

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Matured sausage

Budapest, October 2025



Matured sausage

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for products, under the name ‘matured sausage’, whose production conditions comply with current Hungarian and EU legislation, and the product meets the following requirements in addition to the relevant requirements of the Hungarian Food Code (Codex Alimentarius Hungaricus).

- Water activity value (a_w):
 - maximum 0.93 for semi-dry products obtained by dry-ageing
 - maximum 0.90 for dry sausages (including rustic sausages) obtained by dry-ageing
 - maximum 0.93 for semi-dry products made with maturation regulator
 - maximum 0.90 for dry sausages made with maturation regulator.
- The product’s protein content may derive only from raw material which is considered as meat for labelling purposes.
- Protein content without connective tissue: minimum 18.0 % (w/w).
- Maximum number of additives for sausages made with maturation regulator: 4
- Maximum number of additives for sausages obtained by dry-ageing: 3
- The use of the following additives shall not be permitted: E620 – E635.
- Calcium content: maximum 300 mg/kg.

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

Self-monitoring and self-testing

1. Comprehensive (sensory, physical and chemical, microbiological) self-testing of the product by production batch in the holding.
2. Use of methods in the holding with which the production processes, product safety, quality and hygiene are regularly checked. 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 the setting 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 under the self-monitoring scheme shall be carried out by authorised own or external laboratories with regard to the following criteria:
 - water/protein ratio
 - fat/protein ratio
 - protein content without connective tissue
 - salt content
 - microbiology (according to EüM Decree No 4/1998 of 11 November of the Ministry of Health and Regulation (EC) No 2073/2005)
 - calcium content
 - water activity
 - pH (in the case of a product made with maturation regulator).

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.

Production process (meat processing methods)

5. Compliance with higher hygiene requirements during the production process: every tenth batch of the raw material shall be subjected to testing as prescribed in Annex 4 of EüM Decree No 4/1998 of 11 November of the Ministry of Health on the allowable limits of microbiological contamination in foodstuffs and in Commission Regulation (EC) No 2073/2005, but it is important that such tests are carried out at least once a month.
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 lab results.
8. Use of raw materials bearing the KMÉ trademark.
9. A product protected by the European Union with a geographical indication of origin.

Animal husbandry (the process of input production)

10. Feed for use in GMO-free production.
11. Certified organic farming (not optional in combination with point 28).
12. Participation in the agri-environmental scheme (AKG programme).
13. The farm has a valid Global GAP animal welfare certification.
14. The farm receives EU funding for animal welfare.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

15. 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**

16. 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**

17. 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, 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/.)

18. Energy recovery system on production machines.

(For example, the use of any equipment that captures and transmits the waste heat of the compressor. Recycling of thermal energy for other industrial processes that require heat or steam).

19. 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.)

20. 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.)

21. 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.)

22. 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.)

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

24. 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**

25. 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).

26. 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.)

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

28. 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 11)

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

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

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

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

- **Transport**

31. 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.)

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

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

34. Transport optimisation, route planning to reduce emissions.

(Lean & Green program)

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

Social aspects

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

37. Prevention of food waste through donation.

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