


Product details	
Article number	00653K
Supplier (Specification only valid for goods from this supplier)	
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)	Republic of Lithuania 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
<b>Product picture</b> (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.



## Product specification

buckwheat flour gluten-free organic

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page 2 of 4

### Further product characteristics

<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>	Yes
<b>Superfood</b>	No

\*\*Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. 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

<b>Energy (kJ / kcal)</b>	1512 / 361
<b>Fat (g)</b>	2.7
<b>of which saturates (g)</b>	0.5
<b>Carbohydrate (g)</b>	70.7
<b>of which sugars (g)</b>	0.4
<b>Fibre (g)</b>	3.6
<b>Protein (g)</b>	11.7
<b>Salt (g)</b>	0.000

Nutritional values may vary in natural products

Source: Federal food key 3.02

### Sensorial parameters

<b>Appearance/Colour</b>	cream coloured
<b>Flavour/Taste</b>	typical, no off flavour and off odor
<b>Consistency</b>	fine powder, free flowing

### Chemical and physical parameters

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>	
<b>Foreign material</b>	
<b>Husk content</b>	
<b>Falling number</b>	
<b>Gluten content</b>	max. 20 mg/kg
<b>Mineral content</b>	
<b>Water binding capacity</b>	
<b>pH-value</b>	

**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)
<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.

## Storage and shelf life

<b>Best before date</b>	min. 24 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>	

## Packaging

<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, 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.

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

	Contained as ingredient	Cross contamination possible	Comment
<b>Gluten-containing cereals</b>	-	-	
Wheat	-	-	
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.