

HIGH QUALITY FOOD CERTIFICATION MARK



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

**Pumpkin
Nagydobosi varieties**

Budapest, 21 June 2024



Pumpkin Nagydobosi varieties

Applications for the award of the High Quality Food (KMÉ) or High Quality Food Gold Grade trademarks may be submitted for pumpkin 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 the species *Cucurbita maxima convar.*, which is accepted in Hungary or on the world market and is known to provide good quality.

Specific requirements for pumpkins:

Quality requirements

- with matt, grey, tough, pitted outer skin which is difficult to pierce with fingernail
- has the shape typical of the variety, and orange flesh
- has the flavour and texture distinct of the variety; sweet
- dry matter content: not less than 18 % \pm 2 %
- sugar content: not less than 10 °Bx \pm 1 %

Mandatory parameters for crop production:

- Cultivation takes place with the application of integrated production techniques and biological pest management (use of technological tools to prevent pests, early warning systems for plant protection, monitoring).

Cultivation techniques

- minimum nitrogen input during the growing season.
- accounting obligation for the quantity of biologically immature fruit (animal nutrition, re-introduction into the soil)
- irrigation control during the ripening period (over-irrigation leads to a decrease in quality)
- storage temperature between 10 and 17 °C, storage below 10 °C is not allowed

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. Cultivation techniques

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 under the self-testing scheme should be carried out by authorised 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:

Applicants engaged in small-scale food production and supply must comply with the requirements of Decree No 60/2023 of the Ministry of Agriculture of 15 November 2023 on hygiene conditions for the local and marginal production and supply of small quantities of food, instead of the requirements in point 1.

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, odour, colour, sugar content)

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. (e.g. nursery, adjustment of storage temperature)

Use of sustainable technological methods

6. Better management of resources: application of technologies with low material and low energy use and of technologies 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).
7. Application of an Environmental Management System (KIR) according to standard MSZ EN ISO 14001:2015, which certifies environmental compliance.
8. Utilisation of by-products, minimisation of product and material loss, the operation of an eco-friendly waste management system.
Efficient water use (e.g. mulching), efficient and environmentally friendly waste water treatment technology.
9. Environmentally friendly packaging, alternative packaging materials (e.g. compostable)

Transport distance

10. Plant protection products, materials that improve or maintain the fertility of the soil should be transferred to the production site from within 100 km.
11. The product comes from own holding or from within 100 kilometres of the processing plant.
12. The product should be delivered to the consumer within a short supply chain.