

CAVIAR



PROFILE

DESIETRA OSETRA

SPECIES:

ACIPENSER
GUELLENSTAEDTII

TYPE:

FARMED

COUNTRY OF ORIGIN:

GERMANY

COLOR:

GOLDEN BROWN TO
DARK GREY

TEXTURE:

FIRM

TASTE:

“NUTTY, CREAMY”

SIZE OF PEARLS:

SMALL TO MEDIUM

MOST COMPARABLE

WILD SPECIES:

OSETRA



The world's first true farm raised Russian Osetra is being cultured in Germany. Harvested on a monthly basis, it is perfectly fresh throughout the year. This wonderful caviar exhibits all the desired qualities of its wild counterpart. Its firm pearl is small to medium in size. The grains are dark in color with a warm brown to golden sheen. The flavor has a nutty fruitiness with subtle tone of ocean brine.

SIZES AVAILABLE:

20 GRAMS – 30 GRAMS – 50 GRAMS – 125 GRAMS – 250 GRAMS – 500 GRAMS – 1 KILO

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