

The DLG quality seal is one of the awards with the highest recognition among consumers, combined with a positive image across all product groups. Awarded by experts, it stands for objective product testing according to proven test methodology.

### Revised award system

From 2026, the DLG seal will be a single-level quality mark called "DLG certified quality". It will replace the previous medal system (gold, silver, bronze).

## Professionally sound

- Tested by experts with sensory training from the fields of science, food monitoring and the food sector
- Objective sensory evaluation through blind tasting in assessor groups
- · Product-specific laboratory tests
- · Packaging and labelling tests

# Your advantages for quality assurance/ product development and communication

- Test results with independent expert judgement
- Attractive special awards, e.g. "Award for constant product quality"; marketing and communication services

## Important to know: EmpCo Directive from 2026

The new EmpCo Directive 2024/2025 will come into force in 2026. Good to know: The DLG seal "certified quality" does not make any statements about environmental aspects, but is a seal of quality and is therefore not covered by the new regulations.

### Registration fee per product:

- Ready dishes, frozen foods, combination bakery products, pasta products	€ 388.00
- Fresh meat in self-service packaging	€ 388.00
- FreshCut	€ 490.00
- Delicatessen salads in packaging, pickled preserves, vinegar	€ 367.00
- Loose products for the service counter (e.g. delicatessen salads)	€ 347.00
- Plant-based food, without preparation, self-service packaged goods	€ 357.00
- Plant-based food, with preparation, self-service packaged goods	€ 408.00
- Mixed packaging at least 3 different varieties	€ 969.00

## Registration for test and additional information:

Kerstin Best · Tel. +49 69 24788-373 · k.best@dlg.org

