



**KASPIAN**

**CAVIAR**

*Tradition*



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# BELUGA SELECTION - AZERBAIJAN

Species: Huso Huso - Beluga

Diameter: 3.00mm to 4.00mm (Medium/Large Size)

Color: Anthracite to Steel Gray

Texture: Delicate firm texture that satisfyingly pops in the mouth, delighting the taste buds



Our Beluga caviar is sourced from a premium farm **located in Baku, Azerbaijan**, the largest city on the Caspian Sea. The farm benefits from fresh water sourced from the Kura River, which is recirculated during the incubation and early stages of the sturgeon's life. This process, combined with pristine water quality and optimal nutrition, creates a stress-free environment for the fish to thrive.

By adopting a blend of saltwater and freshwater cycles, the farm mimics the fish's natural habitat, ensuring the production of caviar that is both sustainable and ethically sourced. The caviar is produced with a strong commitment to eco-responsibility, making it an environmentally conscious choice.

Known for its rich, creamy, and clean flavor profile, our Beluga caviar can be enjoyed in a variety of ways. From classic pairings like blinis to enhancing seafood, eggs, and pasta dishes, its versatility and sophistication bring a touch of luxury to any meal.

Perfect for elevating culinary creations, this exquisite caviar adds an indulgent and refined experience to any dining occasion.

# DIAMOND SELECTION - SCHRENKII

Species: Acipenser Schrenkii

Diameter: 3.20mm to 3.30mm (Medium/Large Size)

Color: Light Golden to Rich Dark Amber

Texture: The caviar has a firm, slightly crunchy texture, delivering a satisfying pop that lingers delicately on the palate.



The Acipenser Schrenkii caviar, sourced from the rare Amur sturgeon, is a true delicacy, nurtured in the pristine waters of the Amur River basin, **which spans Russia and China**. As the largest freshwater fish in the world, the Amur sturgeon can reach impressive lengths of 1.5 to 2 meters, weigh up to 200 kg, and live for up to 60 years. The exceptional rarity and unique qualities of this magnificent fish make its caviar a highly coveted treasure among connoisseurs of fine dining and luxury cuisine.

Our Acipenser Schrenkii caviar is produced using traditional Russian methods, where the eggs are meticulously hand-extracted and lightly salted to preserve their delicate, nuanced flavor. This artisanal approach ensures that each tin of caviar is of the finest quality, offering an unparalleled taste and texture in the world of luxury gastronomy.

Schrenkii caviar pairs beautifully with blinis, crème fraîche, eggs, seafood, potatoes, and avocado, offering a rich contrast to their subtle flavors. For drinks, it shines with Champagne, chilled vodka, dry white wine, sake, or gin, where the crisp, refreshing qualities enhance the caviar's delicate, briny notes.

# IMPERIAL SELECTION – HYBRID

Species: Acipenser Schrenkii x Huso Dauricus (Kaluga Hybrid)

Diameter: 3.0mm to 3.20mm (Medium/Large Size)

Color: Warm amber brown to rich olive green, adorned with delicate hints of gold.

Texture: Soft and compact, enhanced by its generously sized roe, this caviar offers a delightful texture and richness in every bite.



Also known as Kaluga Hybrid, this exquisite delicacy results from the perfect union of two sturgeon species, Acipenser Schrenkii and Huso Dauricus, both native to the Amur River basin, **which spans Russia and China**. While these majestic fish can live up to 20 years in the wild, they can thrive even longer under optimal conditions, yielding eggs of unparalleled quality.

Regarded as one of the most sought-after caviar varieties globally, our caviar is characterized by its distinctively large roe and rich flavor profile. With a strong commitment to sustainability, it serves as an excellent alternative to Beluga caviar, offering similar attributes while being significantly more environmentally responsible. Leveraging the latest advancements in aquaculture, our caviar is harvested using traditional methods within state-of-the-art facilities, ensuring pristine freshness and exceptional taste.

Kaluga Hybrid caviar pairs beautifully with blinis topped with crème fraîche, fresh seafood dishes like oysters and scallops, enhancing their natural flavors. For beverages, it complements crisp Champagne or chilled vodka.

# GOLD SELECTION – GOLDEN OSEITRA



Species: *Acipenser Gueldenstaedtii* (Golden Osetra)

Diameter: 2.9mm to 3.10mm (Medium/Large Size)

Color: Light to Dark Golden Brown

Texture: Soft and compact, enhanced by its generously sized roe, this caviar offers a delightful texture and richness in every bite.

The Golden Osetra, scientifically known as *Acipenser Gueldenstaedtii*, is a distinguished species of sturgeon native to Russia. This majestic fish inhabits two primary regions in the wild: the Caspian Sea and the Danube River. The Golden Osetra has a slow maturation process, reaching full maturity between the ages of 10 and 11 years. Remarkably, once mature, this species can live for up to 50 years, showcasing the wonders of nature. Physically, the Golden Osetra can weigh anywhere from 20 to 80 kilograms and is characterized by its distinctive golden-hued skin.

This exquisite caviar from **China** is perfect for any celebration and is favored by premier dining establishments, showcasing a true sense of sophistication. Experience its velvety, moist texture paired with a delightful, sweet, and indulgent nutty flavor that elevates every culinary occasion.

Their rapid ascent in the industry, driven by sustainable expertise, has positioned them prominently. This esteemed caviar is used in the most elite restaurants worldwide.

# ROYAL SELECTION – ROYAL BAERII



Species: *Acipenser Baerii*

Diameter: 2.5mm to 3.00mm (Medium/Large Size)

Color: Light to Dark Golden Brown

Texture: Soft and compact, enhanced by its generously sized roe, this caviar offers a delightful texture and richness in every bite.

Baerii caviar from China is a premium delicacy harvested from the Siberian sturgeon, renowned for its exceptional quality and rich flavor profile. This exquisite caviar features medium to large pearls, ranging in color from deep grey to black, and measuring approximately 2.5mm to 3mm in size. The roe is characterized by a creamy texture that melts in the mouth, delivering a harmonious blend of briny and nutty notes with subtle hints of the sea.

Sourced from sustainable farms in pristine environments of **Thousand Island Lakes in China**, Baerii caviar reflects a commitment to responsible aquaculture practices. Its distinctive flavor is complemented by a clean, smooth finish, making it a perfect addition to gourmet dishes or an indulgent treat on its own.

Whether enjoyed on blinis or paired with champagne, Baerii caviar elevates any culinary experience, embodying sophistication and luxury.

# Health Benefits of Caviar

Black caviar, a delicacy derived from sturgeon eggs, is not just a culinary indulgence but also a powerhouse of essential nutrients, offering various health benefits.





# Nutritional Profile

## Protein

A good source of protein, caviar supports muscle growth and repair.

## Vitamins

Rich in vitamins, including B vitamins, caviar contributes to energy production and cellular health.

## Minerals

Caviar boasts essential minerals like selenium and iron, which play crucial roles in various bodily functions.

## Trace Elements

Contains valuable trace elements, including zinc and copper, which support immunity and cellular function.

# Cardiovascular Health

## OMEGA-3: THE HEART OF WELLNESS

1

### Blood Pressure Regulation

Caviar's omega-3s and other components may help regulate blood pressure, reducing the risk of hypertension.

2

### Cholesterol Levels

Caviar might contribute to healthy cholesterol levels, reducing the risk of heart disease.

3

### Blood Vessel Health

Caviar's antioxidants may improve blood vessel health, promoting better blood flow and reducing the risk of clots.



# OMEGA-3: THE HEART OF WELLNESS

## 1 Brain Function

Omega-3s are crucial for brain health, supporting cognitive function, memory, and mood regulation.

## 2 Heart Health

Omega-3s help regulate heart rhythm, lower blood pressure, and reduce inflammation, contributing to cardiovascular health.

## 3 Vision

Omega-3s are essential for maintaining healthy vision, protecting against age-related macular degeneration.

## 4 Inflammation

Omega-3s possess anti-inflammatory properties, reducing inflammation throughout the body.



# Immune System Support



## **Anti-Inflammatory Effects**

Caviar's antioxidants and omega-3s have anti-inflammatory properties, supporting immune function.



## **Immune Cell Function**

Caviar may enhance the function of immune cells, bolstering the body's defense against infections.



## **Antibacterial Properties**

Some studies suggest that caviar may possess antibacterial properties, helping to fight infections.



# Skin and Hair Benefits

1

## Skin Elasticity

Caviar's collagen and other nutrients help to maintain skin elasticity and reduce wrinkles, promoting a radiant, youthful complexion.

2

## Hair Growth

Caviar's proteins and vitamins may contribute to healthy hair growth and prevent hair loss.

3

## Skin Hydration

Caviar's moisturizing properties can help keep skin hydrated and supple.



