



CAVIAR DE DUC

A simple and extremely delicate combination of sturgeon eggs and salt, Caviar de Duc has become a symbol of exquisite cuisine and luxury. The great taste of Caviar de Duc will give you unforgettable memories. Black Caviar is one of the most sought after gourmet food to be savored.

CAVIAR DE DUC CATEGORY

Osetra Caviar Malossol: Considered the most flavorful and elite caviar by critics, Russian Osetra is one of the most desired types of Caviar in the world. Generally nutty and buttery in taste, the savory roe ranges in color from deep black to light gold and almost white. The texture of Osetra caviar tends to be a bit firmer than other types of caviar, which was traditionally reserved for royalty.

Caviar de Duc – Beluga Caviar: Beluga Caviar is one of the most valuable sturgeon caviars in the world, due to the rarity of this fish and its earthy and nutty pure taste.



NUTRITIONS

Caviar is a source of vitamins and minerals, including omega 3 and 6. Research shows that omega 3 fatty acids reduce inflammation and may help lower risk of chronic diseases such as heart disease, cancer, and arthritis and improve immune system. Other nutrients included are vitamins A, E, B6, Iron, Magnesium and Selenium. Iron increases haemoglobin, whilst magnesium prevents the occurrence of cramps. It also includes organic compounds which are necessary for normal body development and health.

CAVIAR ETIQUETTE

High quality caviar is traditionally served extremely cold in a crystal or non – metallic bowl to ensure that the caviar remains as cold as possible. Silver or other metal are not use, because it may ruin the taste of caviar.

Truly fine caviar should be served only with accompaniment that will enhance the flavor. For this reason, caviar or most often served with unsalted crackers or simple toast.

VIETNAM STURGEON GROUP

12B Hung Vuong, Nha Trang, Khanh Hoa

Hotline: (+84) 169 777 1 777 – 169 777 2 777 – 01626 749 777

Tel: (+84 – 58) 3528 252

www.caviardeduc.com - www.catam.vn