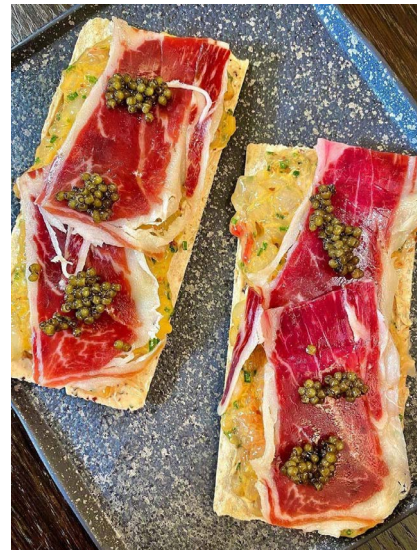




Petrovich
CAVIAR



Sturgeon Caviar

ORIGINS

Sturgeons almost have not changed since 250 million years. Persians were the first eating caviar from the Caspian sea in the 13th century and it became available in Russia for the Tsar and the elite at the beginning of the 19th century. It started becoming more popular in the 30's in Paris when it was offered to guests attending luxury parties.

Caviar popularity has grown so much that most sturgeon species are now facing extinction. Since 2008, wild sturgeon caviar is forbidden, and only farmed caviar is authorized.

This new worldwide regulation is enforced by the CITES, (Convention on International Trade in Endangered Species of Wild Fauna and Flora), whose goal is to ensure that international trade in specimens of wild animals and plants does not threaten the survival of the species.

SPECIES

There are 27 different species of sturgeon from different origins, sizes, habitats... The most famous is the Beluga which is the largest of all. With more and more sturgeon farms in the world, farmers have developed hybridization to get the most out of different species. A very good example is our Kaluga Hybrid which is born from the bred of a *Huso Dauricus* (Kaluga) and an *Acipenser Schrenckii* (Amur).

FARMING

It started in the 1990s but it really took off after the ban of wild sturgeon trade in 2008. Depending on the type of sturgeon, it takes between 5 to 12 years to have a mature sturgeon ready for harvest. It is a really exciting period for farmed caviar with more and more producers to discover. Like every type of farming, there are so many possibilities. There are farms on the five continents located on mountains, rivers, natural lakes, and even in the desert!



Our Story

Petrovich Caviar was started by Pierre & Magaly Beylier with the intention of filling a gap in the Los Angeles high-end specialty products and caviar arena. It all started back in...

- '84** After graduating from business school in France, Pierre moved to the United States and settled in Los Angeles to be part of the successful launch of Evian Waters on the West Coast. He set up a network of distributors to cover the health food stores and health/sports clubs.
- '88** As the USA Manager for Caviar & Fine Foods, Inc, a subsidiary of Caviar Kaspia (Paris, France), Pierre oversaw three regional distribution centers. He earned several major worldwide airline caviar contracts, learning much about high-quality caviar and big contracts in the process.
- '92** Pierre joined Gourmand of California, Inc. in Los Angeles as Manager and was charged with opening the West Coast office, at the time one of the foremost specialty importer/distributors in the US.
- '98** Pierre & Magaly bought Borisovitch Caviar, a small caviar operation led by Russian negociants. Respecting the Russian tradition, they renamed the company Petrovich Caviar whose meaning is Pierre's son. In a few years, they turned the company into one of the leading caviar importers/distributors on the West Coast.
- '03** The Beyliers started Savory Gourmet, Inc. beginning with only three suppliers. In 2013, together with Petrovich Caviar, both companies moved to a 15,000 sq. ft. warehouse in Gardena, close to LAX and the Port of LA. With ample freezer space, refrigerated and dry storage, they imported new lines of products from France, Italy, Spain and sourced the best the US has to offer. With an updated fleet of refrigerated trucks and the best team in the business, top restaurants, hotels and bakeries in Southern California consider Savory Gourmet their preferred specialty products purveyor.



Petrovich Caviar is certified as a Women's Business Enterprise by the Women's Business Enterprise National Council (WBENC), the nation's largest third-party certifier of the businesses owned and operated by women in the U.S.

Our Brand



OUR VALUES

We work for quality caviar, well-distributed, fairly priced. We do few things but we do them right, and we grow best by word-of-mouth and personal recommendations. Most of our customers have been with us for more than 10/15 years.

- PRODUCT FIRST
- SERVICE
- VALUE FOR MONEY

SELECTION

Taste, origin, size, texture, colors, and price are the criteria to choose your caviar. We have a large selection of caviar so you will always find the right caviar for your application. Bold flavors for some dishes, local selection for others, large roe with beautiful colors when the visual matters...

Keep in mind that, just like any natural product, caviar is the result of a harvest. Its characteristics change depending on the weather, the feed, the fish species, or the type of farming. To provide a consistent selection, not only have we developed strong partnerships with farmers to get the best out of their production, but we also keep looking at new sourcing opportunities.

GRADING

Our caviar is ranked into three simple different grades.

- Reserve: good quality caviar with great value for money.
- Royal: our selection with larger and firmer roe, more beautiful colors, and/or more pronounced taste.
- Imperial: a very special selection with limited availability.

Who we work with

RESTAURANTS



HOTELS



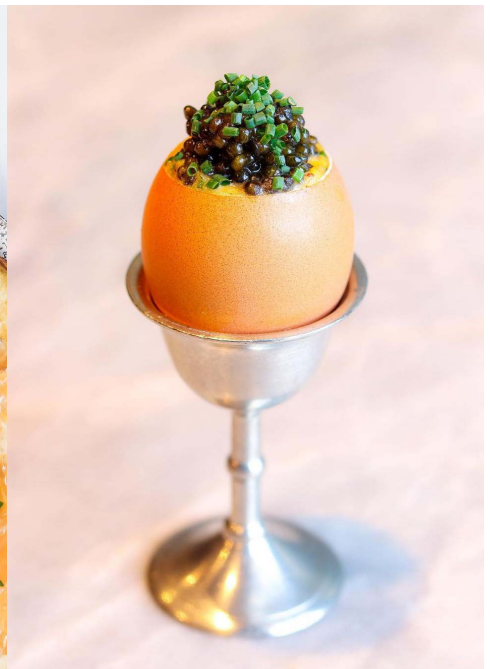
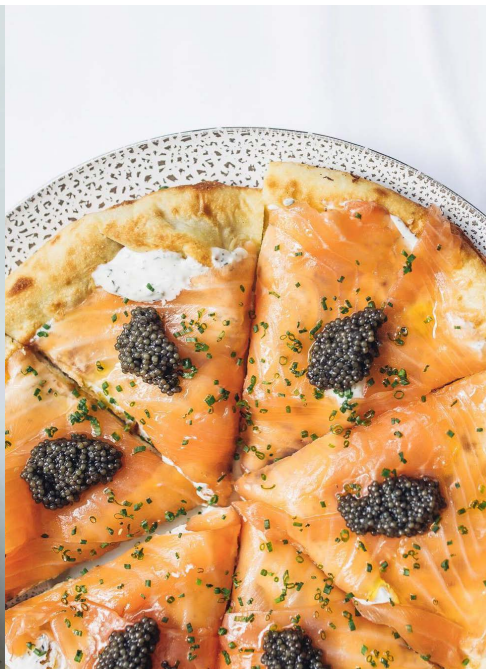
FOOD DISTRIBUTOR



CATERERS & MORE



Alain Giraud



Our Portfolio



KALUGA RESERVE



OSETRA RESERVE



SIBERIAN RESERVE



WHITE STURGEON RESERVE



KALUGA ROYAL



OSETRA ROYAL



SIBERIAN ROYAL



WHITE STURGEON ROYAL



KALUGA IMPERIAL



OSETRA IMPERIAL



AMUR IMPERIAL



PADDLEFISH WILD



HACKLEBACK WILD



BOWFIN ROE



SALMON ROE



TROUT ROE



SMOKED TROUT ROE



WHITEFISH ROE



TOBIKO FLYING FISH
orange, red, wasab, black, yuzu



MINI BLINIS x16



COCKTAIL BLINIS x65



CRÈME FRAÎCHE 1 qt



CAVIAR KEY - TIN OPENER



TASTING CAVIAR SPOON 2.5"



CAVIAR SPOON 3"



CAVIAR SPOON 4.5"



POINTED CAVIAR SPOON 3.5"



LONG CAVIAR SPOON SET 5"



CAVIAR PLATE 5"



GLASS CAVIAR SERVER

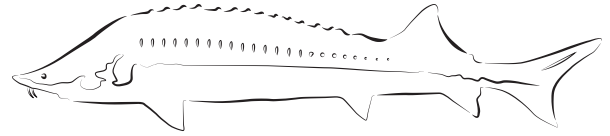


SILVER PLATED CAVIAR SERVER W/ GLASS



SILVER PLATED CAVIAR SERVER 1/4oz W/ DOME

KALUGA HYBRID



ACIPENSER SCHRENCKII X HUSO DAURICUS | RIVER BELUGA STURGEON

CHINA

The fish is a crossbreed from Kaluga (female) and Amur sturgeon (male). This unique species is farmed by Kaluga Queen only. The species normally mature in the 8th-10th year, can live up to 60 years, and reach over 100 pounds.



RESERVE

COLORS

brown to dark brown

SIZE

small ●●●○○ large

TEXTURE

delicate ●●●○○ firm

INTENSITY

mild ●○○○○ pronounced

FLAVORS

● buttery ○ creamy ○ fresh
● nutty ○ complex ● clean
● sweet ○ earthy ○ fishy

BEST FOR

everyday use



ROYAL

COLORS

brown to amber

SIZE

small ●●●●○ large

TEXTURE

delicate ●●●●○ firm

INTENSITY

mild ●●○○○ pronounced

FLAVORS

● buttery ○ creamy ○ fresh
● nutty ○ complex ● clean
● sweet ○ earthy ○ fishy

BEST FOR

fine dining



IMPERIAL

limited availability

COLORS

light brown to gold

SIZE

small ●●●●● large

TEXTURE

delicate ●●●●● firm

INTENSITY

mild ●●○○○ pronounced

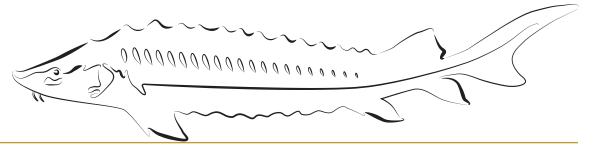
FLAVORS

● buttery ○ creamy ○ fresh
● nutty ○ complex ● clean
● sweet ○ earthy ○ fishy

BEST FOR

special occasions, privileged guests, photoshoot

OSETRA



ACIPENSER GULDENSTAEDTII | RUSSIAN STURGEON

ISRAEL, URUGUAY, CHINA

The wild ones can be found in the Caspian Sea and the Danube River. The species usually mature in the 10-11th year, live up to 50 years, and reach over 160 pounds. This caviar is the chef's favorite because of its more complex flavors and nice golden colors for the highest quality.



RESERVE

COLORS

dark brown

SIZE

small ●●○○○ large

TEXTURE

delicate ●●○○○ firm

INTENSITY

mild ●●●○○ pronounced

FLAVORS

○ buttery ● creamy ○ fresh
● nutty ● complex ● clean
○ sweet ○ earthy ○ fishy

BEST FOR

everyday use



ROYAL

COLORS

dark brown to gold

SIZE

small ●●●○○ large

TEXTURE

delicate ●●●●○ firm

INTENSITY

mild ●●●●○ pronounced

FLAVORS

○ buttery ● creamy ○ fresh
● nutty ● complex ● clean
○ sweet ○ earthy ○ fishy

BEST FOR

fine dining, caviar connoisseurs



IMPERIAL

limited availability

COLORS

light gold

SIZE

small ●●●●○ large

TEXTURE

delicate ●●●●● firm

INTENSITY

mild ●●●●○ pronounced

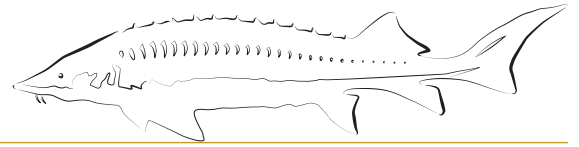
FLAVORS

○ buttery ● creamy ○ fresh
● nutty ● complex ● clean
○ sweet ○ earthy ○ fishy

BEST FOR

fine dining, special occasions, photoshoot

SIBERIAN



ACIPENSER BAERII

MADAGASCAR, URUGUAY

The species originate from Siberia, Russia, and is a favorite of sturgeon farmers because of its rapid growth. Acipenser Baerii sturgeons usually mature during their 7-8th year, live up to 20 years, and reach over 30 pounds. Siberian caviar is smaller than Osetra or Kaluga, and it has full-bodied flavors like the famed Sevruga caviar.



RESERVE

COLORS

grey to dark grey

SIZE

small large

TEXTURE

delicate firm

INTENSITY

mild pronounced

FLAVORS

buttery creamy fresh
 nutty complex clean
 sweet earthy fishy

BEST FOR

everyday use



ROYAL

COLORS

grey to dark grey

SIZE

small large

TEXTURE

delicate firm

INTENSITY

mild pronounced

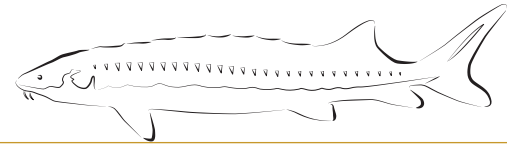
FLAVORS

buttery creamy fresh
 nutty complex clean
 sweet earthy fishy

BEST FOR

fine dining

WHITE STURGEON



ACIPENSER TRANSMONTANUS | AMERICAN STURGEON

USA

The White Sturgeon is native to North America. It is one of the largest sturgeon species that can reach over 400 pounds, live up to 100 years, and mature between 7 to 10 years. This caviar is medium-sized, fresh, creamy with delicate flavors.



RESERVE

COLORS

wide spectrum of colors

SIZE

small large

TEXTURE

delicate firm

INTENSITY

mild pronounced

FLAVORS

buttery creamy fresh
 nutty complex clean
 sweet earthy fishy

BEST FOR

local focus menu



ROYAL

COLORS

wide spectrum of colors

SIZE

small large

TEXTURE

delicate firm

INTENSITY

mild pronounced

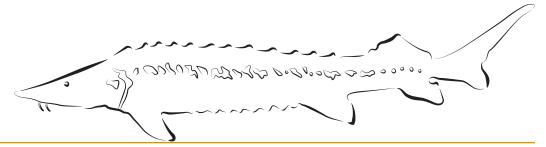
FLAVORS

buttery creamy fresh
 nutty complex clean
 sweet earthy fishy

BEST FOR

local focus menu

AMUR



ACIPENSER SCHRENCKII | JAPANESE STURGEON

CHINA

The species originates from the Chinese Amur River that has given its name to the caviar. The taste ranges between the famous Osetra and the Kaluga Hybrid. We only offer a really special selection with really large roe, beautiful colors and nice complex flavors.



IMPERIAL

COLORS

light gold

SIZE

small ●●●●● large

TEXTURE

delicate ●●●●● firm

INTENSITY

mild ●●●○○ pronounced

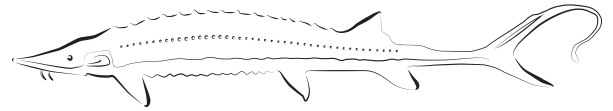
FLAVORS

● buttery ● creamy ○ fresh
○ nutty ● complex ● clean
○ sweet ○ earthy ○ fishy

BEST FOR

a woow effect

HACKLEBACK



SCAPHIRHYNCHUS PLATORYNCHUS | SHOVELNOSE STURGEON

USA

Also known as Shovelnose sturgeon, the Hackleback caviar is found in the Mississippi River. It is the only commercially wild sturgeon in the US. Its color is dark green to black, and the taste is clean and pleasant.



COLORS

dark green to black

SIZE

small large

BEST FOR

budget-friendly option

TEXTURE

delicate firm

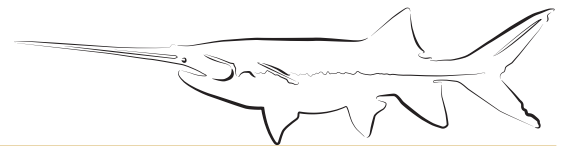
INTENSITY

mild pronounced

FLAVORS

buttery creamy fresh sweet fishy
 nutty complex clean earthy

PADDLEFISH



POLYODON SPATHULA

USA

Also called Spoonbill, this caviar is found all along the Mississippi River. Cream to dark grey colors, similar to the Caspian Sea Sevruga with earthy flavors. Technically not a sturgeon even though it is considered as such by the US Fish & Wildlife.



COLORS

cream to dark grey

SIZE

small large

BEST FOR

budget-friendly options

TEXTURE

delicate firm

INTENSITY

mild pronounced

FLAVORS

buttery creamy fresh sweet fishy
 nutty complex clean earthy

A la carte packing

Once you have chosen your caviar, choose how you want to receive it.

METAL TIN

					
TASTING SIZE	SERVE 1-2	SERVE 4-6	SERVE 6-8	SERVE 12-16	SERVE 25-30
1/2 oz 14 g	1 oz 30 g, 50 g	4 oz 125 g	8 oz 250 g	16 oz, 1 lb 500 g	1 kg
2.125"	2.125"	3"	3.5"	5"	6.2"

GLASS JAR

			
TASTING SIZE	SERVE 1-2	SERVE 2-3	SERVE 4-6
1/2 oz 14 g	1 oz 30 g	2 oz 50 g	4 oz 100 g
2.125"	2.125"	2.125"	2.125"

PLASTIC TUB - FOR FISH ROE ONLY

	
ECONOMY SMALL	ECONOMY LARGE
8 oz	16 oz
4.1"	4.1"

A la carte labelling

Ask your rep about our private label program.

Distribution / FAQ

WHERE DO YOU DELIVER?

We ship nationwide via FedEx, our sister company Savory Gourmet, or through our distribution network.

WHAT IS THE MINIMUM ORDER?

\$250

CUT-OFF TIME

Order before 2PM for next-day delivery.

HOW TO ORDER

You may order on our website, via email at sales@savorygourmet.com, on Rekki, or Choco.

WHAT IS THE BEST CAVIAR?

Like wine, it depends on your taste and your application. Taste, size, color, origin, and prices are the criteria to choose your caviar. Ask your rep for personal recommendations.

HOW MUCH CAVIAR PER PERSON?

1 oz is the traditional serving size. It can go up to 1.75 oz for caviar lovers.

HOW TO EAT CAVIAR?

Avoid silverware because it will affect the taste of the caviar. Professionals serve a 'caviar bump' on their fist, and this technique is getting more and more popular in restaurants as a fun appetizer.

Caviar is traditionally served with blinis, with or without crème fraîche and minced onion. It can also be eaten





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