


Product details	
<b>Article number</b>	
<b>Supplier</b> (Specification only valid for goods from this supplier)	
<b>Product name</b>	sour cherries dried pitted organic
<b>Legal name</b>	sour cherries dried pitted
<b>Country of processing</b>	
<b>Country of origin</b> (for this article all possible origins are shown)	Uzbekistan
<b>Agricultural origin</b>	Non-EU-agriculture
<b>Product description</b>	Dried organic sour cherries, pitted, from organic agriculture according to regulation (EU) No. 2018/848
<b>Botanical name</b>	Prunus cerasus
<b>Variety</b>	
<b>Production</b>	Dried sour cherries destemmed, cleaned, washed and pitted.
<b>Customs tariff number</b>	08134095
<b>List of ingredients</b>	sour cherries* 99,5%, sunflower oil* *from certified organic agriculture
<b>Product picture</b> (Example photo, not batch-related, deviations possible)	
<b>Preparation</b>	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
<b>Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)</b>	
<b>Potential advice for customers</b>	Despite careful production, the possibility of occasional stones or pieces of stone from cherry pits cannot be excluded.
Further product characteristics	
<b>Vegan</b>	Yes



<b>Raw food*</b>	not specified
<b>Gluten free (&lt; 20 ppm) according to analysis</b>	No
<b>Superfood</b>	No
<p>**"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.</p>	
<b>Average nutritional information per 100g</b>	
<b>Energy (kJ / kcal)</b>	1371 / 328
<b>Fat (g)</b>	0.3
<b>of which saturates (g)</b>	0.1
<b>Carbohydrate (g)</b>	77.5
<b>of which sugars (g)</b>	67.0
<b>Fibre (g)</b>	2.5
<b>Protein (g)</b>	2.5
<b>Salt (g)</b>	0.030
<p>Nutritional values may vary in natural products Source: supplier: L-71852</p>	
<b>Sensorial parameters</b>	
<b>Appearance/Colour</b>	dark red to almost black. Product can get a white film of sugar crystals during storage. This is a natural process and does not indicate a lack of quality.
<b>Flavour/Taste</b>	characteristically, no off-odor or off-flavour
<b>Consistency</b>	firm to bite
<b>Chemical and physical parameters</b>	
This is an automatically generated specification, not all parameters are applicable to every product.	
<b>Moisture</b>	max. 22 %
<b>aw-value</b>	
<b>Size</b>	ca. 150-300 pcs/100g
<b>Broken</b>	
<b>Purity</b>	
<b>Loose skin</b>	
<b>Core</b>	
<b>Vegetable foreign material</b>	<5 mm: max. 6 pcs, > 5 mm: max. 3 pcs (per box)
<b>Capstems</b>	
<b>Stems, stem pieces</b>	
<b>pits</b>	max. 2 %
<b>Mineral foreign material (stones, sand)</b>	max. 3 pcs / box



<b>Insect infestation (dead, inside)</b>	
<b>Salt content</b>	
<b>Microbiological parameters</b> according to DGHM guideline and warning values for dried fruits including raisins and fruit powder, draft 25.11.2021	
	<b>Reference value (cfu/g)</b>
	<b>Warning value (cfu/g)</b>
<b>Total plate count</b>	100.000
<b>Enterobacteriaceae</b>	1.000
<b>E. Coli</b>	10
<b>Mould</b>	10.000
<b>Salmonella</b>	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.	
<b>Storage and shelf life</b>	
<b>Best before date</b>	min. 12 months from production date
<b>Storage advice</b>	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity (optimal storage at < 10 °C)
<b>Other storage advices</b>	
<b>Packaging</b>	
<b>Net weight per unit in kg</b>	8.00 kg
<b>Packaging material</b> (All possible packaging materials are shown for this article)	box, polyethylene (PE) bag laid
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.	
<b>GMO Status</b>	
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.	
<b>Ionizing radiation</b>	
The product is not treated with ionizing radiation.	
<b>Pesticides</b>	
The product is in accordance to regulation (EU) No. 2018/848.	
<b>Mycotoxines/Heavy metals</b>	
The product corresponds to the Comm. RG (EC) No. 2023/915, Comm. RG (EU) No.165/2010 and other currently valid amendments.	
<b>Foreign impurities</b>	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
<b>Pests</b>	
The product is free of living pests in all states of development.	



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

	<b>Contained as ingredient</b>	<b>Cross contamination possible</b>	<b>Comment</b>
<b>Gluten-containing cereals</b>	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
<b>Crustaceans and crustacean products</b>	-	-	
<b>Eggs and egg products</b>	-	-	
<b>Fish and fish products</b>	-	-	
<b>Peanuts and peanut products</b>	-	-	
<b>Soybeans and soya products</b>	-	-	
<b>Milk and dairy products</b>	-	-	
<b>Nuts and nut products</b>	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
<b>Celery and celery products</b>	-	-	
<b>Mustard and mustard products</b>	-	-	
<b>Sesame and sesame products</b>	-	-	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	-	
<b>Lupin and lupin products</b>	-	-	
<b>Molluscs and mollusc products</b>	-	-	

n/a = not available

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