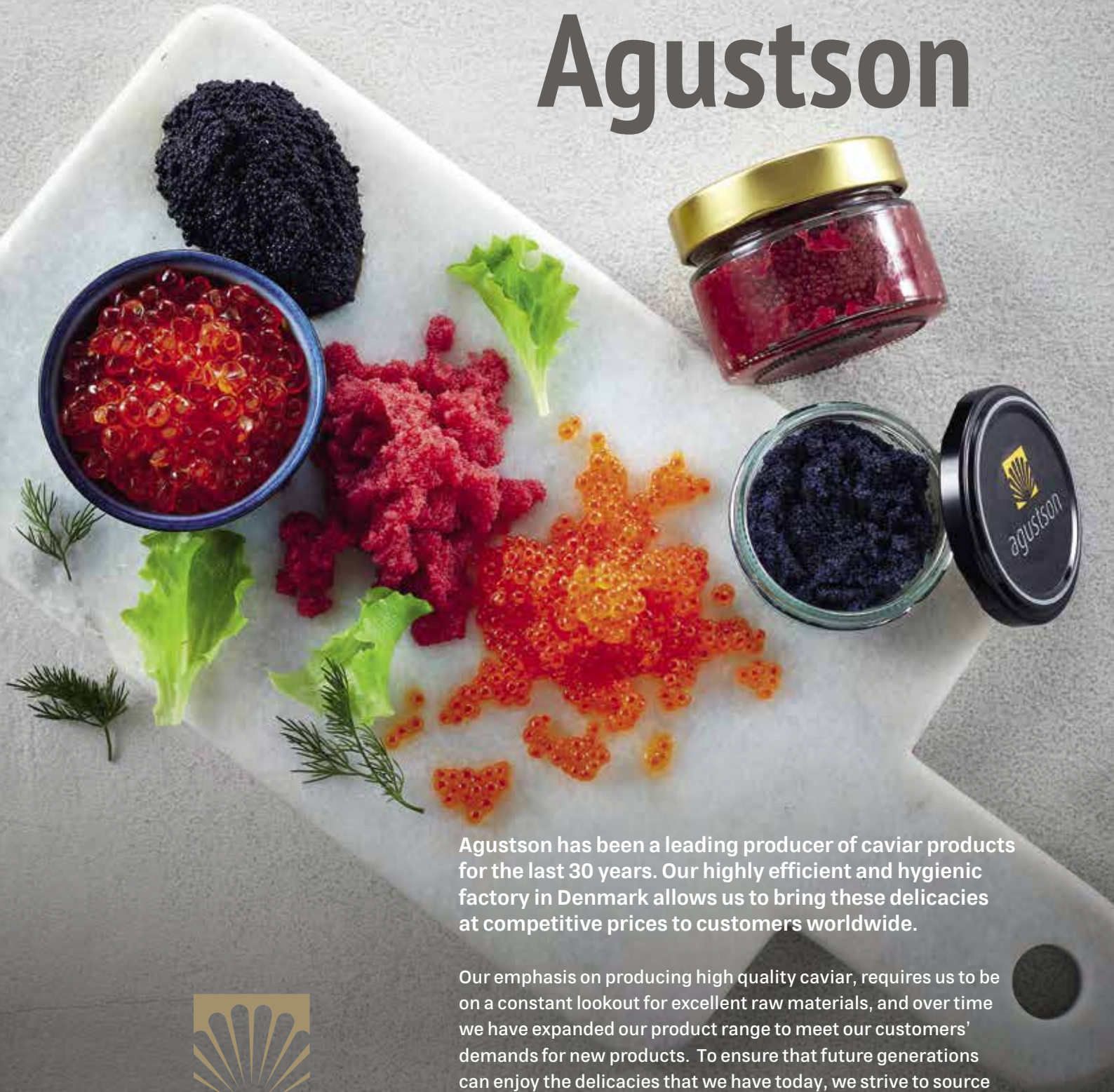


Caviar from Agustson



Agustson has been a leading producer of caviar products for the last 30 years. Our highly efficient and hygienic factory in Denmark allows us to bring these delicacies at competitive prices to customers worldwide.

Our emphasis on producing high quality caviar, requires us to be on a constant lookout for excellent raw materials, and over time we have expanded our product range to meet our customers' demands for new products. To ensure that future generations can enjoy the delicacies that we have today, we strive to source fish products that are MSC and ASC certified.



agustson
since 1933

Quality **Seafood** by Nature

Product, source and process:

Caviar of Lumpfish roe

(Latin name: *Cyclopterus lumpus*):

Origin: North Atlantic

Taste: This roe is fresh, subtle and with a distinct saltiness of sea.

Color: Black, red and naturel, pasteurized

Caviar of Capelin roe

(Latin name: *Mallotus villosus*):

Origin: Iceland

Taste: The roe is with a crunchy texture and a delicate flavor.

Color: Black, red, and naturel, pasteurized

Caviar of Salmon, Chum Keta roe

(Latin name: *Oncorhynchus mykiss*):

Origin: Pacific Ocean

Taste: Salmon roe comes in two varieties: hard shell and soft shell. Large, reddish-orange caviar with a mild flavor and a *pop* when bitten into.

Color: Natural orange, pasteurized

Caviar of Trout roe

(Latin name: *Oncorhynchus mykiss*):

Origin: Denmark

Taste: The trout roe is half size of the salmon roe, orange in color with a mild flavor of fresh fish.

Color: Natural orange, pasteurized

Masago of Capelin roe

(Latin name: *Mallotus villosus*):

Origin: Iceland

Taste: The roe is with a crunchy texture and a delicate flavor. Black, red and orange has a sweet, soft and mild taste of mirin. Green masago has a taste of wasabi.

Color: Black, red, green and orange.

Caviar of Seaweed – Cavi-Art:

Origin: Coastline of France

Taste: This caviar is made from seaweed and vegetarian. It has a good taste, a fine consistency, beautiful colors and offers a crisp bite.

Color: Black and red, pasteurized

Packaging and shipping details Caviar:

Standard product. Other packaging on request and with different colors:

Product	Jar	Jars/ carton	Carton/ pallet	Jars/ pallet	Kg/net pallet	Pallet info.
EUROPE:						
Salmon, Lumpfish roe	50g	12	522	6264	313	800x1200mm
Trout, Capelin, Herring roe	50g	12	522	6264	313	800x1200mm
Lumpfish, Salmon roe	100g	12	350	4200	420	800x1200mm
Trout, Capelin, Herring roe	100g	12	350	4200	420	800x1200mm
Capelin, Herring roe	300g	6	260	1560	468	800x1200mm
Trout, Salmon, Lumpfish roe	340g	6	260	1560	530	800x1200mm
All caviar roe / all roe	500g	6	176	1056	528	800x1200mm
All caviar roe / all roe	900g	6	104	624	516	800x1200mm
Masago made of Capelin roe	500g	12	66	792	485	800x1200mm
OVERSEAS:				Ctn/40fcl	Kg/Net/40fcl	
Lumpfish, Capelin, Salmon, Trout and Seaweed	50g	12	510	10200	6120	1000x1200mm
Lumpfish, Capelin, Salmon, Trout and Seaweed	100g	12	340	6800	8160	1000x1200mm
Capelin roe, Trout	300g	6	256	5120	9216	1000x1200mm
Lumpfish, Salmon	340g	6	256	5120	10445	1000x1200mm