

# YASA CAVIAR

Farmed in Abu Dhabi, UAE



 <p><i>Premium</i></p>	<p>A real delight, Yasa Premium is the most popular Yasa amongst our dear customers with a perfect Siberian roe size that will bring to your memories, the real joy and pleasure of tasting caviar for the very first time.</p>
 <p><i>Excellence</i></p>	<p>A perfect choice. Yasa Excellence presents its shine and color to match the shape of medium roe size with a gentle easiness to the bite and a profound subtle taste of pure fresh caviar.</p>
 <p><i>Elite</i></p>	<p>Of exquisite flavor, Yasa Elite adds to its freshness, the nice look of larger roe size with an impressive texture and large creaminess sensation.</p>
 <p><i>Royal</i></p>	<p>The unique and most exclusive choice. Yasa Royal will impress all your senses for its exquisite flavor and the largest roe in size of the Siberian ossetra Yasa Caviar range.</p>

Size of the Caviar  
2.3 / 2.4 mm Ø

Size of the Caviar  
2.5 / 2.6 mm Ø

Size of the Caviar  
2.7 to 2.8 mm Ø

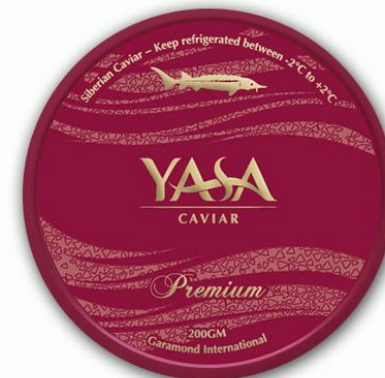
Size of the Caviar  
>2.9 mm Ø

## *Acipenser baerii*

The size of the roes is considered an important aspect in the scale of Caviar category. Yasa caviar's unique pure flavor of fresh caviar will fully satisfy the consumer's expectations in any category. Yasa can produce all 4 categories selected by means of high technology scanner upon the demand at any time of the year.

Red Label is similar to Sevruga.  
Black Label is similar to Beluga.

\*Red Label Premium & Black Label Royal are in stock  
Others are pre-order only



1. Four categories of Yasa Caviar with specifications adjusted accurately to the market requirements.
2. The healthiest environment is provided for the Yasa beloved sturgeons through a constant monitoring over production parameters. Unlike the Yasa farm, open sturgeon farms have an implicit high risk of quality problems caused by the climate, atmospheric pollution and contamination whereas the Indoor Yasa farm does not.
3. The UAE has a great history of playing an important role in the commerce of caviar during the times of wild caviar trade where tons of caviar were managed and sent to the world.
4. The UAE is a rich country in culture and traditions and is a great host to the world. A country with extremely strict standards of quality and the highest sense of perfection that complies with maximum regulations surpassing in many ways, those of other countries.
5. Emirates Aqua Tech sturgeon farm is a unique project, protecting this endangered species in the most sustainable way. Impressive in dimension, it's 600,000 sq foot facility has the highest technology to absolutely guarantee the highest product quality.
6. EATC sturgeons live in the healthiest spa there is and that shows in the quality of the exquisite YASA Caviar - the ultimate result of dedicated work and passion.
7. **And the key to Yasa Caviar's success:**
  1. **The magic of Emirates Aqua Tech is its capacity to produce very fresh ready made caviar all year long.**
  2. **Female sturgeons feel the natural freedom to be ready with caviar on their own accord providing us with excellent fresh caviar at our customers requirements.**



Emirates Aqua Tech, the home of Yasa Caviar is the only worldwide producer with five internationally recognized quality certifications that guarantee the best practices and procedures at all times.

- ISO9001 Internal Procedures Quality Certification
- ISO14001 Environmental Quality Certification
- ISO22000 Food Safety Certification
- HACCP Hazard Analysis and Critical Control Points
- OHSAS 18001 Occupational Health & Safety Management





**CONTACT US TODAY**



To Order Yasa Caviar in Canada, contact Seacore Seafood at:

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email: [orders@seacore.ca](mailto:orders@seacore.ca)

web: [www.seacore.ca](http://www.seacore.ca)

*Dubai's Favourite Caviar  
Is Now Available  
In Canada!*

