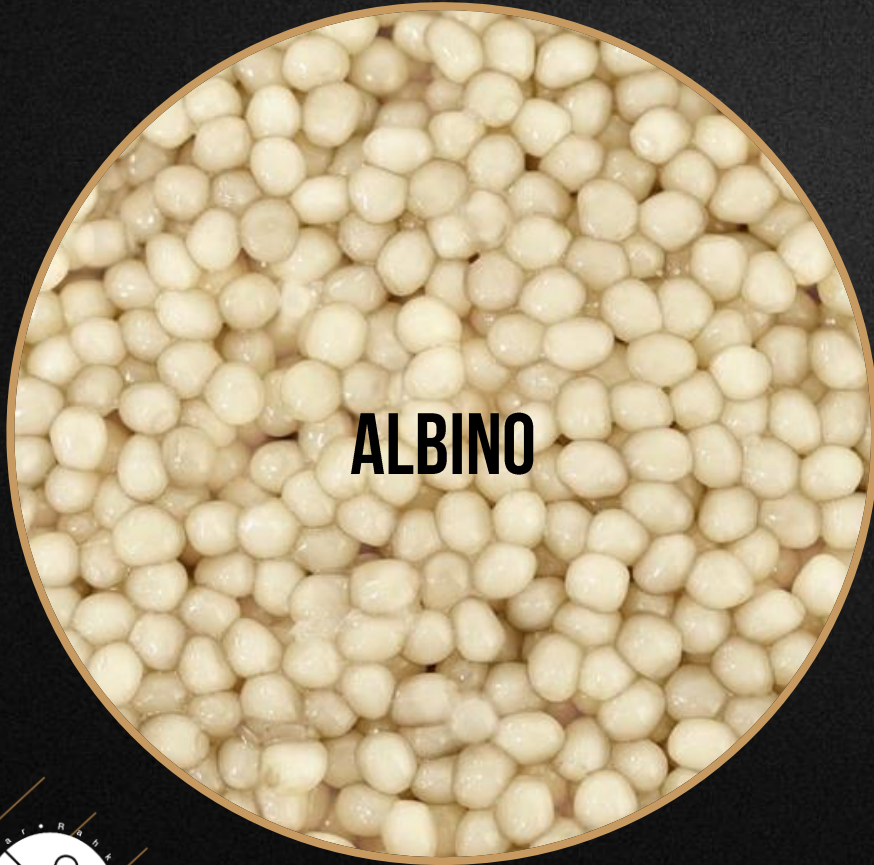


# IRANIAN CAVIAR





## TYPES OF CAVIAR



**ALBINO**



**BELUGA**







[www.baharrahkar.com](http://www.baharrahkar.com)

## ALBINO

This is perhaps the worlds most prized and rarest delicacy. Harvested from the mythical albino beluga sturgeon raised in Caspian Sea water. The flavor is elegant and delicate, creamy, subtle, yet lasting on the palate.



Size of roe: 3.0-3.2 mm

Texture: soft

Color of roe: ivory white

Combinations: turbot, sea bream, sea bass, cauliflower

Storage temperature: 0° to +3°C

Origin: Farmed in Iran





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## BELUGA

Special Reserve Beluga Caviar – the largest, firmest and most elegant Beluga caviar available. The color is light grey to platinum. Our Beluga is produced with a recipe that is less salty than traditional Malossol; the flavor is very creamy with delicate salinity resembling the ocean breeze.

Size of roe: 3.3-3.5 mm

Texture: medium firm

Color of roe: sterling gray to platinum

Combinations: turbot, sea bream, sea bass, cauliflower

Storage temperature: -2° to +3°C

Origin: Farmed in Iran

