



CAVIAREAT<sup>®</sup>  
— *Caviar it* —



CAVIAR  
ACADEMY







# CODEX ALIMENTARIUS AND CAVIAR

True caviar consists of salted sturgeon eggs. According to the Codex Alimentarius, it must come from sturgeon species of the Acipenseridae and Huso families.





# PERSIAN ORIGINS OF CAVIAR

The term “caviar” originates from the Persian word “khavyar,” meaning “egg.” The Persians were among the first to harvest and salt sturgeon eggs, laying the foundation for what would later become a symbol of luxury.

## ANCIENT ORIGINS

The word “caviar” comes from the Persian word “khavyar,” meaning “egg.”

## EARLY HARVESTING

The Persians were among the first to harvest and salt sturgeon eggs.

# CAVIAR IN RUSSIAN CULTURE



Slavic fishermen began catching sturgeons in the Volga River in the 8th century. Caviar became accessible to the Russian populace in the 12th century, even used as a protein bar during wars.

1

## 8TH CENTURY

Slavic fishermen began catching sturgeons in the Volga River.

2

## 12TH CENTURY

Caviar became accessible to the Russian populace.

3

## LATER CENTURIES

Caviar evolved from common food to a delicacy enjoyed by Russian nobles and royalty.

# THE RUSSIAN REVOLUTION AND THE PETROSSIAN BROTHERS

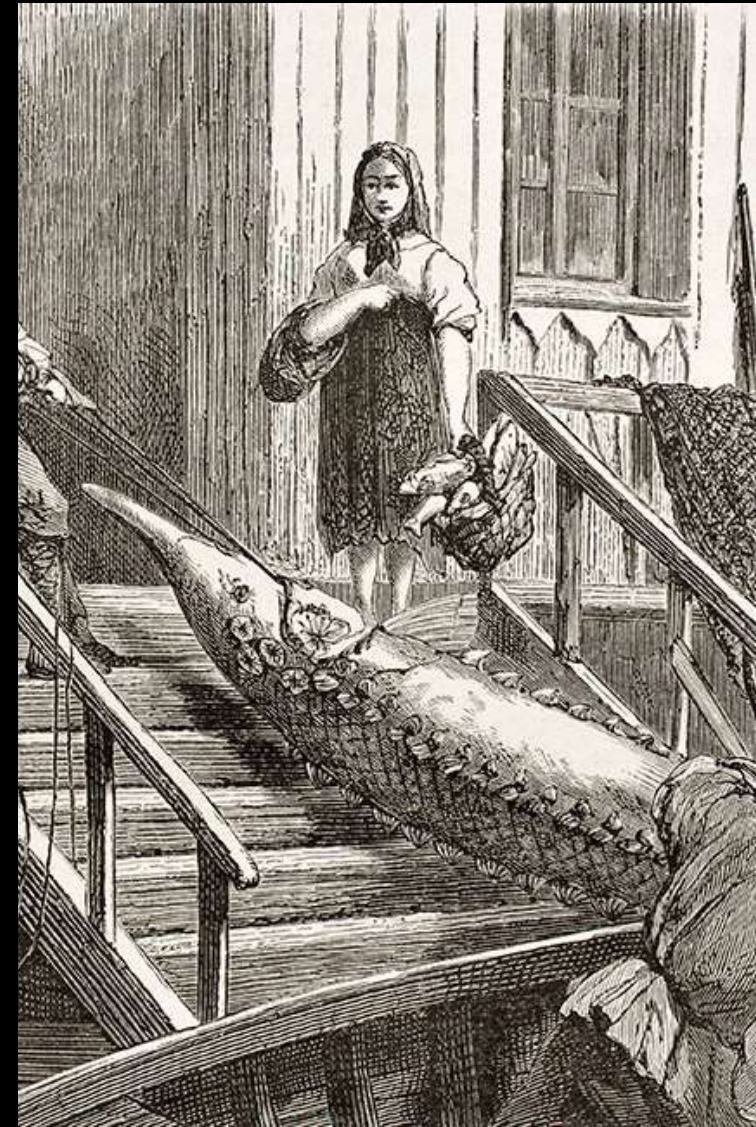
After the October Revolution in 1917, many Russian nobles emigrated to France, contributing to caviar's international spread. The Petrossian brothers, originally from Baku, were pioneers in importing caviar to France, turning it into a symbol of haute cuisine.

## **RUSSIAN REVOLUTION**

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## **PETROSSIAN BROTHERS**

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# THE RISE OF STURGEON FARMS

The construction of dams on the Volga and Danube rivers, along with overfishing, reduced the sturgeon population by 80% in the 20th century. Sturgeon was declared a protected species in 1998, leading to a global ban on wild fishing and spurring the growth of sturgeon farming worldwide.

## **DAM CONSTRUCTION**

The construction of dams on the Volga and Danube rivers reduced the sturgeon population.

## **STURGEON PROTECTION**

Sturgeon was declared a protected species in 1998.



## **OVERFISHING**

Overfishing further reduced the sturgeon population.

## **STURGEON FARMING**

The global ban on wild fishing spurred the growth of sturgeon farming worldwide.



# CAVIAR PRODUCTION WORLDWIDE

China is the largest producer globally, with many French Michelin-starred chefs using Chinese caviar. France began caviar production in 1918, and today most of the output is consumed domestically.

COUNTRY	PRODUCTION
China	Largest producer globally
France	Most output consumed domestically
Italy	Second-largest producer



# THE STURGEON: A “LIVING FOSSIL”

Sturgeon are among the oldest vertebrates, with 26 known species. They live in saltwater but spawn in freshwater. The Beluga Sturgeon, in particular, can live for over 100 years.

1

## ANCIENT VERTEBRATES

Sturgeon are among the oldest vertebrates, with 26 known species.

2

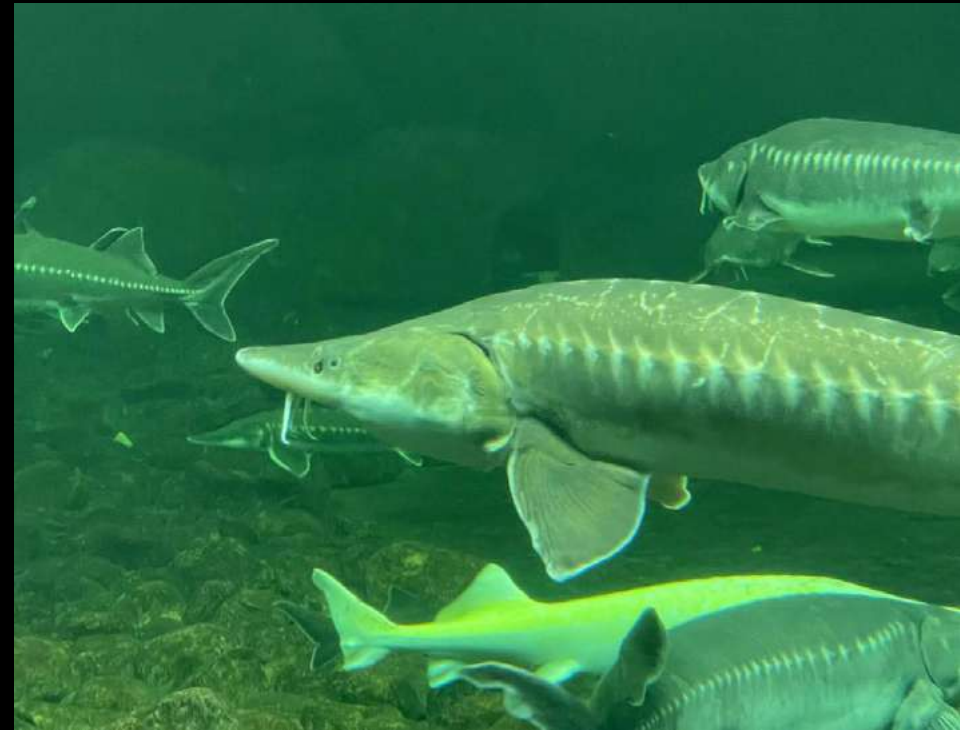
## SALTWATER HABITAT

They live in saltwater but spawn in freshwater.

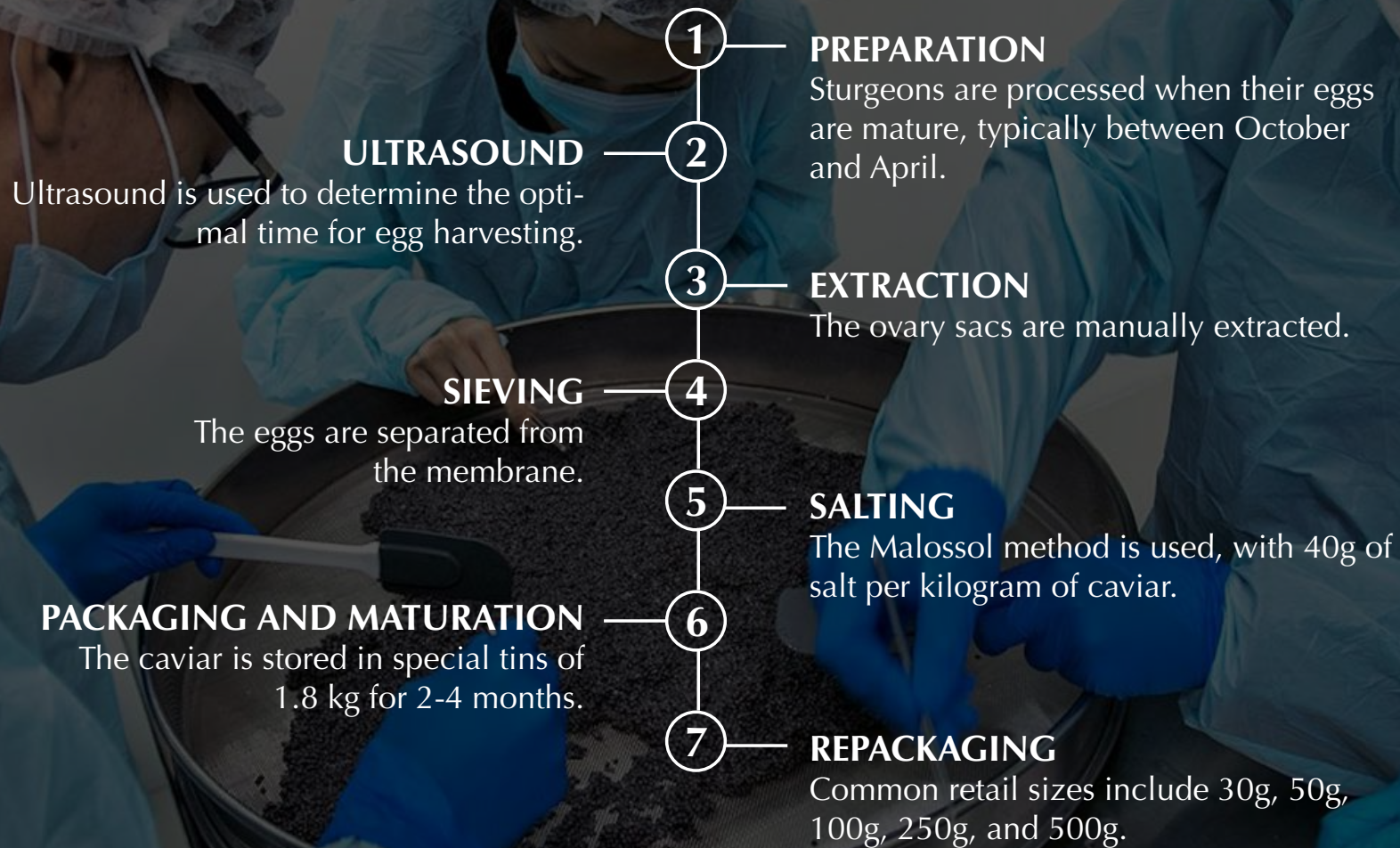
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## BELUGA STURGEON

The Beluga Sturgeon can live for over 100 years.



# CAVIAR PRODUCTION PROCESS







## CAVIAR: A CONNOISSEUR'S GUIDE

Caviar, the esteemed delicacy derived from sturgeon eggs, has captivated palates for centuries. This guide delves into the intricacies of this exquisite food, exploring its history, varieties, and the art of appreciation.

# CAVIAR SHELF-LIFE

1

## STORAGE

Caviar thrives in a cool environment, ideally between 0-4°C. It can be stored in its original sealed container for up to 6 months.

2

## AFTER OPENING

Once opened, caviar must be consumed within 3 days to maintain its freshness and optimal flavor profile.

3

## NOTE

Caviar is delicate and best enjoyed raw, served chilled or at room temperature.





# CAVIAREAT'S CAVIAR VARIETIES

1

## **BELUGA (HUSO HUSO)**

The most prized variety, Beluga caviar boasts large, pearly gray eggs and a buttery, delicate flavor. It hails from the Caspian Sea and is renowned for its luxurious reputation.

2

## **OSCETRA (ACIPENSER GUELLENSTAEDTII)**

Originating from Russia, Oscetra caviar is characterized by its smaller, firm eggs and a robust, nutty flavor. Its intense, dark color adds an air of sophistication to any culinary experience.

3

## **BAERII (ACIPENSER BAERII)**

Prized for its affordability, Baerii caviar is produced in Siberia and offers a balanced flavor profile with a delicate, slightly salty taste. It is often favored by chefs for its versatility in both classic and modern cuisine.

4

## **KALUGA (ACIPENSER DAURICUS X SCHRENCKI)**

Kaluga caviar shares similarities with Beluga caviar, but is more affordable due to a shorter maturation period. Its large, firm eggs and rich, buttery flavor make it a sought-after alternative.

# CAVIAR RECOGNITION



## PURE BELUGA VS HYBRID

Pure Beluga caviar comes from sturgeon that takes 18-20 years to mature, while hybrid variants mature in 7-8 years. The age of the sturgeon directly influences the caviar's flavor and texture.

## LABELING

Caviareat labels are distinctive, utilizing a Tiffany blue hue to signify quality and authenticity. They clearly indicate the fish's age and egg size for transparency and informed selection.



# CAVIAR PAIRINGS



## **BELUGA CAVIAR**

The classic pairing for Beluga caviar is Champagne or high-quality sparkling wine. The effervescence of the wine complements the caviar's delicate flavor, enhancing the overall taste experience.

## **OSCETRA CAVIAR**

Beyond traditional pairings, Oscetra caviar harmonizes with wines like Puligny Montrachet or Chablis Grand Cru. The complex notes of these wines beautifully complement the caviar's rich, nutty flavor.



# SUSTAINABILITY AND LEGALITY IN CAVIAR TRADE

- 1 — FARMED CAVIAR**  
All commercially available caviar is farmed legally, ensuring sustainable practices and the preservation of sturgeon populations.
- 2 — PROTECTING STURGEON**  
Purchasing legal caviar contributes to the protection of wild sturgeon populations, combating poaching and illegal trade.
- 3 — RESPONSIBLE CONSUMPTION**  
By choosing responsibly sourced caviar, consumers can contribute to the ethical and sustainable harvesting of this exquisite delicacy.



# SENSORY ANALYSIS OF CAVIAR

**A**

## **GRADE 1**

Grade 1 caviar features large, intact, and compact eggs with a delicate taste and light color. It is the highest quality grade, prized for its exceptional flavor and appearance.

**B**

## **GRADE 2**

Grade 2 caviar features normal-sized eggs with a darker color and a good taste. It is a high-quality grade with a balanced flavor profile.

**C**

## **GRADE 3**

Grade 3 caviar, also known as pressed or payusnaya caviar, is made from broken eggs and has a slightly less refined texture and flavor. It is a more affordable option but still offers a unique taste experience.



# MAJOR CAVIAR PRODUCERS WORLDWIDE



## **CHINA**

China accounts for a significant portion of the world's caviar production, particularly through the company



## **ITALY**

Italy has a rich history of caviar production, with Brescia becoming the capital of Italian caviar known for its high-quality exports.



## **IRAN**

Iran is renowned for its Beluga caviar, with a long tradition of producing premium caviar that is highly sought after by connoisseurs.



## **FRANCE**

The Aquitaine region of France is the epicenter of French caviar production, with numerous farms producing high-quality caviar.



## **UNITED ARAB EMIRATES**

Abu Dhabi is home to the world's largest indoor caviar farm, showcasing the latest technology and innovations in caviar production.



# CAVIAR LABELING: QUALITY AND TRANSPARENCY

<b>SPECIES CODE</b>	Each sturgeon species has a unique code (e.g., HUS for Beluga).
<b>ORIGIN</b>	Indicates the country of production and whether the caviar is farmed or wild.
<b>YEAR AND BATCH</b>	Provides traceability details and regulatory compliance, ensuring the caviar's origin and quality.





# CAVIAR LABEL

## Key Points:

- The labels ensure traceability and authenticity.
- Consumers are provided with all relevant information to make informed choices and help conserve sturgeon species.

LABEL ELEMENT	DESCRIPTION
Species Code	Each sturgeon has a unique code (e.g., HUS for Beluga, GUE for Oscetra).
Caviar Origin	Indicates whether the caviar is wild or farmed (C). Since 1998, wild caviar is banned, and all commercial caviar is farmed.
Country of Origin	The country where the caviar was produced, indicated by standard abbreviations (e.g., IT for Italy).
Year of Production	The year the caviar was harvested.
Processing Facility Identifier	Code identifying the facility where the caviar was processed or packaged.
Batch Number	Identifies the specific production batch of the caviar.



# CAVIAR KEY IDENTIFIERS



CODE	SPECIES	COMMON NAME
HUS	Huso huso	Beluga
BAE	Acipenser baerii	Siberian
GUE	Acipenser gueldenstaedtii	Oscietra (Ossetra)
PER	Acipenser persicus	-
NAC	Acipenser naccarii	-
RUT	Acipenser ruthenus	-
SCH	Acipenser schrenckii	-
SIN	Acipenser sinensis	-
STE	Acipenser stellatus	Sevruga
TRA	Acipenser transmontanus	White Sturgeon
DAU	Huso dauricus	-
PLA	Scaphirhynchus platyrhynchus	-

CODE	DESCRIPTION
YYY x XXX	Hybrid (Male Code x Female Code)
MIX	Mixed species, only for pressed caviar



CODE	COUNTRY
IT	Italy
RU	Russia
CN	China
IR	Iran
FR	France
AZ	Azerbaijan
CA	Canada
DE	Germany
IL	Israel
LV	Latvia
PL	Poland
ES	Spain
CH	Switzerland
US	United States
UY	Uruguay

# CAVIAR NUTRITIONAL ASPECTS

Key Points:

- The labels ensure traceability and authenticity.
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NUTRITIONAL ASPECTS	DESCRIPTION
Omega-3	Promotes collagen production, aids in wound healing, reduces signs of aging, improves brain function, and reduces inflammation.
Selenium	Strengthens the immune system, enhances reproductive function, has anti-carcinogenic properties, and protects DNA from harmful substances.
Caloric Value	100 grams of fresh caviar contain approximately 264 kcal, with 61% from fats and 33% from proteins.
Vitamins	Rich in vitamin B12 and also contains vitamins D, A, B1, B2, B5, B6, and B9, important for metabolic processes.
Minerals	A good source of magnesium, iron, sodium, phosphorus, and calcium, essential for various physiological processes.
Fats and Fatty Acids	Contains healthy fats, including polyunsaturated and monounsaturated fatty acids, essential for energy, neuronal development, and digestion.
Proteins and Amino Acids	Provides around 49% of the daily recommended protein intake, with essential amino acids such as threonine, tryptophan, lysine, leucine, and valine.



# CAVIAR SENSORY EVALUATION

## **VISUAL FACTORS:**

Color ranges from black to golden. Shine indicates freshness, and larger Beluga eggs are prized.

## **OLFACTORY FACTORS:**

A subtle marine scent is ideal; strong fishy odors signal poor quality.

## **GUSTATORY FACTORS:**

Eggs should be firm but soft. Flavor should be balanced, with fresh sea notes. Bitter or acidic tastes are undesirable.

## **OVERALL EVALUATION:**

Quality is judged on color, appearance, smell, texture, and flavor, with each type having unique characteristics.



# CAVIAR ETIQUETTE



## **ELEGANCE:**

Whether at a casual gathering or a formal event, caviar should be enjoyed with elegance. Indulging in it like royalty is part of the experience.

## **TRADITION:**

Elegance and refinement are key, as these customs have become standard over time.

## **PORTION SIZE:**

When served as an appetizer, avoid over-eating. Stick to a portion of about 2 ounces (two tablespoons), as it's poor etiquette to take more.

## **TASTING:**

Rather than chewing, gently roll the caviar on your tongue, letting the pearls burst and release their buttery flavor.





# BELUGA CAVIAR

Beluga caviar, the most luxurious and expensive, was a favorite of Wallis Simpson, wife of Edward VIII, symbolizing wealth and status. She served it at her famous dinners in Paris and Cap D'Antibes, hosting guests like Winston Churchill and Marlene Dietrich. Russia remains a key supplier of this rare delicacy.



## SENSORY CHARACTERISTICS

Species: *Huso huso*

Color: Dark to light gray

Size: 33-35 mm eggs

Sturgeon Age: 18-20 years

Odor: None

Texture: Buttery and delicate

Flavor: Fresh, with notes of the sea, butter, and sweetness

## IDENTIFICATION

Pure Beluga caviar is labeled accordingly. Caviareat's Beluga is 100% pure.

## HYBRID BELUGA CAVIAR

Hybrid caviar, a cross between Baerii and Beluga, matures in 7-8 years, faster than the pure Beluga's 18-20 years.

## PAIRING

Champagne or sparkling wine is ideal to complement the richness of Beluga caviar.

# OSCIETRA CAVIAR

Oscietra caviar, from the Russian sturgeon (*Acipenser Gueldenstaedtii*), is sold under names like ASETRA, OSCETRA, or OSCIETRA but is the same product.

## SENSORY CHARACTERISTICS

Species: *Acipenser Gueldenstaedtii*

Color: Dark to light gray, sometimes golden

Size: 30-33 mm eggs

Sturgeon Age: 10-12 years

Texture: Silky, firm eggs with a slightly tougher membrane than Beluga

Flavor: Nutty, buttery, with a sweet lobster-like finish



## ROYAL OSCETRA VS OSCETRA

Royal Oscetra: Eggs 32-33 mm, sturgeons 12-13 years

Oscetra: Eggs 30-31 mm, sturgeons 10-12 years

## PAIRING

Pair with Champagne, or wines like Puligny Montrachet or Chablis Grand Cru. For food, try blinis, potatoes, or serve atop lobster medallions or scallops with foie gras.



# BAERII CAVIAR

The Baerii sturgeon matures earlier than other species (7-8 years) and has smaller eggs. It is the least expensive caviar in our catalog but is highly appreciated by chefs and consumers alike.

## SENSORY CHARACTERISTICS

Species: *Acipenser Baerii*

Color: Light gray to gray-brown

Size: 29-30 mm eggs

Sturgeon Age: 8 years

Odor: None

Texture: Good consistency

Flavor: Delicate, slightly iodized



# KALUGA AND AMUR CAVIAR

Similar to Beluga but less expensive, Kaluga caviar comes from the Kaluga sturgeon found in the Amur River between Russia and China, with major farms in Yidu, China. It has a slightly less delicate taste than Beluga.

## SENSORY CHARACTERISTICS

Species: *Acipenser Dauricus x Schrenki*

Color: Brown to golden

Size: 30-31 mm eggs

Sturgeon Age: 10-11 years

Odor: None

Texture: Good consistency

Flavor: Balanced aroma



## ROYAL KALUGA VS AMUR CAVIAR

Caviareat offers two varieties of Kaluga caviar:

Royal Kaluga: From sturgeons aged 10-12 years, with eggs measuring 30-33 mm.

Amur: From sturgeons aged 10 years, with eggs measuring 30 mm.





# CAVIAR ETIQUETTE

Caviar should always be enjoyed with a sense of elegance, whether at a casual get-together with friends or a more formal dining event. When investing in such a luxurious delicacy, it's essential to savor it in a manner that reflects its sophistication and heritage, much like royalty would.

## **TRADITION:**

Respect for the customs and traditions surrounding caviar consumption is key. Over time, these practices have become an integral part of caviar etiquette, adding to the experience and enhancing the enjoyment of this prized delicacy.

## **PORTION SIZE:**

When served as an appetizer, moderation is important. Consuming more than a generous portion of around 2 ounces (approximately two tablespoons) is considered poor manners, as it detracts from the exclusivity and elegance associated with caviar.

## **TASTING:**

To truly appreciate caviar, avoid chewing. Instead, let the pearls rest on your tongue and gently roll them around your palate. This allows them to burst delicately, releasing their rich, buttery flavors and subtle nuances. Savoring caviar in this way helps you experience its full depth of taste and texture.



## CONCLUSION: THE CULTURE AND ELEGANCE OF CAVIAR

- Caviar tasting follows elegant traditions, from measured portions to the delicacy of its consumption.
- Growing awareness of sustainability and labeling ensures that consumers can make informed, environmentally responsible choices.









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