



1051 Bourke Street
Waterloo, Sydney, NSW 2017
Phone: +(612) 9690 2702
E-mail: sales@deepseaharvest.com

About the Caviar

Wild salmon caviar (also known as Salted Ikura), is the salt cured individual eggs of wild caught salmon. Our salmon caviar comes from fish caught in the cold, clean waters of Alaska, which produces some of the world finest and highest grade roe.

Cured using the Malossol (low- salt) method, our caviar originates from roe that has never been frozen, and is renowned for its



Champaign wishes & Caviar dreams...

Deep Sea Harvest Caviar Product Range



- Wild-caught range
- Organic Range
- Pasteurised Range
- Sustainable
- CITES, AQIS, FDA, & HACCP certified
- 100% Natural
- No Artificial Preservatives
- High in Omega-3
- Superior Quality
- Exquisite Taste
- Fantastic Value

bright, red-orange colour, low salt content and liquid centre of honey consistency. The eggs are large, shiny, slightly transparent and separate easily from each other. They deliver a full burst of flavour with a fresh taste and the famous signature 'pop'.

In accordance with Australian food safety regulations, the caviar has been pasteurised, extending the fresh product's shelf life up to 6 month.

Great care and skill has delivered an outstanding product for our Deep Sea Harvest range.

Economics, Nutrition & Versatility

Pasteurisation, makes our range the safest on the market. Available fresh, our caviars are unbeatable in quality, taste, flavour and texture, adding prestige and value to menus and retail ranges. Sensibly priced, our caviar makes the best commercial choice.

Organic and 100% natural; high in lean proteins, Omega-3 and low in salt (malossol), sees this range satisfy some of the strictest dietary requirements.

From the traditional blini basics, deeply rooted in caviars' Russian history, to world class gourmet delights, caviar adds flavour and nutrition to any dish. It is an inspired addition to traditional, contemporary, Asian and Oriental cuisines alike.

A garnish, hors d'oeuvre or an entrée, nothing beats the finesse that caviar delivers with an unbeatable grace and ease, making this delicacy an all-round winner in every kitchen, every time.