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REV.02 del 09/12/2024

SPECIFICATION ORGANIC NATURAL ALMONDS 565K

ORIGIN: EU

INGREDIENTS

Organic whole shelled almonds from the production areas originally indicated, sorted by optical, manual and metal detector

CALIBRE: >12mm ; 12-14mm; < 14mm; unselected. Tolerance under size and over size 5%

CONSUMPTION

As raw or auxiliary ingredient in baking and cooking or direct use in food industry.

ORGANOLEPTIC CHARACTERISTICS

Colour , taste and smell typical of the product

PHYSICAL-CHEMICAL CHARACTERISTICS

• Humidity	max 6.0 - 6.5 %
• Foreign bodies	max 0.2%
• Bitter	max 2%
• Damaged by insects or other pests	< 2%
• Shrunk or shrivelled and not sufficiently developed kernels	< 2%
• Twins or doubles :	< 15%
• Split,broken	< 5%
• Chipped and scratched	< 10%
• Aflatoxins B1	< 8 ppb
• Total Aflatoxins (B1 + B2 + G1 + G2)	< 10 ppb

MICROBIOLOGICAL CHARACTERISTICS

• Total plate count at 30°	< 100.000 ufc/g
• Escherichia coli	< 100 ufc/g
• Salmonella	Absence in 25 g
• Coliforms	< 1000 ufc/g
• Moulds and yeasts	< 10.000 ufc/g
• Listeria	Absence in 25 g

NUTRITIONAL VALUES

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VALUE/100 gr	
Energy (kJ)	2428
Energy (kcal)	587
Proteins (g)	21
Fat (g)	49
SaturatedFat (g)	3.7
Carbohydrates (g)	9.5
Sugar (g)	3,9
Fibre (g)	12
Salt (g)	0

CONFORMITY

The product is manufactured in accordance with current European regulations on food hygiene and safety EC Regulation 852/2004 and subsequent amendments, EC Regulation 1831/2003.

The product does not contain any ingredients derived from GMOs, compliant with EC Reg. no. 1829/2003 - 1830/2003

The product supplied has not been treated with ionising radiation in accordance with the provisions of Directive EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 et seq.

ALLERGENS

The product is not subject to cross-contamination with other allergen-supplying foods (see 'Allergen declaration')

MAY CONTAIN TRACES OF OTHER NUTS

ALLERGEN DECLARATION The raw material we supply contains:	Present in the product		Presence on the site		Present on the same production line		Traces/ Cross contamination	
	Yes	No	Yes	No	Yes	No	Yes	NO
1. Cereals containing gluten (i.e wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.		X		X		X		X
2. Crustaceans and crustacean products		X		X		X		X
3. Eggs and egg products		X		X		X		X
4. Fish and fish products		X		X		X		X
5. Peanuts and peanut products		X		X		X		X
6. Soya and Soya products		X		X		X		X
7. Milk and milk products (including lactose)		X		X		X		X
8. Nuts i.e almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoiesis), Brazil nuts (Bertholletia excelsa), pistacchio (Pistacia vera), Queensland nuts (Macadamia ternifolia), pinenuts , and products thereof.			X PISTACCHIO WALNUTS PINE NUTS CASHEWS HAZELNUTS		X PISTACCHIO WALNUTS PINE NUTS CASHEWS HAZELNUTS		X PISTACCHIO WALNUTS PINE NUTS CASHEWS HAZELNUTS	
9. Celery and celery products		X		X		X		X
10. Mustards and mustard products		X		X		X		X
11. Sesame seeds and sesame seed products		X		X		X		X
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10 mg/l expressed as SO ₂		X		X		X		X
13. Lupins and lupin products		X		X		X		X
14. Molluscs and molluscs products		X		X		X		X

PACKAGING

The packaging used for our products complies with all relevant legislative provisions of the European Community: D.M. 21/03/73; Presidential Decree no. 777/1982; Reg. (EC) no. 1935/2004; Reg. (EC) no. 2023/2006; Reg. (EU) no. 10/2011; Reg. no. 1895/2005 EC and subsequent updates and amendments

PACKAGING MATERIAL

Kg/ Pallet per PRODUCT TYPE MATERIAL	MATERIAL USED
25 KG BAGS	PP
25 KG BAGS	MULTILAYER PAPER
10 KG LOOSE BAG	PE IN HD
VACUUM BAGS	PA
Kg. 0,100 - 0,250 - 0,500 - 1 - 2,5 - 5 - 10	PE (Side in contact with foodstuff)

PALLETING

The product is put on clean pallets; kept compact and stable through film sealing

PALLETISING TABLE

kg/ Pallet	10 KG cartons	25 kg bags on EURO PALLET	25 kg bags on PALLET 100*120
SLICED	650 KG	-	-
SLIVERED	650 KG	-	-
DICED	650 KG	-	-
FLOUR	650 KG	-	-
SHELLED ALMONDS	650 KG	750 KG	1000 KG
BLANCHED ALMONDS	650 KG	750 KG	1000 KG

TRACEABILITY AND LABELLING

According to Reg. (EU) No 1169/2011. Labelling includes: producer's name, product type, origin, ingredients, batch number, net weight, expiry date, nutritional values, allergens

STORAGE CONDITIONS

Store in a cool, dry and well-ventilated place, do not expose to direct sunlight and keep away from heat sources. Temperature 12-17 C°;

SHELF LIFE

The product has a shelf life of at least 12 months when stored unopened in its packaging and under the specified storage conditions.

METHOD OF TRANSPORT

The means of transport must be hygienically suitable for the transport of foodstuffs, clean, dry and at room temperature in accordance with EC Reg. no. 852/2004 and EC Reg. no. 1169/2011.

VALIDITY 1 YEAR FROM THE DATE OF REVISION OF THE DOCUMENT; THIS DOCUMENT WILL BE REPLACED BY US IN THE EVENT OF CHANGES IN REQUIREMENTS AND LEGISLATIVE UPDATES.