



ROYAL BELGIAN
CAVIAR





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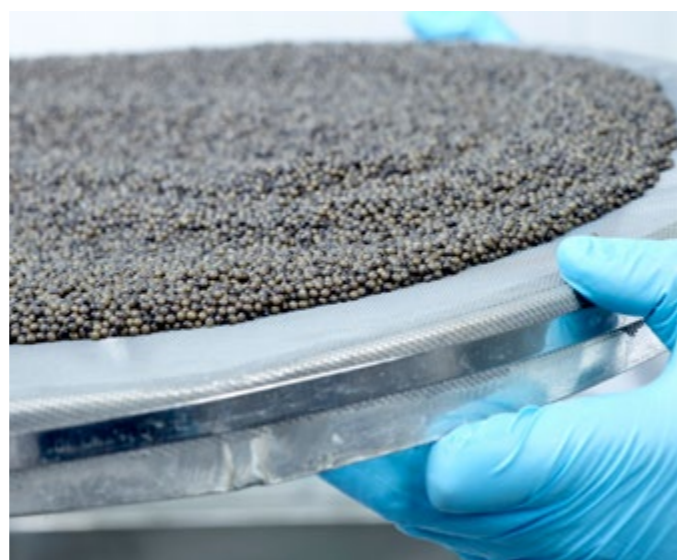
100% Belgian

100% Natural

100% Passion

Royal Belgian Caviar can rightly claim to be one of the pioneers of this farmed black gold. In 2002 Royal Belgian Caviar was the first Belgian producer of caviar on the world market. Over the last 15 years, Royal Belgian Caviar has grown to be one of the best caviars in the world.

Many caviar lovers, including top chefs have discovered and appreciated the quality and class of our Belgian caviar. Though caviar is often seen on the menu during the holiday season celebrations, our freshly made Royal Belgian Caviar is available at any time of the year. After all our caviar makes every occasion just a little bit festive.



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From egg to caviar

100% Control

Royal Belgian Caviar has built a parental stock of different sturgeon species. In this way we no longer need to rely on wild capture.

All stages starting from fertilized eggs up to the final caviar production are managed by Royal Belgian Caviar. Keeping in mind that all wild sturgeon capture is now illegal and considered as poaching. The only way to protect wild populations is by controlling every step in the sturgeon's life cycle; as we do in our farm.

All our caviars can be ordered in vacuum sealed tins. By vacuum packing, oxidation of the eggs is prevented and shelf life is significantly extended.

The art of caviar

The word caviar is derived from the Turkish word khavyar, which actually means "eggs". Caviar simply consists of unfertilized salted sturgeon eggs. The art of creating the perfect flavour depends directly on the quality of the sturgeon eggs, which is largely defined by the animals' food supply.

Many years of in-house nutritional research has allowed us to produce a superior feed that has brought the quality of our sturgeon caviar up to a level equal to that of traditional wild sturgeon caviar.



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Purging

Purging the sturgeon is the last step in the production cycle before the fish is harvested. Sturgeon are placed in 100% pure natural water for weeks to obtain the tastiest caviar.



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Our caviar types

Royal Belgian Caviar offers 5 types of caviar.
All our caviars are 100% Belgian, 100% natural and traditionally prepared.

GOLD LABEL

PLATINUM

OSIETRA

WHITE PEARL

BELUGA



GOLD LABEL



Type:

Siberian sturgeon or a crossbreed between Russian and Siberian sturgeon

Latin name:

Acipenser baeri or crossbreed between *Acipenser gueldenstaedti* & *Acipenser baeri*

Production method:

Malossol (slightly salted) caviar traditionally prepared

Grain diameter:

2.7mm to 3.2mm

Sturgeon age:

At least 5/6 years

Colour of the eggs:

From deep dark green to black

Flavour:

Salty, followed by a rich, creamy flavour with a pleasant and subtle after-taste

Origin:

Belgium

Available in:



Type:

Crossbreed between Russian and Siberian sturgeon

Latin name:

Hybrid between *Acipenser gueldenstaedti* & *Acipenser baeri*

Production method:

Malossol (slightly salted) caviar traditionally prepared

Grain diameter:

2.9mm to 3.4mm

Sturgeon age:

At least 7/8 years

Colour of the eggs:

Olive green to deep dark green

Flavour:

Strong eggs with a salty, creamy flavour and a subtle nutty taste

Origin:

Belgium

Available in:



PLATINUM



OSIETRA

Type: Sturgeon mainly from the Caspian sea, also called Russian sturgeon
Latin name: *Acipenser gueldenstaedti*
Production method: Malossol (slightly salted) caviar traditionally prepared

Grain diameter: 2.9mm to 3.4mm
Sturgeon age: At least 9/10 years
Colour of the eggs: Varying from olive to dark green, sometimes even amber-coloured
Flavour: Pleasant mouth feel with salty and typical nutty flavour followed by touches of minerals

Origin: Belgium
Available in:



WHITE PEARL

Type: Albino Sterlet stur
Latin name: *Acipenser ruthenus*
Production method: Malossol (slightly salted) caviar traditionally prepared

Grain diameter: 2.2mm to 2.7mm
Sturgeon age: At least 4 years
Colour of the eggs: Unique pearl-like colour
Flavour: Rich, buttery, salty and creamy flavour that melts on the tongue

Origin: Belgium
Available in:



BELUGA



Type:

Beluga sturgeon

Latin name:

Huso huso

Production method:

Malossol (slightly salted) caviar traditionally prepared

Grain diameter:

At least 3.5mm

Sturgeon age:

At least 18 years

Colour of the eggs:

Greyish ebony shade

Flavour:

Delicate salty flavour followed by rich, buttery and creamy touches with an incredibly refined after-taste

Origin:

Belgium

Available in:

10g

30g

50g

125g

250g

500g

1000g



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TASTING ADVICE

To ensure an optimal experience of all the caviar flavours all you need is a piece of bread or a blini with a touch of real butter or sour cream. Perfect with a glass of cooled white wine or champagne.

Even when caviar is used in a dish, just keep it simple. Thus avoiding an excess of flavours. Caviar is best served cooled. In combination with a warm dish the caviar should preferably be served on a separate plate or in a cooled glass.

Always use pearl, wooden or plastic teaspoons. Contact with metal, and especially silver, will be pernicious to the taste.





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PRACTICAL TIPS

The temperature at which caviar is stored is essential to guarantee its quality. The most ideal temperature is between -2°C and $+4^{\circ}\text{C}$. A professional caviar trader will store the caviar at optimal temperature. If possible, serve the caviar cooled on ice. Caviar is extremely sensitive to oxidation.

When exposed to the air, changes in flavour will occur quite quickly which may negatively affect the taste. Open the tin just before serving and preferably use it completely. Any leftovers can already have a different taste the next day.



Being genuine caviar producers, we strongly believe in the traditional, age-old preparation method. We believe that only this method, which uses non-ovulated eggs only, can offer a quality guarantee.

At present, due to the applicable regulations imposed by CITES, the capture of sturgeon in the Caspian Sea region and therefore the supply of wild capture caviar is completely prohibited. That is why sturgeon farming or acipensericulture has significantly evolved in the past 20 years, which means caviar is now exclusively derived from aquaculture.

Royal Belgian Caviar has been breeding sturgeon since the early nineties. Our first caviar was marketed in 2002.





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