

ENJOY THE INTENSE FLAVOR
OF THE WHITE STURGEON

Luxury Taste

PERLAS
DE ESTURIÓN
— by Eurocaviar —



PREMIUM QUALITY

Eurocaviar

PERLAS DE ESTURIÓN

— by Eurocaviar —



We have achieved the transformation of the delicate white sturgeon (*Acipenser Transmontanus*), the most sought-after, into premium quality spheres thanks to our innovative spherification process. The delicious spheres concentrate all its flavor, and are ready to be consumed cold or cooked.

HAKE IN HOLLANDAISE SAUCE
WITH STURGEON PEARLS
Find more info & recipes at www.eurocaviar.es



Colour does not fade.
It can be mixed with
sauces or whatever
you want.



Low in calories.
Gluten free.



You can cook it.
Use it hot or cold.



Keep refrigerated
between 2° C and
12° C. Do not freeze.
Once opened, keep
between 2° C and 12° C
and consume within
10 days.



Acidified
semi-preserved food.
Pasteurized.



ALLERGENS

Contains fish and fish products.

Contains molluscs and mollusc products.

May contain traces of crustaceans.

LOGISTIC DATA

Vacuum-packed in glass jar.

In 50 and 100 g glass jar.

EAN 50 g 8410649006851

EAN 100 g 8410649007094

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