

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Fresh turkey meat

Budapest, October 2025

Fresh turkey meat

Following slaughter in an approved slaughterhouse, applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for fresh turkey (*Meleagris gallopavo*) meat and the minced meat obtained therefrom¹, provided that the meat has been acknowledged to be fit for consumption by an inspection.

The product must comply with the current Hungarian and EU legislation, including the technological, hygiene and animal welfare requirements for the keeping of animals, their transport to the slaughterhouse (loading and transportation) as well as their slaughter, cutting and grinding.

Frozen and thawed meat and minced meat thereof may not be placed on the market with a KMÉ trademark.

In the case of cut and packaged (sliced, diced) products, the meat must be sliced and packaged within 24 hours of cutting.

Minced meat may be produced from fresh turkey meat no later than two days after slaughter. The raw material of minced meat must come exclusively from the skeletal muscles (and the associated fat tissue). Trimmings (excluding whole muscle cuts) and MSM may not be used for the production of minced meat. After mincing, the prepared minced meat must be stored, transported and kept in the service counter at or below 2 °C.

Animal husbandry-related requirements

Livestock shall be fed as follows:

- The feed mixtures shall contain only cereals and products derived from cereals that can be used in GMO-free production.
- Medicinal products within the area of the farm should be used in justified cases, only when necessary, and their application should be documented. Only medication prescribed and supervised by a veterinarian is authorised. A resistance test should be performed before or at the latest parallel to the start of the treatment.

Animal health requirements

The farm participates in the national eradication programmes, in particular the Salmonella control programme.

Only healthy carcasses which have been rendered to be fit for consumption by a meat inspection procedure may be used for the application of the trademark, in the case of which no residue over

¹ Fresh meat is defined in accordance with Regulation (EC) No 853/2004. The term 'fresh meat' shall be understood as defined in Section 1.10 of Annex I, whereas for 'minced meat' the definition in Annex I, Section 1.13 shall be used.

the threshold (residue) may have been detected in the national official monitoring-based sampling procedure and in the laboratory testing carried out by the undertaking in the context of self-monitoring.

Turkeys to be slaughtered shall not exceed the age of 25 weeks if they come from flocks raised in an intensive system.

Requirements for fresh meat

Microbiological parameters:

Fresh turkey meat:

Food safety criteria (pursuant to Regulation (EC) No 2073/2005):

- *Salmonella* Enteritidis, *Salmonella* Typhimurium: not detectable in 25 g

Technological hygiene criteria (based on samples taken as prescribed in the sampling rules and the frequency laid down in Regulation (EC) No 2073/2005):

- *Salmonella* spp.: detectable in not more than 25 g of 5 samples (c=5), out of n=50 samples taken from the skin on turkey's neck

Technological hygiene criteria pursuant to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods:

- *E. coli*: n= 5, c=2, m=50/g, M=5x10²
- Microbial count: n= 5, c=3, m=10⁶, M=10⁷

Minced turkey meat:

Food safety criteria (pursuant to Regulation (EC) No 2073/2005):

- *Salmonella*: not detectable in 25 g of 5 samples (n=5)

Technological hygiene criteria (based on samples taken as prescribed in the sampling rules and the frequency laid down in Regulation (EC) No 2073/2005):

- Aerobic microbial count: out of n=5 samples, up to c=2 of maximum 5x10⁶ cfu/g (*this criterion does not apply to minced meat prepared at retail level if the shelf life of the product is less than 24 hours*)
- *E. coli*: maximum 2 samples (c=2) of 500 cfu/g, out of 5 samples (n=5)

Technological hygiene criteria pursuant to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods:

- *Staphylococcus aureus*: n=5 c=2 m=10² M=10³
- Microbial count: n= 5, c=3, m=10⁶, M=10⁷

Quality parameters:

- Fresh meat core temperature: 0-4 °C, 0-3 °C for offal

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- Minced meat core temperature: 0-2 °C
- Meat pH: 5.8 - 6.2
- Drip loss: not more than 2 %
- Absorbed water content:
 - with air cooling: 0 %
 - with spray cooling: not more than 2 %
 - with immersion cooling: not more than 2 %

Sensory requirements:

Fresh meat

- shimmers brightly
- is never sticky, dry or slimy to the touch
- is free of any pronounced sexual odour or foreign odours, and has a smell typical of meat
- is clean, free from any visible foreign matter, contamination or blood
- is free from visible blood spots
- is free from open bone fractures
- is free from serious bruises
- is intact from the point of view of presentation
- meat forms are appetizing, characteristic of the type of utilisation, the animal's age and sex
- some small feathers are allowed, quills and down feathers may be present on the breast, thigh, tail, leg joints and wing tips
- tears, bruises or abnormal coloration is allowed if there is not much of it, provided that they are small and unobtrusive and not on the breast or thighs. Wingtips may be slightly red.

Minced meat

- consists of parts with a particle size of at least 3 mm and has of a uniform texture and consistency
- shows no visible sign of cartilage or fragments of tendon
- is free of any pronounced sexual odour or foreign odours, and has a smell typical of meat

Requirements for slaughterhouses

The trademark may be applied only for turkey meat slaughtered and produced in approved establishments (slaughterhouse, cutting plant).

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.

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I. Production process

Self-monitoring and self-testing

1. Regular supplier audits shall be performed in a documented manner, on the basis of a risk assessment which relies on a set of criteria established during self-monitoring, and these audits shall be performed at pre-defined frequency, but at least twice a year.
2. Throughout the production documented technological processes shall be applied, which continuously ensure that the general and specific requirements of the KMÉ scheme are met, deficiencies that may emerge are detected, and the necessary corrective measures are taken.
3. The cleanliness of the surfaces that are in contact with the product (e.g. tools, equipment, containers, etc.) and of the environment in which the product is produced in the production process shall be checked, where inspections must be carried out through microbiological testing at least quarterly.
4. Tests with regard to microbiological parameters shall be carried out at least quarterly on randomly selected parts of the body in an own or external laboratory authorised under the self-monitoring scheme, in an establishment carrying out slaughter and/or cutting, and this shall be done in a way that each product type with a KMÉ trademark is subject to testing at least once within a year.
5. In an establishment producing minced meat, the verification of the microbiological conformity of the raw material of fresh meat, for the product, is done on a quarterly basis in an own or external laboratory.
6. Comprehensive self-testing of the product in the holding (with regard to the organoleptic, physical, chemical and microbiological parameters defined in the KMÉ scheme) on a quarterly basis in addition to the microbiological tests provided for in the relevant Regulation (EC) No 2073/2005.
7. Compliance with higher hygiene requirements during the production process: quarterly verification of the product for compliance with point 1 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.
8. Trend analysis within the framework of self-monitoring: creation of a quality control chart for the graphical representation of analytical and microbiological values, indicating 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. Products shall be supplied to the consumer no later than 72 hours after slaughter.

Animal husbandry

10. The application of technological processes (feeding, animal hygiene, animal protection) on the farm that are continuously analysed together with the results of slaughterhouse feedback, which together have an impact on the classification of live animals transported

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from the holding to the slaughterhouse. If necessary, corrective measures are put in place, good farming and feeding practices are defined and staff are trained accordingly.

11. Feed for use in GMO-free production.
12. Certified organic farming. (Cannot be selected together with point 31)
13. Participation in the agri-environmental scheme (AKG programme).
14. The farm has a valid Global GAP animal welfare certification.
15. The farm receives EU funding for animal welfare.
16. The farm has a quality assurance system in place.
17. It shall be ensured that meat from animals from an epidemiological unit which received antibiotics during the rearing period after one week of age cannot bear the KMÉ trademark.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

18. 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**

19. 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**

20. 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/.)

21. 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).

22. 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.)

23. 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.)

24. 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)

25. 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.)

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

27. 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**

28. 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).

29. 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.)

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

31. 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 12)

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

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

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- 32. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable (FSC or PEFC logo)).
- 33. Suppliers of primary packaging material that comes into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

- 34. 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.)

- 35. Feed is delivered from within a distance of 100 km.
- 36. Live animals are transported within a radius of 100 km.
- 37. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)

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

Social aspects

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