



Natura & Sapori

TARTUFO

Dearest Customer,

Please find below a brief presentation of our company, products and territory.

Natura & Sapori is a young Italian company highly skilled in the Truffle field, one of the rarest products on earth. Natura & Sapori is located in the Molise region, a land naturally rich of white and black truffle, one of the largest wild truffle areas in Italy, which is becoming more and more notorious. A relevant part of the region was recently recognized as a MAB (*Man and the Biosphere*) Reserve from the UNESCO organization. In Italy there are only 19 MAB reserves and only 600 in the whole planet. The entire assortment of Natura & Sapori comes from the reserve and it guarantees unique organoleptic qualities.

Each season offers its fresh truffle variety, that our team directly sources and allows us to be very competitive on the market. Truffles are collected every evening from hunters (people that go hunting in woods with dogs) and prepared to be shipped every morning, in accordance with each customer needs.

Beside fresh truffles, especially the white one and the black summer truffle, our company offers a range of processed truffle based products, like condiments, spreads, snacks and pasta, prepared with carefully selected ingredients. Product presentation is also very important to us, it helps to highlight its peculiarity, with new and attractive retail packaging, clear labels for a visible product and nice shape jars.

Natura & Sapori team is composed by young people that bring all their enthusiasm and academic skills with specific knowledge, respecting and preserving old traditions.

Our processes are constantly monitored and improved through HACCP management system, identifying and managing food safety related risks, constantly running laboratory analysis and control of biological, chemical, and physical hazards from raw materials.

Natura & Sapori is in compliance with the Usa FDA-FCE certifications, one of the most precise and accurate food regulation systems in the world.

Below, a brief introduction of our specialties:

THE BLACK TRUFFLE SAUCE – TARTUFATA: *a mix of Truffle, Champignons, and olives that makes the best condiment. Suitable for cooking anything like pasta, pizza, bruschetta, meat etc. Ready to use just by adding a tea spoon. Retail size has a modern and attractive packaging.*

TRUFFLE AND PORCINI MUSHROOMS CREAM: is the fine white cream of Truffle and Porcini, mixed with EVOO and few more ingredients, that can be used to cook any kind of meat or pasta.

THE WHITE TRUFFLE EVOO AND PORCINI EVOO are the most versatile products. Easy to use just by adding few drops on salads, pizza, bruschetta, pasta and whatever you like to exalt;

WHITE TRUFFLE BUTTER is the basis of every condiment preparation. Essential in all restaurant kitchens. Extremely valuable product.

THE TRUFFLE SALT is a mix of sea salt, gross or fine, with dehydrated truffle. Truffle pieces are very clear to see in the jar. Best usage is with meats, eggs or fried chips;

CARPACCIO (TRUFFLE SLICES) AND THE MINCED TRUFFLE are 100% truffle in oil. Many restaurants, especially high end ones, use them to add a special touch to their plates. You can simply put 2-3 slices on any dish of pasta, meat, on eggs or even on a pizza or a ball of fresh mozzarella cheese, to give the best taste and presentation.

TRUFFLE AND PORCINI SNACKS - TARALLI: for bars and shops, Ideal for the classic "Italian aperitif", or to be combined anytime with any drink. Easy but refined. Retail/FS

WHITE TRUFFLE HONEY: Italian honey mixed with white truffle, is excellent combined with aged cheeses with strong flavours like parmigiano and pecorino. It is also used as ingredient for cooking some meat dishes and cheese based cakes

TRUFFLE PASTA: durum wheat semolina artisanal pasta, with real truffle pieces mixed and visible in the dough. Simply ready to cook as any other pasta, will give the truffle flavor to your pasta recipe.

Hoping to be your choice,

Sincerely

The Natura & Saponi Truffle Team