

Persian Gesture

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Iranian Beluga Caviar

Iranian Beluga The World's Most Elite Caviar - Pride of Iran

We are honored to declare that being not only an active member of the world market for caviar, but also our age old history of genuine original quality, having cooperation from Top Class Caviar Masters, availability of modern processing and packaging plants, besides having a collection of modern processing, packaging, storing and transporting facilities, all of which have passed the strict sanitary codes of the Iran Veterinary Organization, from our country we are proud to supply the best most luxurious sought after Caspian Beluga Caviar locally and to international markets. When the prized 'Beluga' comes to mind, the only origin and trusted source can only be from Iran.

What is caviar?

According to the definition presented in some valid sources, "caviar is the processed eggs of the female fish of Sturgeon family". This definition of extracted from reliable sources proves that the processed eggs of other fishes like Carp, Trout, Tuna or any other fish is not caviar.

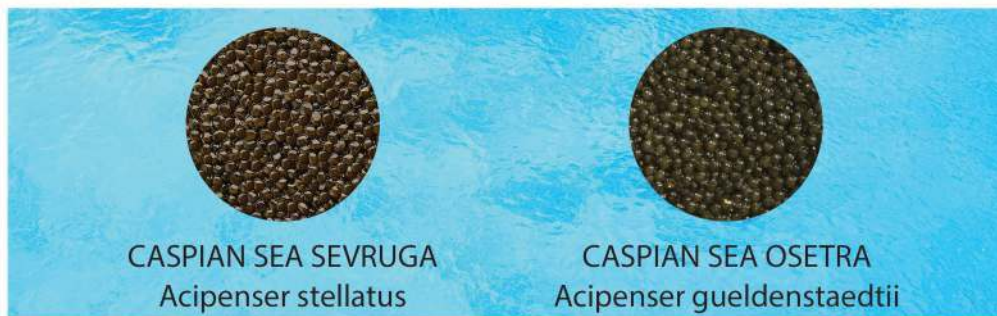
With respect to the drastic decrease of population regarding the aforementioned species, the Convention of the International Trade of Endangered Species of Wild Flora and Fauna (CITES) included the Sturgeon species in the list of endangered species in 1998 and with the continuation of the severe decrease of the fish population, finally banned commercial fishing of caviar fish and global trade of products derived from them, especially caviar. After declaration and execution of this ban some local farms were established for production of caviar in different parts of the country. They started harvesting of caviar since some years ago and introduced the product to the market.





Grade Size (mm)

Imperial	A	B
3.1-3.5	2.8-3.0	2.5-2.7



Storage and Transportation

The optimum temperature for sorting caviar is between -1 to +1 degree centigrade. Caviar can be kept for about one year when it is packed in tins of 1 or 1.8 kg capacity, while its shelf life is reduced to only 3 to 4 months when it is repacked in small jars or tins like 30, 50 or 100 gram capacity in vacuumed condition. We must take into consideration that when the cap of the tins or glass jars are opened for eating a part of its content, the rest cannot be preserved for more than a few days as the air enters the container and deteriorate the caviar. If the caviar is kept at home for some time, it must be stored in fridge. Putting caviar in freezer must be avoided as it ruins the texture and firmness of the eggs.



Eating Caviar

How to eat caviar depends on personal taste and habits. For some people, especially those living close to the sea, fishy taste is very common and desirable.

Generally speaking, caviar is a ready-to-eat foodstuff and needs no preparation and cooking before consumption. Some people prefer to have caviar on a piece of fresh bread without adding anything to it, while others put slices of tomatoes, boiled egg, vegetable, baked potatoes or add drops of fresh lemon juice to it before eating.



BEVERAGE PAIRINGS

Champagne and Vodka remain the traditional favorites where caviar is concerned.

VODKA

The best of caviar will always welcome a good frozen vodka, especially served in equally frozen glasses. The clean icy freshness of vodka is sure to be an excellent beverage for all caviar entertaining.

CHAMPAGNE

There is nothing quite like the robust and vibrant character of a great bottle of Champagne to pair along with your favorite caviar. Many consider a rosé Champagne to be an even better pairing, especially with the likes of the complex palate of imported Caspian Osetra caviar.

WHITE WINES

Another sophisticated approach entails pairing white wines with caviar, particularly white Burgundies as they are exceptional when paired. The rich mineral characteristics are truly complementary.

ROSÉ WINES

A new and refreshing approach when paired with caviar and like hors d'oeuvres. Particularly, the finest rosé wines of the Côtes du Rhône, present a clean, crisp yet complex character which perfectly enhances any caviar experience.

SAKE

When served chilled, or on ice, sake, may also make an interesting pairing, especially with oysters and caviar, or with many caviar crudo presentations.

Nutritional values of caviar

In addition to protein and fat, caviar contains 1-2% nutrient elements such as phosphorus, calcium, magnesium, iron and selenium (not mentioning chloride sodium). Caviar is rich in vitamin, vitamin groups, acid folic, biotin and niacin. The main fatty acid in caviar is arachidonic acid, which is highly needed for desirable functioning of cardiovascular system.





Transporting Caviar

Caviar can easily be transported in cool boxes along with any kind of ice packs without any risk of quality change. We have the necessary provisions for those who decide to carry Iranian caviar as a precious souvenir of Iran to the other parts of the world and provide them with especial cool boxes, carrying bags and ice packs which preserve the quality of caviar during long journeys.

CAVIAR Entertaining

Caviar is synonymous with "Celebration" and there is simply no better way to celebrate and honor your guests than to serve the finest caviar.



Hors D'Oeuvres

Present traditionally, caviar on toast points accompanied by iced vodka or chilled brut Champagne. Serve on demitasse sized spoons with crème fraîche and criss crossed cut chives. Carve out boiled mini red bliss potatoes and fill with smoked salmon and crème fraîche and top with caviar.

Serving Caviar

Serve on warm silver dollar cocktail blinis with drawn butter and herbs if desired. Prepare chive tied crêpe beggar's purses filled with caviar crème fraîche caviar and chives. Top Kettle cooked potato chips with caviar and any desired accompaniments. Spread smoked salmon, crème fraîche and chopped chives on crêpes, roll into roulades, cut in to bite size tastes and garnish with caviar. Entrées Prepare cold lobster or shrimp salads or warm cod or crab cakes garnish with caviar.

Serve salmon, tuna or smoked salmon tartare and top with caviar. Pair with ricotta, buratta or buffalo mozzarella cheese lightly dressed with a good virgin olive oil on crispy bread or over mixed greens. Garnish cream based soups, such as potato vichyssoise, with caviar and fresh herbs. Prepare loose and creamy soft scrambled eggs and top with caviar. Make pan fried potato cod cakes or maryland crab cakes and garnish with caviar. Toss caviar into cream and/or butter sauce pasta dishes; such as fettuccini Alfredo, lobster ravioli or potato gnocchi.

Packing and Presentation

We present our caviar in 15, 30, 50, 100 and 200 gram tins and glass jars for the retail market and 500 and 1000 gram for whole sale market.



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