

	Product specification pine nuts organic			
	Doc.-no. 705	Version: 04	Date: 08.01.2026	page 1 of 4

Product details	
Article number	069K
Supplier (Specification only valid for goods from this supplier)	
Product name	pine nuts organic
GUS recipe version	0 / 0
Legal name	pine nuts
Country of processing	
Country of origin (for this article all possible origins are shown)	China, Mongolia, Russian other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	Pine nuts from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Pinus koraiensis / Pinus Sibirica (cedar nuts)
Variety	
Production	
Customs tariff number	08029200
List of ingredients	pine nuts* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Pine nuts are delicious raw or lightly roasted: for nibbling and as an ingredient in a variety of Mediterranean and oriental dishes. They belong in a delicious pesto and as a nutty component on salads, they provide that extra crunch.
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)	Whole nuts (nut kernels) and large nut pieces (nut kernel pieces) can enter the respiratory tract of children.
Potential advice for customers	Absolute absence of pieces of shell cannot be guaranteed despite the

	Product specification			
	pine nuts organic			
	Doc.-no. 705	Version: 04		page 2 of 4

	utmost care in sorting.
Further product characteristics	
Vegan	Yes
Raw food*	batch-related
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)	2493 / 596
Fat (g)	50.7
of which saturates (g)	6.1
Carbohydrate (g)	7.3
of which sugars (g)	0.2
Fibre (g)	7.2
Protein (g)	24.0
Salt (g)	0.010
Nutritional values may vary in natural products Source: Federal Food Code 3.02	
Sensorial parameters	
Appearance/Colour	beige-yellowish, longish, flat, pointy kernels, partly brownish
Flavour/Taste	typical, aromatic, like nuts, no off odor or off flavour
Consistency	firm
Chemical and physical parameters	
This is an automatically generated specification, not all parameters are applicable to every product.	
Moisture	max. 7 %
Size	ca. 650 - 1300 pcs / 100 g
Purity	min. 99.9 %
Foreign material	
Broken	max. 7 %
Amount of bitter kernels	
Shells, pieces of shells	
Twins	
Defects (e.g. damaged, chipped, insect damage)	
Microbiological parameters according to the DGHM guidelines for nuts whole (without shell), crushed or ground: walnut, hazelnut, Brazil nut, cashew, almond, pecan, pistachio, macadamia, peanut, 2015	

	Product specification		
	pine nuts organic		
	Doc.-no. 705	Version: 04	page 3 of 4

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	100.000	
Enterobacteriaceae	1.000	10.000
E. Coli	10	100
Mould	10.000	
Salmonella		n.d. in 125g

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. 12 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity (optimal storage at < 10 °C)
Other storage advices	

Packaging

Net weight per unit	10.00 kg / 20.00 kg / 25.00 kg
Packaging material (All possible packaging materials are shown for this article)	box, Polybag with vacuum

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.



Covitar, s.r.o.
Rybná 716/14, 110 00 Praha 1
IČ: 03507505, DIČ: CZ03507505
E-mail: tawico@gmail.com

Checked by: Ing. Jagošová Andrea

Covitar s.r.o. Rybná 716/24
Praha 1 110 00
Czech republic
Tel: + 420 734 393 011
info@covitar.cz
www.covitar.eu

	Product specification		
	pine nuts organic		
	Doc.-no. 705	Version: 04	page 4 of 4

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.