

pineapple rings premium organic

Doc.-no. 760

Version: 03 Date: 15.03.2022

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Product details	
Article number	162K
Supplier (Specification only valid for goods from this supplier)	
Product name	pineapple rings premium organic
Legal name	pineapple rings
Country of processing	
Country of origin (for this article all possible origins are shown)	Republic of Benin, Togo
Agricultural origin	Non-EU-agriculture
Product description	Non treated dried pineapple rings, without core from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	Cayenne lisse
Production	
Customs tariff number	08043000
List of ingredients	pineapple rings organic* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
-	
Usage Foods intended for human nutrition t recommendations.	hat are prepared and consumed according to the preparation
Risk when used as intended for "YOPI" (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	
Further product characteristics	
Vegan	Yes

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Raw food*		not s	pecified			
Gluten free (< 20 ppm) according to analysis		No				
Superfood		Νο				
which are not heated a	above 45°C during t re are no sufficient	he prod reliable	uction process as w information on this.	vell as su Mainly u	unrefrigerated containers	ncludes products eratures during transport are and trucks are used. The
Average nutrition	nal information	per 1	00g			
Energy (kJ / kcal)		1350	/ 323			
Fat (g)		0.6				
of which saturates	s (g)	0.1				
Carbohydrate (g)		71.6				
of which sugars (g	g)	69.3				
Fibre (g)		9.6				
Protein (g)		2.9				
Salt (g)		0.015	i			
Nutritional values may Source: supplier: L-713		lucts				
Sensorial parame	eters					
Appearance/Colou	r	sugar	-	-		can get a white film of ess and does not indicate
Flavour/Taste		chara	cteristically, no o	ff flavou	ur and off odour, sweet	t, fruity
Consistency		quite	firm and dry to so	oft, dep	ending on the water co	ontent
Chemical and ph This is an automaticall Moisture	• •			ire applic	cable to every product.	
aw-value		max.	10 //			
Size		ca. 5-	9 cm			
Broken						
Purity						
Loose skin						
Core						
Vegetable foreign	material					
Capstems						
Stems, stem piece	S					
pits		<u> </u>				
Mineral foreign ma sand)	aterial (stones,					

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Insect infestation (dead, inside)					
Salt content					
Microbiological parameters according to DGHM guideline and warning values for dried fruits including					
raisins and fruit powder, draft 25.1	1.202	1			
		Reference value (cfu/g)	Warning value (cfu/g)		
Total plate count		100.000			
Enterobacteriaceae		1.000	10.000		
E. Coli		10	100		
Mould		10.000			
Salmonella			n.d. in 125g		
The microbiological parameters, unless co		by analysis, are reference and war	ning values which are subject to natural		
variations according to origin and harvest. Storage and shelf life					
Best before date	min	8 months from production date			
		ally packed, dry, keep away from	n light		
Storage advice	storage at < 20 °C, max. 65% atmospheric humidity (optimal storage at < 10 °C)				
Other storage advices					
Packaging					
Net weight per unit in kg	10.00	kg / 16.00 kg			
Packaging material					
(All possible packaging materials are shown for this article)	box, polyethylene (PE) bag sealed				
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.					
GMO Status					
The product is in accordance to Com produced with GMO material.	m. RG	(EC) No. 1829/2003 and Comm	. RG (EC) No.1830/2003 and is not		
Ionizing radiation					
The product is not treated with ionizir	ng radia	ition.			
Pesticides					
The product is in accordance to regulation (EU) No. 2018/848.					
Mycotoxines/Heavy metals					
The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 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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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 wheat	-	-		
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 SO ₂	-	-		
Lupin and lupin products	-	-		
Molluscs and mollusc products	-	-		
n/a = not available	1	1		

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

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