

	Product specification margarine in thin bars organic			
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Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	margarine in thin bars organic
Legal name	margarine in thin bars without palmoil
Country of processing	Austria
Agricultural origin	EU-/Non-EU-agriculture, EU-agriculture
Product description	Universal margarine for kitchen and bakery, for industrial use. Does not contain palm oil derivatives as an ingredient. from organic agriculture according to regulation (EU) No. 2018/848
Customs tariff number	
List of ingredients	vegetable fat* (Shea*), high oleic sunflower oil*, water, acidifier: citric acid *from certified organic agriculture
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Potential advice for customers	Universal margarine for kitchen and bakery, for industrial use. With good stability and good plasticity. Especially suitable for tender, aromatic croissants and Danish pastries. Does not contain palm oil derivatives as an ingredient.
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 s.r.o. 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)	3389 / 810
Fat (g)	90.0
of which saturates (g)	41.0
Carbohydrate (g)	0.0
of which sugars (g)	0.0
Fibre (g)	0.0
Protein (g)	0.0
Salt (g)	0.000
Nutritional values may vary in natural products Source: supplier no. 73310	

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Sensorial parameters		
Appearance/Colour	characteristically, smooth, homogeneous, pale white	
Flavour/Taste	characteristically, no off flavour and off odour	
Consistency	characteristically, medium hard margarine	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	ca. 9,8 %	
aw-value		
ph-value	ca. 3,5	
Size		
Broken		
Purity		
Vegetable foreign material		
Mineral foreign material (stones, sand)		
Microbiological parameters according to supplier: L- 73310		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	Max. 100	1000
Enterobacteriaceae	Max. 10	10
E. Coli	0 in 1g	0 in 1g
Yeasts	Max. 10	100
Mould	Max. 10	100
Salmonella	0 in 1g	0 in 1g
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	182 days from production as indicated on the packaging from production date	
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity (optimal storage at < 15 °C)	
Other storage advices	max +16°C and dry	
Packaging		
Net weight per unit in kg	10kg	
Packaging material (All possible packaging materials are shown for this article)	polyethylene (PE) bag laid	
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.		

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Ionizing radiation
The product is not treated with ionizing radiation.
Pesticides
The product is in accordance to regulation (EU) No. 2018/848.
Mycotoxines/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.			