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BOGLE

WHITE CAVIAR



SELECTED *with Heart*



INSPIRED
by Luxury



THE MOST EXCLUSIVE

Caviar in the World



The widely renowned Russian and Iranian caviar, also called the black gold, have recently gained a new competitor, known in ancient Rome and Greece as “pearls of Aphrodite”.

Pearlish white roe also known as white or pearl caviar are the eggs of edible snail *Helix Aspersa Muller*.

Bogelgroup Gmbh is one of the largest companies engaged in breeding this type of snail in Central Europe.

Our farm is located in the middle of green Masuria District far away from cities and industrial facilities. The unique features of the fresh air and pure water in the area are the foundation of the excellent ecosystem that ensures Bogle White Caviar its authenticity and freshness and made it one of the most exquisite delicacies in the world cuisine.

White Caviar is our specialty.

NUTRITIONAL

Benefits

White caviar is a special and healthy nutritional product. It reduces development of heart diseases, prevents blood clots and improves blood flow. It is also known as a great aphrodisiac.

The eggs include not only high protein content, unsaturated fatty acids, vitamins A, D and E and vitamins from group B, including folic acid, but most of all – exogenous amino acids which the human body is not able to synthesize independently. The eggs also contain lysine, leucine, isoleucine and valine. Caviar of snail eggs also includes cysteine which, apart from detoxicating the body, is necessary for synthesis of proteins, creatine and has high antioxidant features. As well, white caviar contains minerals – phosphorus, zinc, magnesium, iodine, silicon and many more.

Calorific value of white caviar is only 31 kcal per 100 grams.



26 thousand eggs are needed to produce 1 kilogram of caviar. Each snail produces 100 eggs on average (which is equal to 5 grams). Each snail produces 100 eggs on average (which is equal to 5 grams). Breeders collect each egg (3-4 mm large) extremely gently. This can only be done manually and so results in a relatively high price for this exclusive product.

S U S T A I N B L E

Production



50 g | 100 g | 250 g
Expiry date: 6 months
Storage temp. +6°C to +9°C

Production of **white caviar** is a highly complex process and therefore there are very low amounts of it on the market, what in turn translates into its exclusiveness in availability.

The whole production is based on a modern technology maintaining the highest standards of hygiene and quality. In our farm we use only spring water and feed the snails with the highest quality food. We have direct control over every aspect of the lives of our snails, from breeding till manufacturing process.

After three stages of control and selection, white and silky eggs are collected, cleaned and transferred into appropriately prepared brines. Here, the caviar grows in flavor. Enthusiasts of this product state that its taste and smell is a pleasant mix of woods after fresh rain and forest mushrooms.

White caviar is a more crisp product with a clean finish and pleasant odor compared with typical fishy roe.

H O W *to Serve?*

White caviar is served similar to other caviars: on Russian pancakes, toasts, crunchy pancakes made of potatoes or zucchini, with creme fraiche, sprinkled with lemon juice. It tastes great on slices of scallops, sprinkled with lemon, a bit of olive with rosemary, pinch of salt and flaked lime peel. It can be a great decoration for various dishes, whatever chef's fantasy may be. It is also a nice additive to chocolate and deserts or an appetizer in connection with champagne or vodka.

White caviar has to be chilled and served at room temperature. It is not spread or mashed but delicately laid with a spoon, preferably made of nacre, turtle shell or gold.

White caviar is known in France as "caviar d'escargot". It is also popular on the tables of London, Moscow, Emirates, Japan and USA.

Exclusively, white caviar from Bogelgroup Gmbh is produced and available all year round.



A dark, stylized world map is centered in the background, rendered in a dark grey or black color against a black background. The map shows the outlines of continents and major landmasses.

WORLDWIDE
Delivery



BOGLE

WHITE CAVIAR

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