



Royal Food CAVIAR



ASETRA

Italian Sturgeon Caviar – Russian Sturgeon (*Acipenser Gueldenstaedtii*), farmed in Calvisano, Italy, with full traceability and artisanal processing.

Processing: Fresh and malossol (from the Russian word meaning “little salt”), with a salt content of about 3%, preserving the natural purity and character of the roe.

Color: Warm brown pearls with amber reflections.

Taste: Elegant and delicate flavor with refined notes of lobster and butter, offering a balanced and persistent finish.

Egg Size: From 2.7 mm to 3.0 mm diameter. Medium-large pearls with a smooth and refined texture.

Average nutritional values per 100 g: Energy: 1045 kJ / 249 kcal

Fat: 16.7 g of which saturated fatty acids: 4.1 g

Carbohydrates: 1.6 g of which sugars: 1.3 g

Protein: 23.5 g

Salt: 3 g

Packaging: 10 g – 20 g – 30 g – 50 g – 100 g – 250 g – 500 g

Original tins available in 500 g – 1000 g – 1800 g

Availability: all year round.

Minimum guaranteed shelf life: 90 days

Storage temperature: 0–4 °C for tins and -2 / +2 °C for original large tins.

Transport packaging: Delivered in refrigerated polystyrene boxes ensuring optimal temperature during shipment.

Royal Food Caviar Srl

Via Zilie Inferiore, 53 | 25012 Calvisano BS
030 968216 | info@royalfoodcaviar.com | royalfoodcaviar.com
C.F. | PI 03814210989