
	TECHNICAL SPECIFICATION			
Product name	STURGEON pearls pasteurized Fish processing product			
Trademark	CAVIARES by CFS			
Ingredients (allergens are in bold)	Sturgeon broth (water, sturgeon 1,5 %), salt, sunflower oil, salmon oil , sugar, gelling agent: sodium alginate, thickeners: carboxymethylcellulose, modified corn starch, carrageenan; fish sauce "Squid" (Anchovy extract , salt, sugar), stabilizer: calcium chloride; colorants: vegetable carbon, curcumin; flavorings , acidity regulator: citric acid; preservative: sodium benzoate.			
Packing process and heat treatment	Automatic sealed packaging, pasteurization and refrigerator storage			
Organoleptic characteristics	The product has a capsule structure. Pearls are slightly glued together. The size of pearls is from 2.5 to 3.5 mm. The consistency is viscous, sticky, and the pearls sticks to the spoon. The pearls shell is gel-like, strong, elastic, and bursts when pressed. The internal contents of the pearls are liquid and fluid. The color is uniform, from ray-green to black. A slight difference in the color of individual pearls is allowed (the presence of gray, yellowish or greenish pearls). The taste and the smell are identical to sturgeon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight sweet taste is allowed			
Recommendations for use	The product is ready for use. It can be used to cook cold and hot dishes (soups, main meals, fish and seafood dishes, salads, pancakes etc.), snacks (sandwiches, canapés, bruschetta, rolls etc.), as part of sauces and snack pastes, other dishes, as well as a semi-finished product in industrial production	Allergens	Fish	
Shelf life	12 months After opening, store for 7 days	Storage conditions	At temperatures from 2°C to 8°C and relative humidity of no more than 75%	
GMO	Does not contain or originate from genetically modified organisms	Gluten	Gluten-free	
Country of origin	Spain	Sanitary number	RGSEAA 26.016722/J	

MICROBIOLOGICAL CHARACTERISTICS		
Index	Result	Unit of measurement
<i>Aerobic Viable Count, 30°C</i>	<100	cfu/g
<i>Escherichia coli</i>	<10	cfu/g
<i>Salmonella spp</i>	not identified	in 25g
<i>Staphylococcus aureus</i>	< 100	cfu/g
<i>Listeria monocytogenes</i>	< 25	cfu/g
<i>Yeast and Mold</i>	< 100	cfu/g
<i>Total number of anaerobic microbes</i>	< 10	cfu/g

NUTRITIONAL VALUE (AVERAGE VALUES PER 100 G)			
Energy value		116 kJ/ 28 kcal	
Fats, g	1,6	of which are saturated	0,4
Carbohydrates, g	2,6	of which is sugar	0,9
Protein, g	0,6	Salt, g	3,24
Omega 3 (total quantity), g	0,05	Omega 6 (total quantity), g	0,44

Internal code	Trademark	Type of consumer packaging	Net weight (g)	Quantity in the box, pcs	Number of boxes per pallet	EAN 13
	CAVIARES by CFS	Glass jar with metal lid	50	6/40	by agreement	
	CAVIARES by CFS	Glass jar with metal lid	100	6/24	by agreement	

SUPPLIER DATA			
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