BLACK BOAR
TRUFFLE CANOLA OIL

Authentic • Chef Driven • Culinary Ready

The mission of Black Boar Truffle LLC is to bring the highest quality truffle products to the culinary world at affordable prices. Having achieved this with the BBT's award winning Truffle Powders and Stock Concentrate, Black Boar Truffle now offers a line of Truffle Oils designed for the manufacturer, professional chef, and home food enthusiast alike. BBT's Truffle oils are both premiere in quality and cost-effective.

BBT White Truffle mushroom flavor and aroma is infused in Canola oil and features the classic rich, complex flavor properties of the Alba Truffle (Tuber Magnatum) of the Piedmont district of Italy, often referred to as the "fruit of the woods."

Our Black Winter Truffle mushroom flavor and aroma also infused in Canola oil features the classic deep, rich, earthy characteristics of the pungent Black Winter Truffle (Tuber melanosprum) known as the Perigord truffle originally grown in the Perigord region of southern France.

All of our oils are meticulously crafted in small batches and provide the perfect truffle taste and aroma enhancement to your favorite culinary creations.

Just a drizzle of BBT's truffle oil gives your dishes a luxurious flavor and Umami finish. Augment the flavor of recipes dappled with real truffles. Create truffle oil vinaigrettes and dressings for your favorite salads or charcuterie and hard cheeses. Add new depths of flavor to polenta, pasta, potatoes, gnocchi or risotto with just a few drops before serving. Pair BBT's White or Black truffle oil with, eggs, omelets, quiche, or crown your classic eggs Benedict. Infuse sauces and marinades; add to pizza and flatbread preparations to inspire earthy subtleness and complexity. Potato chips, popcorn and French fry snacks will also reach new heights and depths of satisfying flavor with the light-handed addition of our oil after cooking. And of course BBT's Truffle oils provide a delicate and alluring finish to roasted meats, fish, chicken and all proteins which pair well with fresh truffles.

The ease of use and complexity of flavor enhancement which Black Boar Truffle oils, White and Black, promotes, makes them a perfect finishing ingredient for food manufacturers, professional chefs and the home gourmet.

FOR MORE INFORMATION:

BLACK BOAR TRUFFLE LLC
(406) 581-0803
info@blackboartruffle.com

BBT Black Truffle Oil

- Contains Real Black Winter Truffle (Tuber melanosporum)
- Black Winter Truffle Aroma with Black winter truffle notes (robust, earthy, woodsy, mushroomy, umami)
- Black Truffle Extract, Natural Extracted Flavors & Sulfur Compounds
- Preservative & MSG Free
- 24 month unopened, non-refrigerated shelf life (keep in cool dark storage)*
- Keeps for 12 months after opening (refrigerated)*
- Can be made Kosher & Organic upon request – minimum order required, please contact for more information*
- Can be made with other oils as the base – minimum order required, manufacturers please contact for more information*
- Available as a Truffle Oil Concentrate- Manufacturers only*
- Available in 1 US gallon, 55 US gallon drum, 1000 L tote*
- Country of Origin, United States*
- Black Boar Truffle Exclusive*

BBT White Truffle Oil

- White Truffle Aroma with white truffle notes (Pungent, musky, nutty, slightly floral with hints of garlic, woodsy, umami)
- Natural Extracted Flavors & Sulfur Compounds
- Preservative & MSG Free
- Please see above*

BENEFITS

- More earthy and natural flavors than most typical truffle flavored oils
- Priced for food service and manufacturing applications

USES

- Manufacturing and Food Service
  - Truffle oils, salad dressings, sauces and marinades
  - Premade mashed potatoes, polentas, risottos, rice dishes, quiches, pizza, flatbread, mac and cheese, gnocchi, pastas and fillings.
  - Potato chips, popcorn oil, popcorn coating and nut coatings
  - Fry coatings: potatoes, mushrooms, onions, and vegetables
  - Butters and cheese
  - Charcuterie
  - Stock concentrate
- Retail & Home Cook Uses:
  - Vinaigrettes and salad dressings
  - Topping for Charcuterie and Hard Cheese
  - Finish for polentas, mashed potatoes, risottos, gnocchi, pastas, pizza, flatbread, and mac and cheese.
  - Drizzle on omelets, quiches, deviled eggs, egg salad, Eggs Benedict and more
  - Infuse in sauces and marinades
  - Use on potato chips, French fries, and popcorn
  - Enhance your favorite main course protein: Beef Steaks and roasts, lamb, chicken, fish and pork

BLACK BOAR
TRUFFLE

SIZING CHART

Black Truffle Canola Oil

ITEM CODE	BTC0101	BTC02001
SIZE	1 US GAL	55 US GAL

White Truffle Canola Oil

ITEM CODE	WTC0102	WTC02002
SIZE	1 US GAL	55 US GAL

TO ORDER:

blackboartruffle.com
or
orders@blackboartruffle.com

Black Boar Truffle, LLC.
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