



# Sturia

FRENCH CAVIAR



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*Discover the legend of this great delicacy with Sturia!*

Sturia is the flagship brand of France's leading caviar producer, Sturgeon.



The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France. It produces around 12 tonnes of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy's international influence. Sturia's caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The Sturia caviar range offers a wide variety of sensations and the fresh, natural flavour of a remarkable product.

A tin of caviar on a bed of ice is all you need – Sturia caviar can be eaten on its own. You'll love caviar's roll-in-the-mouth eggs when you taste it in small spoonfuls. Used in cuisine, caviar really enhances your dishes with the subtle iodine hints that have made its name with the greatest chefs. Located in the Historic Cradle of French Caviar Sturgeon has 9 different sturgeon farming and caviar production sites : The Guyenne fish hatchery – the largest fish hatchery in Europe – 6 aquafarms, and a caviar production plant.

### *Comprehensive Expertise*



### *'From Egg to Egg'*

Sturgeon Farming Is A Very Long, Painstaking Process. After obtaining fry from our best spawners, we have to wait 3 years before we can use ultrasound techniques to determine the sturgeons' sex. Sturgeon was the first company to use ultrasonographs for sexing and determining egg maturity. Females are then farmed in ponds for approximately 8 years until they reach maturity.

Further ultrasounds and a biopsy (to taste the caviar and check its quality) help us decide when to fish the sturgeon. Caviar is a seasonal product and sturgeon are fished between September and March. An 8-year-old female sturgeon weighs about ten kilos and yields approximately 10% of her weight in caviar.

### **Caviar Is Produced Using Traditional Methods.**

Our caviar is made in accordance with traditional expertise: the grains are carefully hand-sieved, washed in clean water, mixed with salt and tinned – nothing more! The caviar is then matured naturally in our maturation rooms.

This traditional expertise releases all of caviar's balanced, hazelnut flavours. The crunchy eggs are lightly salted using the Malossol method, which brings out their unrivalled flavour and length on the palate.



## Vintage

Shelf life: 6 months



STU02070	10G	AED 54
STU02074	15G	AED 83
STU02002	30G	AED 166
STU02011	50G	AED 279
STU02010	100G	AED 559
STU02014	125G	AED 695
STU02001	250G	AED 1,391
STU02015	500G	AED 2,781
STU02091	1000G	AED 5,562

### Persistence



### Fermeté



### Affinage



## Oscièrre

Shelf life: 6 months



STU02045	10G	AED 65
STU02087	15G	AED 101
STU02045	30G	AED 196
STU02046	50G	AED 332
STU02047	100G	AED 664
STU02048	125G	AED 831
STU02050	250G	AED 1,655
STU02051	500G	AED 3,310
STU02052	1000G	AED 6,615

### Persistence



### Fermeté



### Affinage



## Classic Oscièrre

Shelf life: 6 months

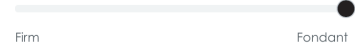


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STU02099	15G	AED 66
STU02006	30G	AED 125
STU02036	50G	AED 209
STU02100	100G	AED 417
STU02007	125G	AED 525
STU13191	250G	AED 1,044
STU13182*	500G	AED 1,793
STU02013*	1000G	AED 3,587

### Persistence



### Fermeté



### Affinage



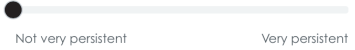
## Primeur

Shelf life: 3 months

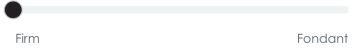


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STU02022	30G	AED 196
STU02029	50G	AED 332
STU02019	100G	AED 659
STU02030	125G	AED 825
STU02032	250G	AED 1,643
STU02033	500G	AED 3,293
STU02034	1000G	AED 6,586

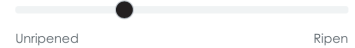
### Persistence



### Fermeté



### Affinage



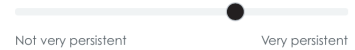
## Classic Baerii

Shelf life: 6 months

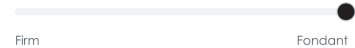


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STU13048	15G	AED 71
STU02024	30G	AED 143
STU02021	50G	AED 238
STU02023	100G	AED 482
STU02035	125G	AED 601
STU13191	250G	AED 1,202
STU02088	500G	AED 2,411
STU02062	1000G	AED 4,822

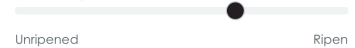
### Persistence



### Fermeté



### Affinage



## Caviar Beluga

Shelf life: 3 months

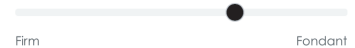


STU13178	30G	AED 549
STU13001	50G	AED 914
STU13192	100G	AED 1,829
STU13180	125G	AED 2,289
STU13181	250G	AED 4,572

### Persistence



### Fermeté



### Affinage

