

TRADITION, INNOVATION, QUALITY

ANNA Dutch - named in honour of her Majesty Anna Paulowna, the Grand Duchess of Russia, who later became the Queen of the Netherlands, and introduced her rich culture to the Dutch - was established in Eindhoven, the Netherlands, by founders who bring tradition and knowledge of Caspian Caviar through their culture and heritage.



The farm was established in 2008 as a sustainable alternative to wild caviar, just after the worldwide embargo on wild sturgeon fishing. All the caviar is processed at the farm using the traditional 'Malossol method' strictly controlled by ANNA Dutch's talented second-generation Caviar Master, whose father curated caviar for the likes of Winston Churchill among others.



The farm's extraordinary reputation (among connoisseurs) results from excellent products, in-depth knowledge, and the talent of ANNA Dutch Caviar Masters. From its early days, the company's values were founded on three pillars that allowed the Dutch enterprise to craft its own legacy and set itself apart from its competitors; **Tradition. Innovation. Quality.**

ANNA DUTCH OSCIETRA CAVIAR

Acipenser Gueldenstaedtii, commonly known as Russian or Danube sturgeon, is one of the most well-known of the *Acipenseridae* species, which matures at the age of approximately 13 years. Roe harvested from this type of sturgeon is known as Oscietra/Osetra caviar and it has the widest variety of eggs in terms of size, colour and taste.



The ANNA Dutch Oscietra Caviar is large, measuring 3.2 to 3.3 mm in diameter. The colour and shade of Oscietra Caviar can differ from light grey through shades of amber to dark brown. During the production process, the Caviar Master grades the pearl by size, flavour, texture and colour.



ANNA DUTCH CAVIAR

CAVIAR PRODUCTION

With more than 25 years of experience, the staff at the ANNA Dutch farm have a unique approach to caviar production. How this precious commodity is harvested and processed has an immense impact on the quality of the caviar. Traditional hand-processing methods allow a better understanding of the characteristics of this natural product. Each step of the harvest is carried out with impeccable care and in compliance with the highest quality and hygiene requirements. Strict standards are also in place, in line with the international CITES Convention.



The ANNA Dutch caviar is lightly salted and made using the traditional “Malossol” technique. This method guarantees that the caviar has a salt content from 2.8 to a maximum of 4 per cent. The “Malossol” method dates back to the early stages of caviar harvesting in Russia and means “little salt”. This light salting is a traditional way of preserving the product and brings out the unique flavour of each type of roe.

ANNA DUTCH SIBERIAN CAVIAR

Acipenser Baerii, commonly known as the Siberian sturgeon, is one of the smallest species from the *Acipenseridae* family. The fish reaches maturity at approximately 6 years and produces one of the most renowned caviar varieties. Dark brown, occasionally black in colour, with a perfect salinity and maturation of the eggs. The **ANNA Dutch Siberian Caviar** measures 2.7-2.9 mm in diameter, it has a fine grain, subtle clean flavour with a creamy and buttery palate.

SUSTAINABILITY



The farm's mission is to integrate the highest standards of corporate social responsibility into the workplace and into their business decisions. All activities are conducted in a socially responsible manner that ensures protection of the environment, respect for the fish, employee safety and the well-being of the consumers. By sourcing sustainable, responsibly produced fish, ANNA Dutch has contributed to reversing the decline of living marine resources. The sturgeons are raised in aquaculture systems, using pristine, cold, fresh artesian water. The diet of the fish (natural sardines, shrimps, live catfish) and the environment at ANNA Dutch contribute significantly to the nutty and creamy flavour of the caviar. The farm chooses to use natural methods of aquaculture, such as implementing plants, microbes and bacterial cultures to remove waste products and control disease in the fishponds. ANNA Dutch caviar is sustainable and natural. The farm is certified by the **Friend of the Sea** organization. It is the leading certification standard for products and services that respect and protect the marine environment.

ANNA DUTCH CAVIAR