

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

**Quick-frozen green beans with
green and yellow pods,
cut or whole**

Budapest, October 2025

Quick-frozen green beans with green and yellow pods, cut or whole

Applications for the award of the 'High Quality Food' (KMÉ) or 'High Quality Food Gold Grade' trademark may be submitted for products under the name 'quick-frozen cut green beans' whose production conditions comply with the applicable Hungarian and EU legal requirements, and in addition to these requirements, also fulfil the following criteria.

Mandatory elements

Specification, definition of the product:

Quick-frozen green beans with green or yellow pods, cut or whole are the pods of the green bean plant (*Phaseolus vulgaris* L.) preserved by quick freezing.

Ingredients that may be used:

Green beans with green or yellow pods

Product-specific definitions:

Aged, shelled beans: change due to loss of water, wilt or overripe.

Unpointed product: green beans from which the stem base and the resulting short stem part are not removed.

Foreign substances of plant origin: pieces of pods, stems and leaves, husks, beard and stalk derived from the plant and not included in the product. Other foreign substances that do not originate from the plant concerned, foreign grains and flowers.

Insect-damaged grains (punctured, chewed): pods, beans chewed by insect or insect larvae.

Spotted, rusty green beans: a characteristic colour, on the surface, only on the shell, which resembles the colour of rust.

Debris pods: Pieces of bean pods shorter than 3 cm or damaged pods.

Broken pods: Pieces of bean pods longer than 3 cm, which have not been damaged and their fracture surface has not been discoloured.

Quality characteristics:

Criteria for raw materials:

- The green beans should be tender, stringless and membrane-free, with a juicy texture.
- Intact, uniform colour
- Pod diameter ≥ 5 mm
- Pod length ≥ 60 mm
- Green bean pods must not be flat, dark-seeded
- Varietal mixing is not allowed

Criteria for the finished product:

When quick-frozen, the product is hard and frozen all over. Green beans are well cleaned, properly cut and trimmed (pointed), free of toxic weeds and inorganic substances.

Slight rusty scratches and rusty staining in spots may occur on the surface. In the case of green beans with yellow pods, a green tone resulting from tenderness is allowed. Mild freezing on the surface is allowed.

Permitted quality derogations:

Name of imperfection	Maximum
Contrasting colour, rusty, stained piece	5 % (m/m)
Separate beans	10 pcs/250 g
Piece containing unpointed end of beans/stems	3 pcs/250 g
Mechanically damaged pieces (broken, debris, crushed, uneven cutting edges)	3 % (m/m)
Containing aged and/or shelled beans	5 % (m/m)
Browned end piece	5 % (m/m)
Insect-bitten	2 pcs/250 g
Size tolerances (for products classified by size)	it shall not deviate by more than 15 % from the declared size.

Organoleptic properties

Shape, size: Uniform in size, pointed, not broken, not split in two, not uneven cutting edges.

Colour: In the case of cut green beans, the size range is between 2.5 cm and 3.5 cm. the type of green beans used is typically green or yellow.

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Fragrance: green beans have a characteristic aroma, free of foreign odours.
Taste: characteristic of the variety.
Texture: The green beans used must be of a uniform green or yellow colour, characteristic of the variety, tender, fresh, almost uniform in development, the seeds must not be swollen on the side of the pod, must be stringless, and the ovule must be moist and of gelatinous texture.
Negative Guaiacol test after pre-cooking.

The colour shall be evaluated in thawed state, the shape in quick-frozen state, whereas the taste, smell and texture shall be evaluated in finished state, as recommended on the packaging.

Marking:

An indication of the nature of the product and a warning for the need of heat treatment prior to consumption shall be affixed on the final packaging of the product in a place and form which is sufficiently visible for consumers.

Example of a warning:

“The product is not ready for consumption, and can only be consumed after thorough heat treatment. It should be boiled for at least 2-3 minutes.”

The size limits of the product classified by size shall be indicated in relation to the designation.

Examples for the name:

Quick-frozen green pod cut green beans

Quick-frozen yellow pod cut green beans

Optional elements

Applications for the award of 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 I and II.

I. Production process

Self-monitoring

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1. In own or external laboratories approved for the raw material, tests shall be carried out under the self-monitoring system at specified intervals in respect of the following criteria:
 - size
 - quality tolerances
 - organoleptic characteristics
 - microbiology:
 - pursuant to Decree No 4/1998 of 11 November 1998 of the Minister for Health on the allowable limits of microbiological contamination of foodstuffs: Salmonella, S. auerus, Coliform, Sulf. red. clostridium, Microbial count, Mould
 - “food ready for consumption” product class: according to Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs: Listeria monocytogenes
2. Individual weighing scales built in line for each passing primary and grouped packaging.
3. The application of methods in the plant with which production processes and product safety are regularly assessed (including in-production control of microbiological parameters in the product and on surfaces in contact with the product, temperature control during the manufacturing process and strict control of the storage temperature of the finished product), just like quality and hygiene, by recording the measured values for each batch of products to subsequently make a trend analysis based on that. Based on the findings, corrective measures are put in place, good practices are identified and staff are trained accordingly.
4. Complete self-testing (physical-chemical and microbiological parameters) of the finished product, by batch, during/at the end of production.
5. In order to provide for the cooling chain, when finished products are being dispatched, before loading begins, the checking of the temperature of the loading surface and the recording of data as well as the adoption of corrective measures in case of non-conformity.
6. Operation of food safety and quality management systems certified by an independent body (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000), possession of a certification.

Production process

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7. Operation of a raw material evaluation/supplier programme, in which trend analysis is performed based on laboratory findings.
8. The raw material comes from certified organic farming (not optional with point 22).
9. Metal detectors built in line for all primary packaging passing through.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources
 10. 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
 11. 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/.)
 12. 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).
 13. 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.)
 14. 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.)

15. 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.)
16. 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.)
17. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
18. 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

19. 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).
20. 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.)
21. The undertaking has a Science Based Target Initiative (SPTI) commitment.
22. 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 8)
(E.g. products labelled as organic, environmentally friendly product or service.)

- Use of eco-friendly packaging solutions

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

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

- Transport

25. 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.)

26. 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.

27. Transport optimisation, route planning to reduce emissions.

(Lean & Green program)

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

Social aspects

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

30. Prevention of food waste through donation.

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