

	Product specification soybeans organic europe			
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Product details	
Article number	557K
Supplier (Specification only valid for goods from this supplier)	
Product name	soybeans organic europe
Legal name	soybeans
Country of processing	
Country of origin (for this article all possible origins are shown)	Italy, Romania other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	Ripe, dried soybeans from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Glycine hyspida Maxim.
Variety	
Production	
Customs tariff number	
List of ingredients	soybeans* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Soak the soybeans overnight and then rinse under running water. Cook 1 cup of beans with ca. 3 cups of water for about 1.5 hours at low heat. Then salt. For stews, soups, salads or for the production of soy milk.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	Absolute absence of stones and stone fragments as well as natural foreign materials cannot be guaranteed, despite the utmost care during sorting.

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Further product characteristics		
Vegan	Yes	
Raw food*	No	
Gluten free (< 20 ppm) according to analysis	No	
Superfood	No	
**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.		
Average nutritional information per 100g		
Energy (kJ / kcal)	1616 / 386	
Fat (g)	18.3	
of which saturates (g)	2.4	
Carbohydrate (g)	6.3	
of which sugars (g)	5.7	
Fibre (g)	22.0	
Protein (g)	38.2	
Salt (g)	0.010	
Nutritional values may vary in natural products Source: Federal food key 3.02		
Sensorial parameters		
Appearance/Colour	beige to yellow-coloured soybeans	
Flavour/Taste	characteristically, no off flavour and off odour	
Consistency	firm, free flowing	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	8-13 %	
Size		
Broken	max. 4 %	
Purity	min. 99.5 %	
Vegetable foreign material		
Mineral foreign material (stones, sand)		
Defects (e.g. damaged, chipped, insect damage)		
Microbiological parameters		
According to DGHM (German Society for Microbiology and Hygiene) there are no limit values for legumes (applies to raw products)		
	Reference value (cfu/g)	Warning value (cfu/g)
E. Coli	100	1000

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Salmonella	n.n. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.	
Storage and shelf life	
Best before date	min. 6 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	max. 14°C
Packaging	
Net weight per unit in kg	25.00 kg
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.	
GMO Status	
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product is in accordance to regulation (EU) No. 2018/848.	
Mycotoxins/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Pests	
The product is free of living pests in all states of development.	



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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	+	
Wheat	-	+	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	+	-	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			