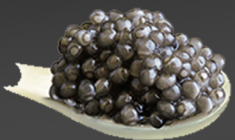




Arad Tak GmbH is currently technical adviser to importer and exporters of food and managers of food industry factories, also this company exports and imports Dried fruits, Dates, Raisins, Figs, Saffron, Sumac, various food products and food industry machinery, equipment, devices and laboratory equipment of food industry and biotechnology .The purpose of this company is Implementation of projects and technical adviser to importer and exporters of Food , Biotechnology , Environment, water and wastewater treatment .We Providing fast and complete service to our customers with quick order turnaround. We are able to source products, negotiate pricing and facilitate delivery by Sea or Air.

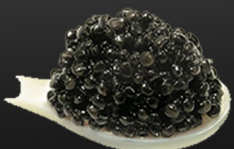
The eggs, or roe, of sturgeon are called caviar. Preserved with salt, caviar is usually eaten as an appetizer. Most true caviar is produced in Iran, from fish taken from the Caspian. Typically, caviar comes from large fish like sturgeon or salmon, whose eggs are cleaned and lightly salted. Caviar looks like tiny bubbles, ranging in color from black to gray to red, depending on the type of fish.

The main types of caviar from sturgeon species native to the Caspian Sea are Beluga, Sterlet, Kaluga hybrid, Ossetra, Siberian sturgeon and Sevruga. The rarest and costliest is from beluga sturgeon that swim in the Caspian (Iran).Beluga caviar is prized for its soft, extremely large eggs. It can range in colour from pale silver-grey to black.



Beluga caviar, light to dark grey, is highly esteemed due to its large granules and delicate skin: the lighter it is, the more you'll want.

Asetra caviar, dark brown-grey to golden is stunning. It is the only variety with a unique nut, flavor, which makes it a rare specialty.



The Baerii caviar is close in appearance and texture to the grin of the Sevruga Caviar, Medium to small size, its gray to light gray eggs joyously burst in the mouth, leaving a sweet, nutty flavor.

