# HIGH QUALITY FOOD (KMÉ)

## CERTIFICATION MARK SCHEME

# SPECIFIC CERTIFICATION REQUIREMENTS

## Confectionery products “Szaloncukor”

Budapest, October 2025

# Confectionery products
# “Szaloncukor”

Applications for the High Quality Food (KMÉ) and High Quality Food Gold Grade trademarks may be submitted for any product called “szaloncukor” which is a traditional product linked to the Christmas festivities. These candies, of a specific size, should each be individually wrapped in silk paper and coloured aluminium foil, sometimes fringed at both ends, or in foil/metallised foil, with butterfly closure, and should be sold in this packaging. The production conditions of these products must also comply with the Hungarian and EU legislation in force as well as with the relevant provisions of the Codex Alimentarius Hungaricus and, in addition to these provisions, they must meet the following requirements.

## Mandatory elements

Quality parameters

As regards the finished product:

- The product must not be squashed, broken, heavily deformed, stuck to the packaging material, it must not have a moist cover or be defective in appearance.
- The product should not be deliquescent, hard or dried out.
- The taste is characteristic of the ingredients and flavourings used, free from foreign tastes and smells.
- In the case of dark chocolate, milk chocolate or white chocolate coating, the surface should be shiny and, when tasted, have a crunchy texture typical of tempered chocolate.
- The cream of the filling has a homogeneous, uniform and creamy consistency, if it contains a crisp ingredient, it should not be spongy or softened.

As regards the ingredients that may be used:

- Only chocolate, milk chocolate or white chocolate complying with the MÉ 1-3-2000/36 standard may be used for chocolate coating or dipping, the use of compound chocolate containing cocoa or any other coating compound is not permitted. Vegetable fat other than cocoa butter is not allowed in the chocolate.
- The use of palm oil (except for RSPO) or the use of hydrogenated vegetable oil is not allowed for the body of the candy.

- In the case of a marzipan body, only the finest almond paste may be used.
- In the case of flavoured and coloured products, only colouring foods, natural flavouring ingredients and natural flavouring substances and flavouring preparations within the meaning of Regulation (EC) No 1334/2008 may be used.
- Where nuts, almonds, hazelnuts, dried or dehydrated fruits are used, all relevant analytical results for aflatoxin, aflatoxin B1 and Ochratoxin A should be available during production.
- The body of the jelly "szaloncukor" can only consist of fruit jelly.
- Where the body is made from gummy candy, it must conform to the description in the MÉ standard.

## 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 I and II.

### I. Production process

Self-testing and self-monitoring

1. Complete self-testing of the finished product on a batch-by-batch basis (quality parameters, physical-chemical and microbiological characteristics /Salmonella, E. coli/ packaging, weight, marking).
2. Use of methods in the plant with which production processes, product safety, quality and hygiene are regularly checked, and based on the findings corrective measures are adopted, good practices are identified, and staff members are trained accordingly.
3. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000), possession of a certification as proof.
4. Trend analysis within the framework of self-monitoring: 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.

5. In-line individual checkweigher for all consumer packaging passing through.

Production process

6. Organoleptic qualification documented on a shift-by-shift basis during production (external appearance, colour, texture, taste, smell).
7. Compliance with higher hygiene requirements during the production process: for raw materials, the microbiological parameters listed in Annex 4 of EüM Decree No 4/1998 of the Ministry of Health of 11 November on the allowable limits of microbiological contamination of foodstuffs shall be tested in every tenth batch in the production raw material, or such tests shall be carried out at least once a month.
8. Batch-based self-monitoring, which a focus on the production process (from the receipt of the raw material to the delivery of the finished product).
9. Operation of a raw material evaluation/supplier programme, in which trend analysis is performed based on laboratory findings.
10. The operation of food safety and quality management systems (e.g. IFS, ISO 22000, BRC, BRCGS FOOD, FSSC 22000) certified by an independent organization for the raw material suppliers, the existence of a certification as proof.
11. Use of raw materials which bear the KMÉ trademark and/or local raw materials coming from the producer.
12. Use of selected and/or Bean-to-bar chocolate.
13. In-line metal detector for each unpackaged finished product/“szaloncukor” passing through.

**II. Sustainability**

**Environmental protection (reduction of environmental footprint, green logistics)**

- **Use of environment friendly, renewable energy resources**

14. The plant/applicant derives part of its energy from renewable energy sources (e.g. thermal water, geothermal heat, solar panels, biogas) in the production and preparation process.
*(The undertaking has a certified green product, green service, or sells green energy /solar energy, wind energy, hydropower, biogas, geothermal energy/.*
*Document to demonstrate the distribution of total and renewable electricity consumption in the last financial year).*

- **Use of sustainable management inputs/technological methods**

15. More efficient resource management, material, energy and water management, and modernisation of processing technologies that reduce environmental impact (for example

regenerative heat recovery, waste heat recovery, the improvement of the efficiency of the refrigeration systems and the reduction of energy consumption).
*(It shall be demonstrated*

*— whether it has environmental compliance/certification*

*— whether it uses a qualified green product or service for its operation.*

*It has a process in place to identify, assess and respond to environmental and social risks and opportunities.*
*It is necessary to examine what proportion of the materials used by the undertaking or by the undertakings in its value chains are recycled, reclaimed, renewable and non-renewable raw materials /circular economy/.)*

16. Energy recovery system on production machines.
*(For example, the use of any equipment that captures and transfers compressor waste heat. Recycling of thermal energy for other industrial processes that require heat or steam).*

17. Application of an Environmental Management System (EMS) or EMAS (Eco-Management and Audit Scheme) in accordance with standard MSZ EN ISO 14001:2015, certifying environmental compliance.
*(Delivery of annual reports which provide information about energy use, waste management, water use and other environmental impacts.)*

18. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents.
*(Certifications, safety data sheets, specifications, trademarks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)*

19. Utilization of by-products, minimisation of product and material losses.
*(The undertaking has a process in place to identify, assess and respond to environmental and social risks and opportunities. The undertaking uses raw materials, secondary raw materials produced from waste in accordance with circular economy principles, and the circular economy requirements are taken into account in the design of the product, including the packaging of the product.)*

20. Operation of an environmentally sound waste management system. Separate waste collection and recycling, in a documented form.
*(The undertaking is authorised to handle, collect, transport, store and dispose of persistent organic pollutants in a non-polluting way once they become waste.)*

21. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).

22. Verified decrease in specific water use.
**(***E.g. use of effluent hot water from installations for secondary cleaning tasks, drip irrigation, rainwater collection and recycling, grey water recycling***)**

- **Green rating**

23. Official proof of a recognised, certified sustainability rating in accordance with the EU legislation in force (e.g., but not limited to: EcoVadis, B Corp, BREEAM, LEED, ISCC).

24. Green sourcing policy, documented: prioritising suppliers that have made sustainability investments.
*(The undertaking makes its suppliers carry out an environmental assessment of the products and/or services. Demonstration of the proportion in which suppliers use, for example, renewable energy sources, whether they take into account building energy aspects, whether they operate an environmentally sound waste system, minimise the environmental impact of the logistics network and that of transport.)*

25. The undertaking has a Science Based Target Initiative (SPTI) commitment.

26. The raw material used in the production of the product comes from certified organic or extensive farming or has a reduced environmental footprint for which there is other scientific evidence.
*(E.g. products labelled as organic, environmentally friendly product or service.)*

- **Use of eco-friendly packaging solutions**

27. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable /FSC or PEFC logo/).

28. Suppliers of primary packaging material that comes into contact with the product are certified as BRC or IFS PACsecure.

- **Transport**

29. The main component comes to the processing plant from own holding or from within a distance of 100 km.
*(Place of production, manufacturing and/or processing site may be located within a distance of 100 km.)*

30. Transport optimisation, route planning to reduce emissions.
*(Lean & Green program)*

31. The product should be delivered to the consumer within a short supply chain.

**Social aspects**

32. Existence of SMETA (Supplier Ethical Data Exchange) audit.

33. Prevention of food waste through donation.

34. Prevention of food waste by preventing waste generation in production and logistics.