



PAKOFF CAVIAR

Sarl C.A.R.A. Company registered in Monaco

| | |
|-------------------------|---|
| Type of Caviar : | Farmed Baerii Caviar |
| Scientific Name: | Acipenser Baerii |
| Size of Eggs : | 2.5 mm up to 2.8 mm |
| Color of Eggs : | Black |
| Ingredients: | Sturgeon Eggs (Fish), Salt, Preservative (Tetra Sodium Borax, Boric Acid <3/1000) |
| Origin: | Caspian Sea |

Chemical Properties of caviar:

| Properties | Caviar | Pressed Caviar |
|---|------------------------|----------------|
| Humidity (Percentage) | 53-45 | 50-40 |
| Salt (In Grams) | 5-5/3 | 10-5 |
| Total Volatile Nitrogen (In Terms of Milligrams of free Nitrogen Per 100 Grams) | Maximum 3 | |
| PH | 5/6-8/5 | |
| Boric Acid and Borax | Maximum (4000PPM) 0/4% | |
| Permissible Limits Heavy Metals (P.P.M) | Lead | Maximum 1 |
| | Mercury | Maximum 2/0 |
| | Cadmium | Maximum 1 |
| | Arsenic | Maximum 1 |

* The information provided is based on the information and data of veterinary organization of Iran

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Nutritional Values

| Energy Values PER 100 gr | |
|-------------------------------|---------------------|
| Calories | 272,5 Kcal- 1141 KJ |
| Fat | 18,6g |
| of wich staurated fatty acids | 4,6g |
| Carbohydrates | 2,2g |
| With sugar | 0g |
| Protein | 24,4g |
| Fibers | 0,2g |
| Salt | 3,9g |
| Sodium | 1544,5mg |

* All values in the table above fluctuate by 10% depending on the type of sturgeon fishes

Shelf Life of Caviar:

| Product Name | Supply Form | Terms of Maintenance | | Shelf Life |
|---|--------------------------------------|----------------------|-------------------|------------|
| | | Temperature | Relative humidity | |
| | | (Degrees Celcius) | (Percentage) | |
| Caviar prepared with Salt and Borax (By Absorbing salt 5/3 until the 5/4 Percentage and 3 until 4 Thousand PPM Boric Acid and Borax | One and Two kg Metal Vacuum Packages | -1 until the -3 | 85-90 | 6 months |
| Pressed Caviar with salt 6 until the 9 Percentage | Two kg Vacuum Packed | -2 until the -4 | 75-80 | 10 months |
| Caviar Prepared with Pure Salt | In the Barrel | -1 until the -5 | 80-85 | 5 months |
| | In Metal Cans | -2 until the -5 | 80-85 | 6 months |

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OGM / Allergenes / ionisation: This product is free from genetically modified organisms
(European Regulations N°1829/2003/CE and N°1830/2003/CE)

This product has not undergone any ionizing treatment during
its manufacture (Directive 1999/2/CE Dated 22.02.1999)

Microbial Criteria of caviar:

| TEST | Limit Allowed |
|--|---------------|
| Overall Count of Microorganisms (in One Grams) | 10000 |
| Escherichia Coli (in One Gram) | 0 |
| Staphylococcus Aureus (in One Gram) | 0 |
| Salmonella (in 25 Grams) | 0 |
| Listeria Monocytogenes (In 25 Gram) | 0 |
| Regenerative Clostridium Sulfite (in One Gram) | 0 |
| Yeast and Mould (in One Gram) | 100 |

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Final Product

| Packaging | 10gr | 30gr | 50gr | 100gr | 125gr | 200gr | 250gr | 500g | 1kg | 2kg |
|--------------------------|------|------|------|-------|-------|-------|-------|------|-----|-----|
| Traditional Boxes Leaded | | | | | | | | V | V | V |
| Vacuum Boxes | V | V | V | V | V | V | V | V | | |

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Raw Material:

| Primacy Packaging | Original Metal & Polyester Boxes of +/- 1,8 Kg |
|------------------------|--|
| Minimum Production DLC | 12 Months |
| State | Costs |
| Conservation Condition | Store between -2°C and 0°C |

Packaging :
10 , 30 , 50 , 100 , 200 , gr Cans
50 , 100 , gr Can/jaar
1 Kg Can (Tinplate) & Plastic (Fiberglass)

Caviar is Always Sold Individually:

| State | Variable | | |
|---------------------------------------|------------------------|----------------------|--------|
| Conservation Date | Costs | Pasteurized | Freeze |
| | 4 months | 9 months | / |
| | Between -2°C and 0°C | Between -2°C and 0°C | / |
| Temperature Conservation | Between -2°C and 0°C | Between -2°C and 0°C | / |
| Color | Black | | |
| Taste | Strong and Salty Taste | | |
| Customs Nomenclature Code (Intrastat) | 160431.00.00 | | |

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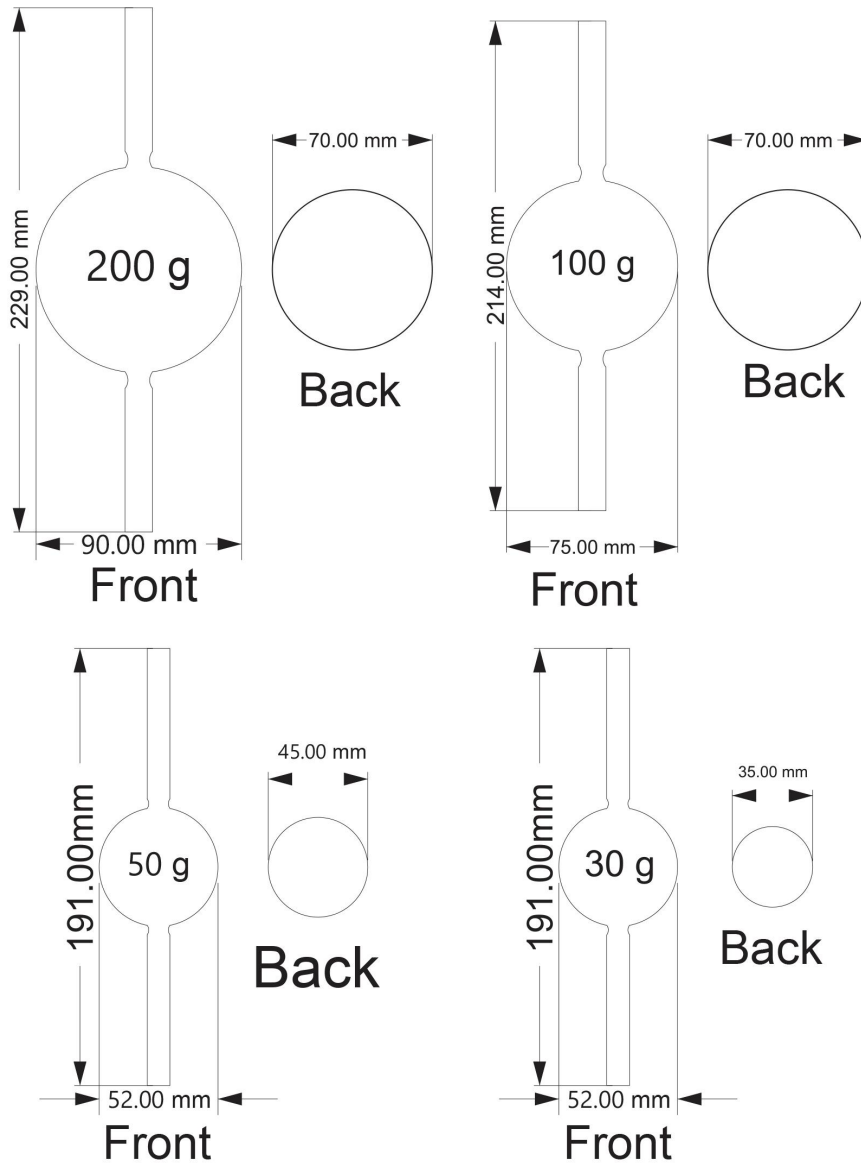
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Information about the labels on the front metal cans as well as the logo on the cans can be installed at the customers request from the buyers trademarks.



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| Price FOB | (1 - 5) kg | (5 - 10) kg | (10 - 20) kg | Over 20 kg |
|-----------|---------------------|---------------|---------------|------------|
| | 2.5 mm up to 2.8 mm | | | |

Certificates : CITES Certificate , Healthy Certificate , Veterinary & Original Certificates

International CITES Code : 535

Shipping Cost : Shipping Cost + Custom Service Cost
Repacking Cost Undertake the **C.A.R.A. SARL.**

Custom Services in Destination Undertake the Buyer

Payment : 100% of payment must be paid before the CITES Certification is issued

Logistics: The final product is shipped in two layers of foam box with adhesive coating with dry ice according to the time of arrival to the destination.
The amount of dry ice is calculated according to the amount of time the final product reaches the destination.

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