

Baku

CAVIAR





THE WORLD'S FIRST SUSTAINABLE CAVIAR



HERITAGE. TRADITIONS. VALUES.

EST 1954



MADE IN AZERBAIJAN
HOMELAND OF CAVIAR

FOR EACH 1 JAR OF CAVIAR SOLD,
WE RELEASE 10 STURGEON FINGERLINGS
TO THE CASPIAN SEA



THANK YOU FOR SAVING
THE CASPIAN STURGEON!



BLUE MARINE
FOUNDATION

Sustainable Caviar

The «Baku Caviar» brand represents a unique combination of rich Azerbaijani traditions of caviar production and modern technologies. Our goal is to become the first sustainably sourced caviar brand on the global market, promoting an environmentally friendly approach, and redefining the caviar industry for a new age. «Baku Caviar» is committed to producing caviar in its flawless form. We are proud to be associated with returning the legendary Azerbaijani caviar to its former glory, ensuring a world-class product whilst at the same time securing the future of wild sturgeon in the Caspian sea.



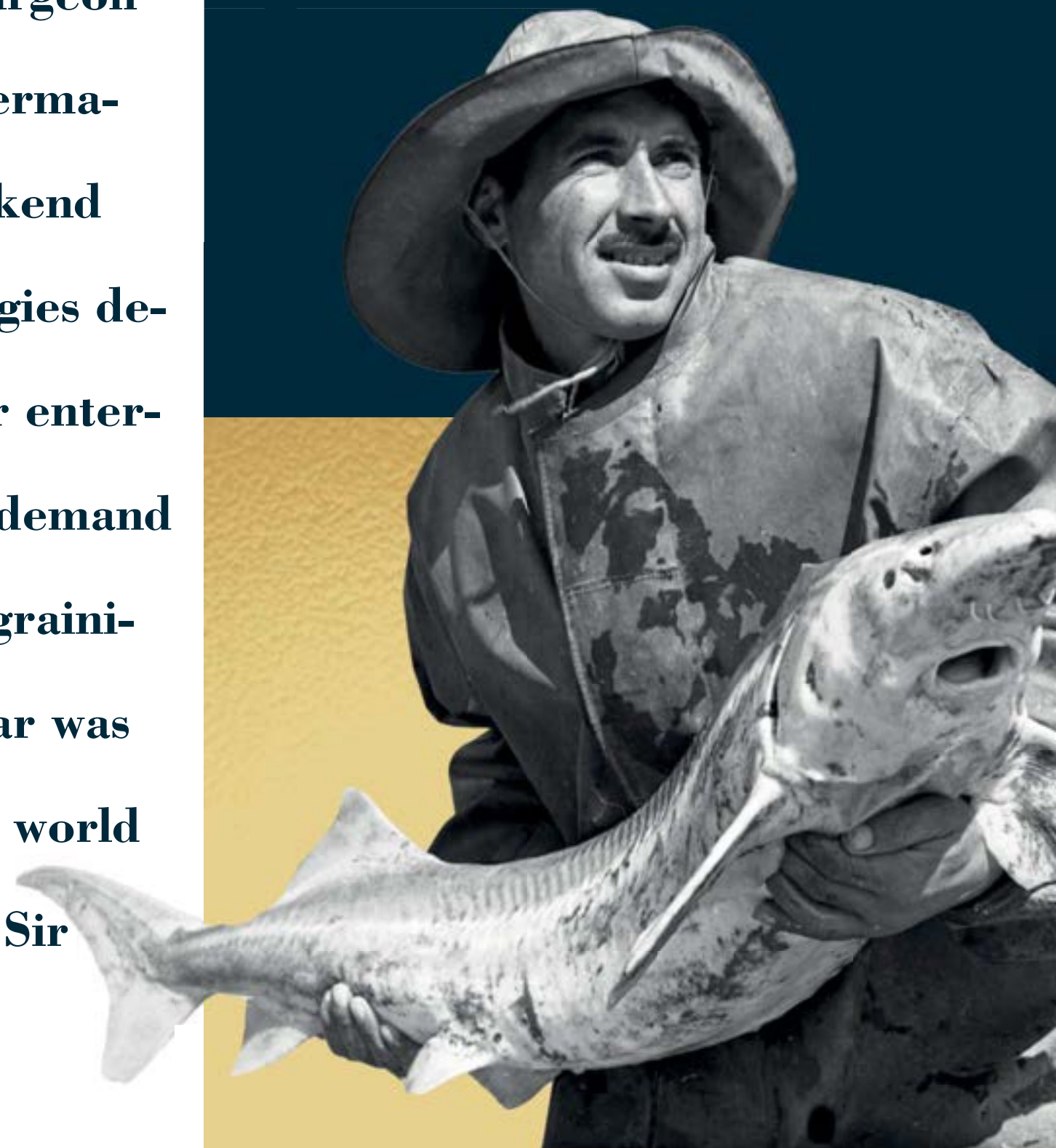


Azerbaijan: The Cradle of Caviar

The Kura pilot production plant for sturgeon breeding was built in 1954, near the permanent sturgeon spawning site in the Yenikend village, Neftchala region. The technologies developed here were used in many similar enterprises around the world and remain in demand until now. Due to its excellent quality, graininess and unique taste, Azerbaijani caviar was very popular in Western Europe. Many world leaders enjoyed the delicacy, including Sir Winston Churchill.

1954

SINCE



NEFTCHALA



HERITAGE





Active development of the industry resulted in polluted rivers and endangered habitat.

The Caspian ecosystem was severely damaged, and sea levels fluctuated.

The high demand for caviar in this region resulted in poaching and unregulated fishing to a point where the sturgeon fish was near extinction. These factors provoked a sharp jump in the price of caviar and made it a high-end luxury product.

Making Caviar Great Again

The revival and re-establishment of Azerbaijani caviar on the marketplace required the transformation of Neftchala farm into a modern and high-tech facility. We carried out a large-scale production reconstruction, using the Israeli water circulation technologies and advanced experience of European scientists. We introduced recirculating aquaculture systems (RAS), where sturgeons began to grow and develop in conditions identical to their natural habitat. The result of these transformations was the creation of a sturgeon breeding fish farm in Yenikend. Scientific work is underway there to study endangered species of the Caspian Sea, and «Baku Caviar» is produced.





«Baku Caviar» is the world's first sustainable caviar. In collaboration with international conservation organizations such as the Blue Marine Foundation, we support the establishment of marine reserves in the Araz and Kura estuaries to restore the population of the native sturgeon species.

All «Baku Caviar» products are cultivated, processed, and delivered to points of sale in strict accordance with the rules and regulations of the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES). By buying our caviar, you are helping to restore the natural resources of the Caspian sea: for every jar of caviar sold, 10 sturgeon fingerlings are released to the Caspian sea.



Unique Production Facility

Baku Caviar became the first brand in the history of national fish farming to introduce a closed water supply (RAS system) that reproduces the natural life cycle of sturgeon in the Caspian Sea. Developed unique hatching method encompass all stages when in the beginning, the fry develops in the freshwater, and then the adult fish are transferred to salty seawater.

Therefore, fish grows and develops in conditions identical to natural ones. Our production facility meets all technological requirements and the highest hygienic standards.





The whole production process takes place in highly sterile conditions. The caviar production is supervised by the most qualified food technologists and ichthyologists.

We believe that the quality of our products relies directly upon the well-being of our sturgeons. Precisely for this reason we feed the sturgeons with the highest quality foods.

Since we are both breeders and manufacturers, we have direct control over every aspect of the lives of our sturgeons: through reproduction, feed and water, to monitoring fish health. This allows us to trace the history and origin of each package that we put on the market and provides us with any information regarding the origin of our products.

Perfect organization, knowledge, unique breeding methods, support of scientists, a modern caviar production line, the highest standards of hygiene and ideal breeding conditions translate into a great final result: a unique caviar brand – **Baku Caviar.**



Explore the Selection — *of Tastes* —

At «Baku Caviar» we strive to preserve both the quality and uniqueness of our exclusive products, offering a classic assortment of four types of Beluga, Sturgeon, and Sterlet caviars.

The storage without artificial additives and preservatives and the usage of a high-tech process of extraction creates an unsurpassed delicacy. The traditional malossol recipe with a content of up to 3% salt preserves the original taste of a natural product.

Black caviar is a delicacy that requires accurate handling. Special refrigerators maintain the ideal storage temperature from -4 to -2°C , and a convenient thermal bag helps to ensure a suitable temperature during transport.



Beluga

Huso Huso



30 gr



50 gr



113 gr



125 gr



250 gr



500 gr



1000 gr



Beluga is considered to be the largest and rarest of all sturgeon species. Up to 25% of its overall weight consists of eggs that can only be spawned when the Beluga reach between 15 – 25 years of age. The large-grained eggs, up to 3.2 – 3.5mm in size, vary in color from almost black to light grey. The lighter the eggs are in color, the more value they possess.

Osetra

Acipenser Gueldenstaedtii



30 gr



50 gr



113 gr



125 gr



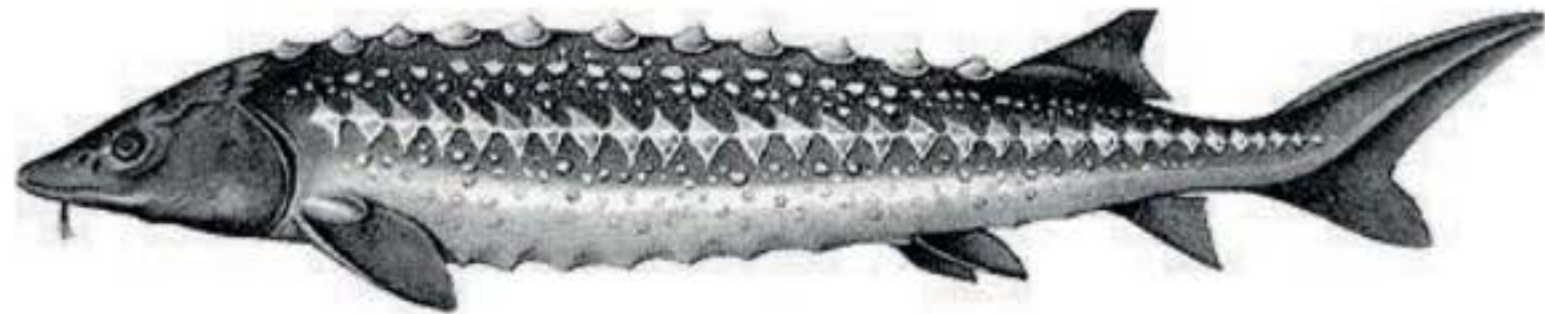
250 gr



500 gr



1000 gr



This product is obtained from the most valuable, mature, and full-grown Caspian sturgeons, providing exceptional caviar with eggs around 2.2 - 2.8mm in size.

Smooth, with a platinum tint and creamy taste, it resembles Beluga caviar. Beluga caviar is known for its rich, buttery flavor with a subtle nuttiness.

Royal Caspian Blend

Acipenser Nudiventris x Huso Huso



30 gr



50 gr



113 gr



125 gr



250 gr



500 gr



1000 gr



This caviar selection is a fusion of Ship Sturgeon and Beluga, resulting in a truly extraordinary delicacy. The taste profile is a harmonious blend of the bold, nutty notes characteristic of Ship Sturgeon and the subtle, buttery richness of Beluga. Color ranges from gray to silvery undertones reminiscent of Beluga caviar. The diameter of the eggs can reach up too 2,5-2,8 mm in size.

Sterlet

Acipenser Ruthenus



30 gr



50 gr



113 gr



125 gr



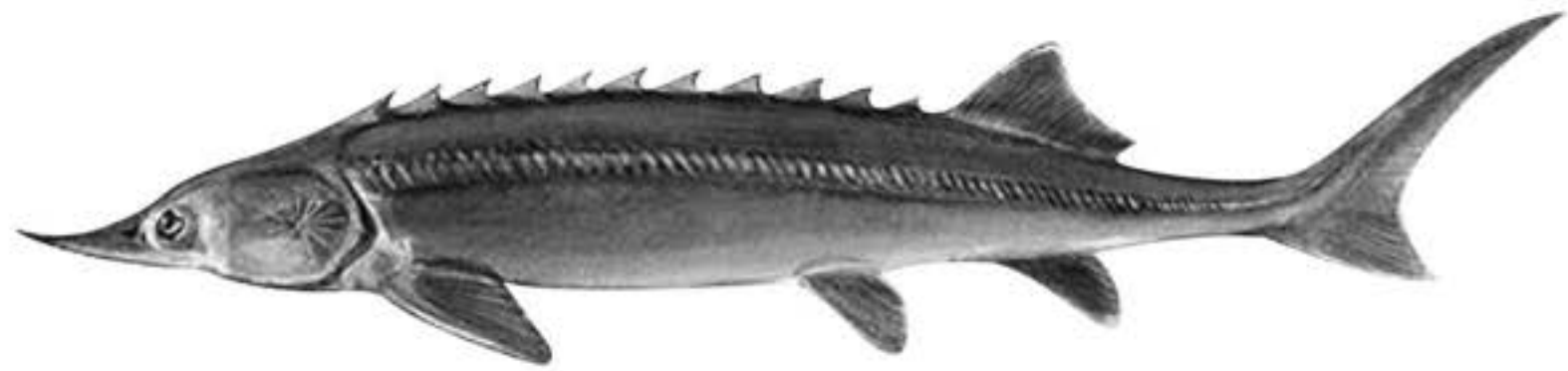
250 gr



500 gr



1000 gr



The sterlet is one of the smallest sturgeon species, typically measuring around 70-100cm in length when fully grown. The grains of Sterlet caviar are relatively small compared to other types of caviar. They are typically around 1.4-1.7 mm in diameter. Sterlet caviar has unique flavor that is often described as delicate and nutty, with a slightly sweet aftertaste. It is also lower in fat content than other types of caviar, making it a healthier option.

Foreign Markets

Baku Caviar is recognized and appreciated by top chefs of the worlds best restaurants. By choosing our product customers are sure that each tin contains excellent sturgeon roe. Due to exceptional attention paid to every detail in breeding, selecting and producing caviar, we guarantee the highest quality final product.

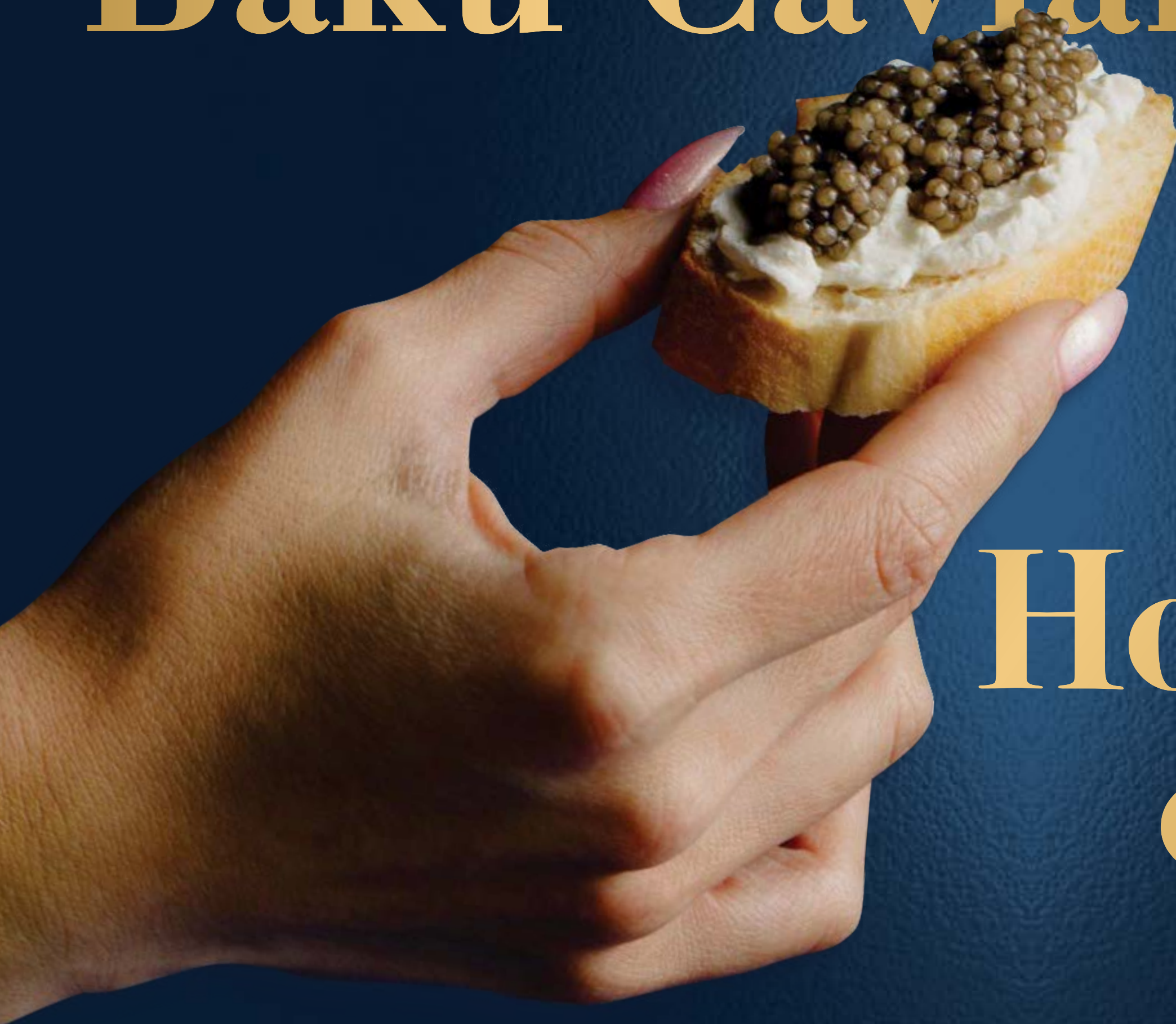
The excellent reception of the product by consumers and food professionals in the result of the efforts made to develop a unique, artisanal and high quality product.

Baku Caviar began its international expansion in 2020 and currently exports to US, Singapore, Hong Kong, New Zeland, UAE, Türkiye, Italy, Israel, UK, Scotland, Qatar.

Global Network



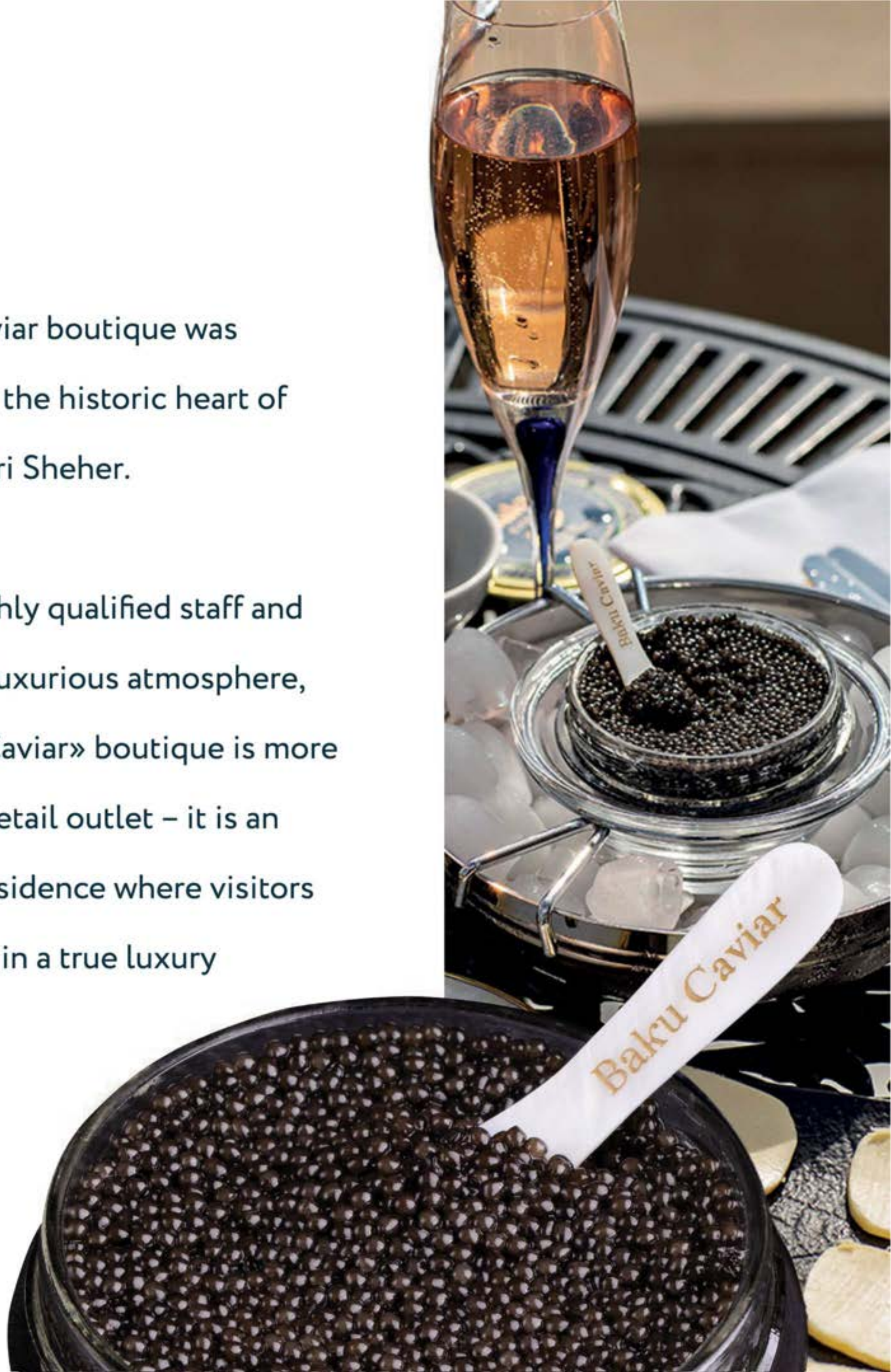
Baku Caviar



House
of
gourmet caviar

Our first caviar boutique was
launched in the historic heart of
Baku – Icheri Sheher.

With its highly qualified staff and
a uniquely luxurious atmosphere,
the «Baku Caviar» boutique is more
than just a retail outlet – it is an
exquisite residence where visitors
can indulge in a true luxury
lifestyle.



Our House of Gourmet Caviar provides our guests with the opportunity to sample a wide variety of products as part of the caviar ceremony experience. They can relax and enjoy the summer terrace with stunning views of the waterfront and the contrasting architecture of the city, both ancient and modern. With regular themed events and experiences, our team of experts share their knowledge of caviar history and can advise on the selection and purchase of our exquisite products.





Customers can also discover a range of wholesome products from the Azerbaijan Organic Company, including organic «Bal Ayı» honey and fragrant «Baku Saffron» amongst a wide selection within the boutique. You may also make your very own contribution to preserving the Caspian ecosystem with purchases from our limited-edition products range.

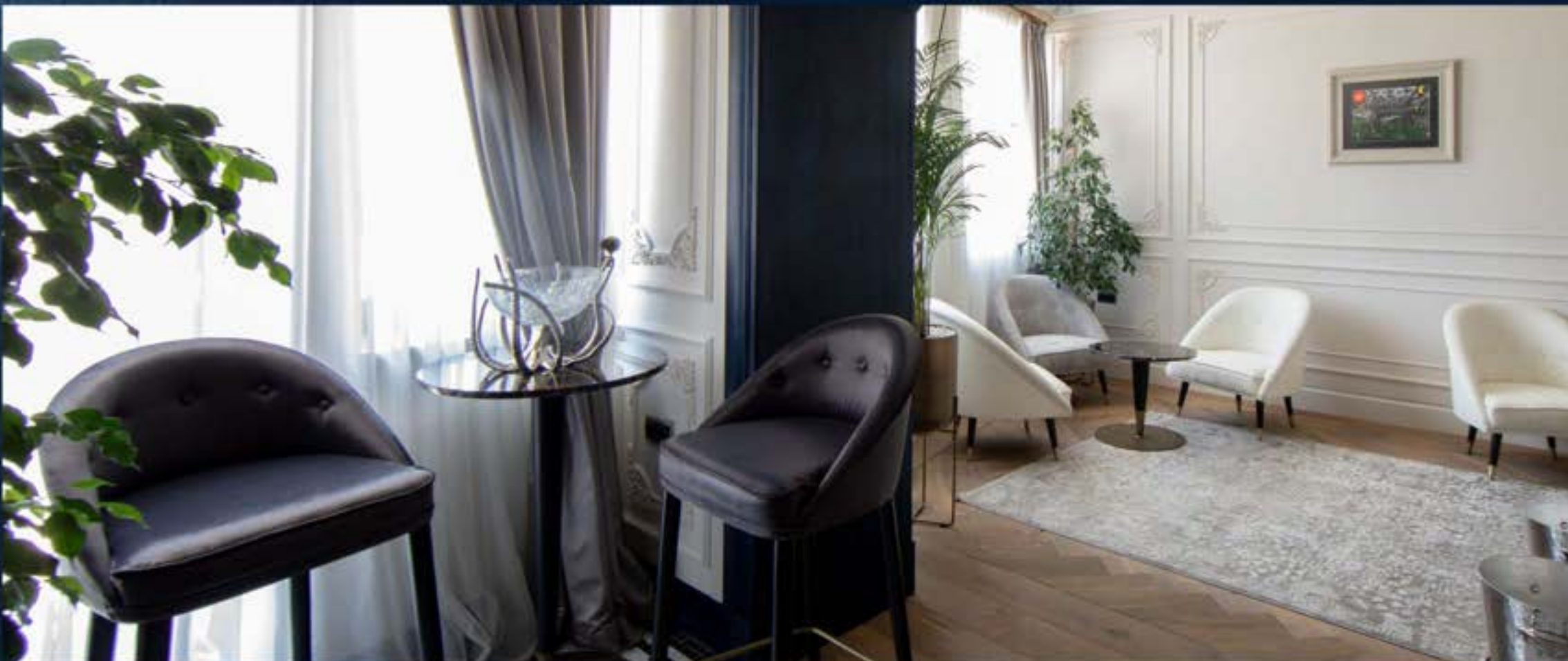


Discover

Boutique Franchise Opportunity

As part of our commitment to expanding our reach and sharing the exquisite world of caviar, we are thrilled to introduce our exclusive Boutique Franchise Opportunity.

Our caviar boutique stands as a testament to the finest flavors and unparalleled elegance. As we open our doors to potential partners, we invite you to explore the potential of our boutique franchise. This is an opportunity to share in our success while bringing the art of caviar closer to connoisseurs around the world.





Now you have the chance to join us on this remarkable journey by becoming a part of our boutique franchise family.

At Baku Caviar, we believe in setting the standard for excellence. Join us and be a part of the legacy.



Baku Caviar

BOUTIQUE



EXPERIENCE CAVIAR

+99451 206 96 96

61 Asaf Zeynalli st., Old Clty, Baku, Azerbaijan



sales@azfish.az



BakuCaviar



boutique@aff.az

Thank you