# Explanatory notes „Use of the QS certification mark for composite products" 

## Regarding the guidelines

- Slaughtering and Deboning
- Processing Meat and Meat Products
- Convenience
- Preparation/Processing Fruit, Vegetables, Potatoes
- Wholesale Fruit, Vegetables, Potatoes
- Butchery
- Meat wholesale
- Broker Meat and Meat Products
- Food retail Meat/Meat Products and Fruit, Vegetables, Potatoes


## Use of the QS certification mark for composite products <br> - Proportion of QS goods $\mathbf{\geq 5 0} \%$ to $<\mathbf{1 0 0} \%$

The QS certification mark can be used on composite products (e.g. mixed salads, sliced meat, skewers with vegetable components) that consist of more than one ingredient if the following conditions (if applicable) are met:

- Product consists predominantly ( $\geq 50 \%$ ) of ingredients that have been produced and marketed in accordance with the requirements of the QS scheme (QS goods).
- Meat/meat products in the product that fall under the scope of the QS scheme are completely (100 \%) QS goods.
- Chunky ingredients from fruit, vegetables, potatoes contained in the product can be included as QS goods for the determination of the total QS percentage if they fall within the scope of the QS scheme.

Excluded from this requirement are products which, with the exception of ingredients such as salt, water, spices and/or substances of Regulation (EC) No. 1333/2008, consist $100 \%$ of QS goods.

## Product group meat/meat products: Use of the QS certification mark with reference to "QS ingredients" for convenience products - Proportion of QS goods $<\mathbf{5 0} \%$ to $\geq 10 \%$

The QS certification mark with reference to "QS ingredients" can be used for convenience products that contain meat ingredients, have a low QS content ( $<50 \%$ QS goods) and may not be labelled with the regular QS certification mark. This includes, for example, pasta in combination with meat ingredients, pizza, lasagne, baked goods, sandwiches and convenience products with a high liquid/pasty content (e.g. delicatessen salads containing meat with mayonnaise/dressings) as well as ready meals and menu components.

The following requirements apply for the use of the QS certification mark with reference to "QS ingredients":

- Convenience products contain meat/meat products and fall under the scope of the "Convenience" guideline or "Additional module Convenience".
- Proportion of QS goods is $\geq 10 \%$.
- Alternatively, in the case of a named proportion of at least $5 \%$ in relation to QS meat/meat products, the minimum proportion of QS meat/meat products is $5 \%$ according to QUID regulations.
- Meat/meat products in the product that fall under the scope of the QS scheme are completely (100 \%) QS goods.
- Chunky ingredients from fruit, vegetables, potatoes contained in the product can be included as QS goods for the determination of the total QS percentage if they fall within the scope of the QS scheme.


## Labelling of individual ingredients as QS goods

So that final consumers can recognize which ingredients in a composite product are QS goods, these ingredients must be marked with a footnote in the list of ingredients on the label.

## Use of the QS certification mark and labelling regulations on final consumer packaging



Meat and meat products product group: Convenience products according to the convenience guideline

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        <50 % -
        \geq10%
    QS goods*
        (or the
        naming
    proportion is
    min. 5 %)**
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- in relation to the total share of the product groups meat/meat products and/or fruit, vegetables, potatoes
- meat/meat products in the product, which fall under the scope of the QS scheme, are completely (100 \%) QS goods

