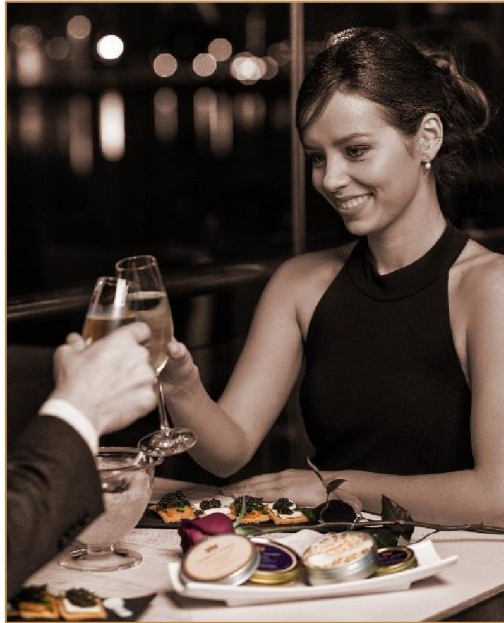




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## *1. Ambrose & Paubet.-*

Currently, our business operates under the Ambrose & Paubet® brand; they are based on the one hand on caviar, and on the other, on gastronomic trips, personalized events, and very high-end gastronomic training and distribution. Since our birth in 2015, we have worked very hard in order to offer our customers exactly what they ask for, which is maximum quality, friendly and personalized attention, confidence and, above all, a very strict transparency. Therefore we have built a dossier of services in constant growth, based on holistic products, aimed at innovating being qualitatively the best, without further words.

In our team we collaborate with around 30 professionals with extensive work experience: marketing consultants; high-level chefs awarded with one or several Michelin stars, Campsa suns, or remarked international prices; models; high-end tourism planners, restaurateurs, photographers,...; our goal is simple but difficult: high levels of professionalism, quality and trust. In our work, we serve clients throughout European Union, but also the UK, Switzerland, United States and Japan. Likewise, our next short and mid-term objectives are focused on Morocco, Singapore and United Arab Emirates.



## *Our expertise*



We have been working for years to find and guarantee the production of fresh granular *malossol* (Russian: low salted) caviar of the highest quality. A *Zernistaya* (Russian: granular) caviar, which is how is named *actual* caviar, or properly said, all caviar in order to be called caviar, has to be granular, fresh and malossol. It is made and has to be made, with a technically perfect processing, within the legal and proper breeding limits. The result is a delicious and very umami caviar, with a biochemically verifiable high quality in every single can; to avoid confusion, in addition, said process is documented and legally approved and certified. Our caviar also is certified by CITES, WWF and Friends of the sea. The effort made through tens of thousands of kilometers traveled through Europe and the Middle East to reach best sturgeon breeding and caviar processing agreements, along the support and collaboration of great professionals, gives us the result of a deep knowledge as well as a magnificent product. Thus, we are able to guarantee its quality in any certified biological test, whenever necessary.

## 2. Processing steps



*First phase: **extraction.** Without stress, carefully, clean, fast and respectfully to the animal, in a perfectly hygienic and sterilized environment. This prevents the sturgeon to produce unwanted chemical compounds which could alter the taste of the caviar.*

*Second phase: **cleaning and salting.** The caviar is freed of impurities using fresh water and later is salted from 2% to 4.5% with a very fine Chervia salt, in a precise and perfectly calculated quantity, measured to the microgram for each type of caviar. It is essential for low-salt maturation and a Malossol result.*





*Third phase: **maturation canning**. The caviar is preserved in maturation tin from 500 gr. to 1.8kg. weight for 4 to 6 weeks in negative cold. Meanwhile, the salt breaks the collagen membrane of the egg, softening it and giving its characteristic firmness, and also penetrates into the vitellium, producing the necessary chemical transformation for a pure caviar flavor.*

*Fourth phase of processing: **second canning**. The caviar is preserved for distribution and sale in a special cold room, to later do the final canning according to the client's requirements and just before delivery. The end result is a delicate Zernistaya caviar.*



### *3. Sturgeon breeding and caviar varieties*

*The caviar always comes from sturgeons and in this days, aquaculture raised. Unfortunately, it is impossible to obtain caviar from wild or Russian sturgeons, as it is illegal. There are also quality levels in aquaculture. It is not the same to raise sturgeons in pools, or with forced temperatures, than in a wide natural water course, in a semi-wild condition. We have the largest natural water complex in the world, located in different parts of Europe, interspersed with large*



*artificial courses for the last stage of maturation, forming a total complex of more than 70 HA, in which we guarantee:*

*→ Non-forced reproductive cycle: the water is not heated or saturated with oxygen to accelerate oogenesis (forced roe growth). The food is also natural and corresponds to each growth stage, there are no strange foods in the sturgeon diet, nor animal fodder. We can also certify this.*

*→ Breeding without stress, in natural conditions and temperatures suitable for the species. A natural environment and the availability of extensive water systems, end up guaranteeing adequate development. Except for two genera (Baerii and Nacarii), the rest of the sturgeon genera do not tolerate the Spanish climate; therefore, our caviar is not, nor will be, from Spain at any time.*

**It is such important to detect and control roe growing stages?**

*Definitely. In fact, it is one of the most important factors if you want to obtain granular caviar of the highest quality. There are several ways to detect when the roe is ready to be removed; In our case, we use certified image diagnosis such as ultrasound, which, if necessary, can be complemented with IR spectroscopy or other means. In a nutshell, the roe must necessarily be harvested just after the end of a process called the vitellogenic stage. The experience is thus reaffirmed in conjunction with the scientific method, in extreme hygienic conditions, more similar to those of a pharmaceutical laboratory than to those of a producer. The result is that there is no way to extract the caviar before or after it is ready, but at the exact moment and consequently, we do not have inferior qualities of caviar, nor do we call it "triple o", "double o", "imperial", etc. We provide caviar, in every expression of the word.*

*Technical caviar, worthy of being called caviar. The problems related to the extraction of eggs prematurely or late are important: this practice greatly compromises the quality of the caviar, either by causing loss of vitellium (and consequently, size), causing the egg to not have a natural color (being carbon black or other unnatural colors), have a very soft membrane, adding a strong, sticky feminine taste and odor, or simply finding the decomposing eggs. There are various economic reasons for harvesting caviar in this way and the result of these practices is poor quality caviar, caviar paste, caviar powder, pasteurized caviar, etc. ...*

**Ambrose & Paubet® doesn't practice or approves any method to compromise the quality of the caviar**



## *Beluga*

**Genus:** *Huso*.

**Species:** *Huso*

**Production:** Bulgaria and European Union

**Origin:** Black Sea, Volga and Danube rivers

**Quality:** fresh and semi matured, granular *malossol* (max.)

**Color:** light transparent gray / mother-of-pearl with shades of gray / marble.

**Size:** 3.6 to 3.9 mm. Grain is the natural biggest of all sturgeon species.

**Tasting:** complex, very round mouth, very solid on the palate, elegant but with character, with reminiscences of dried fruit and sea, as is its aroma. It has a very long aftertaste, and is naturally creamy, exploding in the mouth and filling the tongue and palate with little pressure. The flavor is unmatched, and its use, together with Sevruga and Sterlet, is a culinary challenge that undoubtedly rewards the most demanding restaurateur or individual *connoisseur*.



## *Osiotr / Oscietre / Osetra*

**Genus:** *Acipenser*.

**Species:** *Gueldenstaedtii*

**Production:** Balcans and European Union

**Origin:** Black Sea, Caspian Sea, Volga and Danube rivers

**Quality:** fresh and semi matured, granular *malossol* (max.)

**Color:** dun, dun with amber reflections / amber with dun reflections in *Selection* variety.

**Size:** 2.4 to 2.9 mm. predominating eggs of 2.4 to 2.6 mm. Variant *Selection*, 2.6 to 2.9mm. (natural maximum).

**Tasting:** firm membrane, reminiscences of walnuts, almonds and dried fruits, with hints of smoked herring; round flavor, soft but solid, very elegant and also very expansive on the palate, throat and nose. As the *Selection* variant contains one degree less salt for the size of the grain, it offers a flavor closer to raw extracted caviar (with no maturation) than non-selected osetra. However, both are excellent options.



## *Sevruga*

**Genus:** *Acipenser*.

**Species:** *Stellatus*

**Production:** Balkans and European Union

**Origin:** Black Sea, Caspian Sea, Azov Sea

**Quality:** fresh and semi matured, granular *malossol* (max.)

**Color:** pearly grey/light bluish, to dark blue with hints of grey.

**Size:** on a dimension typical of the species, it is a variant selected under exclusive productive means, of approximately 2.2 mm (natural maximum)

**Tasting:** marine and astringent, the flavor finds soft iodine attributes, with some touches of anchovies and hazelnuts. Very round and very powerful, it has a solid and clean finish. Suitable for very exigent daring palates.

*The Stellatus sturgeon normally does not exceed 25 kilos in weight, and usually has an average length of 1 / 1.5 m, reaching 2 meters in some cases. It is more unknown than other types of caviar, due to the difficulties in obtaining it and its rarity. It is known to be the most exclusive along with the Beluga and the Albino (Sterlet).*



## ***Sterlet /Albino/ "Tsar"***

**Genus:** *Acipenser*.

**Species:** *Ruthenus*

**Production:** European Union

**Origin:** Baltic Sea, Caspian Sea, Volga river

**Quality:** fresh and semi matured, granular *malossol*  
(max.)

**Color:** pearly white butter to gold.

**Size:** approximately 3,2 mm. (natural maximum)

**Tasting:** naturally very creamy and very tender on the palate, it is slightly marine with notes of walnut; it lives up to its natural color in its texture, melting in the mouth like butter or foie gras, with a very intense impact on the palate and a smooth, honeyed and persistent aftertaste on the lips and palate. Although naturally small in size, this caviar is, along with Beluga and albino Beluga, the rarest and most exclusive caviar. It should be noted that this caviar is even more complicated to obtain due to the extreme delicacy of the animal from which it comes. Changes in temperature, stress, together the very delicate membrane of the roe means that it is available to produce by only a selected few.



## ***White caviar***

**Genus:** *Acipenser*.

**Species:** *Transmontanus* (*white sturgeon*)

**Production:** Northwest pacific, European Union

**Origin:** Northwest pacific, European Union

**Quality:** fresh and semi matured, granular *malossol*  
(max.)

**Color:** dark gray to dark brown.

**Size:** 1.8 to 2 mm. (natural maximum)

**Tasting:** with a very natural creamy texture, it has a soft, tender membrane, and a soft vitellium flavor. Subtle notes that are slightly reminiscent of mi-cuit, wood, dried fruit and marine notes. Its astringency evolves from being almost null to being very solid, depending on the longer it is canned.



## ***Nacre spoons***

**Genus:** *Hyriopsis*

**Species:** *Cumingui*

**Production:** Southeast Asia

**Quality:** natural nacre

**Color:** pearl

**Size:** 7 cm.

**Tasting:** certified from their origin, they come from pearl molluscs,



from whose shell the material is extracted to make these mother-of-pearl natural spoons. Given the high oxidative capacity of caviar, mother-of-pearl spoons offer a perfect tool for its consumption, without altering the flavor of caviar at any time. Being a neutral material, it chemically interacts with the caviar with little or no effect.

*Naturally, good quality caviar has a great ability to bond chemically. This means it has a high capacity for ion exchange with any other materials, including non-inert metals, perfumes, odours... if you intend to consume correctly, appreciating its full flavor without contaminating it, it is only possible with some pure inert metals (sterling silver, sterling gold, vacuum brass, platinum...), finest glass or earthenware, or quality natural mother-of-pearl. If not, we risk the caviar to taste like metal, earthenware... or even parfum !*

## 4. How to recognize an authentic caviar

### Flavor, color, size and aroma

*Learn to sensitively separate each caviar.*

*Never choose a caviar with a strong flavor or aroma, floating in oil or too salty.*

### Maturation and y graininess

*Precise extraction with adequate maturation; the granules must offer a consistent, elastic egg typical of each gender, and the salted has to be malossol.*

### Identification and types

*The caviar species, its characteristics and its quality must be visible on the can without confusion, without mixing species, without indicating Russian origin and without indicating that it is fresh, being pasteurized.*

### Processing

*Ask your supplier if necessary: details about extraction, cleaning, maturation and salting. The caviar master and/or the veterinarian should be willing to answer any question.*

### Traceability

*Observe the lots, packaging, and CITES registration on the can. The information on the cans must not be misleading and must be absolutely clear, and have tamper-proof labels.*

### Logistics

*The actual caviar is always granular, fresh and malossol, and the logistics must respect this quality. The cold chain must never be broken, preserving the roe between -2 °C and 4 °C always.*

## 5. Closure.-

Being stick to the aforementioned premises, means not to prostitute the name and perceived quality of the caviar in the caviar market, in addition to avoiding fraud. Also, price variations can be higher or lower, although a price difference of more than 15% - 20% in the street, in both cases, is usually a very bad sign. Green-colored caviar sold as Osetra or Beluga, denomination "000", caviar with a supposed Russian origin, or supposed Beluga that do not really belong to the *Huso Huso* species, are some of the many frauds in the European market, specially in the Spanish and French. Ambrose & Paubet® will organize training sessions that will be given by professionals, in the main places of interest throughout the year, where you will be able to enjoy caviar at a special price and learn in detail how to eat it, taste it and differentiate it correctly.

Ambrose & Paubet® is proud to offer quality beyond all doubt, certified and demonstrable, as in caviar as in the rest of its products. We comply with each and every one of the legal, processing and sanitary requirements to offer you an exceptional caviar, and it will always be our pleasure to attend to any concern, demand or suggestion on your part.





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