



Introduction
In Raibod business group has been tried Since its establishment, with regards to the ideas and opinions of your loved ones and our colleagues, We create value for thought, knowledge, innovation, utilization of information technology in the form of all affairs such as e-commerce, the use of modern techniques in commerce industry and giving importance to scientific management to manufacture a higher quality product for our
 customers.



Our group's policy is that with using the ideas and fresh thinking In discussion of bazaar and trade, we have strategic information and foresight and from obtained information uses to understand the capacities of international in order to exports until we provide what our customers need.


With attention to level of knowledge of foreign and domestic specialists in the business of international trade, strict supervision on Send clearance of personal belongings of commercial: air, land and sea. We try preparing transport facilities, loading and warehousing from the transport station and we have two-way interaction with input and border terminals. We try to have clear and full volume trade with major domestic manufacturers, strict supervision on trading activity from origin to destination, increasing the volume of non-oil export and a set of economic activity and business.


## [Our Customers]

Customers of Iranian caviar (Beluga, Osetra and Sevruga) We are located in most of the centers, including hotels 4-5-6 and 7 stars, restaurants, Bars, catering company, airlines and food stores.

## DENOMINATION

STURGEON

## DESCRIPTION

Scientific name:


Ingredients :
CAVIAR
Origin :
IRAN

## Commodity deal:

## Type of the product:

Iranian farm Beluga caviar (Huso huso) from the Caspian Sea cultured to produce and nurture it has been used.


## யயய.raibodcaviar.com

## Caviar processing:

The company is processed caviar compliance with HACCP standards in place hygienic Europe Union and the European Code (EC). Traditional method in original tins with plastic or metal $250 / 500 / 1000 / 1800$ Grammy packed. The conditions for maintenance and caviar consumption is 12 to 18 months. Certainly the optimum temperature for storing caviar (+2) to ( -2 ) is intended. The size of the Beluga Imperial caviar is 3.2 and 3.2 to the top, and the Beluga Grade 1 is 2.9, 3 and 3 /.1.
Processing Combination: Beluga caviar of salt in the formulation of international and special processing used Beluga. As an option for customers with preservatives and additives Salt or just pure salt is processed.

## folbo <br> ceyla!

## Repacking:

Repackaging by taking requirements of HACCP in hygienic place and according to the customer in a glass jar, Prestige Tin (Vacuum) container of 10, 30, 50, 100 or 125 grams, takes place. This process is completed using a vacuum inside the glass jar, Prestige Tin (Vacuum) are discharged.




