# HIGH QUALITY FOOD (KMÉ)

## CERTIFICATION MARK SCHEME

# SPECIFIC CERTIFICATION REQUIREMENTS

## Quick-frozen sweetcorn in kernels

Budapest, October 2025

# Quick-frozen sweetcorn in kernels

Applications for the ‘High Quality Food’ (KMÉ) or ‘High Quality Food Gold Grade’ trademark may be submitted for products under the name ‘quick-frozen sweetcorn in kernels’ whose production conditions comply with the applicable Hungarian and EU legal requirements, and in addition to these requirements, also fulfil the following criteria.

## Mandatory elements

### Specification, definition of the product:

Quick-frozen sweetcorn in kernels is sweetcorn (*Zea mays* L.) maize grains preserved by quick freezing.

### Ingredients that may be used:

Sweetcorn in kernels

### Product-specific definitions:

Brown and/or black grains: a defect in colour on the entire surface of the maize grain.
Grains with brown and/or black spots: a defect in colour on the surface of the grain.
Foreign matter from maize: this includes husk leaves, stalk segments, corn silk (Maydis stigma) and pieces of the cob.
Overripe, “wrinkled” grains: change due to loss of water, shriveling or becoming overripe.
Grains with part of the cob: maize grains with no cutting surface at the bottom, but a sharp, pointed (scratching) end as a result of being torn off the cob.

### *Quality characteristics:*

### General characteristics

In the quick-frozen state the product is hard, frozen, well-cleaned, free of foreign organic and inorganic matter. Cuts in the husk are allowed. Mild freezing on the surface is allowed.

The allowed quality tolerances are set out in the table:

| Name of imperfection | Maximum |
|---|---|
| Brown and/or black grains | 1 pcs/100 g |
| Grains with brown and/or black spots | 3 pcs/100 g |
| The seasonally appearing black ring on the cutting surface of the maize grain | 3 pcs/100 g |
| Foreign matter from maize | 1 pcs/100 g |
| Empty, underdeveloped grains | 2 % (w/w) |
| Overripe, wrinkled grains | 8 pcs/100 g |
| Damaged grains | 10 % (w/w) |
| Grains with part of the cob | 5 % (w/w) |
| More than two grains frozen in one | 5 % (w/w) |

**Physical and chemical characteristics**

(normal) sweet corn dry matter content: not more than 35 %
super sweet corn dry matter content: not more than 28 %

**Organoleptic properties**

| | |
|---|---|
| Colour: | typical of the sweetcorn variety in kernels (yellowish-white, golden yellow, dark yellow), shiny. |
| Taste: | characteristic, typically sweet and free of foreign flavours. |
| Fragrance: | characteristic smell, free of foreign odours. |
| Texture: | tender, with a texture characteristic of cooked corn, uniform; hard, firm, practically free from chewy husk. |
| Shape: | intact, well-cut maize grains. |

Note: The colour and shape are evaluated in the quick-frozen state, while the taste, smell and consistency are evaluated in the state the sweetcorn is prepared as recommended on the packaging.

**Marking**

The designation of the product shall include the terms ‘sweetcorn in kernels’ or ‘corn in kernels’ and ‘quick-frozen’ and the adjective sweet or super sweet.
Examples for the name: Quick-frozen sweetcorn in kernels (sweet/super sweet).

An indication of the nature of the product and a warning for the need of heat treatment prior to consumption shall be affixed on the final packaging of the product in a place and form which is sufficiently visible for consumers.

Example of a warning: ‘The product is not ready for consumption, it can only be consumed after thorough heat treatment. It should be boiled for at least 2-3 minutes.’

## Optional elements

Applications for the award of 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 I and II.

### I. Production process

Self-monitoring and self-testing

1. Tests for the raw material shall be carried out in authorised own or external laboratories under the self-monitoring scheme at specified intervals, in respect of the following criteria:
    - dry matter content
    - quality tolerances
    - organoleptic characteristics
    - microbiology:
        - pursuant to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination of foodstuffs: Salmonella, S. aureus, Coliform, Sulphur-reducing clostridium, Microbial count, Mould,
        - based on the product’s classification as ‘food ready for consumption’, according to Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs: Listeria monocytogenes
    - pesticide residues according to Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

2. In-line individual checkweigher for each passing primary and secondary packaging.

3. Use of methods in the plant with which production processes and product safety are regularly assessed (including in-production control of microbiological parameters in the product and on surfaces in contact with the product, temperature control during the manufacturing process and strict control of the storage temperature of the finished product), just like quality and hygiene, by recording the measured values for each batch of products to subsequently make a trend analysis based on that. Based on the findings, corrective measures are put in place, good practices are identified and staff are trained accordingly.

4. Complex self-monitoring (physical-chemical and microbiological parameters) of the finished product, by production batch, during/at the end of production.

5. In order to provide for the cooling chain, when finished products are being dispatched, before loading begins, the checking of the temperature of the loading surface and the recording of data as well as the adoption of corrective measures in case of non-conformity.

6. Operation of food safety and quality management systems certified by an independent body (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), possession of a certification as proof.

Production process

7. There shall be a raw material evaluation/supplier programme in place, where trend analysis is performed based on laboratory findings.

8. The raw material comes from certified organic farming (not optional together with point 22).

9. In-line metal detectors for all primary packaging passing through.

**II. Sustainability**

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources

10. 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

11. 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/.)*

12. 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).*

13. 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.)*

14. 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.)*

15. 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.)*

16. 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.)*

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

18. Verified decrease in specific water use.
    (*E.g. use of run-off hot water from installations for secondary cleaning tasks, drip irrigation, rainwater collection and recycling, grey water recycling.*)

- Green rating

19. 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).

20. 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.)*

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

22. 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 8)
    *(E.g. products labelled as organic, environmentally friendly product or service.)*

- Use of eco-friendly packaging solutions

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

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

- Transport

25. The main component comes to the processing plant from own holding or from within 100 km.
    *(Place of production, the production and/or processing site may be located within a distance of 100 km.)*

26. 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.

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

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

Social aspects

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

30. Prevention of food waste through donation.

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