# DIVINE

The Canadian Caviar

## NORTHERN DIVINE CAVIAR

Crafted from Fraser River White Sturgeon roe and pure refined Canadian salt to naturally bring out the flavour of the caviar

Plump with a smooth nutty, buttery flavour and delicate finish. The colour of the eggs or 'berries' range from rich grey, black pearl, olive to chocolate velvet

Rated as one of the Top 5 sustainable caviars in the world -**Travel & Leisure Magazine 2011** 





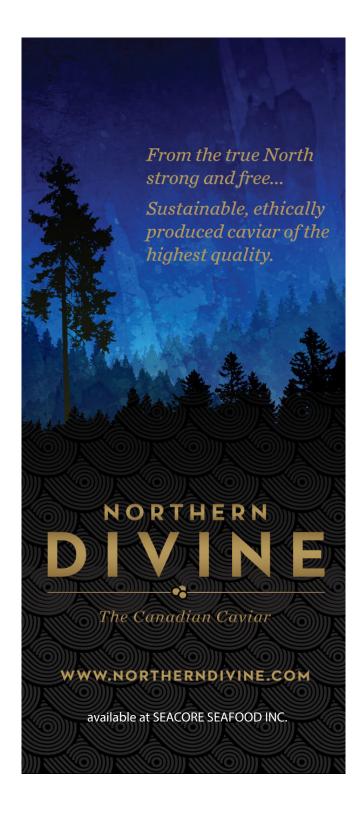


# **RECOMMENDED BY:**











# **CERTIFIED ORGANIC & SUSTAINABLE**

- Certified Organic under the Canadian Organic Aquaculture Standard
- Certified by Global Trust
- Recognized as sustainable by Ocean Wise™
- Recommended by Sea Choice and Seafood Watch

## 'MIGHTY FRASER RIVER' STURGEON

- Raised in ecologically friendly water recirculation culture systems that use clean, fresh, cold ground water from the Tetrahedron Mountains
- Organically grown and harvested between the ages of 11 to 15 years when eggs reach optimal flavour and texture
- Our caviar-meister carefully handles the eggs from each fish delicately preparing the eggs which are lightly salted and packed in caviar tins





## TARGET MARINE HATCHERIES

- Land based farm on 60 acres of pristine wilderness
- Raising sturgeon since 1999

### WHY CHOOSE NORTHERN DIVINE

- Wild sturgeon are severely depleted globally
- Our sturgeon are sustainably raised according to ethical food production processes and organic standards
- With organic certification and recognition as sustainable by Ocean Wise™ and recommended by Sea Choice and Seafood Watch, Northern Divine is a better choice for consumers who are concerned about their world and environment





# WHEN TO USE NORTHERN DIVINE

- Weddings
- Anniversaries
- Birthdays
- Dinner Parties
- Graduations
- Celebration of Life
- Holiday Celebrations

Northern Divine Caviar is perfect for any occasion big or small

Share & Savour

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