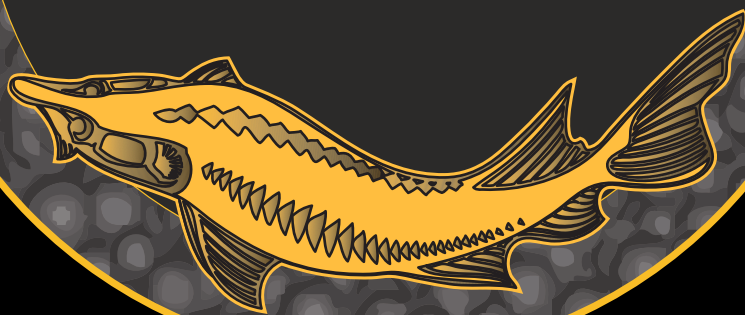


CAVIAR ELEGANCE

GASTRO
unika



OSSETRA



SUSTAINABLY FARMED
ALL NATURAL
HAND HARVESTED

GASTROunika Ossetra Caviar Elegance

Origin: Bulgaria

Type: Naturally and sustainably farmed,
hand harvested and processed, Borax-free

Flavor: Fresh nutty taste, with a hint of sea breeze
and lightly salted; a sensuous experience for the
senses

Size: Medium and unblemished

Color: Warm brown to green-gray in color;
to dark blue to jet black, or even golden yellow

Species: Russian Sturgeon (*Acipenser Guldenstaedtii*)

Common Name: Ossetra, Oscietre, Assetra

Recommended Refrigeration: -4° to 0 Celsius

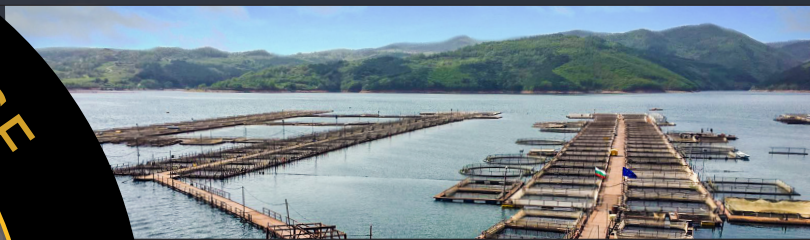
Shelf Life: Properly kept, 2-3 months

Packing: 125g, 250g, 500g, 1kg

Pricing: Please contact us for details

Contact:

+45 52 72 32 00
info@gastrounika.com
www.gastrounika.com



Deep in the majestic Bulgarian mountains, it all starts with a crisp clear lake – an oasis of completely fresh water!

In the spring, the pure snow melts into small rivers that run into the lake continuing a cycle that has been in the process for millennia.

The precious noble Russian Sturgeon (*Acipenser Gueldenstaedtii*) are raised in this lake. These sustainably farmed Sturgeons are fed a natural diet by hand, which keeps them healthy, and in turn, vastly improves the flavor of the caviar harvested.

Ossetra (Oscietra or Asetra) caviar comes from the Russian Ossetra sturgeon (*Acipenser Gueldenstaedtii*), weighing 50-400 pounds and living up to 50 years. Ossetra caviar ranges from warm brown to green-gray in color; to dark blue to jet black, or even golden yellow. Ossetra caviar is said to have a nutty flavor and so is prized as an 'elite' caviar.

The Ossetra Sturgeon is much smaller than the Beluga Sturgeon (*Huso Huso*). As caviar, it is of firmer texture than the more delicate Beluga caviar. Considered by many the golden child of the Sturgeon family, Russian Ossetra caviar is by far the most popular and sought after variety of caviar. Typically, its size and price are somewhere between Beluga and Sevruga.

Gastrounika is offering a lightly salted Ossetra Caviar Elegance. It is the finest, and the most exquisite caviar of the Ossetra family and species available in the Scandinavian market.

Experts unanimously say that it has a unique clean, crisp, "nutty" flavor. Many consider it the best tasting Sturgeon caviar of all!

Gastrounika is proud to offer this exquisite Ossetra Caviar Elegance, hand-packed into original tins and vacuum sealed to lock in the flavor.

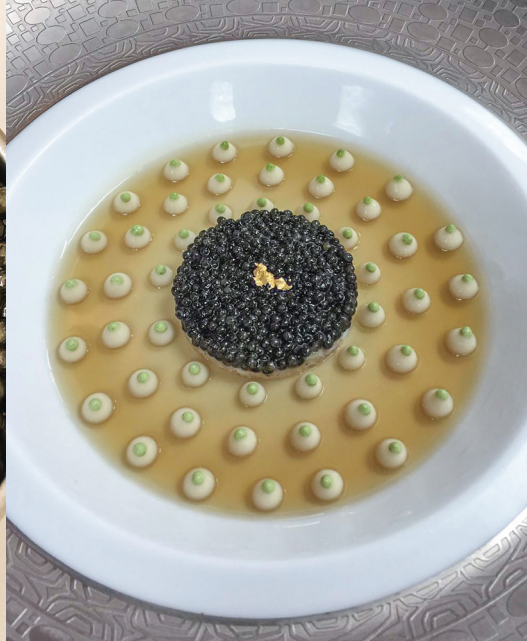
Each new batch of Gastrounika Ossetra Caviar Elegance faces several domestic tests and necessary approvals prior of Shipping and is ultimately being certified by CITES (Convention of International Trade in Endangered Species).

Following this internationally necessary quality and species testing, the Gastrounika Ossetra Caviar Elegance makes its way to our shores, by air, monthly, assuring absolute freshness – From Farm to Table in less than 5 days.

That is, until you order a tin, whereupon we take the utmost care in making sure that your first taste of our Caviar is bursting with incredible flavor.

So much so, that you will want more...

VÆRDSAT AF STJERNEKOKKE OG RESTAURANTER VERDEN OVER





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