HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Roasting sausages (“sütőkolbász” or “sütnivaló kolbász”)

Budapest, 2025

Roasting sausages (“sütőkolbász” or “sütnivaló kolbász”)

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade certification marks may be submitted for products under the name of “sütőkolbász” or “sütnivaló kolbász” (roasting sausages) which are produced in compliance with the applicable Hungarian and EU legislation and satisfy the following requirements in addition to the relevant specifications of the Hungarian Food Code (Codex Alimentarius Hungaricus).

Mandatory elements

With respect to labelling, the meat content shall be at least 75 % of the finished product.

Quality characteristics:

- Total protein content: at least 15.0 % (m/m).
- Calcium content: not more than 300 mg/kg.

Microbiology:

Testing	**n**	**c**	**m**	**M**
Salmonella (from poultry meat)	5	0	0/25 g	0/25 g
Salmonella (from meat other than poultry)	5	0	0/10 g	0/10 g
E. coli	5	2	$5*10^2$ cfu/g or cm^2	$5*10^3$ cfu/g or cm^2

Optional elements

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade certification marks 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

1. Complex (organoleptic, physical-chemical and microbiological) self-testing of the product in the plant per production batch (based on the parameters of the Codex Alimentarius Hungaricus and those of the Specific Certification Requirements).
2. Use of methods in the plant for the regular assessment of production processes, product safety, quality and hygiene. Based on the findings, corrective measures are put in place, good practices are identified and staff are trained accordingly.
3. Trend analysis within the framework of self-testing: 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 from self-testing and, if necessary, appropriate measures shall be taken.
4. Tests shall be carried out by authorised own or external laboratories under the self-testing scheme, with regard to the following criteria:
   - fat content,
   - protein content,
   - water content,
   - salt content,
   - microbiology (parameters mentioned in the Specific Certification Requirements),
   - calcium content,
   - in the case of a 'free from' claim, verification of compliance.

   At least nine samples per year shall be fully tested in an accredited laboratory, sampled at random from the different batches produced and delivered for sale in the given year, with at least one sample from each quarter.

Production process (meat processing methods)

5. Every tenth batch of the production raw material (raw meat) shall be subjected to microbiological testing, but it is important that such tests are performed at least once a month.
6. Batch-based self-testing, with a focus on the production process (from the receipt of the raw material to the delivery of the finished product).
7. There shall be a raw material evaluation/supplier programme in place, where a trend analysis is made on raw meat-related laboratory findings.
8. Use of raw materials which bear the KMÉ certification mark.

Animal husbandry (the process of input production)

9. Feeding with feed which may be used in GMO-free production.
10. Certified organic farming. (not optional together with point 27)
11. Participation in the agri-environmental management scheme (AKG programme).
12. The farm has a valid Global GAP animal welfare certification.

13. The farm receives EU funding for animal welfare.

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 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**

16. 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, improvement of the efficiency of the refrigeration systems and 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 transfers compressor waste heat. 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, certification marks 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 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.)

26. The undertaking has a Science Based Target Initiative (SBTI) 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 together with point 10)
(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 come into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

30. The main component comes to the processing plant from own farm 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 is 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.