

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Curd cheese

Budapest, October 2025

Curd cheese

Products meeting the requirements of the legislation in force, including the Codex Alimentarius Hungaricus, may be submitted for application for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks.

In addition, the product must not contain additives or processing aids or, in the case of curd cheese obtained by mixed curdling, enzymes other than curdling enzymes. In the case of lactose-free products, the use of the lactase enzyme is acceptable.

The yeast count of the product may not exceed 10²/g.

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, II and III.

I. Product characteristics

1. Curd cheese made of whole milk
2. “Rögös túró”¹ (lumpy curd cheese)
3. “Leveles túró” (flaky curd cheese) that meets the requirements set out in Annex 1

II. Production process

Self-monitoring and self-testing

4. Comprehensive (sensory, physical and chemical, microbiological) self-testing of the product by production batch in the holding.
5. Monitoring of the shelf life of all production batches, examination and documentation of the organoleptic, physical, chemical and microbiological parameters.
6. The processor shall include in the supplier contracts that it will only accept milk and cream from the dairy farm with an aflatoxin M1 content not exceeding the limit, which it shall check for itself in all batches of raw milk and/or cream delivered to and accepted at the

¹ Product in accordance with the applicable European Commission Implementing Decision on ‘Rögös túró (TSG)’

plant. The testing method must be such that it can be used to verify compliance with the upper limit specified in the applicable regulation on the maximum levels of certain contaminants in foodstuffs.

7. The use of methods in the plant with which production processes, product safety, quality and hygiene are regularly checked, and based on the findings corrective measures are implemented, good practices are identified, and staff members are trained accordingly.
8. 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.
9. Tests shall be carried out in external laboratories under the self-monitoring scheme with regard to the following criteria:
 - fat content
 - protein content
 - dry matter content
 - fat content in the dry matter
 - acidity
 - non-milk fat (not required for plants that only process milk/cream)
 - microbiology (according to EüM Decree No 4/1998 of 11 November of the Ministry of Health and Regulation (EC) No 2073/2005)
 - net weight
 - lactose content (in the case of lactose-free products)

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.

The production process of milk (milk processing methods)

10. Conformity with higher hygiene requirements during the production process: raw bulk milk and cream arriving at the plant shall be subjected to the requirements of Annex 4 to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods, 3 times a month.

Requirements:

- *Staphylococcus aureus*: < 10 cfu/g
- Mould, yeast: max. 10 cfu/g
- Coliform: < 10/g
- *Enterobacteriaceae*: < 10 cfu/g
- *Enterococcus* (group D): < 10 cfu/g
- Sulphite reducing clostridia: < 10 cfu/g

11. Closed curdling system.
12. Batch-based self-monitoring with a focus on the production process (from the receipt of the raw milk until the delivery of the finished product).

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13. There shall be a raw milk supplier programme in place, where trend analysis is made on raw milk laboratory findings.

14. Eligibility to use the “Tejszív” [Milk Heart] logo.

Animal husbandry (the production process of the input)

15. GMO-free feed.

16. Organic farming (not optional in combination with point 35).

17. The farm has a valid Global GAP animal welfare certification.

18. The farm receives EU funding for animal welfare.

19. If the dairy processor is also a dairy farmer, a documented aflatoxin test [of its own feed and any purchased feed (mass, fodder, supplementary premixes)] shall be carried out at least once every calendar quarter.

Use of consumer-friendly packaging

20. A favourable packaging solution that can be clearly distinguished in terms of convenience and practicality from the packaging of other similar products available on the market. In the case of consumer-friendly packaging, sustainability aspects as defined in optional element category III shall also be taken into consideration. Consumer-friendly packaging with an ecological footprint/environmental load greater than that of similar products on the market is not acceptable.

21. The net weight of a unit packet is the standard weight in grams rounded to the nearest 100 g (e.g. 200 g, 500 g, 1 000 g) or 250 g.

III. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

22. 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**

23. 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)).

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Document to demonstrate the distribution of total and renewable electricity consumption in the last financial year).

- **Use of sustainable management inputs/technological methods**

24. 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.

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/.)

25. 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).

26. 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.)

27. 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.)

28. 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.)

29. Operation of an environmentally sound waste management system. Separate waste collection and recycling, in a documented form.

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(The undertaking is authorised to handle, collect, transport, store and dispose of persistent organic pollutants in a non-polluting way once they become waste.)

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

31. 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**

32. 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).

33. 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.)

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

35. 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 16)

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

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

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

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

- **Transport**

38. The main component comes to the processing plant from own holding or from within 100 km.

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(Place of production, the production and/or processing site may be located within a distance of 100 km.)

- 39. Feed is delivered from within a distance of 100 km.
- 40. Live animals are transported within a radius of 100 km.
- 41. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)
- 42. The product shall be delivered to the consumer within a short supply chain.

Social aspects

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

Annex 1

Requirements for “leveles túró”

It is a dairy product, intended for the use of the High Quality Food (KMÉ) trademark, which is made from heat-treated whole cow's milk with mixed curdling, with the addition of bacterial cultures, rennet and, in some cases, calcium chloride.

Quality characteristics

Composition (g/100 g):

- dry matter: 26-32
- fat: 12-15
- fat in the dry matter: 44-50
- protein: 10-12
- NaCl: milk origin

Organoleptic properties:

Shape, exterior:	Shape corresponding to the mould used during extraction; without rind, cream-white in colour, possibly with alternating yellow and white layers (marbled)
Interior:	Layered structure with distinctive layers
Texture:	Semi-rigid, easy to cut, creamy, not crumbly, melts in the mouth
Aroma:	Acidic, aromatic, free of any foreign odour
Taste:	Acidic, rich, free of all foreign tastes