



**Centro Tartufi Molise** started its business 20 years ago and is, first of all, an expression of Italian culture and its culinary tradition, thanks to the passion for the genuine products, utmost care for the quality of the ingredients and use of the most modern production techniques. The company today, thanks to **Angelo**, the founder, and his children **Sandra** and **Vittorio**, has expanded internationally, entering prestigious markets of culinary excellence, promoting the truffle as an element of quality food of Italian cuisine, and establishing itself as a benchmark for everything truffle.

The realization of the modern laboratories of selection, collection and production of the excellent truffles of Molise has allowed a diversification of handicraft product of CTM, introducing new manufacturing methods to make products that can meet increasingly sophisticated tastes of enthusiast truffle consumers worldwide. Through the full compliance of sustainability by the truffle "hunters", the great care in selecting the best products, the use of renewable energy, CTM has today reached the highest quality standards, obtaining certifications as a company ethically concerned about environmental issues and BIO techniques.



Centro Tartufi produces under three Trademarks: **CTM – Tartufo D'Oro – San Pietro Avellana**

Our product range is wide and includes:

**THE TRUFFLES:** Minced black truffle 100% – Whole black truffle – Sliced black truffle

**THE SAUCES:** Black or white truffle sauce

**THE CREAMS:** with white truffle – Asparagus and truffle – Artichokes and truffle – Olives and truffle – Porcini mushrooms – Porcini and truffle – Pumpkin and truffle – Gran Bosco mushrooms mix – chopped Porcini

**THE OILS:** EVO oil with white or black truffle

**THE CONDIMENTS:** Butter with white or black truffle – Honey with white truffle – Salt with black truffle – Balsamic vinegar with white truffle

**PASTA:** with eggs, with white or black truffle, with Porcini

**DRIED PRODUCTS:** Porcini mushrooms and tomatoes

**CHEESE AND SAUSAGES:** soppressate, dry sausages, caciocavallo cheese, pecorino cheese, scamorza cheese

**THE ORGANIC LINE:** a wide range of certified organic products.



Our products do not contain any preservatives; they are packed in glass bottles and jars.

We are **FDA** registered and can produce **Kosher** and **Gluten free**.

We hold the **Guinness World Record** for the largest white truffle in the world in 2014.

For further information please go on our website:  
[www.centrotartufimolise.com](http://www.centrotartufimolise.com) or email us at [info@centrotartufimolise.com](mailto:info@centrotartufimolise.com)

Thank you for your kind attention.

Campobasso, 30.01.2018