



HIGH QUALITY FOOD

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**HIGH QUALITY FOOD
(KMÉ)**

CERTIFICATION MARK SCHEME

SPECIFIC CERTIFICATION REQUIREMENTS

**Milling products and meal
Rice and rice flour**

First edition

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Milling products and meal

Rice and rice flour

Applications for the award of the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks can be submitted for milled rice (of quality “A”) and ground rice, which are produced from grains of food rice varieties (*Oryza sativa* L.) specified in standard MSZ 6351, and the production conditions of which comply with the applicable Hungarian and EU legal requirements. In addition, they should meet the conditions laid down in the Codex Alimentarius Hungaricus as well as the legal requirements for finished products and the following criteria.

Mandatory elements

Criteria for the finished product:

1. Rice – Milled rice of quality “A”:

- Fragments: not more than 6 % (m/m).
- Red striped grains: not more than 4 % (w/w).
- Compulsory testing for cadmium, lead, inorganic arsenic and aflatoxin, twice a year on each production site.
- Monitoring of pesticide residues, twice a year on each production site.

2. Rice flour, brown rice flour:

- Rice flour is produced with the use of the rice specified in MÉ 2-201/5/1-2 (“A” quality rice is required to be present in a minimum proportion of 50 %).
- Brown rice flour is produced with the use of the brown rice specified in MÉ 2-201/5/3.
- Milling fineness: Parts passing through a sieve with holes of 360 µm: not less than 90 % (w/w).
- Total foreign organic and inorganic matter: not more than 0.3 % (m/m).
- Compulsory testing for cadmium, lead, inorganic arsenic in the case of raw materials and/or finished products twice a year.

Mandatory parameters for crop production:

- Cultivation should take place with the use of integrated production technology and biological pest management, all being documented (use of technological tools to prevent pests, early warning systems for plant protection, monitoring).
- The choice of technological elements should serve the production of high-quality products throughout cultivation (e.g. choice of varieties, growing season, irrigation technique etc.).
- The requirements stipulated in the provisions of Ministry of Agriculture and Rural Development Decree No 59/2008 of 29 April 2008, which lays down detailed rules for the action programme to protect waters from agricultural nitrate pollution as well as for data reporting and record keeping, should be observed and complied with.

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. 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.

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.

Growing conditions

3. Administration of microbiological, soil and plant conditioners to the soil with the aim to substitute or reduce the use of fertilisers (for example: micronutrients, biologically active substances, amino acids, humic acids, or return of live fermenting agents to the soil).
4. Reduction of insecticides by natural methods (e.g.: extension of the flooding period for germination).
5. Sowing of green manure crops during the time the rice-growing areas are set aside.

Production process of the product

Self-testing of the product

6. On the basis of a full-scope self-testing of the finished product, which must be carried out every six months, and by relying on its results, appropriate corrective measures should be adopted, in a documented manner: quality parameters, physical-chemical and microbiological characteristics, net weight.
7. The production unit should apply methods with which production processes, product safety, quality and hygiene are regularly analysed in a documented manner, and based on the results improvement measures, good practices are established and staff are trained accordingly.
8. Individual in-line scales for each primary or external packaging passing through.
9. The existence of ISO 22000, BRC FOOD, BRCS FOOD, FSSC 22000 or IFS certification.

Production process

10. Operation of a raw material evaluation/supplier programme, whereby trend analysis is carried out based on laboratory findings.
11. Batch-based self-testing with regard to the production process (from the receipt of the raw material to the delivery of the finished product).
12. Mandatory in-line metal detector for each primary or external packaging passing through.
13. Use of consumer-friendly packaging (e.g. resealable, adhesive flap, peel pouch-type, etc.)
14. The supplier participates in the AKG (agri-environmental management) programme.
15. The rice producer shall apply the set of criteria specified in Ministry of Agriculture and Rural Development Decree No 4/2004 of 13 January 2004 for 'Good Agricultural and Environmental Conditions and Good Farming Practice'.

II. Sustainability

Use of ecofriendly, renewable energy resources

16. The applicant obtains at least 25 % of the energy required for the production of the product from renewable energy sources.

Use of sustainable management inputs/technological methods

17. 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).

18. Utilisation of by-products, minimisation of product and material loss, application of a waste management system that is environmentally friendly.
19. Separate collection and recycling.
20. Application of an Environmental Management System (KIR) according to standard MSZ EN ISO 14001:2015, which certifies environmental compliance.
21. Use of environmentally friendly and/or water-saving cleansing products, detergents and disinfectants.
22. Use of raw materials which are fully or partly self-produced.

Use of environment-friendly packaging solutions

23. Use of environmentally friendly packaging solutions for packaged products, e.g. alternative packaging materials.
24. Documented checks of packaging compliance every two hours (weight, gluing, welding, sewing, date, marking).
25. Packaging material suppliers should be BRC certified.

Transport distance

26. Plant protection products, materials that improve or maintain the fertility of the soil should be transferred to the production site from within 100 km.
27. The raw material used in the production of the product should be transported to the processing plant from the producer's own farm or from within 100 kilometres.
28. The product should be delivered to the consumer within a distance of 100 kilometres.