

	Product Specification	Date of revision: 23.04.2026
	Product: Tomato Organically Grown	Code: 248K

Latin name: Solanum lycopersicum

Raw material: Field fresh organically grown tomatoes are washed, cleaned and cut

Origin: China

Particle size: Granules 1-3mm

Dehydration method: Hot air drying

Additives: Free of any additives

Sensoric:

Colour: Light red to dark red

Odour: Fresh tomato odour

Flavour: True to type, typical sour tomato flavour

Chemical composition:

Energy:	69 kcal (288 kJ)	Carbohydrates:	10,02
Fat:	0,85	• Sugar	9,71
• saturated FA	0,15	Fibre	5,27
Proteins:	3,85	Sodium	0,01

Rehydration ratio: Approx. 8 : 1

Physical parameter:

Sand content: Standard 0,1 % - max. 0,4 %

Moisture: 8,0 +/-2,0 %

Microbiological parameter:

Salmonella:	n.n. in 25 g	
Moulds:	<10 ⁵	cfu/g
Yeast:	<10 ⁵	cfu/g
E.coli:	<10 ⁴	cfu/g
Staph. aureus:	<10 ⁴	cfu/g
Bacillus cereus:	<10 ⁴	cfu/g
Sulphite reducing clostridia:	<10 ⁴	cfu/g
Aerob. mesophilic plate count:	<10 ⁷	cfu/g

Shelflife:

24 months in unopened original packaging if stored properly in max. 65 % humidity and at max.15 °C

Packaging:

All materials are delivered in packaging with a moisture barrier. If a liner is used, this will be of food grade material. Liners are heat sealed or closed with blue plastic ties. No metal ties, string, elastic bands or staples are used.

GMQ 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 GMQ 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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