



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**

