HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Green peas preserved by heat treatment

Budapest, October 2025

VÉDJEGYIRODA Élelmiszerlánc-biztonsági Centrum Nonprofit Kft. (ÉLBC Kft.)
(TRADEMARK OFFICE, Food Chain Safety Center Nonprofit Ltd.)
H-1024 Budapest, Keleti Károly utca 24. | H-1525 Budapest, P.O. Box 212 | vedjegy@elbc.hu | +36 30/306 4238 | kme.hu

Green peas preserved by heat treatment

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for products called “green peas preserved by heat treatment” whose production conditions comply with the applicable Hungarian and EU legal requirements, the relevant specifications of the Hungarian Food Code (Codex Alimentarius Hungaricus), and, in addition to these requirements, meet the following criteria.

Mandatory elements

Definition of the product:

Green peas preserved by heat treatment are products the production of which involves the addition of a salty, sugary brine.

Criteria for raw materials:

- Only fresh green peas may be used (the raw material must get to the processing plant within 4 hours).
- Raw material of green peas with a pH value below 6 cannot be processed.
- Mixing of varieties is not permitted within the same production batch.
- Grading by tenderness:

Grading	**Tenderometer grade (Tendero=(Fo-3)x3)**
tender	not more than 55 Fo (156To)
fine	55-65 Fo (156To-186To)

Criteria for the finished product:

- It must be free of any pod particles or foreign substances.
- The total quantity of broken peas and underdeveloped peas should not exceed 5 % (m/m).
- It may contain only small peas that have been graded according to tenderness (tender or fine).
- Peas in different sizes may not exceed 15 % in quantity.
- Salt content: not more than 1.0 % (m/m).
- Tin cans and glass jars can be used for packaging.

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 I and II.

I. Production process

Self-testing and self-monitoring

1. Tests are carried out for the raw material and for the finished product in an authorised own or external laboratory under the self-monitoring scheme, and these shall be conducted at specified intervals in respect of the following criteria:
    - organoleptic properties,
    - pea size, tenderness,
    - pH value,
    - physical and chemical characteristics of the finished product,
    - testing for pesticide residues according to Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin,
    - testing for heavy metals in accordance with Regulation (EU) 2023/915 on maximum levels for certain contaminants in food.

2. In-line individual checkweighers for each primary packaging passing through.

3. Use of methods at the plant with which production processes and product safety are regularly assessed, including the in-production monitoring of microbiological parameters in the product and on surfaces in contact with the product, the control of the temperature during manufacturing, and that of hygiene, which is done by recording the measured values for each batch of products, and then trend analysis is made from the data. Based on the findings, corrective measures are put in place, good practices are identified and staff are trained accordingly.

4. Finished products are subject to complex self-monitoring per production batch (in respect of the physical-chemical and microbiological (post-heat treatment) parameters) during/at the end of production (washing, grading, blanching, filling, addition of brine, sealing, heat treatment, cooling), which should be documented (heat treatment duration and temperature control, sealing control, jar control).

5. 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.

Production process

6. There shall be a raw material evaluation/supplier programme in place, where trend analysis is carried out based on laboratory findings.

7. Application of a vapour steaming technology.

8. The raw material comes from certified organic farming (not optional together with point 23).

9. The raw material producer has Global G.A.P. certification.

10. In-line metal detector and/or X-ray detector for each primary packaging passing through, depending on the packaging material.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources

11. 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

12. 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/.)

13. Energy recovery system on production machines.
    (For example, the use of any equipment that captures and transfers compressor waste heat. Recycling of thermal energy for other industrial processes that require heat or steam).

14. 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.)

15. 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.)

16. 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.)

17. 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.)

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

19. 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

20. 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).

21. 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.)

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

23. 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

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

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

- Transport

26. 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.)

27. 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.

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

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

Social aspects

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

31. Prevention of food waste through donation.

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