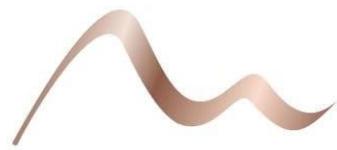


CAVIAR
&
DERIVATIVES



MA SÉLECTION

High-quality
French Caviar
&
Premium Products



Born from a passion to supply the finest French food products with rich tradition and legacy, MA SELECTION aims to present the rich French cultural heritage, through its own caviar, with all its fineness and authenticity.

A challenge based on a selective concept

Selection of a producer, artisan farmer, concerned by sustainable development and wishing to respect the traditional production of French caviar to guarantee the flavour of its origin.



« Luxury is the intransigence when it comes to quality. This is the respect of the product and the perfect control of the process, end-to-end production. »

Frédéric Vidal, Caviar Perle Noire's founder

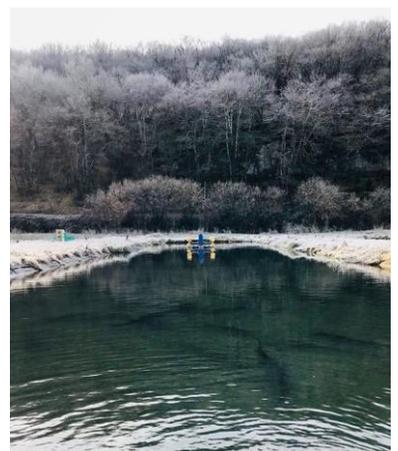




The excellence of Caviar Perle Noire comes from its exclusive preserved natural environment, classified NATURA 2000, associated with its artisan expertise.

A sustainable method of production implying the following characteristics :

- Respect of the area in terms of noise, visual aspect and non-use of agrochemical products on fishes and land.
- Water quality: the farm is fed by a local small stream through an open cycle system and is naturally recycled. Fresh, clear and calcareous water classified first fish-farming category. Rich in mineral and calcium, the water prevents parasite and earthy taste that may be observed with lower quality caviar.
- Use of settling pond to release clean water and preserve the classified environment; Quality assured via official regular analysis.
- Low-density of sturgeons for animal welfare; Absence of diseases and curative treatments; non use of antibiotics.
- Surroundings as similar as possible to their natural environment. During winter season, the weather conditions are close to natural conditions of sturgeon of Siberia.
- Use of natural material: earth or stones ponds.
- Quality diet: the sturgeons benefit from feeding free of GMO and flour from terrestrial animals; they are feed with sustainable fish-meal.
- Use of pure oxygen is forbidden.
- Water not artificially warmed to accelerate their growth: 8 to 10 years are needed to collect the roe with an optimal quality. It is the art of patience. This allows sturgeons more time to eat and grow naturally; yielding more fats, lipids, and most importantly, a unique and exquisite roe taste.
- Limited production.





The respect of sturgeons and environment are our priorities. The low-density ponds and free-range sturgeon farming methods, associating to a low salting and traditional refined canned-aging “Malossol” mean that the caviar is the highest quality and has the taste nature intended.

The authorized workshop answers to all European standards of hygiene and traceability (veterinary and CITES).





A touch of French Perfection for any occasion



From Hospitality, Restaurants, Caterers, Fine Food Retailers, Private Companies and Individuals, we supply the best of French tasting delight.



CAVIAR IMPERTINENT



This caviar is also called “fresh caviar” due to the short term maturation of the roe in traditional refined canned-aging Malossol, from one week to two months. Its taste is very subtle and delicate. A great softness and delicacy young caviar which takes us on hazelnut butter.

Characteristics

Sturgeon species: Acipenser Baerii

Roe size : 2.5 mm

Roe Color:Varies from a blond to pearl grey, with golden hints

Shelf life: 4 months

Ingredients: Sturgeon roe, Salt (3.3%) and Preservative E285

Maturation period: From 1 week to 2 months

Preservation

In the refrigerator between 0°C to 6°C.

Open the tin about 10 minutes before serving and place it on a bed of ice.

Consume within 48 hours after.

Tasting

On the hand or with a spoon (mother-of-pearl, horn, porcelain even plastic).

In association with a dish.

Suggested drinks

Vodka, mineral Champagne, dry white wine or fine spirits (Cognac, Whisky, Rum).





CAVIAR AUTHENTIQUE



Amazing freshness young caviar which reveals the natural taste of salted eggs, without preservative.
The roe has been matured less than one month in traditional refined canned-aging Malossol.

Characteristics

Sturgeon species: Acipenser Baerii

Roe size : 2.5 mm

Roe Color: Dark grey

Shelf life: 3 months

Ingredients: Sturgeon roe and Salt (4%)

Maturation period: Less than 1 month

Preservation

In the refrigerator between 0°C to 6°C.

Open the tin about 10 minutes before serving and place it on a bed of ice.

Consume within 48 hours after.

Tasting

On the hand or with a spoon (mother-of-pearl, horn, porcelain even plastic).

In association with a dish.

Suggested drinks

Vodka, mineral Champagne, dry white wine or fine spirits (Cognac, Whisky, Rum).





CAVIAR CLASSIQUE



A mature caviar with a beautiful persistency in mouth and an exceptional sea taste which reminisces the traditional Russian Caviar. The roe has been matured from two to seven months in traditional refined canned-aging Malossol.

Characteristics

Sturgeon species: Acipenser Baerii

Roe size : 2.5 mm

Roe Color:Varies from anthracite to black

Shelf life: 4 months

Ingredients: Sturgeon roe, Salt (3.3%) and Preservative E285

Maturation period: From 2 to 7 months

Preservation

In the refrigerator between 0°C to 6°C.

Open the tin about 10 minutes before serving and place it on a bed of ice.

Consume within 48 hours after.

Tasting

On the hand or with a spoon (mother-of-pearl, horn, porcelain even plastic).

In association with a dish.

Suggested drinks

Vodka, mineral Champagne, dry white wine or fine spirits (Cognac, Whisky, Rum).





LE BEURRE DE CAVIAR (BUTTER CAVIAR)



Made with 35% of caviar from Caviar Perle Noire and 65% of artisanal salted butter from Périgord (France), this butter caviar is one of the most concentrated and flavored in the market.

Ideal for spreading on toasted bread and for cooking as well, with fine food. This caviar has marine flavor and stronger taste.

Characteristics

Sturgeon species: Acipenser Baerii

Shelf life: 12 months; frozen

Ingredients: Butter 65%, caviar 35% (Sturgeon roe, salt 2.3% and preservative E285)

Preservation

In the freezer.

Once defrosted, we recommend to keep in the refrigerator between 0 and 6°C during a period of 20 days at the most.

Before serving it, we recommend to keep in the refrigerator for 5 hours after defrosting. To optimize your tasting, leave the butter at ambient temperature until the butter reached a soft consistency.

Consume with 48 hours after opening.

Tasting

For Aperitif: spread on grilled/toasted bread (ideal with French bread)

In association with a dish: on fish filet; on toasts to pair with oysters; in mash potatoes or fresh pastas; on bread to dip in soft-boiled eggs ...





LES OEUFS DE TRUITE (TROUT EGGS)



The trout eggs are collected in December when the trouts reach 1 to 2 years old. They are lightly salted and pasteurized. Exquisitely fresh, they pop against the palate.

Characteristics

Shelf life: 6 months; Pasteurized

Ingredients: Trout eggs and salt (3%)

Preservation

Keep in the refrigerator between 0 to 6°C.

Consume within 48 hours after opening.

Tasting

For Aperitif: On blinis topped with sour cream, whipped cream or light whipped cheese, lemon and chives or dill.

In association with a fish dish.





LE CRÉMEUX DE TRUITE (TROUT PASTE)



Made with fresh and smoked trout meat, this spreadable creamy is smooth, gourmand and fresh.
Ideal for appetizers.

Characteristics

Shelf life: 12 months; Sterilized

Ingredients: UHT cream (35% fat), smoked trout, trout, salt (1.21%), agar agar,
mix of dehydrated pepper 5 bays

Preservation

Store at ambient temperature and after opening, in the fridge.

Consume within one week after opening.

Tasting

For Aperitif: spread on grilled/toasted bread (ideal with French bread).





LE CRÉMEUX D'ESTURGEON (STURGEON PASTE)



Made with fresh and smoked sturgeon meat, this spreadable creamy is smooth, gourmand and fresh. Ideal for appetizers.

Characteristics

Shelf life: 12 months; Sterilized

Ingredients: UHT cream (35% fat), smoked sturgeon, sturgeon, salt (1.21%), agar agar, mix of dehydrated pepper 5 bays

Preservation

Store at ambient temperature and after opening, in the fridge.

Consume within one week after opening.

Tasting

For Aperitif: spread on grilled/toasted bread (ideal with French bread).



Caviar

Impertinent



VAT included

20g	AED 147
30g	AED 210
50g	AED 347
100g	AED 688
200g	AED 1337
500g	AED 3404
1KG	AED 6599

Authentique



VAT included

20g	AED 179
30g	AED 247
50g	AED 399
100g	AED 792
200g	AED 1552
500g	AED 3830
1KG	AED 7781

Classique



VAT included

20g	AED 161
30g	AED 227
50g	AED 368
100g	AED 742
200g	AED 1143
500g	AED 3677
1KG	AED 7217

Derivatives

Le beurre de caviar
(Butter caviar)



VAT included

20g AED 71
40g AED 126

Les Œufs de Truite
(Trout Eggs)



VAT included

80g AED 56

Le Crémeux de Truite
(Trout Creamy)



VAT included

100g AED 40

Le Crémeux d'Esturgeon
(Sturgeon Creamy)



VAT included

100g AED 40

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