



KIVÁLÓ MINŐSÉGŰ ÉLELMISZER

kme.hu



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Wheat and rye meals

First edition

Done in Budapest, on 13 December 2023

HIGH QUALITY FOOD

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For the award of the KME and KME gold grade trademarks, applications may be submitted for wheat meals, durum wheat meals and rye meals which have been produced from the grain of edible wheat according to MSZ 6383 and edible rye according to MSZ 6342, with the proviso that the conditions of their production must comply with the applicable Hungarian and EU legislation, and in addition to the requirements of the Codex Alimentarius Hungaricus, they shall also meet the following requirements.

Eligible meals:

Wheat meals:	fine wheat flour (BL 55) wheat bread flour, white (BL 80) wheat bread flour, semi-white (BL 112) semi-coarse wheat flour (BFF 55) wheat flour for pasta industry (BTL 50)
Durum wheat meals:	durum wheat semolina for pasta industry (DTD) durum wheat fine flour (DSL)
Rye meals:	white rye flour (RL 60) light rye flour (RL 90) dark rye flour (RL 125)

Mandatory elements

Criteria for the finished product:

A) Wheat meals:

- production can only be made from domestic raw materials, mandatory DON toxin testing per batch delivered
- number of falls: min. 250 (s)
- value group: at least B1
- moisture content: up to 14.5 %
- Fine wheat flour (BL 55), wheat bread flour, white (BL 80), wheat bread flour, semi-white (BL 112), durum wheat fine flour (DSL) – wet gluten content: at least 29 %
- gluten spread: 3-6 mm/h [excluding semi-coarse wheat flour (BFF 55) and wheat flour for pasta industry (BTL 50)]

B) Rye meals:

- production can only be made from domestic raw materials, mandatory DON toxin testing per batch delivered
- number of falls: min. 150 (s)
- moisture content: up to 14.5 %

Optional elements

Applications for the award of 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. Product production process

Self-testing of the product

1. Quarterly full self-monitoring of the finished product and the introduction of appropriate corrective measures based on the results, all in a documented manner: quality parameters, physical, chemical and microbiological characteristics, weight.
2. The application of methods in the plant with which production processes, product safety, quality and hygiene are regularly analysed in a documented manner, and based on results improvement measures, good practices are established and staff are trained accordingly.
3. Testing for pesticide residues, which is carried out at random on the cereal raw materials used, based on a risk analysis, at least once a year at the time of entry into storage.
4. Individual in-line scales for each primary or bulk package passing through.
5. The existence of ISO 22000, BRC FOOD, BRCGS FOOD, FSSC 22000 or IFS certification.

Production process

6. Operation of a raw material evaluation/supplier programme, whereby trend analysis is carried out based on laboratory findings.
7. Batch-based self-testing with regard to the production process (from the receipt of the raw material to the delivery of the finished product).
8. Mandatory in-line metal detector for all primary or bulk packages passing through.
9. Use of an automated grain dampener.

10. Use of an entoleter or steriliser.

Crop production (process of input production)

11. The supplier participates in the AKG (agri-environmental management) programme.

II. Sustainability

Use of environment friendly, renewable energy resources

12. The applicant shall obtain at least 25 % of the production energy of the milling plant (which produces the product) from renewable energy sources.

Use of sustainable management inputs/technological methods

13. More efficient management of resources: use of processing technologies that save materials and energy and reduce environmental impact, upgrading of existing technologies (e.g. regenerative heat recovery, waste heat recovery, improvement of the efficiency of cooling systems, reduction of energy use).

14. Utilisation of by-products, minimisation of product and material losses, application of an environmentally sound waste management system, all in a documented form.

15. Separate waste collection and recycling, in a documented form.

16. Operation of a management system with ISO 14001 certification, certifying compliance with environmental standards.

17. Use of environmentally friendly and/or water-saving cleaning materials, detergents and disinfectants.

18. Saving water consumption (e.g. reducing specific water use, using effluent hot water from individual installations for secondary treatment), efficient and environmentally friendly waste water treatment technology.

19. Preference for suppliers who have made environmental investments.

Use of environment-friendly packaging solutions

20. Use of environmentally friendly packaging solutions for packaged products, e.g. alternative packaging materials.

21. Documented monitoring of packaging conformity, in every 2 hours (weight, gluing, sewing, date, marking)

22. Packaging material suppliers should be BRC certified.

Transport distance

23. The raw materials used in the production of the product are sent to the processing plant from within a radius of 100 kilometres.