

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Heat-treated preserved foods

Jarred fruits (preserve) from stone fruits

Budapest, October 2025

Heat-preserved jarred sour cherry, cherry, peach and plum

Applications for the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for heat-preserved jarred sour cherry (*Prunus serasus*), cherry (*Prunus subg. Cerasus*), peach (*Prunus persica*) and plum (*Prunus domestica*) 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

Specification, definition of the product:

Canned/jarred fruits (preserves) are products preserved by heat treatment, which contain fruit components in a light syrup. These fruit components, preferably such that maintain their shape, are prepared in various ways.

This set of requirements does not apply to canned/jarred fruits containing alcohol.

Criteria for raw materials:

- Only fresh fruit of approximately the same size may be used.
- Use of varieties suitable for jarred fruits (e.g. in the case of jarred sour cherry, no ‘gypsy’ sour cherries may be used).
- The raw material shall be processed within 24 hours of harvesting.

Criteria for the finished product:

- Pitted products may not contain pits or pit fragments.
- The colour is uniform, the skin and/or flesh of the fruit are intact and undamaged, the fruit is not overly soft or shredded, and the syrup is characteristic of the fruit and clear.
- The sugar content of the syrup may not exceed the sugar content of the fruit used (isotonic solution).
- It may not contain flavourings, including natural flavourings.
- For packaging, BPA-NI metal cans and can lids, or glass jars with a PVC-free lid can be used.

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 for the raw materials shall be carried out in an authorised own or external laboratory under the self-monitoring scheme, and such tests shall be performed at specified intervals in respect of the following criteria:
 - organoleptic characteristics
 - water-soluble dry matter content
 - pH value
 - sand content
 - acidity
 - 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.
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 physical-chemical and microbiological (post-heat treatment) parameters) during/at the end of production (sorting, washing, grading, peeling, pitting, cutting, filling, syrup insertion, sealing, heat treating, cooling), which should be documented. (duration of the heat treatment and temperature control, sealing control, glass 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 as proof.

Production process

6. There shall be a raw material evaluation/supplier programme in place, where trend analysis is made based on laboratory findings.
7. The raw material comes from certified organic farming (not optional together with point 26).
8. Use of raw materials which bear the KMÉ trademark.
9. Use of fruits protected by the European Union.
10. The raw material comes from a conservation area.
11. The producer has a nature protection plan.
12. The raw material producer has Global G.A.P. certification.
13. In-line metal or X-ray detector for all primary packaging passing through.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

- Use of environment friendly, renewable energy resources
 14. 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
 15. 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/.)

16. Energy recovery system on production machines.
(For example, the use of any equipment that captures and transforms compressor waste heat. Recycling of thermal energy for other industrial processes that require heat or steam).
17. 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.)
18. 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.)
19. 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.)
20. 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.)
21. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
22. 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

23. 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).
24. 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.)
25. The undertaking has a Science Based Target Initiative (SBTI) commitment.
26. 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 7)
(E.g. products labelled as organic, environmentally friendly product or service.)
- Use of eco-friendly packaging solutions
27. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable (FSC or PEFC logo)).
28. Suppliers of primary packaging material that comes into contact with the product shall have BRC or IFS PACsecure certification.
- Transport
29. The main component comes to the processing plant from own holding or from within a distance of 100 km.
(Place of production, manufacturing and/or processing site may be located within a distance of 100 km.)
30. 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.
31. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)
32. The product is delivered to the consumer within a short supply chain.

Social aspects

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