



Sterling Caviar is produced from farm raised white sturgeon in the Central Valley of California. Sterling Caviar is a true sturgeon caviar comparable to the best imported varieties from the Caspian Sea. The flavor has a hint of the sea with rich nutty overtones, a delicate texture and a clean, smooth finish. It is mild in salt, not fishy tasting and no offensive aftertaste. Sterling Caviar can be dark gray, olive or walnut in color, usually with slight lighter mottling. Beads size ranges from 2.4-4mm. The sturgeons are raised in tanks using fresh water and are fed with high quality fish meal. Being produced from farm raised sturgeon, Sterling Caviar is a sustainable caviar. Its production or consumption does not threaten wild resources.



- Caviar -

American Sturgeon Classic

1/30 g (1.05 OZ)
SUPC 5517804



Species: *Acipenser Transmontanus*
Origin: Farm-raised in California, USA
Color: Dark grey to black
Taste: Smooth, nutty flavor
Eggs: Small, firm eggs

How to serve it? Serve caviar on lightly grilled toast points, blinis, potatoes, swirled through sauces or simply enjoy it on a mother-of-pearl spoon

American Sturgeon Classic

1/125 g (4.4 OZ)
SUPC 5517811



American Sturgeon Royal

1/30 g (1.05 OZ)
SUPC 4444642



Species: *Acipenser Transmontanus*
Origin: Farm-raised sturgeons in California, USA
Color: Light to dark grey
Taste: More intense rich and nutty flavor
Eggs: Larger, firm eggs

How to serve it? Serve caviar on lightly grilled toast points, blinis, potatoes, swirled through sauces or simply enjoy it on a mother-of-pearl spoon

American Sturgeon Royal

1/125 g (4.4 OZ)
SUPC 4444253



Sterling Caviar ships via FedEx Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS

