





PreserFood TM/Caviar, When Art Inspires Us.

### CAVIAR. A MATTER OF LUXURY - NATURALLY PROTECTED

As every perfect creation, CAVIAR, (initially eggs from Beluga Sturgeon and sometimes eggs from other cultivated fish) is an Art. The ancient tradition was transmitted with countless amounts of passion across generations from the original artisan manufacturers at the Persian Empire, where it's name appears in the very beginning to the actual times when Caviar is a matter of luxury, status, social position and classy elegance.

The originals called to this product "Khag-Avar", which means "roe-generator" and it was considered a peasant food. Later on, the culture of Caviar became well developed at the Caspian Sea. Caviar surpasses any frontier from the Medieval Russia to the Shakespeare

contemporary Britain, reaching the XXI Century as one of the most expensive and demanded food luxury product worldwide.

Taken as one of the newest symbols of luxury, class, elegance and connoisseurship, from elaboration to table presentation, Caviar is, before any other issue or consideration, an Art.

So this is why we wanted to distinguish the more exigent customers and ourselves. This is why we worked, in the better way we know to do it. This is why, inspired by Art, and the Art of Caviar, we've created the best natural solution for Caviar Shelf-Life Extension /Taste Improvement and Preservation, (Tox-Free), **PreserFoodTM/Caviar** 



### NATURE CREATED, NATURE PROTECTED

### PRESERFOOD TM CAVIAR

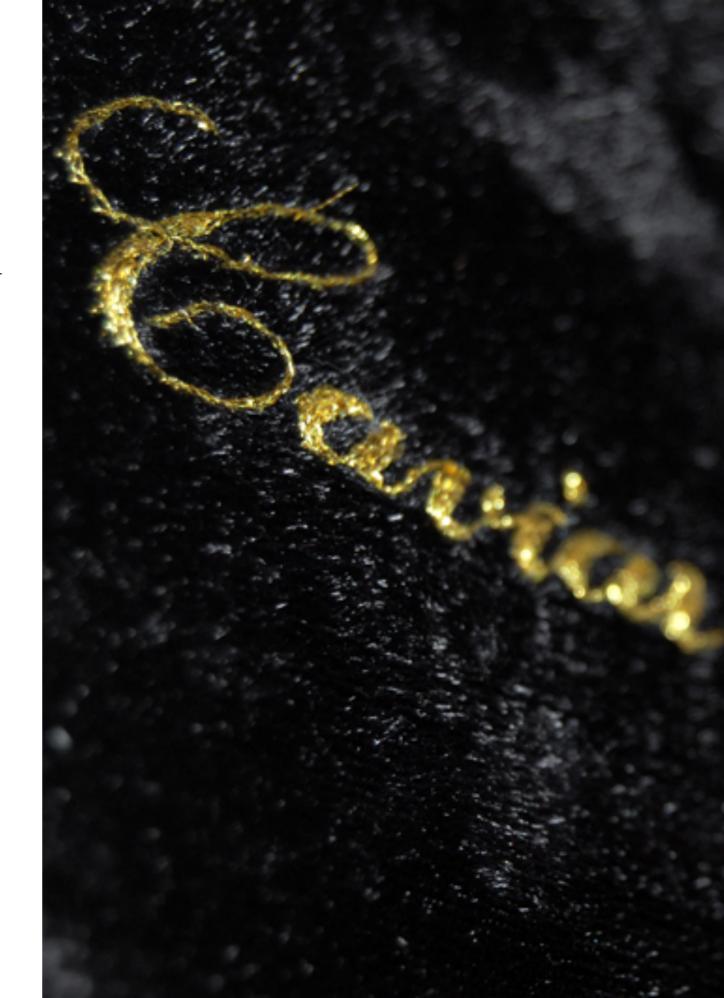
We made a single-use product and development that overcomes the disadvantages of conventional actual products used as additives to Caviar within the different phases of elaboration. In fact, most of those products are recognized as unsafe and potentially harmful by toxicity.

Those products are limited in effect, and their impact on the caviar quality became altered within the time.

PreserFood TM/ Caviar, is scientifically engineered and designed to have a multiple functionality within the Caviar processing art:

- 1. Improves taste and quality of Caviar.
- 2. Decrease toxic products derived from lipid oxidation.
- 3. Protects against microbial development providing food safety.
- 4. Extension of product's shelf life without any Chemical Toxicity.
- 5. Taste maintenance from day one to 365.
- 6. Nutritional enrichment of Caviar\*(In dependence of dosage).
- 7.All Natural & Mineral Ingredients. (Regulation CE 1925/2006).
- 8. Clean Label Product

Enjoy the natural taste and flavour of Caviar as never before!



# THE MAKING OF OUR PRODUCT IS BASED ON A SECRET PROTECTED BY MOTHER NATURE DURING YEARS...

As a number of our product's brand PreserFood TM, the Caviar's designed one, is a blend of different mineral salts and natural extract with organic elements. So the final "single grain" product is a natural molecular combination with an unrivalled functionality and unparalleled capacity of giving to processors, industry and consumers, the best natural protection for a natural creation that mankind has preserved during thousands of years.

We returned to the secret that Mother Nature custodies during all this time, just in front of us. Once unveiled, we research to extract the best ingredients for the pretended purpose. We reached it. So now, we are offering to you, the unique, exclusive and discovered experience of having the best natural product for Caviar, besides Caviar itself.

The all-natural-mineral and organic formula, (drop-in/single use) contains almost all necessary ingredients to make a real artistic product, and to awake a symphony of mouth flavour pleasure's.

As our company motto prays, we work to make life better. Caviar is and represents beyond any doubt, the better life money can buy.

So if all we want to make this really true, the only way to reach that goal will be to look for totally natural products and foods.

Caviar, of course is yours. To preserve it, is ours, ...of course!.





#### PreserFood TM / Caviar

Ingredients: Sea Salt, Amino-acids, Mineral Salts (Reg.CE 1925/2006 Annex II), Vitamins (Reg. 1925/2006), Organic Salts, Natural Vegetal Extract of Pines (California, Monterrey, French Coastal and Canadian Radiatta.

Use: A small amount of product 5-25 gr/Kg allows Caviar improvement, bacterial protection and shelf-life extension up to 12 full months within optimal consumption characteristics. It also improves taste and natural flavour as the sustainment of such flavour along time.

Applications: Able to be used in all kinds of Caviar, preferably Sturgeon, Salmon and/or Trout including aquaculture grown.

Presentation: 25 Kg./paper-bag with inner plastic protection.

Storage: Room Temperature up to 24 months. (Total life: 5 years).

Regulation CE 1925/2006 (Annex II).

FDA: GRAS Ingredients.

Developer/owner of IP: ND Pharma & Biotech.

Food & Nutrition Division.

www.ndpharmabiotech.com

Mother Nature 'Secrets Unveiled ND Pharma & Biotech



## making|ifebetter

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