

Truffle

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We use the most delicious hypogeal mushroom in the world, to prepare truffle specialties for true experts, following the vocation of our territory, homeland of the prized white truffle of Alba.

All truffle products are ready-to-use and easy to utilize and contain no colorants or preservatives.

Gluten free.











Mushroom and truffle cream with Piedmont White Truffle



Refined cream prepared with mushrooms, white truffles and black truffles. Ideal to prepare canapés and appetizers, as a dressing for pasta or rice dishes, or in combination with main courses of meat or eggs.

Code	CSC634
Net weight	90 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	399











Butter with Tuber Aestivum truffle



Tasty butter prepared with piedmontese milk, flavored with Tuber Aestivum truffle. It can be kept out of the fridge until the opening. Perfect as a base for canapés, pasta or rice first courses, meat or egg dishes.

Code	CSC635
Net weight	80 g
Units per carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	399













Mayonnaise with Tuber Aestivum truffle



Velvety mayonnaise enriched with truffle, a full flavor ideal to spread on bread or in combination with meat or egg dishes.

Code	CSC1501
Net weight	90 g
Units per carton	12/18
Shelf life	1 year
N° ct/pallet 120x80	342
N° ct/pallet 120x100	399









Anchovy and Tuber Aestivum truffle spread



Creamy anchovy sauce with Tuber Aestivum truffle. It is excellent in accompaniment to boiled vegetables or egg dishes.

Code	CSC623
Net weight	90 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	399







Tuber Aestivum truffle flavored salt



Coarse-grained salt enriched with Tuber Aestivum truffle flakes, ideal to garnish main courses based on roasted meat or eggs. It is also excellent for enriching sauces and condiments for pasta or rice dishes.

Code	CSC1504
Net weight	100 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	399



Acacia honey flavored with Tuber Aestivum truffle



Sweet acacia honey enriched with Tuber Aestivum truffle. An interesting and appetizing mix, ideal to match with a wide range of cheeses and for original canapés.

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Fondue with Tuber Aestivum truffle



Cheese-based cream flavored with Tuber Aestivum truffle. It is ideal for seasoning first courses based on egg pasta, stuffing vol-au-vents, or for garnishing canapés and second courses based on roasted meat.

Code	CSC6381
Net weight	140 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











Parmigiano Reggiano and Tuber Aestivum truffle spread



Cream based on D.O.P. Parmigiano Reggiano cheese and Tuber Aestivum truffle. Delicious as a dressing for pasta or rice dishes.

Code	CSC678
Net weight	150 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











•◆• Truffle •◆

Tomato, truffle and mushroom bruschetta



Tasty sauce made with tomatoes, truffle and mushrooms. Excellent to prepare appetizing canapés and as an accompaniment to meat.

Code	CSC1524
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336







Truffle and mushroom pesto



Tasty pesto based on mushrooms and truffle. Ideal to prepare delicious appetizers, to season risotto, and as an accompaniment to meats.

Code	CSC1529
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336









Basil pesto with black truffle



Fine pesto with a very aromatic taste prepared with a high percentage of basil plus the addition of Black Truffle. An ideal dressing for all types of pasta and risottos; it is a delicious finish to accompany meat dishes, on the eggs and to embellish tartines and canapés.

Code	CSC6419
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











Truffle flavored olive oil with Tuber Aestivum



Exquisite olive oil flavored with Tuber Aestivum truffle. Delightful as a condiment for pasta and rice dishes and meat dishes. Excellent to embellish egg-based specialties.

Code	CSC590
Net weight	100 ml
Units per carton	12/26
Shelf life	2 years
N° ct/pallet 120x80	312
N° ct/pallet 120x100	384











Single serving

Blueberry preserve







Extra jam prepared with blueberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt. It goes very well with roasted meat.

C	SC3905
	45 g
	24/18
	3 years
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Extra jam prepared with peaches and brown sugar. Ideal to spread on bread, in combination with fresh cheese or to garnish desserts and yogurt.

Code	CSC3305
Net weight	45 g
Units per carton	24/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











Strawberry preserve







Extra jam prepared with strawberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt.

Code	CSC3105
Net weight	45 g
Units per carton	24/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	366









Apricot preserve with stevia Wegen

Fruit jam sweetened with stevia. Few calories and a lot of taste, also suitable for vegetarians and vegans thanks to the use of agar-agar, a natural seaweed with gelling power, replacing the pectins of animal origin. Ideal for garnishing desserts, ice cream and yogurt.

Code	CSC3371
Net weight	45 g
Units per carton	24/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	366







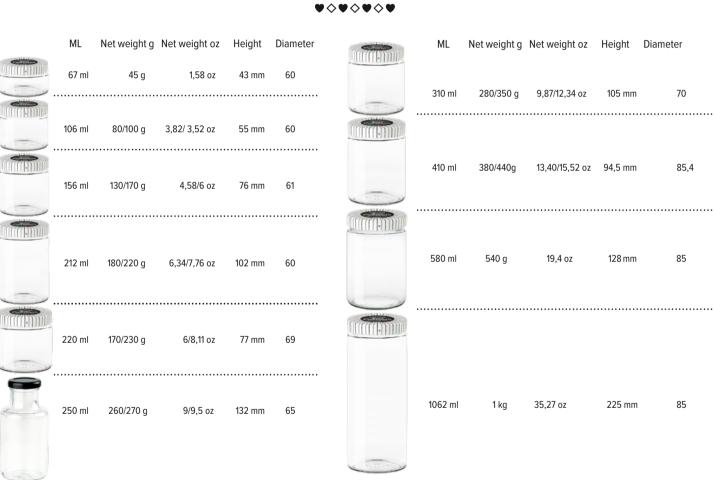


average fruit quantity in 100 g (percentage may vary according to the production's lot)

^{**} average kilocalories value in 100 g

KEYS











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