




ANTONIUS
Caviar



Antonius Caviar is a family company
that has been breeding fish
since the 1960s.

A sturgeon skull is positioned on the right side of the page, resting on a dark, textured surface. In front of the skull's lower jaw is a small, round, gold-rimmed dish filled with dark caviar. The background is a dark, mottled brown.

Did you know?

01 Red roe is not caviar

Real caviar comes only from the Acipenseriformes fish.
Roe of other fish species (e.g. salmon or trout) is not considered caviar.

02 We do not pasteurise caviar

Quality caviar is a fresh and unpasteurised product – it will never “click” on your tongue, but gently melt in your mouth.

03 Legal caviar? Only from breeding farms

Ever since the 1990s, the caviar market is based on sturgeon bred in fish farms rather than on wild populations, which are currently protected.

④ We have to wait many years for our product

It takes 8 to 10 years for *Acipenser baerii* (Siberian sturgeon) and *Acipenser gueldenstaedtii* (Russian sturgeon) females to mature enough to produce caviar.

⑤ Caviar colour is like eye colour

Even though sturgeon roe is commonly referred to as "black caviar", it can actually be black, grey, brown, olive green or old gold in colour – it all depends on the individual traits of a given female.

⑥ We are the largest caviar producer in Europe and second largest in the world

Even though real caviar is still associated with Russia or Iran, these countries stopped being largest producers many years ago.





Our caviar is made only from the roe of our own sturgeons that we breed in our farms. This allows us to have control over the quality of our product from the very beginning (breeding takes around 8 years).



Antonius Caviar | General information





Legal caviar? Only with the CITES code

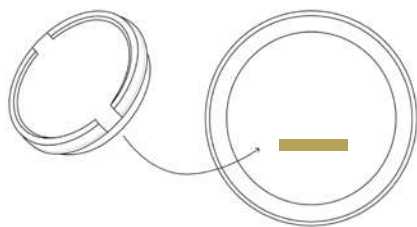
Sturgeons are protected by the Washington Convention (so-called CITES), which regulates caviar trade. Currently, legal caviar comes only from farms and every caviar tin must have a label containing the CITES code and a seal.



How to check the origin of caviar?

01 Caviar repackaged by the importer

If caviar was produced by a different entity and in a different place than where it was repackaged into final tins, it will be labelled with the following code:



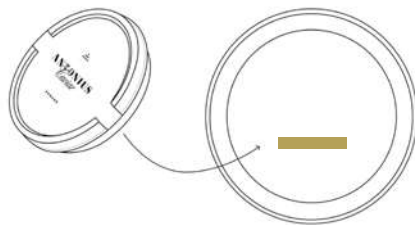
GUE / C / **CN** / 2024 / FR-XXXX / YYYY

- GUE species code
- C source of fish - farmed in captivity
- CN** code of the country of origin of caviar (CN - China | FR - France | IT - Italy | BE - Belgium)
- 2024 caviar repackaging year
- FR code of the country where caviar was repackaged
- XXXX official number of the caviar repackaging facility
- YYYY batch number or CITES export or re-export permit number repackaged

You will find the following label on all Antonius Caviar tins. Our production is based entirely on the fish that we breed ourselves.

02 Caviar packaged into final tins in the country of its origin

If caviar is packaged by the same company that farmed the fish, it will be labelled with the following code:



GUE / C / PL / 2024 / 0009 / YYYY

GUE species code

C source of fish - farmed in captivity

PL code of the country of origin of caviar

2024 year of caviar production

0009 official number of the processing plant

YYYY batch number



For more information about the CITES code, go to our blog.



Nutritional value

Vit. B12

Promotes the nervous, cardiovascular and digestive systems.

Vit. E

Destroys free radicals and delays skin aging.

Protein

Promotes muscle construction and regeneration.

Vit. D

Strengthens the immune system and helps keep bones, muscles and joints in good health.





Has anti-inflammatory action and a positive effect on the heart and the cardiovascular system, and promotes brain function.

Omega 3

Has a positive effect on bones, teeth and more.

Phosphorus


Strengthens the immune system and has a positive effect on the appearance of skin, hair and nails.

Zinc

Supports the immune system and thyroid and helps fight free radicals.

Selenium





We know that the highest quality
can be achieved by replicating
nature as much as possible.



Our production is based entirely on the sturgeons farmed sustainably in our farms in Poland.



Oscietra Caviar



% of recommended daily intake of a given nutrient in 15 g of our caviar:

Omega 3	116%
Vitamin B12	172%
Vitamin D	48%
Protein	8%
Vitamin E	16%
Selenium	44%
Phosphorus	9%



Challah with egg paste, turmeric and caviar

- 1 challah
- 8 hard boiled eggs
- 1 small pearl onion
- 150 ml of mayonnaise
- 75–100 ml of sour cream
- 1 tablespoonful of mustard
- 1/2 teaspoonful of ground turmeric
- salt, pepper, butter
- Antonius Caviar Oscietra

Peel and dice the eggs and put them in a bowl with the onion. Mix butter, cream and turmeric in another bowl until you get a smooth sauce. Add mustard and stir. Season with salt and pepper.

Slice the challah into 2-cm slices and spread the butter on them on one side. Fry on a frying pan until they turn golden brown. Put the challah slices on a platter, serve with egg paste and caviar.



Siberian Caviar



% of recommended daily intake of a given nutrient in 15 g of our caviar:

Omega 3	80%
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Vitamin B12	111%
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Vitamin D	17%
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Protein	7%
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Vitamin E	16%
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Selenium	38%
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Phosphorus	7%
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Buttered pappardelle with caviar

- 200 g of pappardelle
- 50 g of butter
- fresh dill
- zest of half a lemon
- Antonius Caviar Siberian

Boil salted water in a large pot and cook the pasta al dente. While the pasta is cooking, melt the butter on a frying pan. Put the cooked pasta in the pan with the butter and add tablespoonful of the boiled water. Heat up the pasta with butter and toss onto two plates. Sprinkle with lemon skin and dill and decorate with caviar.





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www.antoniuscaviar.com

...and for original recipes for caviar dishes, go to www.antoniuscaviar.com/category/recipes/

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