

Azerbaijan Fish Farm (AFF) is a pioneering sturgeon breeding and caviar production company based in Baku, Azerbaijan. AFF produces caviar under the brand name Baku Caviar, the first sustainable Caspian caviar brand in the world. A brand committed to caring for nature without compromising pleasure.

With a legacy of excellence in sustainable aquaculture practices, AFF is a leading provider of high-quality caviar sourced from 6 sturgeon species, 5 of which are indigenous to the Caspian Basin. Sturgeon varieties include *Huso huso* (Beluga), *Acipenser gueldenstaedtii* (Diamond Sturgeon), *Acipenser ruthenus* (Sterlet), and a crossbreed of Ship Sturgeon with Beluga (*Acipenser nudiiventris* x *Huso huso*), *Acipenser stellatus* (Sevruga), *Gueldenstaedtii baeri* (Osetra Finest).

Our production is based on the Caspian coast of the Neftchala region, on the very same spot where in 1954 the first sturgeon experimental facility was established. We practice eco-friendly and sustainable production protocols to meet sustainable certification status as well as BAP (Best Agricultural Practices). As a game-changing company, we pay a lot of attention to improving the neighborhood and turning ex-poachers into gamekeepers by providing jobs on the farms.

Azerbaijan Fish Farm prides itself on its commitment to environmental stewardship and the well-being of sturgeons. The company employs a combination of traditional and modern breeding techniques, utilizing state-of-the-art facilities such as Recirculating Aquaculture Systems (RAS), cage culture models, and seaside tanks.

Azerbaijan Fish Farm's flagship product, Baku Caviar, is renowned for its exceptional taste and quality. The company's unique capability to purge fish in the saltwater from the Caspian Sea before harvest ensures that Baku Caviar maintains its distinct flavor, reminiscent of wild catch caviar.

Azerbaijan Fish Farm is committed to creating a "happy growing" environment for sturgeons while adhering to sustainable aquaculture practices.

Baku caviar is pure caviar, non-GMO, containing no hormones, artificial additives, or artificial preservatives. Baku caviar consists of sturgeon roe and a very minimal amount of salt which acts as a natural preservative.

Quality is assured by ISO 22 000 (international food safety management system, that manages the safety of food for end-users) and AQTA (Food Safety Agency of Azerbaijan Republic) certifications.

Baku Caviar stands behind all our products with full traceability, from the farm to your table. Our aquaculture and processing meet the standards for legal international trade in caviar and sturgeon products. We adhere to the requirements of the Convention on International Trade in Endangered Species.

In alignment with its eco-friendly approach, Azerbaijan Fish Farm is dedicated to restoring and maintaining the biological diversity in the Caspian Sea. The company organizes sturgeon release events to save and strengthen highly endangered sturgeon populations. For every jar of caviar sold, Baku Caviar releases 10 sturgeon, contributing to the restocking of sturgeon populations endemic to the Caspian Sea. Baku caviar is pure caviar, non-GMO, containing no hormones, artificial additives, or artificial preservatives. Baku caviar consists of sturgeon roe and a very minimal amount of salt which acts as a natural preservative.

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