



**Bottarga (Mullet Roe & Tuna Roe)**


**Origin: Sardinia**




Bottarga di Muggine (Grated Mullet Roe)  
 Jar 40g / 70g / 1.3kg  
 Unit/Ctn: 24 / 24 / 1  
 Code: BG116-40 / BG117-70 / BG118-13  
 MOQ: 1 Ctn




Bottarga di Muggine (Grated Mullet Roe)  
 PVC Bag 250g / 500g  
 Unit/Ctn: 10  
 Code: BG119-250 / BG120-500  
 MOQ: 1 Ctn




Bottarga di Muggine (Whole Mullet Roe)  
 Vacuum Pack Unit/Ctn: 5kg (MOQ)  
 Size 40-70g Code: BG111  
 Size 70-100g Code: BG112  
 Size 100-130g Code: BG113  
 Size 130-170g Code: BG114  
 Size 170-200g Code: BG115  
 MOQ: 5 kg



Bottarga di Tonno (Grated Tuna Roe)  
 Jar 40g / 70g  
 Unit/Ctn: 24  
 Code: BG124-40 / BG125-70  
 MOQ: 1 Ctn



Bottarga di Tonno (Grated Tuna Roe)  
 PVC Bag 500g  
 Unit/Ctn: 10  
 Code: BG126-500  
 MOQ: 1 Ctn



Bottarga di Tonno (Whole Tuna Roe)  
 Vacuum Pack Unit/Ctn: 5kg (MOQ)  
 Size 100-150g Code: BG121  
 Size 200-500g Code: BG122  
 Size 1-3.5Kg Code: BG123  
 MOQ: 5 kg



Bottarga di Muggine is a specialty of Sardinia. It has concentrated flavor, powerful, briny but sweet taste of seafood. The texture is waxy, silky, sticky and chewy, like toffee. At the palate it is soft and creamy.

Color: Range from deep red-amber to brilliant translucent orange

Shelf-life: Refrigerated from 0° to +5° C for 12 months

Matching: Cut into thin slices, it is excellent match with fresh vegetables as an ingredient in delicious salads. Best enjoyed on crispy hot croutons with a thin layer of butter or sprinkled and grated over pasta dishes.



Bottarga di Tonno is a specialty of Mediterrean Sea. It has sharp briny flavor, fishy, salty, rich and intensely savoury. The texture is firm, sticky and smooth. At the palate it is strong, salty, soft and creamy.

Color: Range from deep grey-red to deep orange.

Shelf-life: Refrigerated from 0° to +5° C for 12 months

Matching: Much appreciated by gourmets, it becomes a superb ingredient when matched with skill and flair. It can be served cut into thin slices dressed with a drizzle of extra virgin olive oil, on warm crunchy croutons with cherry tomatoes, with fresh salads or grated and sprinkled over pasta dishes.



Certificates

- A system of quality management meets the requirements of the standard ISO 9001:2000
- A Kosher certificate
- A BRC certificate in compliance with the grade A of the BRC GLOBAL STANDARD – FOOD Safety Certification OHAS 18001:2007
- Certificate of Excellence

