

PRODUCT SPECIFICATION

Organic Almond Protein



Item number	
Legal name	Organic almond flour from part-oiled, blanched, sweet almonds
Origin:	EU
Production:	Made in Germany
Characteristic:	Unique sweet aroma thanks to organic almonds from Europe (100 % food grade) Stable product due to the gently extraction of the oil.

Nutritional values	per 100 g	Unit	Frequ.
Energy	1529	kJ	Yearly
	365	kcal	Yearly
Fat	7 - 12	g	Yearly
of which saturated fatty acids	max. 2.0	g	Yearly
Carbohydrates	8 - 12	g	Yearly
of which sugar	8 - 12	g	Yearly
Dietary fibre	15 - 20	g	Yearly
Proteins	45 - 55	g	Yearly
Salt	< 0.05	g	Yearly

All nutritional values are subject to natural variations

Microbiological Values	Limits	Unit	Frequ.
Tot. Bacterial count	max. 10^6	cfu/g	Batch
Yeast	max. 10^5	cfu/g	Batch
Molds	max. 10^4	cfu/g	Batch
Coliformi	max. 10^4	cfu/g	Batch
E. Coli	max. 10	cfu/g	Batch
Salmonella	absent	cfu/25g	Batch

Residues and contaminants	Description	Unit	Frequ.
Aflatoxin B1	max. 8.0	µg/kg	Batch
sum (B1+B2+G1+G2)	max. 10.0	µg/kg	Batch
Cadmium	max. 0.2	mg/kg	Batch
Lead	max. 1.0	mg/kg	Batch
Mercury	max. 0.02	mg/kg	Batch

General information	
Organic Label	Regulation (EC) No. 2018/848 applies in its respective valid version concerning organic production and the labeling of its products (Code-Nr.: DE-ÖKO-003).
GMO	Not present - according to Regulation (EG) Nr. 1829/2003 and 1830/2003.
Food irradiation	Not applied.
Pesticides	BNN - orientation values of max. 0.010 mg / kg are maintained in raw material.
Contaminants	According to Regulation (EC) No. 2023/915.

The product is in accordance with the requirements of the German and European food law.

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Allergens according to Regulation (EU) No 1169/2011

	Ingredient	free from	with traces	cross-con. possible
Cereals containing gluten and products thereof	☐	☒	☐	☐
Crustaceans and products thereof	☐	☒	☐	☐
Eggs and products thereof	☐	☒	☐	☐
Fish and products thereof	☐	☒	☐	☐
Peanuts and products thereof	☐	☒	☐	☐
Soybeans and products thereof	☐	☒	☐	☐
Milk and products thereof incl. lactose	☐	☒	☐	☐
Nuts, namely ALMONDS	☒	☐	☐	☐
Celery and products thereof	☐	☒	☐	☐
Mustard and products thereof	☐	☒	☐	☐
Sesame and products thereof	☐	☒	☐	☐
Sulphur dioxide and sulphites >10mg/kg or 10ml/L expressed as SO ₂	☐	☒	☐	☐
Lupine and products thereof	☐	☒	☐	☐
Molluscs and products thereof	☐	☒	☐	☐

Shelf life and storage conditions

Shelf Life	24 month after production date
Storage Condition	Store in a dark, dry and cool conditions
Packaging	Food grade bags with liner

All packaging material comply with the provisions of the regulations (EG) No 19935/2004 and (EU) No 10/2011 as amended.


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This information is based on our current knowledge and is to the best of our knowledge. All nutritional values are subject to variations. The purchaser or user is solely responsible for the use of this information and the use, storage and disposition. This responsibility includes compliance with food and other regulations as well as liability for personal injury and property damage.