

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Tomatoes

Budapest, October 2025

Tomatoes

Those tomato varieties are eligible and may be granted the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark which are listed in the Common Catalogue of Varieties of the European Union / the National Catalogue of Varieties and are produced in compliance with all the legal requirements in force, in addition to meeting the minimum requirements of the marketing standard for tomatoes in Part 10 of Annex 1 to Commission Regulation (EU) 2023/2429 and the provisions laid down under the set of conditions (Class 'Extra' or Class I). These varieties must belong to the species *Solanum lycopersicum* L., recognised in Hungary or on the world market for producing high-quality marketable fruit, and be intended for fresh consumption i.e. not for industrial use.

Special requirements for tomatoes:

1. "Berry tomatoes":
 - fruit diameter of at least 47 mm, with shape and colour typical of the variety.
2. Truss tomatoes:
 - the truss must contain at least 4 fruits and the smallest fruit must not be less than 47 mm in size. The shape and colour must be typical of the variety.
3. Cherry, cocktail, date, snack (also as vine or as berry tomatoes):
 - the diameter of the fruit must reflect the characteristics of the particular variety, the colour may be red, pink or yellow depending on the variety.

Mandatory parameters for crop production:

- Cultivation is carried out with the use of integrated production technology and biological plant protection (technological tools to prevent pests, plant protection forecasting systems, monitoring). Certain chemical agents and preparations may only be used with the written permission of a plant protection engineer or plant doctor.

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 meeting the above-mentioned mandatory requirements, comply with at least one point in each of the optional element categories of I, II and III.

I. Product characteristics

1. Class “Extra” as defined in Commission Regulation (EU) 2023/2429
2. Class I as defined in Commission Regulation (EU) 2023/2429

II. Technology

3. Non-organic crop production:
 - In the production process, the applicant must have a certified quality assurance system (e.g. GlobalGAP) in place, or
 - documentation for tracking, from crop cultivation to harvesting and processing. Tests under the self-monitoring scheme must be carried out by authorised own or external laboratories with regard to the following criteria:
 - pesticide residues
 - sensory testing
4. Certified organic farming:

In the case of organic (bio) products from certified organic farming, a valid organic certificate issued for the producer and the applicant is sufficient instead of the requirements listed in point 3. (not optional together with point 18)
5. Small farmers:

Applicants engaged in small-scale food production and marketing must comply with the provisions of Decree No 60/2023 of 15 November of the Ministry of Agriculture on the hygiene requirements for small-scale, local and marginal food production and marketing, instead of the provisions referred to in point 3.

III. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- **Use of environment friendly, renewable energy resources**
- 6. 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**

7. 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/.)
8. 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).
9. 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.)
10. 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.)
11. 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.)
12. 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.)
13. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
14. 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**

15. 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).

16. 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.)

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

18. 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 4)

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

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

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

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

- **Transport**

21. The main component comes to the processing plant from own holding or from within a distance of 100 km.

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

22. Plant protection products and materials used to improve or maintain soil fertility are manufactured within a distance of 100 km and transferred from there to the place of production.

23. . Optimised transport and route planning aimed at reducing emissions.

(Lean & Green program)

24. The product is delivered to the consumer through a short supply chain.

Social aspects

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

26. Prevention of food waste through donation.

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