

Freeze-dried Black currant powder

Product description: Black currant powder, obtained from freeze-dried black currants, free flowing powder, uniform color, free of foreign smell and fermented taste.

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	0 %
Broken	0 %
Powder	100%
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. Not irradiated.	
As amended).Heavy metals (Cd, Pb) content as per Regulation (EU) 2023/915. Irradiation: No	
Allergens: There are no allergens according to Regulation (EU) No 1169/2011 and its latest amendments.	
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
Carbohydrateds	76 g
of which sugar	62 g
Proteins	4,6 g
Salt	0,02 g

Free from genetically modified organisms, free from additives unless specified. All the standards of pesticides, heavy metals and microbiology given above are in accordance With the EU Regulations (EC) No 178/2002, (EC) No 852/2004 and (EC) No 2073/2005.

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