

» Product specification

Product name Chocolate cashewnuts dark

Product description	Cashewnuts with a dark chocolate coating (25% cashewnuts)	
Country of origin	The Netherlands	
Product characteristics:		
Texture	Firm bite, crunchy and slight tooth packing	
Colour	dark brown	
Flavour	Chocolate and cashewnuts	
Size		
Permissible deviations	Metal detection: at least 2 mm Fe, 2 mm Non-Fe, 2 mm S/S damaged max 15%, doubles max 8%, foreign materials max 0,1%	
Treated with radiation (irradiated)	No	
GMO:		
Products are non-GMO	Yes	
Needs traceability and labelling according to EC 1830/2003	No	
Needs authorization according to EC 1829/2003	No	
(Mycotoxins):		
Norm Aflatoxin B1+B2+G1+G2 (µg/kg)	Conform EU wetgeving/ Conform EU legislation	
Norm Aflatoxin B1 (µg/kg)	Conform EU wetgeving/ Conform EU legislation	
Norm Ochratoxin A (µg/kg)	conform EU wetgeving/ conform EU legislation	
Norm sulphites (ppm)	Conform EU wetgeving/ conform EU legislation	
Chemical information:		
Fat:	36,4	g / 100g
Of which monounsaturated	14,9	g / 100g
Polyunsaturated	2,7	g / 100g
Saturated	16,8	g / 100g
Trans fatty acids	0,0	g / 100g
Cholesterol	0,0	g / 100g
Protein	8,6	g / 100g
Carbohydrates:	51,5	g / 100g
Of which Sugar	38,3	g / 100g
Added sugar	36,8	g / 100g
Starch	4,5	g / 100g
Sodium	2,5	mg / 100g
Salt	6,3	mg / 100g
Dietary fibre	6,0	g / 100g
Energy (kJ)	2418	kJ / 100g
Energy (kCal)	580	kCal / 100g
Water	1,5	%

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is provided by suppliers, analysed, calculated or literature values.

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Microbiological data:		
Total plate count	<1.000.000	cfu / g
Yeast & moulds	<100.000	cfu / g
E.coli	<100	cfu / g
Listeria	afwezig/absent	cfu / 0.01g
Salmonella	afwezig/absent	cfu / 25 g
Logistic information:		
Kind of package (box/bag)	carton of 5 kilos net	
Material of the package	box = carton, bag = PE	
Packaging content	Box 5,00 kg	

Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %, unless it is reported different on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be contaminated by moulds, strange materials or smell.

List of ingredients

Ingredients	Percentage
Sugar	36,8000%
Cocoa mass	29,9000%
CASHEWNUTS	25,0000%
Cocoa butter	8,1000%
Emulsifier (E322) SOY lecithin	<1%
Glazing agent (E414)	0,5000%

The percentages are purely indicative.

Allergenic / ALBA-list

M: Recipe contains **K:** May contain **Z:** Recipe without **O:** Unknown

Legal allergens

1.1	Wheat	K	1.2	Rye	Z	1.3	Barley	K
1.4	Oats	K	1.5	Spelt	Z	1.6	Kamut	Z
1.7	Gluten*	K	2.0	Crustaceans	Z	3.0	Egg	Z
4.0	Fish	Z	5.0	Peanuts	K	6.0	Soy	M
7.0	Milk	K	8.1	Almonds	K	8.2	Hazelnuts	K
8.3	Walnuts	K	8.4	Cashews	M	8.5	Pecan nuts	K
8.6	Brazil nuts	K	8.7	Pistachio nuts	K	8.8	Macadamia nuts	K
8.9	Nuts*	M	9.0	Celery	Z	10.0	Mustard	Z
11.0	Sesame	Z	12.0	Sulfur dioxide and sulphites (E220 t/m E	Z	13.0	Lupin	Z
14.0	Molluscs	Z						

List of changes

The changes mentioned here are the main issues. Minor modifications can be made.

21-11-2025 - PAL adapted

This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

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