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# **PRODUCT SPECIFICATION**

# SUNFLOWER KERNELS BAKERY

#### Country of origin

Country of origin of end product	Bulgaria
Country of origin of raw material	Bulgaria
Location of manufacture	Kraiezerna str., North Industrial Zone, Burgas, Bulgaria

#### **Physical standards**

Item	Reference method	Requirements
Appearance	Visual	Color – grey to light grey. Some of the kernels may be yellow, long shaped.
Taste and aroma	Organoleptic	Typical
Moisture	BDS EN ISO 665:2001	2% - 8%
Purity	Visual	> 99.95%
Broken kernels (less than 1/2 whole meat)	Visual	< 8.0 %
Unpeeled kernels	Visual	0.1%
Partly unpeeled kernels	Visual	0.1%
Discolored kernels	Visual	< 0.5%

Sensory analysis – impurities, non- oily, oily and powder-liike	BDS EN ISO 658:2004	<0.05 %
Metal detection (incl. neodymium magnets)	0.77mm Fe, 0.85mm Non-ferro	ous and 1.0mm SS

### **Microbiological standards**

Item	Reference method	Requirements	
Mesophilic aerobic microorganisms	BDS EN ISO 4833-1:2013	920 CFU/g	
Bacillus cereus	BDS EN ISO 7932:2005	<10 CFU/g	
Enterobacter	ISO 21528-2:2017	<10 CFU/g	
Enterococcus specials	VLM-MB-07	<100 CFU/g	
Escherichia coli	ISO 16649-2:2001	<10 CFU/g	
Clostridium perfringens	ISO 7937:2004	<10 CFU/g	
Coagulase-positive staphylococci	BDS EN ISO 6888-1:2005 + A1:2005	<100 CFU/g	
Coliforms	ISO 4832:2006	<10 CFU/g	
Listeria monocytogenes	ISO 11290-1:2017	None detected in 25g	
Salmonella species	ISO 6579-1:2017	None detected in 25g	
Streptococci	VLM-MB-13	<100 CFU/g	
Yeast	ISO 21527-2:2008	<100 CFU/g	
Mold	ISO 21527-2:2008	1700 CFU/g	

### <u>Heavy metals</u>

In accordance with current EU legislation: Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 and following amendments.

#### **Mycotoxins**

In accordance with current EU legislation: Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 and following amendments.

#### **Others**

Item	Reference method	Requirements
Ionizing radiation		Not allowed
Ferromagnetic contamination		Not allowed
Existence of living organisms		Not allowed

Existence of dead organisms		Not allowed			
Existence of pests		Not allowed			
Quantification of allergens – gluten	VLM-PCR-02:2018 <1ppm				
Pesticides	In accordance with current EU No 396/2005 of the European of 23 February 2005 on maxim pesticides in or on food and fe and amending Council Directiv relevance and following amen	Parliament and of the Council num residue levels of eed of plant and animal origin ve 91/414/EEC Text with EEA			
Contaminants	EU Reg 915/2023				

# Nutritional information

Containing in 100gr.	Value
Energy	2822kJ/683cCal
Fat	63,08g
/ Saturated fat	6,60g
Carbohydrates	5,50g
/Sugars	4,30g
Fibre	7,18g
Protein	19,83g
Salt	Og

# Packaging information

Item	Material/Description	Dimensions		
	2 ply micro parforated paper	120cmx80cm		
kraft paper bag, 25kg/50lbs		110cmx80cm		
	3ply micro-perforated paper bags Polypropylene As per client's requirements Regulation (EC) 10/2011 of 14 Regulation (EO) 1935/2004 Regulation (EC) 2023/2006	120cmx100cm		
		120cmx80cm		
Big bag / Q-bag, 1000-1250kg	Polypropylene	110cmx80cm		
		120cmx100cm		
Label information	As per client's requirements			
	Regulation (EC) 10/2011 of 14.01.2011			
Food contact packaging complian with	Regulation (EO) 1935/2004			
Food contact packaging complies with	Regulation (EC) 2023/2006			
	ISPM15 (pallets)			

# Storage and shelf life information

	Keep in dry cool conditions, protect from direct sun light.			
Recommended Storage Conditions	Store on lower shelves in warehouse as lower			
	temperatures will aid preservation.			

Shelf Life from manufacture	12 months
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#### **GMO Statement**

We Covitar s.r.o. hereby guarantee that products do not contain genetically engineered organisms, and were not derived or produced from genetically engineered raw materials\*.

\* According EC NO 1829/2003 and 1830/2003

### Allergen information

		DECLARA		F ALLERG	ENS			
Does this product contain or may contain an allergenic product? Allergens and derivatives		Present in the products manufactured in the same line?				ctory) oss nation		
	Yes	No	Yes	No	Yes	No	Yes	No
1. Cereals containing gluten (wheat, rye, barley, oats and their hybridized strains)		х		x		x		
2. Crustaceans and derived products		x		x		x		
3.Eggs and derived products		x		x		x		
4. Fish and derived products		x		x		x		
5. Peanuts and derived products		x		x		x		
6. Soy and derived products		x		x		x		
7. Milk and derived products		x		x		x		
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts) and derived products		x		x		x		
9. Celery and derived products		х		x		x		
10. Mustard and derived products		x		x		x		
11. Sesame seeds and derived products		x		x		x		

12. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / liter calculated as SO2		х		х	х	
13. Lupins and derived products		х		х	х	
14. Molluscs and derived products		х		х	х	
15. Natural latex and derivatives		х		х	х	
*According to the Anne	x of the E	U Regulat	ion 1169,	/2011		•

### **Suitability information**

Suitable/Certified for	Suitable		Certified
Halal	Yes		Yes
Kosher	Yes		Yes
Vegetarians	Yes		
Ovo-lacto Vegetarians	Yes		
Vegans	Yes		
Coeliacs	Yes		
Diabetics	Yes		
Organic		No	No

#### LOT number explanation

The lot number is printed on pallet labels affixed to each bag - lists a consecutive number, year and month in which the seeds were produced:

XXXMMYY

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XXX – consecutive production number

MM – month of production

YY – year of production

Date: 13/05/2025

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