



Appennino Funghi E Tartufi located in Bologna, Italy is a renowned purveyor of the finest quality Mushroom and Truffle products available for the European and International markets.

Relying on knowledge passed on from one generation to another as well as their research department, Appennino F&T is consistently able to deliver some of nature's most prized and difficult to attain offerings.

Frozen (IQF) Porcini, Chanterelle, Morel & Mixed Mushrooms, Truffle Oils, Butter, and all types of Fresh Truffles according to seasonal availability.

Frozen Products

Whole Porcini Mushrooms

6/2.2lb bags

SUPC 5783887

Imported whole extra grade AA Porcini are the more rare red cap bouchon variety. Plump, medium sized mushroom with nutty, slightly meaty texture.



Mixed Mushroom Blend

6/2.2lb bags

SUPC 5994336

A premium blend of imported porcini, shitake, champignon, nameko, and oyster mushrooms. Sautee from frozen and add to Pasta or Risotto.



Whole Chanterelles

6/2.2lb bags

SUPC 5783909

Imported wild whole grade AA chanterelles are small to medium in size. These full flavored mushrooms work well with meat, shellfish, pasta, omelets, soups and sauces.



Whole Black Truffle

1/1.1lb bag

SUPC 5994387

Imported Italian whole black summer truffles. An affordable way to incorporate real truffle flavor into your recipes.



Black Truffle Butter

3/1lb jars

SUPC 5994373

Rich, creamy butter made from the milk of Modenese and Reggiano cows from the hills of Italy, blended with black truffle.



**FROZEN APPENNINO FUNGHI E TARTUFI PRODUCTS ON THIS PAGE SHIP VIA
FEDEX STANDARD OVERNIGHT MON-THURS
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



Fresh Italian Truffles

Fresh Italian Whole Black Summer Truffles

SUPC 6884300 – 1 / 8oz box
SUPC 6884322 – 1 / 1lb box
SUPC 6884342 – 1 / 2.2lb box



Appennino Funghi E Tartufi Black Summer Truffles are medium sized, ranging from the size of a hazelnut to that of an orange. The skin is black with large pyramid shaped warts and the flesh is first white with tender veining. The odor is delicate, redolent of hazelnuts. **The main period for ripening runs from June to September.**

Fresh Italian Whole White Winter Truffles

SUPC 7219185 – 1 / 4oz box
SUPC 7219199 – 1 / 8lb box
SUPC 7219201 – 1 / 1lb box



Appennino Funghi E Tartufi White Winter Truffles are the most prized among edible truffles and can be as small as peas or as large as a potato. The skin is smooth with an olive yellow color and the flesh is grey white with a hint of hazelnut. **Ripening period runs September to December.**

**FRESH TRUFFLES ARE AIR SHIPPED FROM BOLOGNA ITALY
ALLOW APPROXIMATELY 1 WEEK FOR DELIVERY
AVAILABILITY DETERMINED BY MOTHER NATURE**

Dry Products

Black Truffle Oil

6/8.5oz bottles
SUPC 5783929

Premium Extra Virgin Olive Oil from Umbria, Italy infused with Black Truffle.



White Truffle Oil

6/8.5oz bottles
SUPC 5783917

Premium Extra Virgin Olive Oil from Umbria, Italy infused with White Truffle.



Black Truffle Sauce

4/1.1lb jars
SUPC 5994351

Champignon mushrooms, black summer truffles and black olives with a pinch of salt combine to create this versatile product that will work on everything from bruschetta to pizza, pasta sauces, mashed potatoes and grilled steaks.



Exclusively Imported By:

CIAOIMPORTS
authentic specialty foods



**DRY APPENNINO FUNGHI E TARTUFI PRODUCTS ON THIS PAGE SHIP VIA
FEDEX GROUND MON-FRI
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

