



ESIR

Esir smart Trading co



Sobre Nosotros

ESIR COMPANY es una empresa española involucrada en la industria de la alimentación desde hace años. Nuestras principales actividades se concentran en la comercialización del azafrán (y sus productos derivados), especias y frutos secos. Nuestros principios se basan en la cooperación con base en la equidad, la honestidad y los valores culturales en cuanto al suministro de productos de alta calidad.

Gestionamos todo el proceso de importación de nuestros productos junto con todas las regulaciones y requerimientos legales que deban seguirse para entregar la mercancía a nuestros clientes incluyendo: Consultas comerciales, licencias, soluciones de pago, embalaje, envío, así como la llegada y despacho de mercancía, transporte, etc.



About us

ESIR COMPANY is a Spanish Trading Company which has been involved in food industry for a long time. Our main activities are concentrated on Saffron products, Blue Salt and Nuts. Our main purpose is to cooperate with customers based on equity, honesty and cultural values and also supplying the high quality products.

We handle the exportation process for our products, arrange all legal requirements and regulations that, must be followed to deliver the goods to customers, including: Trade Enquiry, Licenses, Payment Solutions, Packing and Shipping, Arrival and Release, Transportation, etc.



Caviar



CAVIAR is one of the most expensive foods in the world. As the largest source of sturgeon in the world, the Caspian Sea provides more than 90% of the world's caviar.

Several kinds of famous sturgeon fishes are :1-Beluga, found in the Caspian and Black Sea basins.2-Sevruga, found in the Caspian and Black Sea basins. 3- Kaluga, found in the Amur River basin. 4-Sterlet, found in the Danube River and its tributaries. 5-Siberian Sturgeon(Baerii), found in the rivers and lakes of Siberia, etc.

1.Beluga Caviar: This type of caviar is by far one of the most valuable and expensive caviars in the world, which originates from the Caspian Lake. This delicious food, which can also be considered a symbol of luxury. according to the lovers of this fish, it is the largest and softest and also the most expensive caviar in the world.

Beluga caviar color: Grayish in tone, ranging from lighter gray to deep charcoal.

2-Sevruga is one of the best-selling caviars in the world. Sevruga Caviar starts with a crunchy, nutty flavor and ends with sweet oceanic notes. It also comes with a soft butter coating that stays in the mouth for a long time.

Sevruga caviar color: light grey to charcoal grey(gray-black).

3- Kaluga caviar: Delicious and buttery Kaluga caviar is obtained from a large sturgeon that lives in fresh water. Although the taste of Kaluga caviar is close to beluga, in terms of quality, it cannot be the same as the most expensive caviar in the world.

Kaluga caviar color: Its main color is a glossy grey, but you will find flecks of dark brown and even olive green.



4- **Sterlet caviar:** Sterlet caviar is one of the types of caviar that is sometimes confused with Sevruga caviar or sold under the name Sevruga. This relatively small caviar is obtained from sterlet sturgeon.

Sterlet caviar color: Light to dark gray with small eggs

5- **Siberian Sturgeon:** Siberian fish caviar is slightly salty and belongs to a species of Siberian sturgeon. It looks similar to Sevruga, but it is smaller than Beluga. This caviar is more economical and cheaper.

Siberian caviar color: ranging from black to grey to brown



- Health properties of caviar:

- 1- Reducing the signs of skin aging
- 2- Improve brain and mental health
- 3- Strengthen heart health
- 4- Lower blood pressure
- 5- Improvement of blood cholesterol level
- 6- Prevention of platelet aggregation
- 7- Increasing fertility in men
- 8- Support and strengthen the immune system





Truffle Mushrooms



TRUFFLE MUSHROOMS are found in different species in dark red, gray, white, purple, and black-pink colors; But the most delicious type has a black skin. The two black and white types of this mushroom are the most expensive underground mushrooms. Its maximum consumption is in restaurants, food industry, preparation of various sauces and aromatic oils, as well as pharmaceuticals.

-This mushroom is known as a delicious food and also for its health and healing properties.

Some of the properties of truffles are:

- 1- **Rich in Nutrients:** Truffle mushrooms contain significant amounts of vitamins, minerals, antioxidants and dietary fibers that are very beneficial for general health.
- 2- **Strengthening the immune system:** Truffles have anti-inflammatory and antibacterial properties that can help strengthen the body's immune system and provide resistance to infections and diseases.
- 3- **Maintaining the health of the stomach and digestive system:** Regular consumption of truffle mushrooms can help improve the functioning of the digestive system and maintain the health of the stomach.
- 4- **Effective in reducing stress:** Consuming truffles may help reduce stress and boost mood.
- 5- **Helps control blood sugar:** Truffles can help control blood sugar and help manage diabetes.
- 6- **An excellent source of protein:** mountain mushrooms contain significant amounts of protein, which are necessary for the growth and development of cells and the regeneration of body tissues.



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