



TECHNICAL SPECIFICATION

Product name	Caviat RED SEADWEED Pearls Pasteurized. Seaweed processing product		
Ingredients (allergens are in bold)	Water, salt, sunflower oil, sugar, gelling agent: sodium alginate; thickeners: carboxymethylcellulose, modified corn starch, carrageenan; stabilizer: calcium chloride; colorants: beta carotene, 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 4.0 to 5.5 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 orange to dark red. A slight difference in the color of individual pearls is allowed. The taste and the smell are typical to salmon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight bitter 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	No
		Special characteristics	Vegan product
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	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		132,3 kJ/ 31,6 kcal	
Fats, g	1,6	of which are saturated	0,3
Carbohydrates, g	4,1	of which is sugar	1,5
Protein, g	0,2	Salt, g	3,8

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 DATA			
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