

avruga caviar

a caviar product made from smoked herring and squid ink

- * sustainably produced from herring.
- * naturally coloured with squid ink
- * pearlescent black in colour bues does not bleed into other ingredients
- * taste nuances remarkably similar to Beluga
- * Tetsuya Wakuda was so impressed with the product he had to import it.
- * an affordable alternative to caviar
- * a delicious and quality alternative to lump fish roe
- * avruga has excellent flavour, and is more readily available and affordable
- * traditional caviar is the salted roe harvested from a mature Sturgeon fish. The Sturgeon is a very slow growing fish, maturing very late in life, which makes them particularly vulnerable to threats, so currently the Beluga Sturgeon is listed as an endangered species.
- * retail size is 120g in a jar as pictured right. A full carton contains 12 jars.
- * foodservice size is in a 940g jar. A full carton contains 6 jars.

