



PAKOFF CAVIAR

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

Type of Caviar :	Farmed Sterlet Caviar
Scientific Name:	Acipenser Ruthenus
Size of Eggs :	1.8 mm up to 2.2 mm
Color of Eggs :	Bright Greay
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 Termes of Milligrams of free Nitrogen Per 100 Grams)	Maximum 3	
PH	5/6-8/5	
Boric Acid and Borax	Maximum (4000PPM) 0/4%	
Permissible Limites 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 dat 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	Large dark or light gray pearls		
Taste	Strong and Salty Taste		
Customs Nomenclature Code (Intrastat)	160431.00.00		

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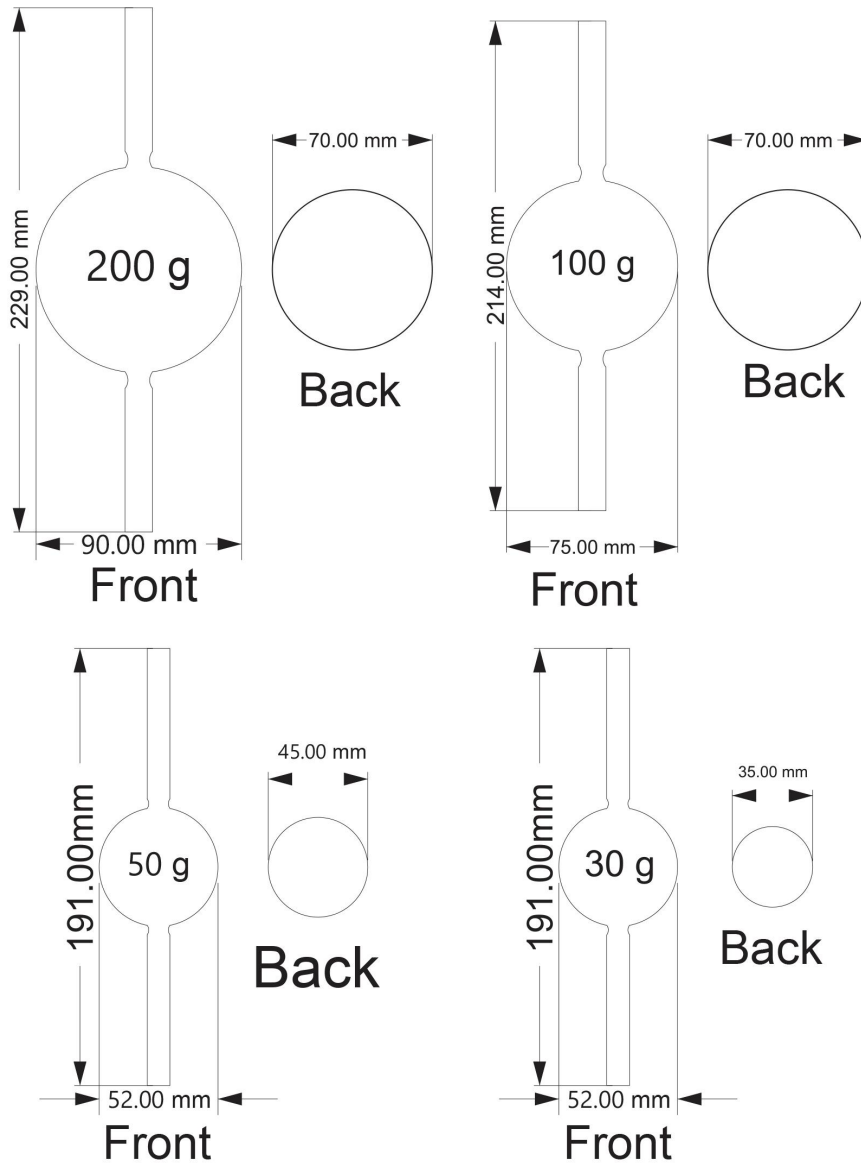
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Information about the labels on the front metal cans as well as the logo on the cans can be installed at the customers request from the buyers trademarks.



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Price FOB	(1 - 5) kg	(5 - 10) kg	(10 - 20) kg	Over 20 kg
	1.8 mm up to 2.2 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.**

Custum 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 accordong 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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