



Tartuf Langhe®
FAMILY COMPANY SINCE 1975



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Contemporary gastronomic creativity

Since 1975 Tartuflanghe has been contributing to the development of gastronomic creativity through innovative recipes that visualize the flavors of the future.

We proudly hail from Alba, and this has led us to envision Truffle in unconventional forms, styles and use: it was placed “on” tagliatelle pasta and we have put it “inside”.

It is a product that could only last for a few days, so we freeze-dried it. It was something savored by few, so we provided it for everyone to enjoy on all occasions: from refined gourmet dishes to simple moments of pleasure.



“

Every day we continue to experiment with our idea of flavor to create the absolute sensorial experience.

Paolo Montanaro



Risotto with Parmesan cheese, beetroot powder and Truffle Perlage®



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History in the kitchen

A family of producers, since 1975

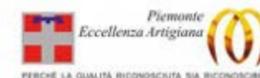
We are a **family company** that proudly grew in the kitchen. Since 1975 we have never stopped creating recipes, experimenting with processes and passing on secrets. We know our products because we love them and we produce them, one by one.



Artisan excellence

Serving HoReCa, Retail and Department Stores

Scrupulous truffle harvest, constant selection of the finest raw materials, manual skills applied in every production process. We guarantee the highest production standards to meet the needs of **specialized shops** and **Department Stores**, claiming our **Eccellenza Artigiana**, as awarded by the Piedmont Region.



Nurturing the woods

To protect the Alba White Truffle

We cultivate more than **20 hectares of wooded land and truffle grounds** in **Langhe, Roero and Monferrato** to save a heritage that is disappearing, due to vine monoculture and anthropization. We take care of the woods to ensure the traceability of our Alba White Truffle and the survival of its unreproducible habitat.



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Direct supply chain



For a taste of the territory

We directly manage our supply chain: fresh truffles come from our woods and we choose DOP and PGI certified ingredients. Vertical control on the production process allows us to offer products that preserve the **taste** and the **memory** of the territories of origin.

Innovative recipes



For new market trends

Our **Research & Development** team works closely with state-of-the-art cuisine, collaborating with the best international chefs to develop innovative recipes dedicated to **HoReCa, Department Stores** and **specialized shops**. This continuous experimentation helps us “invent” upcoming **trends**: visionary flavors of the future in functional, practical and contemporary forms that are meant for everyone.

A complete and assorted selection



From snacks to gourmet moments

Fresh and freeze-dried truffles; appetizers, bread sticks, dry pasta, sauces and condiments; truffle-based specialties and typical Piedmont sweets. We have a complete and assorted selection perfect at any time of day, designed for all occasions of contemporary flavor: from snacks to gourmet moments.



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14m€
Revenue



5500m²
total area
with **2000m²** for kitchens
and laboratories



7,000 kg/year
Fresh and processed truffles



63 countries
Where our products
are exported



20 hectares of woods
In Langhe, Roero
and Monferrato



42 staff members
80% female
35% young people under 35



35,000 kw/year
Produced thanks to
photovoltaic panels



2,200
Customers served



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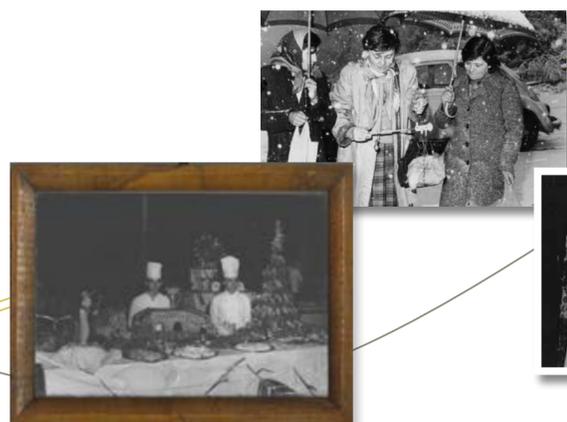
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The taste of tradition is always a new flavor

“ Truffle is not invented, but it can be re-imagined, transporting the essence of its scent beyond the frontiers of traditional flavor.

Paolo Montanaro

Breaking taboos
Tartuflanghe opened the doors of the world to Tartufissima and broke taboos: Truffle can be envisioned in forms and ways once considered unimaginable.



1950 *Savona Restaurant*

Giuseppe Montanaro, known as Beppe, left his small hometown in Alta Langa to start his career as a chef at Hotel Savona.

1960 *From the Langhe across the oceans*

At 18, Beppe boarded as a cook on cruise ships and measured with the great international cuisine.

1968 *The “land of truffles”*

Equipped with the experience gained at sea, Beppe returned to the Langhe and he opened his restaurant Da Beppe, in Alba, a reference point for truffle and mushroom enthusiasts.

1975 *Tartuflanghe was founded*

Beppe and his wife Domenica founded Tartuflanghe. Their idea is based on selecting and certifying the quality of Alba White Truffle and ship it all over the world. Innovative ideas then came out from the processing of truffles, which did not only include fresh ones.

1990 *Tartufissima, the first pasta with a truffle heart*

Beppe and Domenica created Tartufissima, the first artisan truffle pasta in the world, awarded as Best New Product of the Year during the 1992 Fancy Food Show in New York.



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Mini is more

Trifulòt concentrates all the flavor of haute patisserie in just 7 grams of pleasure: available in different flavors, all made with selected Nocciola Piemonte PGI hazelnuts, almonds



A “molecular” trend
Perlage® was born by observing Ferran Adrià’s molecular cuisine, making this sophisticated and spectacular technique accessible to all, inaugurating a new trend in contemporary cuisine.



Excellent flavors are not a privilege, but a moment of absolute pleasure that must be shared with everyone.

Veronica Giraud Montanaro

2005
Trifulòt, the mini revolution

Tartuflanghe opened its chocolate atelier where, after two years of experimentation, Trifulòt was born, the mini sweet Truffle perfect at any time of the day.

2009
Rethinking truffle

Truffle is not invented, but it can be re-imagined. In 2010, Perlage was created: made by directly extracting black truffle juice during cooking and transforming it into spheres similar to caviar.

2010
To the frontiers of flavor, and beyond

Tartuflanghe created NoH₂O®, the most advanced system for the natural preservation of precious truffles in the world. A cryodesiccation process capable of maintaining the organoleptic, nutritional and aromatic characteristics of all truffle species, including the Alba White Truffle.

2020
Truffle for everyone

The experience gained in the processing of truffles and its use in recipes that can understand and go beyond tradition are the foundation for Tartuflanghe’s **“democratic” revolution**. **Chips, Aperituber and Dried fruits with truffles** bring out the essence of flavor to the everyday table: truffles are truly for everyone.



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The art of nature, the nature of art

If you say «truffle», you think of Alba. Of course.

Tartuflanghe is located a few kilometers from Alba, the capital of the Langhe, the most important treasure chest of the **White Truffle**, the Tuber Magnatum Pico that is also named after Alba. At the international level, Alba is the most active hub for truffle culture, glorified by local chefs in traditional dishes.



Truffle *torroir*

The Langhe has always been the ideal habitat for the growth and development of fine truffles:

The knowledge about truffle has led us to the roots of our endeavor: the wooded heritage of Langhe.

Veronica Giraud Montanaro

Marly and calcareous soils with a slight presence of sand.

Cool and temperate microclimate, with excellent temperature ranges.

The morphological conformation of the hills that form shady and humid ravines.

Symbiotic plants and trees (linden, poplar, hazelnut, oak).

Cutting-edge truffle farming.

Traditional cuisine and culture of truffle processing. Ambassadors in the world.

ALBA WHITE TRUFFLE the best in the world

There is no one like him. The Alba White Truffle is the most prized in the world for intensity, richness and complexity of aromas: over 120 aromatic molecules that blend in perfect balance and, depending on which trees they grow under, reveal varying hints of bush and artichokes, garlic and hay, very delicate notes of honey and hazelnut, but also moist earth and spices.



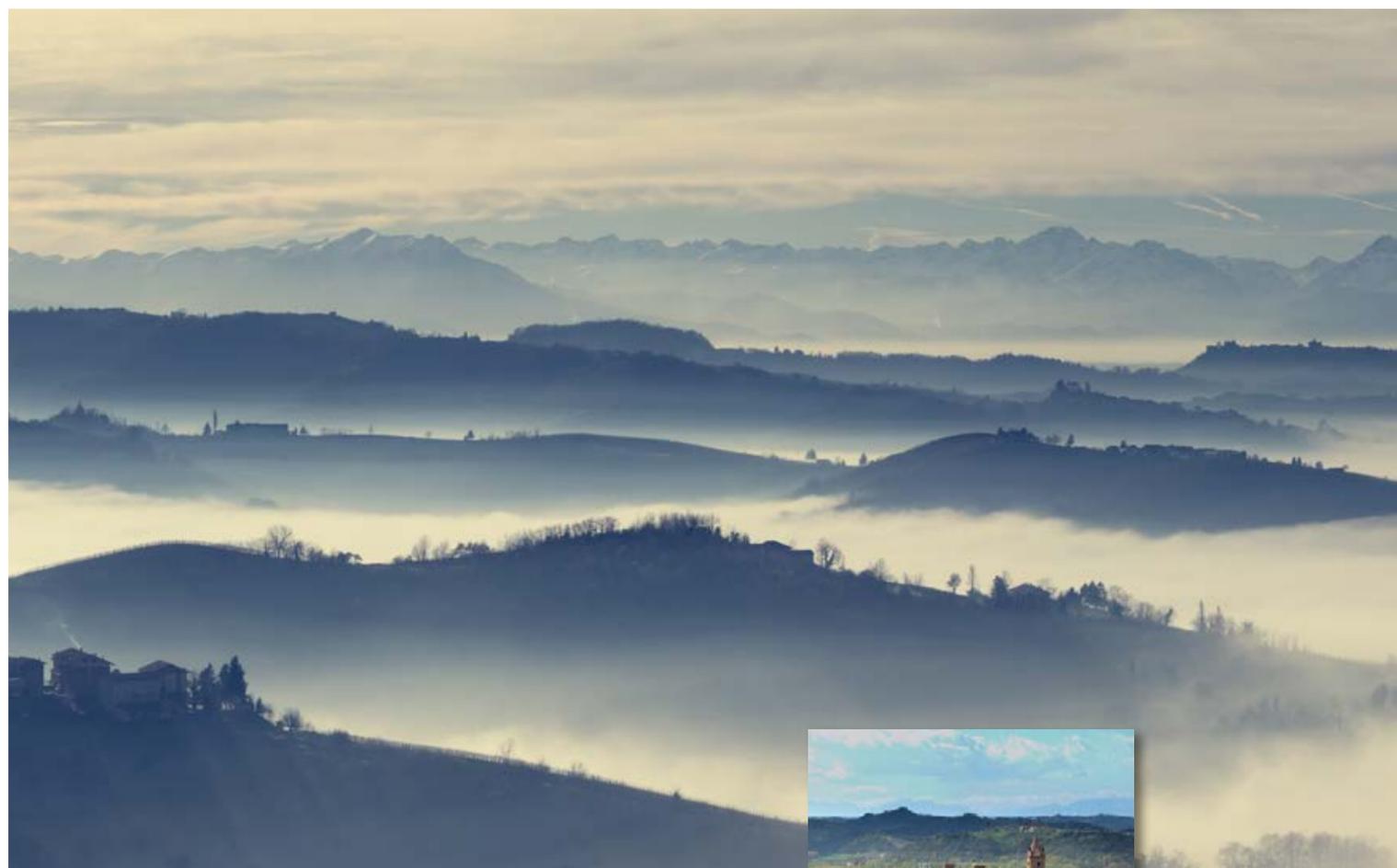
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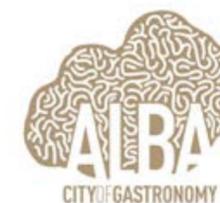
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A World Heritage

In the Langhe, the bond between man and nature has officially been recognized by UNESCO, which declared it as a World Heritage Site in 2014. A few years later, it has included Alba as a Creative City for Gastronomy, establishing the union between the excellences of the territory and man's capability to enhance them throughout the entire food and wine chain.



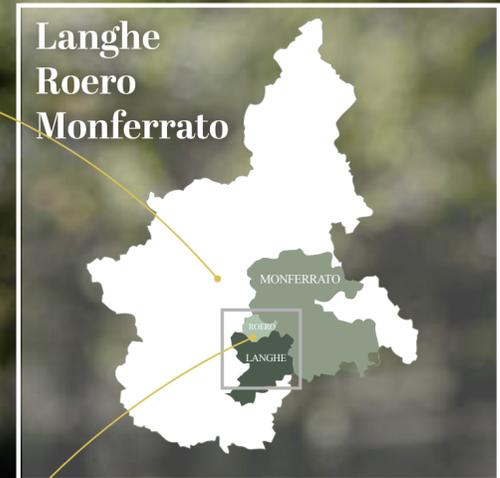
Tartuflanghe is rooted in this extraordinary land, where spontaneity and technique have reached perfection in the cultivation of Truffle.

Giuseppe Montanaro

From the spore to the chef

Tartuflanghe cultivates more than 20 hectares of woods in Langhe, Roero and Monferrato.

A bountiful woodland that we meticulously take care of through modern forest management techniques, innovative soil management, mapping and analysis, and the protection of truffle ecosystem.



DEFENDING THE WOODS and traceability

Thanks to the collaboration with Italian and European universities and specialized research centers, we enrich our forests with mycorrhized plants, specialized to be symbiotic with truffle spores.

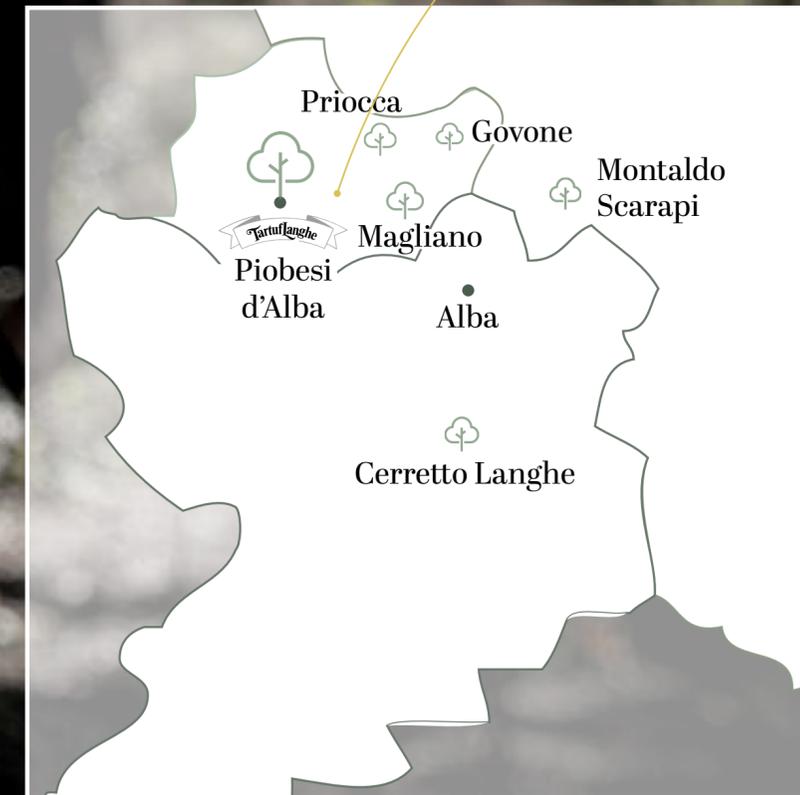
Our goals:

Create a **rational, traceable and guaranteed truffle cultivation**, from the spore to the table.

Promote the regeneration of a natural environment, now greatly at risk, that continues to host the **Alba White Truffle**.

FROM THE WOODS TO THE LAB our sustainable vision

The commitment to protecting the woods translates into concrete actions ensuring sustainability: our production plants are powered by photovoltaic systems and energy from renewable resources.





Producers, visionaries

Tartuflanghe experiments and creates its recipes in artisan laboratories using certified DOP and PGI raw materials, selected by trusted producers.

We create everything: from the production of pasta, sauces and condiments; to the processing of sweets and chocolate. In recent years, we have added new technology for freeze-drying, a process that we personally oversee.



We innovate culinary creativity, creating new ways for consumption

Stefania Montanaro



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LOOKING AHEAD to be “original”

For us, innovating means looking carefully at the final result, grasping the essence of its perfection from the basic element, challenging the limits of shape, texture, and even tradition, **unraveling the flavor of a new idea from our imagination**: practical, functional, suitable for everyone, capable of suggesting and stimulating new ways for consumption.



IDEAS THAT STARTED NEW TRENDS

1990 | Tartufissima

The world’s first and most imitated pasta with a truffle “heart”, “**Outstanding new product**” in the 1992 New York Fancy Food Show.

2007 | Trifulòt

The mini sweet truffle that revolutionized Piedmont patisserie by creating new ways for consumption.

2010 | Perlage®

Spherified truffle juice now used in Michelin-starred restaurants that has been awarded “Best Innovative product” at the 2010 **Grand Prix Tendances et Innovation** in Paris.

2010 | NoH₂O®

The **first freeze-dried truffle** created to enhance culinary creativity made using improved food freeze-drying techniques: truffle that can be kept for months, ready to release its natural aroma as if it had just been picked.

2015 | Space truffles

Freeze-drying technologies have crossed the boundaries of space. In collaboration with Argotec, some of our freeze-dried products have been selected as part of the diet of astronauts in mission.

2016 | Truffle Chips

An international “case”, a worldwide success. The first chips with real truffles available on the market.

2020 | Truffle for everyone

Truffle Snacks and Dried fruits with truffles: a courageous and pop innovation, perfect for everyone. Real truffle, selected dried fruit: 100% salted truffle juice used to evenly glaze fruit.

Controlling quality

Tartuflanghe's international certifications are the fulfillment of our commitment to healthy, safe products that respect international rules and regulations.

CERTIFICATIONS

BRC

The BRC global standard is one of the operational tools used to ensure due diligence and select suppliers in the agri-food chain. This allows the optimization of supply chain management and increase the level of security for customers, suppliers and consumers.



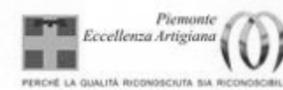
IFS International Food Standard

The IFS (International Food Standard) is the standard applied at all stages of the production and processing chain of raw materials, aimed at managing operations and limiting the risks of food processing.



Eccellenza Artigiana

A recognition awarded by the Piedmont Region rewarding forty years of experience and the continuous production of local and high-quality gastronomic excellence



100% Renewable Energy

A Guarantee of Origin issued to plants that use 100% green energy and certifies that electricity generation entirely comes from renewable sources.



Organic Truffle

The organic certification of the forests and truffle grounds guarantees the 100% organic origin of the truffles harvested here. The Organic Line is the utmost expression of attention to territorial sustainability which is manifested through concrete actions in favor of the protection of the environment.



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AWARDS

1992

NY SUMMER FANCY FOOD SHOW

Tartufissima N°19 - Egg tagliatelle with truffle

Outstanding new product

2010

SIAL – PARIGI

Grand Prix Tendances et Innovation - The truffle Perlage®

First place among 985 products
from all over the world

2014

SIAL – PARIGI

Aperituber truffle snack and freeze-dried Pestopowder

Selected amongst the most innovative products in the world

2016

ISM AWARDS - KÖLN

Truffle Chips

Awarded with best product innovation prize at the Ism Awards:
L'Eccellenza del Made in Italy

2017

ISM AWARDS - KÖLN

Tartuflanghe Organic line

Awarded with special prize of the jury:
L'Eccellenza del Made in Italy

2018

PIEMONTE FOOD AWARDS

Rewarded in the Truffle & Mushroom category

2018

RNA CHICAGO

Trifulòt Pistacchio

Bellavita AWARDS

2019

CIBUS CONNECT

White Truffle Mayonnaise

Selected for the Innovation Corner area

2019

RNA - CHICAGO

Dalbosco® - White Truffle powder

Bellavita AWARDS with 3 stars

2020

ISM AWARDS - KÖLN

Dalbosco® - White Truffle powder

Best food packaging at the Ism Awards:

L'Eccellenza del Made in Italy



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Guided by the “stars”

Tartuflanghe products are guided by the “stars”: those belonging to chefs of haute cuisine, visionaries who have contributed to change culinary paradigms.

Every day we exchange ideas, we meet their needs, change our views on the transformation of our raw materials, we dare and experiment continuously, **as far as our imagination can take us**. Every day, **we support great chefs** in their creations, opening our kitchens and laboratories to their experiments, making our technological know-how available.



WE HAVE WORKED WITH

Gualtiero Marchesi

Fulvio Pierangelini

Massimo Bottura ***

Osteria Francescana, Modena

Antonio Guida *** Seta, Milano

Mauro Uliassi**** Senigallia

Enrico Crippa**** Piazza Duomo, Alba

David Munoz**** DiverXO, Madrid

Eneko Atcha**** Azurmendi, Bilbao

Andoni Luis Aduriz*** Mugaritz, Errenteria

Paolo Casagrande*** Barasategui, Barcelona

Yannik Alléno*** Pavillon Ledoyen, Dutuit

Andrea Aprea** Vum Park Hyatt, Milano

Michelangelo Mammoliti**

La Madernassa, Guarene

Carlo Cracco*, Milano

And many more...



Is it possible to savor an idea?
Can fragrance have consistency?

Paolo Montanaro



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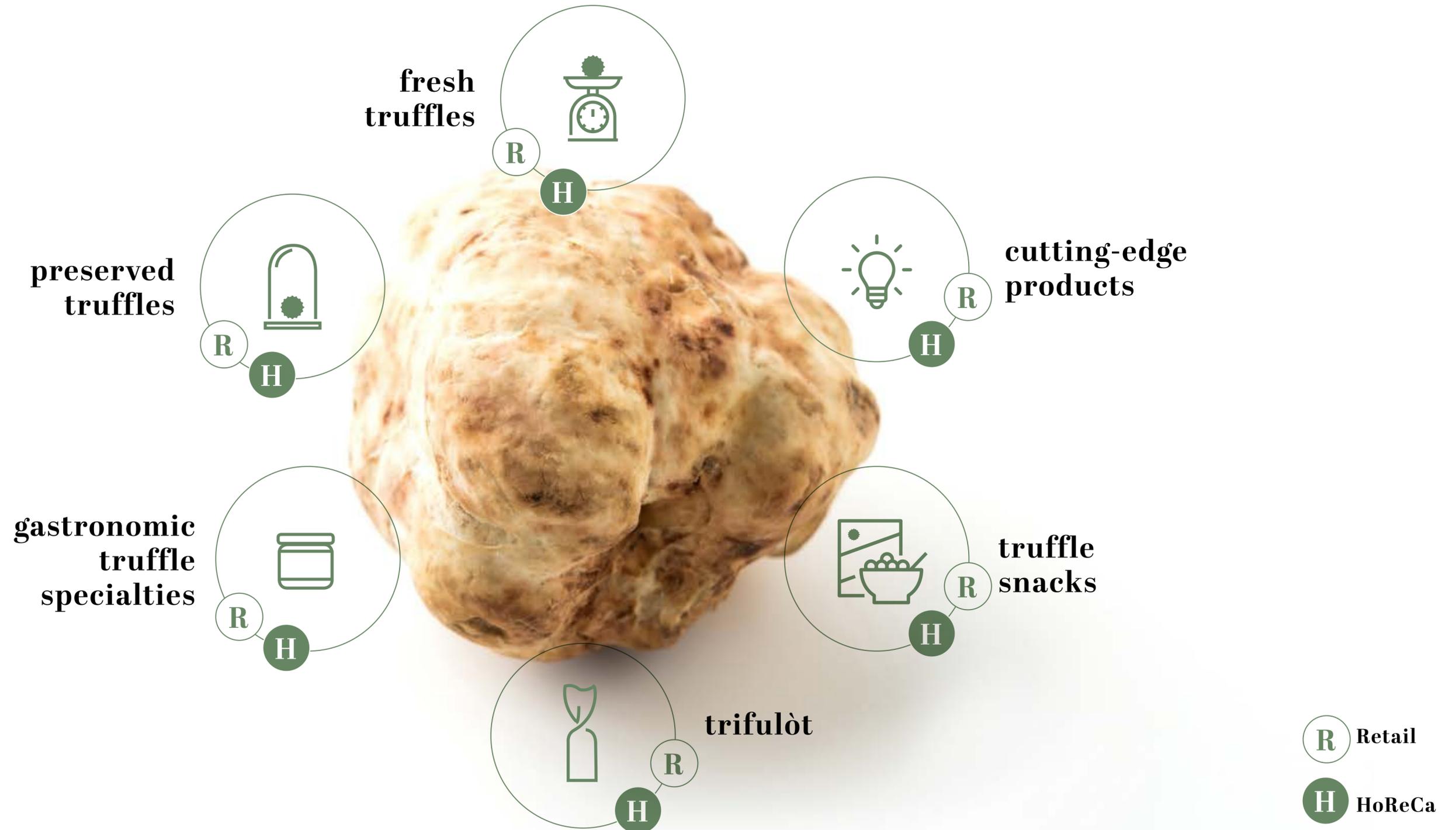
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Products





Fresh truffles

From the earth to the table, Tartuflanghe monitors the entire truffle supply chain: cultivation of the forests, plant mycorrhization, truffle growing and research of spontaneous species such as Tuber Magnatum Pico, the Alba White Truffle. We select, certify, and guarantee the origin of our fresh truffles, shipped all over the world.

- * White truffle
- * Black truffle
- * Black summer truffle





Preserved truffles

Truffle juices and preserved whole truffles, sliced, in crumbs or puréed: the best ways to add the incredible fragrance of truffles in many dishes, for traditional or experimental recipes.

- * Summer truffle
(whole, pieces, slices, crumbs, purée, freeze-dried)
- * Black truffle (whole, crumbs, peel, purée, freeze-dried)
- * White truffle (purée, freeze-dried)
- * Truffle juice (summer and black truffle)





Cutting-edge products

Technology and artisan passion come together in these cutting-edge products, made thanks to the constant collaboration with the most innovative chefs on the international scene and the development of the food industry. This state-of-the-art selection is the latest frontier of truffles and excellent raw materials. It is dedicated to culinary art that is inspired by daring signature cuisine.

FREEZE-DRIED POWDERS

- * White truffle
- * Basil pesto
- * Shrimp heads
- * Sea urchins
- * Blue cheese

SPHERIFIED AND ENCAPSULATED

- * Truffle perlage, pesto, anchovies, balsamic vinegar, truffle and soy
- * Encapsulated truffle oil





Truffle snacks

Exclusive, aristocratic, elitist? Why not change perspective? Truffle Chips and Snacks are Tartuflanghe's true democratic revolution: an opportunity that has created a new trend by bringing the taste of real truffles to the everyday table, perfect for any occasion, at any time. True truffle and selected dried fruit glazed with truffle: to be enjoyed on their own or mixed in original recipes.

- * Chips
- * Pretzels
- * Breadsticks and mini breadsticks
- * Dried fruit (corn, hazelnuts, cashews)





Gastronomic truffle specialties

Fresh artisan pasta, sauces, creams, condiments, truffle salts and oils, desserts: recipes created through Tartuflanghe's experience and care in treating the most delicate fruit on earth. Attentive and artisanal processing methods combine with typical flavors that are rooted in Piedmont tradition.

- * Olive and truffle sauce
- * Anchovies and truffles
- * White truffle cream
- * Cheese and truffle creams (Parmesan and Pecorino)
- * Porcini mushroom and truffle sauce
- * Butter and truffle
- * Salt and truffle
- * Honey and truffle
- * Mayonnaise and truffle
- * Mustard and truffle
- * Bunet

MAIN DISHES WITH TRUFFLE

- * Tagliolini pasta
- * Tagliatelle pasta
- * Risotto
- * Polenta
- * Fresh pasta – Stuffed ravioli

TRUFFLE OIL

- * Oil with white truffle
- * Oil with black winter truffle
- * Oil with summer truffle



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Trifulòt

Produced in Tartuflanghe's laboratories, Trifulòt is the new form of sweet truffle. Seven grams of pure joy to sweeten every moment: from breakfast to coffee breaks, as a snack or a treat after a meal; it perfectly goes with a good glass of Passito or Barolo Chinato. Trifulòts are made with **excellent ingredients**: high-quality pastry chocolate, almonds, pistachios and Nocciola Piemonte PGI.

- * Unpackaged
- * Bags
- * Boxes
- * Gift packages



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