



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 Asid <3/1000)

Origin: Bulgaria, China, Iran, Uruguay and Italia

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

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