

HIGH QUALITY FOOD CERTIFICATION MARK



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

Live fish, fresh and prepared fishery products

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**Live
fish,**

fresh and prepared fishery products

Application for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted for live freshwater fish, and unprocessed fresh fishery products or prepared fishery products in accordance with Regulation (EC) No 853/2004.

According to Annex I to Regulation (EC) No 853/2004:

‘Fresh fishery products’ means unprocessed fishery products, whether whole or prepared, including products packaged under vacuum or in a modified atmosphere, that have not undergone any treatment to ensure preservation other than chilling.

‘Prepared fishery products’ means unprocessed fishery products that have undergone an operation affecting their anatomical wholeness, such as gutting, heading, slicing, filleting, and chopping.

The use of the trademark may be requested by the fish producer or the fish processing company that produces the fishery products.

In the case of a species for which officially recognised fish species or hybrids exist, the fish may only be of such recognised species or hybrids.

The product and its production must comply with the legal provisions in force, including the technological, hygiene and animal welfare requirements for fish farming, legal harvesting/fishing and transport, slaughter and preparation of live fish.

Frozen and thawed fish shall not be placed on the market with the KMÉ trademark.

Fish farming in fish ponds

Feeding stuffs shall consist of ingredients that can be used in GMO-free production.

Only fish that have not been treated with hormones or hormonal performance enhancers during their lifetime may be labelled with the trademark.

Pursuit of good pond farming practice and operations, in particular:

- Processes to verify the compliance of water quality shall be carried out at least once a year taking into account the legislation in force (KvVM Decree No 28/2004 of the Ministry of Environmental Protection and Water Management).
- It is forbidden to use antibiotics, hormones and hormonal substances to enhance performance.
- The pond farmer is obliged to arrange for regular veterinary checks and shall provide for the care of the fish stocks, keep records thereof and organise regular fish health checks on his own responsibility at the time intervals specified by the competent county government office and the farm’s aquatic animal health inspector.

During the transport of live fish the necessary oxygen supply shall always be ensured.

Records shall be kept of the following:

- pond farming register (up-to-date administration about the activities carried out on the ponds);
- feeding records (about the quantity and quality of feeding stuffs, in order to control the feeding process);
- a record of the chemicals used;
- other records detailed in animal health and animal welfare rules and regulations.

The time spent by the fish in environments that are relatively deficient of oxygen should be minimised during farming.

In this context, in accordance with the Recommendation concerning farmed fish¹, which was adopted on 5 December 2005 by the Standing Committee of the European Convention for the Protection of Animals kept for Farming Purposes:

- Stocking density shall be adjusted in accordance with the farming system used, in particular the ability to maintain water quality and feeding technology.
- The parameters affecting water quality, such as oxygen, ammonia, CO₂, pH, temperature, salinity and water flow, are interrelated. Their variation will influence the water quality and therefore affect the welfare of fish. Water quality parameters shall at all times be within the acceptable range that sustains normal activity and physiology for the given species unless certain parameters in exceptional situations cannot be managed by the farmers (e.g. water scarcity due to drought), provided that the site has been chosen in accordance with Article 7 of the Recommendation.
- The enclosure shall be carefully chosen or designed so as to ensure an adequate flow of clean water, of suitable quality according to the species' requirements, and to minimise the risk from natural and man-made hazards.

Fish and other useful aquatic animals may only be produced in fish production facilities without endangering the fauna and flora of natural or semi-natural aquatic habitats.

In the case of both live fish and unprocessed fishery products derived from fish, the physical appearance and condition of the live fish or fresh whole fish, which both serve as basic ingredients, must be subject to examination.

Intensive fish production in plants

- Regular control and registered recording of water quality (temperature, dissolved oxygen, pH, ammonia/ammonium ion) (with at least weekly measurements) according to the needs of the farmed fish species.
- Compliance with fish health and hygiene rules (with regard to technology, fish stocks and workers) and regular veterinary checks. Records should be kept of fish health treatments and veterinary checks.
- The use of antibiotics and chemicals and performance enhancers that are hazardous for food safety should be avoided (at least after passing the age of fingerlings).

¹ https://www.coe.int/t/e/legal_affairs/legal_co-operation/biological_safety_and_use_of_animals/farming/Rec%20fish%20E.asp#TopOfPage

- Compliance with animal welfare rules (at least in terms of absence of injury and disease, which must be regularly certified by the veterinarian).
- Monitoring of effluent water according to the relevant category of Annex 2 to KvVM Decree No 28/2004 of the Ministry of Environmental Protection and Water Management.
- Records (operation records) containing the number and/or weight of the livestock, the most important water quality parameters, the amount of chemicals used and the veterinary checks shall be kept.
- Compliance with the relevant animal welfare rules is mandatory when transporting live fish.

Requirements for live fish

- The fish does not show any signs of external parasites or symptoms of disease.
- The gills are bright red, the smell is fresh, the plates are separated.
- Shiny, clear and prominent eyes (except for live pike-perch, which may have opalescent eyes).
- The exterior is bright, shiny, not dry, covered with transparent thin mucus, which is not discoloured.
- There is no sign of impact, pressure, injury on the body, and the scales sit strongly.
- Fresh odour of freshwater, free of unpleasant, strong or foreign (damp, muddy, greasy) smells.
- The anus is closed, pink.

The body weight of live fish is between the following values:

- pike: 1–4 kg
- European perch: 0.2–0.7 kg
- river catfish: 1–10 kg
- bighead carp: 1–8 kg
- grass carp: 1–6 kg
- breams: 0.2–1 kg
- common carp: 1–4 kg
- North African catfish: 1–3 kg
- pike-perch: 0.5–3 kg
- trout (brown or rainbow): 0.25–0.6 kg

Requirements for live fish and fresh fish meat (whole body, fish slices, filets)

Food safety and technological parameters:

- Temperature: for fresh fishery products and prepared fishery products: 0 °C – 2 °C
- Histamine: from n=9 samples not more than c=2 samples containing an amount between m=100 mg/kg and M=200 mg/kg
- *Salmonella*: 0/25 CFU/g
- *S. aureus*: < 103 CFU/g
- *E. coli*: 0 CFU/g

Quality parameters:

- The fat content does not exceed the following values:
 - o pike: 2 %
 - o European perch: 2 %
 - o river catfish: 6 %
 - o bighead carp: 10 %
 - o grass carp: 4 %
 - o breams: 3 %
 - o common carp: 10 %
 - o North African catfish: 10 %
 - o pike-perch: 2.5 %
 - o trout (brown or rainbow): 2.5 %
- Composition of saturated and unsaturated fatty acids in the meat of fish: Proportion and amount of omega-3 and omega-6 fatty acids in fish meat: the n3/n6 ratio should be at least 1/4. The amount of EPA+DHA should be determined according to species, with a minimum of 200 mg/100 g for common carps and 850 mg/100 g for bighead carps. In the case of North African catfish it should be at least 200-250 mg/100 g.

Organoleptic requirements for chilled fresh whole fish:

- there are no signs of parasites or symptoms of disease on the fresh fish;
- the gills are bright red, the smell is fresh, the plates are separated;
- shiny, clear and prominent eyes (except for pike-perch, which may have opalescent eyes);
- the exterior is bright, shiny, not dry, covered with transparent thin mucus, which is not discoloured;
- there is no sign of impact, pressure, injury on the body, and the scales sit strongly;
- firm to the touch, elastic fish meat sticking to the bones;
- wet, uniform fins;
- body submerging in water;
- fresh odour of freshwater, free of unpleasant, strong or foreign (damp, muddy, greasy) smells and tastes;
- the anus is closed, pink.

Organoleptic requirements for chilled fresh fish slices, fish filets:

- the colour of the fish meat is uniform, stainless;
- fish slices or filets firmly sticking to the skin, with a smooth, firm surface, slightly wet and not falling apart to sections;
- elastic, firm fish meat;
- fresh odour of freshwater, free of unpleasant, strong or foreign (damp, muddy, greasy) smells and tastes.

The organoleptic test shall be carried out in accordance with MSZ ISO 6658:2018 following a baking test, where the sample is acceptable if the average of the scores given by a qualified panel

on a scale of 1 to 5 points for each of the parameters examined (appearance, texture, odour, meat) is not less than 4 by rounding it to the next integer.

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 of the product

1. The application of technological processes (feeding, animal hygiene, animal protection) on the farm that are continuously analysed together with feedback results, which together have an impact on the classification of the fish which are transported from the holding. If necessary, corrective measures are put in place, good farming and feeding practices are identified and staff are trained accordingly.
2. Full in-plant organoleptic, physical-chemical and microbiological check of fresh fishery products and prepared fishery products on a quarterly basis, with these checks being included in the mandatory requirements of KMÉ.
3. Once a month water testing at the processing plant (chemical, biological) for water/ice used.
4. At least quarterly tests of fresh or prepared fishery products based on microbiological criteria, which must be carried out by an internal or an external laboratory approved under the self-monitoring scheme.

Technological procedures

5. In the case of live fish, pond farmers and intensive fish producers in plants shall use specific technological processes in the course of production:
 - which preserve the nutrients contained in them and those beneficial to a healthy diet as much as possible;
 - whose positive external effects include ecological services;
 - among the procedures used in the farming of fish, priority is given to processes aimed at the use of chemical-free, natural materials and tested agricultural and food waste.
6. Use of a technological process that is more favourable than usual in terms of product characteristics (application of preventive “liming” in ponds with a muddy lake-bed, in addition to water quality control, specifying the quantity and timing that is actually required).

Animal husbandry (the production process of the input)

7. Organic farming. (not optional together with point 28)
8. Participation in the EMFF programme to support the role of fish ponds in conserving the natural value.

9. The farm receives EU funding for animal welfare.
10. The farm has a quality assurance system in place.
11. The farm has a valid Global GAP animal welfare certification.
12. Examination (chemical, biological) of water entering the fish farm is carried out at least once a month.
13. Every consignment of the feeding stuff is checked for heavy metals and foreign chemical substances in the framework of self-monitoring.
14. In the context of self-monitoring, a residue test or a radioactivity test is made of three-summer fish once a year.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

15. 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**

16. 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**

17. 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, improvement of the efficiency of the refrigeration systems and 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/.)

18. 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).

19. 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 energy use, waste management, water use and other environmental impacts.)
 20. 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.)
 21. 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.)
 22. 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.)
 23. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).
 24. 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**
25. 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).
 26. 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.)
 27. The undertaking has a Science Based Target Initiative (SBTI) commitment.
 28. 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**

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

- **Transport**

- 31. The main component comes to the processing plant from own farm 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.)
- 32. Feed is delivered from within a distance of 100 km.
- 33. Live animals are transported within a radius of 100 km.
- 34. Transport optimisation, route planning to reduce emissions.
(Lean & Green program)
- 35. The product shall be delivered to the consumer through a short supply chain.

Social aspects

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