

HIGH QUALITY FOOD CERTIFICATION MARK



HIGH QUALITY FOOD

(KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

**Cucumbers (gherkin and pickling
cucumber)**



HIGH QUALITY FOOD

Cucumbers (gherkin and pickling cucumber)

Applications for the award of the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for cucumber varieties which are listed in the EU Common Catalogue of Varieties/National Catalogue of Varieties and the production conditions of which comply with all applicable legal requirements as well as the general marketing standards specified in Part A of Annex 1 to Regulation (EU) No 543/2011. Furthermore, they must be grown, intended for direct consumption and for industrial use, from species *Cucumis sativus* L., which is accepted in Hungary or on the world market and is known to provide good quality.

Specific requirements for cucumbers:

- the fruit shall not exceed 14 cm in length,
- width-length ratio: 1.1 : 3
- should be firm, not deformed, with seeds being underdeveloped
- should show no signs of bitterness
- should have an evenly cylindrical shape, a small pericarp, should be suitable for mechanical harvesting and resistant to disease (e.g. Promissa, Trilogy, Rapper, etc.)

Mandatory parameters for crop production:

- Cultivation should take place with the use of integrated cultivation technology and integrated plant protection (use of technological tools to prevent pests, early warning systems in plant protection, monitoring).
- The choice of technological elements should serve the production of high-quality products throughout cultivation (e.g. use of drip irrigation systems, mulching, use of horticultural fleece in early open-field farming).
- The cultivation technique must be documented (e.g. application of pesticides, nutrient supply, time of picking, storage parameters, etc.).
- The storage conditions should ensure that the good quality of the product is maintained (e.g. refrigerated storage, for processing the temperature should be below 8 °C, for transport below 1–3 °C).

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 of I and II.

I. Technology

1. Non-organic crop production:

- In the production process, the applicant must have a certified quality assurance system (e.g. GlobalGAP), or
- documentation for tracking from crop cultivation to harvesting and processing. Tests authorised under the self-testing scheme should be carried out by in-house or external laboratories with regard to the following criteria:
 - pesticide residues
 - organoleptic testing

2. Certified organic farming:

In the case of organic (bio) products from certified organic farming, a valid organic certificate issued for the producer and the applicant is sufficient instead of those listed in point 1.

3. Small farmers:

Instead of point 1, applicants that produce and market products as small farmers shall meet the requirements set forth in Decree No 52/2010 of 30 April 2010 of the Ministry of Agriculture and Rural Development on the conditions of food production, processing and marketing by small-scale producers, and must perform their activities in accordance with the [Guide](#) to Good Hygiene Practice for Small-scale Food Production and Sales.

4. Self-testing of the product:

As part of the self-testing scheme, regular organoleptic tests or laboratory tests should be carried out for the following criteria:

- pesticide residues, based on risk assessment, but at least once a year
- organoleptic (firmness, taste, smell, maturity of seeds, colour)
- curvature value
- size

II. Sustainability

Use of ecofriendly, renewable energy resources

5. The applicant obtains part of its energy from renewable sources (e.g. thermal water, geothermal energy, solar panels, biogas) during the production of the product.

Use of sustainable technological methods

6. Better management of resources: application of technologies with low material and low energy use, which save water and reduce environmental pressure, as well as the upgrading of existing technologies (e.g. regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the current cooling systems, reduction of energy consumption). Utilisation of by-products, minimisation of product and material loss, the operation of an eco-friendly waste management system.
7. Application of an MSZ EN ISO 14001:2015 system which certifies environmental compliance.
8. Environmentally friendly packaging, alternative packaging materials (e.g. packings) or sales without packaging materials

Transport distance

9. Pesticides, materials that improve or maintain the fertility of the soil should be transferred to the production site from within 100 km.
10. The product is sold or processed on the producer's own premises or within a radius of 100 km.