

Abstract

A PROCESS FOR THE PRODUCTION OF CAVIAR OR A CAVIAR-LIKE PRODUCT FROM LIVE, MATURE EGGS OF FISH OR CRUSTACEANS, AND SUCH PRODUCTS

The production of caviar from live sturgeon and caviar-like products from live fish or live crustaceans is particularly sustainable and also highly efficient in economic terms. In the prior art, the live, mature eggs are treated with calcium cations, thereby enzymatically forming a structurally solidified egg shell. In the process according to the invention, the live, mature eggs, which in the case of fish and crustaceans have three or more layers in the egg shell, are contacted in a potassium exposure step in a solution of deionized water and potassium cations, whereby the potassium cation concentration and the water temperature have no damaging effect on the live eggs. The eggs form a new stabilization layer (SS) in the egg shell by arrested electrical depolarisation. This is elastic and gives the caviar or caviar-like product a new texture and behavior for further use. Potassium cations as a technical adjuvant used are not present in the final product. A supplementary treatment with calcium cations is possible. The products that can be manufactured with the invention have a particularly long shelf life and can even be frozen without loss of quality.

significant figure for the abstract: **Fig. 7C**