


Product details	
<b>Article number</b>	
<b>Supplier</b> (Specification only valid for goods from this supplier)	
<b>Product name</b>	einkorn wheat organic 25kg
<b>Legal name</b>	einkorn wheat
<b>Country of processing</b>	
<b>Country of origin</b> (for this article all possible origins are shown)	Austria other origins possible due to availability
<b>Agricultural origin</b>	EU-agriculture
<b>Product description</b>	Dried whole einkorn from organic agriculture according to regulation (EU) No. 2018/848
<b>Botanical name</b>	
<b>Variety</b>	
<b>Production</b>	
<b>Customs tariff number</b>	11042917
<b>List of ingredients</b>	einkorn wheat* *from certified organic agriculture
<b>Product picture</b> (Example photo, not batch-related, deviations possible)	
<b>Preparation</b>	Preparation: soak for 1-2 h and then simmer between 30-40 min.
<b>Usage</b>	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
<b>Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)</b>	
<b>Potential advice for customers</b>	Grains and products made there from are not intended for raw consumption and must always be thoroughly heated.

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<b>Further product characteristics</b>	
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<b>Vegan</b>	Yes
<b>Raw food*</b>	not specified
<b>Naturally without gluten</b>	No
<b>Gluten free (&lt; 20 ppm) according to analysis</b>	No
<b>Superfood</b>	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.

<b>Average nutritional information per 100g</b>	
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<b>Energy (kJ / kcal)</b>	1455 / 348
<b>Fat (g)</b>	3.3
<b>of which saturates (g)</b>	0.7
<b>Carbohydrate (g)</b>	58.0
<b>of which sugars (g)</b>	0.7
<b>Fibre (g)</b>	9.0
<b>Protein (g)</b>	17.0
<b>Salt (g)</b>	0.010

Nutritional values may vary in natural products  
Source: Literature reseach

<b>Sensorial parameters</b>	
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<b>Appearance/Colour</b>	small, oval, flat grains, yellow to light brown
<b>Flavour/Taste</b>	flavour and off odour <span style="float: right;">Characteristically, no off</span>
<b>Consistency</b>	hard, free flowing

<b>Chemical and physical parameters</b>	
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This is an automatically generated specification, not all parameters are applicable to every product.

<b>Moisture</b>	max. 16 %
<b>Size</b>	
<b>Purity</b>	min. 99 %
<b>Foreign material</b>	
<b>Husk content</b>	
<b>Falling number</b>	min. 220 s
<b>Gluten content</b>	
<b>Mineral content</b>	
<b>Water bindung capacity</b>	
<b>pH-value</b>	

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<b>Microbiological parameters</b> according to the DGHM guidelines for cereal flours from wheat, rye, spelt (Draft recommendation 18.05.2022)		
	<b>Reference value (cfu/g)</b>	<b>Warning value (cfu/g)</b>
<b>Total plate count</b>	1.000.000	
<b>E. Coli</b>	10	100
<b>Mould</b>	10.000	
<b>Coagulase-positive Staphylococcus</b>	100	1.000
<b>Presumptive bacillus cereus</b>	100	1.000
<b>Clostridium perfringens</b>	100	1.000
<b>Salmonella</b>		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.		
<b>Storage and shelf life</b>		
<b>Best before date</b>	min. 12 months from production date	
<b>Storage advice</b>	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity	
<b>Other storage advices</b>		
<b>Packaging</b>		
<b>Net weight per unit</b>	25.00 kg	
<b>Packaging material</b> (All possible packaging materials are shown for this article)	multilayer paper bag	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.		
<b>GMO Status</b>		
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.		
<b>Ionizing radiation</b>		
The product is not treated with ionizing radiation.		
<b>Pesticides</b>		
The product is in accordance to regulation (EU) No. 2018/848.		
<b>Mycotoxines/Heavy metals</b>		
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.		
<b>Foreign impurities</b>		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
<b>Pests</b>		
The product is free of living pests in all states of development.		



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<b>Product specification</b>			
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<b>List of allergens according to Annex II of Regulation (EU) No. 1169/2011</b>			
	<b>Contained as ingredient</b>	<b>Cross contamination possible</b>	<b>Comment</b>
<b>Gluten-containing cereals</b>	+	+	
Wheat	+	-	Einkorn
Rye	-	+	
Barley	-	+	
Oat	-	+	
Spelt	-	+	
KAMUT® Khorasan wheat	-	+	
Hybrides	-	+	
<b>Crustaceans and crustacean products</b>	-	-	
<b>Eggs and egg products</b>	-	-	
<b>Fish and fish products</b>	-	-	
<b>Peanuts and peanut products</b>	-	-	
<b>Soybeans and soya products</b>	-	+	
<b>Milk and dairy products</b>	-	-	
<b>Nuts and nut products</b>	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
<b>Celery and celery products</b>	-	-	
<b>Mustard and mustard products</b>	-	-	
<b>Sesame and sesame products</b>	-	-	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	-	
<b>Lupin and lupin products</b>	-	-	
<b>Molluscs and mollusc products</b>	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			