptic examination: colour, odour,

or

b) if the birds at the farm are supplied with water from a mains water supply network, a written declaration from the water supplier that the supplied water is of drinking water quality.

Medicinal products within the area of the farm should be used in justified cases, only when necessary, and their application should be documented. Resistance testing should be carried out prior to the treatment or, at the latest, concurrently with the start of the treatment.

Animal health requirements:

- The livestock holding participates in the national eradication programmes, in particular the *Salmonella* control programme. The livestock holding has a valid official certificate stating that its table-egg-producing animals are free from the *Salmonella* serotypes listed in FVM Decree No 180/2009 of 29 December of the Ministry of Agriculture and Rural Development on certain rules of protection against salmonellosis.
- The use of the trademark will be permitted only for hen table eggs in which no residues above the limit value were detected either in the national official monitoring samples or during the

laboratory testing carried out by the undertaking within the framework of self-monitoring procedures.

Animal protection:

- The permitted transport duration of (starter) pullets should not exceed 400 km/6 hours.

Compliance with the requirements applicable to livestock holdings will be verified via on-site audits.

Specific requirements for egg packers

- The egg-packing establishment must ensure that incoming eggs, which are unmarked but intended for KMÉ trademarks, are not mixed with other eggs.
- Eggs already packed, bearing the KMÉ trademark are stored in a well-separated and designated place separated from other packs of eggs.
- The egg-packing establishment must have the technical equipment suitable for applying the trademark on the egg shell.
- The egg-packing establishment must ensure that each pack holds eggs from only one lot.

Requirements for hen table eggs

Microbiological parameters:

- *Salmonella*: in n=10 samples M=0/25 g cannot be detected.

Quality parameters:

- Shells and cuticle: normal shape, clean and undamaged,
- Air space: height not exceeding 6 mm, stationary; however, for eggs to be marketed as ‘extra’, it may not exceed 4 mm,
- Yolk: visible on candling as a shadow only, without clearly discernible outline, slightly mobile upon turning the egg, and returning to a central position,
- White: clear, translucent,
- Germ: imperceptible development,
- Foreign matter: not permissible,
- Unintended foreign smell: not permissible,
- Class ‘A’ eggs shall not be washed or otherwise cleaned, either before or after grading.

Weight classes:

The individual weight of the egg must reach 53 g.

XL – very large: not less than 73 g
L – large: 63 g or more but less than 73 g
M – medium: 53 g or more but less than 63 g

The trademark may not appear on (mixed) packs containing eggs of different sizes.

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 meeting the above-mentioned mandatory requirements, comply with at least one point in optional element categories I and II.

I. Production process

Self-testing and self-monitoring

1. Regular supplier audits shall be conducted in a documented manner, on the basis of a risk assessment which relies on a set of criteria defined in the framework of self-monitoring. The audits shall be performed at specific intervals in a way that each supplier is subject to inspection at least once over a period of 3 years.
2. Use of documented technological processes in the course of production that guarantee ongoing compliance with the general and specific KMÉ requirements, enable the identification of potential deficiencies, and ensure that appropriate corrective measures are taken.
3. Checking the cleanliness of the surfaces in contact with the product (e.g. tools, equipment, containers, etc.) and the environment in which the product is produced in the egg-packing establishment through microbiological testing, whereby the tests are carried out at least quarterly with the aim to ensure compliance with the provisions of EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in food.
4. Where treatments to reduce the microbial load or to disinfect the egg shell surface are authorised in the egg-packing establishment, the effectiveness of the treatment is checked on a quarterly basis in the form of an examination by an external laboratory.
5. Within the framework of the self-monitoring scheme, in the egg-packing establishment, microbiological testing shall be carried out at least every six months in an external or approved in-house laboratory to ensure compliance with the microbiological criteria set out in Annex 4 to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in food (*Salmonella, S. aureus*, *Enterobacteriaceae*, microbial count, *E. coli, E. faecalis*).
6. Quarterly checks in an external accredited laboratory for compliance of KMÉ trademark products with the microbiological parameters set out in Annex 4 of EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in food (*Salmonella*, *S. aureus, Enterobacteriaceae*, microbial count, *E. coli*, *E. faecalis*).
7. Trend analysis within the framework of self-monitoring: creation of a quality control chart for the graphical representation of microbiological and (if agreed) analytical values (e.g. omega-3 fatty acids, vitamin E content, etc.), including the indication of guidance values, warning thresholds and/or limit values. These values should be compared to the actual data collected from self-monitoring, and, if necessary, appropriate measures should be taken.

8. Products should be delivered to the consumer within 14 days of laying.
9. The egg-packing establishment shall operate food safety systems (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000) certified by an independent body and hold a valid certificate as proof.
10. Eggs are transported by insulated transportation vehicles to the egg-packing establishment and to the place of distribution.

Animal husbandry

11. Use of technological processes (feeding, animal hygiene, animal protection) on the farm that are continuously analysed together with the results of customer feedback. If necessary, corrective measures are put in place, good farming and feeding practices are identified and staff are trained accordingly.
12. Whenever a new stock is being introduced, a documented review of compliance with the legal requirements relating to the husbandry method indicated on the egg packs.
13. A documented quarterly review of compliance with the legal requirements applicable to the feeding method[2] indicated on the egg packs, if indicated.
14. Feeding animals with feed suitable for use in GMO-free production.
15. Operation of certified organic farming at the laying hen farm/place of egg production. (not optional in combination with point 38)
16. Participation in the AKG agri-environmental programme.
17. The livestock farm has a valid Global GAP animal welfare certification.
18. The livestock farm receives EU funding for animal welfare.
19. The operator of the livestock farm must ensure that eggs from an epidemiological unit in which the birds were treated with antibiotics after one week of age during the rearing period do not bear the KMÉ trademark. The livestock farm must have in place a certified quality assurance system.
20. Requirements for feeding, drinking and perching:

Technology		**Requirement** **For 1 hen**
alternative housing	feeder: linear circular	 10.5 cm 4.5 cm
	drinker: continuous circular nipple, cup drinking point perch*:	 3 cm 1.5 cm 9 hens/nipple or cup hen/availability of 2.5 cups or nipples not less than 15.1 cm

[2] As specified in the requirements applicable to the feeding of live animals.

enriched cage	perch*: feeder: drinker:	not less than 15.1 cm 12.5 cm hen/availability of 2.5 cups or nipples

*Hens must be provided with a suitable perch without steel spikes, offering at least 15.1 cm of perch space per bird. No perch must be placed above the laying nest.

21. Microclimate requirements (ammonia, temperature, relative humidity):
    1. Measured at head height of chickens, ammonia (NH_3) concentration does not exceed 20 mg/kg and the concentration of carbon dioxide (CO_2) does not exceed 3 000 mg/kg.
    2. If the outdoor temperature is above 30 °C in the shade, the indoor temperature does not exceed the outdoor temperature by more than 3 °C.
    3. If the outdoor temperature is below 10 °C, the average relative humidity measured in the poultry house for 48 hours does not exceed 70 %.
22. Requirements for laying nests: Individual laying nest: there is at least one laying nest per 7 animals. Group laying nest: up to 120 birds may be assigned to a single group laying nest of at least 1 m^2. Hens do not have to stay in the laying nest at night. The laying nests are free from moisture and contamination. Comprehensive cleaning of laying nests at least for each service period.
23. Barn illumination requirement: provision of an uninterrupted night rest period of at least 8 hours without artificial illumination. Illumination with an intensity of 5 to 20 lux is provided in line with the 24-hour circadian rhythm.
24. The provision of feed with a crude protein content adjusted to the age and production level of the birds, which is less demanding on their metabolism and contributes to lower ammonia levels in the barn and reduced nitrogen emissions to the environment.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

25. 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**

26. 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**

27. 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 must 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/.)

28. 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).

29. 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.)

30. 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.)

31. 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.)

32. 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.)

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

34. 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**

35. 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).

36. 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.)

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

38. 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 15)
(E.g. products labelled as organic, environmentally friendly product or service.)

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

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

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

- **Transport**

41. 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.)

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

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

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

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

Social aspects

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

47. Prevention of food waste through donation.

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