



I

1st producer of caviar  
in Europe



Over 4000 tonnes of  
sturgeon biomass

II

2nd producer of caviar  
in the world



2700 hectares of waters

III

Annual sales volume:  
40 tonnes of caviar



Crystal clear waters,  
non-urbanised areas

IV

More than 50 years of  
experience in fish breeding



Modern hall with artesian  
waters with constant  
parameters

V

30 years of experience  
in sturgeon breeding



One of most innovative  
processing plants  
in the world

## *Our brand*

Antonius Caviar is recognised and appreciated by top chefs of the world's best restaurants. By choosing our product customers are sure that each tin contains excellent sturgeon roe. Due to exceptional attention paid to every detail in breeding, selecting and producing caviar we guarantee the highest quality final product.

The brand belongs to GOSŁAWICE Fish Farm, its name comes from the name of the President of Management Board, Antoni Łakomiak, and was chosen by his co-workers to honour his contribution to the development of the company.

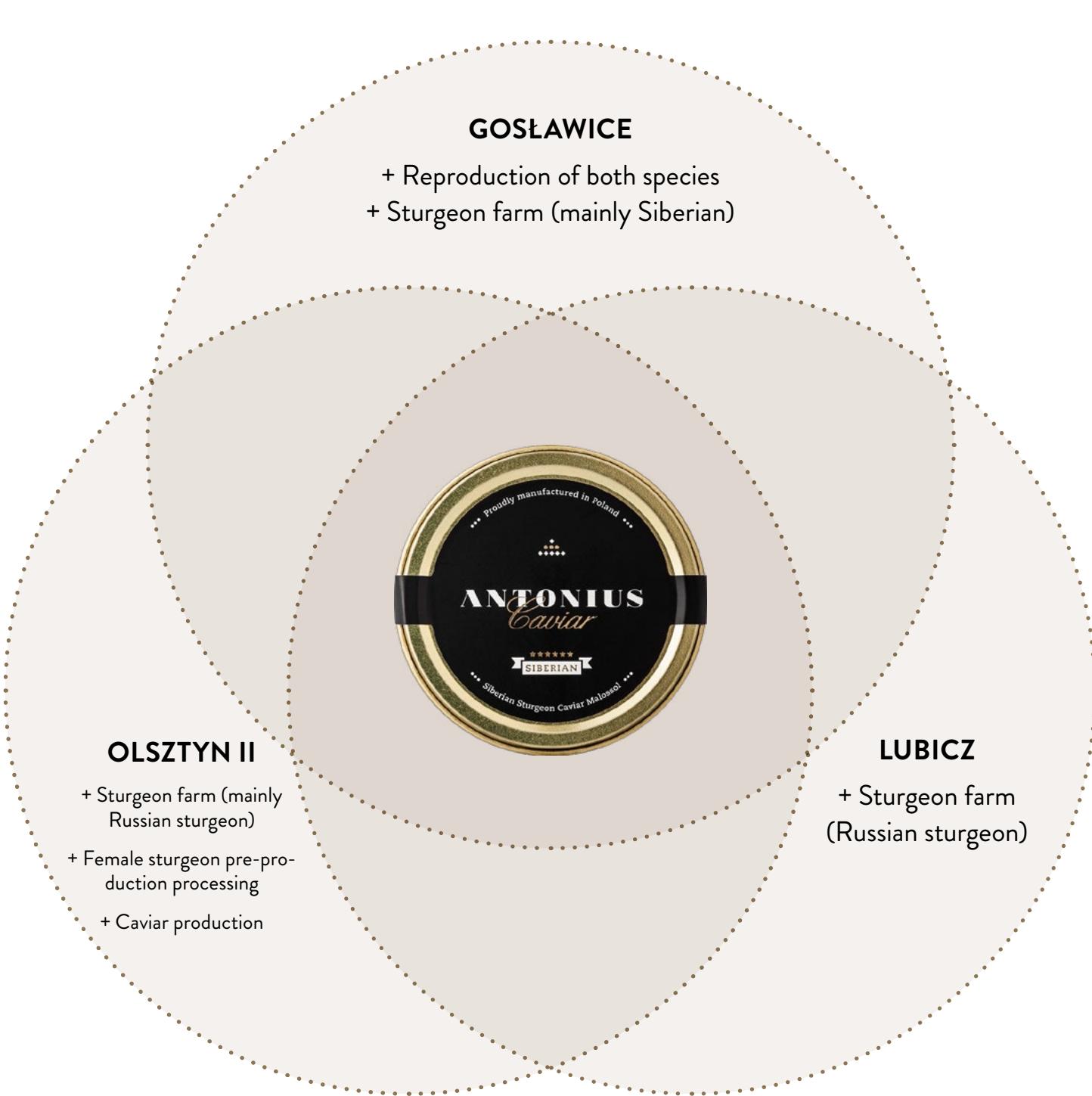
*The best caviar comes from passion,  
experience and pursuit of perfection*

*We not only produce caviar, but first and foremost, we breed the sturgeons from which it is extracted*

The quality of caviar is determined by what happens to the fish throughout its life and what conditions are provided during the breeding process. We have over 50 years of fish breeding experience. Our goal is to reflect as much as possible the conditions in which sturgeons naturally live.



## *Three farms for one brand*



### **GOSŁAWICE FISH FARM** (dominant company)

Established in 1966, manages an area of approximately 2500 hectares of waters. From 1992 Russian sturgeon and Siberian sturgeon have been artificially reproduced and reared here (with emphasis put on Siberian sturgeon).

### **OLSZTYN II FISH FARM** (subsidiary company)

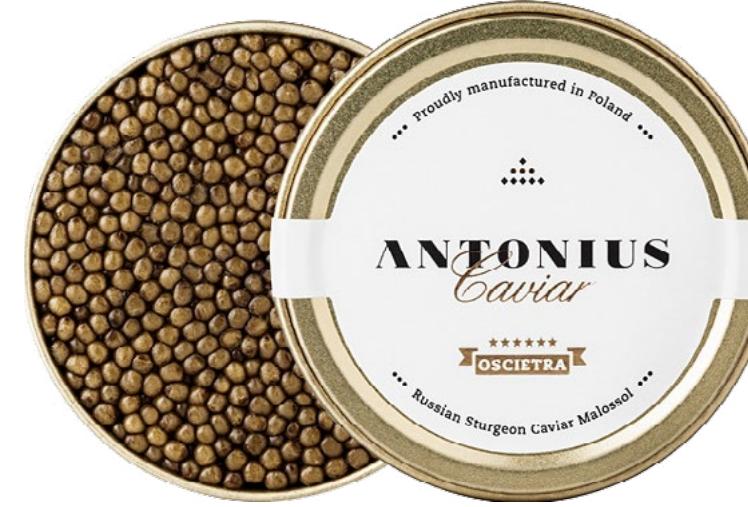
In order to extend the product range we bought and modernized Olsztyn II Fish Farm which is supplied with crystal clear waters and has perfect thermal and climatic conditions. It is located in a non-urbanised region called „the Green Lungs of Poland”. We breed sturgeons (with dominance of Russian sturgeon) in concrete ponds with fast flow of water. Mature female sturgeons of both species are prepared for production in a modern hall supplied with artesian waters characterised by a stable taste, smell and quality. Due to these constant parameters, unaffected by the atmospheric conditions our caviar has no unpleasant aftertaste. The production takes place in one of the most innovative processing plants in the world.

### **LUBICZ FISH FARM** (subsidiary company)

In 2015 in order to continue extension of Russian sturgeon breeding we bought and modernised next fish farm, supplied by the Drwęca river which provides perfect thermal conditions for this species. The farm is supplied with water at 5500 liters per second flow speed.

## *Our products*

*Antonius Caviar is unpasteuriced, it is obtained in a traditional way and prepared with the “Malossol” method*



### *Oscietra Caviar*

Oscietra Caviar comes from the Russian sturgeon (*Acipenser gueldenstaedtii*).

Appreciated by top chefs and connoisseurs all over the world. Big roe (with a diameter from 2.7 to 3.5 mm) which has a unique, saturated taste with a slight nutty note. It comes in colours of: grey, brown, olive and gold.



### *Siberian Caviar*

Comes from the Siberian sturgeon (*Acipenser baerii*).

It is characterised by an intense aroma that will satisfy the most demanding caviar gourmet. The size of the roe ranges from 2.4 mm to 3.2 mm and comes in shades from black to light brown.

# Production

Only sturgeons from our own breeding are used for the production. This is extremely important for the quality of the caviar. We have an influence on every aspect of sturgeons' life: through reproduction, feed and water, to monitoring fish health.

The modern processing plant in which we produce the caviar meets all technological requirements and the highest hygienic standards. The whole production process takes place in highly sterile conditions. The caviar production is supervised by the most qualified food technologists and ichthyologists.



## Contact

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