

# GIULIANO TARTUFI®

USA  
*Selections*



# GIULIANO TARTUFI®

A company created from a thought, from a way of being

"I followed my passion, something you cannot force or hide. Now as then, I am still the same...  
the one with a dog, a moped and a vanghino"

*Giuliano Martinelli*



SEE OUR  
SUPPLY CHAIN



GIULIANO TARTUFI

GIULIANO TARTUFI



## The Company



L'Azienda Giuliano Tartufi nasce da un hobby e da una passione di un giovanissimo Giuliano Martinelli che, già nei primi anni 80', prima di iniziare il turno in fabbrica, andava ogni mattina nei boschi a cercare tartufi insieme alla sua inseparabile cagnolina.

Dal 1991 Giuliano decide di seguire la sua passione per dedicarsi esclusivamente alla ricerca e alla vendita di Tartufo fresco, prima realizzando i prodotti in un piccolo laboratorio di Pietralunga e subito dopo iniziando a partecipare ad alcune delle più importanti fiere italiane del settore: si specializzerà così nella commercializzazione di Tartufo fresco e nella produzione di specialità alimentari a base di Tartufo.

L'obiettivo della Giuliano Tartufi è ed è sempre stato, quello di trasmettere a tutti la propria passione per il Tartufo, portando le tradizioni culinarie e la tipicità del suo territorio in tutto il mondo.

La Giuliano Tartufi infatti esporta in moltissime nazioni e si impegna ogni giorno affinché i suoi valori siano trasmessi e "sposati" da tutti i suoi partner nazionali ed internazionali: non a caso l'elemento grafico che rappresenta l'azienda è un anello di tartufi, un vero e proprio simbolo di amore eterno ed indissolubile per il Tartufo.

Ecco le tappe del nostro percorso:

Nel 1981 Giuliano inizia l'attività di Tartufaio e nel 1991 si cimenta nei primi esperimenti di conserve alimentari come ditta individuale ed avviene il lancio della prima linea di prodotti alimentari al Tartufo.

Nel Maggio 1999 prende vita la Giuliano Tartufi sas con cui inizia il progetto della nuova sede.

Nel 2001 Giuliano Martinelli, insieme a sua sorella Matilde, inaugura orgoglioso il nuovo stabilimento nella zona industriale di Pietralunga.

Nel 2002 la società si trasforma in srl e vengono implementare nuove e raffinate metodologie di produzione industriali ed artigianali.

Nel 2006 vede la nascita della nuova effigie dell'azienda: l'anello composto da tartufi bianchi e neri.

Nel 2014 avviene il lancio del Concept Store La Bottega del Tartufo <https://labottegadel tartufo.it> negozio monomarca altamente specializzato nella vendita di tartufo fresco e conservato.

Nel 2015 vengono conseguite dalla Giuliano Tartufi le certificazioni IFS e BRC.

Nel 2017 si attua un ulteriore ampliamento strutturale dell'azienda con un conseguente notevole incremento della capacità produttiva.

Nel 2019 il nostro prodotto Spolverata® di Tartufo viene premiato come prodotto più innovativo dell'anno in diverse parti del mondo: Dubai (Gulfood, Febbraio 2019), Parma (Cibus Connect, Maggio 2019) ed Olanda (Fiera Food Vabkeurs Specialiteiten, Netherlands 2019).

Nel 2020 Giuliano Martinelli viene nominato Cavaliere della Repubblica per il suo impegno professionale e nel sociale. Nel frattempo l'azienda continua la sua crescita e diventa la Giuliano Tartufi spa e prende vita il progetto del Truffle Carosello, la full immersion esperienziale rivolta a tutti coloro che vogliono scoprire di più riguardo questo mondo misterioso.

Nel 2021, in concomitanza del 40° anniversario nel settore dei tartufi freschi e del 30° come azienda di trasformazione, iniziano i lavori per il nuovo stabilimento.

PIETRALUNGA - UMBRIA - ITALIA



The company Giuliano Tartufi was born from the hobby and the passion of a very young Giuliano Martinelli who, already in the early 80's and before starting his shift at the factory, used to go every morning into the woods to hunt truffles together with his inseparable dog.

Since 1991 Giuliano decides to follow his dream to devote himself exclusively to hunt and sell fresh truffles. Firstly by manufacturing the products in a small laboratory in Pietralunga, and immediately afterwards by starting to participate to some of the most important Italian exhibitions in this business field: he specializes this way in marketing fresh truffles and in producing food specialties based on truffles.

The goal of Giuliano Tartufi is and always has been sharing to everyone its passion for truffles, by bringing the culinary traditions and the typicalities of its land all over the world.

As a matter of fact Giuliano Tartufi exports to many countries and is committed every day to ensure that its values are transmitted and "married" by all its national and international partners: it is no coincidence that the graphic element that represents the company is a ring of truffles, a real symbol of eternal and indissoluble love for the truffle.

Here below the stages of our journey:

In 1981 Giuliano starts the truffle hunting business and in 1991 ventures by himself into the first experiments of canned food: the very first line of food products with truffles is launched.

In May 1999 Giuliano Tartufi s.a.s. (limited partnership) comes to life, and with it the project of a new headquarter.

In 2001 Giuliano Martinelli, together with his sister Matilde, proudly inaugurates the new plant in the industrial area of Pietralunga.

In 2002 the company turns into a s.r.l. (LLC), while new and refined industrial and artisanal production methods are implemented.

2006 sees the birth of the company's new logo: a ring made up of black and white truffles.

In 2014 the launch of the Concept Store "La Bottega del Tartufo" takes place <https://labottegadel tartufo.it> an attractive single-brand shop highly specialized in the sale of fresh and preserved truffles.

In 2015 Giuliano Tartufi obtains for the first time IFS and BRC certifications.

In 2017 a further facilities expansion takes place, with a consequent significant increase in the production capacity.

In 2019 our Truffle Spolverata® is awarded as the most innovative food product of the year in different parts of the world: Dubai (Gulfood, February 2019), Parma (Cibus Connect, May 2019) and Holland (Food Vabkeurs Specialiteiten, October 2019).

In 2020 Giuliano Martinelli is appointed "Cavaliere della Repubblica Italiana" (Knight of the Italian republic) for his professional and social commitment. In the meantime, the company continues its growth and becomes Giuliano Tartufi S.p.A. (LTD). The Truffle Carosello project starts: a full experiential immersion aimed to all those who want to find out more about this mysterious world.

In 2021, in coincidence with the 40th anniversary in the fresh truffle sector and the 30th as a processing company, the works for a new plant begin.





W I N T E R

from December to February



Black Truffle is collected, or better "hunted", in the period from December 15th to March 15th: in the middle of the cold season, when it becomes with no doubt the protagonist of winter recipes and holidays.



**BLACK TRUFFLE**  
*Tuber melanosporum*

Black truffle prefers calcareous or calcareous-clayey soils with a skeleton component, which means a soil rather composed of gravel, rock and rubble. This variety of truffle is widespread in Italy (in the areas of Norcia and Spoleto in Umbria, in Abruzzo, in Calabria, in Basilicata and in Piedmont) but it can also be found in France in the area of Périgord (that's why it's also called "Truffe du Périgord"), where it is well known and finds great attention in cooking.

Prized Black Truffle, also known as Norcia Black Truffle, has a delicate and pleasant almost sweetish aroma. Its dimensions are variable, but may reach and sometimes exceed those of an apple.

Thanks to its pleasant and very aromatic aroma, and its very particular-towards sweetish-taste, Black Truffle is much appreciated on gourmet tables. Also because it holds up very well when cooked and lends itself perfectly to enriching stuffed pasta, risotto, sauces and roasts.



Gets hunted in Autumn from the last Sunday of September to December 31st. Prices vary according to size and availability, which depends a lot on the season and the weather, where rain has a big impact.



For the development of the White Truffle the soil must be silty, relatively fertile, and with a correct balance between clay and sand. It is usually located at the bottom of a valley, but sometimes also in hilly and wooded areas. The regions known and rich in white truffles are mainly around Piedmont, Umbria, Marche and Molise.



Is the most precious variety of truffle. Featured by a clear and smooth surface, a complex and harmonious aroma and a delicate flavor with light hints of garlic. The dimensions of White Truffles may vary a lot: from those of a walnut up to those of a large apple (and exceptionally beyond).



Should preferably be enjoyed raw: in many possible pairings, to enhance its flavor and aroma. It is a must to upgrade delicate dishes such as risotto, fresh egg pasta, eggs (especially fried), raw meat and fondue.



**WHITE TRUFFLE**  
*Tuber magnatum Pico*



Gets hunted in Autumn from the last Sunday of September to December 31st. Prices vary according to size and availability, which depends a lot on the season and the weather, where rain has a big impact.



Is the most precious variety of truffle. Featured by a clear and smooth surface, a complex and harmonious aroma and a delicate flavor with light hints of garlic. The dimensions of White Truffles may vary a lot: from those of a walnut up to those of a large apple (and exceptionally beyond).



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Should preferably be enjoyed raw: in many possible pairings, to enhance its flavor and aroma. It is a must to upgrade delicate dishes such as risotto, fresh egg pasta, eggs (especially fried), raw meat and fondue.



**SUMMER TRUFFLE**  
*Tuber aestivum Vitt.*



It is hunted in quite large quantities (weather permitting) in the spring period, between January and April. To the least experienced, Bianchetto Truffle, or often called "Marzuolo" may look very similar to White truffle.



Bianchetto Truffle prefers sandy, sandy-loamy and calcareous-clayey soils, and grows mainly in deciduous and coniferous woods. This variety of truffle is very common both in Italy (particularly in Tuscany, Marche, Umbria, Lazio and Southern Italy) and in Europe.



The aroma of Bianchetto Truffle is more tenuous at the beginning and becomes more intense when fully ripened. At this point, it gets stronger and more pleasant tones that vaguely recall the scent of garlic. Its dimensions are generally small (and may vary from those of a hazelnut to those of a chicken egg).



Thanks to its very intense taste, small quantities of Bianchetto truffle are enough to upgrade any dish. It can be used raw in thin slices, to give flavor to hot dishes, or during the creaming of pasta and risotto, together with butter and cheese. Last but not least, Bianchetto lends itself very well to the preparation of creams and sauces.

S P R I N G

from February to April

S U M M E R

from May to September

from October to December

A U T U M N

<b>1</b>	<b>TRUFFLE SAUCES</b> <i>Salse Tartufate</i>
<b>3</b>	<b>TRUFFLE SPECIALITIES</b> <i>Specialità al Tartufo</i>
<b>8</b>	<b>TRUFFLE STREET FOOD AND FUSION</b> <i>Street food e Fusion al Tartufo</i>
<b>10</b>	<b>TRUFFLE DRIED CONDIMENTS AND POWDER DRESSINGS</b> <i>Spolverate al Tartufo</i>
<b>12</b>	<b>OILS AND VINEGARS WITH TRUFFLE</b> <i>Olii ed Aceti al Tartufo</i>
<b>16</b>	<b>LUXURY PREMIUM CONDIMENTS WITH TRUFFLE</b> <i>Premium al Tartufo</i>
<b>18</b>	<b>FIRST COURSES WITH TRUFFLE</b> <i>Primi piatti al Tartufo</i>
<b>20</b>	<b>SAVOURY SNACKS WITH TRUFFLE</b> <i>Snack salati al Tartufo</i>
<b>22</b>	<b>SWEET SNACKS WITH TRUFFLE</b> <i>Snack dolci al Tartufo</i>
<b>23</b>	<b>ONLY TRUFFLES</b> <i>Solo Tartufo</i>
<b>25</b>	<b>GIFT SETS</b> <i>Confezioni regalo</i>
<b>28</b>	<b>ACCESSORIES</b> <i>Accessori</i>
<b>29</b>	<b>MARKETING MATERIALS</b> <i>Merchandising</i>





**SAT**  
**TRUFFLE SAUCE**  
ITA | Salsa Tartufata  
50g / 80g / 130g / 180g / 500g





**CRT**  
**TRUFFLE CREAM**

ITA | Salsa Tartufata

80g / 130g / 160g / 460g



**SNT**  
**BLACK TRUFFLE SAUCE**

ITA | Salsa nera al Tartufo

80g / 500g



**LAT**  
**MUSHROOMS AND TRUFFLE SAUCE**  
**7% OF TRUFFLE**

ITA | Salsa funghi e tartufi 7% di Tartufi

180g



**STB**  
**SAUCE WITH WHITE TRUFFLE**

ITA | Salsa con Tartufo Bianco

80g / 130g / 470g



## BURN

SPECIALTY BASED ON BUTTER AND SUMMER TRUFFLE

ITA | Specialità a base di Burro e Tartufo Estivo

75g / 430g





PTB

PORCINI MUSHROOMS AND WHITE TRUFFLE CREAM

ITA | Crema di funghi porcini e Tartufo bianco

45g / 80g



PPT

PARMESAN AND BIANCHETTO TRUFFLE CREAM

ITA | Specialità con Parmigiano Reggiano  
e Tartufo bianchetto

45g / 80g / 170g / 470g



COT

OLIVES AND TRUFFLE CREAM

ITA | Crema di Olive e Tartufo Estivo

80g





**SAL<sup>FIN</sup>**  
**FINE SALT WITH SUMMER TRUFFLE**  
 ITA | Specialità a base di sale fino e Tartufo estivo

30g / 50g / 100g / 200g



**SAL<sup>GR</sup>**  
**COARSE SALT WITH SUMMER TRUFFLE**  
 ITA | Specialità a base di sale grosso e Tartufo estivo

30g / 50g / 100g / 200g



**SFP100<sup>FIN</sup>**  
**FINE SALT WITH BLACK TRUFFLE**  
 ITA | Specialità a base di sale fino e Tartufo nero pregiato

100g



**SAL60B**  
**GREY SALT FROM GUÉRENDE WITH SUMMER TRUFFLE**  
 ITA | Specialità a base di sale grigio di guérande e Tartufo estivo

60g



**SGP60**  
**GREY SALT FROM GUÉRENDE WITH BLACK TRUFFLE**  
 ITA | Specialità a base di sale grigio di guérande e Tartufo nero pregiato

60g



**SAL60R**  
**HIMALAYA PINK SALT FROM WITH SUMMER TRUFFLE**  
 ITA | Specialità a base di sale rosa dell'Himalaya con Tartufo estivo

60g



**SAL60S**  
**WHITE SICILY SALT WITH SUMMER TRUFFLE**  
 ITA | Specialità a base di sale bianco di Sicilia e Tartufo estivo

60g

SAL90RM

Grinder

HIMALAYA PINK SALT WITH SUMMER TRUFFLE

ITA | Sale rosa dell'himalaya e Tartufo estivo

90g

*Grinder*





# Grinder



SAL50NM

Grinder

**BLACK SALT FLAKES FROM CYPRUS WITH  
SUMMER TRUFFLE**

ITA | FIOCCHI di sale nero di cipro e Tartufo estivo

80g



SAL50BM

Grinder

**WHITE SALT FLAKES FROM CYPRUS WITH  
WHITE TRUFFLE**

ITA | FIOCCHI di sale bianco di cipro e Tartufo bianco

80g



SAL80GM

Grinder

**GREY SALT FROM GUÉRANDE WITH  
SUMMER TRUFFLE**

ITA | Sale grigio di Guérande e Tartufo estivo

80g



SAL90SM

Grinder

**SICILY SALT WITH  
SUMMER TRUFFLE**

ITA | Sale di Sicilia e Tartufo estivo

90g



HST220  
SPICY SAUCE WITH  
SUMMER TRUFFLE

ITA | Salsa piccante con Tartufo estivo

220g





**KT90**  
**SUMMER TRUFFLE KETCHUP**  
 ITA | Ketchup e Tartufo estivo  
 90g



**MT**  
**MUSTARD WITH SUMMER TRUFFLE**  
 ITA | Mostarda e Tartufo estivo  
 80g



**MY**  
**MAYONNAISE WITH SUMMER TRUFFLE**  
 ITA | Maionese e Tartufo estivo  
 80g



**SOIT100**  
**TRUFFLE SOY SAUCE**  
 ITA | Salsa di soia aromatizzata al Tartufo  
 100ml





Most Innovative  
Condiment or Sauce



BESTE NOVITEIT 2019



SPT

**TRUFFLE POWDER**

SEASONING BASED ON SUMMER TRUFFLE AND MUSHROOMS IN POWDER

ITA | Spolverata di Tartufo

30g / 100g





**SPT**  
**TRUFFLE POWDER**  
SEASONING BASED ON SUMMER TRUFFLE AND MUSHROOMS IN POWDER

ITA | Spolverata di Tartufo

30g / 100g



**SPT A**  
**SEASONING BASED ON**  
**GARLIC, CHILLI AND SUMMER TRUFFLE**  
**IN POWDER**

ITA | Spolverata di aglio & peperoncino con Tartufo

30g / 100g



**SPT P**  
**SEASONING BASED ON**  
**PECORINO AND SUMMER TRUFFLE**  
**IN POWDER**

ITA | Spolverata di pecorino & Tartufo

30g / 100g



**SPT PS**  
**SEASONING BASED ON**  
**PESTO AND SUMMER TRUFFLE**  
**IN POWDER**

ITA | Spolverata di pesto & Tartufo

20g / 50g





## OLB

### EXTRA VIRGIN OLIVE OIL DRESSING WHITE TRUFFLE FLAVOUR

ITA | Condimento aromatizzato al Tartufo bianco  
a base di olio extra vergine di oliva

55ml / 100ml / 250ml / 500ml / 1L



**OLBF**  
With pieces

**EXTRA VIRGIN OLIVE OIL  
DRESSING WHITE TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo bianco  
a base di olio extra vergine di oliva - con fettina

55ml / 100ml / 250ml



**OLN**  
**EXTRA VIRGIN OLIVE OIL  
DRESSING BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo nero  
a base di olio extra vergine di oliva

55ml / 100ml / 250ml / 500ml



**OLNF**  
With pieces

**EXTRA VIRGIN OLIVE OIL  
DRESSING BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo nero  
a base di olio extra vergine di oliva - con fettina

55ml / 100ml / 250ml





## OLT100R

Rounded Tin

**EXTRA VIRGIN OLIVE OIL  
DRESSING WHITE TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo bianco  
a base di olio extra vergine di oliva  
in lattina cilindrica

100ml



## OLT

Tin

**EXTRA VIRGIN OLIVE OIL  
DRESSING WHITE TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo bianco  
a base di olio extra vergine di oliva  
in lattina

175ml / 250ml / 500ml / 1L



## OLTN100R

Rounded Tin

**EXTRA VIRGIN OLIVE OIL  
DRESSING BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo nero  
a base di olio extra vergine di oliva  
in lattina cilindrica

100ml



## OLTN

Tin

**EXTRA VIRGIN OLIVE OIL  
DRESSING BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo nero  
a base di olio extra vergine di oliva  
in lattina

175ml / 250ml / 500ml / 1L



**SPR100B**

Spray

**EXTRA VIRGIN OLIVE OIL  
DRESSING WHITE TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo bianco  
a base di olio extra vergine di oliva  
bottiglia Spray

100ml



**SPR100N**

Spray

**EXTRA VIRGIN OLIVE OIL  
DRESSING BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato al Tartufo nero  
a base di olio extra vergine di oliva  
bottiglia Spray

100ml



**BLT**

**CONDIMENT BASED ON  
BALSAMIC VINEGAR OF MODENA  
WITH TRUFFLE FLAVOUR**

ITA | Condimento a base di  
"Aceto balsamico di Modena IGP"  
aromatizzato al tartufo

55ml / 100ml / 250ml



**GLT180**

Squeeze bottle

**GLAZE - BASED ON BALSAMIC VINEGAR OF MODENA  
WITH TRUFFLE FLAVOUR**

ITA | Condimento a base di  
"Aceto balsamico di Modena IGP"  
aromatizzato al tartufo - bottiglia squeeze

180g





OLNF100V1  
Extra Truffle  
1% TRUFFLE

EXTRA VIRGIN OLIVE OIL DRESSING

SUMMER TRUFFLE FLAVOUR - con extra Tartufo

ITA | Condimento aromatizzato al Tartufo nero a base di  
olio extra vergine di oliva

100ml





OLBF100V1

Extra Truffle

1% TRUFFLE

**EXTRA VIRGIN OLIVE OIL DRESSING  
WHITE TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato  
al Tartufo bianco a base di olio extra vergine di oliva  
con extra Tartufo 1%

100ml



OLN100V1

Extra Truffle

1% TRUFFLE

**EXTRA VIRGIN OLIVE OIL DRESSING  
BLACK TRUFFLE FLAVOUR**

ITA | Condimento aromatizzato  
al Tartufo nero a base di olio extra vergine di oliva  
con extra Tartufo 1%

100ml



GLT100V

**GLAZE  
WITH BALSAMIC VINEGAR OF MODENA AND  
TRUFFLE FLAVOUR**

ITA | Glassa a base di  
"Aceto balsamico di Modena IGP"  
aromatizzata al tartufo

100ml





**RSTAR**  
**CARNAROLI RICE WITH**  
**SUMMER TRUFFLE**  
 ITA | Riso Carnaroli con  
 Tartufo estivo

350g



**RSTP**  
**CARNAROLI RICE WITH**  
**SUMMER TRUFFLE**  
 ITA | Riso Carnaroli con  
 Tartufo estivo - pet

350g



**PLTAR**  
**POLENTA WITH**  
**SUMMER TRUFFLE**  
 ITA | Polenta con  
 Tartufo estivo - pet

350g



**PLTP**  
**POLENTA WITH**  
**SUMMER TRUFFLE**  
 ITA | Polenta con  
 Tartufo estivo - pet

350g



**STRATA**  
**STRANGOZZI WITH SUMMER TRUFFLE**  
 ITA | Strangozzi al Tartufo estivo

250g



**FTC250**  
**FETTUCCINE WITH SUMMER TRUFFLE**  
 ITA | Fettuccine con Tartufo estivo

250g

## TAGTEL

### TAGLIATELLE WITH WHITE TRUFFLE

ITA | Tagliatelle con Tartufo bianco

250g







**ARAN100**  
**MIXED TRUFFLE FLAVOURED NUTS**  
**CASHEWS AND PEANUTS**  
 ITA | Frutta secca mista  
 aromatizzata al Tartufo  
 ANACARDI E ARACHIDI

100g



**NCM100**  
**MIXED TRUFFLE FLAVOURED NUTS**  
**ALMONDS AND HAZELNUTS**  
 ITA | Frutta secca mista  
 aromatizzata al Tartufo  
 MANDORLE E NOCCIOLE

100g



**PHT100**  
**PISTACHIOS WITH TRUFFLE AROMA**  
**PISTACHIOS**  
 ITA | Pistacchi aromatizzati al Tartufo

100g



**AN100**  
**DRIED CASHEWS WITH TRUFFLE AROMA**  
 ITA | Anacardi aromatizzati al Tartufo

100g



**ART100**  
**PEANUTS WITH SUMMER TRUFFLE**  
 ITA | Arachidi con Tartufo

100g

MIA

**SUMMER TRUFFLE FLAVOURED ACACIA HONEY**

ITA | Delizia aromatizzata al tartufo a base di miele di acacia

40g / 65g / 120g

MI

**SUMMER TRUFFLE FLAVOURED MILLEFIORI HONEY**

ITA | Delizia aromatizzata al tartufo a base di miele millefiori

40g / 65g / 120g / 270g







E.I.A  
WHOLE SUMMER TRUFFLE  
ITA | Tartufo estivo intero

18g / 25g / 50g



ESTSEC11

Grinder

**DRIED SUMMER TRUFFLE**

ITA | Tartufo estivo intero

11g



ESTSEC4

**DRIED SUMMER TRUFFLE**

ITA | Tartufo estivo intero

4g



LAES

**SUMMER TRUFFLE SLICES**

ITA | Lamelle di Tartufo estivo

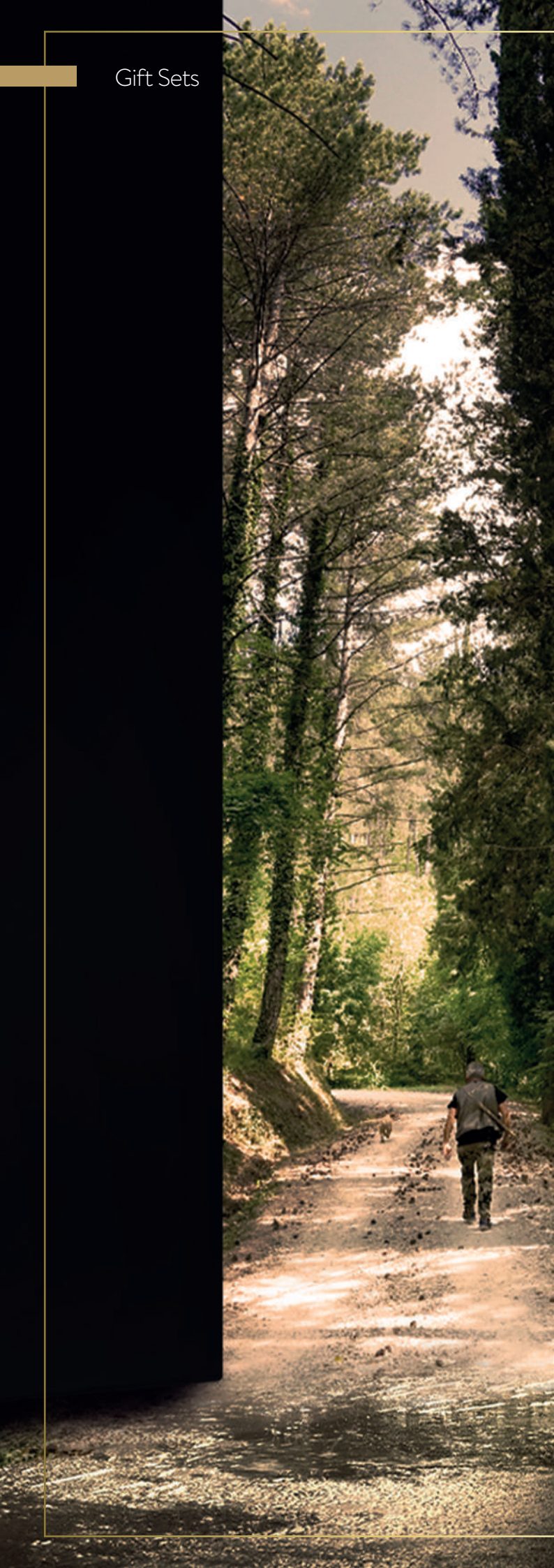
50g / 80g / 180g / 500g



GIULIANO

Tartufi

A S





## MINI4A

### 4 TRUFFLE PRODUCTS COMPOSITION | MINI

ITA | Cofanetto regalo di 4 prodotti mignon al Tartufo

Composition:  
PPT45 / PTB45 / SAT50 / OLB55

17\*12\*5,2 (h) cm





## CONF.RE

**5 TRUFFLE PRODUCTS COMPOSITION**

ITA | Confezione regalo di 5 prodotti al tartufo

Composition:

OLB250 / PTB80 / RSTAR / SAT180 / STB180

35\*24\*7,5 (h) cm



VAL.REGT.22USA

**8 TRUFFLE PRODUCTS COMPOSITION**

ITA | Confezione regalo di 8 prodotti al tartufo

Composition:

E.I.18A / GLT180 / OLBFI00 / PTB80 / RSTAR / SAT180 (3%) / STB80 / FTC250

38\*30\*10 (h) cm





## AFFACC

Steel

**TRUFFLE SLICER**

ITA | Affettatartufi | Acciaio inox



## AFACLE

Steel and wooden handle

**TRUFFLE SLICER**

ITA | Affettatartufi | Acciaio inox e manico in legno



## AFFLEG

Wood

**TRUFFLE SLICER**

ITA | Affettatartufi | Legno



**CROWNER Expo BC**  
COUNTER DISPLAY - CARDBOARD  
ITA | TESTA | in cartone



**EXPOBC**  
COUNTER DISPLAY - CARDBOARD  
ITA | Espositore da banco in cartone

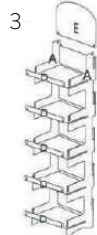
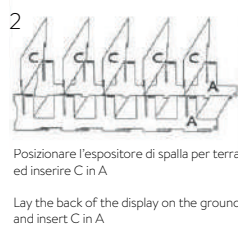
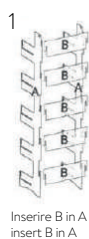
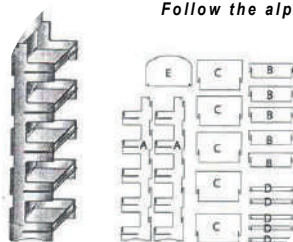
25,5X21,5X57 (h) cm



**CROWNER Expo T**  
COUNTER DISPLAY - WOOD  
ITA | TESTA | in legno

Scheda di montaggio  
**Mounting Instruction | EXPO T**

Seguire l'ordine alfabetico  
**Follow the alphabetical order**



**EXPOT**  
FLOOR DISPLAY - WOOD  
ITA | Espositore da terra in legno

50X34X175 (h) cm



# GIULIANO TARTUFI®

USE SUGGESTIONS





GIULIANO TARTUFI®  
*Lecco Quotidiana*



## Truffle Powder

Truffle and mushrooms  
powder dressing



The Truffle-based *Spolverata*® is an exceptional seasoning, thanks to its easy use, it is ideal for finishing many dishes and for giving flavor and flavor to any Truffle-based dish. Product highly sought after by consumers and catering professionals, Truffle-based Spolverata is the most captivating and winning idea of the entire Giuliano Tartufi product line to date.

This product has received many awards and recognitions both nationally and internationally:

- ∞ Award for the most innovative product of the year (GULFOOD INNOVATION) received at the GULFOOD fair (DUBAI – UAE) - **February 2019**
- ∞ Innovation award received at the CIBUS CONNECT fair in Parma – **May 2019**
- ∞ Award for the product of the year at the FOOD VABKEURS SPECIALITEITEN fair in Holland – **September 2019**.

- On pasta, rice, polenta
- Fish
- Grilled, baked and fried vegetables (mainly potatoes)
- Seasoning for fried dishes

We recommend a light sprinkle during cooking and/or directly on the dish when ready

The truffle powder is a new product, but it is already a best seller worldwide. Its inebriating smell and taste will give a perfect final touch to all your truffle recipes. You can easily sprinkle the truffle seasoning on the top of your food, just a small quantity is enough to enrich your plate



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GIULIANO TARTUFI®  
*il Lusso Quotidiano*

## Truffle Sauce

The Truffle Sauce is one of our best sellers: thanks to its typical Truffle and mushroom taste and its easy use, it is a very transversal and perfect product for many recipes.

### WHERE TO USE IT

- Bread (toasted or croutons)
- Pasta, risotto, polenta
- Filling for pasta (ravioli or tortellini) or meat Grilled, roasted or fried meat
- Grilled, roasted or fried vegetables (especially potatoes, artichokes and eggplant)
- Omelettes
- Pizza
- Baked fish

### HOW TO USE IT

We recommend to use 15-20 g of sauce per person. This product doesn't need to be cooked a lot, just warmed a little in a pan and it's easy to combine to many ingredients. This product is also highly recommended to be melted with many sauces based on cream and cheese, as the combination is perfect and the truffle and mushrooms pieces are visible.

### ADVANTAGES

- The Truffle Sauce is by far the easiest product to cook and to combine to many ingredient.
- This product is also highly recommended to be melted with many sauces based on cream and cheese, as the combination is perfect and the truffle and mushrooms pieces are visible.
- This product is also the most famous product of Giuliano Tartufi, recognized and distributed in more than 90 countries in the world but also, a fast moving and best seller reference.



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GIULIANO TARTUFI®  
*il Lusso Quotidiano.*



## Summer Truffle Slices



This product is the one which is more similar to the fresh Truffle: it is suitable for all the Customers seeking high quality products. For its features, this product is especially suggested to garnish dishes and to give them a final refined touch.

- Pasta, rice, risotto and polenta
- Filling for pasta (ravioli, tortellini) or meat
- Raw meats: beef carpaccio or tartars
- Raw, baked or grilled fishes
- Sushis
- Eggs
- Bread
- Finger food
- Crustacean

We suggest to use one teaspoon of truffle slices per person.

The Truffle Slices can easily substitute the fresh Summer Truffle

- It doesn't need to be cooked and can be added directly to the dish







GIULIANO TARTUFI®  
*il Lusso Quotidiano*



## Mushrooms and Truffle Sauce (7% of Truffle)



The Mushrooms and Truffle Sauce (summer truffle 7%) is one of our best sellers: thanks to its typical Truffle and mushroom taste and its easy use. These qualities make this product perfect for many recipes.

- Bread (toasted or croutons)
- Pasta, risotto, polenta
- Filling for pasta (ravioli or tortellini) or meat Grilled, roasted or fried meat
- Grilled, roasted or fried vegetables (especially potatoes, artichokes and eggplant)
- Omelettes
- Pizza
- Baked fish

We recommend 15-20 grams of sauce per person.

The Salsa can be used cold on toast or heated in a pan as a sauce for pasta. Depending on your preferences, you can make more elaborate dishes by adding cream, béchamel, butter, melted cheese, oil or mayonnaise.

The Truffle Sauce is by far the easiest product to cook and to combine with all the ingredients



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# GIULIANO TARTUFI®

*il Lusso Quotidiano.*



## Black Truffle Butter



Truffle butter is a classic product within the category, very ease to use and to pair with many dishes. Given its versatility, it is suitable for any kind of cuisine, both Italian and international.

### WHERE TO USE IT

- Toasts
- Pasta, rice and polenta
- Grilled or roasted meat
- Baked or roasted potatoes
- Fish

### HOW TO USE IT

We suggest 20 g per person, to be lightly warmed in a pan. Perfect during creaming of risotto. Perfect also during the creaming of risotto or to be married with our Parmesan cream with bianchetto truffle, to melt the preparation better.

### ADVANTAGES

Truffle butter is a classic product within the category, very ease to use and to pair with many dishes. Given its versatility, it is suitable for any kind of cuisine, both Italian and international.







GIULIANO TARTUFI®  
*il Lusso Quotidiano.*

# Extra virgin olive oil

## dressing

## White Truffle

## flavour



The truffle flavoured condiment is very easy to use and can be combined with several dishes to enhance the taste of the truffle.

- Grilled and baked meat
- Pasta, rice, risotto and polenta
- Grilled, baked and pan-fried vegetables
- Omelettes

We suggest one teaspoon of raw oil per person when the dish is ready to optimize the use.

- Easy use
- Easy to match to several plates with or without truffle
- Thanks to its versatility and easy use it is one of the best selling products



*Scopri  
di più*





GIULIANO TARTUFI®  
*il Lusso Quotidiano.*



## Whole Summer Truffle



The Whole Summer Truffle is the perfect product for the lovers who want to taste the Truffle 12 months per year: its strenght is the natural quality because the only ingredients is Truffle water and salt (brine). It can be used as the fresh one: you can grated or slice it.



- Pasta, risotto and polenta
- Raw meats: beef carpaccio or tartars
- Raw, backed or grilled fishes
- Sushis
- Eggs
- Bread
- Finger food
- Crustaceans

The Whole Summer Truffle can be grated or sliced as the fresh one. You can cook it with extra virgin olive oil (with Truffle) or with butter (with Truffle). The brine inside the jar must be used for cooking.

- The Whole Summer Truffle is the perfect product for the Truffle lovers
- It's a product available 12 months per year, all the years, usually always at the same price, instead of the fresh Truffle that can have price fluctuations



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# GIULIANO TARTUFI®

*il Lusso Quotidiano.*

## Spicy Sauce with Summer Truffle

**NEW  
PRODUCT**

The powerful taste of this sauce is due to the special chili from Calabria, the most famous Italian region for Chili plantation and harvest, that we select with attention. Our truffle spicy sauce is perfect in many street food combination

### WHERE TO USE IT

- Grilled meat (spare ribs, chicken wings, steaks, hamburgers)
- Grilled veggies
- Street food
- Pasta
- Warm bread
- Pizza
- French fries
- Chips

### HOW TO USE IT

We suggest 20g of Spicy Sauce with Summer truffle per portion.

### ADVANTAGES

- Easy to use
- Make your street food become high-end and special



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GIULIANO TARTUFI S.p.A.  
Via Dell'Ulivo 5 - 31, Zona Industriale Sud,  
06026 Pietralunga (PG) Italy  
T. + 39 075 9460079  
[www.giulianotartufi.it](http://www.giulianotartufi.it)

