**OSCIETRA BLACK** is produced by the Russian Sturgeon (Acipenser Gueldenstaedtii).



The Russian Sturgeon, also known as the Danube sturgeon, was originally native to the Black, Caspian and the Sea of Azov. It is a medium size fish that can weigh from 50kg to 100kg and requires a 9 to 14-year period to reach maturity.



The Russian Sturgeon roe is large, measuring 2.9mm to 3mm in diameter. The colour and shade of Oscietra Caviar can differ from golden through shades of brown to black. During the production process, the Caviar Master grades the pearl by size, flavour, texture and colour.

The **Black Pearl** Oscietra Black pearls have a distinct dark brown colour, a well-balanced flavour with beautiful silky nutty notes. The texture of Oscietra Black is firm, yet the pearls readily melt on the palate. This caviar is unpasteurized, contains no preservatives and is presented in its purest form.

The Russian sturgeon producing Black Pearl Oscietra are farmed in the waters of Thousand Island Lake, Qiandao, China. The lake region expands over 448 square kilometres of freshwater lake and forest. Our sturgeons are raised by one of the most renowned caviar producers, Kaluga Queen. The farm is the largest caviar producer in the world and a supplier to many Michelin Star Restaurants. The exceptional environment, husbandry and state-of-the-art processing facility are significant to the development of the fish and ultimately reflected in the quality of the roe.



The farm is certified by the Friend of the Sea organization. It is the leading certification standard for products and services which respect and protect the marine environment. The certification awards sustainable practices in Fisheries and Aquaculture.



## BLACK PEARL OSCIETRA BLACK CAVIAR



Black Pearl Oscietra Black 10g

Black Pearl Oscietra Black 30g

Black Pearl Oscietra Black 50g

Black Pearl Oscietra Black 125g



**Black Pearl** Oscietra Black 250g (Traditional tin)

**Black Pearl** Oscietra Black 500g (Traditional tin)

**Black Pearl** Oscietra Black 1kg (Traditional tin)