

AQUNA GOLD MURRAY COD CAVIAR

AN EXPRESSION OF LUXURY



Made from Sustainable Murray Cod

Aquna Gold Murray Cod Caviar is intended for sustainability-conscious chefs and consumers who prefer ethically sourced produce. Made by award-winning Aquna Sustainable Murray Cod in the Riverina region of NSW, Aquna Gold is an expression of luxury with a pop of flavour, texture and a Champagne-coloured sparkle. For the first time, you can garnish dishes with delicious caviar produced from farmed Aquna Murray Cod — grown in the fish’s native environment on the Murray-Darling River system. Cured with Murray River Salt, Aquna Gold is a beautiful collaboration between two regional producers guided by eco-friendly principles.

AQUNA IS CHANGING THE CAVIAR HISTORY

Not all caviar is created in the same way. That’s why the team at Aquna wants you to know precisely where Aquna Gold comes from. Premium Murray Cod is sustainably grown in ideal conditions in the fish’s native river water from the Murray-Darling River system, with full traceability and transparency through all stages of production from farm to plate. The way the farm cares for the fish and respects the environment translates into the approach to producing sustainable cod caviar. Specifically, selected Aquna Murray Cod are reared to maturity, which is approximately 1.5 to 3.5 kilograms, over 18 months to 3 years. The fish is then sold for consumption as a whole, filleted, or portioned. There is minimal waste.

EXCLUSIVE AND SUSTAINABLE

Aquna Gold is produced from the iconic Murray Cod, Australia’s largest freshwater fish. There is no wild catch of Murray Cod for commercial sale. This exclusive caviar is for consumers who value luxury and sustainability.

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How is Aquna Gold made?

Aquna Gold comes from the finest quality Murray Cod grown to maturity on sustainable farms. Developing techniques to utilize Murray Cod roe for caviar reflects Aquna's whole-fish philosophy.

After carefully extracting the roe, it's cured using Murray River Salt, which turns it from opaque-white to a translucent Champagne-coloured gold hue.

The Murray Cod Caviar is produced from Aquna Murray Cod on sustainable farms in the Riverina region of NSW

The sensory profile of Aquna Gold contributes to how you'll experience the product through taste, smell and texture. This pure-tasting, lightly salted Murray Cod caviar has a freshwater aroma and poppy texture.

Aquna Gold offers chefs and consumers a new and exciting ingredient to include in presenting all kinds of dishes for greater dimension and a spoonful of sparkle. There are many ways to choose your adventure with Aquna Gold Caviar.

Ways to serve the Murray Cod roe

Aquna Gold's sensory profile plays beautifully against other foods. Spread or sprinkle the cod caviar on wafers with crème fraiche and chopped chives, potato rosti, blinis or a full-bodied dish. Use as a decadent breakfast garnish on boiled or scrambled eggs, or as a textural addition and flavour on oysters. Aquna Gold also displays the perfect synergy with dishes featuring seafood, especially Aquna Murray Cod.



ITEM CODE: 707573

Producer: Aquna Sustainable Murray Cod

Ingredients: Aquna Murray Cod | Murray River Salt

Country of origin: Australia

Roe size: 2.0mm – 2.5mm

Roe shell: Light, crunchy firmness

Shelf life: 10 weeks

Package size: 50g tin

Storage Instructions: - 4°C to + 5°C

Use within 3 days of opening. Not suitable for freezing.

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