

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Wheat and rye meals

Budapest, October 2025

Wheat and rye meals

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted for wheat meals, durum wheat meals and rye meals which have been produced from the grain of edible wheat according to standard MSZ 6383 and edible rye according to standard MSZ 6342, with the provision that the conditions of their production must comply with the applicable Hungarian and EU legislation, and in addition to the requirements of the Codex Alimentarius Hungaricus, they shall also meet the following requirements.

Eligible meals:

Wheat meals:	fine wheat flour (BL 55) wheat bread flour, white (BL 80) wheat bread flour, semi-white (BL 112) semi-coarse wheat flour (BFF 55) wheat flour for pasta (BTL 50)
Durum wheat milling products:	durum wheat semolina for pasta (DTD) durum wheat fine flour (DSL)
Rye meals:	white rye flour (RL 60) light rye flour (RL 90) dark rye flour (RL 125)

Mandatory elements

Criteria for the finished product:

- A) Wheat meals:
 - production is allowed from domestic raw materials only, mandatory DON toxin testing per supplied batch is required
 - falling number: min. 250 (s)
 - value group: min. B1
 - moisture content: max. 14.5 %
 - fine wheat flour (BL 55), wheat bread flour, white (BL 80), wheat bread flour, semi-white (BL 112), durum wheat fine flour (DSL) – wet gluten content: min. 29 %
 - gluten spread: 3-6 mm/h [except for semi-coarse wheat flour (BFF 55) and wheat flour for pasta (BTL 50)]

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



- B) Rye meals:
- production is allowed from domestic raw materials only, mandatory DON toxin testing per supplied batch is required
 - falling number: min. 150 (s)
 - moisture content: max. 14.5 %

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-testing and self-monitoring

1. Comprehensive self-testing of the finished product on a quarterly basis, and the implementation of appropriate corrective measures based on the results, all in a documented manner: quality parameters, physical, chemical and microbiological characteristics, weight.
2. The production unit should apply methods with which production processes, product safety, quality and hygiene are regularly analysed in a documented manner, and based on the findings corrective measures are put in place, good practices are identified and staff are trained accordingly.
3. Testing for pesticide residues shall be performed at random on the cereal raw materials used, based on a risk analysis, at least once a year at the time of entry into storage.
4. Individual in-line checkweigher for each primary or external packaging passing through.
5. 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.

Production process

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6. There shall be a raw material evaluation/supplier programme in place, where trend analysis is carried out based on laboratory findings.
7. 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).
8. Mandatory in-line metal detector for each primary or external packaging passing through.
9. Use of an automated grain dampener.
10. Use of an entoleter and/or sterilator.

Crop production (process of input production)

11. The supplier participates in the AKG (agri-environmental management) programme.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources
 12. 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
 13. 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 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.*

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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/.)

14. 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).
15. 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.)
16. 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.)
17. 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.)
18. 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.)
19. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
20. 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

21. 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).

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22. 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.)
23. The undertaking has a Science Based Target Initiative (SPTI) commitment.
24. 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.
(E.g. products labelled as organic, environmentally friendly product or service.)
- Use of eco-friendly packaging solutions
25. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable (FSC or PEFC logo)).
26. Suppliers of primary packaging material that comes into contact with the product shall have BRC or IFS PACsecure certification.
- Transport
27. 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.)
28. 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.
29. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)
30. The product shall be delivered to the consumer within a short supply chain.

Social aspects

- 31. Existence of SMETA (Supplier Ethical Data Exchange) audit.
- 32. Prevention of food waste through donation.
- 33. Prevention of food waste by preventing waste generation in production and logistics.