



**CAVIALE.** MANUFATTUR

# CAVIALE.MANUFAKTUR



## ABOUT US

Caviale.Manufaktur is one of the leading international suppliers of aquaculture-produced caviar – the sustainable and eco-friendly alternative to wild caviar.

**Fish breeding, caviar production and packaging – all from the same source.**

Based at our own sturgeon breeding farm in Italy and production facilities in Germany and Italy, we produce caviar of the highest quality, in harmony with nature. For this process we apply the very latest, ecologically sustainable technologies.

Certified in accordance with IFS (the International Food Standard) level 5 and FOS (Friend of the Sea – Sustainable fish).

We set international standards with the quality of our caviar.





# CAVIALE. MANUFATTUR



## BEST-QUALITY CAVIAR FROM AQUACULTURE

In the heart of one of the most beautiful regions in northern Italy, we produce caviar in one of the world's largest production farms for sturgeon caviar – in the open air, with the highest level of sustainability and a quality standard that is on a par with wild caviar.

### **Advantages of our farm's location:**

- Ideal climatic conditions
- Environmental conditions just like in nature
- Natural temperature fluctuations and lighting conditions for healthy and slow growth
- Fresh water inflow of up to 2,000 litres/second from a neighbouring river and additional natural sources for constant water quality assurance and continuous freedom for fish to move



## OUR INDIVIDUAL SERVICE OFFER

### **Tailor-made concepts**

- Development of individual caviar recipes – with or without borax, with different salting grades or different pasteurization levels
- Creation of exclusive caviar compositions, together with an internationally renowned, award-winning chef
- Development of packaging in line with requests from customers
- Delivery amounts calibrated to suit the specific customer
- Flexible availability of quantities at stable prices
- Individual logistic and delivery processes

### **Customer satisfaction**

- Delivery “just in time” at a consistently excellent quality standard

### **Guaranteed security and traceability**

- Transparent documentation of the entire process

### **Certified sustainability**

- Strictest quality controls pursuant to international standards



## FACTS AND FIGURES

- We are one of the **biggest suppliers of sustainable farmed caviar** in the world.
- We have over **960 tons of life sturgeon stock** from which 580 tons are already sexed females.
- **700 tons Hybrids:**  
A. baerii ♂ x A. naccarii ♀ (*Baccarii*) and A. baerii ♂ x A. gueldenstaedtii ♀ (*GUBA*)
- **150 tons Baerii**
- **60 tons Gueldenstaedtii**
- **50 tons Beluga**
- We can constantly produce more than **10 tons of caviar every year** in top-quality in our own processing plant.
- For that reason, **we are able to produce the caviar exactly after costumers-requests**, like with/without borax, less or more salt, kind of salt, specialist in different kinds of packaging and labeling.
- **High experience in delivering caviar** to different clients (traders, wholesalers, supermarkets) and places all over the world.





## THE PRIME CHOICE: PERLUGA BLACK LABEL

Our **PERLUGA BLACK LABEL** is a fresh sturgeon caviar, mildly salted, from sturgeons reaching maturity after 9–12 years with a weight of 15–25 kg.

- **Origin:** Northern Italy, aquaculture
- **Grain size:** Large (Ø 2.7 to in excess of 3 mm)
- **Grain colour:** From pale green to silvery grey with a golden brown sheen
- **Texture:** Long lasting, complex and elegant
- **Taste:** Rich nutty, elegant and full of nuances
- **Variety:** Cross-breeding of Russian and Siberian sturgeon  
(*Acipenser gueldenstaedtii* x *Acipenser baeri*)



*perluga*  
BLACK LABEL



## THE FINEST CHOICE: PERLUGA BLUE LABEL

Our **PERLUGA CAVIAR BLUE LABEL** is a select fresh sturgeon caviar, mildly salted, from sturgeons reaching maturity after 8–10 years with a weight of 10–20 kg.

- **Origin:** Northern Italy, aquaculture
- **Grain size:** Medium-sized (Ø 2.5 to 2.8 mm)
- **Grain colour:** Full of nuances from pale green through to anthracite and pitch black
- **Texture:** Semi-firm outer layer with a tender melt
- **Taste:** Pure with a mild hint of nut
- **Variety:** Cross-breeding of Adriatic and Siberian sturgeon (*Acipenser naccarii* x *Acipenser baeri*)



*perluga*  
BLUE LABEL



## THE CLASSIC CHOICE: CAVIAR CAVIALE

Our **CAVIAR CAVIALE** is a pasteurised sturgeon caviar, mildly salted, from sturgeons reaching maturity after 8–10 years with a weight of 10–20 kg.

- **Origin:** Northern Italy, aquaculture
- **Grain size:** Medium-sized (Ø 2.5 to 2.8 mm)
- **Grain colour:** Full of nuances from pale green through to anthracite and pitch black
- **Texture:** Firm outer layer with a low natural oil content
- **Taste:** Mildly aromatic, full bodied
- **Variety:** Cross-breeding of Adriatic and Siberian sturgeon (*Acipenser naccarii* x *Acipenser baeri*)

We offer own-label products with different packaging varieties from simple blister packs to high class gift packagings.



## CAVIAR CAVIALE



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Consummate pleasure is making something unique from the very best ingredients.



## CONTACT DETAILS

Caviale.Manufaktur

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