

Freeze-dried Strawberry powder

Product description: Strawberry powder, obtained from freeze-dried strawberries, free flowing powder, uniform color, free of foreign smell and fermented taste.

Origin of: Ukraine **Botanical name:** Fragaria x ananassa

Organoleptic Characteristics: Color stable bright red to dark red, taste and smell typical for Strawberry

Physical standards	Limit
Whole fruits	Max 0%
Broken	-
Powder	100%
Water	Max 4 g
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.	
Packaging: Polyethylene closed bags (1x8kg), carton +/- 8kg Storage: Max 25°C, humidity 50%	
Shelf life: If stored in appropriate conditions and unopened original package shelf life is 24 months.	

Nutritional values per 100 g	
Energy	1550-1650kJ 370- 390kcal
Fat	3,0 g
of which saturated fatty acid	0,6 g
Carbohydrates	70 g
of which sugar	60 g
Proteins	6g
Salt	0,03 g

All the standards of pesticides, heavy metals and microbiology given above are in accordance with the EU Regulation.
Irradiated: No

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