



GOURMET HOUSE FSMS MANUAL

Title : PRODUCT DESCRIPTION

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PRODUCT DESCRIPTION

• Product	Caviar					
• Product category	Finished product					
• Composition of ingredients	Ingredients	Beluga Caviar	Light Asetra Caviar	Imperial Caviar	Kaluga Caviar	
	Sturgeon roe of the species	<i>Huso huso</i>	<i>Acipenser gueldenstaedtii</i>	<i>Acipenser schrenckii*</i> <i>Huso dauricus</i>	<i>Huso dauricus</i>	
	Others	Salt, Borax (E285)	Salt, Borax (E285)	Salt, Borax (E285)	Salt, Borax (E285)	
• Origin		China	China	China	China	
• Treatment and process	Farmed species, repacking, vacuum packing and seaming, labelling and storage.					
• Intended use	Ready to use .					
• Target group	General public, including vulnerable groups such as sick, elderly and not allergic to fish.					
• Allergen	May contain fish.					
• Physical characteristics	Parameter	Beluga Caviar	Light Asetra Caviar	Imperial Caviar	Kaluga Caviar	
	Color	grey to nearly black	grey to brown	Light to dark olive green in color	Brown to Golden Brown	
	Egg texture (diameter)	3mm- 3.5mm; thin shell	3mm- 3.4mm; thin shell	2.9mm- 3.2mm; thin shell	3.0 mm- 3.5 mm; thin shell	
	Foreign materials	absent	absent	absent	absent	
• Nutrition facts/100g	• Energy- 1000 kJ/ 250 kcal • Fat- 15.32g • Saturated fat- 2.6g • Carbohydrates- 3.1g • Sugar- <0.5g • Protein- 24.8g					
• Biological characteristics	• Aerobic plate count/ TPC- 10⁵cfu/g • <i>E. coli</i>- 10cfu/g • <i>Vibrio parahaemolyticus</i>- 10² in 25g • <i>Clostridium botulinum</i>- absent in 25g • <i>Staphylococcus aureus</i>- 10²cfu/g • <i>Salmonella sp</i>- absent in 25g • <i>Listeria monocytogenes</i>- absent in 25g • GMO free (As per UAE.S 1016/2017*)					
• Chemical characteristics	• Salt- 3-3.5% • Borax (E285) within permitted limits • No chemical residue • No pesticide residue					
• Packaging & labelling	• Vacuum packed in 10, 20, 30, 50, 100, 125, 200, 250, 500 and 1000gm desjardin tins and 30, 50 and 100g glass jars or as per customer specifications. • Product name, net weight, packed by Gourmet House, production date, Best before date, permit no, ingredients, allergen, storage instructions.					
• Storage & Distribution Control Conditions	• Keep/ store at -2° C to +4° C • Should be transported under refrigeration at 0°C to 4°C					
• Shelf Life	Up to 12 months under recommended storage conditions					