

HEALTH CERTIFICATE



PRODUCT NAME	Malossol caviar from Sturgeon
CONSIGNING COUNTRY	Latvia
DEPARTMENT	Food and Veterinary Service
VETERINARY NUMBER	LV 071094
MANUFACTURER	CAVIAR HOUSE SIA Jāņa 5, Rīga, LV-1050, Latvia
SELLER	CAVIAR HOUSE SIA Jāņa 5, Rīga, LV-1050, Latvia
RECIPIENT	

- Product in compliance with the regulation of the Minister of Health of 13 January 2003 on maximum levels for chemical and biological pollutants that may be present in food, food ingredient, allowed additional substances, substances that help in processing or on the surface of the food.
- Manufactory have Official Veterinary certifies that the product have been found good for human nutrition.
- Caviar have been produce under permanent veterinary supervision.
- Products from sturgeon have been fed with NO USE of processed pig meat and protein.
- Caviar have been produced and stored according to GMP and GHP.

Species of sturgeon:	Siberian sturgeon caviar (<i>Acipenser Baerii</i>)
Type of packaging:	Metal tin (g): 10, 50, 100, 250, 500; Glass jars (g): 18, 30, 60, 100
Appearance:	Caviar packed from a single fish, not mixed. Eggs are unbroken and of the same color.
Texture:	Eggs are tender with an adequate amount of fluid and separable.
Color:	Grey shade to black
Size:	Average size is 2.8 mm with a variance from 2.7 to 2.9 mm depending on the method of measurement.
Quality:	High to premium
Taste:	Pleasant, in the best traditional manner.
Process of harvest:	Traditional, by killing the fish
Processing:	Produced from the fresh fish at the place of catching.
Temperature:	Light thermal treatment to increase shelf life of the product.
Preservative:	Not present
Salt content:	3.2%
Shelf life:	Up to 8 months
Storage conditions:	Keep refrigerated at -4C to -2C for full shelf life period.

*Manufactory works on the basis of the approved HACCP system
Feed used in feeding the fish does not contain GMO, dyes and other illegal substances.*

Date of issue the certificate: Friday, 18 January 2019

(Signature of the person responsible)