

PRODUCTS | NORDIC CHEF

Caviar of Siberian Sturgeon (*Acipenser Baerii*)



LABEL:

QUALITY: Matured Iranian recipe malossol caviar
COLOUR: Light grey, grey, dark grey, light black to medium black
SIZE OF EGGS: >2.6 mm
SALT CONTENT: 2,9– 3.5 %
PRESERVATIVES: 3–4 g per kg (E 285, E284)
SHELF LIFE: Minimum 3 months
STORAGE: -3/+3° C
Tins should be turned over every week

CHEMICAL TOLERANCES: According to European laws
PACKAGING: 250g and 500g in labeled metal vacuum tins

BOTTOM LABEL INFO: Best before date
Keep cool at -/+ 3° 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
Enterobacteriace	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