



## HUON SALMON AND OCEAN TROUT CAVIAR

- Huon Aquaculture is one of two salmon caviar producers in Australia producing two types of Salmon Caviar; ocean-grown and freshwater-grown hand-milked. Huon also produces a freshwater-grown hand-milked Ocean Trout Caviar.
- Salmon caviar takes on a flavour profile of the conditions in which it is grown—ocean-grown is saltier, whereas freshwater caviar has a mineraly and earthy flavour.
- Salmon roe only becomes salmon caviar once it has been brined in a saltwater solution.
- Only sturgeon caviar can be spoken about by just using the word 'caviar'. All other species must preface the word 'caviar' with the species name; i.e. Huon Salmon Caviar, Ocean Trout Caviar.
- Huon Salmon Caviar is highly-regarded by chefs across Australia and has won produce awards including Gold at the 2016 Sydney Fine Food Awards.
- Huon freshwater-grown salmon roe is hand-milked at our Springfield Hatchery near Scottsdale, and brined at our Parramatta Creek processing facility to become Huon Salmon Caviar.
- Huon Salmon and Ocean Trout Caviar can be used as a garnish, eaten by itself off the back of your hand or as a feature on canapes. Purists believe that caviar must be served using a spoon made of bone, crystal or mother of pearl so as not to pick up the taste of metal.
- Huon Ocean Trout Caviar was launched in June 2019.

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### HUON SALMON CAVIAR EXPLAINED

Often portrayed as a symbol of wealth and abundance, caviar is known as a decadent, luxury item consumed by royalty and the elite. However, the origins of Huon Salmon Caviar are a little less glamorous. In fact, the product came about by accident when there was an oversupply of roe during a harvest in 2002. After the ocean-grown roe was harvested, it went through rigorous product testing until it became the high-end caviar product that consumers across Australia and abroad know and love today.

As highlighted above, salmon roe becomes salmon caviar by the addition of a salt brine and careful sorting of the brined roe. While this process might seem simple, harvesting and producing caviar is a methodical process that requires skill, time and attention.

Huon's existing resources made the harvesting and production of salmon caviar viable, but the complex nature of the product makes Huon only one of two producers of salmon caviar in Australia. Considering this, salmon caviar is a highly sought-after product nationally and internationally.

Tasmania's unique climate paired with the cool, clean mountain-fed streams at our Springfield Hatchery gives Huon Salmon Caviar a robust flavour and a firm membrane; traits that are favoured by consumers and chefs alike.



Huon produces two types of Salmon caviar; ocean-grown and freshwater hand-milked. Huon Salmon Caviar takes on the flavour profile of the conditions in which it is grown—ocean-grown is saltier, whereas freshwater caviar has more minerality.

Huon's ocean-grown caviar is harvested along with the fish and is subject to the prolificacy of reproductively-mature fish. On the other hand, Huon's freshwater caviar is carefully grown and hand-milked at our Springfield Hatchery. This process is painless and non-fatal for the fish which are returned to the clean, clear waters where they live until the following year's harvest. After harvest, the eggs are referred to as salmon roe and only become Huon Salmon Caviar once it has been brined in a saltwater solution at our Parramatta Creek processing facility.

Huon sells between 3,000-6,000 kilograms of Huon Salmon Caviar annually, primarily to markets in the Eastern Seaboard where it is widely used in sushi, appetisers, as a garnish, or eaten on its own (typically off the back of your hand).

## HUON OCEAN TROUT CAVIAR EXPLAINED

Huon launched Huon Ocean Trout Caviar in June 2019, after one year of product development and 17 years after Huon Salmon Caviar hit the product shelves.

Like Huon Salmon Caviar, Huon Ocean Trout Caviar is grown and carefully hand-milked at Huon Aquaculture's Springfield Hatchery in Tasmania's pristine North East. This process is painless and non-fatal for the fish which are returned to the waters where they live until the next harvest.

It is said when you eat Huon Ocean Trout Caviar, you experience an explosion of minerality and subtle saltiness that transports the consumer straight to Tasmania. It is also noted that Huon Ocean Trout Caviar has a firmer membrane than Huon Salmon Caviar.

