

répertoire culinaire
The Truffle Specialist

AUSTRALIAN WINTER

TRUFFLES:

Tuber Melanosporum

ORDERING & DELIVERY GUIDELINES

THE AUSSIE TRUFFLE STORY

"Australian truffle farming demonstrates how innovation and dedication can achieve global recognition"

BEGINNINGS

Australian truffle farming is a fascinating story of innovation, perseverance, and the pursuit of culinary excellence. It all began in the early 1990s when the concept of cultivating truffles outside their traditional European habitats was still novel. Truffles, highly prized edible fungi that grow underground in symbiosis with the roots of certain trees, were traditionally found only in specific regions of France, Italy, and Spain. However, some Australian regions, with their unique climates, turned out to be surprisingly well-suited for truffle cultivation.



PIONEERING EFFORTS

The journey started with a few visionary farmers who were willing to take a gamble. In 1993, the first truffle-inoculated trees were planted in Tasmania, an island state with a climate similar to that of truffle-growing regions in Europe. This pioneering effort was soon followed by other states, including Western Australia, New South Wales, and Victoria. These early adopters faced numerous challenges, including the long wait time for the first signs of truffle production and the complexities of ensuring the right symbiotic relationship between the fungi and their host trees.

GROWTH AND EXPANSION

Western Australia quickly emerged as the leading truffle-producing region due to its cold winters and dry summers, creating ideal conditions for the Perigord truffle. The industry expanded rapidly as investments in truffle-inoculated tree plantations increased, and farmers began to see successful yields. By the early 2000s, Australian truffles had gained global recognition for their quality. The Australian truffle season, running counter to the European season, allowed Australia to fill a gap in the global market.



SUCCESS AND GLOBAL RECOGNITION

Today, Australia stands as the fourth-largest truffle producer worldwide, with its truffles highly regarded in the global culinary scene for their quality and freshness. The success of Australian truffle farming exemplifies how a combination of scientific knowledge, entrepreneurial spirit, and a conducive natural environment can lead to the successful cultivation of a luxury product far from its traditional roots. Looking forward, the industry is exploring new technologies and sustainable farming practices to enhance production and maintain the health of truffle orchards, ensuring a bright future for Australian truffle farming.





DELIVERY SCHEDULE

LEAD TIMES & LOGISTICS

Pre-order your Australian Winter Truffles today to ensure a timely harvest and optimal freshness. Truffles are air-shipped from Australia and delivered within 7 days (depending on flight schedules), guaranteeing top-quality truffles for your culinary operations.

CUSTOMER PRE-ORDER

Customers place their pre-orders until the fixed weekly cut-off time. Our team consolidates all orders.

HARVEST ON-ORDER

Truffle farms are then informed, allowing producers to prepare for the next-day harvest based on the volume needed to fulfill the orders.

CLEANING & GRADING

After harvest, truffles are immediately washed, rinsed and brushed to be graded by weight, size and appearance, ensuring customer requirements are met.

PACKING & DISPATCH

Once the truffles are graded, they are immediately sealed in vacuum packs and headed towards the dispatch team.

Parcels are sent by refrigerated truck to Perth airport on a daily basis.

48 hours

SHIPPING, RECEPTION & DISTRIBUTION

Truffles are then shipped by airplane from Australia on an overnight flight to all destination airports in Asia.

Our team will collect the truffles at local destination airport and truffles are prepared to be dispatched for delivery, ensuring you receive fresh, high-quality truffles.

48 hours

Total Lead Time

5-7 DAYS

*Delivery times are subject to product availability and last minute changes to flight schedules.



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MAXIMIZING FRESHNESS

EXTENDING SHELF-LIFE WITH GOOD STORAGE

Fresh Tuber *Melanosporum*, also known as the Black Truffle or Périgord Truffle, typically has a shelf life of about 10 to 15 days when stored properly. To maximize its freshness, it's recommended to store truffles in the refrigerator wrapped in a paper towel and placed in an airtight container. The paper towel should be changed daily to absorb any moisture, which helps prevent spoilage. Additionally, truffles can be stored in rice, which can help to absorb moisture and also becomes infused with the truffle's flavor, making it a gourmet addition to meals.



GRADING GUIDELINES

Tuber Melanosporum

WHOLE TRUFFLES

EXTRA CLASS



Round regular shape
Whole truffles

Extra Class LARGE
30-130 grams

Extra Class SMALL
20-29 grams

Extra Class RETAIL
10-19 grams

ICON TRUFFLE



Shape: Can be
regular or not

Whole truffles
above 130 grams

FIRST CLASS



Irregular shape,
Whole truffles

25-130 grams

Surface imperfections and irregular shape are accepted, including minor clean insect damage. Up to 10% of the surface area may be cut

GRADING GUIDELINES

Truber Melanosporum

TRUFFLE PIECES

LARGE PIECES



Individual pieces 25
grams or above

SMALL PIECES



Individual pieces
10-24 grams

TRIMMINGS



High quality trim &
pieces under 10
grams

Perfect for risotto, pasta, pizza, mashed potatoes, or to increment with butter, olive oil, salt, honey... truffle pieces are cheaper but always full of flavors and aromas.

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Quality without compromise

15 SUBSIDIARIES
EXPORT IN 72 COUNTRIES

Repertoire Culinaire is dedicated to bringing the freshest ingredients to professional kitchens through our ultrafresh services. We source top-quality products directly from artisan farms around the World, ensuring each item meets our stringent quality control standards. Our logistics team manages every step of the process, from careful selection and timely harvest to efficient air shipping and rapid delivery, guaranteeing that your kitchen receives the freshest ingredients available.

With Repertoire Culinaire, you can trust that our commitment to excellence and precision logistics will enhance your culinary creations with the finest, ultra-fresh ingredients.



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EXPORT IN 72 COUNTRIES



	FRANCE	contact@repertoireculinaire.fr
	ITALY	ordini@repertoire.it
	GERMANY	info@repertoireculinaire.de
	UNITED KINGDOM	sales@repertoire.co.uk
	UNITED ARAB EMIRATES	order@repertoire.ae
	HONG KONG	admin@repertoire.hk
	MACAU	sales@repertoireculinaire.com.mo
	AUSTRALIA	ordersVIC@repertoireculinaire.com.au
	SINGAPORE	sales@repertoire.sg
	MALAYSIA	sales@repertoire.my
	THAILAND	order@repertoire.co.th
	CAMBODIA	julien@repertoireculinaire.com
	VIETNAM	sales@repertoire.vn



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