

# DITOC JAPON NEWSLETTER

APRIL 2022



# PERSEUS

TAILOR MADE CAVIAR



DITOC JAPON has developed a new caviar brand called Perseus Caviar that is made in partnership with two of the world's largest caviar producers and will be available in Japan.

Perseus Caviar is already used by 3 Michelin-star restaurants, 5-star hotels and leading airlines around the world, and is a best seller due to its safety and high quality.

By having a direct supply from two world-leading caviar brands, DITOC JAPON is able to offer a full line up and stable supply of this exceptional caviar.





## Safe, Hygienic Production Process

As a manager of live sturgeon fish, an emphasis is placed on hygiene and time management.

Caviar processing is performed in an environment that follows the HACCP System of international hygiene standards to ensure a safe and hygienic production process.

Processing is completed under exacting time management. Egg collection, washing, draining, inspection, calibration, and adding salt is completed within 15 minutes to maintain optimal freshness. The caviar is then aged in storage.

After this hygienic production, we perform a visual inspection and taste tests at the processing facility in Hong Kong to confirm quality and deliver the freshest, tastiest caviar.

## Quality

Perseus Caviar is made from caviar grown and processed under strict hygiene controls

We utilize the malossol method – the ideal salting process – to preserve the quality, natural flavors and freshness of Perseus Caviar. We add 3.0% to 3.4% of salt from only Italy or Germany.

No freezing, preservatives or pasteurization is involved in making Perseus Caviar.

After salting, the caviar is sealed and stored at a temperature of -2 °C to + 4 °C and aged for up to four months. Following the final quality check at the processing plant in Hong Kong, Perseus Caviar arrives in Japan within 48 hours after the export procedure.

## Lineup

Starting from May, 2022, we will introduce four types of Perseus Caviar to Japan.

No.2 - Superior Oschietra

No.3 - Schrenckii

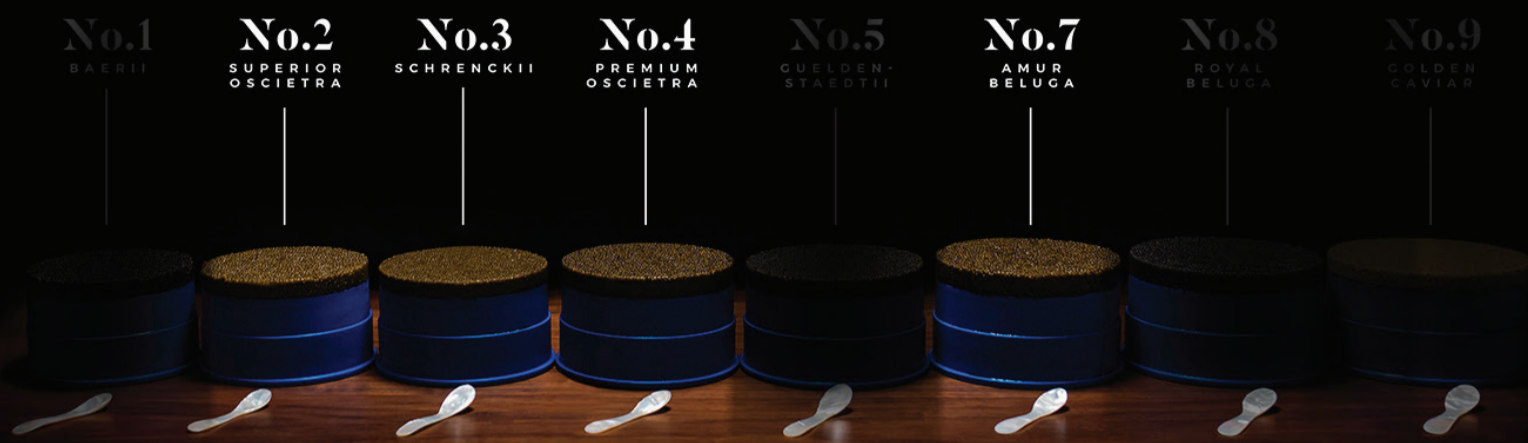
No.4 - Premium Oschietra

No.7 - Amur Beluga



# PERSEUS

TAILOR MADE CAVIAR



## No.2

<b>Fish variety</b>	Superior Oschietra (Kaluga & Amur hybrid)
<b>Fish size</b>	30 - 60kg
<b>Fish age</b>	8 - 10years
<b>Aging period</b>	Around 60 days
<b>Egg size</b>	3.2mm+
<b>Color</b>	Amber and shiny charcoal gray
<b>Salinity</b>	About 3.2%
<b>Ingredients</b>	Russian sturgeon eggs (Yaan City, Sichuan Province, Hangzhou City, Zhejiang Province), Italian or German salt
<b>Quality</b>	Fresh caviar salted [no preservatives/not pasteurized]
<b>Internal capacity</b>	30g / 50g / 125g
<b>Expiry date</b>	We recommend that the products to be consumed within 90 days at -2 °C to + 3 °C. Consume within one day after opening.

## No.3

<b>Fish variety</b>	Schrenckii (Amur sturgeon)
<b>Fish size</b>	20 - 30kg
<b>Fish age</b>	8 - 10years
<b>Aging period</b>	Around 90 days
<b>Egg size</b>	3.0-3.2mm
<b>Color</b>	Shiny brownish gray to pale brown
<b>Salinity</b>	About 3.2% to 3.4%
<b>Ingredients</b>	Russian sturgeon eggs (Yaan City, Sichuan Province, Hangzhou City, Zhejiang Province), Italian or German salt
<b>Quality</b>	Fresh caviar salted [no preservatives/not pasteurized]
<b>Internal capacity</b>	30g / 50g / 125g
<b>Expiry date</b>	We recommend that the products to be consumed within 90 days at -2 °C to + 3 °C. Consume within one day after opening.

## No.4

<b>Fish variety</b>	Premium Oschietra (Kaluga & Amur hybrid)
<b>Fish size</b>	30 - 60kg
<b>Fish age</b>	12+ years
<b>Aging period</b>	60 - 90 days
<b>Egg size</b>	3.4 mm or larger
<b>Color</b>	Amber and shiny charcoal gray
<b>Salinity</b>	About 3.2%
<b>Ingredients</b>	Russian sturgeon eggs (Hangzhou, Zhejiang), German salt
<b>Quality</b>	Fresh caviar salted [no preservatives/not pasteurized]
<b>Internal capacity</b>	30g / 50g / 125g
<b>Expiry date</b>	We recommend that the products to be consumed within 90 days at -2 °C to + 3 °C. Consume within one day after opening.

## No.7

<b>Fish variety</b>	Amur Beluga (Kaluga Sturgeon)
<b>Fish size</b>	~ 100kg
<b>Fish age</b>	12 - 15 years
<b>Aging period</b>	120 days or more
<b>Egg size</b>	3.5 mm or larger
<b>Color</b>	Charcoal gray to amber
<b>Salinity</b>	About 3.2%
<b>Ingredients</b>	Russian sturgeon eggs (Hangzhou, Zhejiang), German salt
<b>Quality</b>	Fresh caviar salted [no preservatives/not pasteurized]
<b>Internal capacity</b>	30g / 50g / 125g
<b>Expiry date</b>	We recommend that the products to be consumed within 90 days at -2 °C to + 3 °C. Consume within one day after opening.

## Initiatives for SDGs



The producers of Perseus Caviar not only strictly manage the process of extracting caviar and commercializing it, but also the breeding and production of sturgeon.

Our producers install individual management systems for all sturgeon in their breeding facilities in Yaan City, Sichuan Province and Hangzhou City, Zhejiang Province in China.

In addition, after caviar is extracted all remaining parts of the sturgeon are used; as edible parts, for collagen extraction, and to manufacture leather products.

We support environmentally friendly and life-gratitude production activities.



Sturgeon is designated as an endangered species, and its protection is stipulated by the Washington Convention (CITES: Convention on International Trade in Endangered Wild Fauna and Flora Species). Perseus Caviar will continue to provide a stable supply to the market while complying with the Washington Convention.



# Business Partner Hotel

THE PENINSULA  
HOTELS

W  
HOTELS  
WORLDWIDE

W  
WALDORF  
ASTORIA™  
HOTELS & RESORTS

MARINA BAY Sands  
SINGAPORE

WESTIN®  
HOTELS & RESORTS

THE VENETIAN®  
Resort-Hotel-Casino

MGM GRAND  
美高梅金殿  
MACAU

FOUR SEASONS

GRAND  
HYATT™

HYATT

INTERCONTINENTAL

港島香格里拉大酒店  
Island Shangri-La  
HONG KONG

THE LANDMARK  
MANDARIN ORIENTAL  
HONG KONG

NUO  
诺金  
RESORT  
UNIVERSAL BEIJING RESORT  
北京环球度假区

THE RITZ-CARLTON®

SHERATON  
EST. 1937

ST REGIS

THE PULI  
HOTEL AND SPA

# Business Partner Restaurant

老乾杯  
KANFAI CLASSIC

MAISON  
L'AMÉLOISE  
SHANGHAI

BOR  
eatery

香港賽馬會  
The Hong Kong Jockey Club

GROUPE FLO  
ASIA

bo innovation

L'ATELIER  
de Joël Robuchon

DAVITTORIO  
Shanghai

Mr & Mrs Bund  
TIMELESS EATERY BY PAUL PAIRET

NOBU

TAIAN TABLE  
泰安門

SEVVA  
HONG KONG

唐園  
TANG COURT

le Comptoir de  
Pierre Gagnaire  
— Shanghai —

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