

	QUALITY PRODUCT SPECIFICATIONS No 11.01.01.02	Edition – 07
		Edition date – 08.09.2025

Assortment Group:	Fruits and vegetables, freeze-dried
Subgroup:	Freeze-dried fruit, loose
Name of product:	Organic Freeze-dried sour cherry – whole, pitted
Purpose of the product:	<i>For use as an ingredient in foodstuffs, Regulation (EU) 2018/848</i>
Ingredients:	<i>The freeze-dried sour cherry – whole, pitted Raw material country of origin – Ukraine It does not contain allergenic ingredients identified in the current EU legislation</i>
Allergens *:	
GMO:	<i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i>

A. Organoleptic evaluation before preparation:

No.	Attribute	Requirements	Methods
1.	Colour	<i>Red – claret with light pink</i>	Instruction No 13
2.	Appearance and consistency	<i>Loose slightly elastic irregular whole fruits, not sticking together under low pressing, accepted not much amounts crumbled particles</i>	
3.	Taste and flavour	<i>Typical for sour cherry, other taste and flavours not accepted</i>	

B. Organoleptic evaluation after preparation:

A method of preparing samples for the tests: 5 g sample pour 200 ml hot water, assessed after cooling to room temperature

No.	Attribute	Requirements	Methods
1.	Appearance solution	<i>Liquid with visible rehydrated particles of the fruits</i>	Instruction No 13
2.	Colour of the rehydrated particles	<i>Typical for sour cherry</i>	
3.	Taste and flavour	<i>Noticeable and typical for sour cherry, without other tastes and flavours</i>	

C. Physicochemical properties:

No.	Attribute	Requirements	Methods
1.	Loss on drying	<i>Max. 5 % wt.</i>	Instruction No 4
2.	Size of fruits	<i>Max. 23 mm</i>	-
3.	Admixture mineral impurities	<i>Max. 0,1 % wt</i>	Instruction No 6
4.	Admixture vegetable product impurities	<i>Max. 0,1 % wt</i>	Instruction No 6
5.	Admixture slightly burned particles	<i>Max. 1,5 % wt.</i>	Instruction No 6
6.	Admixture highly burned particles	<i>Impermissible</i>	Instruction No 6
7.	The content of seed or fragments	<i>Max. 3 pcs/kg</i>	Instruction No 6
8.	The contents of aflatoxin: • B1 • Suma: B1,B2,G1,G2	<i>Max. 2.0 µg/kg Max. 4,0 µg/kg</i>	PN-EN ISO 16050:2011
9.	The content of heavy metals and pesticide residues in raw material		The degree of concentration = 7,7
9A.	• The content of heavy metals • lead Pb • cadmium Cd	<i>max. 0,10 mg/kg max. 0,02 mg/kg</i>	PN - EN ISO 11885
9B.	Residues of plant protection products	The content is not higher than the current rules define the EU	GC/MS

Note - The test for levels of contaminants dim. the item. 8 and 9 is carried out min. 1 time per year for 1 product assortment group

D. Microbiological properties:

No.	Name of microorganism	Limit (cfu/g)	Methods
1.	Total number of microorganism	<i>Max. 5 x 10⁴</i>	PN-ISO 21527-1
2.	Escherichia coli	<i>Max. 1 x 10²</i>	PN-ISO 16649-2
3.	Salmonella	<i>Absent in 25 g</i>	PN-EN ISO 6579-1
4.	Yeast	<i>Max. 5,0 x 10³</i>	PN-ISO 21527-2
5.	Moulds	<i>Max. 5,0 x 10³</i>	PN-ISO 21527-2

E. Package:

Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 5 kg).

F. Storage conditions:

- 1) Store in closed packages.
- 2) Max. Temperature **below 25°C**, relative humidity below 75 %.

G. Transport conditions:

Closed, clean, dry, without other flavour truck; the driver has to have all actual, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products.

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H. Best before: *In original packages 24 months from production date.*

I. Nutrition Facts Table:

<i>Nutritional value in 100 g:</i>	
• Energy value:	1733 kJ / 408 kcal
• Fat:	3,5 g
• of which saturates:	0,9 g
• Carbohydrate:	76 g
• of which sugars:	68 g
• Dietary Fiber:	8,0 g
• Protein:	6,0 g
• Salt:	0,03 g

Organic certification: The distribution is certified by ABCERT AG (CZ-BIO-002)

The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.

Chemical Characteristics:

Residues of pesticides as per Regulation (EC) No 396/2005 (as amended).

Heavy metals (Cd, Pb) content as per Regulation (EU) 2023/915.

Free from additives unless specified. Not treated by irradiation.

*There are no allergens according to Regulation (EU) No 1169/2011 and its lasted amendments.




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