



CASPIAN CAVIAR COMPANY

Your Premium Roe

Est. 1949



WHAT IT IS ALL ABOUT...

BLACK GOLD

"IF YOU EAT CAVIAR EVERY DAY IT'S
DIFFICULT TO RETURN TO SAUSAGES"

ARSEN VENGER



"WHEN I GO OUT, I LOVE STEAK AND CAVIAR"
CAMERON DIAZ

THIRD GENERATION IN CAVIAR

History of the Brand

- The history of this brand goes far to Azerbaijan (a former Soviet Union country at the shore of the Caspian Sea), where in 1949, this business founded by the Dadashov family in a small village located right at the shore of the Caspian Sea. Due to its excellent quality, graininess, and unique taste, Azerbaijani caviar became very popular among the foodies, gourmands, and Chefs. Later legendary Azerbaijani caviar suits as a delicious and luxurious food element of world leaders, including but not limited by Stalin and Sir Winston Churchill.

Products

- Nowadays Company delivers only the finest and premium roes in limited quantities. It takes about 8-10 years of consistent care and experienced and knowledgeable specialist supervision *for one sturgeon* fish to deliver a high-end product. We are not focused on quantity but quality, and all our products have CITES certificates

Distribution

- Currently, most of our products are distributed within the USA, mainly in Florida, Texas, and New York. We also deliver caviar to Canada, Dubai, and London. All our products are delivered fresh, using a special technology which allows us to keep the unforgettable taste and unique flavor.

*Hand picked, and limited roes
since 1949...*



Vitamins, Minerals, Benefits

Caviar Minerals

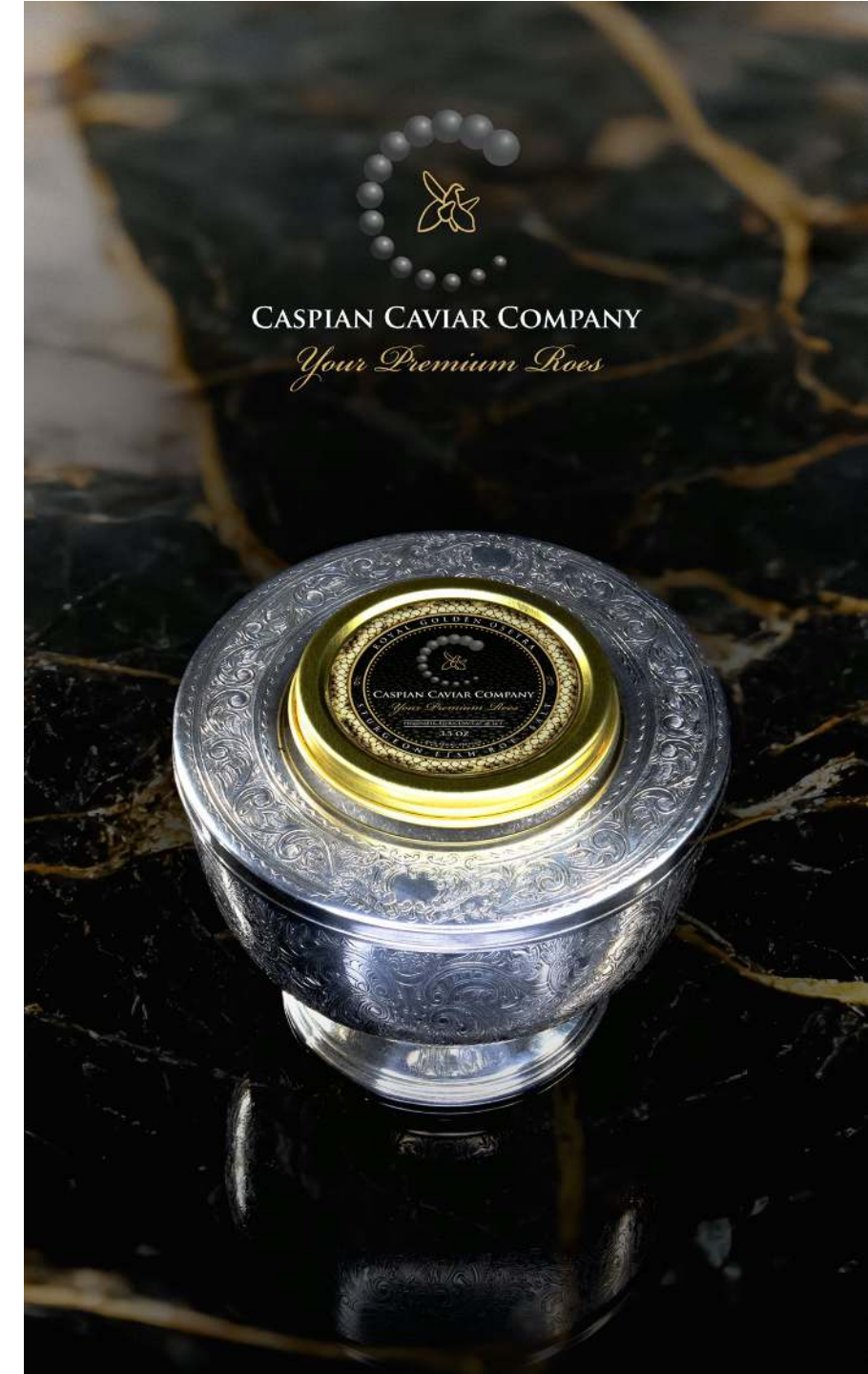
- Good daily-value percentages of calcium, iron, magnesium, and zinc are found in caviar. Zinc is more well-known as the mineral that boosts the immune system, often added to cough drops and cold remedies. "It helps your body make more white blood cells when needed, and helps them release the necessary amount of antibodies when a "bad germ" is detected. Black caviar also contains 18.6 micrograms of selenium and 3.37 milligrams of iron per ounce, both of which work to boost blood cell production to help fight off invading viruses and bacteria."
- Here are all the minerals found in caviar: Calcium, Iron, Magnesium, Phosphorus, Potassium, Sodium, Zinc, Copper, Manganese, Selenium, & Fluoride.

Caviar Vitamins

- Most people think of Vitamin C when they are feeling under the weather and need a boost. Yet, Vitamin A and Vitamin E both boost the immune system as well. "Vitamin A plays a role in the growth of all cells, and Vitamin E helps your body produce the cells that create antibodies, and prevents cell membrane degradation that leaves them vulnerable to viruses. An ounce of black caviar -- about a tablespoon -- provides 257 IU of vitamin A and about half a milligram of vitamin E."
- Here are all the vitamins found in caviar: Vitamin A, Vitamin D, Vitamin E, Vitamin K, Thiamin, Riboflavin, Niacin, Vitamin B6, Folate, Vitamin B12, Pantothenic Acid, Choline, and Betaine.

Health Benefits of Caviar

- Anti-ageing Effect, Improves Mental Health, Improves Heart Health, Prevents Platelet Formation, Lowers Blood Pressure, Improves Blood Cholesterol, Improves Fertility, Boosts Immune System, Anticancer Effect.



TYPES OF THE CAVIAR

- **Kaluga Caviar.** It is one of the best types of Caviar, which is highly appreciated by the product's lovers, and those who only start their gastronomic journey in the world of high cuisine. Kaluga Caviar is mostly famous for its texture due to its smooth and large eggs. It also has a sophisticated buttery flavor. That is why Kaluga Caviar is normally the "Malossol" type, as it is essential to preserve its unique qualities.
- **Beluga Caviar.** Talking about the "Real Caviar," most experts mean the Beluga type. Indeed, the Caviar mentioned in the ancient manuscripts and historic chronicles was the Beluga one. Beluga is a large, one of the most ancient kinds of fish, which is native to the Caspian Sea. Throughout history, this region was a part of the Persian and Russian Empires, which are now considered pioneers of Caviar consumption. Beluga Caviar has a rich taste, a unique grainy texture, and a distinctive pearl-grey-to-black color, which eventually gave the nickname "Black Caviar" to the whole product range.
- **Russian (Diamond) Sturgeon.** One of the rarest and, therefore, most appreciated and expensive types of Caviar. Female Russian (Diamond) Sturgeons reach their maturity only at the age of 10-16 years old and are considered the rarest type in the wild due to unscrupulous fishing in the past. The Caviar itself got its name from its distinctive texture and diamond-like shimmer in the artificial lighting. Its distinctive buttery flavor with no trace of a "fishy" taste is called the etalon of the product.
- **Sevruga Caviar.** In fact, this type of Caviar comes from three different fish breeds - Sevruga, Sterlet, and Siberian Sturgeon. Their eggs are united into one type of Caviar due to their similar characteristics: small roes that create a smooth texture, pearly-grey color, and rich buttery flavor.



A great friend, Stalin would send Churchill Caspian caviar on his birthday – until they fell out over Churchill's Iron Curtain speech.



THE CASPIAN SEA IS THE MOTHERLAND OF THE CAVIAR

- **Osetra Caviar.** This type of Caviar is famous for its brown-to-golden color. Another distinctive feature of Osetra Caviar is the fact, that the texture and quality of the product highly depend on the age of the fish it comes from. The older it is, the lighter and smoother the eggs are, and the richer their flavor.
- **American Sturgeon Caviar.** It has the most peculiar history of coming to America and rising from a category of fish sub-product to an ultimate delicacy in American cuisine. Today American Sturgeon Caviar comes from wild Atlantic, as well as lake sturgeon, which grows in the wild, as well as numerous sturgeon farms all over the continent.
- **Sterlet.** It is the smallest sturgeon in the Caspian Sea basin. The natural habitats are freshwater rivers that flow into the Caspian and Black Seas. The caviar with velvet smooth texture is characterized by distinctive, strong, and intense flavor, with smaller eggs and velvety texture giving it a lingering buttery flavor.

Roes are harvested ethically by a small cut in the abdomen, without harming or killing our sturgeons.



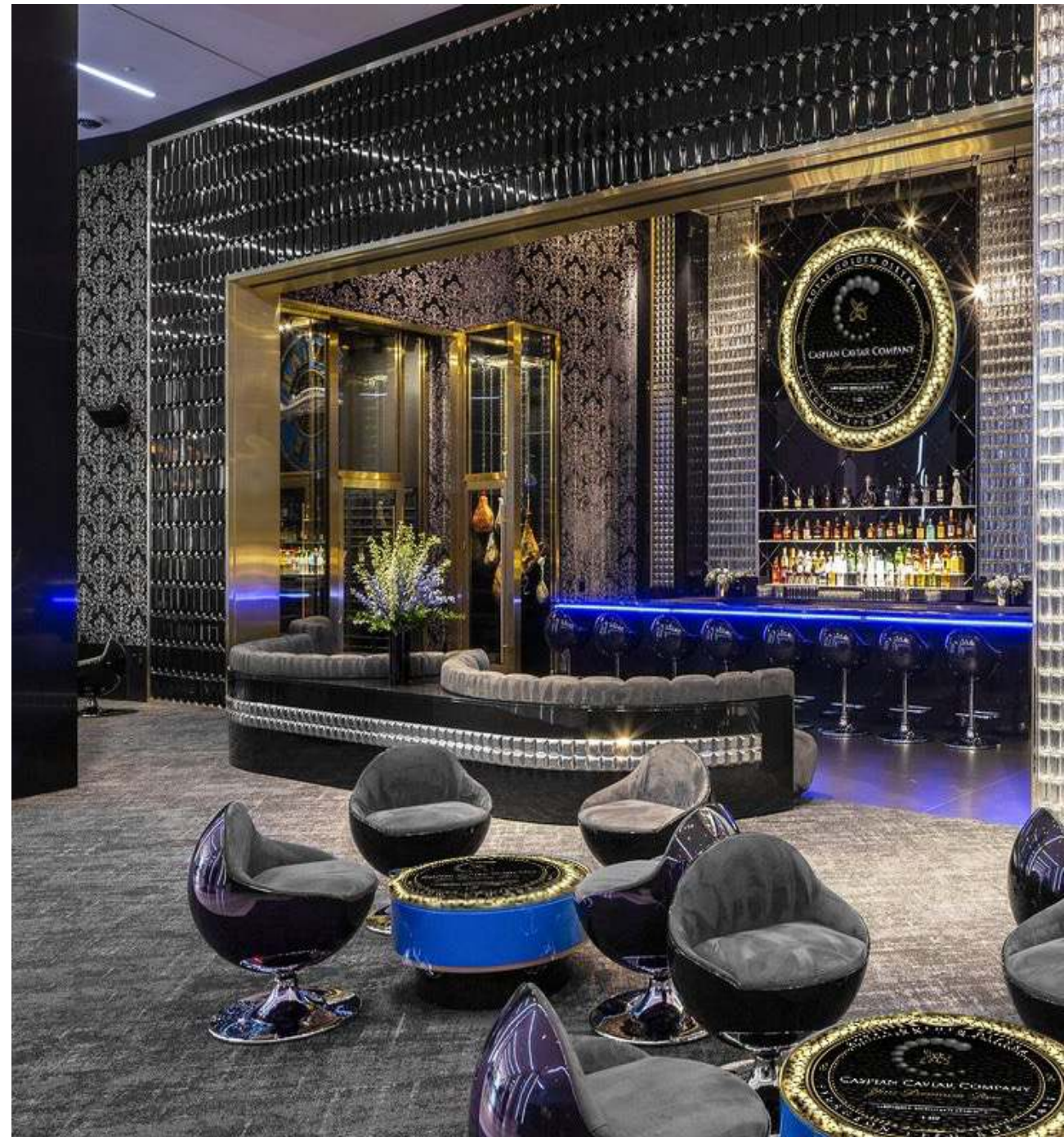
WHAT IS THE BEST MATCH TO CAVIAR?

- Black Caviar Vodka™ was distinguished by the highest possible quality of the premium alcohol contained in it. Used alcohol "Alpha" today is a product of the most advantaged purification from organic wheat, which has passed a multiple-stage filtration process.
- The first stage is filtration through coconut charcoal enriched with silver ions - which allows you to remove impurities.
- The second is filtration through activated carbon obtained from the Caucasian oak, thanks to which the vodka acquires softness and consistency.
- The third is cleaning with birch charcoal, which gives the vodka a classic flavor. There is a total of six times distillation processes.
- The highlight of Black Caviar Vodka™ is the addition of edible 23-carat gold leaf. The label is designed in a high-tech style using modern 3D printing technologies and metal elements.



FEEL THE CAVIAR...

- Caviar is a truly unique product. Throughout its history, different types of Caviar have been a part of religious cults and medical studies. It has known its ups and downs, being served at the galas of powerful emperors and devalued to a fish sub-product.
- Caviar has almost driven one of the most ancient fish species to extinction due to barbaric fishing and gave life to a prosperous industry, which now protects the environment, providing millions of jobs worldwide.
- Tasting Caviar for the first time. You make the first step on one of the most thrilling gourmet adventures of your life; discover a multidimensional sensation and a whole world of flavors.
- Like listening to opera or studying conceptual art, tasting Caviar enriches your life and soul with new knowledge and experience.



ENJOY YOUR CAVIAR FROM MOTHER OF PEARL PLATES AND SPOONS



HOW TO BUY FRESH AND LEGAL CAVIAR. WHY US?

Do NOT eat if :

X The green dot on the back of tin turns **RED or **ORANGE**.**

X Container improperly labeled.

Caviar is extremely perishable product and needs to be stored at (-2 - 0 C) temperature. Changing temperatures may affect the product inside the container, and as a result the caviar might be rotten and you can get food poisoning. Freshtag will always inform you about the quality of the product.

The FWS regulations provide that sturgeon caviar imports, exports, and re-exports **must bear non-reusable labels** affixed by the caviar-processing plant in the country of origin **showing all of the following information: a standardized species code, source code, two- letter ISO code of the country of origin, year of harvest, and processing plant code and identification number.**

See specific labeling requirements contained in paragraphs (b) and (c) of 50 C.F.R. § 23.71. **(U.S. Customs and border Protection. Publication № 1150-0620)**



All caviar containers in trade, whether imported, exported, re-exported or in domestic markets, should bear a label that would contain a specific set of information, including the country of origin and the year of harvest, to allow identification of the source of the caviar.

Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES)

SUPPORT ENVIRONMENT. SAVE WILD STURGEON.

We release **15 sturgeon fingerlings** for each sold tin of caviar, securing the future of wild sturgeon in the Caspian Sea. Every tin has a unique serial number, which belongs to the buyer who will be able to save a short video of releasing fingerlings into the Caspian Sea impacting the future of wild sturgeon.



Frequently Asked Questions (FAQs)

- ***What does caviar do to the body?***

Caviar is quite beneficial to the human body. They have anti-cancer and anti-ageing effects, improve heart and mental health, and increase fertility. Additionally, they provide the body with essential nutrients like vitamin B12 and fatty acids. However, some people may experience allergic reactions to its consumption.

- ***Can I eat caviar every day?***

Yes, you may eat caviar daily. Caviars are a healthy option since they include various critical elements such as minerals and vitamins. This delicacy is high in Omega3 fatty acids and tastes delicious. However, its consumption should not exceed 30 to 50 grams daily.

- ***Does caviar increase testosterone?***

Caviar has been known as aphrodisiac food for centuries because it contains many lean, easily-digestible proteins, which deliver the sustained energy needed for sexual activity. Not just that, It also improves blood flow and is said to stimulate the production of sex hormones like testosterone.



- ***Is It Safe To Eat Caviar Every Day?***

Caviar can be eaten every day is certainly a possibility. In addition to being rich in minerals, vitamins, and omega 3 fatty acids, caviar is healthy. Caviar is known to contain a significant amount of minerals and vitamins as well as nutrients.



United States of America - Register of caviar exporters

Countries

- Argentina
- Armenia
- Austria
- Azerbaijan
- Belarus
- Belgium
- Bulgaria
- Canada
- Chile
- China
- Czech Republic
- Denmark
- Estonia

Code	Address	Exporter	Processing/Repackaging
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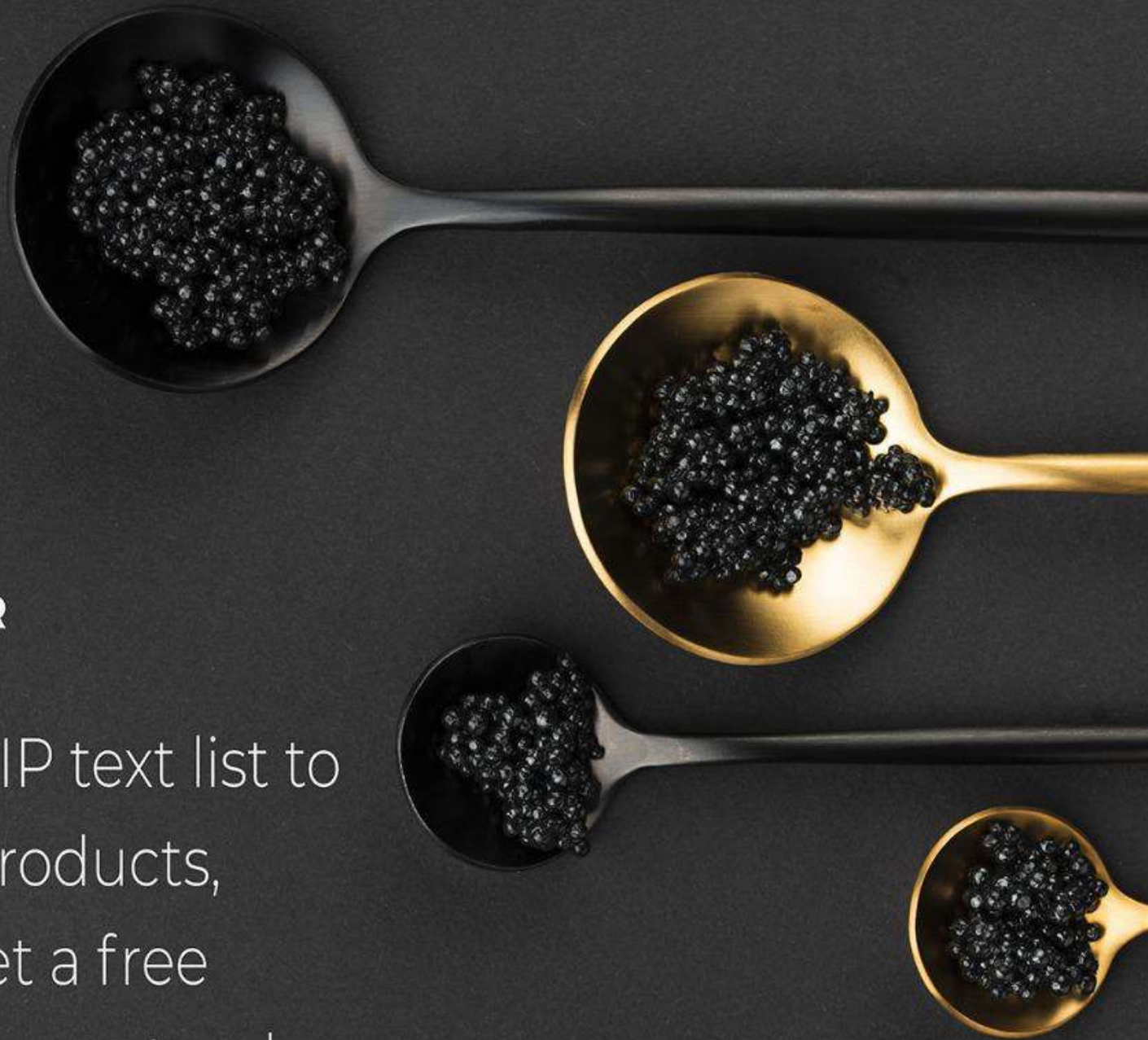
00001	Date of CITES registration: 15 March 2023 Address: Caspian Caviar Company LLC 100 Biscayne Blvd., Unit 1114 Attn: Eldar Dadashov City: Miami Postal code: 33132 Telephone: +1 786-876-7809 Website: http://www.caviarcaspi.com Exporter: Yes Processing/Repackaging: Yes	Yes	Yes
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on your next order**

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jar of caviar on your next order.



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