

Almonds in dark chocolate with cocoa powder

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Product details		
Article number		
Supplier (Specification only valid for goods from this supplier)	Covitar s.r.o. Rybná 716/24, Praha 110 00, Czech republic	
Article name	Almonds in dark chocolate with cocoa	
Legal name	Roasted almonds coated with dark chocolate and cocoa powder	
Country of processing	Czech republic	
Ingredients	68% almonds, 30% dark chocolate (Cocoa mass, cocoa butter, emulsifier SOY lecithin (E322), natural vanilla), 2% cocoa powder, Cocoa 55% minimum in the chocolate.	
Quantity	1 kg or 10 kg bulk	
Packaging material	If 1 kg – plastick doypack, 10 kg bulk – plastic bag in cardboard box	
Appearance/ Colour:	Brown	
Flavour:	Sweet, chocolate and cacao, like almonds,	
Odour:	Characteristic	
Texture:	Typical, crunchy	
Product picture (Example photo, not batch-related, deviations possible)		
Storage and shelflife		
Storage recommendations:	Store in a cool dry place, protected from direct sunlight,	
	storage at < 20 °C, max. 65% atmospheric humidity	
Expected shelflife:	12 months from production date	





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Further product characteristics	
Vegan, vegetarian	Yes
Raw food*	No
Gluten free (< 20 ppm) according to analysis	No
Superfood	No

Average nutritional information per 100g	
Energy (kJ / kcal)	2342 / 622
Fat (g)	49
of which saturates (g)	9,4
Carbohydrate (g)	25
of which sugars (g)	16
Fibre (g)	7,1
Protein (g)	17
Salt (g)	0

Nutritional values may vary in natural products, Nutritional reference value according to regulation (EU) Nr. 1169/2011

Chemical and physical parame	eters
This is an automatically generated spec	cification, not all parameters are applicable to every product.
Moisture	-
Size / degree of grinding	-
Purity	-
Natural foreign material	-
Essential oil	-
Ash insoluble in acid	-
Spiciness	-
Curcumin content	-
Cumarin content	-
Vanillin content	-





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	Reference value (cfu/g)	Warning value (cfu/g)
E. Coli	1.000	10.000
Mould	100.000	
Presumptive bacillus cereus	1.000	10.000
Clostridium perfringens	1.000	10.000
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.

Packaging	
Net weight per unit in kg	1 kg finished product , 10 kg if bulk
Packaging material	Plastic doypack, plastic bag in cardboard transpoprt box

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.

### **lonizing radiation**

The product is not treated with ionizing radiation. Comply with Directive 1999/2/EC

#### **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

Absence of foreign impurities

#### Pests

The product is free of living pests in all states of development.





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-	yes yes	
-		
	yes	
-	n/a	
-	yes	
-	yes	
-	n/a	
-	yes	
yes	yes	
-	yes	
-	n/a	
-	yes	
-	n/a	
-	n/a	
-	yes	
-	n/a	
-	n/a	
-	n/a	
		- yes - n/a - yes - n/a - yes - yes - n/a - yes - n/a - yes - yes - yes - n/a - yes - n/a - yes - n/a

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

