

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Butter crescent rolls

Budapest, October 2025

Butter crescent rolls

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for products exclusively made of fine wheat flour (BL 55), baker's yeast, salt, milk with a fat content of 2.8 % or high-fat milk powder, butter, sugar and water—the dough made from them is kneaded and rolled, then formed into open crescents to be later loosened and baked.

Mandatory elements

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademark may be submitted for products under the name 'butter crescent rolls' (so-called 'vajás kifli'), whose production conditions comply with current Hungarian and EU legislation, and the product must meet the following requirements in addition to the relevant specifications of the Hungarian Food Code (Codex Alimentarius Hungaricus).

Only the ingredients listed below may be used, in the following quantities:

Fine wheat flour (BL 55)	
Salt	1.2 % in relation to the weight of flour
Sugar	4 % in relation to the weight of flour
Baker's yeast	1-4 % in relation to the weight of flour
Milk	at least 30 % in relation to the weight of flour, with a fat content of 2.8 % (or 3 % high-fat milk powder in relation to the weight of flour ¹)
Butter ²	minimum 5 % in relation to the weight of flour
Drinking water	
Cooking oil (as a release agent only)	
Vital gluten (if necessary)	

Butter crescent rolls may be made by the direct or indirect method.

The indirect method has the following technological parameters for the sourdough starter:

- Sourdough starter size minimum 20 % (w/w)
- Sourdough starter density – minimum 80 % (w/w) in relation to the sourdough flour

¹ with a fat content of 26 % (m/m) or more but less than 42 % (m/m)

² with a fat content of minimum 80 % (m/m) but not more than 90 % (m/m)

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KIVÁLÓ MINŐSÉGŰ ÉLELMISZER



- Yeast use – 1 % (w/w) in relation to the flour
- The time for the sourdough starter to rise is at least 6 hours.

Butter crescent rolls may not be prepared for freezing.

The product may be placed on the market unpackaged and the trademark may be displayed with a logo affixed in front of the product.

Quality requirements

Physical and chemical properties

Relating to the dry matter of the crumb structure

– salt content expressed as a percentage of NaCl	maximum	1.3 % (w/w)
– fat content	minimum	5.0 % (w/w)
– sugar content	minimum	3.0 % (w/w)

Organoleptic properties

Shape: the shape of a closed ring or open crescent specific to the product type, which should not be distorted.

Crust: shiny, golden-yellow to reddish-brown in colour; it must not be cracked, soiled in soot, burnt, soggy or markedly damaged.

Crumb: well-baked, not separated from the crust, corresponding to the nature of the flour used in the production, and of uniform colour, with an elastic, loose texture, and a thin pore wall; silky to the touch; it should not be crumbly, sticky, falling apart; it should not contain foreign substances, lumps or be damaged by microorganisms.

Taste and smell: the sugar and butter can be clearly identified, harmonious, with a buttery aroma typical of the product, it must be free from foreign tastes and odours.

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-monitoring

1. Random on-site testing of the product from the daily production batches (for organoleptic, physical and microbiological parameters).
2. Use of methods in the plant, with which production processes, product quality and hygiene are regularly tested and documented, based on the findings corrective measures are adopted, good practices are identified and the staff are provided training accordingly.
3. Product testing 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-monitoring, and, if necessary, appropriate measures shall be taken.
4. Under the self-monitoring scheme, tests are carried out by authorised own or external laboratories with regard to the following criteria:
 - Dry matter content
 - Sugar content in relation to dry matter
 - Salt content in relation to dry matter, expressed as a percentage of NaCl
 - Fat content in relation to dry matter

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.

5. Microbiological testing of the product for Salmonella (n=10, m=M=0/25 g) and E. coli (n=5 c=2 m=0/g, M=10) parameters, whereby tests shall be performed 3 times a month by an own or external laboratory.
6. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), possession of a certification as proof.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- **Use of environment friendly, renewable energy resources**

7. 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**

8. 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/.)

9. 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).

10. 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.)

11. 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.)

12. 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.)

13. 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.)

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

15. 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**

16. 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).

17. 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.)

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

19. 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.

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

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

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

- **Transport**

22. 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.)

23. 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.

24. Transport optimisation, route planning to reduce emissions.

(Lean & Green program)

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

Social aspects

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

27. Prevention of food waste through donation.

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