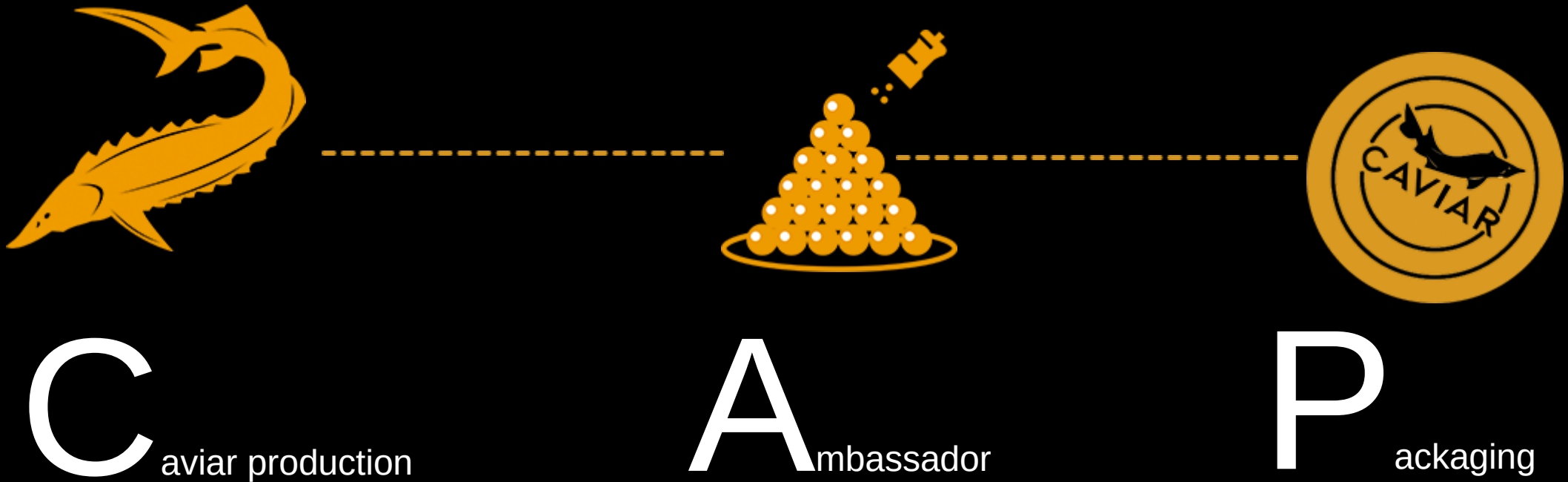


The background image shows a large, multi-level industrial facility. It features several large, circular tanks filled with dark liquid, likely caviar. The tanks are surrounded by blue metal walkways with safety railings. The ceiling is made of corrugated metal, and the overall lighting is industrial and somewhat dim. The tanks are arranged in a circular pattern, and the walkways provide access to different levels of the facility. The image is used as a background for a text overlay.

Black Caviar Production

Production of caviar in our factory is carried out all year round. It has become available thanks to innovative technologies. Technologist with 40 years of experience in this industry monitors all stages of production. Canning caviar immediately after salting without pasteurization will allow you to enjoy the true taste of the finished product.

Production stages



Production development rate

2600 m²
plant area

- 2015 - 2016 city of
launched the first module 1000 m²
- 2017 city of
launched the first module of 1600 m²



20 tons

caviar livestock

2017 city of
increase in livestock amounted to 15 tons.

2018 city of
the expected increase is 20 tons.



Technology pledge of quality

- Our plant with an area of 2600 m² is located in Belgorod. The first module per 1000 m² was commissioned in 2015-2016. The rapid development of our company allowed us to launch the second module in 2017. Its area was 1600 m².
- Our pools are filled with potable quality water from artesian wells. Such an approach allowed to place the fish in a comfortable environment for it, in which there are no impurities. Regular water purification and carrying out all sorts of analyzes provide an ideal environment for the habitat of mature fish, as well as increasing the growth of caviar population.
- Our plant uses a closed water system. Innovative technologies allow to provide comfortable conditions for sturgeon breeding. To do this, use a complex cleaning system, which includes:
 - biofilter
 - drum filter
 - flotator
 - ozone system
- Water treatment is performed by ozone and oxygen generators, a reserve tank with oxygen, oxygen, acidity and temperature control devices, oxygen generators.
- The control and safety of manufacturing sturgeon caviar at our plant complies with the hygienic standards, rules and regulations of the Russian Federation.



The true taste of black caviar

Our sturgeon caviar is a real gastronomic pleasure for the most demanding gourmets. Thanks to the use of the classic Astrakhan recipe, which is more than 100 years old, everyone has the opportunity to try real caviar.

Black caviar varieties



Deluxe

- Diameter: eggs from 3 mm
- Consistency: Grains are easily separated.
- No off-flavor and odor



Premium

- Diameter: eggs from 2.5 mm
- Consistency: Grains are easily separated, a slight separation of J-protein
- No off-flavor and odor



Original

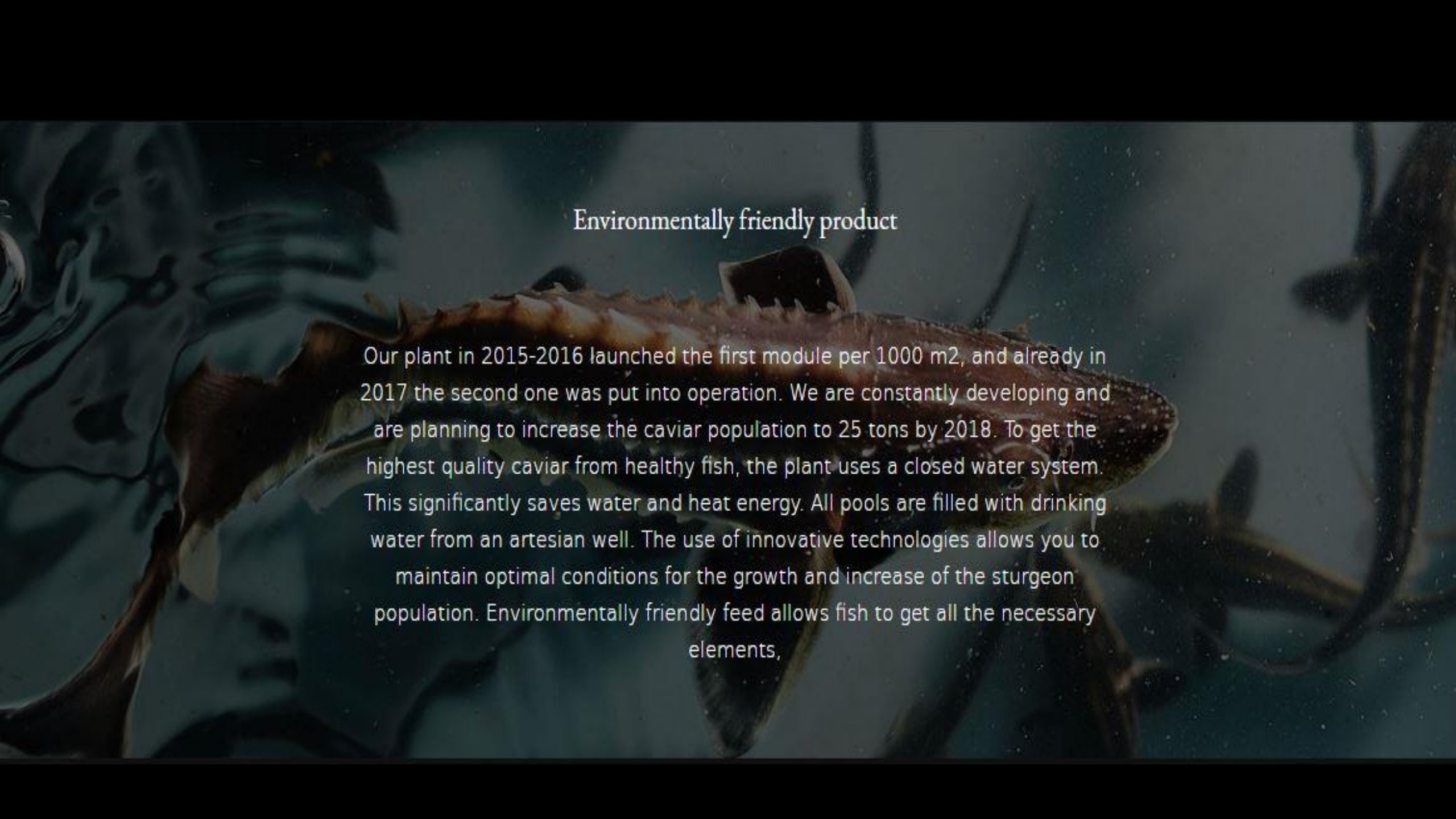
- Diameter: eggs from 2 mm
- Consistency: The grains are soft, sometimes the separation of the skin
- No off-flavor and odor

Eggs for Eggs

Our fishery uses a closed cycle of caviar production. Fry are distributed in two types: on the face and on the replenishment of caviar livestock. The use of this technology allows sturgeon to be grown to produce mature caviar and to increase the fish population. The entire production is continuously monitored by a technologist who has more than 40 years of experience in this field.

After extracting caviar from fish, it is sorted according to 10 characteristics and freed from films. After that, the grain is washed and sent to the Ambassador. To do this, use salt with the addition of the food additive "Vareks". The dosage of salt is 3-3.5%, which allows to achieve a lightly salted taste. The immediate packaging of caviar in glass jars helps to preserve the freshness of the finished delicacy.





Environmentally friendly product

Our plant in 2015-2016 launched the first module per 1000 m², and already in 2017 the second one was put into operation. We are constantly developing and are planning to increase the caviar population to 25 tons by 2018. To get the highest quality caviar from healthy fish, the plant uses a closed water system. This significantly saves water and heat energy. All pools are filled with drinking water from an artesian well. The use of innovative technologies allows you to maintain optimal conditions for the growth and increase of the sturgeon population. Environmentally friendly feed allows fish to get all the necessary elements,

Quality Guaranteed



We constantly monitor the quality of our products at all stages of production. In addition, the container also passes veterinary and sanitary inspection. This gives us the opportunity to be confident that you will receive the highest quality product. On our site you can see product certificates.

Special attention is paid to the delivery of the finished delicacy. To preserve the original taste and freshness of caviar, we use thermal containers. The temperature in them does not fall below 2 degrees and does not rise above 4. You can find the terms of payment and delivery of caviar on our website or by calling our specialists.

