

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Smoked bacon

Budapest, October 2025

Smoked bacon – raw, pre-cooked, cooked (chopped, sliced, diced, striped)

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for smoked, raw, pre-cooked or cooked, salted and/or cured pork meat products which consist of fatty parts with layers of meat in between. The production conditions of these products, which are made from pork belly, shall comply with the applicable Hungarian and EU legislation, and the product must meet the following requirements in addition to the relevant specifications of the Hungarian Food Code (Codex Alimentarius Hungaricus).

Mandatory elements

Only the following may be used in the manufacture of the product:

- pork belly;
- water;
- salt;
- dextrose;
- spices/spice extracts;
- sodium nitrite;
- diphosphates/triphosphates/polyphosphates;
- ascorbic acid/sodium ascorbate;

Allowed curing solution input: not more than 10 % (w/w)

Meat content: not less than 90 %

Chemical characteristics:

- Total protein content: at least 13 % (w/w).
- Sodium chloride content: not more than 3 % (w/w) for pre-cooked and cooked products; not more than 3.5 % (w/w) for raw products

Organoleptic properties:

Shape, size	In the case of blocks or cut bacon, the shape should be approximately rectangular, in the case of sliced bacon, the slices shall be evenly thick and easy to separate from each other. Cutting into dices and stripes is allowed. Three layers of meat shall be visible on the cut surface. Height: minimum 30 mm, maximum 60 mm. Where the product contains the rind (skin), it
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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



	shall be dehaired.
Consistency and texture	The bacon shall be well-matured, cleaned of abdominal fat and other soft fat. It must not contain cartilage, bone, glands or any separated curing solution. It should be easy to chew, with no chewing residue.
Colour, smell, taste	Evenly smoked product. On the outer surface the meat layer is reddish brown, the fat layer is light brownish yellow. On the cut surface the meaty part is reddish, in the case of cooked products pale red, while the fatty part is white/creamy white. It has a slightly salty taste with a pleasantly smoked flavour. Cooked taste is allowed in the case of cooked products only. A smoked character is perceptible, with a characteristic smell of matured bacon. Free of any foreign taste and smell.

In the case of diced or striped bacon, the manufacturer must guarantee that its product originates from bacon that meets the criteria set out in this specification.

Microbiological parameters:

Testing	n	c	m	M
<i>Salmonella</i>	5	0	0/10 g	0/10 g
<i>S. aureus</i>	5	1	10 ²	10 ³
<i>C. perfringens</i> (for vacuum packed products)	5	1	10	10 ²
<i>E. faecalis</i> (for heat-treated products)	5	2	10 ³	10 ⁵
<i>Listeria monocytogenes</i> (only in the case of ready-to-eat products which require no further heat treatment)	5	0	0/25 g	0/25 g

If the product undergoes heat treatment but its core temperature is below 72 °C, it cannot be called a cooked product, but only pre-cooked. In this case, the label must include an instruction that the product must mandatorily undergo thorough heat treatment before consumption.

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

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Self-monitoring and self-testing

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, product safety, quality and hygiene are regularly assessed. 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-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-testing, and, if necessary, appropriate measures shall be taken.
4. Tests shall be carried out by authorised own or external laboratories under the self-monitoring scheme, with regard to the following criteria:
 - protein content
 - salt content (chloride-based)
 - microbiology (based on the parameters of the Specific Certification Requirements)

At least nine random samples per year shall undergo complex testing (analytics, microbiology) in an accredited laboratory, with at least one sample from each calendar quarter, and these samples should be taken random from the different batches produced and delivered for sale in the given year.

Production process (meat processing methods)

5. Microbiological testing of the raw material in every tenth batch, but at least once a month to verify compliance with the following parameters: *E. coli* ($n=5$ $c=2$ $m=50$ $M=5 \cdot 10^2$), microbial count ($n=5$ $c=3$ $m=10^6$ $M=10^7$), *S. aureus* ($n=5$ $c=2$ $m=10^2$ $M=10^3$).
6. Batch-based self-monitoring, 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 trademark.

Animal husbandry (the production process of the input)

9. Feed for use 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.

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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 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/.)

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.)

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19. 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.)

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.)

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- **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 shall be 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.

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