

Wersion	4	Date	8/2022
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Product details

Name	Black currant fruit dried EKO
Symbol	W
Manufacturer	Covitar s.r.o.
Certificate EKO	-
Country of origin	Poland

Composition - technology

Raw materials of agricultural origin	Black currant fruit fresh EKO
Non-agricultural additives	no
Technological processes	Grinding, final sorting, bulk packaging, weighing
Used preservatives and safeners	Not applicable
GMO	The product is not genetically modified and has not been produced from genetically modified organisms within the meaning of the applicable Polish and EU regulations in this regard.
Allergens	The plant processes allergenic raw materials: walnut, celery, cereals containing gluten (wheat, rye oats, barley). Safety precautions and random tests indicate that the product is not an allergen

Organoleptic characteristics

Taste	Sour, typical for black currant
Smell	typical for dried black currant, unacceptable foreign smell
Color	From dark navy to black with a slight sheen
Shape	Whole fruit, wrinkled and distorted, sometimes stuck together
Consistency	loose

Physical characteristics

Humidity	max. 10 %
Organic contaminants	max. 0,3 %
Mineral contaminants	Not found

Nutritional value in 100 g of product

Energy value	1268 kJ/302 kcal
Fat	2,57 g
Including saturated fatty acids	0,6 g
carbohydrates	75,7 g
Including sugars	26,3 g
roughage	24,6 g
Protein	6,3 g
salt	<0,01 g

Packing

Multipack	Cardboard with PE foil insert (15 – 20 kg)
Storage	max. 6 layers
The quantity delivered	40 kg

Storage

Storage Conditions	In a dry, cool and well-ventilated area in closed packaging
The period of minimum durability	12 months – 17.07.2020

No preservative treatment (gassing, irradiation, microwaves, thermal sterilization).

The plant has an internal system of product identification and safety system HACCP.