

ADMIRAL HUSSO

STURGEON & CAVIAR HOUSE

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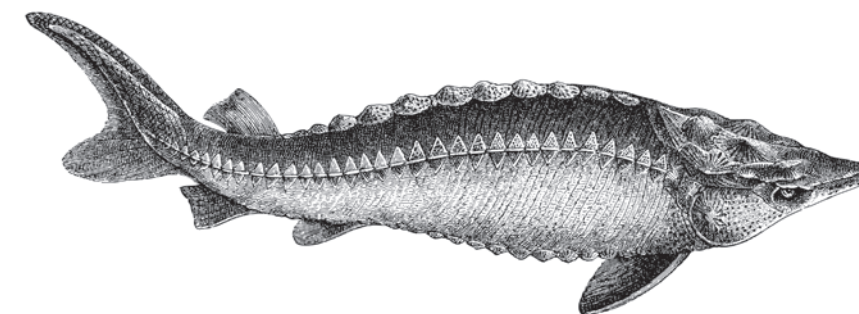
Cooperation

Pristine taste

HISTORY

ACCORDING TO ARCHAEOLOGISTS, STURGEONS HAVE EXISTED ON EARTH FOR 250 MILLIONS YEARS BEFORE THE BIRTH OF MANKIND. LATER THEY BECAME THE SOURCE OF ONE OF THE MOST MYSTERIOUS DELIGHTS OF THE WORLD – BLACK CAVIAR.

At that time, the fishes were peacefully swimming next to the Jurassic dinosaurs surrounded by pristine nature. It is amazing that in this huge amount of time, their appearance has not changed, and today's sturgeon is not much different from their prehistoric ancestors.



Delicate sturgeon caviar had enjoyed the respect of the ancient Greeks, though it was truly appreciated much later. First, the dish has become fashionable in Russia, and then - in Europe and America. By the XIX century the entire civilized world was overwhelmed by "caviar fever", which led to the almost complete

disappearance of sturgeon on both sides of the ocean. Today, many sturgeon species are listed as endangered, and law prohibits their catching in the wild. Specialized aquaculture farms have become the only environmentally safe and legal way of breeding such a valuable fish species.

ADMIRAL HUSSO BRAND

ADMIRAL HUSSO COMPANY HAS BECOME ONE OF THE FIRST PRODUCER OF NATURAL CAVIAR WITH DOWNHOLE METHOD.

Starting our own production, we have set the task to create a product that can fully reveal the noble, deep flavor of caviar. Only 100% natural composition and increased attention to the conditions of fish handling can help to avoid the appearance of additional flavors. It was introduced in ADMIRAL HUSSO production system.

Sturgeon black caviar and balyk – dried and smoked sturgeon are produced under the ADMIRAL HUSSO brand name. For the manufacture of all products, we use only fish grown in aquaculture farms. Until the age of 8-10 years, sturgeons grow under the close supervision of experienced ichthyologists and fish farmers: such approach allows us to keep track of their conditions at each stage.

* Huso huso (Lat.) is beluga, the most valuable species of sturgeon.

PRODUCTION



**Innovative water
purification system**

For the production, ADMIRAL HUSSO created a special technology that has no analogues in the world. It cleans the water environment and the very fish on a deep level allowing you to create crystal products taste without extraneous flavors and additives. Thus, we maximally bring black caviar to the pristine taste, as it was long before the human appearance.

**Downhole method
of obtaining eggs**

ADMIRAL HUSSO Company became one of the first company in Belarus, which uses a downhole production method instead of the so-called "milking." During milking, one fish is used to produce multiple eggs, subjecting it to chemical and hormonal formulations. At the downhole method, we get the eggs once and do not use artificial stimulants and leave the product safe.

**No preservatives
and pasteurization**

ADMIRAL HUSSO Company uses no food preservatives or additives: the product includes only choice-cut caviar, sturgeon and salt. All products are packed being fresh without undergoing further treatment or pasteurization: this approach fully reveals their original flavor and retains the benefit.

::IKRA

ORGANIC STURGEON
BLACK CAVIAR

ADMIRAL HUSSO BRINGS BLACK CAVIAR TO
THE PRISTINE TASTE, AS IT WAS LONG BEFORE
THE HUMAN APPEARANCE.

Difficult mode of fish handling and feeding, technology
of diagnostic and environment deep cleaning technology,
the production surgical sterile and the fundamental absence
of preservatives – the whole system of ADMIRAL HUSSO company
has been built to achieve maximum product quality and fully reveal
the taste of the king's specialties.

Gastronomic pleasure from the product is side by side with tangible
benefits. Black caviar is full of vitamins and amino acids, which
ADMIRAL HUSSO Company provides in full its products.





CAVIAR LINE

ADMIRAL HUSSO Brand produces several series of sturgeon caviar. Each series is offered in branded packs of 30, 50, 125 and 250 grams.

The Original Line is established as the epitome of the classic caviar taste. The product is produced according to a traditional recipe and is distinguished by a gentle touch of spicy, which can be recognized by any connoisseur of classic caviar.

Due to an additional purification step, **Premium Caviar** has a rare crystallized aroma of sturgeon specialties and mellow finish.



ORGANIC STERLET BLACK CAVIAR

Sterlet caviar



ORGANIC STURGEON BLACK CAVIAR | PREMIUM

Sturgeon caviar



ORGANIC STURGEON BLACK CAVIAR | ORIGINAL

Sturgeon caviar

"RUSSIAN STURGEON CAVIAR
HAS CONTRIBUTED TO THE
INTERNATIONAL RELATIONS
MAYBE MORE THEN ALL
RUSSIAN NOBLEMEN TOGETHER
IN THE HISTORY.

This simple, at first glance, food is on a par with such universal values as pearls, sables, old silver and Cellini cups".

James Beard, a legendary American chef



≈ BALK

SUN-DRIED AND SMOKED
STURGEON

ADMIRAL HUSSO BALK IS COOKED ACCORDING
TO THE OLD RECIPE THAT WAS USED BY RUSSIAN FISHERS
TWO CENTURIES AGO.

According to the recipe, sturgeon is first sun-dried, then it is simmered in a hot smokehouse. This processing gives a particularly mild taste to the finished product and a deep water treatment emphasizes the delicate structure of sturgeon meat.

Sturgeon balk is considered the best in its category and refers to a special specialty class. The product is rich in proteins, fats, vitamins and microelements which are saved in smoking and get to your table in ADMIRAL HUSSO packaging. Balk is available in vacuum packs of 200 grams.



≈ OSETR

FROZEN STURGEON STEAK

FROZEN STURGEON IS THE PERFECT DELICACY FOR YOUR MOST DARING CULINARY EXPERIMENTS.

Our sturgeon, sliced into the perfect steaks and devoid of extraneous odors peculiar to freshwater fish, will allow you to completely enjoy the perfect taste of this miracle of nature "Royal sturgeon." Undoubtedly this dish will bring delight even if you choose only salt from all spices.



≈ OSETR

SMOKED STURGEON

SMOKED STURGEON DESERVES YOUR SPECIAL ATTENTION.

Tender sturgeon meat cooked in the hot smokehouse with low salt, delicately accented by a subtle smoky flavor, will give you an amazing pleasure that you would like to share with your loved ones again and again.

Not without purpose this delicacy was a favorite dish of the royal families for centuries. Our sturgeon, preserving the best traditions and delicious perfect taste, and nowadays would be an adornment to any dinner table.



SERVING

DURING ITS LONG HISTORY, BLACK CAVIAR BECAME A PART OF VARIOUS GASTRONOMIC HARMONIES; IT WAS AT THE PEASANT TABLE AND ROYAL FEASTS AND LEFT MANY VARIANTS OF COMBINATIONS ALMOST IN EVERY WORLD CUISINE.

It was eaten with spoons and was smeared on a piece of warm bread, sprinkled with saffron and eaten with cranberries, served in oyster shells and, of course, piles of lush pancakes were covered with it.

The black specialty needs no heat processing, so it can be served as a separate dish. It is still original when used with appetizers and main dishes. ADMIRAL HUSSO selected a few favorite recipes with black caviar of varying difficulties.



Crispy bread with black caviar and greens



Thin buckwheat pancakes with caviar and sour cream



Salad Olivier with caviar, veal tongue and hazel meat



Capellini with black caviar, lemon and melted butter

Find more recipes with caviar on the web-site admiralhusso.com



COOPERATION

ADMIRAL HUSSO IS GLAD TO COOPERATION
AND ESTABLISHMENT OF NEW PARTNER CONTACTS

Benefits for partners:

- Increase in turnover due to high yield of ADMIRAL HUSSO products
- Increase the image of place of sale due to premium segment
- Growth of average cheques due to purchase of related premium productst

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