



EXCEPTIONAL CAVIAR
PREMIUM QUALITY

Delight the Tastebuds with Our Luxury Caviar ————— www.aquatir.id

Caviar to Remember

Allow us to introduce ourselves: we are Aquatir, a premium sturgeon farm and seafood distributor located off the shores of Moldova. The product that we have made a name for ourselves with is our sturgeon caviar; for us, it is a symbol of refined taste and immense luxury, able to delight the most sophisticated of palates. The technology we have invested in, used in our brood stock formations, allows us to supply caviar all year round; therefore it is possible to enjoy our fresh black caviar every day of the year.





The Traditional Approach



Following classical caviar production traditions, we only use salt to preserve our caviar and maintain as much of the fresh flavour as possible; you won't find any artificial preservatives nor additives here.

For us, keeping the process as natural and organic as possible, is the only way to keep the unique and genuine taste of black caviar for which we have become synonymous with.

Exceptional Quality

Our History

Our large sturgeon farm is proudly housed in South-Eastern Europe, off the coast of the Republic of Moldova. In the waters of this Black Sea Region is where our rare and valuable fish have been historically harboured. By using the latest achievements and technologies in the field of sturgeon breeding, we produce the highest of quality products that meet international standards.





*Ecologically pure
production*



Our Pledge

In 2006, when our fish farm was founded, we vowed to repopulate the sturgeon fish into its natural, historical habitat. Before the construction of our farm, due to environmental negligence and a lack of education, the millennial spawning pathway of sturgeon fish species was destroyed. Aquatir's sturgeon farm complex has not only ensured the survival of the sturgeon fish for generations to come, but has guaranteed that this type of destruction will never happen again.

Pure Breed

To maintain the health and stable productivity of sturgeon fish, we use only high-quality feed containing all the necessary micronutrients and vitamins, free from hormones, antibiotics and GMOs. Each fish on our farm has its own health passport and is constantly monitored for its condition, which includes: weighing, ultrasound, visual examination and blood test. The main breeding principle of Aquatir is to treat each fish carefully and humanely, to grow healthy and strong generation of sturgeon fish.





An important advantage of our company is a full, technologically pure, cycle of fish breeding – from eggs to adult fish which produce eggs. We raise each individual with love and care in an ecologically clean environment under the constant supervision of our highly qualified specialists. The fries grow in ecologically pure water from artesian wells, which has undergone additional filtration, to ensure an optimal environment for this cycle to occur. We are then able to preserve viable fish stock to release back into their natural habitat in order to restore the number of natural populations.

Ecologically Pure Production



Beluga

Beluga caviar is the most highly prized and expensive of all the caviar varieties. It is the largest and the most tender of all. The diameter of the roe can reach up to 4.0mm. Their colour varies from subtle light to dark pearl grey. The membrane is so thin that the caviar does not burst: it just gently melts in the mouth.

Aquatir offers you Beluga caviar:

Ingredients: caviar, salt. No GMOs. No Preservatives.

Net weight: 28g, 50g, 100g.

Russian Sturgeon

Russian sturgeon caviar has a fine taste with a slight nutty overtone. The eggs are smooth, with a melting creamy texture, lightly buttered, soft lasting taste. The size of egg varies from 1mm to 1.5mm. Their colour is an olive, slightly yellowish or brown, dark bronze.

Aquatir offers you Russian Sturgeon caviar:

Ingredients: caviar, salt. No GMOs. No Preservatives.

Net weight: 28g, 50g, 100g.



Sterlet

Sterlet is one of the most interesting varieties of sturgeon caviar. Connoisseurs have long appreciated this particular delicacy for its distinct, individual taste; its varying of tints and shades leave an unforgettable and unmissable aftertaste. The colours are light grey to dark grey shades.

Aquatir offers you Sterlet caviar:

Ingredients: caviar, salt. No GMOs. No Preservatives.

Net weight: 28g, 50g, 100g.



Supreme Flavour



Bester

Uniquely balanced, this caviar combines all the advantages of the beluga and sterlet sturgeon fish species. Bester caviar features a larger egg size compared with sterlet caviar, and has a really elegant, harmonious and full flavour. The colour ranges from silvery-grey to rich dark shades.

Aquatir offers you Bester caviar:

Ingredients: caviar, salt. No GMOs. No Preservatives.

Net weight: 28g, 50g, 100g.



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