





## **TRUFFLE**

The Persian truffle is one of the best known edible truffle varieties that can be collected, traded and consumed in the world.

It has a typical appearance of the truffle that can also be found in Italy, one of the best truffle exporting countries in the world, as it has a thick and irregular surface and remains intact even in relatively long periods of drought. The taste and smell are often compatible with the Italian one, thanks to the microclimate present in Iran where truffles are taken: this makes it very attractive on the international market and in demand.

## White, precious, hooked, black summer truffle

Recognizing the truffle is a very important ability and the most important factors are 3: the scent which must be inviting and not bad, the consistency in which there must be no areas that appear soft to the touch, the integrity of the surface which shows that there is no are parasites and that the product is healthy.





**TUTTO PER LA SALUTE** 

by Persit Star®



Via Giuseppe Ponzio 78, 20133 Milano, Italia Tel: 0270601335 Fax: 0270637102 www.tuttoperlasalute.com info@persitstar.it