



STURGEON THEA CAVIAR

PREMIUM DANUBIAN HERITAGE



INVITE TO YOUR TABLE
**THE KING
OF FISH**

*An ancient heritage.
A refined taste.
A tradition that continues.*

*Born from the ancestral waters
of the Danube, crafted with love
for refined palates.*



PREMIUM
QUALITY



RESPONSIBLE
SUSTAINABILITY



ARTISANAL
PRODUCTION



EXCELLENCE
IN EVERY DETAIL

WWW.STURGEONTC.COM



THE STURGEON

An ancient fish for the modern table

○ AN ANCIENT HERITAGE

Sturgeon is among the world's most remarkable fish families, shaped by an evolutionary history reaching back more than 200 million years. Its unmistakable silhouette and prestigious culinary reputation have made it a symbol of continuity, rarity and refinement.

○ DISTINCTIVE CULINARY VALUE

The meat is firm yet succulent, with a clean, delicate flavour. Its cartilaginous structure makes portioning straightforward, while its versatility suits roasting, grilling, pan-searing, smoking and slow cooking.

○ RESPONSIBLE SOURCING

Our collection is built around aquaculture products selected for quality, consistency and traceability. Each format is designed for careful handling across the chilled or frozen supply chain.

○ TOTAL VALORISATION

From premium cuts and smoked specialities to culinary bases, roe and caviar, the collection celebrates respectful use of the noble sturgeon and the craft behind every product.

A noble fish, raised with care,
crafted with precision and served with distinction.



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CATEGORY I • STURGEON

FRESH STURGEON

Pure cuts for refined cooking

1. WHOLE STURGEON

Festive • 4-15 kg

A spectacular centrepiece for festive tables and events. Firm, succulent meat and a refined flavour make it ideal for slow roasting, grilling or traditional preparations.

FORMAT Vacuum packed, chilled or frozen

Acipenseridae

PRODUCT NO. STC-001



2. STURGEON HALVES

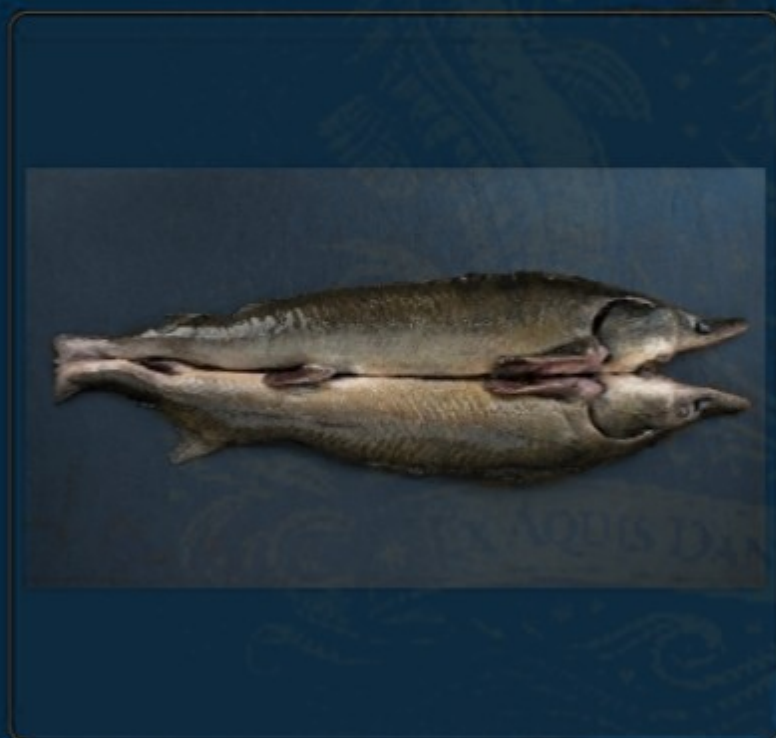
Family • 1-10 kg

A practical family format with tender, satisfying meat. Easy to prepare in the oven, on the grill or with aromatic sauces.

FORMAT Vacuum packed, chilled or frozen

Acipenseridae

PRODUCT NO. STC-002



3. STURGEON STEAKS

BBQ • approx. 250-500 g

Generous cross-cut steaks designed for grilling and quick cooking. They retain their juiciness and develop an appetising crust over charcoal or in a pan.

FORMAT 1-2 pieces per pack; chilled or frozen

Acipenseridae

PRODUCT NO. STC-003





CATEGORY I • STURGEON

FILLETS & SMOKED

Fine texture, gentle smoke, distinguished service

1. STURGEON FILLET

Elegant • approx. 250-2,000 g

A selected fillet with an elegant appearance, fine texture and balanced taste. Easy to portion for roasting, pan-searing, sous-vide cooking or refined plated dishes.

FORMAT Vacuum packed, chilled or frozen

Acipenseridae

PRODUCT NO. STC-004



2. WHOLE SMOKED STERLET

Opulent • approx. 800-1,200 g

Whole hot-smoked sterlet with a golden finish, gentle smoke aroma and tender flesh. An impressive, ready-to-serve centrepiece for premium platters.

FORMAT Vacuum packed and chilled

Acipenser ruthenus

PRODUCT NO. STC-005

3. HOT-SMOKED STURGEON

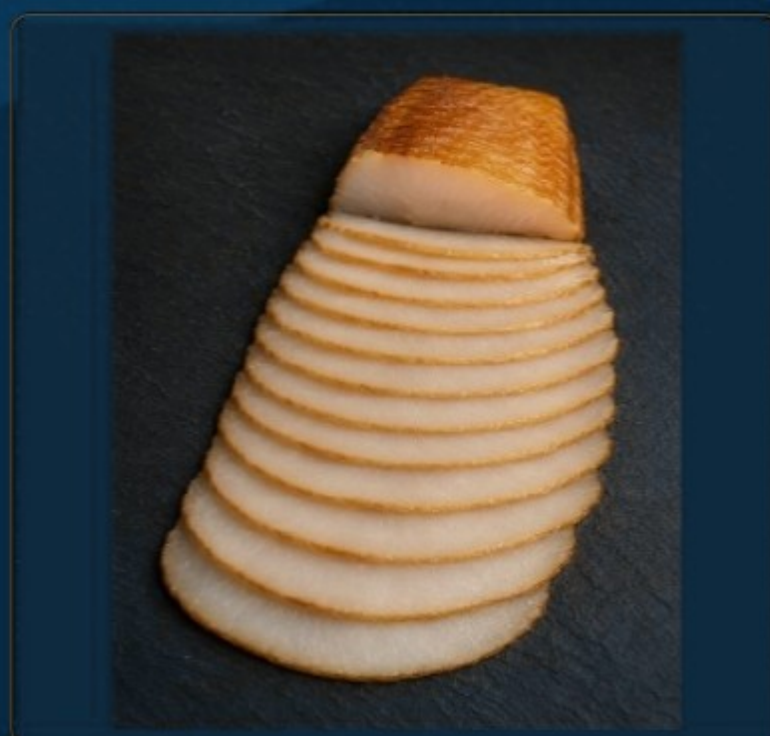
Gourmand • approx. 200-2,000 g

Hot-smoked sturgeon with a succulent centre and balanced smoke character. Ideal for gourmet boards, salads, canapés or simple service with lemon and herbs.

FORMAT Vacuum packed and chilled

Acipenseridae

PRODUCT NO. STC-006





CATEGORY I • STURGEON

STURGEON SPECIALTIES

Artisanal formats for effortless entertaining

1. SLICED SMOKED STURGEON

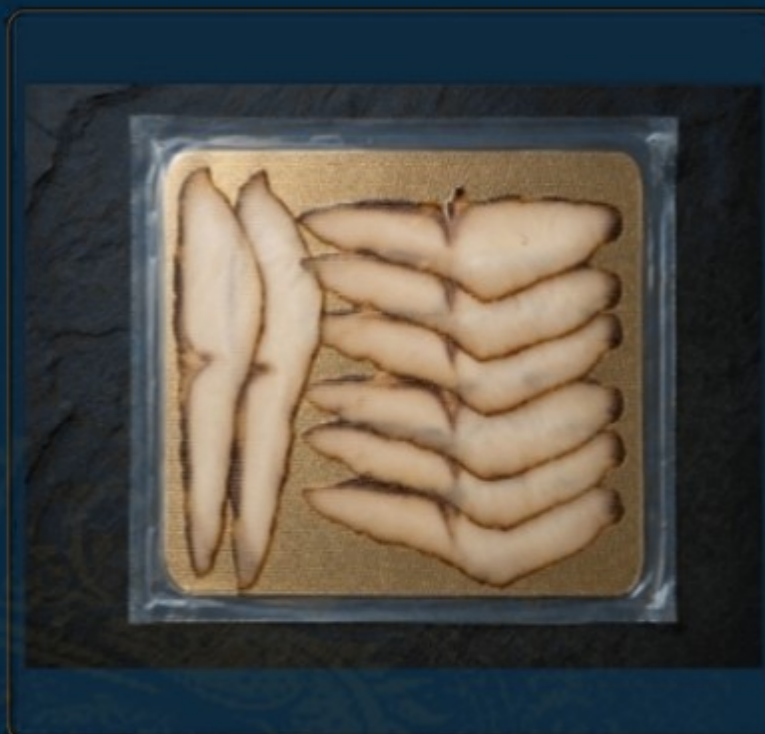
Delicate • approx. 80-120 g

Thinly sliced smoked sturgeon, ready to serve. Its velvety texture and elegant presentation make it a natural choice for premium appetisers and platters.

FORMAT Vacuum packed and chilled

Acipenseridae

PRODUCT NO. STC-007



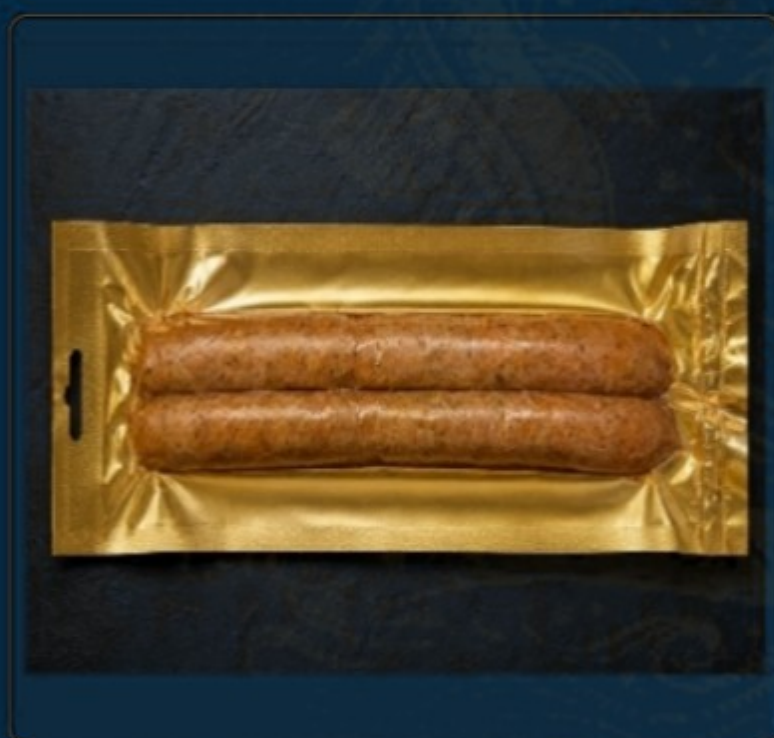
2. STURGEON SAUSAGES

Taste • approx. 100-180 g

Artisanal sausages seasoned to preserve the natural character of sturgeon. Succulent and flavourful, suitable for grilling, pan-cooking or contemporary menus.

FORMAT Vacuum packed and chilled

PRODUCT NO. STC-008



3. STURGEON ZACUSCA

Homestyle • 150 g jar

A rich spread of sturgeon and carefully cooked vegetables, with a gently smoky, homestyle character. Serve cold on toast as an appetiser or elegant snack.

FORMAT Pasteurised; hot-filled jar

PRODUCT NO. STC-009





CATEGORY I • STURGEON

PÂTÉ COLLECTION

Three refined expressions in a tasting format

1. CLASSIC STURGEON PÂTÉ

Pure • 30 g jar

Smooth, creamy and delicate, created to foreground the refined flavour and fine texture of sturgeon.

FORMAT Pasteurised; hot-filled jar

PRODUCT NO. STC-010



2. SMOKED STURGEON PÂTÉ

Fumé • 30 g jar

Creamy sturgeon pâté with an elegant touch of smoke and fine pieces of smoked fish. Designed for canapés, tastings and refined appetisers.

FORMAT Pasteurised; hot-filled jar

PRODUCT NO. STC-011



3. GIFT STURGEON PÂTÉ

Lux • 30 g jar

A rich, velvety selection refined with smoked sturgeon and delicate Sterlet roe for a distinctive tasting experience.

FORMAT Pasteurised; hot-filled jar

PRODUCT NO. STC-012





CATEGORY I • STURGEON

COMPLETE VALORISATION

Respectful use. Culinary intelligence.

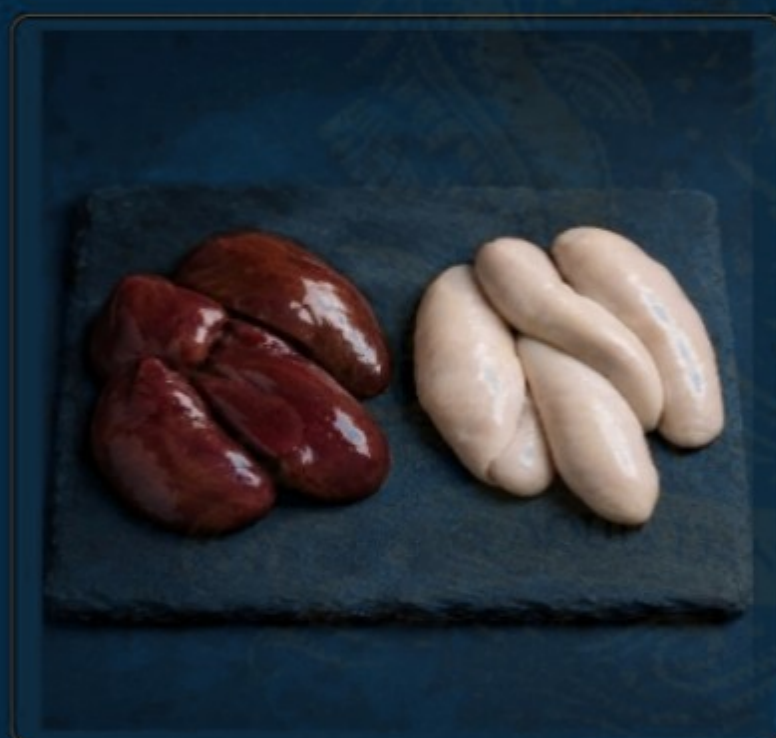
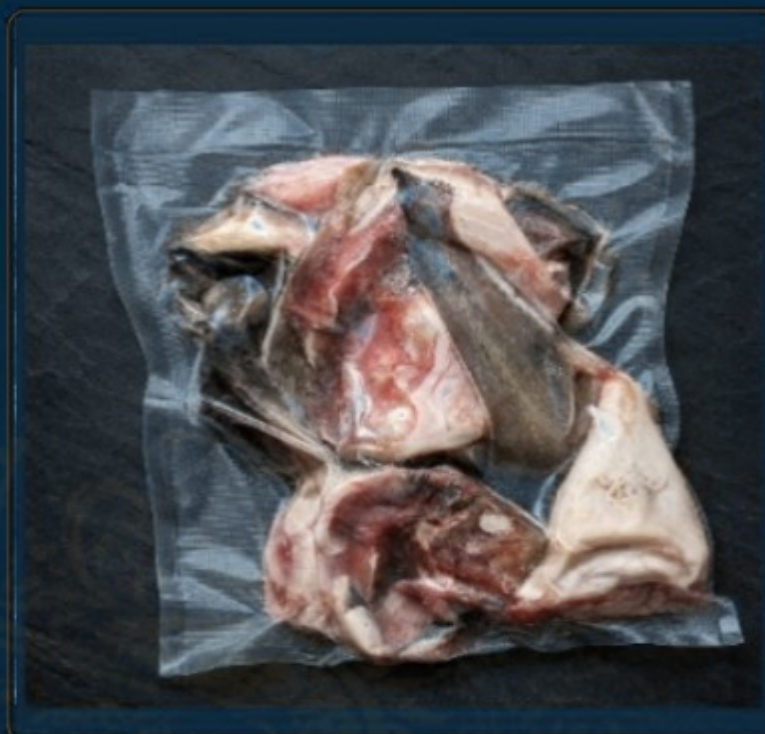
1. STURGEON TRIMMINGS

Efficient • approx. 1.5-3 kg

A raw selection from sturgeon trimming, intended for complete culinary use in stocks, fillings, mince and professional preparations.

FORMAT Vacuum packed, chilled or frozen

PRODUCT NO. STC-013



2. STURGEON LIVER & MILT

Master • approx. 1.5-3 kg

A distinctive offal selection valued for intense flavour and character. A specialist ingredient for soups, terrines, pâtés and chef-led creations.

FORMAT Mixed pack; chilled or frozen

PRODUCT NO. STC-014

3. SOUP & CULINARY BASES

Supreme • approx. 1.5-3 kg

Selected sturgeon meat, skin and cartilage for stocks, soups and culinary bases. Slow cooking develops depth, body and authentic fish character.

FORMAT Vacuum packed, chilled or frozen

PRODUCT NO. STC-015





CATEGORY II • ROE & CAVIAR

CAVIAR COLLECTION

Beluga • Oscietra • Sterlet

1. BELUGA CAVIAR

20 g • 30 g • 50 g • 100 g • 1 kg

Large, lustrous pearls in shades of grey, with a silky texture and refined buttery character. Best served well chilled and simply presented.

FORMAT Fresh/unpasteurised or pasteurised

Huso huso

PRODUCT NO. STC-016



2. OSCIETRA CAVIAR

20 g • 30 g • 50 g • 100 g • 1 kg

Firm, well-defined pearls ranging from brown to gold, with a complex marine profile and subtle nutty notes. Elegant, balanced and ideal for premium tastings.

FORMAT Fresh/unpasteurised or pasteurised

Acipenser gueldenstaedtii

PRODUCT NO. STC-017



3. STERLET CAVIAR

20 g • 30 g • 50 g • 100 g • 1 kg

Small, delicate dark pearls with a clean, lightly mineral taste. A refined expression of Danubian tradition for fine appetisers and composed tastings.

FORMAT Fresh/unpasteurised or pasteurised

Acipenser ruthenus

PRODUCT NO. STC-018





CATEGORY II • ROE & CAVIAR

ROE COLLECTION

Colour, texture and fine gastronomy

1. TROUT ROE

50 g • 100 g • 1 kg

Large, glossy orange pearls with a pleasant pop and a fresh, delicately salted flavour. A vibrant complement to toast, eggs, salads and fish dishes.

FORMAT Fresh/unpasteurised or pasteurised

Oncorhynchus mykiss

PRODUCT NO. STC-019



2. HUCHEN ROE

30 g • 50 g • 100 g • 1 kg

A rare, expressive roe with orange-gold pearls, firm texture and fine flavour. A distinctive speciality for tastings, elegant starters and gourmet menus.

FORMAT Fresh/unpasteurised or pasteurised

Hucho hucho

PRODUCT NO. STC-020



INDICATIVE SHELF LIFE

Fresh, sealed product: 4-6 weeks. Pasteurised product: up to 12 months. Always follow the final label and specified refrigeration conditions.



CATEGORY III • TROUT

TROUT COLLECTION

Fresh, filleted and gently smoked

1. WHOLE GUTTED TROUT

Fresh • approx. 300-900 g

Whole gutted trout with tender flesh and a clean, delicate taste. Easy to roast, grill or pan-cook for both simple and refined recipes.

FORMAT Vacuum packed, chilled or frozen

Oncorhynchus mykiss

PRODUCT NO. STC-021



2. TROUT FILLET

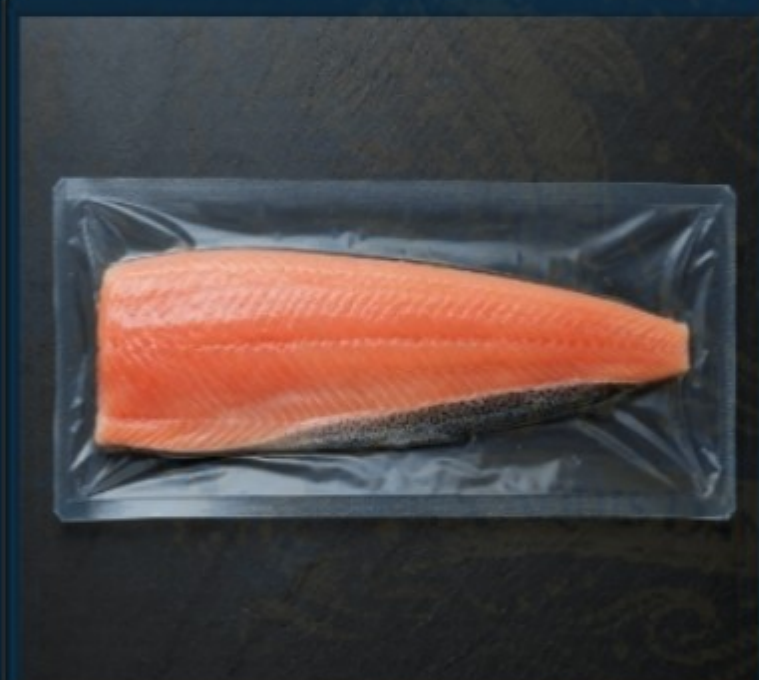
Distinct • approx. 150-500 g

Carefully prepared trout fillet with a fine, succulent texture and gentle flavour. Practical portioning for quick pan, oven or light menu preparations.

FORMAT Vacuum packed, chilled or frozen

Oncorhynchus mykiss

PRODUCT NO. STC-022



3. SMOKED TROUT FILLET

Angler • approx. 200-500 g

Smoked trout fillet with a tender centre, appetising colour and mild smoke aroma. Serve in salads, on canapés or as part of a cold platter.

FORMAT Vacuum packed and chilled

Oncorhynchus mykiss

PRODUCT NO. STC-023





CATEGORY III • TROUT

TROUT SPECIALITIES

Comforting flavours in elegant formats

1. TROUT CROQUETTES

Cook • approx. 200-300 g

Round trout croquettes with a crisp coating and tender, aromatic centre. Easy to portion as a starter, snack or element of a hot sharing platter.

FORMAT Vacuum packed and chilled

PRODUCT NO. STC-024



2. TROUT STEW

Garden • 150 g jar

A slow-cooked trout and vegetable preparation with rich texture and harmonious flavour. Serve cold or gently warmed as an appetiser, snack or accompaniment.

FORMAT Pasteurised; hot-filled jar

PRODUCT NO. STC-025



SERVING INSPIRATION

Serve the croquettes hot with a herb or citrus dip. Enjoy the trout stew cold as an appetiser or gently warmed as a refined savoury course.



CATEGORY IV • OTHER DELICACIES

SIGNATURE DELICACIES

Exceptional presentation. Unmistakable character.

1. FISH MEDALLION

Approx. 200 g-1 kg

An elegant medallion made from selected fish fillets, shaped for an appetising contrast of colour and texture. Easy to portion for festive service.

FORMAT Vacuum packed and chilled

PRODUCT NO. STC-026



2. FISH MOSAIC

Approx. 200 g-1 kg

A decorative composition of selected fish fillets arranged as a mosaic of colours and flavours, designed for premium platters and cold buffets.

FORMAT Vacuum packed and chilled

PRODUCT NO. STC-027



3. SALMON PASTRAMI

Approx. 300 g-1.5 kg

Seasoned and smoked salmon pastrami with a browned surface, succulent centre and rich flavour. Slice thinly for platters, salads and refined appetisers.

FORMAT Vacuum packed and chilled

PRODUCT NO. STC-028





OUR HERITAGE

THE STC STORY

From ancient waters to refined tables



FROM THE ANCIENT REALM OF DACIA

Sturgeon Thea Caviar brings authentic flavour and timeless culinary nobility to refined tables. Our identity is inspired by the Danube: a river of history, biodiversity and cultural exchange, where sturgeon has long symbolised prestige and abundance.

The collection unites fresh and smoked sturgeon, caviar and roe, trout and carefully prepared specialities. It is conceived for premium retail, hospitality, private dining and clients who value provenance, elegant presentation and memorable taste.

From the ancestral waters of the Danube
to the contemporary British table.

PREMIUM QUALITY • RESPONSIBLE SOURCING • DISTINCTIVE PRESENTATION



STURGEON THEA CAVIAR LTD.

QUALITY & SERVICE

A considered route from producer to table

01

CURATED COLLECTION

Premium sturgeon, caviar, roe, trout and speciality products selected for gastronomy, hospitality and refined home dining.

02

CAREFUL HANDLING

Formats are designed for chilled or frozen transport, vacuum packing and batch-led fulfilment, according to the individual product specification.

03

PRE-ORDER SERVICE

Selected products may be supplied through a pre-order model. Availability, lead time, minimum quantities and delivery conditions are confirmed before order acceptance.

04

TAILORED SUPPORT

Pack sizes and product selections can be discussed for retail, HORECA, events, gifting and private clients.

ENQUIRIES & PRE-ORDERS

hq@sturgeontc.com • www.sturgeontc.com

+44 7884 632135

Shelf-life statements are indicative and remain subject to the final product label, storage conditions and batch specification.

A LIVING LEGACY OF ANCIENT WATERS

Sturgeon belongs to one of the world's most ancient fish lineages, with an evolutionary history spanning more than 200 million years. Raised in the producer's carefully managed Romanian aquaculture farms, the sturgeon are fed carefully selected, nutritionally balanced feed sourced from a leading European aquaculture-feed manufacturer. Feed purchases and specifications are documented by the producer. Celebrated for its refined flavour and tender texture, its predominantly cartilaginous skeleton and versatile character make it beautifully suited to smoking, grilling, roasting and traditional preparations. It brings the heritage of the Danube to contemporary dining with authenticity, care and quiet culinary elegance.

DECLARED VALUES PER 100 G: 183 KCAL | SUGARS 0.10 G | PROTEIN 19.28 G

Refer to the producer's label for the complete nutritional declaration.

AN ANCIENT HERITAGE | A REFINED TASTE | A TRADITION THAT CONTINUES

STURGEON THEA CAVIAR LTD.

Proven heritage. Exceptional taste.

CONTACT

71-75 Shelton Street, Covent Garden, London WC2H 9JQ

+44 7349 033718 • +44 7402 281161

hq@sturgeontc.com

www.sturgeontc.com

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Born from the ancestral waters of the Danube,
crafted with love for refined palates.