

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Milling products and meals Rice and rice flour

Budapest, October 2025

Milling products and meals

Rice and rice flour

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade certification marks may be submitted for milled rice (of quality “A”) and ground rice which are produced from grains of food rice varieties (*Oryza sativa* L.) specified in standard MSZ 6351, and the production conditions of which comply with the applicable Hungarian and EU legislative requirements. In addition to the legislative requirements applicable to the finished product, they must also satisfy the requirements of Codex Alimentarius Hungaricus and the following criteria.

Mandatory elements

Criteria for the finished product:

1. Rice – Milled rice of quality “A”:

- Fragments: not more than 6 % (w/w).
- Red striped grains: not more than 4 % (w/w).
- Compulsory testing for cadmium, lead, inorganic arsenic and aflatoxin, twice a year on each place of production.
- Monitoring of pesticide residues, twice a year on each place of production.

2. Rice flour, brown rice flour:

- Rice flour is produced using rice specified in MÉ 2-201/5/1-2 (Quality “A” q rice is required to be present in a minimum proportion of 50 %).
- Brown rice flour is produced using brown rice specified in MÉ 2-201/5/3.
- Milling fineness: Parts passing through a sieve with holes of 360 µm: not less than 90 % (w/w).
- Total foreign organic and inorganic matter: not more than 0.3 % (w/w).
- Compulsory testing for cadmium, lead, inorganic arsenic in the case of raw materials and/or finished products twice a year.

Mandatory parameters for crop production:

- Cultivation must be carried out using integrated production techniques and biological plant protection, all being documented (use of technological tools to prevent pests, early warning systems for plant protection, monitoring).
- The choice of technological elements should serve the production of high-quality products (e.g. choice of varieties, growing season, irrigation technique etc.)
- FVM Decree No 59/2008 of 29 April of the Ministry of Agriculture and Rural Development, which lays down detailed rules for the action programme to protect waters from agricultural nitrate pollution as well as for data reporting and record keeping, should be observed and complied with.

Optional elements

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade certification marks 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. Technology

1. 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.

2. 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 those listed in point 1. (not optional together with point 28)

Cultivation conditions

- Administration of microbiological, soil and plant conditioners to the soil with the aim to substitute or reduce the use of fertilisers. (for example: micronutrients, biologically active substances, amino acids, humic acids, or return of live fermenting agents to the soil).
- Reduction of insecticides by natural methods (e.g.: extension of the flooding period for germination).

5. Sowing of green manure crops during the time the rice-growing areas are set aside.

Production process

- Self-monitoring and self-testing
 6. On the basis of a comprehensive self-testing of the finished product, which must be carried out every six months, and relying on its results, appropriate corrective measures should be adopted, in a documented manner: quality parameters, physical-chemical and microbiological characteristics, net weight.
 7. The plant should apply methods as part of 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.
 8. Individual in-line checkweigher for each primary or external packaging passing through.
 9. 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 as proof.
- Production process
 10. A raw material evaluation/supplier programme should be in place, where trend analysis is performed based on laboratory findings.
 11. Batch-based self-monitoring, with a focus on the production process (from the receipt of the raw material to the delivery of the finished product).
 12. Mandatory in-line metal detector for each primary or external packaging passing through.
 13. Use of consumer-friendly packaging (e.g. resealable, adhesive flap, peel pouch-type, etc.)
 14. The supplier participates in the AKG (agri-environmental management) programme.
 15. The rice producer applies the ‘Good Agricultural and Environmental Conditions and Good Farming Practices’ criteria laid down in FVM Decree No 4/2004 of 13 January of the Ministry of Agriculture and Rural Development.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources
16. 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
17. 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/.)
18. Energy recovery system on production machines.
(For example, the use of any equipment that captures and transmits compressor waste heat . Recycling of thermal energy for other industrial processes that require heat or steam).
19. 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.)
20. 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.)
21. 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.)

22. 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.)

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

24. 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

25. 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).

26. 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 building energy aspects into account, whether they operate an environmentally sound waste system, minimise the environmental impact of the logistics network and that of transport.)

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

28. 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 2)

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

- Use of eco-friendly packaging solutions

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

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

- Transport

31. The main component comes to the processing plant from own farm 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.)

32. 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.

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

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

Social aspects

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

36. Prevention of food waste through donation.

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