



"Black Diamonds"

Tuber Melanosporum vitt.– Black Winter Truffle

Australian Grown

Black Truffles have been cultivated in the Southern Hemisphere since the early '90's mostly in Australia. Cultivated trees have been inoculated with truffle spores from French Tuber Melanosporum Vitt. truffle and commercial quantities became available in 2007. The two main areas of cultivated tree plantings are in the South west corner of Western Australia and Tasmania and recently some from NSW.

Truffles form a symbiotic relationship with the tree as truffles cannot make their own food. The thread-like non-fruiting parts of the truffle coat the root of the tree and help the tree absorb soil minerals. In return, the tree host provides the truffle with carbohydrates and other nutrients that the tree produces through photosynthesis. Truffles can be found anywhere from 5 to 30 centimetres below the ground and within a metre of the base of a hazelnut or oak tree.

Adam Wilson of Great Southern Truffles was the first person in Australia to supply truffles from WA to Australia's best chefs and initiated supply to International chefs and restaurants in 2007. We have been regularly supplying international customers for the past 6 truffle seasons.

Australian truffles are available during the Australian winter months from June to August, weather permitting. Australian black truffles have fantastic flavours with pungent earthy aroma's, the strong savoury flavour is similar if not better to those of any European truffle in the winter months.

Harvesting and mantaining

Great Southern Truffles are recognised as Australia's leading experts in the truffle Industry. GST have created a service of searching Australian truffiere's, hunting, using trained dogs and grading the truffles to European standards. In early winter from June to August the hunters search the truffiere using trained dogs to detect the unique scent of the truffle and to locate the buried treasure. If the truffle is ripe and the quality is perfect we will then harvest it for you!

How truffles are packed and transported?

Great Southern Truffles are graded into two classes according to European standards - Extra class (premium), and First class. Once harvested the truffles are cleaned and washed, vacuum sealed (no air), packed in an ice box with ice packs and shipped direct to your customs agent anywhere in the world. The packed truffles, once on the plane, should reach any airport around the world within 36 hours of leaving the farm gate. All truffles are certified as the French, winter Black Truffle (Tuber melanosporum Vitt.)

Our truffles will be:

- firm, clean, intact,
- free of any visible foreign matter with residual soil less than 5%, by weight,
- free of abnormal wetness on the surface that may indicate decay,
- free of major physical damage, and
- able to withstand transport and handling and arrive at their destination in a sound condition

Storing fresh truffles

To be enjoyed at their best, Tuber Melanosporum vitt. truffles should be consumed within a few days of being unearthed.

To help keep them longer, up to about 10 – 14 days, gently wrap them in absorbent paper (such as a paper towel) and store in a dry glass/plastic jar/container in the crisper compartment not the cold part of the refrigerator. The absorbent paper should be changed daily, and the jar/container must be kept dry.

Truffles have a very strong aroma which will quickly impregnate any other foods in the fridge, so it's important to store them in their own glass container.

During months when the outside temperature is cool (but not freezing), the storage container can be kept outside, making sure, however, that it is not left in sunlight, the ideal temperature is between 3 and 7°C.