



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT REGISTRATION REPORT

CAPS FOODS SYSTEMS ES

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COMPANY BACKGROUND

Halal Watch World LLC is a halal certification limited liability corporation based in the state of New York, and has operated in the certification industry since 1990. HWW is an organization that stands upon the trust of the Muslim public, and believes that it is imperative that their trust never be jeopardized. We maintain standards to the highest degree of scrutiny and perform regular audits for the protection of our constituents.

Halal Watch World understands that halal certification is a communal obligation (فرض كفاية), meaning, at least one person of the community must uphold it. If no one takes up this responsibility, the entire community bears a burden of sin. Therefore, we must be extra diligent with this effort. We realize the seriousness of the matter and understand the dire consequences of not filling this duty to the fullest capacity. God explains this to us in the Holy Quran by His statement:

“And say not concerning that which your tongue says falsely: 'This is Halal and this is Haram,' so as to invent lies against Allah. Verily, those who invent lies against Allah will never prosper...A passing brief enjoyment (will be theirs), but they will have a painful torment.”

[Al Quran] 16:116-117

HWW ensures to the best of its ability a high level of authenticity is upheld. This allows them to gain the trust of the Muslim community, and garner strong relationships with companies who produce, process, and distribute halal products at all levels. By this, they are able to offer halal producing company's guidance and consultation on the direction of their processes and products, while ensuring that Islamic dietary standards are always maintained and monitored. Muslims can use this information in order to make well informed decisions about what they choose to eat.

Legal Filings: Halal Watch World holds registered trademark number 4728733, and Department of State (New York) number 4814343. Halal Watch World is also a registered halal certifying organization with The Department of Agriculture and Markets of New York State (See supporting documentation).

We begin in the name of God SWT



CERTIFICATION CONSIDERATIONS

There are 4 main factors taken into consideration when determining the halal status of a product:

Is the product/ingredient Halal Aslan (by default)?

If the product is Halal by default, then there will be no ingredient investigation conducted. An audit of the HPF (Halal Product Facility), facility related documents and product identification documentation will however, still be required.

Is the product/ingredient Halal certified via another organization?

If another organization certifies the product as Halal, then it is incumbent upon us to perform a *tahqeeq* (verification) certification of the establishment. We must be able to ascertain that the certifying body is competent and capable of determining the status of such products. In the event that we are unable to gain this information, our organization must inspect the location of production before certifying.

What is the Risk Assessment of the Facility?

Each HPF (Halal Product Facility) must be assessed and assigned an appropriate level of risk. Each facility is graded according to assessed risk. As risk increases, guidelines, restrictions, and measures become more stringent. Risk is determined according to the products present in the facility, product and process management, and the equipment utilized for processing. Any product/s made with or derived from the items mentioned below would be considered Haram:

1. Human derived ingredients
2. Pork
3. Donkey (excluding the Onager)
4. Animals with fangs or talons (Carnivorous)
(Excluding Hyena and Fox according to school of thought)
5. Animals not slaughtered according to Islamic ritual rites
6. Carrion
7. All forms of filth (Najis) i.e. Urine, Excrement, Blood, Pus, Vomit, etc
8. Insects (other than locusts)
9. Animals fed with more than 50% of any of the above without being fed on a pure diet for a stipulated number of days (The Jallaalah)
10. Any intoxicants
11. Anything toxic or harmful to the body (such as cigarettes)
12. Anything processed, made, produced, manufactured, and/or stored using utensils, equipment, and/or machinery in contact with

any of the above that have not been cleansed according to standards which remove contaminants.

HiRF: High Risk Facility

Any facility that utilizes item/s listed above or a derivative thereof within the HPF and processes both halal and haram products using indifferent tools, machinery, or utensils. Thus, HiRF's by nature involve contaminants in some way in its processing.

MeRF: Medium Risk Facility

Any facility that processes both halal and haram products using segregated tools, machinery, or utensils to the exclusion of items listed above. Facilities that process any of these items, even if segregation methods are employed, are to be deemed HiRF's.

LoRF: Low Risk Facility

Any facility that does not process haram products on or inside of the premises.

As mentioned earlier, in relation to each risk level there are guidelines, restrictions and measures in place for the avoidance of contamination. Before any facility or any product made in said facility can be considered Halal suitable or certified Halal, these guidelines will have to be strictly adhered to.

Regarding contamination, products cannot be cooked upon or within the same utensils without proper cleansing. This means that any liquid substance that interacts with non-halal products becomes contaminated. This includes oil, and other wet cooking surfaces. Thus, if a vat of oil is used to cook non-halal products (which is considered as filth), it cannot be used to cook Halal products without contaminating it.

Are there any contents in the product that contain impermissible ingredients?

We refer to the list of impermissible consumables on the previous pages. If the product under audit is found to contain any of the ingredients on the ban list, these products cannot be considered as halal, unless said ingredients are replaced with halal suitable alternatives.

Client Details: CAPS FOODS SYSTEMS ES

FACILITY PROFILE

A manufacturer that produces imitation caviar and capsule foods.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	23
Total Number of Ingredients:	309
SUPPLIER OVERVIEW	
Supplier 1:	Pescados Rosales S.L
Supplier 2:	Serproquim Food S.L.
Supplier 3:	COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA)
Supplier 4:	Lysi HF
Supplier 5:	Jiangsu Benefit Ocean Technology Co., Ltd
Supplier 6:	DDP Specialty Products Germany GmbH & Co. KG
Supplier 7:	Ingredion Incorporated
Supplier 8:	COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.
Supplier 9:	THAI FISHSOUCRE FSCTORY (SQUID BRAND) Co., Ltd
Supplier 10:	NEDMAG B.V.
Supplier 11:	Oterra A/S
Supplier 12:	Aromata Group by Nactaroma
Supplier 13:	Shangdong Ensign Industry Co. LTD.
Supplier 14:	WUHAN YOUJI INDUSTRIES CO., LTD.
Supplier 15:	Riofrío 1963 S.L
Supplier 16:	Soso LCC
Supplier 17:	Matrix Flavours & Fragrances Sdn Bhd
Supplier 18:	Almi GmbH

PRODUCT INFORMATION

Product Name	HWW Product ID
SP: Perlas de SALMÓN pasteurizadas. Producto transformado a base de pescado. EN: SALMON Pearls Pasteurized. Fish processing product	MR210_PC921
SP: Perlas de ESTURIÓN pasteurizadas. Producto transformado a base de pescado EN: STURGEON Pearls Pasteurized. Fish processing product	MR210_PC922
SP: Perlas de ALGAS ROJAS pasteurizadas. Producto a base de algas EN: RED SEADWEED Pearls Pasteurized. Seaweed processing product	MR210_PC923

SP: Perlas de ALGAS NEGRAS pasteurizadas. Producto a base de algas EN: BLACK SEADWEED Pearls Pasteurized. Seaweed processing product	MR210_PC924
SP: PERLAS de SALMÓN. Producto transformado a base de salmón EN: SALMON PEARLS. Processed product made from salmon	MR210_PC925
SP: PERLAS de ESTURIÓN. Producto transformado a base de esturion EN: STURGEON PEARLS. Processed product made from sturgeon	MR210_RM926
ENCAPSULATED FISH BROTH. PRODUCT OF STURGEON	MR210_PC928
Caviat SALMON Pearls Pasteurized. Fish processing product	MR210_PC931
Caviat STURGEON Pearls Pasteurized. Fish processing product	MR210_PC932
Caviat RED SEADWEED Pearls Pasteurized. Seaweed processing product	MR210_PC933
Caviat BLACK SEADWEED Pearls Pasteurized. Seaweed processing product	MR210_PC934
SP:Perlas de MANGO-MARACUYÁ pasteurizadas. Producto transformado a base de fruta EN: MANGO-PASSION FRUIT pearls pasteurized. Fruit processing product	MR210_PC935
Caviat MANGO-PASSION FRUIT pearls pasteurized. Fruit processing product	MR210_PC936
SP: Perlas de LIMA-LIMON pasteurizadas. Producto transformado a base de fruta EN: LIME-LEMON pearls pasteurized. Fruit processing product	MR210_PC937
Caviat LIME-LEMON Pearls Pasteurized. Fruit processing product	MR210_PC938
SP: Perlas de LIMON pasteurizadas. Producto transformado a base de fruta EN: LEMON pearls pasteurized. Fruit processing product	MR210_PC939
Caviat LEMON pearls pasteurized. Fruit processing product	MR210_PC940
SP: Perlas de FRESA pasteurizadas. Producto transformado a base de fruta EN: STRAWBERRY pearls pasteurized. Fruit processing product	MR210_PC941
Caviat STRAWBERRY pearls pasteurized. Fruit processing product	MR210_PC942
SP: Perlas de YUZU pasteurizadas. Producto transformado a base de fruta EN: YUZU pearls pasteurized. Fruit processing product	MR210_PC943
Caviat YUZU pearls pasteurized. Fruit processing product	MR210_PC944
SP: Perlas de GROSELLA NEGRO pasteurizadas. Producto transformado a base de fruta EN: BLACKCURRANT pearls pasteurized. Fruit processing product	MR210_PC945
Caviat BLACKCURRANT pearls pasteurized. Fruit processing product	MR210_PC946

PRODUCT PROFILE

SP: Perlas de SALMÓN pasteurizadas. Producto transformado a base de pescado. EN: SALMON Pearls Pasteurized. Fish processing product (MR210_PC921)

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 light orange to orange. The color of the eye is dark orange. A slight difference in the color of individual pearls is allowed. The taste and the smell are identical to salmon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight bitter taste is allowed. The product is ready to use.

○ **INGREDIENTS:**

- INGREDIENT 3573 | Salmon (Pescados Rosales S.L)
- INGREDIENT 3574 | Salt (Serproquim Food S.L.)
- INGREDIENT 3575 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3576 | Salmon oil (Lysi HF)
- INGREDIENT 3577 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3578 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3579 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3580 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3581 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3582 | Fish sauce "Squid" (THAI FISHSOUCES FACTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3583 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3584 | Colorant: paprika extract (Oterra A/S)
- INGREDIENT 3585 | Colorant: beta carotene (Oterra A/S)
- INGREDIENT 3586 | Flavour: Red Caviar (Aromata Group by Nactaroma)
- INGREDIENT 3587 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3588 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5286 | Flavoring: Sardine (Almi GmbH)
- INGREDIENT 5287 | Flavoring: Tuna (Almi GmbH)

PRODUCT PROFILE

SP: Perlas de ESTURIÓN pasteurizadas. Producto transformado a base de pescado EN: STURGEON Pearls Pasteurized. Fish processing product (MR210_PC922)

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. The product is ready to use.

• INGREDIENTS:

- INGREDIENT 3589 | Esturion (Riofrío 1963 S.L)
- INGREDIENT 3590 | Salt (Serproquim Food S.L.)
- INGREDIENT 3591 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3592 | Salmon oil (Lysi HF)
- INGREDIENT 3593 | Sugar (Serproquim Food S.L.):
- INGREDIENT 3594 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3595 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG):
- INGREDIENT 3596 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3597 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3598 | Fish sauce "Squid" (THAI FISHSOUCE FSCTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3599 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3600 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3601 | Colorant: Vegetable carbon (Oterra A/S)
- INGREDIENT 3602 | Flavoring: Black Caviar (Serproquim Food S.L.):
- INGREDIENT 3603 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3604 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5284 | Flavoring: Sardine (Almi GmbH)
- INGREDIENT 5285 | Flavoring: Tuna (Almi GmbH)

PRODUCT PROFILE

SP: Perlas de ALGAS ROJAS pasteurizadas. Producto a base de algas EN: RED SEADWEED Pearls Pasteurized. Seaweed processing product (MR210_PC923)

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. The product is ready to use.

• INGREDIENTS:

- INGREDIENT 3606 | Salt (Serproquim Food S.L.)
- INGREDIENT 3607 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3609 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3610 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3611 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3612 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3613 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3615 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3616 | Colorant: paprika extract (Oterra A/S)
- INGREDIENT 3617 | Colorant: beta carotene (Oterra A/S)
- INGREDIENT 3618 | Flavour: Red Caviar (Aromata Group by Nactaroma)
- INGREDIENT 3619 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3620 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

SP: Perlas de ALGAS NEGRAS pasteurizadas. Producto a base de algas EN: BLACK SEADWEED Pearls Pasteurized. Seaweed processing product (MR210_PC924)

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 dark gray to black. A slight difference in the color of individual pearls is allowed. The taste and the smell are typical to sturgeon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight sweet taste is allowed. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3622 | Salt (Serproquim Food S.L.):
- INGREDIENT 3623 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3625 | Sugar (Serproquim Food S.L.):
- INGREDIENT 3626 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3627 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3628 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3629 | Carrageenan (COMPAÑÍA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3631 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3632 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3633 | Colorant: Vegetable carbon (Oterra A/S)
- INGREDIENT 3634 | Flavoring: Black Caviar (Serproquim Food S.L.)
- INGREDIENT 3635 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3636 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

SP: PERLAS de SALMÓN. Producto transformado a base de salmón EN: SALMON PEARLS. Processed product made from salmon (MR210_PC925)

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 light orange to orange. The color of the eye is dark orange. A slight difference in the color of individual pearls is allowed. The taste and the smell are identical to salmon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight bitter taste is allowed. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3637 | Salmon (Pescados Rosales S.L)
- INGREDIENT 3638 | Salt (Serproquim Food S.L.)
- INGREDIENT 3639 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3640 | Salmon oil (Lysi HF)
- INGREDIENT 3641 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3642 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3643 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)

- INGREDIENT 3644 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3645 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3646 | Fish sauce "Squid" (THAI FISHSOUCRE FACTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3647 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3648 | Colorant: paprika extract (Oterra A/S)
- INGREDIENT 3649 | Colorant: beta carotene (Oterra A/S)
- INGREDIENT 3650 | Flavour: Red Caviar (Aromata Group by Nactaroma)
- INGREDIENT 3651 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3652 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5282 | Flavoring: Sardine (Almi GmbH)
- INGREDIENT 5283 | Flavoring: Tuna (Almi GmbH)

PRODUCT PROFILE

SP: PERLAS de ESTURIÓN. Producto transformado a base de esturion EN: STURGEON PEARLS. Processed product made from sturgeon (MR210_RM926)

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. The product is ready to use.

• INGREDIENTS:

- INGREDIENT 3653 | Esturion (Riofrío 1963 S.L)
- INGREDIENT 3654 | Salt (Serproquim Food S.L.)
- INGREDIENT 3655 | Sunflower oil (COMPAÑIA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3656 | Salmon oil (Lysi HF)
- INGREDIENT 3657 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3658 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3659 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3660 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3661 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)

- INGREDIENT 3662 | Fish sauce "Squid" (THAI FISHSOUCE FSCTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3663 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3664 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3665 | Colorant: Vegetable carbon (Oterra A/S)
- INGREDIENT 3666 | Flavoring: Black Caviar (Serproquim Food S.L.)
- INGREDIENT 3667 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3668 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5280 | Flavoring: Sardine (Almi GmbH)
- INGREDIENT 5281 | Flavoring: Tuna (Almi GmbH)

PRODUCT PROFILE

ENCAPSULATED FISH BROTH. PRODUCT OF STURGEON (MR210_PC928)

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. The product is ready to use.

• INGREDIENTS:

- INGREDIENT 3682 | Esturion (Riofrío 1963 S.L)
- INGREDIENT 3683 | Salt (Serproquim Food S.L.)
- INGREDIENT 3684 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3685 | Salmon oil (Lysi HF)
- INGREDIENT 3686 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3687 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3688 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3689 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3690 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3691 | Fish sauce "Squid" (THAI FISHSOUCE FSCTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3692 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3693 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3694 | Colorant: Vegetable carbon (Oterra A/S)

- INGREDIENT 3695 | Flavoring: Black Caviar (Serproquim Food S.L.)
- INGREDIENT 3696 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3697 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5278 | Flavoring: Tuna (Almi GmbH)
- INGREDIENT 5279 | Flavoring: Sardine (Almi GmbH)

PRODUCT PROFILE

Caviat SALMON Pearls Pasteurized. Fish processing product (MR210_PC931)

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 light orange to orange. The color of the eye is dark orange. A slight difference in the color of individual pearls is allowed. The taste and the smell are identical to salmon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight bitter taste is allowed. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3702 | Salmon (Pescados Rosales S.L)
- INGREDIENT 3703 | Salt (Serproquim Food S.L.)
- INGREDIENT 3704 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3705 | Salmon oil (Lysi HF)
- INGREDIENT 3706 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3707 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3708 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3709 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3710 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3711 | Fish sauce "Squid" (THAI FISHSOUCES FACTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3712 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3713 | Colorant: paprika extract (Oterra A/S)
- INGREDIENT 3714 | Colorant: beta carotene (Oterra A/S)
- INGREDIENT 3715 | Flavour: Red Caviar (Aromata Group by Nactaroma)
- INGREDIENT 3716 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3717 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5276 | Flavoring: Tuna (Almi GmbH)
- INGREDIENT 5277 | Flavoring: Sardine (Almi GmbH)

PRODUCT PROFILE

Caviat STURGEON Pearls Pasteurized. Fish processing product (MR210_PC932)

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. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3718 | Esturion (Riofrío 1963 S.L)
- INGREDIENT 3719 | Salt (Serproquim Food S.L.)
- INGREDIENT 3720 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3721 | Salmon oil (Lysi HF)
- INGREDIENT 3722 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3723 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3724 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3725 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3726 | Carrageenan (COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3727 | Fish sauce "Squid" (THAI FISHSOUCES FACTORY (SQUID BRAND) Co., Ltd)
- INGREDIENT 3728 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3729 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3730 | Colorant: Vegetable carbon (Oterra A/S)
- INGREDIENT 3731 | Flavoring: Black Caviar (Serproquim Food S.L.)
- INGREDIENT 3732 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3733 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5274 | Flavoring: Tuna (Almi GmbH)
- INGREDIENT 5275 | Flavoring:Sardine (Almi GmbH)

PRODUCT PROFILE

Caviat RED SEADWEED Pearls Pasteurized. Seaweed processing product (MR210_PC933)

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. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3734 | Salt (Serproquim Food S.L.)
- INGREDIENT 3735 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3736 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3737 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3738 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3739 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3740 | Carrageenan (COMPAÑÍA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3741 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3742 | Colorant: paprika extract (Oterra A/S)
- INGREDIENT 3743 | Colorant: beta carotene (Oterra A/S)
- INGREDIENT 3744 | Flavour: Red Caviar (Aromata Group by Nactaroma)
- INGREDIENT 3745 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3746 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

Caviat BLACK SEADWEED Pearls Pasteurized. Seaweed processing product (MR210_PC934)

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 dark gray to black. A slight difference in the color of individual pearls is allowed. The taste and the smell are typical to sturgeon caviar, clean, without foreign taste and odor. Taste is from slightly salty to salty. Slight sweet taste is allowed. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3747 | Salt (Serproquim Food S.L.)

- INGREDIENT 3748 | Sunflower oil (COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA))
- INGREDIENT 3749 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3750 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3751 | Carboxymethylcellulose (DDP Specialty Products Germany GmbH & Co. KG)
- INGREDIENT 3752 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3753 | Carrageenan (COMPAÑÍA ESPAÑOLA DE ALGAS MARINAS, S.)
- INGREDIENT 3754 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3755 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3756 | Colorant: Vegetable carbon (Oterra A/S)
- INGREDIENT 3757 | Flavoring: Black Caviar (Serproquim Food S.L.)
- INGREDIENT 3758 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3759 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 5273 | Flavoring 2 (Almi GmbH)

PRODUCT PROFILE

SP: Perlas de MANGO-MARACUYÁ pasteurizadas. Producto transformado a base de fruta EN: MANGO-PASSION FRUIT pearls pasteurized. Fruit processing product (MR210_PC935)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. The color is bright yellow with an orange tint. Dark inclusions are allowed (crushed passion fruit seeds). The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to mango and passion fruit, clean, without foreign taste and odor. The product is ready to use.

• INGREDIENTS:

- INGREDIENT 3760 | Apple juice (Soso LCC)
- INGREDIENT 3763 | Mango Puree (Soso LCC)
- INGREDIENT 3764 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3765 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3767 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3770 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3771 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3773 | Flavoring Passion Fruit (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3774 | Citric acid (Shangdong Ensign Industry Co. LTD.)

- INGREDIENT 3775 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 3776 | Passion Fruit Puree (Soso LCC)
- INGREDIENT 5291 | Flavoring Mango (Matrix Flavours & Fragrances Sdn Bhd)

PRODUCT PROFILE

Caviat MANGO-PASSION FRUIT pearls pasteurized. Fruit processing product (MR210_PC936)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. The color is bright yellow with an orange tint. Dark inclusions are allowed (crushed passion fruit seeds). The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to mango and passion fruit, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3777 | Apple juice (Soso LCC)
- INGREDIENT 3778 | Mango Puree (Soso LCC)
- INGREDIENT 3779 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3780 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3781 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3782 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3783 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3784 | Flavoring Mango (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3785 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3786 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 3787 | Passion Fruit Puree (Soso LCC)
- INGREDIENT 5290 | Flavoring Passion Fruit (Matrix Flavours & Fragrances Sdn Bhd)

PRODUCT PROFILE

SP: Perlas de LIMA-LIMON pasteurizadas. Producto transformado a base de fruta EN: LIME-LEMON pearls pasteurized. Fruit processing product (MR210_PC937)

The product is spherical capsules in sweet syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from yellow greenish to bright light green,

uniform throughout. The taste is bright, concentrated, sweet and sour. The taste, smell and color are identical to lime and lemon, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3788 | Apple juice (Soso LCC)
- INGREDIENT 3789 | Lemon Juice (Soso LCC)
- INGREDIENT 3790 | Sugar (Serproquim Food S.L.):
- INGREDIENT 3791 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3792 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3793 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3794 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3795 | Flavoring Lime (Serproquim Food S.L.)
- INGREDIENT 3796 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3797 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)
- INGREDIENT 3798 | Lime Juice (Soso LCC)
- INGREDIENT 3799 | Colorant: chlorophyll (Oterra A/S)
- INGREDIENT 5289 | Flavoring Lemon (Serproquim Food S.L.)

PRODUCT PROFILE

Caviat LIME-LEMON Pearls Pasteurized. Fruit processing product (MR210_PC938)

The product is spherical capsules in sweet syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from yellow greenish to bright light green, uniform throughout. The taste is bright, concentrated, sweet and sour. The taste, smell and color are identical to lime and lemon, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3800 | Apple juice (Soso LCC)
- INGREDIENT 3801 | Lemon Juice (Soso LCC)
- INGREDIENT 3802 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3803 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3804 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3805 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3806 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3807 | Flavoring Lime (Serproquim Food S.L.)
- INGREDIENT 3808 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3809 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

- INGREDIENT 3810 | Lime Juice (Soso LCC)
- INGREDIENT 3811 | Colorant: chlorophyll (Oterra A/S)
- INGREDIENT 5288 | Flavoring Lemon (Serproquim Food S.L.)

PRODUCT PROFILE

SP: Perlas de LIMON pasteurizadas. Producto transformado a base de fruta EN: LEMON pearls pasteurized. Fruit processing product (MR210_PC939)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from light yellow to bright yellow, uniform throughout. The taste is bright, concentrated, sour with a light sweet taste. The taste, smell and color are identical to lemon, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**
 - INGREDIENT 3812 | Apple juice (Soso LCC)
 - INGREDIENT 3813 | Lemon Juice (Soso LCC)
 - INGREDIENT 3814 | Sugar (Serproquim Food S.L.)
 - INGREDIENT 3815 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
 - INGREDIENT 3816 | Modified corn starch (Ingredion Incorporated)
 - INGREDIENT 3817 | Calcium chloride (NEDMAG B.V.)
 - INGREDIENT 3818 | Colorant: Curcumin (Oterra A/S)
 - INGREDIENT 3819 | Flavoring: Lemon (Serproquim Food S.L.)
 - INGREDIENT 3820 | Citric acid (Shangdong Ensign Industry Co. LTD.)
 - INGREDIENT 3821 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

Caviat LEMON pearls pasteurized. Fruit processing product (MR210_PC940)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from light yellow to bright yellow, uniform throughout. The taste is bright, concentrated, sour with a light sweet taste. The taste, smell and color are identical to lemon, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3824 | Apple juice (Soso LCC)
- INGREDIENT 3825 | Lemon Juice (Soso LCC)
- INGREDIENT 3826 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3827 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3828 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3829 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3830 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3831 | Flavoring: Lemon (Serproquim Food S.L.)
- INGREDIENT 3832 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3833 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

SP: Perlas de FRESA pasteurizadas. Producto transformado a base de fruta EN: STRAWBERRY pearls pasteurized. Fruit processing product (MR210_PC941)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from light red to bright red, uniform throughout. Dark inclusions are allowed (crushed strawberry seeds) The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to strawberry, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3834 | Apple juice (Soso LCC)
- INGREDIENT 3835 | Strawberry Puree (Soso LCC)
- INGREDIENT 3836 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3837 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3838 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3839 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3840 | Colorant: Strawberry (Oterra A/S)
- INGREDIENT 3841 | Flavoring: Strawberry (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3842 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3843 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

Caviar STRAWBERRY pearls pasteurized. Fruit processing product (MR210_PC942)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from light red to bright red, uniform throughout. Dark inclusions are allowed (crushed strawberry seeds) The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to strawberry, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3844 | Apple juice (Soso LCC)
- INGREDIENT 3845 | Strawberry Puree (Soso LCC)
- INGREDIENT 3846 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3847 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3848 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3849 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3850 | Colorant: Strawberry (Oterra A/S)
- INGREDIENT 3851 | Flavoring: Strawberry (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3852 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3853 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

SP: Perlas de YUZU pasteurizadas. Producto transformado a base de fruta EN: YUZU pearls pasteurized. Fruit processing product (MR210_PC943)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is light yellow, uniform throughout. The taste is bright, concentrated, sour with a light sweet taste. Bitter taste is allowed. The taste, smell and color are identical to yuzu, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3854 | Apple juice (Soso LCC)
- INGREDIENT 3855 | Yuzu Juice (Soso LCC)
- INGREDIENT 3856 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3857 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3858 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3859 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3860 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3861 | Flavoring: Yuzu (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3862 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3863 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

Caviat YUZU pearls pasteurized. Fruit processing product (MR210_PC944)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is light yellow, uniform throughout. The taste is bright, concentrated, sour with a light sweet taste. Bitter taste is allowed. The taste, smell and color are identical to yuzu, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3864 | Apple juice (Soso LCC)
- INGREDIENT 3865 | Yuzu Juice (Soso LCC)
- INGREDIENT 3866 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3867 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3868 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3869 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3870 | Colorant: Curcumin (Oterra A/S)
- INGREDIENT 3871 | Flavoring: Yuzu (Matrix Flavours & Fragrances Sdn Bhd)
- INGREDIENT 3872 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3873 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

SP: Perlas de GROSELLA NEGRO pasteurizadas. Producto transformado a base de fruta EN: BLACKCURRANT pearls pasteurized. Fruit processing product (MR210_PC945)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from dark burgundy to dark purple, uniform throughout. Dark inclusions are allowed (crushed blackcurrant seeds) The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to blackcurrant, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3874 | Apple juice (Soso LCC)
- INGREDIENT 3875 | Blackcurrant Puree (Soso LCC)
- INGREDIENT 3876 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3877 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3878 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3879 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3880 | Colorant: blackcurrant (Oterra A/S)
- INGREDIENT 3881 | Flavoring Blackcurrant (Serproquim Food S.L.)
- INGREDIENT 3882 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3883 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

PRODUCT PROFILE

Caviat BLACKCURRANT pearls pasteurized. Fruit processing product (MR210_PC946)

The product is spherical capsules in syrup. The size of the capsule can vary from 2.0 to 8.0 mm. The ratio between the capsule and the filling in the consumer container is 75:25. The pearls shell is gel-like, strong, elastic, and bursts when pressed with the release of the internal contents. The internal contents of the pearls are liquid and fluid. Color is from dark burgundy to dark purple, uniform throughout. Dark inclusions are allowed (crushed blackcurrant seeds) The taste is bright, concentrated, sour and sweet. The taste, smell and color are identical to blackcurrant, clean, without foreign taste and odor. The product is ready to use.

- **INGREDIENTS:**

- INGREDIENT 3884 | Apple juice (Soso LCC)
- INGREDIENT 3885 | Blackcurrant Puree (Soso LCC)
- INGREDIENT 3886 | Sugar (Serproquim Food S.L.)
- INGREDIENT 3887 | Sodium alginate (Jiangsu Benefit Ocean Technology Co., Ltd)
- INGREDIENT 3888 | Modified corn starch (Ingredion Incorporated)
- INGREDIENT 3889 | Calcium chloride (NEDMAG B.V.)
- INGREDIENT 3890 | Colorant: blackcurrant (Oterra A/S)

- INGREDIENT 3891 | Flavoring Blackcerrant (Serproquim Food S.L.)
- INGREDIENT 3892 | Citric acid (Shangdong Ensign Industry Co. LTD.)
- INGREDIENT 3893 | Sodium benzoate (WUHAN YOUJI INDUSTRIES CO., LTD.)

CLEANING METHOD

Description:

3.3.1 Sanitization of premises, equipment, inventory and containers shall be carried out with detergents and disinfectants approved for use in the food industry.

The premises are sanitized in accordance with the company's sanitization regulations.

In addition, bactericidal irradiators operate in automatic and manual modes to maintain the sanitary and hygienic regime. The operating time of bactericidal irradiators is taken into account in accordance with certain standards

3.3.2 The inventory used for sanitization shall be labeled. It is prohibited to use equipment that is not intended for the type of work specified in the MI. Storage in labeled lockers for each site. The equipment used in the cleaning of sanitary facilities shall be stored separately from the equipment for cleaning production facilities, and it is prohibited to use it for other premises.

3.3.3 The equipment is located in the process of technological production of products (from the beginning of the process to the end) with free access of personnel both during the operation of the equipment and during maintenance.

3.3.4 Production equipment - (racks, tables, wheelbarrows, etc.) made of stainless steel, plastic or other materials approved for use in the food industry. The surface of the equipment and inventory is smooth, easy to clean and disinfect. Sanitization is carried out in accordance to standard rules.

3.3.5 Sanitization of containers is carried out in accordance with the current rules at the enterprise. Containers after sanitization are stored in a specially designated place.

3.3.6 Detergents and disinfectants for Sanitization are prepared in accordance with with approved rules.

3.3.7 Equipment washing and disinfection is performed by the staff of the production department. The responsibility for the equipment MI is borne by the production manager, whose staff performs the procedure. Control over compliance with the requirements is carried out by process engineer (sanitation).

3.3.8 The equipment after repair is put into operation after washing and disinfection. Control is entrusted to shift supervisors and the production manager, and verification is entrusted to process engineer (sanitation).

Frequency: Daily.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
Pescados Rosales S.L	Salmon	Pass	HALAL_ASLAN	ANIMAL
Serproquim Food S.L.	Salt	Pass	HALAL_ASLAN	MINERAL
COMPAÑÍA OLEÍCOLA DE REFINACIÓN Y ENVASADO, S.A. (COREYSA)	Sunflower oil	Pass	HALAL_ASLAN	PLANT
Lysi HF	Salmon oil	Pass	HALAL_ASLAN	ANIMAL
Serproquim Food S.L.	Sugar	Pass	HALAL_ASLAN	PLANT
Jiangsu Benefit Ocean Technology Co., Ltd	Sodium alginate	Pass	HALAL_ASLAN	SYNTHETIC
DDP Specialty Products Germany GmbH & Co. KG	Carboxymethylcellulose	Pass	HALAL_SHARTAN	SYNTHETIC
Ingredion Incorporated	Modified corn starch	Pass	HALAL_ASLAN	PLANT
COMPAÑIA ESPAÑOLA DE ALGAS MARINAS, S.	Carrageenan	Pass	HALAL_SHARTAN	SYNTHETIC
THAI FISHSOUCE FSCTORY (SQUID BRAND) Co., Ltd	Fish sauce "Squid"	Pass	HALAL_ASLAN	ANIMAL
NEDMAG B.V.	Calcium chloride	Pass	HALAL_SHARTAN	SYNTHETIC
Oterra A/S	Colorant: paprika extract	Pass	HALAL_ASLAN	SYNTHETIC
Oterra A/S	Colorant: beta carotene	Pass	HALAL_SHARTAN	SYNTHETIC
Aromata Group by Nactaroma	Flavour: Red Caviar	Pass	HALAL_ASLAN	SYNTHETIC
Shangdong Ensign Industry Co. LTD.	Citric acid	Pass	HALAL_SHARTAN	SYNTHETIC
WUHAN YOUJI INDUSTRIES CO., LTD.	Sodium benzoate	Pass	HALAL_SHARTAN	SYNTHETIC
Riofrío 1963 S.L	Esturion	Pass	HALAL_ASLAN	ANIMAL
Oterra A/S	Colorant: Curcumin	Pass	HALAL_SHARTAN	SYNTHETIC
Oterra A/S	Colorant: Vegetable carbon	Pass	HALAL_SHARTAN	SYNTHETIC
Serproquim Food S.L.	Flavoring: Black Caviar	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Apple juice	Pass	HALAL_ASLAN	PLANT
Soso LCC	Mango Puree	Pass	HALAL_ASLAN	PLANT
Matrix Flavours & Fragrances Sdn Bhd	Flavoring Passion Fruit	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Passion Fruit Puree	Pass	HALAL_ASLAN	PLANT

Matrix Flavours & Fragrances Sdn Bhd	Flavoring Mango	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Lemon Juice	Pass	HALAL_ASLAN	PLANT
Serproquim Food S.L.	Flavoring Lime	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Lime Juice	Pass	HALAL_ASLAN	PLANT
Oterra A/S	Colorant: chlorophyll	Pass	HALAL_SHARTAN	SYNTHETIC
Serproquim Food S.L.	Flavoring: Lemon	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Strawberry Puree	Pass	HALAL_ASLAN	PLANT
Oterra A/S	Colorant: Strawberry	Pass	HALAL_SHARTAN	SYNTHETIC
Matrix Flavours & Fragrances Sdn Bhd	Flavoring: Strawberry	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Yuzu Juice	Pass	HALAL_ASLAN	PLANT
Matrix Flavours & Fragrances Sdn Bhd	Flavoring: Yuzu	Pass	HALAL_SHARTAN	SYNTHETIC
Soso LCC	Blackcurrant Puree	Pass	HALAL_ASLAN	PLANT
Oterra A/S	Colorant: blackcurrant	Pass	HALAL_SHARTAN	SYNTHETIC
Serproquim Food S.L.	Flavoring Blackcurrant	Pass	HALAL_SHARTAN	SYNTHETIC
Serproquim Food S.L.	Flavoring Blackcerrant	Pass	HALAL_SHARTAN	SYNTHETIC
Almi GmbH	Flavoring 2	Pass	HALAL_SHARTAN	SYNTHETIC
Almi GmbH	Flavoring: Tuna	Pass	HALAL_SHARTAN	SYNTHETIC
Almi GmbH	Flavoring: Sardine	Pass	HALAL_SHARTAN	SYNTHETIC
Almi GmbH	Flavoring: Sardine	Pass	HALAL_SHARTAN	SYNTHETIC
Serproquim Food S.L.	Flavoring Lemon	Pass	HALAL_SHARTAN	SYNTHETIC

TESTING METHOD

The following tests are performed for the production facility: N/A.

DOCUMENTATION

Category	Results
Legal Business Documents	PASS
Proof Of Purchase	PASS
Pest Control	PASS
Water Report	PASS
Traceability Plan	PASS
Flowchart of Processing	PASS
SSOP (Standard Sanitation Operating Procedure)	PASS
Recall Plan	PASS

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. CAPS FOODS SYSTEMS ES's product/s are deemed to be Halal compliant and suitable.

Based upon this information, the review team hereby recommends Halal certification for all products mentioned in this report.

My signature below is a testimony that the information provided herein is factual to the best of my knowledge.

REVIEW AGENT:



Tameem Allie

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

Certification Committee Chair

Date: May 30, 2024