

Imperial Caviar

Qiandao Lake, China via Berlin, Germany

Imperial Caviar's expert, Ali Reza Korouji, has been friends with Browne Trading and a trusted source of the world's best caviar for decades. Initially, he sourced wild beluga, osetra, and sevruga caviar from the Caspian Sea. However, new regulations from CITES (Convention on International Trade in Endangered Species) banned the trade of wild sturgeon in 2008. After the enactment of these new and necessary laws, Imperial transitioned to sturgeon aquaculture, becoming a pioneer of the industry. Ali and Imperial consult the Kaluga Queen farm in China, where sturgeon grow in open pens, allowing them to thrive in conditions that mirror their natural habitat. As part of their consulting fee, Ali and Imperial select the best sturgeon from these stocks and transport them to Germany, where their team produces some of the most visually striking caviar in the world.



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Gold Osetra

(Acipenser Gueldenstaedii)

One of our most gold caviars, Imperial Gold Osetra is a very popular option amongst chefs. It has an amazing texture and unbeatable color. A quick glance at the pearls' shape and texture conveys Imperial's commitment to quality.

Species: osetra sturgeon
Color: rich gold
Taste: textured, crisp & clean
Size of pearls: 2.8-3.2mm
Maturation: 10-16 years
Aquaculture: flow-through pens



Tasting Notes

Golden color and beautiful texture with a fat forward flavor and a classic salted finish. Stunningly beautiful, this is an exceptionally rare caviar that triumphs.