



Royal Food
CAVIAR



OVER 30 YEARS OF CAVIAR CRAFTSMANSHIP

Our farm originated in the heart of Calvisano (BS) in the early '90s when Carlo Dalla Rosa, a graduate in Science of Livestock Production and specialized in fish farming, decided to transform a former trout farm into a sturgeon farm and be one of the first visionaries to refine the production of sturgeon in captivity. In the breeding farm called Acipenser Srl, populated exclusively by sturgeons since 1997, the first caviar extraction took place in 2005, after a production cycle that lasted decades and that took place in a natural manner.

In 2011, the Royal Food brand was founded by Nancy D'Aiuto, who decided to promote and market this high-quality caviar as an exclusive Italian product, the best selected from the annual production of 9/13 tons.



ORGANIC FARMING

Our 4.0 Acipenser farm, with 80 outdoor tanks and 75 indoor tanks over a 1 kilometer long, 10 hectare area, includes both native sturgeon and imported species native to the Caspian Sea. The plant is characterized by ample water supply (up to 2000 lt/sec) which guarantees complete water change in the tank every 4/6 hours, a factor that ensures no unpleasant aftertaste in the caviar.

There are many advantages to this type of breeding: constant monitoring of the fish, hygiene of the tanks, cleaner water, prevention of diseases, natural management of thermo-photoperiod, correct distribution and minimum dispersion of feed.



FROM STURGEONS TO CAVIAR PEARLS

The whole system is a complete cycle: sturgeons are born and live their entire life in our farm, from spawning to the larva phase, to mature female. From November to April, sturgeons at the final stage of development are transferred to the specialized laboratory. Here, they will be processed in a carefully artisanal manner through the extraction, salting according to the Malossol technique (using a small quantity of salt) - and the first packaging.

Once the caviar has reached its optimal maturity, it is ready to be tasted, a natural multi-vitamin, rich in proteins and low in calories. Persistency, intensity, grain and consistency, are different characteristics of different types of caviar according to the demands of each palate.

BELUGA IN THE CAVIAR OF THE TSARS

One of the most sought-after and most valuable caviars, Beluga - also known as the "Caviar of the Tsars" - is the best known caviar in the world, obtained from the largest and rarest sturgeon, native to the Caspian-Danubian area. Its flavor is sublime, soft, creamy, and intense. The color varies from pearl gray to dark gray. Its large shiny eggs, texture, and complexity make it a highly valued product.

SPECIES Huso Huso and Ac. Naccarii

AVERAGE WEIGHT 50 kg - Maximum weight 2 tons

MAXIMUM LENGTH 6 meters

MATURES after 20 years

FUN FACT As a newborn fry, it is very aggressive and has shark-like teeth that it then loses within two months of its life, becoming a normal omnivorous sturgeon.



PERSISTENCE ●●●●●●

INTENSITY ●●●●●●

LIGHTNESS ●●●●

TEXTURE ●●●●●●

CONSISTENCY ●●●●●

SHELF LIFE 90 days

AVAILABLE SIZES 10 | 30 | 50 | 100 | 250 g

ORIGINAL TIN 500 g | 1 kg | 1.8 kg

ASETRA DELICATE CAVIAR

Obtained from the pure species of Russian sturgeon, Asetra is a highly elegant type of caviar with a very delicate taste which is delicious and soft, having a sweet note reminiscent of lobster and butter. The eggs are very grainy, they are medium/large size (around 3 mm) and the aroma is not persistent. This caviar offers sensations of rare elegance and tender sweetness. This is the perfect product for those who are approaching the magical world of caviar for the very first time.

SPECIES Ac. Gueldenstaedtii

AVERAGE WEIGHT 30/40 kg

MATURES 16 years

FUN FACT The most aesthetically pleasing species, it is in fact, the sturgeon most commonly used for ornamental purposes in the ponds of private gardens throughout Europe.



PERSISTENCE ● ● ● ●

INTENSITY ● ● ●

LIGHTNESS ● ● ● ● ● ●

TEXTURE ● ● ● ● ●

CONSISTENCY ● ● ● ● ● ●

SHELF LIFE 90 days

AVAILABLE SIZES 10 | 30 | 50 | 100 | 250 g

ORIGINAL TIN 500 g | 1 kg | 1.8 kg

RUSSO INTENSE OSCIETRA CAVIAR

Very particular Oscietra caviar derived from the cross between the female Russian sturgeon and the male Siberian sturgeon, as it occurs normally in nature. Widely appreciated by connoisseurs, Russian caviar stands out for its intense and savory taste with persistent aromatic fragrances. The consistency is well defined with a medium/large size grains, its elegance and its hazelnut aroma make it one of the most cherished caviars.

SPECIES Ac. Gueldenstaedtii e Ac. Baerii

AVERAGE WEIGHT 25/50 kg

MATURES after 12 years

FUN FACT The most frequently used and appreciated crossbreed in the Russian market.



PERSISTENCE ●●●●●

INTENSITY ●●●●

LIGHTNESS ●●●●●●

TEXTURE ●●●●●

CONSISTENCY ●●●●●●

SHELF LIFE 90 days

AVAILABLE SIZES 10 | 30 | 50 | 100 | 250 g

ORIGINAL TIN 500 g | 1 kg | 1.8 kg

SIBERIANO AROMATIC CAVIAR

Originating from the Siberian sturgeon, this type of caviar expresses a sensation of natural freshness. Decisive, fresh, iodized and satisfying, the eggs are medium-sized and velvety. The color can vary from dark brown to charcoal gray. It is rich with a strong and decisive taste. The perfectly sized caviar melt in the mouth diffusing a fresh taste with an aroma of oyster and dried fruit.

SPECIES Ac. Baerii

AVERAGE WEIGHT 8/20 kg

MATURES after 8-10 years

FUN FACT A sturgeon with a long, pointed snout, is the only species that do not migrate from the sea to the rivers to spawn, but always lives in the fresh waters of lakes and streams.



PERSISTENCE ●●●●

INTENSITY ●●●●●

LIGHTNESS ●●●●

TEXTURE ●●●●

CONSISTENCY ●●●●

SHELF LIFE 90 gg.

AVAILABLE SIZES 10 | 30 | 50 | 100 | 250 g

ORIGINAL TIN 500 g | 1 kg | 1.8 kg



SEVRUGA, THE MOST DELICIOUS CAVIAR

It is obtained from the Sturgeon *Stellatus*, which is one of the smallest members of the *Acipenser* family, and it never weighs more than 25 kg. It is absolutely the tastiest caviar. Its eggs are small, shiny, gray in color with a soft and silky shell. It has a particularly intense strong aromatic taste, which was certainly preferred by our ancestors. This caviar has great character and texture.

SPECIE *Acipenser Stellatus*

PESO MEDIO 25 kg

MATURITÀ SESSUALE 12 years

CURIOSITÀ It is difficult to breed and is notably scarce among European farms due to the difficulties encountered in reproduction.



- PERSISTENCE ●●●●●●
- INTENSITY ●●●●●●
- LIGHTNESS ●●●
- TEXTURE ●●
- CONSISTENCY ●●

SHELF LIFE 90 gg.
AVAILABLE SIZES 30 | 50 g

CAVIARO PASTEURIZED CAVIAR

Obtained from a top selection of aged caviar, Caviaro is ideal for a variety of food preparations. This pasteurized (thermised) caviar is perfect to be served on moderately hot dishes precisely because the heat treatment it undergoes strengthens the cuticle of the egg, making it less susceptible to heat variations. A strong and aromatic flavor with eggs varying in color from brown to dark gray. The texture is "crunchy" and explodes on the palate, giving off an intense flavor, with light notes of forest and dried fruit.



PERSISTENCE ● ● ● ● ●
INTENSITY ● ● ●
LIGHTNESS ● ● ● ●
TEXTURE ● ● ●
CONSISTENCY ● ● ● ● ● ●

SHELF LIFE 240 gg.
AVAILABLE SIZES 50g in a glass jar

IMPERIALE THE LIMITED EDITION

Centuries-old techniques evoke the past and awaken our senses when our very mature sturgeon females reach their second or third ovulation. Planning over the decades prior to extraction and increasingly virtuous research have allowed us to obtain this extraordinary caviar. It is certainly one of the most delicious and characteristic, with compact grains that range from amber to golden in color. A fabulous bouquet of olfactory and gastronomical sensations, an excellent tanginess characterized by an incomparable sweet note.



FUNFACT Sturgeons that have already produced eggs which were then reabsorbed, the same will ovulate only after 2/4 years depending on the species reaching the apex with precious eggs of superior size and brilliant colors.



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| SHELF LIFE | 90 gg. |
| AVAILABLE SIZES | 30 50 100 250 g |
| ORIGINAL TIN | 500 g 1 kg 1.8 kg |

PRESENTING, SERVING, TASTING AND PRESERVING CAVIAR

A valuable product deserves the right ambience on the table, for a simple and sublime meal that generates a sense of well-being and sensory satisfaction. Caviar offers its best flavor when not accompanied by other ingredients, but it can also evoke emotions through a culinary experience, for example when combined with neutral flavors such as potato mousse, stracciatella, uncooked fish or simply served on spaghetti. It is absolutely necessary to keep it at the right temperature even while serving it, by presenting the tin on a bed of ice and by using mother of pearl or ceramic spoons. The combination of caviar and Champagne and caviar and Vodka is eternal, but you can also experiment with white and rose wines, preferably dry ones.

The product can be stored in the refrigerator between 0 and 4°C. Once opened, it should be consumed within 48 hours. The Minimum recommended dosage per person is between 10 and 30 grams.



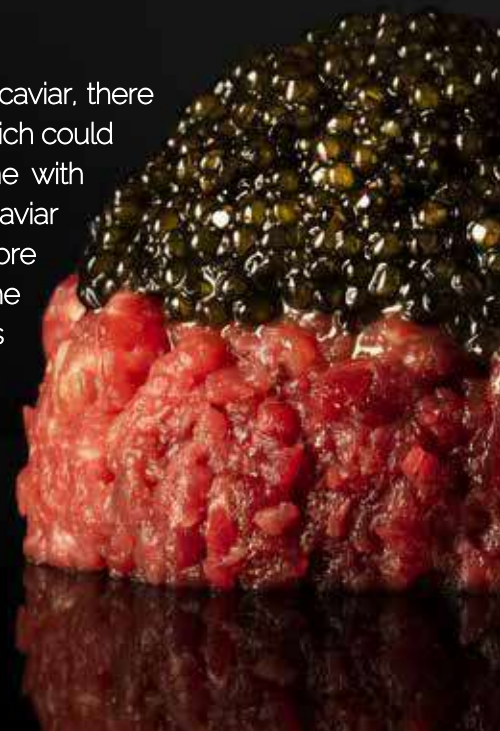
WARM SPAGHETTI WITH CAVIAR

Spaghetti with caviar is a timeless classic, but there are many ways to prepare it. Here is a quick, easy and delicious recipe. Finely slice the onion and sauté it gently in a pan with a dash of oil. Add white wine and salt to taste. When the onion is soft and translucent, blend it in a blender until it is creamy and put it back in the pan, adding a tablespoon of sour cream. Cook the spaghetti (preferably a thin spaghetti) in salted water, drain and add to the pan with the sauce, mix well and serve with 10/15 g of caviar per serving dish.



BEEF TARTARE AND CAVIAR

In addition to the classic ways of enjoying caviar, there are also other fascinating combinations, which could seem almost impossible, such as the one with meat. As a matter of fact, the subtle taste of caviar will be a perfect match with the slightly more marked and rich taste of a meat tartare. The choice must, of course, fall on a raw ingredients of the highest quality, such as Piedmontese Fassona, chopped with a knife and seasoned as desired, using basic ingredients such as olive oil, salt and freshly ground pepper. A generous amount of caviar will transform the dish, in its simplicity, into a sublime encounter of flavors.



AN EXCLUSIVE GIFT

Sophisticated and elegant boxes are available in different types of packaging. Designed for different situations and needs, they enable the cold storage of the "black pearls" in their ideal state and in total safety. Caviar is not only food, it is emotion, it is pleasure and it is also a form of transgression.

An exquisite gift for oneself or for others, to indulge in the luxury of artisanal Italian caviar.





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