

# Sturgeon

Vietnam Sturgeon Corporation is the pioneer in rearing and developing Sturgeon (*Acipenseridae*) in Vietnam. It consists of 3 large-scale companies that are operated independently and technically supported by Russian leading specialists in Sturgeon aquaculture and caviar production.

Our Sturgeons are bred in a “Close to the nature” environment, which creates the best conditions for the maintenance and growth of this kind of fish. Our breeding technologies are strictly controlled and managed by top Russian and Vietnamese experts in Sturgeon farming industry. We are proud to bring the Best Caviar and Sturgeon Meat to our customers.

## Semi-cooked Sturgeon

Semi-cooked sturgeon is prepared following the recipes of HCM City Professional Chef’s Guild. Sturgeons are carefully selected, ingredients are sufficiently determined. Products are then spiced, preliminary processed and frozen packaged.

In order to save your time, we’ve created the product which can be used easily just by heating it in your microwave oven.



- Sturgeon grilled with salt and chilli
- Thang Long Sturgeon nuggets
- Sturgeon rolled in Lot leaf
- Fried Sturgeon nuggets
- Sturgeon grilled in alluminum foil
- Sturgeon simmered with sour bamboo
- Sturgeon cartilage sour soup
- Fried Sturgeon balls

## Canned Sturgeon

Canned Sturgeon is made from well selected sturgeons, using fresh ingredients and processed based on international technologies. Canned Sturgeon products have no preservatives and still keep the natural flavor and initial nutritions of the fish.

- Sturgeon in Olive Oil
- Sturgeon in mustard sauce
- Sturgeon in green pepper sauce
- Sturgeon in lemon&butter sauce
- Sturgeon Head&Tail marinated in Sunflower Oil



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## Live/fresh/frozen Sturgeon

We supply a wide *range of products* including: live sturgeon, fresh whole sturgeon (gutted), frozen whole sturgeon and steak, sliced, soup kit (head&tail), skin and innards.

Sturgeon meat is ivory color, tough flavor, buttery taste, containing high nutrient elements, easy to absorb and digest.



## Smoked Sturgeon



There are 2 varieties of smoked sturgeon: cold-smoked and hot-smoked.

The cold smoking process relies on smoke to cure the sturgeon meat being smoked instead of using heat, so that the meat preserves original flavor of smoke.

Hot-smoked fish is exposed to smoke and heat in a controlled environment within the temperature range of 75-85°C. Hot smoking time is shorter than cold-smoking, the process gives a firm meat quality and preserves original flavors of sturgeon's meat.

Smoked products can be used instantly without re-cooking. Smoked sturgeon is usually served with bread, sandwiches, salads or instant food or even with rice and sticky rice.



# Caviar

## Origin

Black caviar is roe or mature eggs harvested from the sturgeon which is native to the Caspian Sea and all bordering countries such as Russia, Azerbaijan, Iran, Kazakhstan, Turkmenistan. Our Caviar is produced by the Sturgeons raised in our farms: Siberian Sturgeon, Russian Sturgeon, Beluga.

## Classification

There are several types of caviar, differentiated by size, color, and species of sturgeon. Beluga is the most expensive species and is prized for its soft, extremely large (pea-size) eggs. This pearl gray delicacy provides a smooth, mildly sweet flavor of delicate hazelnut. Osetra caviar (comes from Osetra Sturgeon) is the second popular type of black caviar. It has more of a yellow-brown appearance than black. Compared to Beluga caviar, it has much stronger taste and more of a nutty flavour. And another kind is Sevruga which produces the cheapest caviar of all. Sevruga produces caviar, which is dark gray or black in color and provides a strong taste of a mildly fruity flavor.



## Nutrition

Caviar is an exquisite delicacy. It is not only eaten, it can also be used to maintain youth and beauty. It contains amino acids, oligonucleotide-elements, mineral salts, structural proteins, moisturizing proteins to restore and nourish the skin. Caviar also contains amazing properties that help slow down the aging processes.



Caviar is basically the embryo of a new life. Grains of caviar possess tremendous energy and nutrient potential. They contain sodium, potassium, calcium, magnesium, phosphorus, iron, vitamins D, A, E, F and microelements. When the wealth of caviar's nutrients enter your skin, it affects virtually all of its vital functions. Additionally, the components of caviar are well absorbed without allergic reactions.

## Caviar Etiquette

High quality caviar is traditionally served extremely cold and alone in a crystal, or some other non-metallic bowl to ensure the caviar remains as cold as possible. Silver or metal specifically is not used, because it may ruin the caviar. The exception to this is the use of gold. Bowls are typically made from crystal, glass, wood, plastic, tortoise shell or bone.

Truly fine caviar should be served only with accompaniments that will not interfere with the flavor of the caviar itself. For this reason, caviar is most often served with unsalted, flavorless crackers or simple toast points. A traditional Russian recipe for consuming caviar is found in blini, Russian pancakes. Once the blinis are made, topping them with sour cream and caviar is a favorite of many gourmands.

