

SEAFOOD

22 years

INTERNATIONAL

Italian caviar surfs the net

AGROITTICA Lombarda of Brescia in northern Italy, said to be the world's leading producer of farmed caviar, has launched Caviar de Venise, a fresh caviar obtained from a small, deliciously flavoured hybrid of Siberian sturgeon and *Acipenser Naccari* – a fish indigenous to the Adriatic. The caviar is characterised by small-sized roe which are extraordinarily consistent and full of flavour.

The product, available in cans of 30g, 50g, 100g and 250g, has a shelf-life of 60 days and can be obtained from the company via the internet. The recommended price for two 50g cans is €190 (\$275).

