HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Kefir

Budapest, October 2025

Kefir

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted exclusively for live fermented kefir products with a fat content of at least 2 %, including lactose-free products.

The product shall meet the requirements of the applicable legislative requirements, including the Codex Alimentarius Hungaricus.

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. Physical, chemical and microbiological properties
   - Milk protein content: min. 3.3 % (m/m)
   - Milk protein content in the non-fat dry matter: min. 39 % (m/m)
   - Starter culture lactic acid bacteria count at the end of the ‘best before’ date shall be at least 10^7 cfu/g, and the yeast count 10^4 cfu/g.

2. Product-specific microbes with demonstrated beneficial effects (e.g. *Saccharomyces boulardii; Kazachstania spp.; Bifidobacterium animalis subsp. lactis, BB-12*®) shall be used to be present by the end of the ‘best before’ date at least in a quantity (viable count) of 10^6 cfu/g.

II. Production process

Self-monitoring and self-testing

3. Comprehensive (sensory, physical and chemical, microbiological) self-testing of the product by production batch in the plant.
4. Monitoring of the shelf life of all production batches, examination and documentation of the organoleptic, physical, chemical and microbiological parameters.
5. 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

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

6. The holding shall use methods with which the production processes, product safety, quality and hygiene are regularly checked in a documented way, and based on the findings corrective measures are adopted, good practices are identified, alongside the provision of appropriate training for staff members.
7. Trend analysis within the framework of self-monitoring: creation of a quality control chart for the graphical representation of analytical and microbiological values, with an indication 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.
8. 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,
   - non-fat dry matter content,
   - milk protein content in the non-fat dry matter,
   - acidity,
   - lactic acid concentration in the water phase,
   - non-milk fat (not required for plants that only process milk/cream),
   - starter culture lactic acid bacteria count,
   - starter culture yeast count,
   - 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 a lactose-free product

   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)

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

10. Batch-based self-monitoring, with a focus on the production process (from the receipt of the raw milk/cream until the delivery of the finished product).
11. There shall be a raw milk supplier programme in place, where trend analysis is made on the raw milk-related laboratory findings.
12. Eligibility to use the “Tejszív” [Milk Heart] logo.

Animal husbandry (the production process of the input)

13. GMO-free feed.
14. Organic farming (not optional in combination with point 33).
15. The farm has a valid Global GAP animal welfare certification.
16. The farm receives EU funding for animal welfare.
17. 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

18. 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.
19. 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).

III. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

20. 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**

21. The plant/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**

22. 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/.)

23. 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).

24. 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.)

25. 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.)

26. 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.)

27. 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.)

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

29. 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**

30. 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).

31. 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.)

32. The undertaking has a Science Based Target Initiative (SBTI) commitment.

33. 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 14)
(E.g. products labelled as organic, environmentally friendly product or service.)

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

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

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

- **Transport**

36. 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.)

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

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

39. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)

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

Social aspects

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

42. Prevention of food waste through donation.

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