



# Truffle

## SPOTLIGHT

Discover how our truffle flavour can transform your food product offerings, captivate your customers, and drive your business success

**Bon appétit!**

**Truffle Taffy**



Sweet creamy caramel taffee flavoured with black truffle

**Truffle White Chocolate**



Milky, creamy rich black truffle flavoured white chocolate

**Truffle Cream Cheese Dip**



Creamy, black truffle cream cheese dip

**Truffle Aioli Sauce**



Sweet, garlicky, mayo flavoured with rich black truffle profile

# A Game-Changer for Food Manufacturers!

We take pride in offering premium-grade truffle flavour solutions that guarantee exceptional taste and consistent quality.

Known as diamonds of the kitchen, truffles are the most sought after fungi in the world for their taste, aroma and ability to enhance almost any dish.

Tap into the potential of truffle flavour today and take your food products to new heights of excellence!



## Adaptable & Versatile

Be it sauces, seasoning, fillings or more, our truffle flavour is able to be customised to meet specific product needs with flavour profiles for diverse consumer preferences.

## Consistent Quality & Supply

Our truffle flavour provides a stable and consistent supply chain, ensuring you never have to compromise on the quality of your creations.

## Cost-Effective Elegance

Achieve the same indulgent experience while managing your cost in use efficiently.

## Increased Perceived Value

Often associated with high value, the use of truffle flavour can raise perception of food products; therefore allowing for higher prices, and better profit margins.