

**FINDING SOLUTIONS, NOT JUST IMAGINING**

CITES-certified Huso huso Imperial Beluga caviar, Malossol vacuum tins, and bespoke private-label VIP hospitality allocations curated for 5-star hotels, Michelin dining, and aviation by DEKSACH d.o.o.

**APPLICABLE ENGINEERING, COMPLIANCE & QUALITY STANDARDS**

CITES Appendix II Export/Re-Export Permits, EU Veterinary Health Certificate, HACCP / ISO 22000 Cold-Chain Gastronomy

## DIVISION PROFILE & SUPPLY ARCHITECTURE

# Luxury Hospitality & CITES-Certified Imperial Beluga Caviar

Managed exclusively through the DEKSACH d.o.o. European Union export desk, our luxury gastronomy desk supplies CITES-permitted aquaculture Imperial Beluga (Huso huso) and prestige sturgeon caviar in unbroken 0°C to -2°C air-cargo cold chains for palace hotels, superyachts, private jet catering, and gourmet importers.

### Key Export & Engineering Highlights

- Authentic large-pearl Huso huso Imperial Beluga prepared with traditional Malossol curing
- Full CITES source/lot labeling, veterinary health certificates, and customs clearance
- Original master tins (250g–1000g) and bespoke private-label 30g–125g hospitality tins
- Dedicated 24–48h temperature-monitored air-freight delivery coordinated by DEKSACH d.o.o.

### Commercial & Logistics Execution

#### Contracting Desk:

DEKSACH d.o.o. (Zagreb, Hrvatska-Croatia)

#### Incoterms 2020:

EXW, FOB, CFR, CIF, DAP & Turnkey Project Delivery

#### Quality Assurance:

Independent SGS / Bureau Veritas / Intertek pre-shipment inspection

#### Settlement Structures:

Corporate Proforma, Irrevocable Documentary L/C, SBLC, or Escrow

## VISUAL REFERENCE PORTFOLIO



### PRODUCT LINES COVERED IN THIS CATALOG (2 EXPORT GROUPS)

01. CITES-Certified Imperial Beluga Caviar (Huso huso) — Malos...

02. Private-Label Caviar Tins (30g–1000g) & VIP Cold-Chain Pro...



CAT-06 / 01

HAUTE GASTRONOMY CAVIAR

CITES-Certified Imperial Beluga Caviar (Huso huso) — Malossol Selection

CITES-certified purebred Huso huso Imperial Beluga caviar crafted in traditional artisanal Malossol preparation, delivering extra-large pearl-grey grains and an opulent buttery finish for 5-star palace hotels, Michelin-starred restaurants, and fine gourmet distributors via the DEKSACH d.o.o. European Union trade desk.

**Export & Project Scope:** Executive chefs at Michelin-starred dining rooms, 5-star luxury hotel groups, alpine and Riviera resorts, fine delicatessen importers, and luxury cruise gastronomy.

TECHNICAL SPECIFICATIONS

|                                |                                                                                                                                  |
|--------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
| Sturgeon Species & Lineage     | 100% purebred Huso huso (Beluga Sturgeon), matured 14–18+ years in pristine spring/Caspian-lineage aquaculture sanctuaries       |
| Grain Caliber & Appearance     | Imperial Extra-Large firm pearls ≥3.5 mm–4.0 mm, luminous light pearl-grey to silver-anthracite sheen with delicate membrane     |
| Artisanal Preparation          | Traditional unpasteurized Malossol cure (3.2%–3.5% pure fine salt), Borax-free EU/Swiss compliant & classic export recipes       |
| Organoleptic Sensory Profile   | Silky, clean burst on the palate with rich creamy butter, toasted walnut/hazelnut notes, and an exceptionally long marine finish |
| Legal & Sanitary Certification | Individual non-reusable CITES source-code labels, EU/CH Veterinary Health Certificates, HACCP & ISO 22000 batch traceability     |

KEY SUPPLY ADVANTAGES

- Hand-selected single-fish Imperial Beluga master tins graded for uniform ≥3.5 mm pearl diameter, gloss, and delicate pop
- Authentic low-salt Malossol curing preserving the pure, unpasteurized creamy complexity demanded by Michelin-starred kitchens
- Full CITES export/re-export permits and veterinary documentation cleared seamlessly for Swiss, EU, and international buyers

Web Spec Sheet: <https://deksach.eu/product/imperial-beluga-caviar-hotels-restaurants/>



CAT-06 / 02

PRIVATE LABEL & VIP AIR

Private-Label Caviar Tins (30g–1000g) & VIP Cold-Chain Programs

Bespoke private-label Beluga and prestige sturgeon caviar programs in custom 30g–1000g vacuum tins backed by temperature-monitored airfreight cold chain for luxury hotel groups, gourmet houses, superyacht provisioning, and VIP private aviation catering coordinated by DEKSACH d.o.o.

**Export & Project Scope:** Custom-branded OEM caviar collections for gourmet retailers and hotel chains, FBO private jet catering desks (Geneva, Zurich, Paris, Nice, Zagreb, Dubai), superyacht chandlers, and corporate/diplomatic gifting.

TECHNICAL SPECIFICATIONS

|                             |                                                                                                                                    |
|-----------------------------|------------------------------------------------------------------------------------------------------------------------------------|
| Custom Vacuum Tin Formats   | Food-grade gold-lacquered Desjardin vacuum tins (30 g, 50 g, 125 g, 250 g) & original/repack master tins (500 g, 1000 g)           |
| Private-Label Customization | Bespoke lithographed or embossed tin lids, tamper-evident CITES bands, luxury presentation boxes, openers & mother-of-pearl spoons |
| Cold-Chain Airfreight       | Continuous -2°C to +2°C isothermal EPS/VIP packaging with phase-change gel packs & calibrated digital USB temperature data loggers |
| Shelf Life & Storage        | 90 to 180 days unopened under strict -2°C to +2°C refrigeration; repacked on order in EU/CITES-licensed cleanrooms                 |

KEY SUPPLY ADVANTAGES

- Turnkey private-label caviar branding from 30g first-class tasting tins to 1000g chef master tins with full CITES registration
- Validated -2°C to +2°C isothermal airfreight packaging with digital temperature logs guaranteeing unbroken cold-chain integrity
- Rapid-response VIP provisioning for Mediterranean/Adriatic superyachts, Swiss alpine resorts, and executive aviation FBOs

Web Spec Sheet: <https://deksach.eu/product/private-label-vip-hospitality-caviar/>

## STRUCTURED B2B PROCUREMENT

Submit your Bill of Quantities (BOQ), architectural drawings, target destination port, and preferred Incoterms directly to our corporate trade desk for a formal proforma quotation.

## STEP 01

Share product codes, quantities, architectural plans, or commodity grade specifications with destination port details.

## STEP 02

Receive a detailed commercial offer including technical datasheets, container loading plan, production lead time, and CIF/FOB pricing.

## STEP 03

Execute standardized international sales contracts through DEKSACH d.o.o. with structured bank payment instruments.

## STEP 04

Third-party pre-shipment verification, export customs clearance, EUR.1 / Certificate of Origin, and containerized sea/air dispatch.

## OFFICIAL CORPORATE HEADQUARTERS &amp; DIRECT TRADE DESK COORDINATES

## LEGAL CONTRACTING ENTITY

DEKSACH d.o.o.

## REGISTERED HEADQUARTERS

Savska 32, HR 10000 Zagreb — Hrvatska-Croatia

## DIRECT GSM &amp; WHATSAPP DESK

+385 91 751 72 61

## CORPORATE EMAIL &amp; ONLINE RFQ

deksach@deksach.eu

## ONLINE DIVISION PORTAL

<https://deksach.eu/catalog/luxury-hospitality-beluga-caviar/>

## 24/7 B2B QUOTATION PORTAL

<https://deksach.eu/rfq/>