

BELUGA CAVIAR is the most famous of all caviars. Beluga comes from the 'Huso Huso' Sturgeon, the largest of all sturgeon species. The Huso Huso sturgeon is native to the Black and Caspian Seas, can live up to 120 years old, and grow to over 1 tonne in weight. The largest one ever caught weighed over 1.5 tonnes.



The rarity of Beluga caviar is related to the fact that this particular sturgeon doesn't ovulate until she reaches around 21 years old. Beluga roe is the largest of all the sturgeon roes – This diameter ranges from 3.2 - 3.6mm!

The are raised in sturgeons water, rich in oxygen and with conditions remarkably reminiscent the Huso Huso's natural environment, resulting in exceptional product appreciated bv Beluga connoisseurs around the world.



Our Black Pearl Beluga pearls are smooth and even, with a special sheen, the flavour is full bodied and creamy with a long aftertaste.



BLACK PEARL BELUGA

caviar has large pearls which melt in the mouth and deliver a burst of flavour, reminiscent of the richest butter and cream. With a diameter of over 3.5mm it is the largest of all caviar. The palate has a full-bodied creamy flavour with long after-taste. The unique Beluga caviar ranges in colour from light to dark grey.



Our sturgeons are raised by the largest caviar producer in the world and the exceptional environment and husbandry is significant to the fishes development and ultimately reflects in the quality of the roe. The Huso huso sturgeon producing Black Pearl Beluga are farmed in the waters of Thousand Island Lake, Qiandao, China. The lake region expands over 448 square kilometres of freshwater lake and forest. The 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.

Kaluga Queen is certified by the Friend of the Sea organization, which awards sustainable practices in Fisheries and Aquaculture. This leading certification can only be granted after an extensive and rigorous audit.