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Awards for Australian salmon caviar producer

Editor, September 25, 2012



Boutique aquaculture farm Yarra Valley Caviar scooped three gold medals for its salmon and trout at the 2012 Sydney Royal Fine Food Show.

The farm, which is located at the base of the Rubicon River in rural Victoria, Australia, received gold for its rainbow trout, Arctic char (which will be available on the market mid-next year) and its Atlantic salmon.

General manager Mark Fox said that after having much success with its Atlantic salmon caviar, it was humbling to be rewarded for its salmon and trout, particularly given the company only launched its rainbow trout on the market a matter of weeks ago.

“To take out gold for all three of our fresh fish products, particularly when the trout is such a new product for us is great validation of the work we put into ensuring our fish are farmed as naturally as possible and under the best conditions we can provide,” said Fox.

National business development manager Nick Gorman said the company was confident the trout would set a benchmark in Australia, and to be recognised for that is very rewarding.

“We want to provide the best products on the market and this sort of credibility is invaluable for us in proving just that. We’re committed to following strict organic guidelines and will continue to do that for all of our products and it’s great to see the quality of the products is reflected through that.”

The award wins will be officially recognised at a function as part of the Crave Sydney International Food Festival in Sydney on 25 October.

Yarra Valley’s caviar products are from salmon which are hand-milked under

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a natural anaesthetic of clove oil. The freshwater Atlantic salmon are then returned to their ponds at the base of the Rubicon River to spawn again the following year.

Its products include a limited edition 'Autumn Harvest' of salmon pearls, which is a premium line of roe from young salmon, who have never been milked before.

The caviar is taken as it comes from the salmon after milking and simply brined on site at the farm using Murray River pink salt flakes and organic sugar, and packaged in 40g traditional tins.



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