

## Caviar vs Roe (vsdiff.com)

Aspect	Caviar	Roe (non-sturgeon)
Primary source	<b>Sturgeon species</b> (typically beluga, osetra, sevruga)	<b>Various fish</b> (salmon, trout, lumpfish, flying fish)
Processing	Salted and lightly blended; <i>malossol</i> (low-salt) grades common	Often cured, smoked, pasteurized, or packed with brine
Flavor profile	Complex, buttery, umami-rich; <b>nuanced</b> terroir notes	Brighter, fishier, or sweet depending on species
Texture	Large, intact eggs with <b>creamy pop</b>	Ranges from <i>popping pearls</i> to crumbly flakes
Typical price	High — approximate market: <b>\$100-\$10,000+/kg</b> depending on species and grade	Low to mid — approximate market: <b>\$20-\$300+/kg</b>
Sustainability concerns	High risk historically; regulated aquaculture improving outlook	Varies by species; some sustainable fisheries, some overfished

Source: <https://vsdiff.com/caviar-vs-ro/>