





## About Persian Caviar

Persian Caviar was founded by Hossein Akef. As a little boy, born in Tehran, it has always been his dream to work with caviar. With this goal in mind he graduated in International Business.

In the year 2004, Hossein began to realise his dream and the creation of the family business Persian Caviar was a fact. Meanwhile, Hossein Akef can count himself as one of the few worldwide caviar connoisseurs...

Our caviar is shipped all over the world, but above all in the direction of the Netherlands, Belgium, Luxemburg, Germany, the Czech Republic, Spain, France, Switzerland and Sweden.

Caviar by Akef is well known for its texture, smell, flavour and structure. This unique selling point is the main reason that our products are sold both home and abroad in (Michelin star) restaurants, caterers, hotels, retailers and wholesalers.



### **Our method**

We want to initiate you in the secrets of the ' food of the gods '.

The natural treatment in combination with our passionate method makes this experience certainly achievable. In addition, we think it is important that the product is cared for in detail, both inside and outside.

Persian Caviar is recognized by EC legislation and CITES certified. Persian Caviar also acts according to HACCP standards

### **Not to forget**

The sturgeon becomes rarer and this makes the real caviar even more expensive. The Sturgeon is now on the list of endangered species. Pollution, smugglers and illegal catches are the main cause of this. CITES is an international convention that controls the trade in endangered Species of animals and plants.

CITES has established rules and agreements with the countries concerned regarding catch and control. The legal import and export of caviar is regulated via CITES. Of course Persian Caviar performs this CITES quality mark.



### **Finally...**

On behalf of Persian Caviar, I hope that we have given you more insight into the world of caviar and that our delicacies appeal to you! Service and quality are our main spearheads. Persian Caviar is the exclusive importer of caviar in Europe and also E.G. and CITES-acknowledged. Persian Caviar therefore acts in accordance with the statutory HACCP standards.

We import our delicacies directly from the country of origin, so that Persian Caviar can guarantee the high quality and freshness. We deliver our products in a confidential way, so that we can be sure that they reach you in the right way. So you get the quality you can expect from us...

Of course I invite you to visit Persian Caviar at Gevers Deynootweg 57e in The Hague - Scheveningen personally! If you do not have the opportunity, please contact us so that we can inform you about your nearest reseller in your country or region. You are also more than welcome to visit our website [www.persiancaviar.eu](http://www.persiancaviar.eu), here you can shop all your favorite Persian Caviar products in our web shop.



## History

The roe of sturgeon has been eaten for many years. The delicacy has found its origin in ancient Persia. They called it " راي واخ " which means as much as "lump of energy." Thus, even in the early centuries caviar was used for medicinal purposes.

On the contrary, the ancient Greek enjoyed their caviar as being it an luxury good. Even Aristotle described how the caviar, brought on a platter, was served on a banquet with loud trumpet noise. The largest consumer of caviar was undoubtedly tsar Nicolas II. Every year, he and his court consumed more than eleven tons of the best sturgeon eggs from Astrakhan and Azerbaijan.

At that time, the Western world had lost all interest in this delicacy. In 1899, the Parisians paid less than twenty centimes for a kilo of caviar. Just before the First World War, they had to count down forty centimes for the same quantity, but that was also the price of a simple ' baguette '. Only in the United States caviar was even cheaper. There you got a free bowl of caviar with your beer in the cafés.

Nonetheless, caviar has become a luxurious delicacy in today's era. You can eat caviar from the tin, from the hand or from the cooler. If desired, you can also use toast or blinis (a thin pancake round made of buckwheat flour).

However, before the caviar is consumed, vodka is drunk. When the vodka has neutralized the taste buds, the caviar can be combined even better with a nice glass of dry white or slightly sparkling wine.



## Tjoepy®

This creamy and smooth tasting type of caviar is made for the loving people, the people who love others with all their heart and are not afraid of falling. The people others can count on.



*Latin: Acipenser Baerii*

Length: 100 – 150 cm  
Weight: up to 25 kilograms  
Spawn: 1 – 3 kilograms  
Colour: dark brown to black  
Age: at least 3 years  
Flavour: creamy

Available in: 10, 125 and 250 grams tins

### Tjoepy Caviar

Nutrition information per 100g

Calories/Energy	246Kcal/ 1029KJ
Fat	15,5 g
of which	
Saturated Fat	4,0 g
Carbohydrates	0,4 g
of which sugar	0,0 g
Protein	26,1 g
Salt	1,1 g





## Baerii

The delicate and creamy texture is what all caviar lovers crave, the elegant and distinctive taste of the Baerii is perfect. This also because of its elegant taste palette combined with some crème fraîche and a blini, that's what people dream of!



*Latin: Acipenser Baerii*

Length: 100 – 150 cm  
Weight: up to 25 kilograms  
Spawn: 1 – 3 kilograms  
Colour: dark brown to black  
Age: at least 3 years  
Flavour: creamy

Available in: 10, 20, 30, 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

### Baerii Caviar

Nutrition information per 100g

Calories/Energy	246Kcal/ 1029KJ
Fat	15,5 g
of which	
Saturated Fat	4,0 g
Carbohydrates	0,4 g
of which sugar	0,0 g
Protein	26,1 g
Salt	1,1 g





### **Blck Pearl®**

Deep dark brown to green in color, this type of caviar is made for the classic car enthusiast, the hot drink drinker and the all-time bon vivant.

*Latin: Acipenser Schrenkii - Huso Dauricus / GUE*

Length: 100 – 250 cm  
Weight: up to 35 kilograms  
Spawn: 1.5 – 5 kilograms  
Diameter roe: 2 – 3.5 mm  
Colour: deep dark brown to dark olive green  
Age: at least 4 years  
Flavour: refined nutty

Available in: 10, 30, 50, 125, and 250 grams tins

#### **Blck Pearl Caviar**

Nutrition information per 100g

Calories/Energy	316Kcal/ 1322KJ
Fat	20,8 g
of which Saturated Fat	5,5 g
Carbohydrates	3,8 g
of which sugar	0,0 g
Protein	28,4 g
Salt	1,4 g







## Osciëtra

The refined nutty taste of the Osciëtra caviar goes perfectly with a sunny day and a glass of champagne. The sun brings energy and with this caviar we bring matching energy to you, because just like how you brighten everyone up every day, this caviar will brighten your day!

*Latin: Acipenser Gueldenstaedtii*

Length: 100 – 250 cm  
Weight: up to 35 kilograms  
Spawn: 1.5 – 5 kilograms  
Diameter roe: 2 – 3.5 mm  
Colour: deep dark brown to dark olive green  
Age: at least 4 years  
Flavour: refined nutty

Available in: 10, 20, 30, 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

### Osciëtra Caviar

Nutrition information per 100g

Calories/Energy	267Kcal/ 1117KJ
Fat	18 g
of which Saturated Fat	5,0 g
Carbohydrates	1,0 g
of which sugar	0,0 g
Protein	25,3 g
Salt	1,5 g





## Imperial

You know exactly what you want, and this is Imperial. The mild, nutty and slightly spicy taste with the unsurpassed texture of the Imperial blends perfectly with our own vodka. The perfect combination for a networking event or executive dinner.

*Latin: Acipenser Schrenkii - Huso Dauricus*

Length: 150 – 300 cm  
Weight: up to 40 kilograms  
Spawn: 1.5 – 5 kilograms  
Diameter roe: 2.5 – 4 mm  
Colour: light brown to gold shimmering  
Age: at least 4 years  
Flavour: mild nutty and slightly spicy

Available in: 10, 20, 30, 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

### Imperial Royalty Selection Caviar

Nutrition information per 100g

Calories/Energy	316Kcal/ 1322KJ
Fat	20,8 g
of which Saturated Fat	5,5 g
Carbohydrates	3,8 g
of which sugar	0,0 g
Protein	28,4 g
Salt	1,4 g





## Beluga

For those who stand out, those who take the initiative, the go-getters and the risk-takers. For lovers of creamy, nutty and slightly spicy flavors, the beluga is perfect



*Latin: Huso Huso*

- Length: 260 – 600 cm
- Weight: 50 – 250 kilograms
- Spawn: 20 – 30 kilograms
- Diameter roe: 2.5 – 4.5 mm
- Colour: grey silver to black
- Age: at least 20 years
- Flavour: creamy, nutty and slightly spicy

Available in: 50, 100, 125, 250 grams tins and master tins (±1,2 kg or ±1,7 kg)

Beluga Caviar	
Nutrition information per 100g	
Calories/Energy	267Kcal/ 1117KJ
Fat	18,6 g
of which Saturated Fat	4,6 g
Carbohydrates	2,2 g
of which sugar	0,0 g
Protein	24,4 g
Salt	1,5 g





### Osciëtra Royalty Selection

The refined nutty taste of the Osciëtra caviar goes perfectly with a sunny day and a glass of champagne. The sun brings energy and with this caviar we bring matching energy to you, because just like how you brighten everyone up every day, this caviar will brighten your day! The larger grain creates even more texture and the unique colour will blow you away.

*Latin: Acipenser Gueldenstaedtii*

Length: 100 – 250 cm  
Weight: up to 35 kilograms  
Spawn: 1.5 – 5 kilograms  
Diameter roe: 2 – 3.5 mm  
Colour: deep dark brown to dark olive green  
Age: at least 4 years  
Flavour: refined nutty

Available in: 10, 20, 30, 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

#### Osciëtra Royalty Selection Caviar

Nutrition information per 100g

Calories/Energy	267Kcal/ 1117KJ
Fat	18 g
of which Saturated Fat	5,0 g
Carbohydrates	1,0 g
of which sugar	0,0 g
Protein	25,3 g
Salt	1,5g





## Imperial Royalty Selection

You know exactly what you want, and this is Imperial Royalty Selection. The mild, nutty and slightly spicy taste with the unsurpassed texture of the Imperial blends perfectly with our own vodka. With its larger grain for even more texture and its unsurpassed colour, it's the very best for some. So the perfect combination for a network event or executive dinner.



*Latin: Acipenser Schrenkii / Hybrid*

Length: 150 – 300 cm  
Weight: up to 40 kilograms  
Spawn: 1.5 – 5 kilograms  
Diameter roe: 2.5 – 4 mm  
Colour: light brown to gold shimmering  
Age: at least 4 years  
Flavour: mild nutty and slightly spicy

Available in: 10, 20, 30, 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

### Imperial Royalty Selection Caviar

Nutrition information per 100g

Calories/Energy	316Kcal/ 1322KJ
Fat	20,8 g
of which Saturated Fat	5,5 g
Carbohydrates	3,8 g
of which sugar	0,0 g
Protein	28,4 g
Salt	1,4 g





### Beluga Royalty Selection

For those who stand out, those who take extra initiative, the big go-getters and the large risk takers. For lovers of a beautifully distinctive color and a larger grain with creamy, nutty and slightly spicy flavors. This makes Beluga Royalty Selection perfect.



*Latin: Huso Huso*

Length: 260 – 600 cm  
Weight: 50 – 250 kilograms  
Spawn: 20 – 30 kilograms  
Diameter roe: 2.5 – 4.5 mm  
Colour: grey silver to black  
Age: at least 20 years  
Flavour: creamy, nutty and slightly spicy

Available in: 50, 100, 125, 250 grams tins  
and master tins (±1,2 kg or ±1,7 kg)

#### Beluga Royalty Selection Caviar

Nutrition information per 100g

Calories/Energy	267Kcal/ 1117KJ
Fat	18,6 g
of which Saturated Fat	4,6 g
Carbohydrates	2,2 g
of which sugar	0,0 g
Protein	24,4 g
Salt	1,5 g





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