

whole caraway organic
whole caraway
Egypt, Republic of Lithuania other origins possible due to availability
EU-agriculture, Non-EU-agriculture
Whole dried caraway seeds from organic agriculture according to regulation (EU) No. 2018/848
Carum carvi L.
09096100
caraway whole* *from certified organic agriculture
hat are prepared and consumed according to the preparation
Absolute absence of natural foreign material cannot be guaranteed despite



Further product characteristics	
Vegan	Yes
Raw food*	No
Gluten free (< 20 ppm) according to analysis	No
Superfood	No
which are not heated above 45°C during t not considered, as there are no sufficient	m and there are different interpretations of it. For Covitar s.r.o. it includes products he production process as well as sun-dried fruits. The temperatures during transport are reliable information on this. Mainly unrefrigerated containers and trucks are used. The stemperatures are based on surveys of our suppliers.
Average nutritional information	per 100g
Energy (kJ / kcal)	1612 / 385
Fat (g)	14.6
of which saturates (g)	0.6
Carbohydrate (g)	37.3
of which sugars (g)	7.4
Fibre (g)	12.7
Protein (g)	19.8
Salt (g)	0.040
Nutritional values may vary in natural proc	lucts
Source: german nutrient data base	
Sensorial parameters Appearance/Colour	
Flavour/Taste	grey-brown seeds
	characteristically, aromatic
Consistency	firm, dry
Chemical and physical paramet	
I his is an automatically generated specific Moisture	cation, not all parameters are applicable to every product.
	max. 13 %
Size / degree of grinding	
Purity	98 – 99.5 % (batch-related)
Natural foreign material	
Essential oil	
Ash insoluble in acid	
Spiciness	
Curcumin content	
Cumarin content	
Vanillin content	



	Reference value (cfu/g)	Warning value (cfu/g)
E. Coli	1.000	10.000
Mould	100.000	
Presumptive bacillus cereus	1.000	10.000
Clostridium perfringens	1.000	10.000
Salmonella		n.d. in 25g
The microbiological parameters, unless covariations according to origin and harvest.	onfirmed by analysis, are reference and wa	rning values which are subject to natural
Storage and shelf life		
Best before date	min. 12 months from production date	<u>}</u>
Storage advice	Originally packed, dry, keep away fro storage at < 20 °C, max. 65% atmos	-
Other storage advices		
Packaging		
Net weight per unit in kg	25.00 kg	
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag	
The packaging of product is in accord 94/62.	dance to Comm. RG (EC) No. 1935/20	04 and the Directives (EG) 11/2011 an
GMO Status		
The product is in accordance to Com produced with GMO material.	m. RG (EC) No. 1829/2003 and Comr	n. RG (EC) No.1830/2003 and is not
Ionizing radiation		
The product is not treated with ionizir	ng radiation.	
Pesticides		
The product is in accordance to regu	ation (EU) No. 2018/848.	
Mycotoxines/Heavy metals		
The product corresponds to the Com valid amendments.	m. RG (EC) No. 1881/2006, Comm. R	G (EU) No.165/2010 and other current
Foreign impurities		
possible level of impurities is taken c		in this limitation, the lowest technically
Pests		



	EX II of Regulation (EU) No. 1169/2011 Cross Contained as		
	ingredient	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 SO ₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

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