

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Trappista cheese

Budapest, October 2025

Trappista cheese

Applications for the High Quality Food (KMÉ) and High-quality Food Gold Grade certification mark may be filed for high-fat, semi-skimmed or low-fat, semi-hard trappista cheese that has been produced from cow's milk/cream with the addition of lactic acid bacteria starters and coagulating enzymes (or in the case of lactose-free products with the addition of lactase enzyme), by means of enzymatic coagulation, and that has been matured for at least 3 weeks, developing distinct organoleptic qualities with fermentation openings, in the following shapes and forms: disc, mini disc, block or disc segment/portions. Applications may also be submitted for products produced by traditional smoking.

The product must comply with the applicable Hungarian and EU legislations and the following criteria.

Usable materials:

- a) cow's milk,
- b) skimmed milk, partly skimmed milk, milk with a fat and/or protein content adjusted by membrane separation, or mixtures thereof,
- c) cream,
- d) pure cultures of lactic acid bacteria,
- e) coagulating enzyme,
- f) drinking water,
- g) table salt,
- h) from authorised additives, calcium chloride, potassium nitrate and the colouring agents 160a, 160b and 160c may be used,
- i) in the case of a lactose-free products, lactase enzyme.

Shape, size and weight of the cheese:

The shape and size of the cheese must comply with the following requirements, and its weight should be as follows once the curing process ends:

Shape:	Size, cm	Weight, kg
Disc	diameter: 14-18	1.0-2.2
	height: 6-9	
Mini disc	diameter: 9-12	0.15-0.6
Block*	not restricted	not restricted

*Blocks of cheese may only be distributed in sliced or grated form, and may be produced as a basic material for foodstuff with several ingredients.

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



In the case of cheese as a disc segment (portioned disc) or in the case of cheese in the shape of a portioned block, the manufacturer must guarantee that his product comes from cheese meeting the criteria set out in this specification.

Composition:

Content characteristics	Degree of fat		
	high-fat	semi-skimmed	low-fat
Dry matter content, % (w/w)	$58 \pm 2.5^*$	$53 \pm 2.5^*$	$47.5 \pm 2.5^*$
Fat content in the dry matter, % (w/w)	$47 \pm 2.5^*$	$32 \pm 2.5^*$	$22.5 \pm 2.5^*$
Salt content (expressed in sodium chloride), % (w/w)	$1.5 \pm 0.5^*$		
Lactose content in the case of lactose-free products	< 0.1 g/100g		

*The allowed differences include measurement uncertainty.

Organoleptic requirements:

External (shape, outer)	Disc-shaped whole cheese	Disc-shaped, flat base and cover planes, slightly rounded lateral plane, intact packaging material covering the surface of the cheese in an air-tight manner and evenly. The surface of the cheese is evenly light yellow, dry or slightly moist to the touch, occasionally the pattern of the cheese form is visible; a slight degree of deformation can be tolerated due to the air-tight fit.
	Block-shaped cheese	Block-shaped, flat base and cover plane, slightly rounded lateral plane. The cheese surface is evenly light yellow, dry or slightly moist to the touch, occasionally the pattern of the cheese form is visible.
	Packaged cheese in portions	More or less regular cylinder segment, the original, uncut surface of the cheese is flat or slightly rounded. Intact packaging, tightly covering the surface of the cheese in the case of vacuum packaging. The cheese surface is evenly light yellow, dry or slightly moist to the touch, occasionally the pattern of the cheese form is visible.
	Packaged sliced cheese	More or less regular shape, cheese slices of an identical size, intact packaging. The cheese surface has an evenly light yellow colour, dry or slightly moist to the touch. In the case of vacuum packaging, a slight degree of deformation can be tolerated due to the air-tight fit.
Interior (colour, perforation)	Whole cheese and cheese in	The body of cheese is evenly light yellow, on the cut surface there is a more or less even distribution of some round,

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	slices and portions	glossy, pea-sized fermentation holes. Holes right under the surface and so-called “star holes” are not considered faults.
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Consistency	Easy-to-cut, flexible, melting in the mouth, bore samples of the whole cheese or portioned cheese are bendable.
Odour	Mild, pleasant, cheesy, characteristically aromatic, clean, free of all foreign smells.
Taste	Pleasantly salty, slightly sour, full, cheesy, characteristically delicate, free of all foreign tastes.

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. Production process

Self-monitoring and self-testing

1. Comprehensive (organoleptic, physical and chemical, microbiological) self-testing of the product by production batch in the holding.
2. Monitoring of the shelf life of all production batches, examination and documentation of the organoleptic, physical, chemical and microbiological parameters.
3. The processor shall include in the supplier contracts that it will only accept milk and/or cream from the dairy farm with an aflatoxin M1 content not exceeding the limit value, 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 maximum levels specified in the applicable regulation on the acceptable levels of certain contaminants in foodstuffs.
4. The use of methods in the plant with which production processes, product quality and hygiene are regularly checked, and based on the findings corrective measures are implemented, good practices are identified, and staff members are trained accordingly.
5. Trend analysis within the framework of self-testing: creation of a quality control chart for the graphical representation of analytical and microbiological values, indicating 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.
6. Tests shall be carried out in external laboratories under the self-monitoring scheme with regard to the following criteria:

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- fat content,
- dry matter content,
- fat-free dry matter content,
- water content in the fat-free cheese material,
- non-milk fat where vegetable fat is also used in the plant,
- 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 lactose-free products.

A minimum of 9 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.

Milk processing methods

7. Conformity with higher hygiene requirements during the production process: raw bulk milk and cream arriving at the plant shall be subjected to the requirements of Annex 4 to EüM Decree No 4/1998 of 11 November of the Ministry of Health on the acceptable levels of microbiological contamination in foods, 3 times a month.
8. Batch-based self-monitoring, focusing on the production process (from the receipt of the raw milk/cream until the delivery of the finished product).
9. Operation of a raw milk/cream supplier programme, where trend analysis is made on the findings of the raw milk/cream laboratory.
10. Closed production technology.
11. Use of raw materials with a KME certification mark.
12. Entitlement to the milk heart logo.

Animal husbandry (the production process of the input)

13. Feeding with GMO-free production feed.
14. Certified organic farming (not optional in combination with point 32).
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 II shall also be taken into consideration. Consumer-friendly packaging with an

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ecological footprint/environmental load greater than that of similar products on the market is not acceptable.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

19. 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**

20. 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**

21. 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/.)

22. 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).

23. 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.)

24. 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.)

25. 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.)

26. 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.)

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

28. Proven 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**

29. 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).

30. 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.)

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

32. 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 in combination with point 14)

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

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

- 33. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable (FSC or PEFC logo)).
- 34. Suppliers of primary packaging material that comes into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

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

(The place of production, the production and/or processing site may be located within a distance of 100 km.)

- 36. The feed is transported within a radius of 100 km and from there to the production site.
- 37. Live animals are transported within a radius of 100 km.
- 38. Transport optimisation, route planning to reduce emissions.

(Lean & Green program)

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

Social aspects

- 40. Existence of SMETA (Supplier Ethical Data Exchange) audit.
- 41. Prevention of food waste through donation.
- 42. Prevention of food waste by preventing waste generation in production and logistics.

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