

	Product specification almonds milled organic			
	Doc.-no. 705	Version: 04	Date: 08.04.2026	page 1 of 4

Product details	
Article number	22420
Supplier (Specification only valid for goods from this supplier)	
Product name	almonds milled organic
GUS recipe version	0 / 0
Legal name	almonds milled
Country of processing	
Country of origin (for this article all possible origins are shown)	Italy, Kingdom of Spain other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	almonds blanched and ground from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Prunus dulcis
Variety	
Production	
Customs tariff number	11063090
List of ingredients	almonds blanched* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	Whole nuts (nut kernels) and large nut pieces (nut kernel pieces) can enter the respiratory tract of children.
Potential advice for customers	Absolute absence of pieces of shell cannot be guaranteed despite the utmost care in sorting.

	Product specification			
	almonds milled organic			
	Doc.-no. 705	Version: 04		page 2 of 4

Further product characteristics		
Vegan	Yes	
Raw food*	No	
Gluten free (< 20 ppm) according to analysis	No	
Superfood	No	
**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.		
Average nutritional information per 100g		
Energy (kJ / kcal)	2565 / 613	
Fat (g)	52.5	
of which saturates (g)	4.0	
Carbohydrate (g)	8.8	
of which sugars (g)	4.6	
Fibre (g)	9.9	
Protein (g)	21.4	
Salt (g)	0.048	
Nutritional values may vary in natural products Source: USDA database		
Sensorial parameters		
Appearance/Colour	ivory coloured	
Flavour/Taste	characteristically, no off-taste or off-flavour	
Consistency	fine powder	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	max. 7 %	
Size	max. 2 mm	
Purity		
Foreign material		
Broken		
Amount of bitter kernels		
Shells, pieces of shells		
Twins		
Defects (e.g. damaged, chipped, insect damage)		
Microbiological parameters according to the DGHM guidelines for nuts whole (without shell), crushed or ground: walnut, hazelnut, Brazil nut, cashew, almond, pecan, pistachio, macadamia, peanut, 2015		
	Reference value (cfu/g)	Warning value (cfu/g)

	Product specification		
	almonds milled organic		
	Doc.-no. 705	Version: 04	page 3 of 4

Total plate count	100.000	
Enterobacteriaceae	1.000	10.000
E. Coli	10	100
Mould	10.000	
Salmonella		n.d. in 125g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	min. 12 months from production date	
Storage advice	Originally packed, dry, keep away from light storage at 4 to 8 °C, max. 65% atmospheric humidity	
Other storage advices		
Packaging		
Net weight per unit	10.00 kg	
Packaging material (All possible packaging materials are shown for this article)	box, polyethylene (PE) bag laid, Polybag with vacuum	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.		
GMO 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 GMO 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.		



Covitar, s.r.o.
Rybná 716/14, 110 00 Praha 1
IČ: 03507503, DIČ: CZ03507503
E-mail: tawico@gmail.com

Checked by: Ing. Jagošová Andrea

Covitar s.r.o. Rybná 716/24
Praha 1 110 00
Czech republic
Tel: + 420 734 393 011
info@covitar.cz
www.covitar.eu

	Product specification		
	almonds milled organic		
	Doc.-no. 705	Version: 04	page 4 of 4

List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Processed on side	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	+	n/a	
Almonds	+	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			