



OUR HISTORY

The name Tartuflanghe, created from the union of the Italian word for truffle, **tartufo**, and **Langhe**, is a testimony to our bond and roots with this extraordinary UNESCO World Heritage Site.

This region produces truffles that are shipped to the most renowned restaurants and hotels around the world, and they are also used for the creation of our products. Tartuflanghe's history is based on the continuous search for the best raw materials, with increasing attention being paid to tradition and the exclusivity of ingredients. As an artisan family business, Tartuflanghe has produced Piedmontese specialties with truffles and gourmet products, with consistent high quality and the same attention to detail for 35 years.

Domenica Bertolusso and Beppe Montanaro, founders of the company, codified traditional recipes in the 80s by creating the first packaged Piedmontese specialties in order to offer mushrooms and truffles to all truffle lovers, even when not in of season.





INNOVATION AND RESPECT FOR ENVIRONMENT

Following our history, we believe in environment sustainability.

Past and Future are continually intertwined in our history that is now lasting for more than forty years.

The knowledge gained over the years and the ongoing research about the truffle world, have allowed us to understand its secrets and to identify the way to best express its essence.

For some years now, this research and the desire to know in such details the birth and growth of the white truffle, have led the company to the real and proper roots of its work: the forest and the Langhe area.

Nature, combined with an expert man positioned in a territory unique in the world, are a magical combination that allows the growth of the most typical truffle of this specific area, the Tuber Magnatum Pico, which cannot absolutely be harvested in any way, thus remaining a precious and rare mystery of this land.

For over 20 years Tartuflanghe has created its own experimental truffles method: selected land continuously cured and monitored, protected and safeguarded, rich in the most suitable trees for the growth of both white and black truffle varieties. In this way, this land, in addition to offering study and research ideas, is allowing the production of oxygen that recirculates in the atmosphere. This philosophy of respect for mother nature and environmental sustainability, has always played a fundamental role. In our state-of-the-art factory, which now extends over 6500 square meters of kitchen space and laboratories, the energy used in the production process comes from the photovoltaic system located on the roof.

Tartuflanghe has opened its doors to visitors for years, as a sign of welcome as well as utmost transparency, which sets it apart.





OUR CERTIFICATION

The long Tartuflanghe history is starred of important recognitions. Underlining the extreme attention to the quality and safety of the products, the Piemonte region has conferred to Tartuflanghe the title of “**Artisan Excellence**” meanwhile plentiful teams of international experts have rewarded our products with important acknowledgments.

Furthermore, since 2014, the company is also certified **BRC FOOD- Global Standard for Food Safety** and **IFS FOOD- Quality Management and Food Safety System**.

BEST EVER RATED QUALITY

1992: NY Summer Fancy Food Show.

Outstanding new product: Tartufissima Tagliatelle con tartufo.

2009: Recognition of “**Eccellenza Artigiana**”

2010: **SIAL- Parigi**. “Truffle Perlage” was awarded as “Best Innovative product of the world” at the “Grand Prix Tendances et Innovation” at the SIAL of Paris. First place among 985 products from all over the world.

2014: **SIAL- Parigi**. Aperituber truffle snack and freeze-dried Pesto are selected by SIAL Commission amongst the most innovative products in the world.

2015: **Trifulòt sweet Truffles Black and Pistachio**. Bronze medal at International Chocolate Awards.

2016: **ISM- Colonia**. Truffle Chips by Tartuflanghe are awarded with best product innovation prize

2016: **Trifulòt sweet Truffles Peanuts and Cardamomo**. Silver medal at International Chocolate Awards

2017: **Trifulòt sweet Truffles Cardamomo and Pistachio**. Gold medal at International Chocolate Awards

2017: **ISM- Colonia**. Organic line by Tartuflanghe is awarded with special prize of the jury at ISMAwards

2018: **CIBUS - Parma**. the quail eggs with white truffle are selected by Cibus Innovation Corner.

2018: **BELLAVITA - Chicago**. Trifulòt Pistachio sweet Truffle is awarded **Best Food Product** by a selected jury of experts





A SELECTION OF OUR SPECIALTIES:

