



Trutas
DEL NUEVO MUNDO



ARGENTINE BLACK TRUFFLE

> CAREFULLY HARVESTED IN ESPARTILLAR - ARGENTINA <

DISCOVER A NEW TRUFFLE WORLD



TRUFFLES WITH PASSION

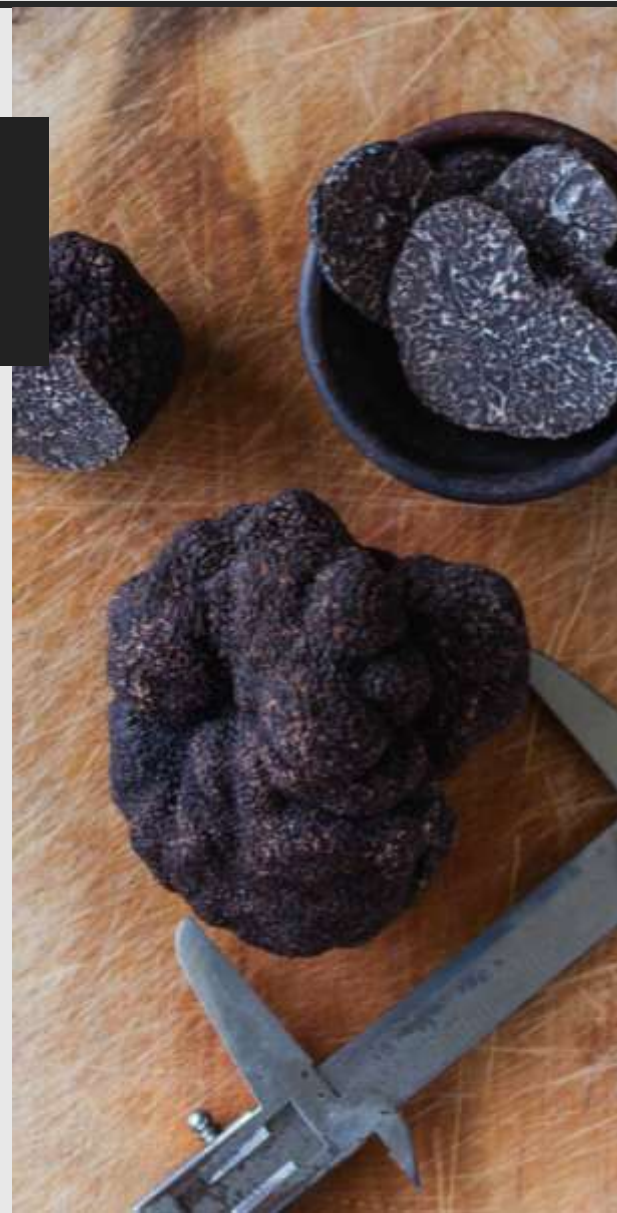
Since 2012

We are dedicated to the production of one of the finest edible mushroom: Black Truffle (*Tuber melanosporum*)

In our truffiere, 50 hectares with more than 20.000 inoculated trees (*Quercus robur* & *Quercus ilex*),

each winter we responsibly harvest the "black diamond", since the discovery of our first truffle in 2016.

Now we look forward to building long term relationships world-wide to deliver our treasures, into trustworthy hands.





Trufas
DEL NUEVO MUNDO

OUR TRUFFIÈRE



LOCATED IN
ESPARTILLAR TOWN



GUARANTEED FRESHNESS

Our location let us reach the main international airport of Argentina in the same day in which truffles are harvested. Making sure that truffles can reach the main cities of the world with intense aroma.



BA

BUENOS AIRES AIRPORT

we are 500 km away from Ezeiza international Airport





OUR TRUFFLES

CERTIFIED TUBER MELANOSPORUM
Analyzed with PCR technique by INTECH.

Scientific analysis of our truffle with a public institution (INTECH), with PCR technique in order to certify the species of the truffles that we harvest

**DOWNLOAD
CERTIFICATION**





HARVEST TIME

LATE JUNE - TILL END OF AUGUST

We discover our best truffles during this season.

Our team walk in all our truffière every day looking for treasures.



ARGENTINE BLACK TRUFFLE



TRUFFLES TREACABILITY

WE KNOW THE STORY OF EACH OF OUR TRUFFLES
Specialized software to track truffle since they are harvest in our truffiere.



OUR TRUFFLE WORLD





FRESHNESS

POST HARVEST IN ORIGIN

Everyday harvested truffles are cleaned and classified in origin, the same day that they are harvested

SAFETY

AUTHORIZED ESTABLISHMENT

Our establishment is in compliance with sanitary regulations.
R.N.E 02-041.127
(National Establishment Registry)

GRADING

INTERNATIONAL STANDARD

Classified following UNECE
STANDARD FFV-53



QUALITY IS OUR
HALLMARK

HACCP CERTIFIED

We make sure that our truffles follow a certified process post-harvest in which we assure food safety

**DOWNLOAD
CERTIFICATION**



**INOCUIDAD
ALIMENTARIA
HACCP**

DC/QAH 000/0

HACCP - 24

IRAM NM 323:2010

Acondicionamiento y envasado de trufas

TRUFFLES GRADING



EXTRA CLASS

More than 20 grams.
Whole pieces fully ripe.
Rounded shape

FIRST CLASS

More than 10 grams.
Whole pieces fully ripe.
Irregular shape

PIECES CLASS

More than 25 grams.
Fully ripe piece, with good shape
Cutted nicely

SECOND CLASS

More than 5 grams.
Whole truffles, pieces and small pieces.
Maduration defects and insect damages are allowed.

ARGENTINE BLACK TRUFFLE

EXTRA CLASS



INTENSE AROMA &
ROUNDED SHAPE

For demanding gourmands.

OUR TRUFFLE WORLD



FIRST CLASS



INTENSE AROMA &
IRREGULAR SHAPE
Ideal when just aroma matters.

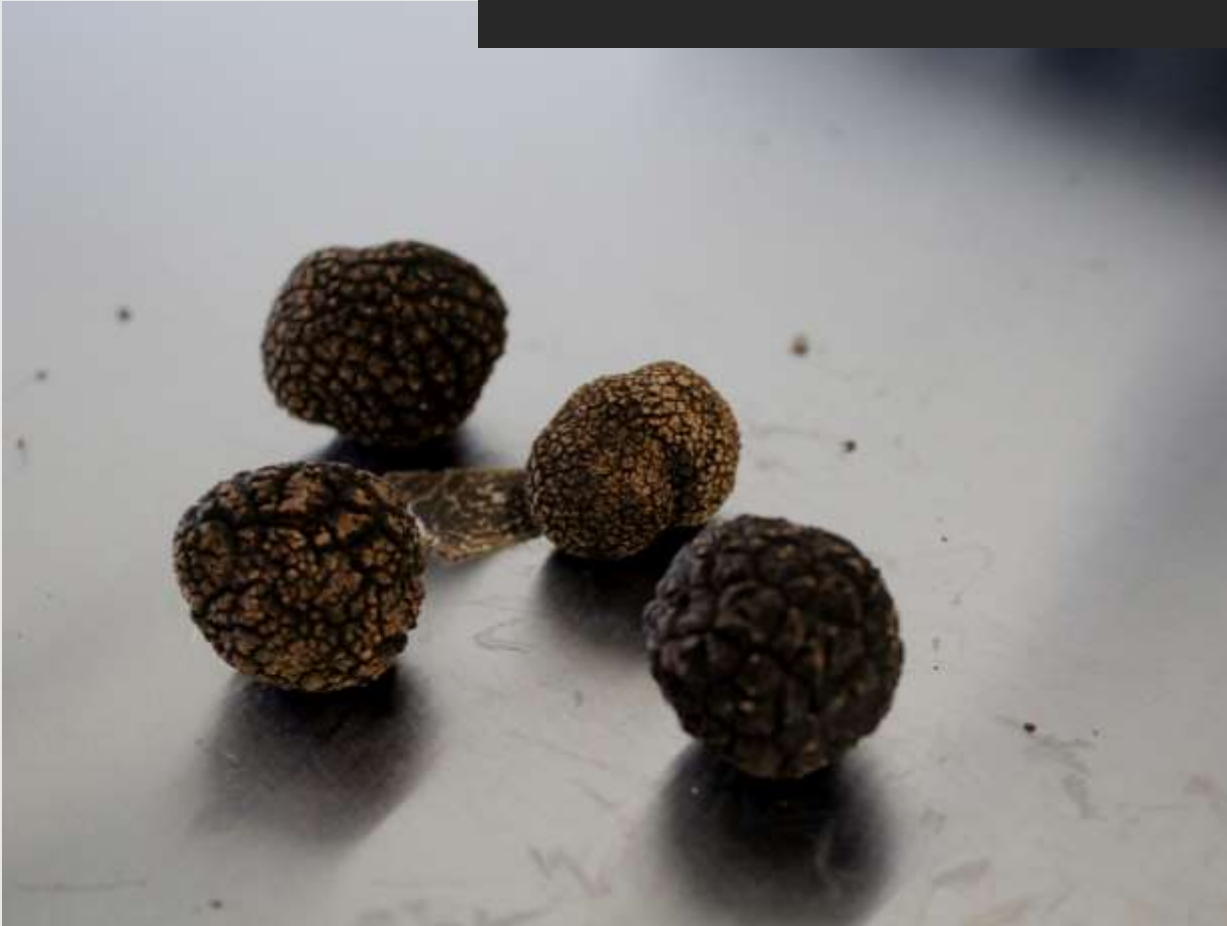
PIECES



A FULLY RIPE CUT WITH GOOD SHAPE AND SIZE
For those that don't take care of shape, but still want an intense aroma.



SECOND CLASS



SMALL WHOLE TRUFFLES
& SMALL PIECES
for preparations in the kitchen.

WE DELIVER A UNIQUE & FRESH AROMA

OUR TRUFFLES ARE CAREFULLY
PACKED AND REFRIGERATED.
Minimum order: 10 kg.



DUN



(01)97798364760031

Shipping Specifications



EXTERNAL DIMENSIONS (mm): 645 x 568 x 505

PACKAGING WEIGHT (Kg): 13

NET WEIGHT (Kg): 10 or 15

TOTAL WEIGHT (Kg): 23 or 28

OUR PACKAGING KEEP TRUFFLES REGRIGARATED (2°C - 8 °C) DURING TRANSPORTATION.



ARGENTINE BLACK TRUFFLE

WILLING TO EXPLORE THE WORLD
FROM ARGENTINA



OUR TRUFFLES ALREADY LANDED IN



JOIN OUR TRUFFLE WORLD

ARGENTINE BLACK TRUFFLE



THANK YOU!

ARGENTINE BLACK TRUFFLE • BUENOS AIRES

LET 'S GET IN CONTACT



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