

# Truffleia

the diamond of the kitchen

[www.truffleia.com](http://www.truffleia.com)



### ***What Are the Benefits of Truffles?***

Truffles are one of the supreme luxuries in nature, maybe the world's most expensive natural foods. Since the periods of Ancient Greeks and Romans, these types of mushrooms have been used in Europe as food, anti-depression medicine, and other drugs.

Truffles contain a variety of proteins, antioxidants, vitamins and minerals. Using truffles in the spring prevents a variety of diseases such as cold, and even may affect life-span. This type of mushroom has a significant effect on reducing the blood glucose level among diabetics, and on curing eye diseases. Many consider truffles to be effective in treating the effects of aging and improving sexual desire and call it a youth elixir. Antibiotic effects of truffles against microbes and pathogens, as well as their antioxidant effects against all types of cancer and also their effects on liver protection in liver disease have been proven. The mushroom contains a large amount of ergothioneine (a strong antioxidant), which, unlike other antioxidants, is not destroyed in the cooking process. Studies show that the using two cooked and hot mushrooms per a day can eliminate infection, enhance the immune system, and treat constipation and flatulence. There is a lot of scientific information about truffle on valid sites. For example, you can visit the following website:

[www.globalfoodbook.com/9-top-notch-benefits-of-truffle](http://www.globalfoodbook.com/9-top-notch-benefits-of-truffle)



### ***Our Abilities and the Benefits of Working with Us:***

- Employing the trained team to supply truffles from different countries and regions
- Manual search and hunt for truffles instead of dogs or pigs
- Gaining experience for more a century in supplying and processing the Herbs and Organic plants like Truffles
- Gaining experience over 36 years of experience in food process and export to Europe, America, Asia, etc.
- The possibility of supplying about tons of different types of Truffles & Tubers annually (harvest capacity depends on climate and weather conditions)
- Supplying, Using 100% organic and wild Truffles& Tubers
- The high nutritional value of mushrooms and our byproducts according to the analysis and the comments of customers
- The premium quality of truffle mushrooms and products and conformity with the standards and certificates including FAD, HACCP, ISO, HALAL, etc.
- The absolutely competitive price of our mushrooms and products
- The possibility of customizing our products in such cases as taste, package, etc. according to the requirements, needs and wants of our customers.

### ***Our Products***

- Varieties of raw and fresh truffles in different packaging,
- Canned truffles for regular consumers, hotels and restaurants (in glass jar & metal container),
- Dried Truffle, Truffle chips and powder,
- Truffle sea salt,
- Oil made of various types of truffles,
- Honey made of various types of truffles,
- Sauce made of various types of truffles,



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## Our Recommendations

Due to the seasonal harvest of truffles, supplying fresh truffles often is possible from JAN to JUN. In other words, our truffles are mostly of summer, winter species. Therefore, customer orders must be submitted and confirmed to the company before that time so that the necessary plans can be made for on-time truffle supplying, processing, producing, packaging and delivery.

Our company is also ready to supply the customized products according to customer requirements, needs and wants.



Our Contacts:

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