

Breviro Sturgeon & Caviar



Breviro farms Shortnose sturgeon (*Acipenser brevirostrum*) in a land-based closed containment system in New Brunswick. Ocean Wise has assessed their farming practices in accordance to the Monterey Bay Aquariums' criteria for sustainable aquaculture and it was found to be a **Best Choice/Ocean Wise approved**.

Breviro Caviar holds and rears one of the world's rarest sturgeon stocks - *Acipenser brevirostrum*. This sturgeon species is native to 19 rivers on the east coast of North America from the St. Johns river in Florida to the most northerly population in the Saint John river in New Brunswick, Canada.

The development of a large sturgeon fishery for caviar in 1873 on the east coast of North America led to the near extinction of sturgeon stocks by 1905. Caviar from the Brevirostrum sturgeon was the prized portion of this fishery, producing the most valuable caviar, a larger egg with light brown to dark brown coloration that was exported to Europe and Russia. The majority of the fishery was comprised of less valuable caviar from the Atlantic sturgeon which produced the smaller black grain caviar.

The traditional harvesting technique also provides sturgeon meat from each female sturgeon as the caviar is extracted. The meat from the sturgeon is a white boneless meat with a firm texture. It is a high value distinctive fish that provides all of the benefits of a fish protein with the added benefit of the firm texture, it is well suited to the white table cloth restaurant market.

In 1997, a research project was started to develop a captive bred stock of *Acipenser Brevirostrum* from the Saint John River population. Now, after 14 years of research and stock development, a significant captive stock of mature *Brevirostrum* sturgeon exists at Breviro Caviar Inc.