

Technical Catalogue

Geofoods Srl
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Truf

Truff

Italian Truffles

In Italy, each land has unique and unbeatable characteristics.

We deeply know this richness because we are children of the same land and here beats the heart of our work. The knowledge of our territory, the trustworthy relationship with an extensive harvesting network and a rich experience, lead us to have today a unique product with an unmistakable appearance, aroma, and taste. In every season we try to harvest the best the woods can offer, that is why we guarantee good and fresh truffles all year round. We select them with care and competence in Tuscany, Umbria, Piedmont, Emilia-Romagna, Marche and in the best Italian production areas.

Truffle

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*We are made of earth,
of nature, of rain, of air,
of sun, of wind. We are
100% truffle.*



Love and Respect for nature, trust and passion for good things: these are the values that guided Vania and Giuseppe during their long-life venture of creating Geofoods. We are a large network of people who are welltrained, driven, close knit: a family. Today we continue to harvest for the best, the most beautiful, and most fragrant truffles, just as if we had to choose it for ourselves.

NATURE

The birthplace of quality

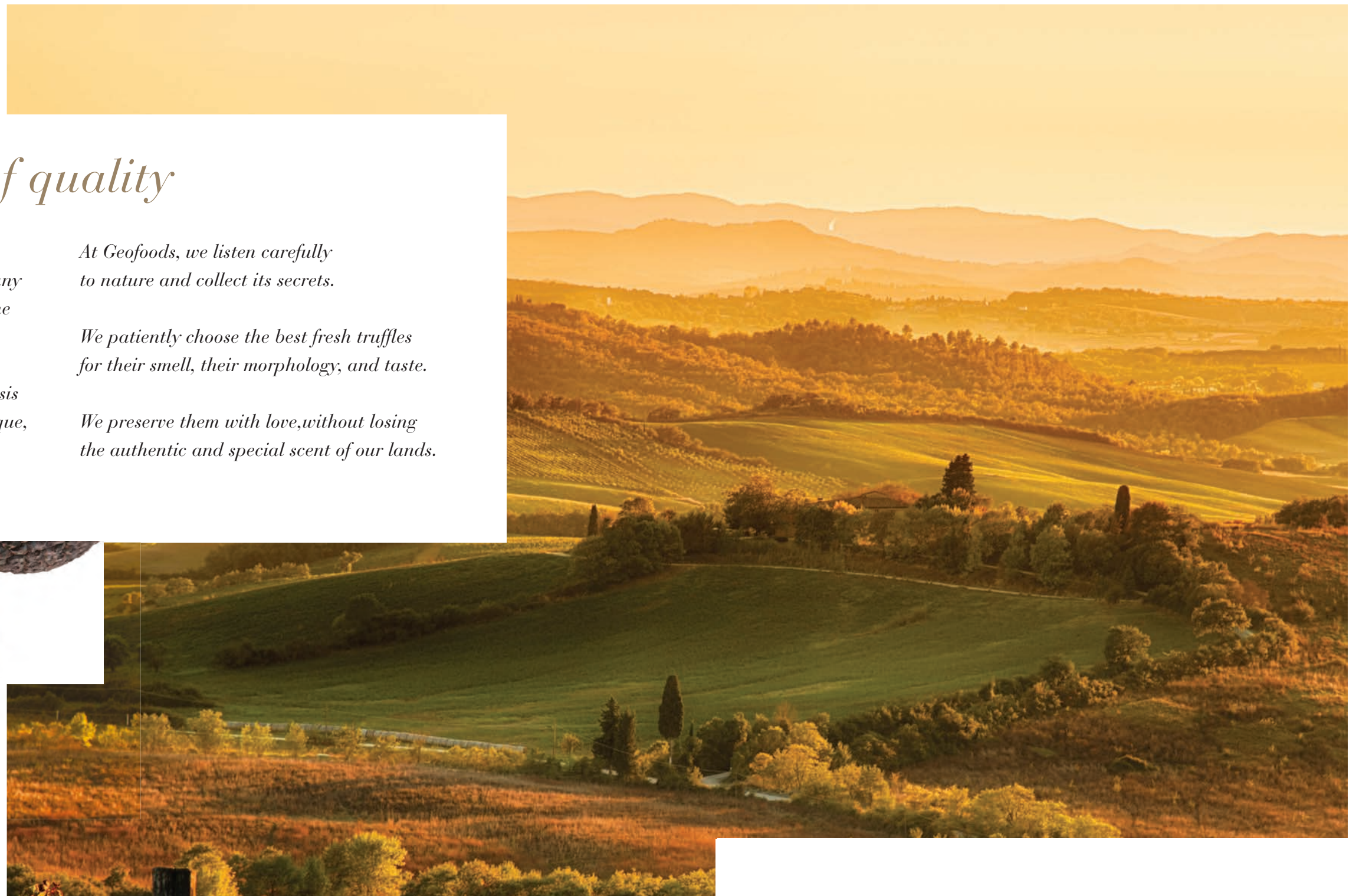
We respect and protect all that the lands has to offer. Nature is the guardian of many excellences and, among these, truffle is the most precious.

It is born underground, in perfect symbiosis with trees and ground. Each truffle is unique, and this uniqueness must be respected and safeguarded at all times.

At Geofoods, we listen carefully to nature and collect its secrets.

We patiently choose the best fresh truffles for their smell, their morphology, and taste.

We preserve them with love, without losing the authentic and special scent of our lands.



GOURMET

*Serving the best Chefs around the world.
We provide our customer with the best
truffles; fast and guaranteed quality
always delivered at your door.*

*Eyes closed, deep breath.
Each time our truffles arrive at their final
destination, the emotion is always the same.*

*The scent of truffle spreading in all its purity
while the heart races. Our daily commitment
is to make sure that every customer can
recognize our quality from the very first
moment, in all its freshness and smell.*

*Years of experience and a rigorous quality
policy have led us to be certified exporters.*

*We ship truffles within few hours from the
collection, checking and guaranteeing piece
by piece, order after order.*

*Thanks to an effective packaging system, we
protect and preserve truffles in the best way
possible as if they had just been picked.*

*Everything else is perfume,
taste and pleasure.*



Geofoods
ITALIAN TRUFFLES

GOLDEN GEMS

Geofoods, True Italian Taste

Geofoods
ITALIAN TRUFFLES

FRESH WHITE TRUFFLE

Tuber Magnatum Pico

Often referred to as a diamond, white truffle is known for its rarity and perfume. Considered to be the most precious gem, white truffles are certainly the most sought after, precious and highly valuable.

White truffles are without any doubt the most perfumed elements to exist in nature. The smell is extremely complex - characterized by 17 different smells, which vary according to the soil conditions and symbiotic plants. Many people consider white truffles as a prohibited fruit.



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ITALIAN TRUFFLES

WINTER BLACK TRUFFLE

Tuber Melanosporum

Characterized by a subtle, sweet, and refined aroma, a bluish black peridium and a purple-black pulp, Tuber melanosporum ripens during the winter season: from December up to the first months of the year.

Its great versatility in the kitchen has made this type of truffle famous worldwide, becoming the cheval de bataille of the French Nouvelle Cuisine.

The so-called “La Truffe du Perigord” is widely appreciated and used for culinary purposes. Winter black truffles are not only used as condiments, but also as ingredients for their heat resistance.

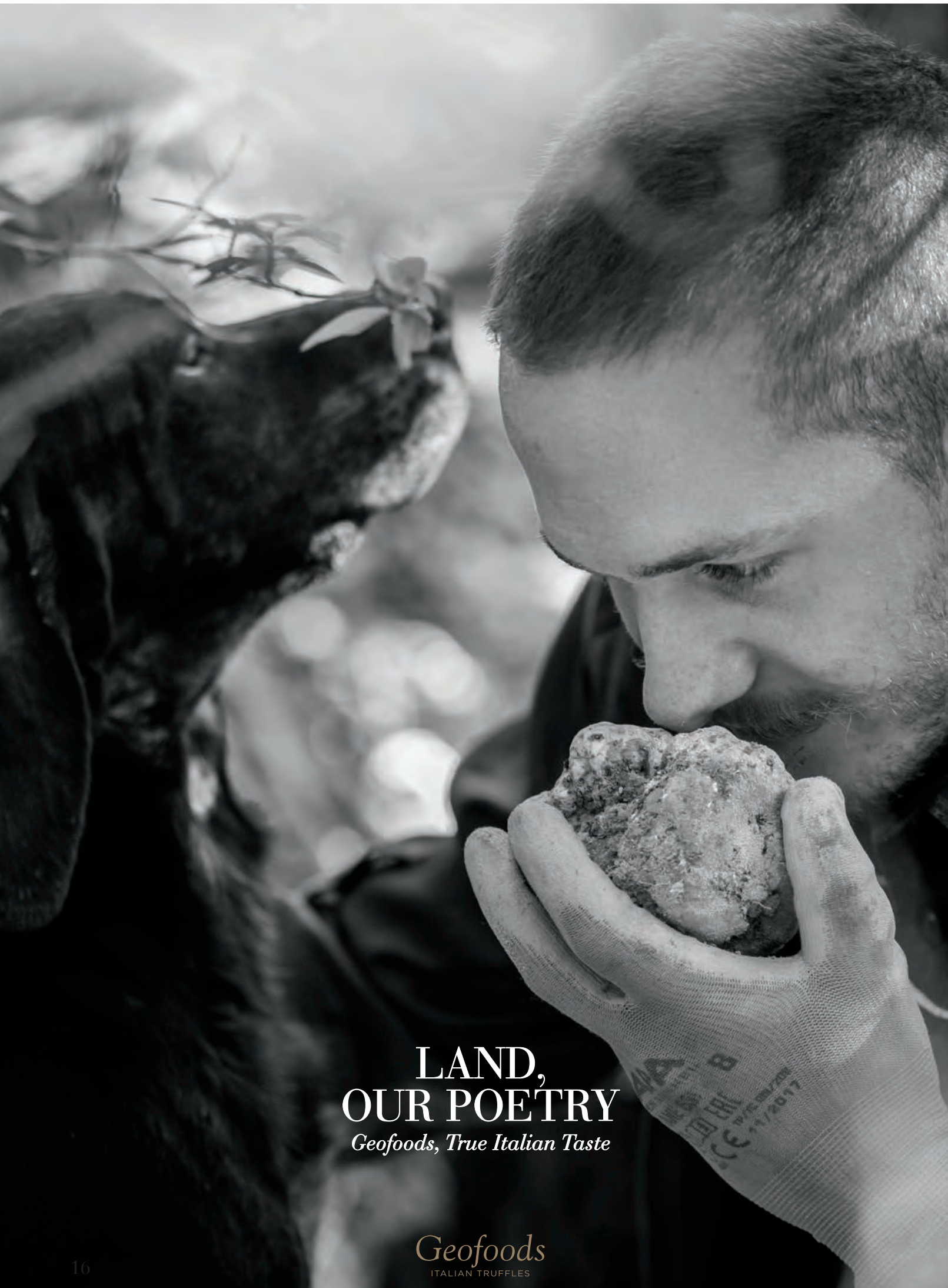


Geofoods
ITALIAN TRUFFLES



**BLACK
DIAMONDS**
Geofoods, True Italian Taste

Geofoods
ITALIAN TRUFFLES



LAND,
OUR POETRY
Geofoods, True Italian Taste

Geofoods
ITALIAN TRUFFLES

SPRING TRUFFLE

Tuber borchii / Tuber albidum Pico

Spring truffle is characterised by a very intense smell and taste. Even though it is less precious than white truffles, spring truffle has a large amount of aficionados appreciating its spicy and garlic-like taste and the versatility that the product has in the kitchen. The harvest period starts in January and ends towards the end of April.



SUMMER TRUFFLE

Tuber aestivum Vitt.

Summer truffle, also known as “scorzzone” for his coarse and verrucous skin, is the strongest of all truffles. It is widely used for culinary purposes and as base in preserved truffle products. The harvest period of Tuber Aestivum runs nearly all year round, with it being also present in autumn and winter as Tuber Uncinatum. Its perfume is more subtle compared to white truffles, but still very versatile in the kitchen. Indeed, summer truffles release their fragrance especially when cooked.



Geofoods
ITALIAN TRUFFLES



OLIVE OIL WITH BLACK WINTER & WHITE TRUFFLE SLICE

True Italian Taste

The genuine taste of olives preserves and enhances the precious principles of white and black truffle. This specific formula suits well dishes such as carpaccio, entrees of meat or fish, as well as pasta dishes. Furthermore, the truffle slice contained inside the bottle gives the packaging an even more luxurious design.



250 ml

Item code:
ootn250fpg



250 ml

Item code:
ootb250fg



Geofoods
ITALIAN TRUFFLES

BLACK & WHITE TRUFFLE EXTRA VIRGIN OLIVE OIL

True Italian Taste

The cold pressing of the olives preserves the genuine flavor of the product and enhances all the precious principles contained in the raw material. The unique taste of extra virgin olive oil blends with the intense truffle flavour, creating the perfect combination of taste: ideal for meat, fish, and gourmet risottos.



100/250 ml

Item code:
oltn100
oltn250



100/250 ml

Item code:
oltb100
oltb250

Geofoods
ITALIAN TRUFFLES

BLACK & WHITE TRUFFLE OLIVE OIL

True Italian Taste

*The earthy and chocolaty notes of truffles meet the delicate
aroma of Olive Oil, creating the perfect condiment to enhance the
taste of your favourite dishes; pasta, risotto, cooked vegetables,
boiled fish or meat.*



100/250 ml

Item code:
ootn100
ootn250



100/250 ml

Item code:
ootb100
ootb250

BLACK & WHITE TRUFFLE SUNFLOWER OIL

True Italian Taste

*The versatility and delicate aroma of sunflower oil blends in with the
unique taste of truffle, creating the perfect condiment to enhance
the taste of uncooked dishes, such as carpaccios and raw meat,
spicing up your regular dressings.*



100/250 ml

Item code:
olsn100
olsn250

100/250 ml

Item code:
olsb100
olsb250

TRUFFLE SAUCE

True Italian Taste



Item code:
star80l5
star180l5
star500l5

Item code:
starb80l
starb180l
starb500l

Item code:
pst80
pst180
pst500

Item code:
star80
star180
star500

BLACK TRUFFLE TARTUFATA Mushroom & Truffles Cream

The combination of Summer Black Truffle together with the earthy flavor of Porcini mushrooms, creates a burst of flavor surprising each and every palate. Ready to use; the Truffle cream is the perfect ingredient to complete your main dishes, sandwiches or roasted meat.

80/180/500g

WHITE TRUFFLE CREAM White Truffles with Parmesan cheese

The earthy taste of white truffle blended together with the creaminess of Parmesan cheese to create the ideal cream sauce ready to use for your bruschettas, boiled fish, meat and pastas.

80/180/500g

PESTO & TRUFFLE SAUCE Black Truffle and Pesto Sauce

A lavish fusion of summer truffles and vibrant, aromatic herbs, made to tantalize the taste buds with its rich flavor. This exquisite condiment marries the intense essence of truffles with the freshness of basil, the nuttiness of pine nuts and the creaminess of Parmesan cheese.

80/180/500g

TRUFFLE SAUCE Black Truffle and Mushrooms Sauce

Summer Truffles mixed together with Champignon Mushrooms - Doesn't this sound amazing? An incredible and successful ready to eat sauce which will enhance your appetisers and will donate harmony to your main dishes; this is really the product you've been looking for!

80/180/500g



SUMMER TRUFFLE SLICES

Carpaccio di tartufo

Truffle carpaccio is prized for its intense earthy flavor and subtle nutty undertones. Stunning, whole slices preserved in just pure extra virgin olive oil which are extremely versatile and can be used in a myriad of ways - whether you want to embellish your weekend pizza or finish off a beautiful plate of pasta, meat or fish. It is really the go-for product!

*Size:
80/180/500 g*

*Item code:
tef80
tef180
tef500*

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ITALIAN TRUFFLES



WHITE TRUFFLE SALT

The salt and the unmistakable aroma of white truffles are combined together in a product of great versatility that can be used to make Eggs, grilled meat or fish. Just add a sprinkle of product on top of your favourite meal to turn it into a gourmet course.

100 g

Item code:
saltb100



SALT AND TRUFFLE



The salt and the unmistakable aroma of black summer truffles are combined in a product of simple usage and great versatility that will spice up your regular fries, grilled meat or fish.

120 g

Item code:
salt120



HONEY & TRUFFLE

True Italian Taste



The sweetness of raw honey is enriched by the taste of Black Summer Truffle slices, creating the perfect luxurious topping for your cheeseplatter, pastries and gelatos. Pure gold to be served at the table.

AVAILABLE:
Honey with White Truffle
120/250 g

Item code: mte120 / mte250



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ITALIAN TRUFFLES

TRUFFLE PERLÉ

True Italian Taste



Winter black truffle is the main ingredient of Truffle Perlé, characterized by its simple yet outstanding elegance. The “trompe l’oeil effect” makes it the ideal ingredient to surprise any palate with an unexpected explosion of flavour. Perfect for warm and cold dishes, wonderful on bread, meat or fish.

50/200 g

Item code: cdt50 / cdt200



Geofoods
ITALIAN TRUFFLES



TRUFFLE DUST

True Italian Taste

*A fine textured truffle powder to give your dishes a touch of luxury.
A light and savoury seasoning infused with the highest percentage
of white and black truffles. Well suitable for every type of food:
from rice to pasta, from meat to fish, from eggs to vegetables.
Extremely easy to use! Just add it at the end to finish off your
favorite dish for an amazing and flavoursome culinary experience!*

Item code: pt1.5 / pt5 / pt30



Jar: 30 g



5 pack
(1.5g x 5 pcs)

TRUFFLE CRISPS

with white truffle



An explosion of saltiness and truffle flavour that will make your taste buds jump out of joy. The perfect crispy snack to liven up every occasion. Ideal for your fancy aperitivos. Warning: irresistibly truffley

50 g 36 pcs x box
130 g 12 pcs x box

Item code: pat50 / pat130



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ITALIAN TRUFFLES

TAGLIATELLE

with black truffle



A fully artisanal pasta, made out of long silken strands of tagliatelle together with the unmistakable taste of Summer Truffle.

Add some parmesan cheese on top to fully enjoy an italian-style meal.

250 g

Item code: paste250



Geofoods
ITALIAN TRUFFLES

WHITE WINE VINEGAR & WINTER TRUFFLE

Ideal for salads, carpaccios and tartare; this white wine vinegar with winter truffle is the perfect dressing to step up your game in the kitchen and experiment new recipes and flavour combinations.

50/100 ml

Item code: acvb50 / acvb100



CONDIMENTO ACETO BALSAMICO MODENA IGP

The traditional taste of Modena IGP balsamic vinegar meets the intense notes of winter truffle, creating the ideal bittersweet dressing that goes along really well with your favourites gourmet salads, meat and fish.

50/100 ml

Item code: acba50 / acba100



DOVE NASCE
LA QUALITÀ
the birthplace of quality

Geofoods
ITALIAN TRUFFLES

CARPACCIO DI TARTUFO

Summer Truffles Slices

Truffle carpaccio is prized for its intense earthy flavor and subtle nutty undertones.

Stunning, whole slices preserved in just pure extra virgin olive oil which are extremely versatile and can be used in a myriad of ways - whether you want to embellish your weekend pizza or finish off a beautiful plate of pasta, meat or fish.

It is really the go-for product!

Size:
180/500 g

Item code:
tef180/tef500



OLII DI OLIVA AL TARTUFO

Truffle infused oils

Size:
100/250/500 ml
1/3/5lt

Available:

WHITE AND BLACK
TRUFFLE EXTRA
VIRGIN OLIVE OIL

Item code:

-oltb100/250/500/1lt/3lt/5lt

-oltn100/250/500/1lt/3lt/5lt

WHITE AND BLACK
TRUFFLE OLIVE OIL

Item code:

-ootn100/250/500/1lt/3lt/5lt

-ootn100/250/500/1lt/3lt/5lt

WHITE AND WINTER
BLACK OLIVE OIL WITH
TRUFFLE SLICE

Item code:

- ootn250fpg

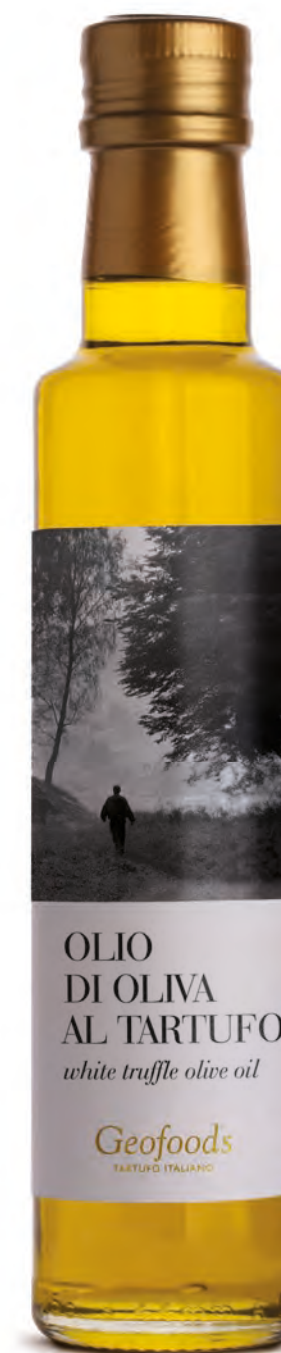
- ootb100/250/500-fg

WHITE AND BLACK
TRUFFLE
SUNFLOWER OIL

Item code:

- olsn100/250/500/1lt/3lt/5lt

- olsb100/250/500/1lt/3lt/5lt



Geofoods
ITALIAN TRUFFLES

CREMA BIANCA

White Cream

The earthy taste of white truffle blended together with the creaminess of Parmesan cheese to create the ideal cream sauce ready to use for your bruschettas, boiled fish, meat and pastas.

Item code: starb80l/starb180l/starb500l

Size:
80/180/500 g



CREMA NERA

Black Cream

The combination of Summer Black Truffle together with the earthy flavor of Porcini mushrooms, creates a burst of flavor surprising each and every palate. Ready to use; the Truffle cream is the perfect ingredient to complete your main dishes, sandwiches or roasted meat.

Item code: star80l5/star180l5/star500l5

Size:
80/180/500 g



TARTUFO ESTIVO INTERO

Summer Truffles Whole

Whole summer truffles in brine are a must-have pantry staple for any aspiring chef or food enthusiast. Ready to use, you just need to slice them or grate them onto any dish to infuse them with that nutty and truffle flavour.

Item code: tei50/tei100

Size:
50/100 g



SALSA TARTUFATA

Truffle Sauce

Summer Truffles mixed together with Champignon Mushrooms - Doesn't this sound amazing? An incredible and successful ready to eat sauce which will enhance your appetisers and will donate harmony to your main dishes; this is really the product you've been looking for!

Item code: star80/star180/star500

Size:
80/180/500 g



BURRO E TARTUFO ESTIVO

Summer Truffle Butter

A culinary indulgence that marries the delicate aroma of summer truffles with the creamy richness of butter, resulting in a luxurious spread that elevates any dish to gourmet status. Great when used as a base for any other sauce or simply spread on warm toasted bread: it can't get any better than that!

Item code: but80/but180/but500

Size: 80/180/500 g Available: WHITE TRUFFLE BUTTER
WINTER TRUFFLE BUTTER



PATÈ DI TARTUFO ESTIVO

Summer Truffle Patè

A culinary delight that captures the essence of summer truffle in every luscious bite. Infused with the gentle earthiness and fruity notes of summer truffles, this creamy patè delivers a harmonious balance of flavors and elevates any culinary creation.

Item code: tep80/tep180/tep500

Size: 80/180/500 g



PESTO E TARTUFO

Pesto and Truffle Sauce

A lavish fusion of summer truffles and vibrant, aromatic herbs, made to tantalize the taste buds with its rich flavor. This exquisite condiment marries the intense essence of truffles with the freshness of basil, the nuttiness of pine nuts and the creaminess of Parmesan cheese.

Item code: pst80/pst180/pst500

Size: 80/180/500 g



MIELE E TARTUFO ESTIVO

Summer Truffle Honey

The sweetness of raw honey is enriched by the taste of Black Summer Truffle slices, creating the perfect luxurious topping for your cheeseplatter, pastries and gelatos. Pure gold to be served at the table.

Item code: mte120/mte250

Size: 120/250 g Available: WHITE TRUFFLE
HONEY



BRISURA DI TARTUFO

Truffle Brisure

A fine delicacy crafted from the finest truffles, renowned for their rich, earthy flavor and unmistakable aroma. These truffles are meticulously selected and expertly processed to create a finely grinded product, perfect for enhancing the taste of your favorite dishes. With its intense flavor and versatile applications, Truffle Brisure is a must-have ingredient for any home cook or professional chef looking to add a touch of sophistication to their culinary creations.

Size: 400/800/1500 g Available: WINTER TRUFFLE
SUMMER TRUFFLE

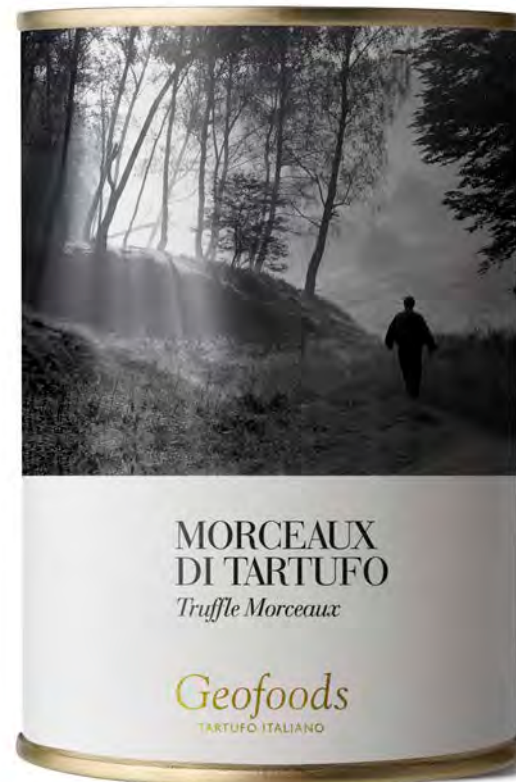


MORCEAUX DI TARTUFO

Truffle Morceaux

Experience the unmistakable aroma of Geofoods truffles with our top-tier Truffle Pelure. Every fine shaving is expertly crafted from the highest quality truffles, promising a culinary journey like no other. Enhance your dishes with these opulent truffle slices and elevate them to a realm of unparalleled sophistication.

Size: 400/800/1500 g Available: WINTER TRUFFLE
SUMMER TRUFFLE



PELURE DI TARTUFO

Truffle Pelure

Pelure consists in fully preserved truffle shells which can be used to flavour sauces and donate a great visual truffle glance to your dishes. With each subtle infusion, it transforms ordinary ingredients into extraordinary gastronomic delights, leaving an indelible mark on the palate and the memory alike.

Size: 400/800/1500 g Available: WINTER TRUFFLE
SUMMER TRUFFLE



SUCCO DI TARTUFO NERO PREGIATO

Winter Truffle Juice

Loved and sought-for by chefs worldwide, Winter Truffle Juice is the most perfect and pure product to be implemented in your dishes to elevate to a gourmet level. Truffle Juice is excellent to blend with red meats, purees, or cooking broths. We might as well call this product liquid gold for the exquisite opulence this product donates to every single dish

Size: 100/200/400 g
Item code: sucme100/sucme200/sucme400





FROZEN & DRIED PORCINI MUSHROOMS

Funghi porcini congelati e secchi

Only the best of our attentive selection of Porcini mushrooms makes it to the cut to be provided to you and be finally integrated as a part of your yummy and beautiful dishes. Carefully cleaned, chosen, frozen and/or dried, our mushrooms will donate the earthy taste you've been really looking for in your kitchens.



FROZEN MUSHROOMS MIX

Mix di funghi congelati

*A beautifully wide selection of the best mixed mushrooms on the market, from the greatest production areas.
The mix is made of the following: Champignon (Agaricus Bisporus), Pleurotus ostreatus, Shiitake (Lentinus edodes), Pholiota Nameko, Porcini mushrooms (Boletus edulis and rel. group).*



OLIVE WOOD HANDLE TRUFFLE SLICER

TYPE
Plain blade and Waved blade

Item code: affmanul-L / affmanul-O



TRUFFLE SLICER STAINLESS STEEL

TYPE
Plain blade and Waved blade

Item code: affinox-L/affinox-O



BIG STAINLESS STEEL TRUFFLE SLICER ROSEWOOD HANDLE

TYPE
Plain blade and Waved blade

Item code: affgiga



TRUFFLE SLICER STAINLESS STEEL ALBA

TYPE
Plain blade and Waved blade

Item code: affinox-A



TRUFFLE SLICER STAINLESS STEEL XFETTA

TYPE
*Plain blade and Waved blade
design by Davide Oldani*

Item code: affxfetta



OLIVE WOOD TRUFFLE SLICER

TYPE
Plain blade and Waved blade

Item code: afful-L / afful-O



TRUFFLES SERVING TRAY WITH CUT-OUT AND STAINLESS STEEL TRUFFLE SLICER

TYPE
*Walnut tray with glass bell for truffles and cut-out with
stainless steel truffle slicer (smooth or woren blade)*

Item code: aff-tag



TRUFFLE BRUSH / NOSE “GIACOMO - GUFRAM”

TYPE
*Truffle brush conceived by job
Smeet, Gufram*

Item code: gufram

CERTIFICATIONS AND QUALITY POLITICS

Geofoods have been working hard over the years and the recognitions have been rewarding. We take pride in saying we are now BRC/IFS and Halal certified. Furthermore, the company does its utmost best to work in compliance to the latest HACCP standards.

Each one of our truffles is as guaranteed and certified just like the company as a whole.

Amongst our truffle selection, we also offer a fully certified white truffle, thanks to our experience and the certification of Centro Studi Nazionale del Tartufo di Alba.

Centro Studi Nazionale del Tartufo di Alba is an independent body that certifies truffles which comply with established standards such as; weight (which has to be over 50g), fragrance, shape, ripening point.

The truffles that comply to the standards are then furtherly selected one by one and the warranty seal is then applied. Experience, care and passion are key element to this step.

