

Covitar

Product Specification

Cocoa Powder Organic

Version: 2/1/2026

Description

Organic cocoa powder 10-12%: 100%

The cocoa beans and the semi-finished cocoa products made from them are mainly of the "Trinitario" variety, which is the result of crossing "Criollo" and "Forastero". Today, there are only a few "pure" cocoa bean varieties. Crosses of original varieties are common.

Country of Origin	Beans from Latin America, Africa
Packaging	25 kg
Shelf life	In compliance with the storage conditions and in unopened original packaging: min. 36 months
Storage	Keep away from direct sun light. Beware of foreign, strong odours and heat sources. Temperature: 15 – 20°C Humidity: < 65%

Characteristics	Result
Odour	typical for cocoa powder
Flavour	typical for cocoa powder, tart, bitter
Texture	Fine brown–dark brown powder

Nutritional Values	Per 100 gram
Energy	1379 kJ / 330 kcal
Fat	11,0 g
Saturated fat	6,9 g
Carbohydrates	14,5 g
Sugars total	0,3 g
Protein.	28,1 g
Dietary fiber total	31,0 g
Salt	0,05 g

Product information	Limit
Total plate count	<10.000 cfu/g
Molds	<100 cfu/g
Yeast	<100 cfu/g
Salmonella	Not detected in 25g
E. coli	Not detected in 1g



Pesticides	Conform EU Regulation
Heavy metals	Conform EU Regulation

Labeling of allergens according to regulation (EU) 1169/2011, annex II	Contained in the product	Possible cross-cont.	Present in the factory
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	No	No
Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No

Pesticides

This product complies with the requirements outlined in Council Regulation (EU) No. 2018/848 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 2023/915 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.



GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.



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