



Organic Riofrío Caviar

The world's first certified organic caviar. Fresh and delicate, with just the right amount of salt to avoid masking the subtle sea and dried fruit flavour. Careful processing by our experts ensures a top quality product. Our caviar has no preservatives and has not undergone aging and oxidation processes. This means it retains all its delicate subtle

flavour intact at first taste and in the delicate aftertaste. This is the authentic fresh caviar eaten by the Tsars.

Our organic caviar is available in our exclusive glass jars that ensure optimal storage.



Iranian Style Riofrío Caviar

We follow traditional Iranian methods of preparation to obtain a perfect salinity and maturation, a delicate texture and full flavour. We combine the finest qualities of Caspian caviar with Riofrío's unparalleled raw material.

We supply our traditional caviar in metal tins in a broad range of sizes, from 10 gr up to 1 Kg.



Russian Style Riofrío Caviar

Russian Style Riofrío Caviar: our new product is based on the purest Russian tradition used since the times of the Tsars and applied by our experts with just the necessary amount of salt (Malossol Style) to preserve the purity and quality of the freshest caviar.

Available in classic metal tin format and in our two usual categories, Classic and Excellsius.



Alma de caviar (Caviar Soul)

Pure caviar, which adds feeling and personality to your creations. Designed to be sprinkled, it will give an extraordinary and creative touch.

- Mill with 30 g.
- Refill with 30 g .

Shelf life 2 years.



Dados de caviar (Caviar Dice)

Caviar de Riofrío has developed a new concept for the world of “haute cuisine” and cocktails, Dados de Caviar (Riofrío Caviar Dice), a culmination of the effort and research of our R&D department, but always respecting the essence of the original product, the genuine Riofrío

caviar, a different and exclusive way of enjoying authentic caviar, in format for cocktails, shots, cocktail stick food or as an ingredient of the best gastronomic creations.

Shelf life 2 years.



In Riofrío (Granada, Spain) we produce one of the world’s best caviars. Learn how a combination of time, effort, tradition, technology and research can give outstanding results.

The *Acipenser naccarii* sturgeon is a 250 million years old living fossil that we have managed to save from extinction on our fish farm. We raise this slow growing species for an average of 18 years before harvesting the caviar, which is full of

nuances in flavour and colour. We guarantee that our caviar is so fresh that these subtle nuances are not masked by preservatives, time and excess salt.

Silky and delicate to the touch, you can distinguish each round, whole egg in your mouth. A noble, elegant taste with a sea breeze aroma and a long aftertaste that reveals a hint of cream and nuts.



	Organic Riofrío Caviar	Iranian Style Riofrío Caviar	Russian Style Riofrío Caviar
Species	<i>Acipenser naccarii</i>	<i>Acipenser naccarii</i>	<i>Acipenser naccarii</i>
Product	Malossol style caviar (low in salt)	Preparation process inspired by Iranian traditions	Malossol-style caviar (little salt)
Packaging	Vacuum packed glass jar	Conventional metal tin	Conventional metal tin
Size	30, 60, 120 y 200 gr In glass jars	15, 30, 50, 100 and 200 gr	15, 30, 50, 100 and 200 g
Origin	Spain	Spain	Spain
Colour	Varies from greenish grey to grey, dark and brown.	Variable, from greyish-green to blackish-grey and brownish-grey	Variable, from greyish-green to blackish-grey and brownish-grey
Qualities	The sophisticated and intense flavour of fresh caviar with no maturation. 100% organic, no preservatives added.	Following traditional recipes, we prepare extremely high quality Mallosol caviar, with just the right level of maturity and salt	Intense taste, flavoursome, smooth feel and mild aroma
Ingredients	Sturgeon roe and salt	Sturgeon roe, salt, (E-285)	Sturgeon roe, salt, (E-200)
Storage	0° to 4° C	0° to 4° C	0° to 4° C
Shelf life	6 months	6 months	6 months
Transport	Refrigerated.	Refrigerated.	Refrigerated.