

Diamond Caviar

Co. (L.T.D)



♦ Diamond Caviar ♦

Diamond Caviar Co.(L.T.D) Company Registered in Iran Whith Regitration Number 562966
(Iman Sazeh Hezareh)

- **Type of Caviar :** Iranian Farmed Sevruga Caviar
- **Scientific Name :** Acipenser Stellatus
- **Size of Eggs :** 2.2 mm up to 2.8 mm
- **Color of Eggs :** Bright Gray
- **Ingredients :** Sturgeon Eggs (Fish), Salt, Preservative (Tetra Sodium Borax, Boric Asid <3/1000)
- **Origin :** Iran
- **Chemical Properties of Caviar :**

Properties		Caviar	Pressed Caviar
Humidity (Percentage)		53-45	50-40
Salt (In Grams)		5-5/3	10-5
Total Volatile Nitrogen (In Terms of Milligrams of Free Nitrogen Per 100 Grams)		Maximum 3	
PH		5/6 - 8/5	
Boric Acid and Borax		Maximum (4000 PPM) 0/4%	
Permissible Limits Heavy Metals (P.P.M)	Lead	Maximum 1	
	Mercury	Maximum 2/0	
	Cadmium	Maximum 1	
	Arsenic	Maximum 1	

* The information provided is based on the information and data of the veterinary organization of Iran.



■ **Nutritional Values :**

Energy Values PER 100g	
Calories	272,5 kcal - 1141 kj
Fat	18,6g
of which saturated fatty acids	4,6g
Carbohydrates	2,2g
With Sugar	0g
Protein	24,4g
Fibers	0,2g
Salt	3,9g
Sodium	1544,5 mg

* All values in the table above fluctuate by 10% depending on the type of sturgeon fishes.

■ **Shelf Life of Caviar :**

Product Name	Supply Form	Terms of Maintenance		Shelf Life
		Temperature (Degrees Celsius)	Relative Humidity (Percentage)	
Caviar Prepared With Salt and Borax (By Absorbing Salt 5/3 Until the 5/4 Percentage and 3 Until the 4 Thousand PPM Boric Acid and Borax)	One and Two Kg Metal Vacuum Packages	-1 Until the -3	85 - 90	6 Months
Pressed Caviar With Salt 6 Until the 9 Percentage	Two Kg Vacuum Packed	-2 Until the -4	75 - 80	10 Months
Caviar Prepared With Pure Salt	In the Barrel	-1 Until the -5	80 - 85	5 Months
	In Metal Cans	-2 Until the -5	80 - 85	6 Months

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- **OGM / Allergenes / ionisation :** This product is free from genetically modified organisms (European Regulations N° 1829/2003/CE and N° 1830/2003/CE)

This product has not undergone any ionizing treatment during its manufacture (Directive 1999/2/CE Dated 22.02.1999)

■ **Microbial Criteria of Caviar :**

Test	Limit Allowed
Overall Count of Microorganisms (In One Gram)	10^4
Escherichia Coli (In One Gram)	0
Staphylococcus Aureus (In One Gram)	0
Salmonella (In 25 Gram)	0
Listeria Monocytogenes (In 25 Gram)	0
Regenerative Clostridium Sulfite (In One Gram)	0
Yeast and Mould (In One Gram)	10^2

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■ **Final Product :**

Packaging	10gr	30gr	50gr	100gr	125gr	200gr	250gr	500gr	1kg	2kg
Traditional Boxes Leaded								✓	✓	✓
Vacuum Boxes	✓	✓	✓	✓	✓	✓	✓	✓		



■ Caviar is Always Sold Individually

State	Variable		
Conservation Date	Costs	Pasteurized	Freeze
	4 Months	9 Months	/
Temperature Conservation	Between -2°C and 0°C	Between -2°C and 0°C	/
Color	Large Dark or Light Gray Pearls		
Taste	Strong and Salty Taste		
Customs Nomenclature Code (Intrastat)		160431.00	

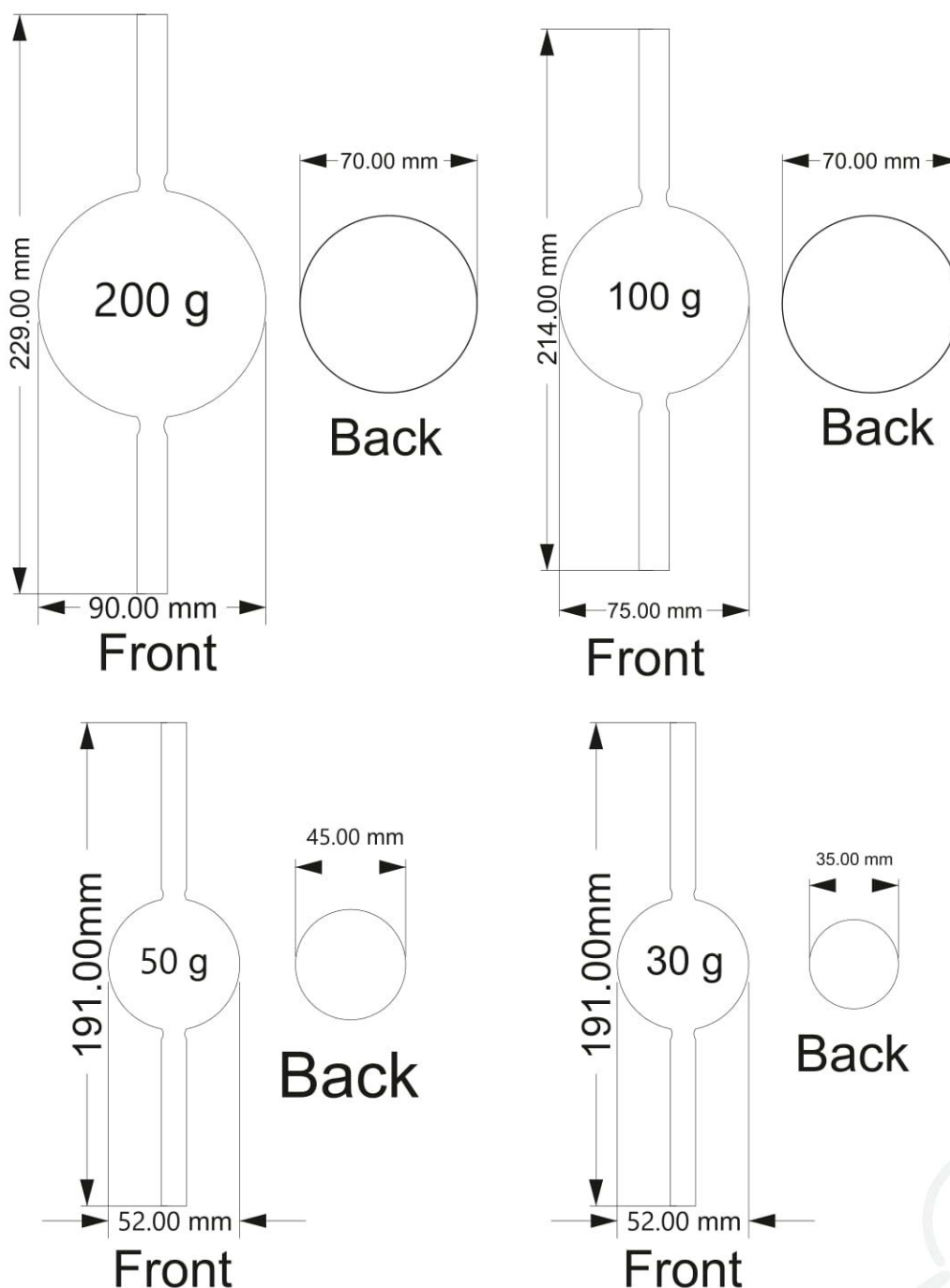
■ Raw Material :

Primary Packaging	Original Metal & Polyester Boxes of +/-1,8kg
Minimum Production DLC	12 Months
State	Costs
Conservation Condition	Store Between -2°C et 0°C

- **Packaging :**
- 10, 30, 50, 100, 200, gr Cans
 - 50, 100, gr Can/jaar
 - 1 Kg Can (Tinplate) & Plastic (Fiberglass)



- Information about the labels on the front metal cans as well as the logo on the cans can be installed at the customers request from the buyers trademarks.





■ Price List :

	(1 - 5) kg	(5 - 10) kg	(10 - 20) kg	Over 20 kg
1.8 mm up to 2.2 mm	900.00€/kg	850.00€/kg	800.00€/kg	750.00€/kg

- Shipping Cost : Shipping Cost + Custom Service Cost in Iran + Processing Cost in Iran + Repacking Cost in Iran Undertake the **Diamond Caviar Co.**

Custom Services in Destination Undertake the Buyer.

- Payment : 100% of payment must be paid before the CITES Certification is issued.

- Certificates : CITES Certificate, Health Certificate, Veterinary Certificate, Original Certificate

- International CITES Code : 535 Iran

- Logistics : The final product is shipped in two layers of foam box with adhesive coating with dry ice according to the time of arrival to the destination.
The amount of dry ice is calculated according to the amount of time the final product reaches the destination.