HIGH QUALITY FOOD (KMÉ)

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

Sliced toast and sandwich bread

First edition

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Sliced toast and sandwich bread

Applications for the award of the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks can be submitted for toast and sandwich bread products, which are marketed in a sliced and packaged form, 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 requirements specified in the Codex Alimentarius Hungaricus.

Mandatory elements

Criteria for the ingredients and auxiliary substances:

- production is allowed from domestic ingredients only, tests for DON toxin are mandatory in the ingredient on a quarterly basis,
- must not contain soy products,
- no palm oil or only palm oil with sustainable RSPO certification may be used.

Criteria for the finished product:

The product can be made with leavening (sourdough) technology.
Minimum durability: at least six days.

Physical and chemical properties

Relating to the dry matter of the internal structure (crumb):	
Salt content expressed as NaCl:	not more than 2.1%
Fat content	at least 3%

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 of the points in both optional element categories I and II.

I. Process of the production of the product

Self-testing of the product

1. Random testing of the product, in the plant, from the daily production batches (for organoleptic, physical-chemical and microbiological parameters).

2. Use of methods, in the plant, in the framework of which production processes, product quality and hygiene are regularly tested and documented, corrective measures are implemented based on the findings, good practices are established 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 the setting 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:

    a. Dry matter content of the crumb
    b. Salt content expressed as NaCl in relation to the dry matter of the crumb
    c. Fat content in relation to the dry matter of the crumb.

    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 and E.coli parameters, whereby tests shall be performed every two months by an own or external laboratory.

6. Acrylamide testing twice a year.

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

Production process of the product

8. Preservative-free technology (e.g. treatment with ethyl alcohol).

9. Use of ingredients and/or auxiliary substances bearing a KMÉ trademark

10. Automation of technological processes, non-contact product production and packaging, or production and packaging requiring minimal human touch.

11. Product cooling without surface contamination (HEPA filter).

12. In-line individual weight checking scales for all passing primary and bulk packages.

13. Mandatory, in-line metal detector for all passing primary packaging.

II. Sustainability

Use of environment friendly, renewable energy resources

14. The applicant derives part of its energy from renewable sources (e.g. geothermal heat, solar panels, biogas).

Use of sustainable management inputs/technological methods

15. Preference should be given to suppliers that have made investments into environment protection,
e.g. waste water treatment, waste management.

16. Preference should be given to suppliers that supply packaging-free ingredients, e.g. bulk flour, liquid yeast stored in tank.

17. More efficient management of resources: use of material-, energy- and water-efficient technologies and other processing technologies that reduce pressure on the environment; 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).

18. Use of environmentally friendly cleaning materials and detergents.

19. Efficient water use (e.g. reducing specific water use, using effluent hot water from specific equipment for secondary cleaning tasks), effective and environmentally friendly wastewater treatment technology.

Transport distance

20. The ingredients used in the production process are delivered to the processing plant from within 100 kilometres.

Packaging

21. Use of environmentally friendly packaging materials, in particular reduced packaging size or use of alternative packaging materials (e.g. compostable).

22. Use of re-sealable, water vapour proof packaging.