



## The dehydrated White Truffle

**Thanks to a brand new technique, International Grand Gourmet has finally found the way to obtain the dehydrated white truffle.**

The White Alba Truffle (Tuber Magnatum Pico) can be now preserved for **24 months** at room temperature and its taste can be kept unchanged, with a surprising long lasting flavour. The new technique is based on the **freeze-drying process** made in a vacuum room, in order to take all moisture out of the truffle, being the water the main responsible of its fast deterioration.

This technique is not based on chemical manipulation, but on a physical process.

While part of the smell is lost during the process, it is possible to keep the flavours in the product and to keep unchanged the characteristic taste of the white truffle from Alba.



**The dehydrated White Truffle** does not contain preservatives, nor flavourings:

it is **100% White Alba Truffle**. After the dehydrating process, the truffle loses all moisture (about 80%): from 5g of fresh white truffle we obtain 1g of dehydrated white truffle.

Thanks to this unique technique, the white truffle from Alba could be eaten also **outside the season** with its unchanged taste, which makes it famous all around the world. Available in jars of 2,5 gr, or vacuum in plastic small bags of the desired weight., to save on transportation costs.