HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Cereal products obtained by swelling and roasting
Cereal flakes, breakfast cereals

First edition

Done in Budapest, on 20 December 2023

Cereal products obtained by swelling and roasting
Cereal flakes, breakfast cereals

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks can be submitted for products which are obtained from processed cereals by swelling/extrusion or roasting, and which are, by definition, suitable for immediate consumption but are normally consumed together with some liquid (milk, fruit juice) as breakfast cereals, and the production conditions of which comply with the applicable Hungarian and EU legal requirements. Furthermore, these products shall also meet the following requirements in addition to the relevant legal requirements.

Mandatory elements

Criteria for raw materials and auxiliary substances:

- Production is only allowed from domestic raw materials.
- Whole grains and/or whole-grain meals should be used in at least 35%.
- Total quantities of cereals and cereal meals: at least 65%.
- Palm oil may not be used unless it has a sustainable RSPO certificate.
- In the case of flavoured and coloured products, only colouring foods and natural flavouring substances and flavouring preparations within the meaning of Regulation (EC) No 1334/2008 may be used.
- Maximum 2 types of additives may be used.

Criteria for the finished product:

- Sugar content: not more than 25 g/100 g
- Fibre content: not less than 6 g/100 g

Organoleptic requirements

Appearance	It has a distinctive colour, characteristic of the cereals used, with a uniform colour distribution. In the case of coloured products and products with cocoa or chocolate, it is characteristic of the colouring food used for colouring.
Texture	It is pleasantly crunchy, becomes tender in the mouth/moisture. It does not contain any hard, burnt parts.
Smell	As defined by the composition, it is pleasantly aromatic, clean, free of foreign odours.
Taste	With a distinctive flavour, it is pleasantly sweet depending on the composition; suitable for further flavouring, clean and free from foreign flavours.

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. Self-monitoring of the finished product (quality parameters, physical-chemical and microbiological characteristics /Salmonella, mould, microbial count, E. coli/, packaging, weight, marking) on a quarterly basis.

2. Toxin tests should be carried out especially when whole-grain cereal meals are being used, in the case of maize-based products such tests should be carried out mainly for F2 (Zearalenone) and Fumonisin (B1+B2) toxins. At least one sample every two months, which must be randomly sampled from different production batches.

3. For products enriched with minerals and vitamins, tests shall be carried out twice a year for the ingredients concerned, and four times a year for folic acid and vitamin B12.

4. The cereal raw materials used shall be tested for pesticide residues twice a year, on a random basis.

5. The amount of arsenic, cadmium, lead must be analysed in rice raw material twice a year. In the case of more than one supplier, all suppliers should be subject to testing within one year.

6. Self-testing of the cereal meal raw material which is to be used (parameters specified in Codex Alimentarius Hungaricus (MÉ), Salmonella, Enterobacteriaceae, testing for mould fungus): at least 1 sample per quarter. In the case of multiple suppliers, all suppliers should be subject to testing within six months.

7. The use of such methods in the plant, in the framework of which the production processes, product safety, quality and hygiene are regularly checked, and based on the findings corrective measures are introduced, good practices are identified, and staff members are trained accordingly.

8. Existence of an ISO 22000, BRC, FSSC 22000 or IFS certificate.

9. 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.

10. In-line individual weight checking scales for all primary and bulk packages in transit.

Production process

11. Organoleptic certification and measurement of moisture content during production, which must take place in every hour in every shift and must be documented.
12. Compliance with higher hygiene requirements during the production process: in the case of raw materials, the microbiological parameters listed in Annex 4 of Decree No 4/1998 of the Minister for Health of 11 November 1998 on the allowable limits of microbiological contamination of foodstuffs must be tested in every tenth batch in the production raw material, or such tests must be carried out at least once a month.
13. Batch-based self-testing with regard to the production process (from the receipt of the raw material to the delivery of the finished product).
14. Running a raw material evaluation/supplier programme, whereby trend analysis is carried out based on the laboratory findings.
15. Raw material suppliers must have an ISO 22000 or IFS certification.
16. Use of raw material with a KMÉ trademark.
17. Use of raw materials which are fully or partly self-produced.
18. Use of UTZ certified cocoa powder.

19. Mandatory, in-line metal detector for all passing primary packaging.
20. Re-sealable packaging.

Crop production (process of input production)

21. Certified organic farming (not optional together with point 25).
22. Participation in the agri-environmental scheme (AKG programme).
23. The cereal producer has a Global GAP (Good Agricultural Practice) certification.

II. Sustainability

Use of ecofriendly, renewable energy resources

24. The applicant obtains part of its energy from renewable sources (e.g. geothermal heat, photovoltaic panels, biogas, solar collectors).

Use of sustainable management inputs/technological methods

25. The raw material used for the production of the product is derived from certified organic or extensive farming (not optional together with point 21).
26. A more efficient management of resources: use of processing technologies that are material-, energy- and water-efficient and reduce pressure on the environment, and the upgrading of the already existing technologies (for example regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the refrigeration systems and the reduction of energy consumption).
27. Energy recovery system on production machines.
28. Operation of a management system with an ISO 14001 certification, assuring compliance with environmental standards.
29. Use of environmentally friendly and/or water-saving cleaning materials and disinfectants and/or equipment.
30. Utilisation of by-products, minimisation of product and material loss, the operation of an eco-friendly waste management system.
31. Selective waste collection and recycling (for paper and foil waste).
32. Saving water (e.g. reducing specific water use, using effluent hot water from individual equipment for secondary cleaning tasks), efficient and environmentally friendly waste water treatment technology.
33. Giving preference to suppliers that have made investments into environmental protection.

Use of environment-friendly packaging solutions

34. Application of an environmentally friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable).
35. Documented verification of packaging conformity every 2 hours.
36. The packaging material supplier must have a BRC certificate.

Transport distance

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