



HUON SALMON AND OCEAN TROUT CAVIAR

- Huon generally produces two types of Salmon Caviar; ocean-grown (availability depends on freshwater egg requirements) and freshwater-grown hand-milked (at our Springfield hatchery). Huon also produces a freshwater-grown hand-milked Ocean Trout Caviar (again at our Springfield hatchery with availability depending on production requirements).
- 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.
- Salmon caviar takes on a flavour profile of the conditions in which it is grown—ocean-grown is saltier, whereas freshwater caviar has a minerally and earthy flavour. Huon Ocean Trout Caviar has a firmer membrane than Huon Salmon Caviar.
- Salmon roe only becomes salmon caviar once it has been brined in a saltwater solution.
- Huon Salmon Caviar won produce awards including Gold at the 2016 Sydney Fine Food Awards.
- 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 Salmon Caviar was first produced in 2002 and the Huon Ocean Trout Caviar followed in 2019.

CAVIAR PROCESSING 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 - the product came about by accident when there was an oversupply of roe during a harvest in 2002!

Harvesting and producing caviar is a methodical process that requires skill, time and attention. The complex nature of the product makes Huon only one of two producers of salmon caviar in Australia.

Huon's ocean-grown caviar is harvested at the same time as the salmon and is subject to the prolificacy of reproductively-mature fish. Whereas, Huon's freshwater caviar is specifically grown and hand-milked at our Springfield hatchery. This process is painless for salmon broodstock which are returned to the hatchery ponds 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 brined in a saltwater solution at our Parramatta Creek processing facility. Huon hand cleans (with tweezers) every roe before it is packaged into jars in a room set at a constant 4 degrees.

Huon sells between 3,000-6,000 kilograms of Huon Salmon Caviar annually, primarily to markets across Australia.

