

fish eggs

<https://www.agoramores.com/permaculture/aquaponics/fish-eggs>

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For eating

Sturgeon roe ([Caviar](#): Beluga, Ossetra, Sevruga, Baeri)

- [Salmon roe \(Ikura\)](#)
- [Trout roe](#)
- [Flying fish roe \(Tobiko\)](#)
- [Capelin roe \(Masago\)](#)

- [Herring](#) roe (Kazunoko)
- Cod roe (Tarako, Mentaiko)
- Paddlefish roe
- Bowfin roe
- Lumpfish roe
- Whitefish roe
- Mullet roe (Bottarga)
- Hilsa roe
- Amberjack roe

For pets

non lethal

Yes, some types of fish roe can be harvested without killing the fish. There are several non-lethal methods now used, especially in [aquaculture](#) and for certain species:

- **Stripping and Milking:** For fish like salmon, trout, herring, and some sturgeon, [eggs](#) can be collected by gently massaging (stripping or milking) the abdomen to release the roe. This process does not harm the fish, allowing them to continue living and reproducing.
- **No-Kill Caviar Methods:** For sturgeon (the source of true caviar), newer methods include hormone-assisted "milking," where a protein is injected to loosen the eggs, or the Vivace method, which uses a calcium solution bath to stabilize the roe after extraction. Another technique is a minor surgical procedure (C-section) to remove the eggs, after which the fish is sewn up and allowed to recover. These methods are designed to keep the fish alive and productive for multiple harvests.
- **Sustainable Fish Farming:** Many farmed fish, especially salmon and trout, are routinely milked for their roe without being killed.

While these non-lethal methods are increasingly common, especially for farmed fish, traditional roe harvesting for many wild species still involves killing the fish. The adoption of humane, no-kill techniques is growing, particularly for sustainability and conservation reasons, but it is not yet universal for all types of edible fish eggs.

Merged Segment (.review/organized/F/Fish Eggs.md)

power: moderator: reference: tags: [] date created: Thursday, June 19th 2025, 11:32:13 pm date modified: Wednesday, August 6th 2025, 2:05:20 am time created: Thursday, June 19th 2025, 11:32:13 pm last update: Thursday, August 7th 2025, 9:27:10 pm created: 2025-06-19T19:32 updated: 2026-06-28T00:50

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