



ADMIRAL HUSSO
STURGEON & CAVIAR HOUSE

brand that has no analogues



THE FIRST BELARUSSIAN CAVIAR HOUSE ADMIRAL HUSSO INVITES TO COOPERATE

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At the beginning of 2016, JSC “DG-Center” in Fanipol city (Republic of Belarus) opened a manufactory for the maintenance of sturgeon in the closed water purification system. Growing fish in such conditions does not depend on the climate of the region and the season.

■ The main purpose of the fish manufactory is the production of natural black and gold caviar by the traditional downhole method without additional processing, with a minimum percentage of salt and also sturgeon delicacies (cold smoked balyk and hot smoked sturgeon).

■ A distinctive feature - 100% naturalness: the complete absence of preservatives and pasteurization. Only selected caviar and salt 2.8%. Expiration date 2,5 months. We also produce caviar with a preservative and a salt level of 3.5%. In this case, the shelf life of caviar is 9 months.

■ W Packing of caviar - 10, 20, 30, 50, 100, 125, 250, 500, 1000 grams.

ADVANTAGES:

- ✓ The plant is registered as a member of the international system;
- ✓ Highest quality, certified by international certificates in the food FSSC 2000 (Food Safety System Certificate), ISO 22000, HASSP;
- ✓ Our company has the export right to EU countries. Export veterinary number to EU is BY-05-05-26;
- ✓ Assigned export veterinary number to the countries of the Customs;
- ✓ Received USA FDA certificate to work with USA market.

The special ecologically clean mode of sturgeon keeping, multi-stage diagnostics of the health status of females, stages of caviar development, maximum sterility of production allowed us to receive the highest rating from world-famous chefs:

✓ French chef of the year 2016, Christian Le Squer, owner of three Michelin stars, chef at the Paris restaurant Le Cinq;

✓ Famous Michelin Chef 3 * brothers Cerea, Italy;

✓ The head chef of the hotel St. Regis Astana Oreste creates solemn caviar evenings with caviar : IKRA by Admiral Husso.



The naturalness and quality of caviar produced by ADMIRAL HUSSO make it one of the most expensive and most desirable products in Moscow (Russia) and the Caspian states Astana (Kazakhstan), Yerevan (Armenia).
For example:

1. Our caviar is recognized by experts as the best caviar of the CIS
<https://www.wineit.ru/post/caviar-best>

2. In Moscow, we are exclusive suppliers of black caviar for luxury 5-star hotels The Ritz Carlton Moscow, Radisson Ukraine, and in Russian online stores our product is rated as one of the most expensive in the class of sturgeon black caviar.

3. In the city of Astana, our product is highly appreciated by the caviar house Caviar House Astana and is delivered to the Rixos President Astana hotels, where our product has its own stand, St. Regis, Ritz Carlton and others.

4. Geography of exports supports: Russian Federation, Kazakhstan, Armenia, Italy, Germany, Australia, Sri Lanka, USA, Switzerland etc.



CAVIAR HOUSE ADMIRAL HUSSO PRODUCES THE FIRST IN THE REPUBLIC OF BELARUS CRAFT GRAIN DISTILLATE FROM RYE AND WHEAT RAW MATERIALS.

BRAND ADMIRAL HUSSO AIMS TO REVIVE THE CLASSIC!

Through a combination of traditional recipes, popular in the Slavic lands, and innovative technologies of the 21st century, we are reviving the tradition of making strong drinks. The mixture of bright taste qualities of natural grain distillates and original ingredients gives a bright unique flavor and traditional aroma.

By distillation, we get a flavored drink that has characteristic organoleptic notes of the raw materials. Pure primeval taste of natural grain distillates creates an atmosphere of calm and spiritual warmth and will be a godsend for true connoisseurs.