

	Product specification buckwheat flour gluten-free organic			
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Product details	
Article number	23352
Supplier (Specification only valid for goods from this supplier)	75406
Product name	buckwheat flour gluten-free organic
Legal name	buckwheat flour gluten-free
Country of processing	
Country of origin (for this article all possible origins are shown)	Poland other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	Buckwheat flour from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Fagopyrum esculentum Moench
Variety	
Production	
Customs tariff number	11029090
List of ingredients	buckwheat flour* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	Grains and products made there from are not intended for raw consumption and must always be thoroughly heated. Flour and dough are not intended for raw consumption and must always be thoroughly heated.

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Further product characteristics	
Vegan	Yes
Raw food*	not specified
Naturally without gluten	No
Gluten free (< 20 ppm) according to analysis	Yes
Superfood	No
**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.	
Average nutritional information per 100g	
Energy (kJ / kcal)	1512 / 361
Fat (g)	2.7
of which saturates (g)	0.5
Carbohydrate (g)	70.7
of which sugars (g)	0.4
Fibre (g)	3.6
Protein (g)	11.7
Salt (g)	0.000
Nutritional values may vary in natural products Source: Federal food key 3.02	
Sensorial parameters	
Appearance/Colour	cream coloured
Flavour/Taste	typical, no off flavour and off odor
Consistency	fine powder, free flowing
Chemical and physical parameters	
This is an automatically generated specification, not all parameters are applicable to every product.	
Moisture	max. 16 %
Size	99,9% 600 µm
Acid-insoluble ash	max. 0,5%
Foreign material	organic: 0,5%
Gluten content	max. 20 mg/kg

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Microbiological parameters according to the DGHM guidelines for cereal flours from wheat, rye, spelt (Draft recommendation 18.05.2022)		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	1.000.000	
E. Coli	10	100
Mould	10.000	
Coagulase-positive Staphylococcus	100	1.000
Presumptive bacillus cereus	100	1.000
Clostridium perfringens	100	1.000
Salmonella		n.d. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	min. 9 months from production date	
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity	
Other storage advices		
Packaging		
Net weight per unit	25.00 kg	
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag, polypropylene (PP) bag	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.		
GMO Status		
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.		
Ionizing radiation		
The product is not treated with ionizing radiation.		
Pesticides		
The product is in accordance to regulation (EU) No. 2018/848.		
Mycotoxines/Heavy metals		
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.		
Foreign impurities		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
Pests		
The product is free of living pests in all states of development.		




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List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Processed on side	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	-	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.