



OFFICIAL RULES

WORLD CAVIAR AWARDS

PARIS 2026

Applicable to the edition of the World Caviar Awards held in Paris in 2026.

1. General principles of the competition

The World Caviar Awards bring together producers and merchant-refiners from the world's leading caviar-producing countries in order to distinguish, under strict and independent conditions, the finest caviars entered into the competition. The competition is exclusively dedicated to farmed caviar. Farms must provide their CITES number, and merchant-refiners must provide the CITES references corresponding to the products entered.

For the Paris 2026 edition, admitted companies participate directly in the official competition.

2. Registration and participation

To guarantee the quality of the tastings and the smooth running of the competition, the Paris 2026 edition is limited to a maximum of **50 farms and 50 merchant-refiners**.

Registrations will close as soon as these capacities are reached. Admitted companies shall send their caviars according to the terms and deadlines communicated by the organization.

3. Jury and tasting conditions

Tastings are organized on the day of the competition behind closed doors, blind, and under the supervision of a bailiff (*huissier de justice*).

Two separate panels evaluate the caviars entered by the farms and by the merchant-refiners. The juries are composed of chefs, testers, producers, merchants, and experts recognized for their expertise.

- Exclusively blind tasting;
- Identification of products by numbering;
- Comparison of caviars by species/origin;
- Identical service conditions for all products.

4. Official scoring protocol

The scoring protocol remains identical to that of previous editions. Each caviar is evaluated on **100 points**, broken down into three criteria:

- **Appearance: 35 points** – color, shape, and size of the eggs;
- **Texture : 30 points** – firmness of the eggs, grain separation (*grainage*), and mouthfeel;
- **Taste : 35 points** – egg/salt balance, aromatic power, and persistence.

5. Ranking and awards – 2026 rule

Starting from the 2026 edition, for each species or origin of fish (Oscietra, Baeri, Beluga, Sevruga, Hybrids, etc.), only the top three products will be officially awarded and publicly announced.

The full ranking for each category is established and retained by the organization. This rule aims to enhance the prestige of the medals, provide clear communication to the media, buyers, and consumers, and further showcase the excellence of the distinguished products.

- **Gold Medal**
- **Silver Medal**
- **Bronze Medal**

6. Distinctions awarded to laureates

Each podium winner will receive:

- An official medal
- An official HD "Gold", "Silver", or "Bronze" logo bearing the year 2026
- The right to use this distinction on their packaging, communication media, websites, and commercial documents.

7. Official schedule of the day

The program for the Paris 2026 edition is organized according to the following schedule:

BEHIND CLOSED DOORS

9:30 AM – 2:30 PM – Tastings for the two categories: farms and merchant-refiners

OPEN TO THE PUBLIC

6:00 PM – Doors open to the public & Official photo

6:30 PM – Cocktail

8:00 PM – Gala dinner, with the official award ceremony.

8. Gala dinner and participation of the Maisons

Registration for the competition includes the services specified in the commercial presentation of the 2026 edition. Participating houses may also reserve a private table of ten people for their clients and partners, or combine this presence with a sponsorship package according to the offers provided by the organization.

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The World Caviar Awards Commitment

The mission of the World Caviar Awards is to recognize excellence, ensure a fair comparison among caviars of the same species, and strengthen the international value of the distinctions awarded.

The Paris 2026 edition preserves the historical tasting and scoring protocol while evolving public recognition around a clear principle: Gold, Silver, and Bronze for the three best caviars of each origin.

9. Final and binding nature of registrations and non-refundable conditions

Any registration, reservation, or participation in the World Caviar Awards—whether concerning a producer farm, a merchant-refiner, a partner, a sponsor, or an individual participant—becomes firm and definitive as soon as it has been validated by the organization and invoiced.

The invoiced and paid amounts cannot be subject to any adjustment, reduction, cancellation, or refund at the initiative of the participant, regardless of the circumstances of their withdrawal, subject to mandatory applicable legal provisions.

Regarding the official competition, once the caviars have been registered in their respective category — Producer Farms or Merchant-Refiners — and included in the tasting schedule of one of the two official juries, their entry becomes irrevocable.

No withdrawal, replacement, or cancellation of caviar may be requested after this validation.

No refund, total or partial, will be granted in the event of withdrawal, no-show, or participant cancellation decision, subject to mandatory applicable legal provisions.

Validation of the registration implies full and unreserved acceptance of these conditions.

10. Cancellation, Postponement, and Termination

In the event of cancellation, postponement, or prohibition of an event by legal or regulatory provision, or by court order, the parties shall consult to agree on a reallocation of the services and supplies planned for the edition concerned.

Failing an agreement, the contract may be terminated with respect to the services that have become moot, without compensation on either side, subject to mandatory applicable legal provisions.

Laurent MORIN

President / CEO - French Caviar SAS

Founder & CEO - World Caviar Awards

A handwritten signature in blue ink, appearing to be 'LM', is written over a faint, light blue rectangular stamp. The signature is stylized and cursive.