



## KORYTOWSKI HANDELS.GES.M.B.H



We would like to introduce you to our imperial caviar which comes from central Poland. The farm is surrounded by warm waters which are ideal conditions for the fish from which caviar is obtained.

In addition to caviar production, the company also produces sturgeon, catfish, carp and rainbow trout. These are then caviar filleted or smoked.

The company has the necessary certifications, such as HDI and CITES.

The company is registered as a caviar producer with the Ministry of Environment under number 0010. The registration allows EU-wide sales without any additional certifications.





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Our imperial caviar is a symbol of passion, enjoyment and supreme taste as well as many years of experience in the breeding of the sturgeon. The nature and well-being of the sturgeon is our highest priority. We grant our sturgeon a long life because we do not slaughter them but "milk" the small precious eggs by a small cut.

We have some types of caviar on offer, which we would like to briefly introduce to you:

### **1. Caviar from the Siberian sturgeon**

We produce this type of caviar under the name "malossol", which means that caviar does not contain more than 4% of salt. The colour of the caviar changes from black to dark brown. The diameter of the caviar varies from 2 mm to 3 mm depending on the size of the donor fish. The taste is very aromatic and it literally melts on the tongue.





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## **2. Caviar from Sterlet sturgeon**

At 2 mm, this caviar is small and very soft which makes it different from the others. The taste is clear, intense and strong.



## **3. Caviar from albino Sterlet**

The unique feature of this caviar is its white to creamy colour. The taste and consistency is equal to that of Sterlet sturgeon.

White Sterlet sturgeon caviar is one of the most valuable varieties.





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#### **4. Caviar from the best sturgeon**

The caviar comes from a cross between the largest sturgeon, the Beluga, and the smallest sturgeon, the Sterlet. The size of the roe is approx. 1.5 to 2.5 mm. The taste is equal to that of the Sterlet sturgeon. The colour ranges from silver-grey to black.



#### **5. Caviar from the Russian/Siberian sturgeon**

The caviar comes from a cross between the Russian sturgeon and the Siberian sturgeon. The outer shell of this caviar is harder. The diameter of the black-brown to olive coloured eggs is 2-4mm. This caviar can be enjoyed without any additives thanks to its very fine taste.



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### **Imperial Caviar**

We do not pasteurize our caviar. Instead, we close our jars in a special process. We can deliver our caviar fresh after advance booking.

We deliver caviar in the following sizes:

Glass jars: 50g, 100g, 250g, 500g

Tin: 500g



In addition to caviar, the sturgeon itself offers a very delicate and refined meat flavour. The consistency of the meat is very firm and it does not fall apart. It is very easy to portion and it



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has no bones. The meat is therefore very suitable for grilling and tastes excellently. The very protein-rich (approx. 16-20%) meat is also suitable as an addition to a salad.

Caviar has always been a royal delicacy which should be consumed in small quantities so that the taste buds can absorb its full aroma. At that time, it was regarded as an elixir of youth, a source of energy and a remedy.

Our caviar contains many microelements such as zinc, iodine, magnesium and protein.

It has positive effects on the nervous system and the ageing process."





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### Serving suggestion

Caviar should be served well chilled in a glass bowl on ice. Ideally, you should take caviar with a spoon made of ivory or mother-of-pearl. Under no circumstances should a metal or silver spoon be used as it distorts the taste.





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We would like to thank you for your  
time and attention and would be  
pleased to welcome you as our  
customer