



CAVIAREAT[®]

— *Caviar it* —



THE ART OF CAVIAR IN ITS PUREST FORM

Each type tells a different journey of taste: nuances, aromas, and textures for true connoisseurs. An experience of elegance to be enjoyed with every pearl.

WHO WE ARE

Welcome to the kingdom of CaviarEat, where passion meets tradition in an unparalleled sensory journey. For over 25 years, we have been the custodians of a legacy that celebrates the richness and exclusivity of caviar, a timeless delicacy. With meticulous dedication, we select the most exquisite caviar for you, destined to transform every table into a stage of sublime and refined flavors.



CAVIAR EAT



SUSTAINABILITY

At **CaviarEat**, we wholeheartedly embrace the cause of sustainability . Our philosophy is based on collaboration with part- ners who share our vision of responsible fishing and attentive protection of the marine environment. This approach allows us to offer you products that not only delight the palate, but also represent an ethical and responsible commitment to our planet.

Dr. Roberto Ugolini has transformed his passion for fla- vor into a project that combines experience, research, and Italian style. CaviarEat reflects his philosophy: pre- serving the legacy of tradition and reinterpreting it with a contemporary spirit.



EXCELLENCE

presents itself to the world

CaviarEat brings Italian flavor to the most prestigious international events, sharing a passion for caviar and the culture of fine living.

EXCELLENCE

tells its story

From international fairs to the most refined tables, CaviarEat shares its philosophy: preserving tradition, innovating with taste and offering only elite caviar.



BELUGA (HUSO HUSO)

Flavor: Smooth, buttery texture with a delicate, slightly nutty flavor.

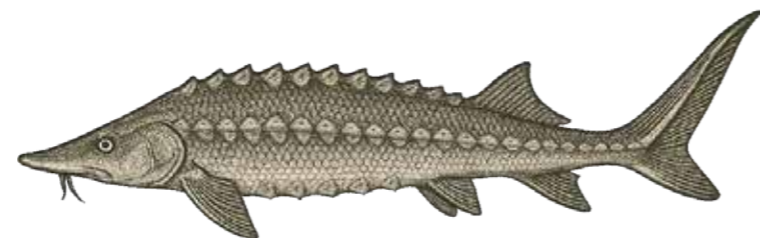
Origin: Italy, Iran

Fish age: 15-17 years

Egg size & Color: Biggest 3.2 mm/ Gray, Dark Gray

Available Size						
15 g.	30 g.	50 g.	100 g.	250 g.	500 g.	1000 g.





ROYAL KALUGA (HUSO DAURICUS)

Flavor: Rich, buttery, and nutty with a slight briny undertone, pop

Origin: Amur River (China)

Fish age: 12-15 years

Egg size & Color: Biggest 3.0-3.1 mm / Chocolate brown to dark amber color

Available Size						
15 g.	30 g.	50 g.	100 g.	250 g.	500 g.	1000 g.



ROYAL OSCIETRA (ACIPENSER GUELLENSTAEDTII)

Flavor: Slightly salty burst, creamy nutty taste, a hint of ocean brininess.

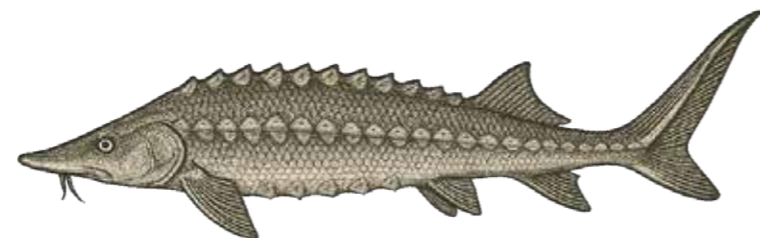
Origin: Russia, Italy

Fish age: 10-12 years

Egg size & Color: Biggest 2.9-3.0 mm / Deep amber to dark green tones

Available Size						
15 g.	30 g.	50 g.	100 g.	250 g.	500 g.	1000 g.





SCHRENCHKII IMPERIAL (ACIPENSER SCHRENCHKII X HUSO DAURICUS)

Flavor: A nutty and light, buttery flavour with a long, briny finish

Origin: Amur River

Fish age: 10-12 years

Egg size & Color: Biggest 3.0-3.1 mm / Light to dark brown with a hint of gold

Available Size						
15 g.	30 g.	50 g.	100 g.	250 g.	500 g.	1000 g.



ROYAL BAERII (ACIPENSER BAERII)

Flavor: Complex, mild saltiness, refreshing ocean notes and long aftertaste

Origin: Iran, Italy, Spain

Fish age: 8 years

Egg size & Color: Biggest 2.7-2.9 mm / Dark, Gray

Available Size						
15 g.	30 g.	50 g.	100 g.	250 g.	500 g.	1000 g.





THE PLEASURE OF GIVING EXCELLENCE

Refined gift ideas to delight family,
friends, and colleagues,
or simply to indulge in the unique
pleasure of caviar.

SHIPPING METHODS THERMAL PACKAGING

To ensure your caviar arrives fresh and at the optimal temperature, we use insulated boxes with dry ice. This system keeps the caviar at the ideal temperature for over 48 hours.

Express Courier

Our shipments are handled by DHL, a leading express courier for fast and secure deliveries. Thanks to DHL, we can guarantee delivery of your order within 24 hours throughout Italy.

Shipping Times

Orders received before 1:00 PM are shipped the same day. Orders received after 1:00 PM may be shipped the next working day.

Shipment Tracking

After placing your order, you'll receive an email with your tracking number and instructions for tracking your shipment in real time. This lets you know exactly when your caviar will arrive.



DHL

THE MAIN CERTIFICATIONS FOR CAVIAR SAFETY AND SUSTAINABILITY

These certificates represent important standards and regulations for the international trade of food products, including those of animal origin like caviar. Here's a detailed explanation of each:



ROBERTO UGOLINI FOUNDER AND VISIONARY

With over thirty years of experience in the gourmet world, Roberto Ugolini leads CaviarEat, inspired by the values of quality, elegance, and respect for Italian tradition. The company's strength lies in the balance between excellence and affordability, offering top-quality products at the best possible price.

This constant commitment makes CaviarEat a reference point for those seeking authentic Italian taste, without compromise.



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