

	Product specification chestnut flour gluten-free organic			
	Doc.-no. 891	Version: 03	Date: 08.04.2026	page 1 of 4

Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	chestnut flour gluten-free organic
Legal name	chestnut flour
Country of processing	
Country of origin (for this article all possible origins are shown)	Italy other origins possible due to availability
Agricultural origin	EU-/Non-EU-agriculture
Product description	Ground chestnut from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Castanea vesca Gaertn.
Variety	
Production	
Customs tariff number	11063090
List of ingredients	chestnut flour* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
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	Flour and dough are not intended for raw consumption and must always be thoroughly heated.

	Product specification			
	chestnut flour gluten-free organic			
	Doc.-no. 891	Version: 03		page 2 of 4

Further product characteristics		
Vegan	Yes	
Raw food*	No	
Gluten free (< 20 ppm) according to analysis	Yes	
Superfood	No	
*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products w hich are not heated above 45°C during the production process as w ell 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)	1546 / 370	
Fat (g)	4.3	
of which saturates (g)	0.9	
Carbohydrate (g)	70.0	
of which sugars (g)	17.0	
Fibre (g)	11.0	
Protein (g)	7.2	
Salt (g)	0.110	
Nutritional values may vary in natural products Source: supplier: L-71424		
Sensorial parameters		
Appearance/Colour	cream coloured to beige	
Flavour/Taste	characteristically, no off flavour and off odour	
Consistency	floury, free flowing	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	max. 15 %	
Microbiological parameters according to supplier: L-71424		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	< 500.000	
Enterobacteriaceae	< 100.000	
E. Coli	< 500	
Yeasts	< 200.000	
Mould	< 200.000	
Presumptive bacillus cereus	< 100	
Salmonella		n.n. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and w arning values w hich are subject to natural variations according to origin and harvest.		

	Product specification		
	chestnut flour gluten-free organic		
	Doc.-no. 891	Version: 03	page 3 of 4

Storage and shelf life	
Best before date	min. 24 months 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	
Packaging	
Net weight per unit in kg	20.00 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.	
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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	Product specification		
	chestnut flour gluten-free organic		
	Doc.-no. 891	Version: 03	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	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan w heat	-	-	
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.			