

Product specification caviar

HUS-C-DE-P01-F-Bx-Vacuum Tin

DESIETRA Article name:	DESIETRA Caviar Beluga, Malossol
Product description:	Caviar from Beluga sturgeon (<i>Huso huso</i>), with preservative (E 285), mildly salted, in vacuum tin
Origin:	From aquaculture, Germany
Manufacturer/ Producer:	DESIETRA GmbH Kruppstraße 5 36041 Fulda - Germany
EU- Approval number:	DE-HE EFB 028-EG
Customs tariff number:	16043100
Certification:	ISO 9001:2015 IFS Progress Food Version 3 (COID 63923) CITES P01, DE-R07
Gradings:	<u>L-XL Standard:</u> <ul style="list-style-type: none">• large, extra-large, unsorted
Characteristics:	<u>Optical:</u> <ul style="list-style-type: none">• Round to slightly oval, undamaged eggs• No tissue or fat particle residues• Homogeneous color grading and grain size of at least approx. 3,0 mm<ul style="list-style-type: none">• In the size grades:<ul style="list-style-type: none">• L = large ≥ 3,0 mm• XL = extra-large ≥ 3,2 mm• In the shades of color:<ul style="list-style-type: none">• A = black• AL = light to dark gray/ anthracite• B = light to dark brown shades, partly with a gray shading• Bullseye possible• Caviar not moist, rather dry and not rotating/ moving at room temperature in the tin. <u>Organoleptic:</u> <ul style="list-style-type: none">• Odor typical of sturgeon caviar• Taste typical of sturgeon caviar. In the aftertaste not fishy or musty• Other non-dominant, weak aftertaste, is acceptable• Consistency rather firm and stable than soft ("mouth-melting")• Pleasant mouthfeel of the cracking/ melting egg shell when eaten <p>Caviar is a natural product and can change in its quality in the course of storage. In this respect, the quality characteristics mentioned in this specification can only be guaranteed without restriction for the time of delivery.</p>
List of ingredients:	Sturgeon roe (<i>Huso huso</i>), table salt, preservative E 285
Allergens:	Fish/ Sturgeon roe
Salt:	Salt content in the product 3,0 – 4,0 %
Preservative:	Borax (E 285), determined as boric acid according to DIN EN ISO 11885 Microwave pressure digestion: < 4.0 g/kg
Best before:	3 months
Storage advice:	Refrigerated at -2° C to +3° C
Transport temperature of the goods:	0° C to +3° C (for max. 24 hours)

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Microbiological reference values:
(on initial inspection
after production)

Total germ count	< 10.000 CFU/g
Enterobacteriaceae	< 1.000 CFU/g
Staphylococcus in 1g	not detectable
Chlostridia in 1g	not detectable
Salmonella in 25g	not detectable
E. coli in 1g	not detectable
Listeria	not detectable
Yeast	< 50 CFU/g
Molds	< 50 CFU/g

Average nutritional value per 100g:

Energy	1019 kJ/ 244 kcal
Fat	15,10 g
- thereof saturated fatty acids	2,90 g
Carbohydrates	3,20 g
- thereof sugar	0,20 g
Protein	24,00 g
Table salt	3,63 g

Caviar is a natural product that is subject to natural variations.
Accordingly, the nutritional values may vary slightly.

GMO Statement:

The feed used does not contain or consist of genetically modified organisms (GMOs) or ingredients produced from GMOs, including additives and flavorings.

Packing types:

Lacquered, silver-colored metal tins with a POP vacuum lid (DESIETRA)
or
lacquered gold-colored metal tins with vacuum lids (private label).

Packing Sizes:

End consumer:
30 g Vacuum tin
50 g Vacuum tin
125 g Vacuum tin
250 g Vacuum tin

Labeling:

Top label round, with 2 tabs (to bottom of tin):
Multi-color printed with manufacturer information, product name, content/ weight information, with EU approval number
Tab left:
With nutritional information
Tab right:
with, list of ingredients, cooling and storage instructions, address
Bottom label:
printed in one color with indication of origin, best before date, CITES and production code, with EU approval number

Others:

The produced articles comply with the German and the EU food law. The product specification is binding for all deliveries of DESIETRA GmbH, unless otherwise confirmed by DESIETRA GmbH in the contractual documents (offer, order confirmation or invoice).