



JEON

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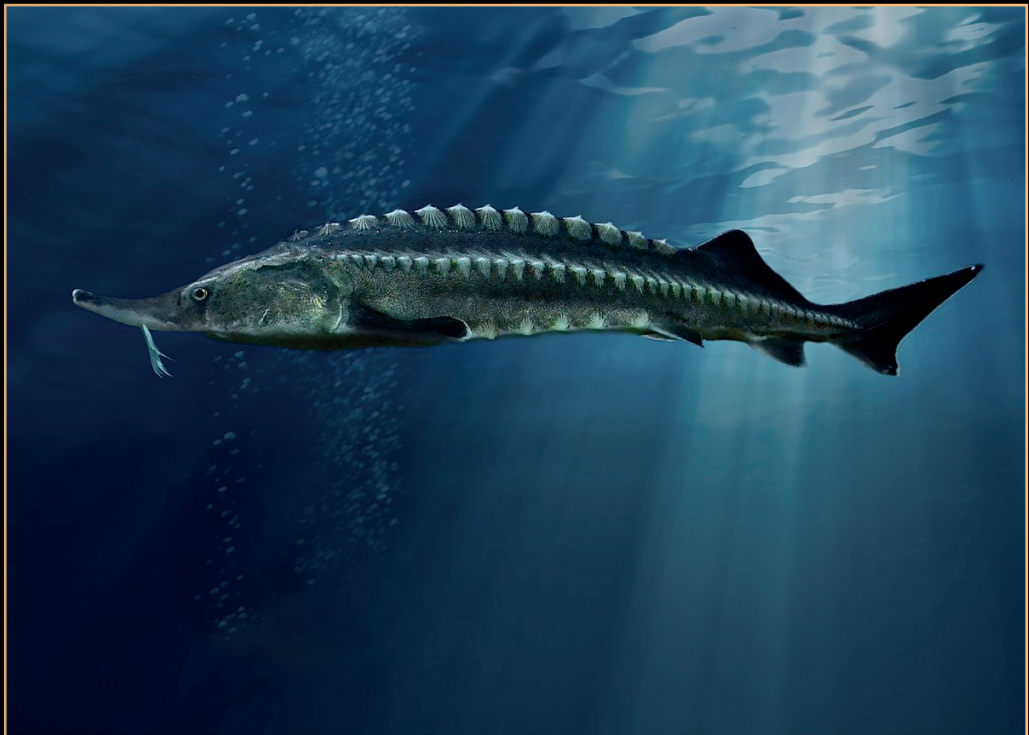
BELUGA CAVIAR



Beluga (Sturgeon)

The Beluga /bə'lu:ɡə/, also known as the Beluga Sturgeon or Great Sturgeon (*Huso huso*), is a species of anadromous fish of the Sturgeon family (Acipenseridae), found primarily in the Caspian and Black Sea basins, and historically, in the Adriatic Sea.

The Beluga is the third largest living species of bony fish. Heavily fished for the female's valuable roe, known as Beluga Caviar, wild populations have been greatly reduced by overfishing and poaching, leading the IUCN to classify the species as critically endangered.



BELUGA CAVIAR

There are only a few dishes in the world which bring to mind the luxury associated with Beluga Caviar. Caviar is a prestigious and coveted delicacy that transports your taste buds to the ocean with every mouth-watering bite.

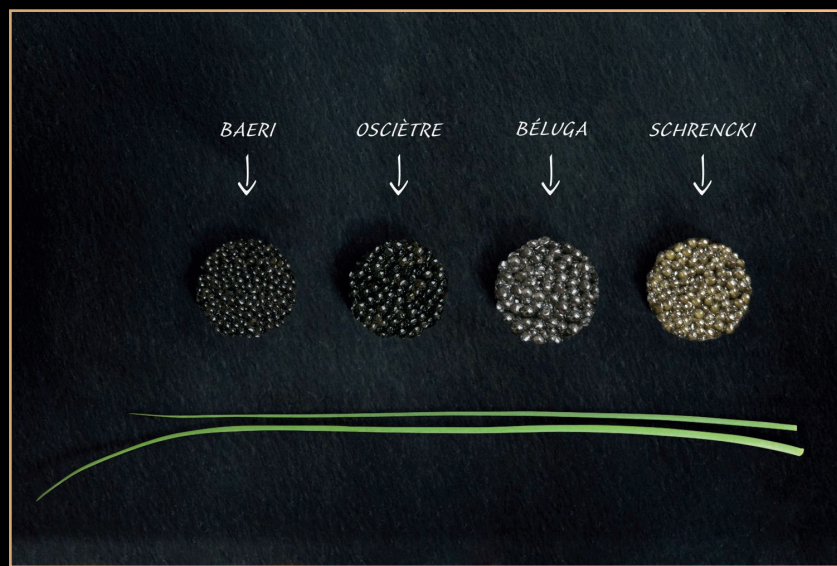
Authentic high-quality caviar has a market value of up to **£35,000** per kilo — one of the most expensive foods in the world. Historically, only served to royalty, British Kings of the Middle Ages reserved Beluga Sturgeon only for their consumption, naming it the "Royal Fish." It didn't take long for word to spread about this delicious roe.

The practice of eating caviar spread to Russia, later catapulting Caviar into the world of divine luxury. Caviar thereafter began its takeover of Europe, with many cultures prizing this delicacy.





DIFFERENCE OF CAVIAR TYPES



Only the eggs from three types of sturgeon fish can be called Caviar - Beluga, Osetra, and Sevruga. Knowing the difference between each Caviar type is critical to understand your needs. Beluga is the largest of the three types of sturgeon fish and is highly prized for the large size of its eggs. Beluga is the rarest of the sturgeon fish and each fish can weigh over **2500** pounds and reach lengths of over **20** feet. Beluga Caviar ranges in color from light pearly gray to dark steely gray.

Osetra Caviar is a medium size sturgeon fish generally reaching **10** feet and weighing **500** pounds or more. Osetra Caviar ranges in color from dark brown to golden yellow. Osetra is valued for its unique nut flavour. Sevruga is the smallest and most abundant of the three sturgeons. It reaches **7** feet and weighs up to **150** pounds.

The eggs are small and gray in colour.

PACKAGING

Tin



1.8kg



250g



1kg



50g



500g



30g

PACKAGING

Glass



500g



50g



100g



25g

◆ Private labeling for over 10kg

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