

**Product Specification**

Date of enforcement: 08 / 2005

Revision: G 11 / 2022

**Product: Carrots
Organically Grown**

Code: 481300ADKB

Latin name: Daucus caróta

Raw material: Field fresh organically grown carrots are washed, cleaned and peeled

Origin: China

Particle size: Powder
Product might be clumpy due to the hygroscopic characteristics.

Dehydration method: Hot air drying

Additives: Free of any additives
Product might be clumpy due to the hygroscopic characteristics

Sensoric:

Colour: Yellow to orange

Odour: Typical carrot odour, not bitter

Flavour: True to type, slightly sweet

Nutritional values (average per 100g)*:

Energy:	195 kcal (815 kJ)	Carbohydrates:	36,82
Fat:	1,45	• Sugar	35,67
• saturated FA	0,3	Fibre	38,01
Proteins:	6,82	Sodium	0,495

*Source: calculated by BLS (Code G620400)

Physical parameter:

Sand content: Max. 0,4 %

Moisture: Max. 10 %

Microbiological parameter:

Salmonella:	n.n. in 25 g	
Moulds:	<5 x 10 ³	cfu/g
Yeast:	<5 x 10 ³	cfu/g
E.coli:	<10 ²	cfu/g
Staph. aureus:	<10 ²	cfu/g
Bacillus cereus:	<10 ³	cfu/g
Sulphite reducing clostridia:	<10 ²	cfu/g
Aerob. mesophilic plate count:	<10 ⁶	cfu/g

Shelflife:

Approx. 12 months in unopened original packaging if stored properly in max. 65 % humidity and at max. 15 °C

Packaging:

Carton with LDPE bag or paper-PE-bag. Primary packaging is food grade quality.

Legal requirements:

The product complies with the regulation (EC) No. 834/2007 and the regulation (EC) No. 889/2008.

Residues and contaminants:

The raw material applies to the (EC) No 396/2005 and (EC) No 1881/2006 in their actual valid versions.

GMO:

The product does not contain genetically modified organism and it is not obligatory to be labeled in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.

Food legislation:

The product is in accordance with regulation (EC) No 178/2002 and the German LFGB and their subsequent regulations.

This is a product from natural origin and therefore it is subject to natural variations in its characteristics. A small proportion of components with deviation in color cannot be excluded due to the different level of maturity.

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