Board of Announcers of the Value and Quality Award Tender 2025

For nearly three decades, the Value and Quality Award Certification Trademark and its predecessor, the Hungarian Product Award have embodied and expressed Hungary's recognition of and commitment to values and quality certified by objective verification!

The Value and Quality Award Certification Trademark is both a benchmark and a guide to build and strengthen a brand carrying real values.

The Value and Quality Award Certification Trademark is owned by two civil persons. The organisers and promoters of the Tender are NGOs. The professional sponsors are public organisations. The implementation of the project is an outstanding example of cooperation between public and non-governmental organisations.

The Value and Quality Award Tender is a financial and professional partnership between its organisers, like Bocsiviki.hu Kereskedelmi és Szolgáltató Kft., DIAMOND Szervezőiroda Bt., ExVA Vizsgáló és Tanúsító Kft., FANNIZERO Kft., Hajnal Húskombinát Ipari, Kereskedelmi és Kft., KOCH's Szolgáltató Torma Kft., LEGRAND Magyarország Villamossági Rendszerek Zrt.

AWARD

The main decision-making body of the Tender is the ANIE & Board of Announcers having exclusive right to grant the use of trademarks, special prizes and to approve the recognition offered by external organisations.

The announcers of the Value and Quality Award Tender are working in different economic sectors. They operate to the highest standards of professionalism and excellence, by setting a good example to those whose main objective is to move beina good being outstanding. to Applicants are supported with personalized expert consultations to help ensure the most MEMBER OF BOARD OF ANNOUNCERS successful participation.



Bocsiviki

Bocsiviki.hu Kereskedelmi és Szolgáltató Kft.

Bocsiviki.hu Kft. primarily manufactures and undertakes home delivery of meals meeting special nutritional therapy requirements. The world is changing rapidly, and human problems are changing with it. In this age of information, we must sift through endless amounts of conflicting data in order to find the real solutions, whether we are company managers, service providers, manufacturers, consumers, or even customers. If we are sufficiently aware and able to respond quickly to these changes, we can truly participate in today's economic cycle without hurting others, i.e., taking market share away from them. The owner of the company does not believe in forceful solutions; their goal has never been to penetrate other people's markets or take a bite out



of them. Instead of fighting in the red ocean, they believe in creating the blue ocean, in being the first to come up with solutions that have not yet been invented.

You have to be a compass that shows the way, not a weather vane that turns whichever way the wind blows. That is how you can create without violence.

They do not compete with their competitors working in similar fields, but rather join forces. They share their observations and useful experiences with each other and use them for their developments. They know that big goals come with big obstacles, so the ability to keep going despite all that is a really important strength that we need to have, because once we have overcome the obstacles, new opportunities will inevitably await us, along with greater freedom resulting from our strengthened position.

Bocsiviki.hu Ltd. provides physical assistance because they have recognized that changes in nutrition over the past 100 years have led to a wide variety of health problems affecting an increasing number of people. They provide meals prepared according to nutritional therapy principles, which are delivered to more than 300 Hungarian localities.

They are keen to provide Hungarian consumers with local, seasonal, and natural foods in line with their basic principles, which include gluten-free ingredients and no milk, sugar, soy, corn, or additives. According to their observations and experiences, all of these are causes of many health problems related to digestion, the endocrine system, and metabolism.

If our body is not in good shape, if our daily attention is preoccupied with health problems that could easily be remedied by improving our diet, then we cannot remain productive in other areas of life, such as our work. That is why they want to provide assistance and support as widely as possible to businesses that, like them, want to improve people's lives.

Contacts:

Address: 1035 Budapest, Miklós u. 13. 8. em. 42.

web: www.bocsiviki.hu

Bocsi Viktória, owner, managing director, +3670-326-7888, viki@bocsiviki.hu





DIAMOND Szervezőiroda Bt.

The DIAMOND Management Office is in charge of the coordination, organization and implementation of the Value and Quality Award Tender on behalf of the owners. Its primary goal is to represent innovation, quality, and outstanding economic performance, thereby contributing to strengthening the market position of Hungarian enterprises both domestically and internationally. The Management Office's professional team has decades of experience in quality certification, intellectual property protection, communication, and tender organization. This wide-ranging expertise ensures that tender processes are carried out to a high standard.

DIAMOND Management Office places a high priority on discovering, evaluating, and presenting competitive products and services, while keeping in mind the needs of consumers and users. Through the uniform digital presentation of users of the Value and Quality Award Certification Mark in Hungarian and English, it ensures wider recognition and accessibility of businesses through electronic channels.

DIAMOND Management Office is committed to protecting and consciously managing intellectual property. They emphasize that protecting innovative ideas and solutions and using them effectively plays a key role in increasing the economic performance of businesses.

The Office offers participants and partners free publicity and information opportunities on the www.emin.hu website and related digital platforms. These channels not only serve to promote recognized organizations, products, and services, but also help to spread awareness of the values of quality and innovation more widely.

The activities of DIAMOND Management Office are closely aligned with the quality policy of the Hungarian economy, contributing to sustainable development, strengthening innovation, and preserving Hungary's intellectual heritage.

Contacts:

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Internet: www.emin.hu

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Schreiberné Molnár Erzsébet, Judicial food safety and quality expert, +36-30-231-5720, igaz.szakertes@gmail.com

Gláser Tamás, Senior adviser: Brand Way & Compass Ltd., Executive chairman, Hungarian Trademark Association, Chairman of the board of trustees: SEED Small Business Development Foundation, Committee member: Hungaricum Trademark Committee +36-30-942-6385, brandway@brandway.hu, larhen@larhen.hu

Babó Klára, Head of secretariat, invoicing, money and banking +36-20-511-2102, baboklara@emin.hu

Kun-Molnár Mónika, Communication expert +36-70-883-8303, kmmonika@emin.hu

Short film about the Award Ceremony of the year 2024: https://www.youtube.com/watch?v=SoW8ZU3u2dl





Ildikó Kiss managing director, founder of the trademark



Tamás Gláser
Brand Way & Compass Kft. – leading consultant, Magyar Védjegy
Egyesület – executive chairman,
SEED Kisvállalkozás-fejlesztési
Alapítvány - chairman of the board
of trustees, Hungarikum Védjegy
Bizottság – committee member, Vállalkozók és Munkáltatók Országos
Szövetsége – deputy chairman of
the supervisory



Erzsébet Schreiber judicial food safety and quality expert



Mónika Kun-Molnár communication expert



Máté Babó IT expert



Klára Babó head of secretariat, invoicing, money and banking





EXVA Vizsgáló és Tanúsító Kft.

Our mission: "To provide technical security for our partners!"

ExVA Kft. is a Hungarian-owned, independent testing and certification organization with decades of experience, which has become a well-known and recognized player in the field of explosion safety testing and certification in Europe and on five continents around the world. With its own accredited laboratory, highly qualified team of experts and international networks, it provides complex solutions for industrial players.



Ágnes Bálintbusiness development and sales director

CERTIFICATIONS

ATEX Certification

As a Notified Body (Notified Body 1418), ExVA is authorized to perform certifications in accordance with the ATEX Directive (2014/34/EU). ATEX certificates are essential for placing equipment used in potentially explosive atmospheres on the European market. The certification is based on laboratory tests approved by the National Accreditation Authority.

IECEx Certification

The IECEx system is the global certification system of the IEC (International Electrotechnical Commission), which enables internationally accepted certification of explosion-proof equipment and components. ExVA operates as a designated certifier within the IECEx system.

Fire safety certification

Pursuant to Section 13 of Act XXXI of 1996, equipment posing a fire or explosion hazard may only be placed on the market if it has a fire safety certificate. ExVA Kft. – as designated by the Ministry of the Interior – is authorized to issue these certificates, including performing the necessary tests.

Audit of repair shops

Workshops repairing explosion-proof equipment must comply with the requirements of standard MSZ EN 60079-19. ExVA audits these repair shops and supports them in achieving full compliance.

LABORATORY TESTS

ExVA's own accredited testing laboratory is a facility equipped with high-quality, calibrated instruments and operated by certified test engineers. The tests performed in the laboratory cover the following areas:

5



Testing of explosion-Proof Equipment

Tests according to various national and international standards: ATEX, IECEx, MSZ EN, ISO, etc. If compliance is confirmed, certification is completed with an on-site supervisory audit of the manufacturer.

Other laboratory tests

- IP protection (dust and water resistance ratings) e.g. IP54, IP67
- Heat and cold resistance tests (-70 °C.....+180 °C)
- Humidity test
- Measurement of dielectrical strength and insulation resistance
- · Automatic electrical shock protection test
- Measurement of electricity leakage, discharge time measurement
- Dimension and surface inspections
- Machine safety tests

REVIEWS AND DOCUMENTATION

Preparation of explosion protection documentation

Based on Directive 99/92/EC (ATEX 137) and Decree 3/2003 (III.11.) FMM-ESzCsM, ExVA undertakes to prepare explosion protection documentation, which includes:

- potential explosive hazard assessment
- ignition source analysis
- summary of the preventive measures
- technology- and plant-specific safety classifications

Zone Classification

Based on the risk assessment of the presence of explosive atmospheres (gas, vapor, dust, mist), ExVA prepares the zone classification and also performs the conformity assessment of electrical and non-electrical equipment

TECHNICAL SUPPORT AND CONSULTATION

ExVA's team of experts provides consulting services to designers, manufacturers, and operators to ensure compliance with standards and regulations. We provide assistance with:

- product development and pre-market launch,
- preparation for audits and inspections,
- interpretation of technical documentation.

ISSUING EXPERT REPORTS

ExVA undertakes:

- reviewing designs for potentially explosive systems,
- providing expert support for the design of individual equipment,
- technical validation during implementation projects.





DEVELOPMENT AND MANUFACTURE OF TESTING EQUIPMENT

ExVA develops and manufactures unique testing equipment that is unique worldwide:

- Ignition spark testing equipment
- Digital gas mixers (single-channel and multi-channel)
- IP test cells
- ExVA IP and Ex test platforms developed in-house

INTERNATIONAL RECOGNITION

ExVA ATEX certificates are recognized throughout Europe. Tests and certificates carried out under the IECEx system are accepted globally. ExVA participates in international competency tests every year, involving more than 75 laboratories – it regularly ranks among the top five in the world in terms of laboratory measurement accuracy.

CONTACT:

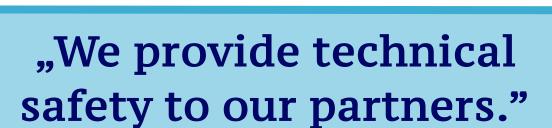
Address: 1154 Budapest, Kozák tér 13-16.

Internet: www.exva.hu

Bálint Ágnes Business Development and Sales Director +3630-941-2176, balint.agnes@exva.hu









70 years of professional experience

perience



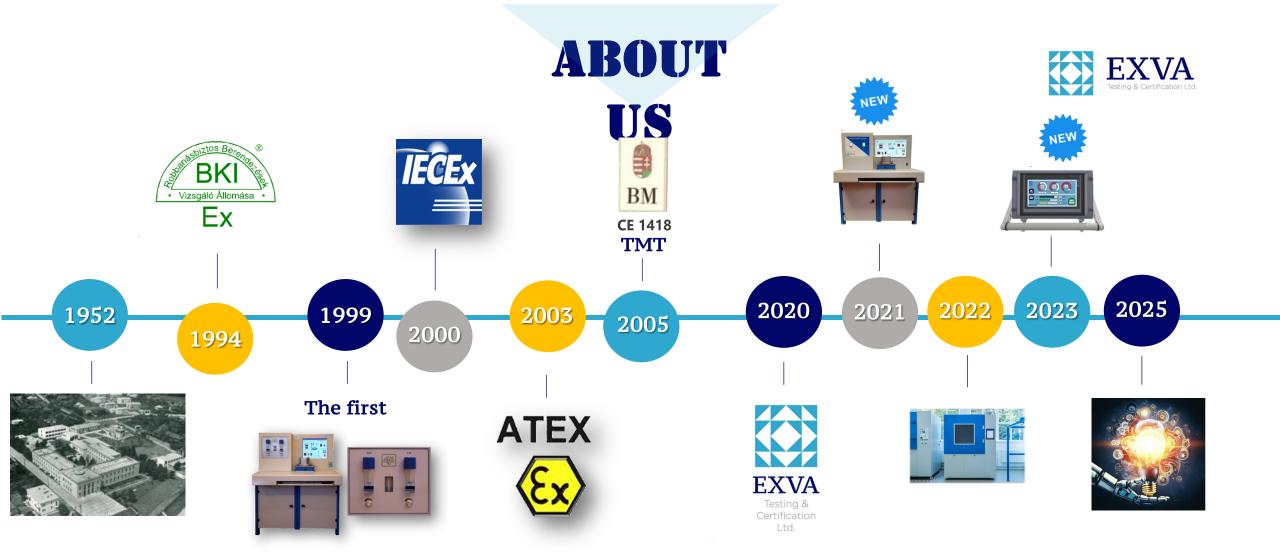
over 50 000 tests performed



25 years of self-developed, special testing equipment manufacturing



Offering more than 100 types of tests



MISSION:

We provide technical support to customers especially in hazardous areas.



- **CERTIFICATION**
- PRODUCTION OF TEST EQUIPMENT
- **LABORATORY TESTS**
- **EXPLOSION PROTECTION SERVICES**

LABORATORY TESTING





General Test Types

- Thermal Shock Testing
- Heat and Cold Resistance Testing
- Surface Resistance Measurement
- Torque Measurements
- Impact Resistance, Drop Testing
- Capacitance Measurements
- Ignition Testing for Small Components
- Ground Continuity Testing
- Mechanical Strength Assessment
- Creepage Distance, Clearance, and Insulation Distance Measurements
- Breakdown voltage test for non-metallic layer
- Dielectric Strength Test
- Nominal Data Measurement (Fans)
- Displacement Under Pulling Force (Cable Gland Testing)





LABORATORY TESTING



Explosion Protection Testing

- "d" Flameproof Enclosures:
 - Reference Pressure, Overpressure, and Flame Transmission Testing
 - Surface Temperature Determination
- "p" Pressurized Enclosures:
 - Overpressure, Leakage, and Purging Testing
- "e" Increased Safety Equipment:
 - Creepage and Clearance Distances
 - Temperature (Heating)
 - Dielectric Strength Test





LABORATORY TESTING



Testing of Luminaires

Impact and Dro	p Testing
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Threaded Sockets: Mechanical Testing (Torque)

Fluorescent Lamps Fixtures: Abnormal Operation
Temperature Testing

Lamps supplied by Electronic Ballast: Test of power dissipation on the cathode

Starters/Ignitors: Conditioning and Functional Test

Starter Holders for "ec" Protection Level: Conditioning,

Contact Pressure Measurement





LABORATORY TESTING



Measuring Instruments and Transformers:



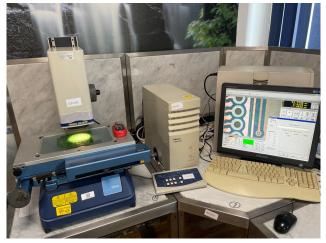
Voltage, Current

- Thermal Stress, Temperature Measurement
- Dynamic Stress Testing



Battery and Dry Cell Testing:

- "eb" Protection: Insulation Resistance, Mechanical Shock, Battery Ventilation (Gas Concentration Measurement)
- "ec" Protection: Insulation Resistance, Mechanical Shock, Gas Concentration Measurement





LABORATORY TESTING



General-Purpose Junction and Branch Boxes:



Power Dissipation



Temperature Testing



LABORATORY TESTING



Resistance Heating Device (excluding Trace Heaters):

	Electrical Strength	h
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Insulation Resistance

Heat Resistance

Impact Resistance

Current and Temperature Testing



LABORATORY TESTING



Terminal Insulating Material Testing:

Pull Testing

EPL Ga Equipment Testing:

Temperature Measurement

"t" Dust-Ignition Protection Testing:

Impact Resistance Testing

Temperature Measurement

Pressure Testing





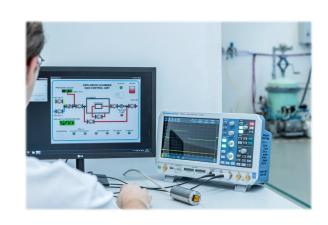
LABORATORY TESTING



Intrinsically Safe Equipment Testing ("i" Protection)

- Insulation Distance Measurement
- Ignition Testing by Sparking
- Temperature Measurement
- Dielectric Strength Testing
- Electrolyte Leakage Testing
- Pressure Testing
- Mechanical Strength Testing of Encapsulating Material
- Energy Storage in Piezoelectric Crystals
- Transient Response Measurement by Diode Voltage Testing
- Pull Testing
- Overload Temperature and Electrical Strength Testing
- Carbonization Current Measurement
- Conductivity and Visual Inspection





LABORATORY TESTING



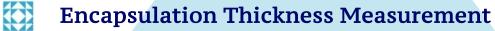
"n" Non-Sparking Protection Testing

Non-Igniting	Compo	onent T	Testing





"m" Encapsulation Protection Testing





Dielectric Strength Testing

Temperature Measurement

Heat Resistance

Visual Inspection of Pulling Effects

Pressure Testing

Resettable Thermal Protection Functionality Testing

Sealing Inspection Testing





LABORATORY TESTING



Non-Electrical Equipment Testing

Movimum Curfo	co Tomporatiu	o Dotormination
Maxilliulli Sulla	ce remperatur	e Determination
	-	

- Ignition Testing by Hot Surfaces
- Impact and Drop Testing
- Heat and Cold Resistance Testing
- Surface Resistance Testing
- Thermal Shock Testing



LABORATORY TESTING



Non-Electrical Structural Safety Protections:

"c" Constructional Safety

"b" Ignition Source Control

"k" Liquid Immersion Protection

Ignition Protection System Functional and Accuracy Testing

Overpressure Testing of Enclosures with Protective Liquids

Overpressure Testing of Ventilated Enclosures

Lubricated Seals "Dry Running" Type Testing

Coupling Maximum Switching Time Type Testing

Surface Resistance Measurement & Electrostatic Charge Control:

Surface Resistance Measurement

Electrostatic Surface Charge Measurement and Limitation

Material Thickness Measurement





LABORATORY TESTING



Electrical Equipment, Rotating Machines, IP Protection Tests (IEC 60529; IEC 60034-5):

Solid Object Protection Testing:

IP1X (Sphere),

IP2X (Jointed Test Finger),

IP3X (Rod),

IP4X (Rigid Wire),

IP5X (Dust Protection),

IP6X (Dust Tightness Testing in a Dust Chamber)

Water Ingress Protection Testing:

IPX1 (Vertically Falling Water Drops),

IPX2 (Tilted Enclosure with Water Drops),

IPX3 (Water Spray from a Oscillating Tube or Nozzle),

IPX4 (Water Splashing from Oscillating Tube or Nozzle),

IPX5 (Water Jet), IPX6 (Strong Water Jet),

IPX7 (Temporary Water Immersion),

IPX8 (Continuous Water Immersion),

IPX9 (High-Pressure and High-Temperature Water Jet)





LABORATORY TESTING



Electrical Equipment, Rotating Machines, IP Protection Tests (IEC 60529; IEC 60034-5):



Automotive Electrical Components IP Testing (ISO 20653):

Solid Object Protection: IP1X to IP6K

Water Ingress Protection: IPX1 to IPX9K





LABORATORY TESTING



On-Site Accredited Testing:

Explosion-Proof Fans for Explosive Gases and Vapors:

Heating, Structural Integrity Inspection, Spark Safety, Grounding/Equipotential Bonding, Electrostatic, Behavior

Flame Arrestor Equipment:

Pressure Testing, Leakage Testing, Flow Measurement, Flame Flashback Testing, Ignition Testing, Detonation Testing, Short-Term Combustion Testing, Continuous Combustion Testing

Flammable Gas Detectors (IEC 60079-29-1):

Storage in Energy-Free State, Calibration and Adjustment, Response to Concentration Changes, Alarm Threshold Verification, Effect of Temperature, Pressure, Airflow Changes, Effect of Drop Impact, Warm-Up Time, Response Time, Over-Range Concentration Effects, Impact of Battery Capacity and Voltage Changes, Additional Sensor Testing, On-Site Calibration Kit Verification



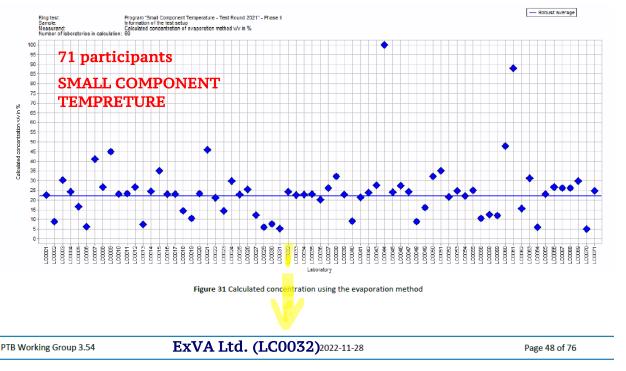


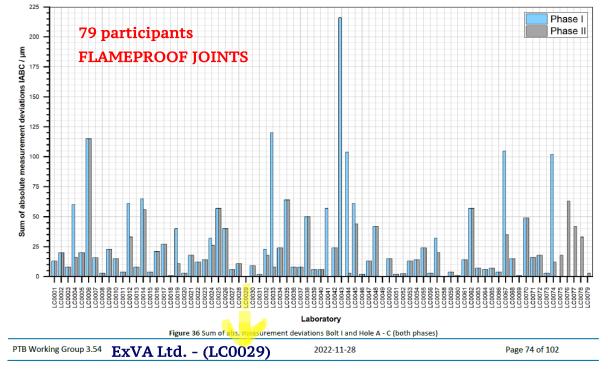


PROFESSIONAL RECOGNITION OF OUR LABORATORY TESTS



The ATEX certificates and studies we issue are recognised throughout the whole of Europe, while our IECEx certificates and studies are recognised globally.







Participation at annual proficiency audits, attended by more than 70 international labs



The final result of our tests' measurement accuracy is ranked Top 5 worldwide.



Tailored expert services



Custom testing equipment

OUR ACCREDITATIONS











A NEMZETI AKKREDITÁLÓ HATÓSÁG

The National Accreditation Authority

a 2015. évi CXXIV. törvény és a 424/2015. (XII. 23.) Kormányrendeletben foglalt felhatalmazás alapján elismeri, hogy az authorized by Act No. CXXIV of 2015 and Government Decree No. 424/2015. (XII. 23.), recognizes, that

ExVA Kft.

Vizsgálólaboratórium

1037 Budapest, Mikoviny utca 2-4.

megfelel az MSZ EN ISO/IEC 17025:2018 szabvány követelményeinek és a complies with criteria of Standard MSZ EN ISO/IEC 17025:2018

vizsgálólaboratórium

TESTING LABORATORY

kategóriába az alábbi számon bejegyzi and has been assigned registration number

NAH-1-1034/2022

Az akkreditálás területét az akkreditálási határozat tartalmazza. Az akkreditálási okirat a mindenkor hatályos – a NAH honlapján fellelhető – részletező okiratban foglalt tartalommal érvényes

The scope of accreditation is specified in the accreditation decision. The Accreditation Certificate shall be valid with the contents of the Detailed Scopes in force at any given time, which is available on the NAH's official website.

Az akkreditált státusz kezdetének napja: Start date of the accredited status 2022. május 5. Az akkreditált státusz lejáratának napja: Expiry date of the accredited status 2027. május 5.

Budapest, 2022. majus 5.

Bodroghelyi Csaba A Nemzeti Akkreditátó Hatóság elnökhelyettes Vice-President of the National Accreditation Authority

A NAH ebben a kategóriában aláírója az Európai Akkreditálási Együttműködés (EA) megállapodásának.
The NAH is a aignatory in this field of the European co-operation for Accreditation (EA) Multilateral Agreement (MLA) for accreditation

"We provide technical safety to our partners."







FANNIZERO

FANNIZERO Kft.

The founding owner of FANNIZERO Kft. believes that: Our dreams are meant to come true. The company may grow to the size we dare to dream of. Our world has never been so fast as it is now. In the midst of the noise, we can find opportunities everywhere, if we look for them, because in every trial there is a lesson for us. These lessons are half lived in advance, but understood afterwards. Desire, strength, decision, courage and always getting up one more time than we fell. It is never a shame to kiss the floor, but it is a duty to stand up! These are the most important basis of the entrepreneurship, but they don't come immediately. Life



owner, founder

often wraps its best gifts in tasks to be solved, the bigger the task, the bigger the gift. FANNIZERO Kft. was born from such a task, while its owner was born to fill this gap in the world. She was a fat little girl whose only happiness was eating. She was addicted to refined carbohydrates, sugar and grain-rich, ultra-processed foods. She liked them very much. Her love for delicious and fattening food awakened in her the desire to create pizza, pasta and bread do not making her fat and ruining her health. Her dream has come true, millions of people can eat heavenly delicacies, mindfully, without sugar and grains. She lost more than fifty kilos before she started her business. She had nothing but the desire in her heart that others should experience it too. It's good to be relieved, it's good to work on ourselves, it's good to be happy, it's good to live and as our own best friend we can achieve anything in life. She worked and studied for it for 6 years, day and night. She has been scrambling for knowledge. She treated the company like a baby. With patience and love, she has seen us overcome even in the greatest depths. Today, they have their own gluten and grain-free factory, where they are developing the products themself. With 12 products, they have won 6 awards in the last three years, they have hundreds of distributors in Hungary and their exports are also growing. Their products are present in tens of thousands of households and their desire is to make people's lives more beautiful, easier, healthier and happier than before FANNIZERO products. Their desire is that people love life and that their glasses should always be half full, their products can help people find more to love in themselves. The Value and Quality Award is the most favourite competition for the owner loving passionate entrepreneurs, entrepreneurs who create value having desire to make the world a better place. She is committed to helping Candidates on the road to success, which is hard today, harder tomorrow, but beautiful the day after tomorrow!

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Seprenyi Fanni, founder-owner, +36-70-429-8924, fanni@fannizero.hu





Hajnal Húskombinát Ipari, Kereskedelmi és Szolgáltató Kft.

"Tradition is not guarding the ashes but passing on the flame." (Tamás Morus)

"Traditional recipes must be guarded with fear, since without roots, quality and development are only illusions." Hajnal Húskombinát Kft. has started its activity as a real family business. It was founded in 1992 by László Hajnal together with his father. Initially they were solely engaged in meat processing, mostly selling cod meat to supply their growing network of shops.

In 2004, by purchasing the former Ringa meat shops, it became a truly defining meat company in Győr region. Apart from supplying their own shop network, they have become increasingly important supplier of raw materials not only for Győr region but also for many other meat factories in the country.

In 2009 a meat processing factory as a new green-field investment—being adequate to the EU standards in all respects—was realized on 1800 square meters in border of Győr with a processing capacity of 650 half-pigs per day. When choosing the site for investment, the environment-oriented approach was decisive, but it was a good decision from logistical point of view as well. The new processing factory offers possibility to make their products with traditional sawdust fumigation. The Hajnal Húskombinát Kft. manufactures their already popular products under modern technological conditions by using raw materials in high quality. The production is based on HACCP system coordinated with IFS (International Food Standard) quality management system.

Keeping up with market demands, or trying to listen to the times, they have tried to pamper their loyal customers with kitchen-prepared products. A unique packaging design has been introduced for the different flavours of stuffed loin, and stuffed tenderloin is also being tempted in a new gift box.

Customer satisfaction is a priority in the development of the product range and in new developments. Through continuous questioning, market research and tastings, they strive to understand and satisfy consumers' needs to the maximum and to influence consumer habits with new developments.

Their brand, "Hajnal Hús" (Hajnal Meat), launches two product-lines to the market: Hajnal Meat Processing Factory Ltd. continues to process the product mainly in these two directions. These two product lines got the brand names DI-NASZTIA (DYNASTY) and GENERÁCIÓ (GENERATION).

- **1. Hajnal Hús DINASZTIA:** they strive for freshly developed new flavours respecting traditions). This product family contains red meat products (for example bologna, hot dog sausage in sheep casing) and different other cold cuts.
- **2. Hajnal Hús GENERÁCIÓ:** the brand name carries the past and the future. This product line is made up of products that can be produced in traditional households as well, with traditional homemade seasoning, by traditional production but in modern hygienic conditions, like traditional smoked meats, pork cheese, chitterlings, bacon and sausages.

New development trend in the last years is to elaborate a delicate product group. Some members of the new product line are available today on the market and they are very popular, like marinated meats with different flavours, Frédi slice, stuffed pork tenderloin in spicy coat. These products also wear the Value and Quality Award Trademark.

According to the production philosophy of Hajnal Meat Processing Factory Ltd., high quality is of paramount importance in the food industry, because our health depends on it, and we are what we eat. The Hajnal Meat Processing Factory Ltd. has been already gained the Hungarian Quality Product Award with their 15 products. In 2016 the company received the Merit Award for the Economy and in 2017 the Loyalty Award. Their awarded products are wearing the continuously controlled Value and Quality Award Trademark.

For the honour and memory of the founder, the manager of the company created a special prize under name "Hajnal László" to be won by enterprise proving outstanding achievements in the food industrial category in the Value and quality Award Tender.

"Quality and expertise", it is the credo at Hajnal Húskombinát Kft. It can never be a matter of compromise, because here the products are made with love and dedication and delivered to the consumer's table!

Contact:

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web: <u>www.hajnalhus.hu</u>

Hajnalné Raucsik Krisztina, owner, managing director, +3630-216-6344, hajnalne@hajnalhuskombinat.hu















KOCH's Torma Kft.

"Tradition and innovation serving quality"

The KOCH'S brand has more than a century of roots dating back to 1908, when Georg Koch founded the predecessor of Koch's Torma Kft. in Germany. The Hungarian subsidiary - Koch's Torma Kft., headquartered in Kiskunfélegyháza - was established in 1991 as part of an international expansion, which has now become a recognized international player in premium quality horseradish products and seasonings as a member of the Develey Senf & Feinkost GmbH group.

The company's mission is to provide consistent, outstanding quality guaranteeing consumer satisfaction and trust. The assortment covers a wide range, from the flavours of traditional Hungarian cuisine to modern gastronomic trends. Koch's Torma Kft. is committed to the use of natural and sustainable raw materials: its products are made from the highest quality raw materials, bought from Hungarian sources, from long-term, reliable domestic partners. Based on the "farm to table" philosophy, the company controls the entire production process from horseradish planting to packaging of the finished product, thus guaranteeing the highest quality standards.

Koch's Torma Kft. considers as a mission to revive the culture of horseradish consumption, with special attention to the younger generations. Horseradish is not only a spice with a distinctive flavour, but also a medicinal herb with numerous positive physiological - beneficial - effects. For this reason, Koch's Torma Kft. strives through continuous innovation and unique product development to make horseradish popular again in everyday gastronomy and not just during the Easter period. This is proven by the constantly expanding, colourful product range.

Sustainability plays a key role in the company's strategy. In addition to their own cultivation, their supplier partners also follow sustainable farming principles, including the use of crop rotation and minimizing chemicals. The company also makes conscious decisions in the field of packaging: thanks to the design change, the packaging has a clean and elegant appearance in a minimal style - referring to the commitment to producing the products in the most natural way possible. In addition, packaging materials are 100% recyclable in designated selective waste bins, in accordance with the relevant rules.

Koch's Torma Kft. has three locations in Hungary. Its annual production exceeds 2.5 thousand tons of horseradish, and it also processes significant quantities of mustard and paprika. Overall, it can be said that the company's goal is to create value, and its main characteristic is its passion for innovation, in addition to reliability and the production of high-quality products. Its other objectives include raising awareness of the KOCH'S brand across the border here and beyond as well as strengthening export activities in Central European markets.

Contacts:

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LEGRAND Magyarország Villamossági Rendszerek Zrt.

"More than just electrical installation: LEGRAND"

Legrand Zrt. has been a member of the French Legrand Group for more than 30 years. As a global specialist in electrical and digital building infrastructures, the company is dedicated to supporting technological, societal and environmental change around the globe. More than 300 000 product, in-house developments, productions and associated awards shows that the Legrand name is now intertwined with reliability and innovation. That's why our slogan and mission became #legrandimprovinglives. In their catalogue, they offer energy-efficient solutions to their B2B and B2C partners with countless solutions and products. Their products are touched daily by people of all ages with different cultural backgrounds around the world. These silent everyday objects are not part of any particular situation, but their functionality and seamless user experience add quality to daily routines. Design is not only about aesthetics, it's about problem solving as well - that's why users and real-life situations are at the heart of processes, in addition to which, of course, sustainability and carbon neutrality are also goals. The Group's technological expertise, its leading positions, the breadth and diversity of its range, its international presence and the strength of its brands combine to make Legrand a global pioneer with a presence in nearly 90 countries.

They strive to understand people's functional needs and translate their results into meaningful solutions combining practicality and comfort. Their unique approach, which combines the power of a global brand with flexible adaptation to local needs, distinguishes them in the market. They are adding a HUMAN touch to products that might otherwise seem industrial and technical and combine the right level of technological innovation with clever and practical solutions.

They have a duty to respond to global technological and societal change by helping to develop buildings being able to meet major challenges such as the digitalisation and the environment. Their solutions make spaces more interactive, sustainable and comfortable.

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