



## TECHNICAL SPECIFICATION

<b>Product name</b>	<b>Caviat STURGEON Pearls Pasteurized. Fish processing product</b>		
<b>Ingredients (allergens are in bold)</b>	<b>Fish broth</b> (water, <b>sturgeon</b> 1,5 %), salt, sunflower oil, <b>salmon oil</b> , sugar, gelling agent: sodium alginate, thickener: carboxymethylcellulose, carrageenan; modified corn starch, <b>fish sauce (anchovy extract, salt, sugar)</b> , stabilizer: calcium chloride; colorants: vegetable carbon, curcumin; <b>flavorings</b> , acidity regulator: citric acid; preservative: sodium benzoate		
<b>Packing process and heat treatment</b>	Automatic sealed packaging, pasteurization and refrigerator storage		
<b>Organoleptic characteristics</b>	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		
<b>Recommendations for use</b>	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	<b>Allergens</b>	<b>Fish</b>
<b>Shelf life</b>	12 months After opening, store for 7 days	<b>Storage conditions</b>	At temperatures from 2°C to 8°C and relative humidity of no more than 75%
<b>GMO</b>	Does not contain or originate from genetically modified organisms	<b>Gluten</b>	Gluten-free
<b>Country of origin</b>	Spain	<b>Sanitary number</b>	RGSEAA 26.016722/J

MICROBIOLOGICAL CHARACTERISTICS		
Index	Acceptable Value	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 (EPA+DHA), mg		9,0	

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

SUPPLIER OR PRODUCER DATA			
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