

Produktspezifikation	
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1. Artikelinformationen	
Article name	Caviar Crunch
Product category	Dried caviar of "Acipenser baerii"
Articlenumber	118560 (25g), 118561 (100g)
EAN	4050886222627, 4050886222634,
Customs tariff code	16043100
Shelflife (days)	426
Available packing units	25g jar, 100g jar,
Packaging material of the sales packaging	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Foil bag FB (PET/ Alu/ PE) <input checked="" type="checkbox"/> Glass + twist off lid (tinplate)
Place of filling	Klingenberg am Main, Germany
Ingredients	Sturgeon roe (France), naturla salt, preservative: borax
Product information	In collaboration ((Caviar Crunchn Connection): Caviar House & Prunier City GmbH Altes Gewürzamt GmbH Ingo Holland Sylter Meersalt GmbH
Directions for use	Delicious on egg, cream cheese with toast, tartar and much more. After opening can be kept refrigated for 6 months
Allegens present?	<input checked="" type="checkbox"/> yes, more information see eclosed sheet <input type="checkbox"/> no
Additives/other ingredients present?	<input checked="" type="checkbox"/> yes, more information see eclosed sheet <input type="checkbox"/> no
storage information	<input type="checkbox"/> <input checked="" type="checkbox"/> Once opened, store in a cool place at max. 7°C and consume quickly
2. Sensory characteristics	
Opric / Colour	Black to dark green granulate, pice site appr. 1mm
Flavour/Smell	of algae and sea with a hint of black tea
Taste	typical of caviar, slightly salty, a little of seaweed
Texture/Consistency	crunchy, crispy, flowable
3. Legal requirements	
<p>The product has not been produced by means of genetic engineering processes, either directly or indirectly, using genetically modified organisms/auxiliary substances.</p> <p>No irradiated raw materials were used in the production process, nor was the product itself subjected to an irradiation process.</p> <p>The product packaging is suitable for food.</p> <p>At the time of delivery, this product complies with the respective applicable food regulations of the Federal Republic of Germany and the European Union.</p> <p>All information has been carefully compiled and corresponds to our current state of knowledge.</p> <p>This version is valid until a revised version is available.</p> <p>Express reference is made to the necessity of in-house controls within the framework of the applicable food law.</p>	



Specification no. SoMi-N005	Version no. 1
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Release	Date of release
4. Adress	
Altes Gewürzamt GmbH Ingo Holland Frühlingstraße 37 63911 Klingenberg am Main Managing director: Ingo und Kilian Holland HRB 10824 Aschaffenburg USt-ID: DE815119835	This document has been typed and therefore does not bear a signature.