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**the Imperial Beluga Caviar & the Baerii Caviar**

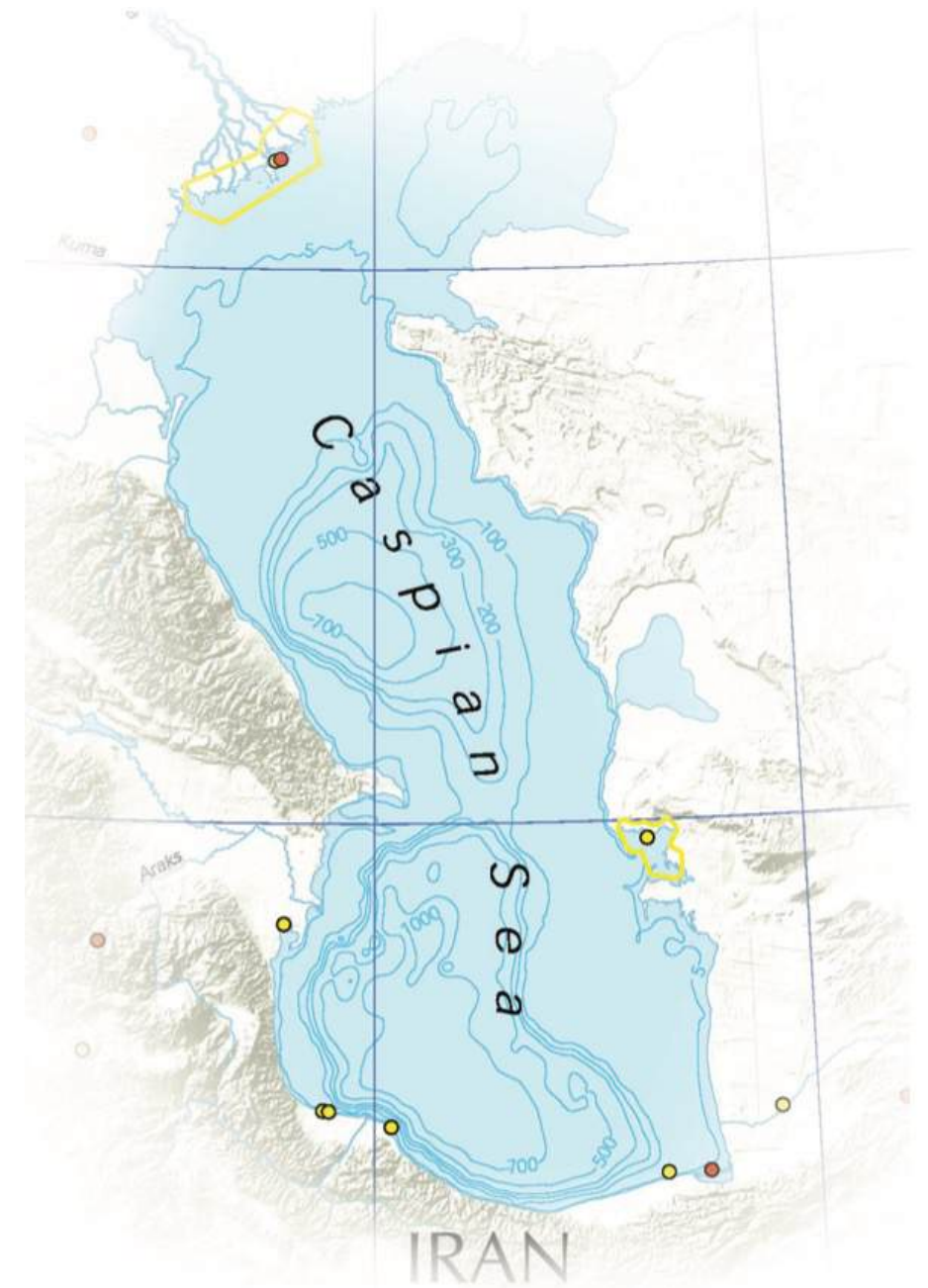
imported and distributed exclusively from the Iranian Caspian region.



## Pearl of The Caspian Sea

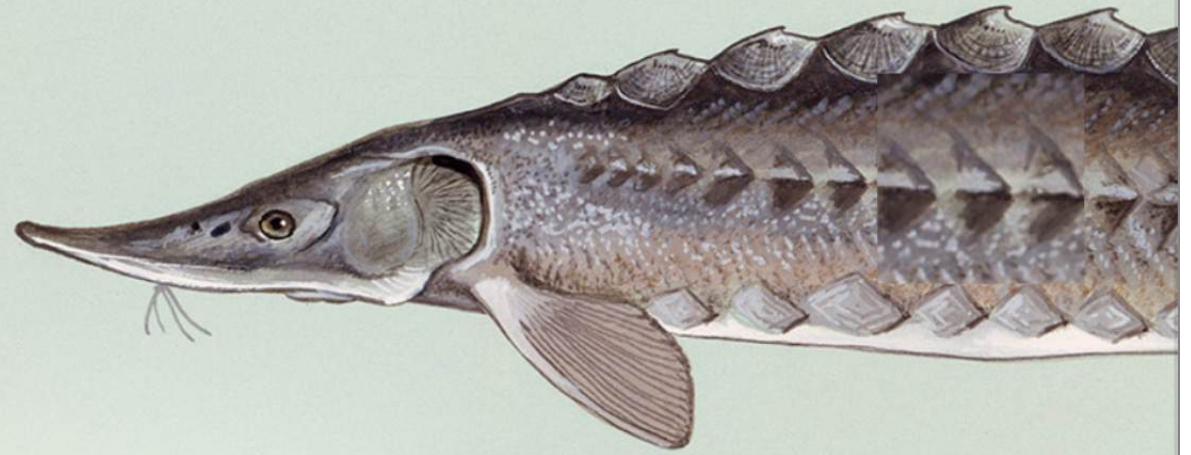
The Iranian coastal region in the southern part of the Caspian Sea are still an intact natural habitat offering the sturgeon of an ideal environment: clean water, abundant nutrition and direct access spawning areas in the rivers.

Our intention is to keep it that way and to supply the best caviar for generation to come. It is our commitment to undertake every effort to preserve stocks, water, habitats and the art of caviar making.



A Taste of Luxury

***Sturgeon*** belong to those species of fish, which seek fresh water tributaries and ascend river to spawn, they can live 100 years or more and it is therefore not surprising that the sturgeon's prepuberty phase can last between 8 and 20 years, depending on the genus. Worldwide, there are at least 27 different sturgeon species. Five of them live in Caspian Sea.



Italtrim Ltd is offering a premium selection of caviar from the Iranian Caspian Region, with exclusive distribution rights in several key markets (Hong Kong , Macau , Singapore , Japan , Korea , Mexico and other countries).

## **Products**

- **Imperial Beluga Caviar**
- **Baerii Caviar (originated in Siberia, farmed in the Caspian Sea since the 1950s)**

## **Packaging Options**

- 1000 gr. food grade container
- 1700 gr. food grade container
- 250 gr. vacuum tin jar
- 125 gr. vacuum tin jar
- 50 gr. vacuum tin jar
- 30 gr. vacuum tin jar

## **Terms of Sales**

- Minimum Order: 5000 gr. (2500 gr. with a delivery surcharge). We accept lower orders in case we have other orders placed in the same location and time.
- Delivery: To the client's door, Italtrim Ltd handles importation
- Preservatives: Products for markets like Hong Kong, Macau, and Singapore will be maintained under salt (shelf life up to 5 months). In the EU, EM285 or Borax is allowed.
- Customization: Labels can be customized for orders of at least 500 pcs per format, with a minimum of 5000 gr. of products.
- Payment: 100% in advance
- Delivery Time: Within 9 working days from full payment



## The Beluga

### **Imperial Beluga Caviar**

- Source: Beluga sturgeon (*Huso huso*)
- Egg Size: Largest among sturgeon caviars
- Color: Light to dark gray
- Flavor: Rich, creamy, and buttery with a delicate texture
- Rarity: One of the rarest and most expensive types of caviar due to the long maturation period of the Beluga sturgeon

Physically, this is the largest sturgeon and simultaneously the only predator in the family.

The beluga is remarkably strong vigorous large mouthed and perpetually nomadic, stubbornly following its prey, shoals of whitefish. It can measure up to 6meter in length and may weigh over 1000 kg. The normal size specimen range goes from 40 to 300 kg and yields about 15% of its weight in caviar.

Beluga caviar, light to dark grey, is highly esteemed due to its large granules and delicate skin: the lighter it is, the more you'll want.







## The Baerii

### **Baerii Caviar**

- Source: Siberian sturgeon (Acipenser Baerii)
- Egg Size: Smaller than Beluga, but still considered medium-sized
- Color: Dark gray to black
- Flavor: Mild, with a nutty and slightly earthy taste
- Rarity: More readily available and less expensive compared to Beluga caviar

This species is trim and small, and features a pointed snout.

The Sevruga maximum length is 1.5 m and rarely weighs more than 25 kg.

Its caviar is dark to light grey, fine-grained and very popular due to its distinguished flavor.

The Baerii Caviar is originally from the Siberian sturgeon, it is one of the smallest sturgeons, its weight rarely exceeding 10 kg. The Baerii caviar is close in appearance and texture to the grain of the Sevruga Caviar. Medium to small size, its gray to light gray eggs joyously burst in the mouth leaving a sweet nutty flavor.,







1700 & 1000 gr.



250 gr.



125 gr.



50 gr.



30 gr.





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Italtrim Ltd  
9 Floor – Heung Wah Industrial building – 12 Wong Chuk Hang Road – Hong Kong  
Tel. +852- 27211444 Fax. +852- 27225433  
Email: [info@italtrim.com](mailto:info@italtrim.com)

  
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