



|                            |
|----------------------------|
| <b>PRODUCT INFORMATION</b> |
|----------------------------|

|                                |                                        |
|--------------------------------|----------------------------------------|
| Product                        | Almond flour                           |
| Code                           | 00666K                                 |
| Country of agricultural origin | Greek, Spain                           |
| Country of last processing     | Poland                                 |
| Last update                    | 23.04.2026                             |
| This product is                | Not genetically modified or irradiated |

|             |                                         |
|-------------|-----------------------------------------|
| Production  |                                         |
| Ingredients | Almonds                                 |
| Additives   | No additives                            |
| Process     | Shelling, blanching, grounding, packing |

|                      |                                          |
|----------------------|------------------------------------------|
| Sensorial properties |                                          |
| Smell                | Product specific, not rancid, not mouldy |
| Colour               | White - cream                            |
| Taste                | Product specific, not bitter, not rancid |
| Appearance           | Fine powder                              |

|                 |            |
|-----------------|------------|
| Packing         |            |
| Net content     | 10 kg      |
| Kind of packing | Bag in box |
| Packing/layer   | 54         |

|                                |                            |
|--------------------------------|----------------------------|
| Shelf life                     |                            |
| Recommended storage conditions | Cool and dry               |
| Minimum shelf life             | 10 months after production |



Nutritional values may vary in natural products

| Indicative nutritional values (per 100 gram) |                     |                |
|----------------------------------------------|---------------------|----------------|
| Energy                                       | 1679 kJ<br>398 kcal |                |
| Protein (g)                                  | 47                  |                |
| Fat (g)                                      | 10                  | Saturated: 0,8 |
| Carbohydrates (g)                            | 29                  | Sugars: 11     |
| Dietary fibre (g)                            |                     |                |
| Salt (g)                                     | 0.7                 |                |

| Analytical properties   |        |
|-------------------------|--------|
| Moisture (%)            |        |
| Foreign materials (%)   | < 0.05 |
| Rancidity (peroxides)   |        |
| Cianhidric acid (mg/kg) |        |
| Size < 2mm (%)          | 99.5   |

| Microbiological Properties (indicative) |           |
|-----------------------------------------|-----------|
| Total Plate Count (cfu/g)               | < 100.000 |
| Yeast (cfu/g)                           | < 10.000  |
| Moulds (cfu/g)                          | < 10.000  |
| Listeria monocytogenes (cfu/g)          | < 100     |
| E. Coli (cfu/g)                         | < 10      |
| Salmonella (cfu/25g)                    | 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. |



| Allergy list (+ = present, - = absent and * = on-site processing) |   |                             |   |
|-------------------------------------------------------------------|---|-----------------------------|---|
| 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  | No  |
| Halal-certified   | No  |
| NOP-certified     | No  |
| Fairtrade IBD     | No  |


  
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