



Fish roe colouring technology (sturgeon caviar imitation)

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Who does not dream of a slice of bread with black caviar at an affordable price? Make your customers happier – offer them an excellent product that will make them feel like at the king's table! Coloured roe is popular everywhere, both at formal receptions and in economy class retail stores. When food colouring VAREL is used, the nutritional value and a bouquet of natural fish roe are fully preserved. In addition, VAREL can be used for protein caviar colouring.

In accordance with Specifications “Pasteurized grained fish roe”:

- **Safe food additive (food colouring) VAREL is used.**
- VAREL is used for colouring the roe of different species of fish excepting sturgeon and salmon (with the exception of whitefish), as well as protein grained caviar.
- VAREL is used for producing pasteurized grained caviar from mature skeins (including frozen skeins).
- The shelf life of roe coloured with VAREL is **10 months** (from the manufacture date), storage temperature is -2°..-4°C.
- Caviar with VAREL is packed in jars and tins.
- Caviar with VAREL **can be exported.**

