



## PRODUCT INFORMATION

<b>Product</b>	<b>Organic cassava flour extra fine GF</b>
<b>Code</b>	<b>373K</b>
<b>Country of agricultural origin</b>	<b>Brazil</b>
<b>Country of last processing</b>	<b>Brazil</b>
<b>Last update</b>	<b>20-02-2026</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic cassava</b>
<b>Additives</b>	<b>None</b>
<b>Process</b>	<b>Cassava flour is a fine-grained dehydrated powder rich in fibre and starch obtained from the crushing of cassava roots, which are pressed, dried and classified.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Cassava characteristic</b>
<b>Colour</b>	<b>White</b>
<b>Taste</b>	<b>Cassava characteristic</b>
<b>Appearance</b>	<b>Fine powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Kraft paper bag</b>
<b>Pieces per pallet</b>	<b>30</b>

<b>Shelf life</b>	
<b>Recommended storage conditions</b>	<b>The product must be stored in a dry and airy place, protected from heat, sunlight, and moisture, free of insects and rodents, on pallets and away (30 cm) from warehouse walls.</b>
<b>Shelf life</b>	<b>24 months after production</b>

# Covitar

Nutritional values (per 100 gram)		(from supplier)
Energy	1461 KJ 349 Kcal	
Protein (g)	1.7	
Fat (g)	0.4	Saturated: 0.2
Carbohydrates (g)	88	Sugars: 1.2
Dietary fibre (g)	6	
Salt (g)	0.003	

Analytical properties	
Moisture (%)	< 10
Acidity (mL of NaOH 1N) (%)	< 3
Ash (%)	< 1.5
Starch (%)	> 70
Cyanide (mg/kg)	< 10
Granulometry (mesh)	48

Microbiological Properties	
Total plate count (cfu/g)	< 10.000
Moulds & yeasts (cfu/g)	< 1.000
Bacillus cereus (cfu/g)	< 1.000
Coliforms (cfu/g)	< 100
St. aureus (cfu/g)	< 100
E. coli (cfu/g)	< 10
Salmonella (cfu/375g)	Absent

## 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.

# Covitar

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Fairtrade IBD	No



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