

Caviar Specification

Product Common Name: Hybrid Sturgeon Caviar

Latin Name: *Acipenser schrenckii* x *Huso dauricus*

Color: Dark gray/Light yellow

Roe diameter: at least 3.0mm

Ingredients: Borax caviar 3.9% Salt, 0.43% borax and 95.67% sturgeon roe

Allergen: Sturgeon roe

Nutrition facts:

Nutrition Facts		
Test Item(s)	Serving Size 100g	
Calories	1184.0	KJ
Protein	27.6	g
Total Fat	19.1	g
—Saturated Fat	5.1	g
—Trans Fat	0.3	g
Total Carbohydrate	<0.1	g
—Sugars	0	g
—Dietary Fiber	1.0	g
Sodium	1093.0	mg

Biological criteria:

Item	Analysis method	Standard
Total bac.	GB 4789.2-2010	≤5000 cfu/g
Coli. group	GB 4789.3-2010	<3 MPN/g
E. coli	GB 4789.38-2008	Neg.
Salmonella	GB 4789.4-2010	Neg.
Staph. aureus	GB 4789.10-2010	Neg.
Vibrio parahaemolyticus	GB/T4789.7-2008	Neg.
Listeria monocytogenes	GB 4789.30-2010	Neg.

Chemical criteria: must meet the State exportation standard.

Compound	Standard
Chloramphenicol	<0.3 ug/kg
Nitrofurantoin metabolites	<1.0 ug/kg
Malachite green and leuco malachite green	<0.5 ug/kg
Crystal violet and leuco crystal violet	<0.5 ug/kg
Fluoroquinolones	<10.0 ug/kg
Borax	Permitted countries and areas only ≤ 4g/kg (as in boric acid)

Packaging: 1000g/1800g Original PP-tin with rubber belt

Transportation, storage, and sale methods: keep storage temperature during -2°C-0°C at all time during transportation, storage, and sale.

Shelf life: Borax caviar 9 months.

Caviar Specification

Product Common Name: Russian Sturgeon Caviar

Latin Name: *Acipenser gueldenstaedtii*

Color: Dark brown/Gray

Roe diameter: at least 3.0mm

Ingredients: Pure salt caviar 3.7% Salt, 96.3% sturgeon roe

Allergen: Sturgeon roe

Nutrition facts:

Nutrition Facts		
Test Item(s)	Serving Size 100g	
Calories	1027.0	KJ
Protein	24.8	g
Total Fat	15.4	g
—Saturated Fat	3.7	g
—Trans Fat	0.2	g
Total Carbohydrate	1.7	g
—Sugars	0	g
—Dietary Fiber	0.7	g
Sodium	1230.6	mg

Biological criteria:

Item	Analysis method	Standard
Total bac.	GB 4789.2-2010	≤5000 cfu/g
Coli. group	GB 4789.3-2010	<3 MPN/g
E. coli	GB 4789.38-2008	Neg.
Salmonella	GB 4789.4-2010	Neg.
Staph. aureus	GB 4789.10-2010	Neg.
Vibrio parahaemolyticus	GB/T4789.7-2008	Neg.
Listeria monocytogenes	GB 4789.30-2010	Neg.

Chemical criteria: must meet the State exportation standard.

Compound	Standard
Chloramphenicol	<0.3 ug/kg
Nitrofurantoin metabolites	<1.0 ug/kg
Malachite green and leuco malachite green	<0.5 ug/kg
Crystal violet and leuco crystal violet	<0.5 ug/kg
Fluoroquinolones	<10.0 ug/kg
Borax	Permitted countries and areas only ≤ 4g/kg (as in boric acid)

Packaging: 1000g/1800g Original PP-tin with rubber belt

Transportation, storage, and sale methods: keep storage temperature below -2°C-0°C at all time during transportation, storage, and sale.

Shelf life: Pure salt caviar 6 months.

Caviar Specification

Product Common Name: Beluga Caviar

Latin Name: Huso Huso

Color: Gray

Roe diameter: at least 3.2mm

Ingredients: Borax caviar 3.9% Salt, 0.43% borax and 95.67% sturgeon roe

Allergen: Sturgeon roe

Nutrition facts:

Nutrition Facts		
Test Item(s)	Serving Size 100g	
Calories	1141.0	KJ
Protein	24.4	g
Total Fat	18.6	g
—Saturated Fat	4.6	g
—Trans Fat	0.3	g
Total Carbohydrate	2.2	g
—Sugars	0	g
—Dietary Fiber	0.2	g
Sodium	1544.5	mg

Biological criteria:

Item	Analysis method	Standard
Total bac.	GB 4789.2-2010	≤5000 cfu/g
Coli. group	GB 4789.3-2010	< 3 MPN/g
E. coli	GB 4789.38-2008	Neg.
Salmonella	GB 4789.4-2010	Neg.
Staph. aureus	GB 4789.10-2010	Neg.
Vibrio parahaemolyticus	GB/T4789.7-2008	Neg.
Listeria monocytogenes	GB 4789.30-2010	Neg.

Chemical criteria: must meet the State exportation standard.

Compound	Standard
Chloramphenicol	<0.3 ug/kg
Nitrofurantoin metabolites	<1.0 ug/kg
Malachite green and leuco malachite green	<0.5 ug/kg
Crystal violet and leuco crystal violet	<0.5 ug/kg
Fluoroquinolones	<10.0 ug/kg
Borax	Permitted countries and areas only ≤ 4g/kg(as in boric acid)

Packaging: 1000g/1800g Original PP-tin with rubber belt

Transportation, storage, and sale methods: keep storage temperature below -2℃-0℃ at all time during transportation, storage, and sale.

Shelf life: Borax caviar 9 months.