

	Reference: 0030105A 961300ADKB	PRODUCT SPECIFICATION <i>Product specification in compliance with 1169/2011 regulation</i>	Revision: C 01/2025 (0)
---	--------------------------------------	--	-------------------------

Product:	ORGANIC BEET ROOT POWDER AIR DRIED
Raw material:	Organically grown beet root is washed, cut, dried and milled to powder.
Latin name:	Béta vulgáris
Country of origin:	China
Colour:	Deep red to purple red
Odour/flavour:	True to type
Additives:	None

This is a product from natural origin and therefore it is subject to natural variations in its characteristics. A small proportion of components with deviation in colour cannot be excluded due to the different level of maturity.

1. EXPECTED USE

Unless otherwise stated, this product may be consumed as it is presented and is not limited in the manner of its use. It is suitable for the majority of consumers except those who develop specific intolerances and those who are allergic or intolerant to the allergens listed below, if applicable.

2. ALLERGENS

	Peanuts	Crustaceans	Celery	Nuts	Gluten	Milk	Lupin	Molluscs	Mustard	Eggs	Fish	Soybeans	Sulphur dioxide and sulphites	Sesame seeds
Presence	no	no	no	no	no	no	no	no	no	no	no	no	no	no
Cross contamination on site	no	no	no	no	no	no	no	no	no	no	no	no	no	no
Cross contamination at the origin	no	no	no	no	no	no	no	no	no	no	no	no	no	no

3. NUTRITIONAL VALUES *(Theoretical values for 100g of dehydrated product)*

Energy (kJ):	1331	Carbohydrates:	71
Energy (kcal):	319	→ sugar:	50,1
Fat:	1,3	Protein:	12
→ of which saturated fat:	0,2	Fibers:	21
→ of which trans fatty acids:	< 0,01	Salt (NA x 2,5):	1,4

Source: supplier

	Reference: 0030105A 961300ADKB	PRODUCT SPECIFICATION <i>Product specification in compliance with 1169/2011 regulation</i>	Revision: C 01/2025 (0)
---	--------------------------------------	--	-------------------------

4. CHEMICAL AND PHYSICAL CHARACTERISTICS

Humidity:	8,0 % max.	
Particle size:	< 0,5 mm	<i>Product might be clumpy due to its hygroscopic characteristics</i>

5. MICROBIOLOGY (cfu/g)

Total plate count:	< 1.000.000	Pathogenic staphylococcus:	< 5.000
Moulds:	< 10.000	E.coli:	< 100
Yeast:	< 10.000	Salmonella:	Absence in 25 gr

6. STORAGE AND SHELF LIFE:

Store in a cool place. Keep away from light and humidity. Shelf life after opening is not guaranteed.
Best before: 12 months in the original packaging.

7. PACKAGING AND LABELLING:

Reference 0030105A	Carton	Net weight: 20 kg
--------------------	--------	-------------------

Packaging used to pack all the products delivered are in compliance with the current European legislation and authorized for food contact, notably with regulation 1935/2004/CE, 10/2011/CE, 2023/2006/CE, 2007/19, decree n°2007/766, directive n° 94/62/CE and decree 2007/1467 and their modifications.

	Reference: 0030105A 961300ADKB	PRODUCT SPECIFICATION <i>Product specification in compliance with 1169/2011 regulation</i>	Revision: C 01/2025 (0)
---	--------------------------------------	--	-------------------------

8. STATEMENT:

The company certifies that the products delivered:

- are free from genetically modified organisms according to EU legislations n°1829/2003, n°1830/2003 and the modifications, concerning the labelling of foodstuffs and food products that contain additives and flavours genetically modified or made from genetically modified organisms.
- are not treated by ionization and are not obtained from ionized raw materials. These products are not concerned by EC directive 1999/2 of February 22nd; 1999 regarding labelling of ionized foodstuffs.
- are in compliance with following regulations:
 - **Regulation EC n°2023/915** and the modifications: establishing maximum contents of some contaminants in foodstuffs.
 - **Regulation EC 396/2005, 178/2006** and the modifications: texts of reference about the maximum contents of pesticides residues in vegetal foodstuffs.
 - **Regulation EC 848/2018 and 2021/1165** and the modifications.

A contaminant monitoring plan is established in accordance with the European regulations in force, according to the alerts and to our risk analysis.

1/2026

Covitar s.r.o.
Rybná 716/24
11000 Praha 1
Czech republic
email: tawico@gmail.com
Web site: www.covitar.cz
tel: 00420 734 393 011



Covitar s.r.o.
Rybná 716/24, 110 00 Praha 1
IČ: 00501905, DIČ: CZ00501905
Email: tawico@gmail.com