



VELLOR CAVIAR

BAERII

2025 Price List

30g Serves 1	\$42
50g Serves 1-2	\$70
100g Serves 2-3	\$140
250g Serves 4-8	\$350
500g Serves 8-16	\$700

BAERII

The Baerii sturgeon, also known as the Siberian sturgeon or *Acipenseridae baerii*, first originated in Lake Baikal, one of the largest freshwater lakes in the world. In 1980, it became a reference for the sustainable farming practices we see today.

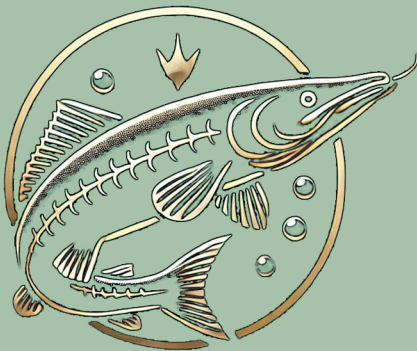
After reaching maturity at 9 years, our experts harvest the caviar, which then undergoes a selection process where we separate the highest quality roe, honoring the ancestral harvesting system.

Baerii caviar features small to medium-sized roe that ranges in color from dark brown to black. Its sophisticated flavor profile boasts nutty, buttery, and slightly briny notes that burst in your mouth.

*All priorly stated prices are in USD

*All items listed are subject to availability

*For pricing on orders over 1KG or other inquiries
please contact us



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— CAVIAR —

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