SPECIFICATION

Organic Sour cherry freeze dried powder 0-1 mm

Covitar

Version date: 3/2026

Organoleptic properties		
Appearance	hydroscopic powder, lumps if it can be easily broken,without foreign bodies*	
Colour	typical for sourcherry	
Aroma / taste:	characteristic sourcherry taste and flavour	
Fruit equivalent:	1 kg of freeze dried product is equivalent to appr. 6,5 kg of fresh berries	
Ingredients:	sourcherry	
Variety:	Prunus cerasus	
* product passes through the metal detection		
Chemical / physical values		
parameter	limits, unit	method
Moisture	< 5 %	drying at 80°-100C
Size	0-1 mm	dry sieving
Content of particles that differ from the specified parameters	max 5 %	by weight
Microbiological values		
parameter	limits / unit	method
Total plate count	< 50 000 CFU/g	ISO 4833:2003
Yeast	< 500 CFU/g	ISO 21527-1:2008
Moulds	< 1 000 CFU/g	ISO 21527-2:2008
Coliforms	negative / 0,1 g	ISO 16649-1:2001
Salmonella	negative / 25 g	ISO 6579:2002
Nutritional value per 100 g**		
Energy	1296 kcal / 310 kJ	
Protein	5,1 g	
Carbohydrates	65,2 g	
- of which sugars	58,15 g	
Fat	3,2 g	
-of which saturated fat	0,47 g	
-of which mono unsaturated fat	0,56 g	
-of which poly unsaturated fat	0,62 g	
Dietary fiber	3,2 g	
Minerals (salt)		
- sodium (Na)	0,13 g	
- potassium (K)	1,62 g	
**calculated theoretical values		
Residues and contaminants	residues of pesticides and permitted level of mycotoxins and heavy metals are according to the latest EU provisions	
GMO	product free from GMO	
Allergens	product does not contain allergens or ingredients with allergen potential according EU regulations and ALBA List	
Radioactivity	according to current EU legislation	
Shelf life	12 months for packing of PE-bag or 24 months for packing “bag in bag” (PE blue sealed bag in metallic bag) from date of manufacturing	
Storage conditions	Applies to powder. Before placing a finished product in warehouse, half of the height of the pallet must be reduced in case of reducing the degree of flattening of the cartons. When storing the product, it is necessary to move the packages every 3 weeks, put the package upside down, and the package from the bottom to the top, to prevent the powder from caking. In case of non	

	compliance with the above requirements, complaints will not be taken into account.
Packaging	blue PE-bag or metallic bag in a carton box or according to special agreements

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