

Royal Belgian Caviar

Turnhout, Belgium

Over the last two decades, Royal Belgian Caviar, also known as Aqua Bio, has evolved from producing innovative aquaculture feeds to becoming an international authority on raising sturgeon and producing caviar. From the fertilization of the egg to the final packing of caviar, every step is meticulously controlled and monitored by the hands-on owners, Dr. Verdunck and his wife, Mia. The sturgeon are raised in a bluehouse, which is an above ground indoor recirculating aquaculture system. This allows them to monitor the light, quality of water, and feed at a level not possible otherwise. Browne Trading Company is the exclusive importer of Royal Belgian Caviar in the United States.



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Belgian Albino Sterlet

(Acipenser Ruthenus)

Albino sterlet's structure and size mirror sevruga caviar, but with a striking pale color. This rare hue exclusively comes from albino sterlet sturgeon. Historically, albino sturgeon were reserved for the Tzars, Shahs, and Emperors; it is a special delight that the common caviar consumer can now enjoy.

Species: albino sterlet sturgeon

Color: white gold

Taste: delicate, oceanic

Size of pearls: 1.8-2.1 mm

Maturation: 6-12 years

Aquaculture: bluehouse



Tasting Notes

Striking color only possible from albino sturgeon. Delicate smaller pearls with a full-bodied flavor, reminiscent of the sea.