

Freeze-dried **Black currant whole**

Product description: Black currant fruits, broken berries, healthy, crunchy, uniform colors, free of foreign smell and presence of fermented fruits.

Origin of: **Czech, Poland,** Ribes nigrum Botanical name:
Organoleptic Characteristics: Color stable dark purple to black, typical for black currant

Physical standards	Limit
Whole fruits	Min 94%
Broken	Max 5%
Powder	Max 1%
Water	4g
Microbiology characteristics	Value
Total Plate Count	100 000 per Gram Maximum
Yeast and molds	5000 per Gram Maximum
Total Coliforms	50 per Gram Maximum
E.coli	Less than 10 per Gram
Salmonella	Negative in 25g
Listeria Monocytogenes	Negative in 25g
Coag. Pos. Staph.	Less than 10 per Gram
Hepatitis A and Norovirus	Negative
Chemical Characteristics: Residues of pesticides as per Regulation (EC) No 396/2005 As amended). Heavy metals (Cd, Pb) content as per Regulation (EU) 2023/915. Free from genetically modified organisms, free from additives unless specified.	
Allergens: There are no allergens according to Regulation (EU) No 1169/2011, and its latest amendments. Not irradiated.	
Packaging: Polyethylene bag 4-5kg, 2bags in paper carton Storage: max 25°C humidity 75%	
Shelf life: If stored in propriate conditions and unopened original package shelf life is 24months.	

Nutritional values per 100 g	
Energy	1558 kJ / 372 kcal
Fat	2,1 g
of which saturated fatty acid	0,2 g
Carbohydrates	76 g
of which sugar	62 g
Proteins	4,6 g
Salt	0,02 g

All the standards of pesticides, heavy metals and microbiology given above are in accordance with the EU Regulation.

 **Covitar, s.r.o.**
Rybná 716/14, 110 00 Praha 1
IČ: 09507505, DIČ: CZ09507505
E-mail: tavlico@gmail.com

Checked by: Ing. Jagošová Andrea

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