

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 Osetra

(Acipenser Gueldenstaedii)

One of our finest caviars, this osetra tastes earthy, rich, creamy, and clean. Royal Belgian allows their sturgeon to grow longer than most farms, resulting in larger pearls than usually seen.

Species: osetra sturgeon
Color: silver to dark steel
Taste: earthy, creamy and rich
Size of pearls: 2.6-3.1 mm
Maturation: 12- 18 years
Aquaculture: bluehouse



Tasting Notes

Beautifully firm textured caviar with a simple, creamy flavor. Rich, clean, and decadent salted butter taste.