

CARELIAN CAVIAR | Nordic Black

Caviar of Siberian Sturgeon (*Acipenser Baerii*)



LABEL:

QUALITY: Fresh malossol
COLOUR: Black
SIZE OF EGGS: >2.4 mm
SALT CONTENT: 3.0–3.5 %, does not include preservatives or additives
SHELF LIFE: 4 months on production date
STORAGE: -2 – +0° C
Not always in stock

CHEMICAL TOLERANCES: According to European laws
PACKAGING: 10 g, 30 g, 50 g, 125 g, 250 g, 500 g in labeled metal vacuum tins

INFORMATION ON BOTTOM

LABEL: Best before date
Keep cool at +/- 2° C
Net weight, g
Salt content, %
CITES code number
CITES specifications name and address of producer

DOCUMENTS REQUIRED FOR

EXPORT OUTSIDE EUROPE: Commercial invoice and proforma invoice
Packing list
CITES Export Certificate (if applicable)
Certificate of microbiological analysis

PACKING: In EPP boxes, with ice gel, not to exceed +5° C until delivery is completed

BACTERIOLOGICAL ANALYSIS: METHOD/UNIT
Aerobic micro organisms ISO 4833/2003, cfu/g
Enterobacteriaceae NMKL 144/2005, cfu/g
E.coli NMKL 125/2005, cfu/g
Listerial monocytogenes ISO 11290 – 1:1996 (Amd. 1:2004), 25 g
Presumptive Bacillus cereus NMKL 67/2010, cfu/g

DELIVERY After order: maximum 7 days within EU,
outside EU 1–4 weeks depending on CITES Export Certification