



In the last 40 years, Italy has become one of the major producers and exporters on the global market

The salt-cured roe of sturgeon, a fish of very ancient origins, was already appreciated by Greeks and Romans. And today is known as caviar. In the Italian waters, naturally lived three species of sturgeon, but these have been disappearing due to the anthropization of river courses and excessive fishing. These and other sturgeon species shared the same fate throughout the world, so they have been included in the **Convention on International Trade in Endangered Species (CITES)** to promote their conservation. Thus, the demand switched from captured to bred sturgeon. And Italian companies based in the Lombard-Venetian areas, such as Caviar Giaveri, were ready to meet it with their products, which today are recognized as the best in the world.

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In the production of caviar. Today, their products come from ten different sturgeon species, currently the most diverse farm in the world. This allows customers to choose from a rich variety, from the famous Beluga to the Osietra and the Sevruga. The large size of the outdoor tanks, the balanced use of nutrients, the extraction of eggs and their rapid storage at controlled temperatures are all features that allow Caviar Giaveri to be at the top of the caviar production world. Forty years after Rodolfo Giaveri's intuition, the company is run by Jenny, Giada, and Joys Giaveri, three young entrepreneurs who, with great passion, continue the family tradition alongside their father.

Jenny Giavieri, who is in charge of foreign sales, works to export high-quality Italian caviar all over the world, especially to France, USA, Canada, Brazil, South Africa, Japan, Thailand, Korea, Taiwan, Hong Kong, Middle East, and Australia.