



PLANTIN

THE ART OF TRUFFLE
SINCE 1930



- COLLECTION 2026 / 2027 -

NEARLY 100 YEARS OF PASSION
AND EXPERTISE DEDICATED TO

Truffles



“

SINCE 1930, PLANTIN HAS USED ITS KNOW-HOW
TO DELIVER EXCEPTIONAL-QUALITY TRUFFLE
AND MUSHROOM PRODUCTS,
MEETING THE EXPECTATIONS OF CUSTOMERS
AROUND THE WORLD.

”

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2026-2027 COLLECTION

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TRUFFLES

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The History of Plantin

for almost 100 years

1930

Marcel Plantin founded the company Plantin

1986

Hervé Poron takes over Maison Plantin and expands its international presence

2009

Christopher Poron and Nicolas Rouhier are taking over the company

1970

The Sisteron family took over the business and moved it to the centre of Puyméras

1998

Opening of an office in New York

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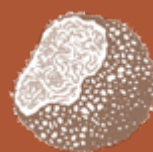
Plantin



€42M in revenue, with 55% generated from exports.



120 employees of the Plantin Group



120 tonnes of fresh truffles in our workshops every year

at the foot of
Mont Ventoux

2013

Opening of a
representative office in
Paris

2019

Opening of the truffle
shop and institute in
Puyméras

2009

Opening of a subsidiary
in Hong Kong

2018

Launch of the retail range
and the e-commerce
website

2024

French Food Capital
becomes a minority
shareholder

5

Plantin



a 5,000 m² production
site



60 hectares of
planted truffle fields



committed to a CSR
approach

Plantin know-how since 1930

IT WAS IN 1930,
IN THE HEART OF PROVENCE,
THAT MARCEL PLANTIN
FOUNDED MAISON PLANTIN.
SINCE THEN, THIS FAMILY BUSINESS
HAS BUILT ITS REPUTATION IN SOME
OF THE FINEST RESTAURANTS
AROUND THE WORLD.

Plantin
partner

Gault
& Millau

LES
GRANDES
TABLES
DU
MONDE



The truffle master's technique at Plantin:
Slicing the truffle.



THE HUMAN AT THE HEART OF PLANTIN

From the truffle-growing oak plantations to processing our products, the human element plays an essential role in our production process. To guarantee unbeatable quality every day, we annually select and sort truffles, as well as the most delicious varieties of dried mushrooms.

TECHNOLOGY AT THE SERVICE OF QUALITY

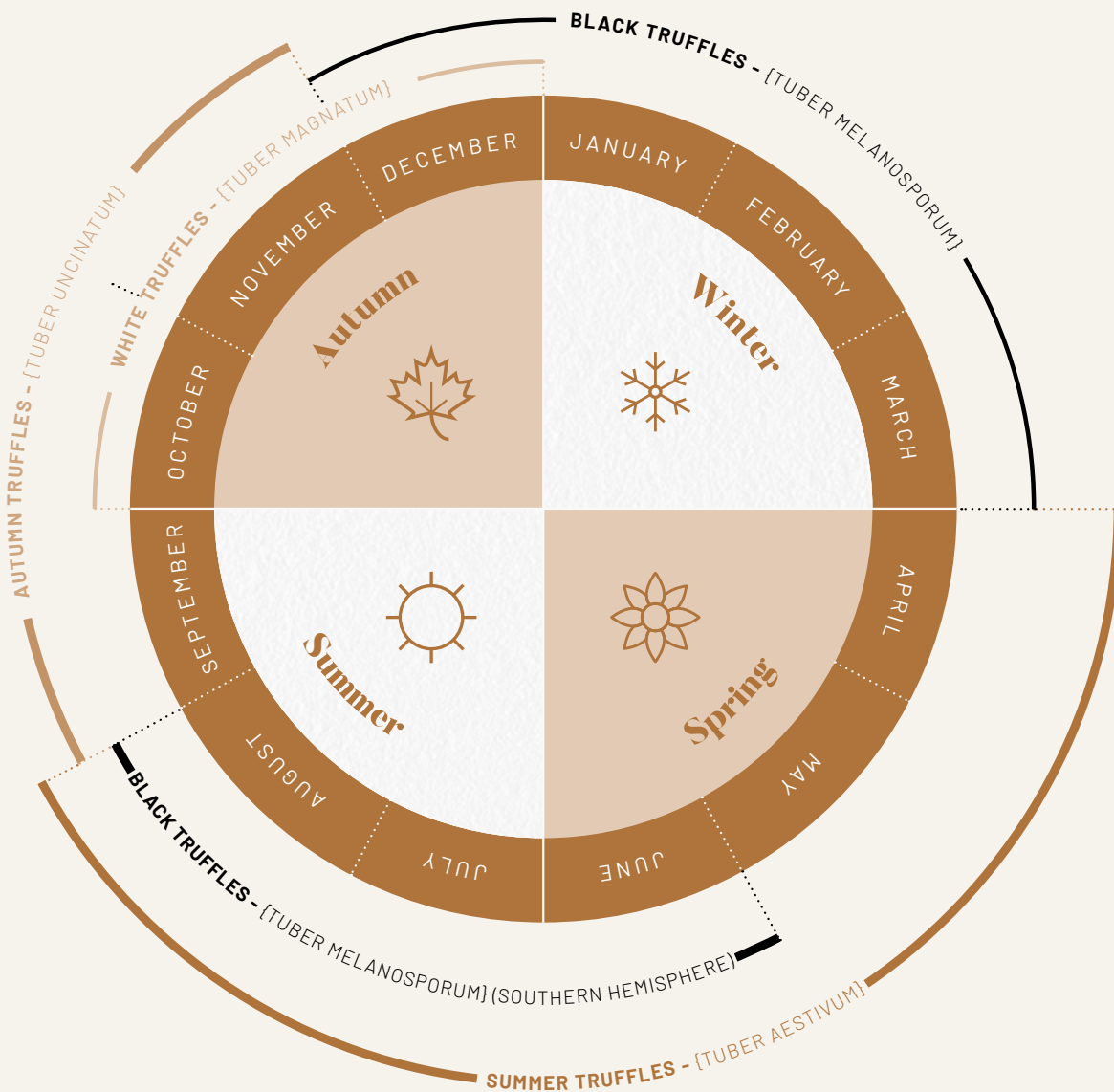
Plantin's production facility, located in Puyméras in the Vaucluse region, brings together several workshops where carefully selected truffles and mushrooms are processed. IFS Food certified and PME+ accredited, our workshops combine high quality standards, food safety, and daily CSR commitments.



FRESH
truffles



The main varieties of fresh truffles



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Fresh truffles



BLACK TRUFFLES

{Tuber melanosporum}

NOVEMBER-MARCH

JUNE-AUGUST

(origin: southern hemisphere)

WHITE TRUFFLES

{Tuber magnatum}

OCTOBER TO DECEMBER



SUMMER TRUFFLES

{Tuber aestivum}

APRIL TO AUGUST

AUTUMN TRUFFLES

{Tuber uncinatum}

SEPTEMBER TO NOVEMBER



OUR COLLABORATION WITH TRUFFLE FARMERS MEANS WE CAN
OFFER THE FRESHEST TRUFFLES, 320 DAYS A YEAR.

PLANTIN CONTINUALLY SEEKS OUT THE BEST TRUFFLES
AND OFFERS YOU A RANGE OF DIFFERENT VARIETIES ALL YEAR ROUND.

BLACK TRUFFLE

{Tuber melanosporum}



100000 - EXTRA WHOLE BLACK TRUFFLES

Harvested at perfect maturity, with a regular shape.

100001 - 1ST CHOICE WHOLE BLACK TRUFFLES

This truffle has a less regular shape, but is just as flavourful.

100002 - BLACK TRUFFLE PIECES

100003 - BLACK TRUFFLE PEELINGS

100040 - BLACK TRUFFLE BREAKINGS



100023 WHITE TRUFFLES

{Tuber magnatum}

*The rarest truffle, sure to amaze
with its alliaceous flavours.*



100012 SUMMER TRUFFLES

{Tuber aestivum}

Fresh summer truffle.

*With a subtle taste of hazelnuts and mushrooms,
it will delight all your summer preparations.*



100029 AUTUMN TRUFFLES

{Tuber uncinatum}

*Burgundy truffles, also known as autumn truffles.
Its flesh is darker than that of its cousin the summer truffle, with a more
pronounced undergrowth perfume.*

Fresh truffles

S U M M A R Y

RANGE	VARIETY	VARIATION	SEASONALITY	COLOURS	FLAVOURS	RAW	COOKED
Black truffles	{TUBER MELANOSPORUM}	EXTRA WHOLE BLACK TRUFFLES	November–March and June–August (origin: southern hemisphere)	Black coat Black and white veined flesh	Humus & musk	●	●
	{TUBER MELANOSPORUM}	1 ST CHOICE WHOLE BLACK TRUFFLES					
	{TUBER MELANOSPORUM}	BLACK TRUFFLE PIECES					
	{TUBER MELANOSPORUM}	BLACK TRUFFLE PEELINGS					
	{TUBER MELANOSPORUM}	BLACK TRUFFLE BREAKINGS					
White truffles	{TUBER MAGNATUM}	WHITE TRUFFLES	October–December	Caramel coat White, veined flesh	Alliaceous	●	
Summer truffles	{TUBER AESTIVUM}	SUMMER TRUFFLES	April–August	Black coat Light brown, veined flesh	Hazelnut and undergrowth flavour	●	
Autumn truffles	{TUBER UNCINATUM}	AUTUMN TRUFFLES	September–November	Brown coat Brown, veined flesh	Mushroom and undergrowth flavour	●	



TRUFFLES all year round

Black truffle

{TUBER MELANOSPORUM}

THE 1ST BOIL TRUFFLE - EXCELLENCE

Its powerful undergrowth aroma is guaranteed with a unique cooking process.

*All year round, it can be found on the tables of the greatest chefs:
on medallions of meat, scallops and more.*

Our entire range of tinned truffles is certified:



Whole



BRUSHED EXTRA BLACK TRUFFLES - 1ST BOIL

110005 - 27.5 G JAR (BY 6)

110006 - 52.5 G JAR (BY 6)

110007 - 105 G JAR (BY 6)

1ST CHOICE BRUSHED BLACK TRUFFLES - 1ST BOIL

110016 - 52.5 G JAR (BY 6)

110017 - 105 G JAR (BY 6)



Pieces



1ST BOIL BLACK TRUFFLE PIECES

110014 - 52.5 G JAR (BY 6)

110015 - 105 G JAR (BY 6)



WHAT IS PRESERVATION?

Truffles are cleaned and cooked at high temperature to capture all their flavours.

This method allows the truffle to be preserved for several years.

HOW DO YOU COOK PRESERVED TRUFFLE?

Preserved truffle must be cooked, it cannot be consumed raw. It must not be reheated at over 50°C unless protected in a terrine or turnover, for example.

GOOD TO KNOW

As with fresh truffle, allow 10 to 15 g of preserved truffle per person.

THE BLACK TRUFFLE - QUALITY

*This truffle retains its taste qualities and olfactory notes of undergrowth.
All year round, it makes the perfect accompaniment to delicate preparations
like foie gras, terrines or stuffed meats.*

*Whole or in pieces, they present the same taste qualities.
Pieces are perfect for your preparations and sauces,
pairing with game and red meat.*

Whole



EXTRA BRUSHED BLACK TRUFFLES

- 110001 - 15 G JAR (BY 6)
- 110000 - 30 G JAR (BY 6)
- 110002 - 55 G JAR (BY 6)
- 110003 - 110 G JAR (BY 6)

1ST CHOICE BRUSHED BLACK TRUFFLES

- 110056 - 55 G JAR (BY 6)
- 110053 - 110 G JAR (BY 6)



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Truffles all year round

Pieces



BLACK TRUFFLE PIECES

- 110009 - 15 G JAR (BY 6)
- 110010 - 30 G JAR (BY 6)
- 110011 - 55 G JAR (BY 6)
- 110012 - 110 G JAR (BY 6)



For other formats, please get in touch.

Black truffle

{TUBER MELANOSPORUM}

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Truffles all year round



Peelings



These fine strips of truffle can be perfectly integrated with mashed potatoes, pasta, risotto or scrambled eggs.

BLACK TRUFFLE SHAVINGS

110033 - 15 G JAR (BY 6)
110034 - 30 G JAR (BY 6)



Breakings



These slivers of truffle are ideal for preparing truffle butters or purées, or for adding to a sauce.

BLACK TRUFFLE CHIPS

110040 - 15 G JAR (BY 6)
110041 - 30 G JAR (BY 6)

Juices



Truffle juice offers an added extra to your marinades, seasonings and sauces. This "extra" juice, with its strong fragrance, is obtained from black truffles picked at maturity.

EXTRA BLACK TRUFFLE JUICE

110130 - 50 G JAR (BY 6)



1ST CHOICE BLACK TRUFFLE JUICE

110131 - 50 G JAR (BY 6)

Our more subtle-tasting "1st choice" juice is made with early-season black truffles.

For other formats, please get in touch.



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Truffles all year round

Beef stew with black truffle jus

BLACK TRUFFLE JUICE

110130 - 50 G JAR (BY 6)

Scan to find out more!



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Truffles all year round

BLACK TRUFFLE QUINTESSENCE

110170 - 30 G METAL BOX

110129 - 90 G METAL BOX

Recipe ideas

Black truffle in all its simplicity, naturally it will perfectly pair with meat, seafood, soup or eggs in various forms.



Truffle Quintessence

Pasteurised product; keep refrigerated

*The taste of fresh truffle, all year round
The powerful flavours of black truffle and more subtle aromas of autumn truffle
in an ideal texture to savour the truffle in absolute simplicity.
Like caviar, we use it to enhance a dish at the end of its preparation,
whether sweet or savoury.*



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AUTUMN TRUFFLE QUINTESSENCE

110169 - 30 G METAL BOX
110157 - 90 G METAL BOX



Recipe ideas

Characteristic of autumn truffle, its comforting hazelnut notes are ideal in soups, on white meat, in risottos or simply enjoyed on a blini.

Truffles all year round

Truffles

all year round

S U M M A R Y

RANGE	VARIETY	PRODUCT	FORMAT	NET WEIGHT				
Black truffle	{TUBER MELANOSPORUM}	1 ST BOIL EXTRA BRUSHED BLACK TRUFFLES	Jar	27.5 g	52.5 g	105 g	—	—
		1 ST CHOICE BRUSHED BLACK TRUFFLES - 1 ST BOIL	Jar	52.5 g	105 g	—	—	—
		1 ST BOIL BLACK TRUFFLE PIECES	Jar	52.5 g	105 g	—	—	—
		EXTRA BRUSHED BLACK TRUFFLES	Jar	15 g	30 g	55 g	110 g	—
		1 ST CHOICE BRUSHED BLACK TRUFFLES	Jar	55 g	110 g	—	—	—
		BLACK TRUFFLE PIECES	Jar	15 g	30 g	55 g	110 g	—
		BLACK TRUFFLE PEELINGS	Jar	15 g	30 g	—	—	—
		BLACK TRUFFLE BREAKINGS	Jar	15 g	30 g	—	—	—
		EXTRA BLACK TRUFFLE JUICE	Jar	50 g	—	—	—	—
		1 ST CHOICE BLACK TRUFFLE JUICE	Jar	50 g	—	—	—	—
Truffle Quitessence		BLACK TRUFFLE		30 g	90 g	—	—	—
		AUTUMN TRUFFLE		30 g	90 g	—	—	—

OILS
& condiments

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Oils and condiments



Olive oils

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Oils & condiments



BLACK TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL

Culinary mix based on extra-virgin olive oil and black truffle flavouring. Its powerful, musky notes perfectly enhance purées and fresh pasta, or add a touch of excitement to a vinaigrette

170015 - 100 ML BOTTLE (BY 6)

170036 - 250 ML BOTTLE (BY 6)



WHITE TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL

Culinary mix based on extra-virgin olive oil and white truffle flavouring. Its alliacious scent enhances carpaccios, steamed vegetables and fresh cheeses.

170016 - 100 ML BOTTLE (BY 6)

170035 - 250 ML BOTTLE (BY 6)



BLACK TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL WITH TRUFFLE PIECES

Culinary mix based on black truffle flavoured extra-virgin olive oil with truffle pieces. Black truffle pieces enhance this oil with musky, powerful notes, to embellish a purée, fresh pasta or add a touch of excitement to a vinaigrette.

170017 - 100 ML BOTTLE (BY 6)



Sunflower oils



BLACK TRUFFLE FLAVOURED SUNFLOWER OIL

Culinary mix based on sunflower oil and black truffle flavouring

170010 - 250 ML BOTTLE (BY 12)



WHITE TRUFFLE FLAVOURED SUNFLOWER OIL

Culinary mix based on sunflower oil and white truffle flavouring

170000 - 250 ML BOTTLE (BY 12)



PORCINI FLAVOURED SUNFLOWER OIL

Culinary mix based on porcini mushroom flavoured sunflower oil

170007 - 250 ML BOTTLE (BY 12)



PDO olive oil with truffle

ORIGIN COLLECTION

Plantin presents three exceptional oils, enhanced by black truffle, to add the perfect finishing touch to refined culinary creations.



N°. 3 PDO PROVENCE

Fresh and acidic

Culinary mix based on black truffle flavoured extra-virgin olive oil with pieces.

It is characterised by a nose with notes of fruit, herbs and raw artichoke, which can be paired with orgeat and cinnamon.

Its great vivacity makes it perfect with grilled fish or goats' cheese.

170047
100 ML BOTTLE (BY 6)



N°. 1 PDO NYONS

Mild and fruity

Culinary mix based on black truffle flavoured extra-virgin olive oil with pieces.

Characterised by the aromas of freshly cut herbs, green apple, hazelnut and lightly buttered notes. Perfect for seasonings and a delicate addition to your desserts.

170045 - 100 ML BOTTLE (BY 6)

N°. 2 PDO VALLÉE DES BAUX DE PROVENCE

Intense and comforting

Culinary mix based on black truffle flavoured extra-virgin olive oil with pieces.

With lightly peppery notes and dominant aromas of raw artichoke, along with fresh herbs, citrus and green apple.

Its power allows it to pair perfectly with hot dishes like purées and grilled vegetables.

170046 - 100 ML BOTTLE (BY 6)



GOOD TO KNOW!

Protected Denomination of Origin (PDO) oils are linked to a historic production location which preserves ancestral production methods.

PDO Nyons:
1 predominant variety:
Tanche

PDO Vallée des Baux-de-Provence: Several varieties among the 586,000 trees

PDO Provence,
the latest PDO oil:
Since 2020

New

TRUFFLE SOY SAUCE

A culinary preparation made from soya sauce and black truffle flavouring.

As a finishing touch: This is how it reveals its full character. A few drops added at the very last minute—at the end of cooking or directly on the plate—are enough to release the captivating aromas of truffle.

For deglazing: Ideal for capturing the cooking juices after searing red meat or mushrooms. It instantly creates a rich, smooth and intensely flavoured sauce.

As a marinade: The secret to elevating your ingredients. Let your finest cuts of meat (beef, duck) or oily fish (salmon, tuna) infuse before quickly pan-frying or grilling.

180367 - 200ML BOTTLE (BY 12)



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Oils & condiments

Truffle vinegars

BLACK TRUFFLE FLAVOURED BALSAMIC VINEGAR OF MODENA

X

On a salad or burrata, you'll love this little touch of acidity that enhances dishes.

180078 - 100 ML BOTTLE (BY 6)

180097 - 250 ML BOTTLE (BY 6)



BLACK TRUFFLE FLAVOURED BALSAMIC CREAM

For precise, delicious presentation!

180095 - 250 G BOTTLE (BY 6)



Ketchup: new recipe



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Oils and condiment

3% SUMMER TRUFFLE KETCHUP, FLAVOURED

A culinary preparation made from tomatoes and summer truffle sauces (8%).

180376 - 270 G BOTTLE (BY 6)



Condiments



Light and smooth, its subtle black truffle flavour goes well with various dishes.

WINTER TRUFFLE MAYONNAISE

3% winter truffle mayonnaise, flavoured.

180027 - 100 G JAR (BY 6)



A black truffle mustard to enjoy with grilled meat or in sauces and vinaigrettes.

WINTER TRUFFLE MUSTARD

5% winter truffle mustard, flavoured.

180031 - 50 G JAR (BY 6)

180030 - 100 G JAR (BY 6)



The delicious taste of porcini mushrooms to accompany your dishes, grills and sauces.

PORCINI MUSHROOM MUSTARD

8% porcini mushroom mustard

180008 - 110 G JAR (BY 6)



SPICY BLACK TRUFFLE SAUCE

Spicy sauce with black truffle pieces, flavoured

190099 - 100 G BOTTLE (BY 12)



IN COLLABORATION WITH





Shrimp tacos with spicy truffle sauce

SPICY BLACK TRUFFLE SAUCE

IN COLLABORATION WITH



190099 - 100 G BOTTLE (BY 12)

Scan to find out
more!



Butter creams

Discover our new truffle butter creams, combining refined flavour and smooth texture to enhance shared moments and bring a distinctive touch to your table.

New products



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Oils & condiments



BLACK TRUFFLE BUTTER CREAM

Culinary preparation made with clarified butter, flavoured with black truffle. Store at room temperature

180266 - 80 G JAR (BY 6)



BIANCHETTO TRUFFLE BUTTER CREAM

Culinary preparation made with clarified butter, flavoured with bianchetto truffle. Store at room temperature.

180355 - 80 G JAR (BY 6)

Truffle salts

Season all your culinary mixes
with a flick of the wrist.

SUMMER TRUFFLE FLAVOURED PGI GUÉRANDE SALT

Flavoured culinary mix based on PGI Guérande salt and 1% summer truffle.

180065 - 50 G JAR (BY 6)

180066 - 100 G JAR (BY 6)



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Oils & condiments



PINK HIMALAYAN SALT WITH SUMMER TRUFFLE

Pink Himalayan salt with 1.5% summer truffle, flavoured.

180068 - 100 G GLASS MILL (BY 6)

WINEGROWER'S SALT WITH SUMMER TRUFFLE

Winegrower's salt with 2% summer truffle, flavoured.

180069 - 70 G GLASS MILL (BY 6)

BLUE PERSIAN SALT WITH SUMMER TRUFFLE

Blue Persian salt with 1.5% summer truffle, flavoured.

180067 - 100 G GLASS MILL (BY 6)

Condiments

SUMMER TRUFFLE SEASONING

5% summer truffle seasoning, flavoured.

180061 - 50 G JAR (BY 6)



SUMMER TRUFFLE AND CHILLI PEPPER SEASONING

Cayenne pepper and
3% summer truffle flavoured seasoning.

180228 - 50 G JAR (BY 6)



SUMMER TRUFFLE AND PROVENCE HERBS SEASONING

Provence herbs and
3% summer truffle flavoured seasoning.

180229 - 35 G JAR (BY 6)



Oils and condiments

S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT	
Olive oil	EXTRA-VIRGIN OLIVE OIL	Black truffle flavouring	Bottle	100 ml	250 ml
		White truffle flavouring	Bottle	100 ml	250 ml
	TRUFFLE OIL WITH PIECES	Black truffle flavouring	Bottle	100 ml	—
Sunflower oil	SUNFLOWER OIL	White truffle flavouring	Bottle	250 ml	—
		Black truffle flavouring	Bottle	250 ml	—
		With porcini mushrooms	Bottle	250 ml	—
PDO olive oil with truffle	EXTRA-VIRGIN OLIVE OIL PDO NYONS NO. 1 MILD		Bottle	100 ml	—
	EXTRA-VIRGIN OLIVE OIL PDO VALLÉE DES BAUX DE PROVENCE - NO. 2 INTENSE		Bottle	100 ml	—
	EXTRA-VIRGIN OLIVE OIL PDO PROVENCE NO. 3 FRESH		Bottle	100 ml	—
Butter creams	BLACK TRUFFLE BUTTER CREAM	With black truffle	Jar	80 g	—
	WHITE TRUFFLE BUTTER CREAM	With white truffle	Jar	80 g	—
Truffle vinegars	BLACK TRUFFLE FLAVOURED PGI BALSAMIC VINEGAR OF MODENA		Bottle	100 ml	250 ml
	BLACK TRUFFLE FLAVOURED BALSAMIC CREAM		Bottle	250 g	—
Truffle salts	PGI GUÉRANDÉ SALT	1% summer truffle	Jar	50 g	100 g
		Pink Himalayan salt	Glass mill	100 g	—
	WORLD SALTS WITH SUMMER TRUFFLE	Winegrower's salt	Glass mill	70 g	—
		Blue Persian salt	Glass mill	100 g	—
Condiments	SUMMER TRUFFLE SEASONINGS	With 3% summer truffle and Cayenne pepper	Jar	50 g	—
		With 3% summer truffle and Provence herbs	Jar	35 g	—
		With 5% summer truffle, flavoured	Jar	50 g	—
	SUMMER TRUFFLE KETCHUP	With 3% summer truffle, flavoured	Bottle	270g	—
	WINTER TRUFFLE MAYONNAISE	with 3% winter truffle	Jar	100 g	—
	WINTER TRUFFLE MUSTARD	with 5% winter truffle	Jar	50 g	100 g
	PORCINI MUSHROOM MUSTARD		Jar	110 g	—
	SUMMER TRUFFLE KETCHUP	With 3% summer truffle, flavoured	Bottle	210 g	—
	SPICY BLACK TRUFFLE SAUCE	With 3% winter truffle	Bottle	100g	—
	TRUFFLE SOY SAUCE		Bottle	200 ml	—



SAUCES

& delicacies

31

Sauces & delicacies

New products

Delicious *truffle* sauces



To find out more,
scan the QR code!

Recipe idea



Gourmet burger with truffle sauces
and homemade chips

Take your burgers to the next level with
our new summer truffle sauces.

Snacking sauces

3 SAUCES CREATED IN COLLABORATION WITH
- JOANNES RICHARD -
WORLD BURGER CHAMPION



TRUFOLK WHITE SAUCE & TRUFFLES

A culinary preparation containing 3% bianchetto white truffle sauce, flavoured

A remarkably smooth white sauce, inspired by Mediterranean recipes. Its creamy, fresh and slightly garlicky base is delicately enhanced by truffle. With a silky, airy texture, it adds a touch of lightness and a refined aroma to your dishes.

180372 - 240 G BOTTLE (BY 6)



TRUFIRE BBQ SAUCE & TRUFFLES

A tomato-based culinary preparation with 8% summer truffle sauce, flavoured

A rich texture and a perfect balance between intensely smoky notes, a hint of caramel and the elegant woody notes of truffle. It adds a unique character and an irresistible, indulgent depth to all your classic grilled dishes.

180374 - 270 G BOTTLE (BY 6)



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Sauces & delicacies



TRUFLIRT PICKLES, SAUCE & TRUFFLES

A culinary preparation made from pickled vegetables and flavoured summer truffle sauce (8%)

A deliciously rich and textured sauce that combines the tangy crunch of pickles with the smoothness of a creamy, truffle-infused base. A striking contrast on the palate that awakens the taste buds and offers unrivalled freshness.

180370 - 240 G BOTTLE (BY 6)



Truffle sauces and preparations

The best partners for your creativity in the kitchen.
They maintain their fantastic qualities when cooked, while adding taste and texture. Stirred into a sauce, added to a baked dish or simply mixed with fresh cheese, truffle sauces and pastes offer a wide range of uses.

3% WHITE TRUFFLE SAUCE

Culinary mix based on cream and 3% white truffle, flavoured.

180264 - 120 G JAR (BY 6)



This white truffle sauce will enhance your burgers, roasted vegetables or pasta dishes with its truffle notes.

Scan to find out more!



SUMMER TRUFFLE SAUCE

Culinary mix based on button mushrooms and summer truffle.

8% summer truffle sauce, flavoured.

180018 - 40 G JAR (BY 6)

180019 - 120 G JAR (BY 6)



Ready to use, this product can be added to a sauce (pasta, eggs) or used as the base for various recipes (pizzas, béchamel, marinades). Simply mix it with fresh cheese for an aperitif and spread on toast.

Scan to find out more!





8% WINTER TRUFFLE CREAM

180232 - 90 G JAR (BY 6)



Discover this new smooth, delicious cream with the power of winter truffle for truly comforting dishes: pasta, gratin, risotto or puff-pastry recipes.

Scan to find out more!



PDO COMTÉ CREAM WITH BLACK TRUFFLE

Flavoured culinary mix based on PDO Comté, crème fraîche and 3% black truffles (Tuber Melanosporum).

180012 - 90 G JAR (BY 6)



Reheated, this smooth cream will pair perfectly with a Croque-Monsieur, burger, pasta dish or focaccia. Simple and delicious.

Scan to find out more!



The power of black truffle or finesse of summer truffle, depending on your tastes.
The texture and intensity of truffle paste is perfect for sauces and baked preparations. In a cake au jambon, sauce, or to stuff meat.

WINTER TRUFFLE PASTE

82% winter truffle paste, flavoured.

180076 - 25 G JAR (BY 6)

180037 - 120 G JAR (BY 6)



SUMMER TRUFFLE PASTE

73% summer truffle paste, flavoured.

180043 - 50 G JAR (BY 6)

180035 - 120 G JAR (BY 6)



NEW FORMAT

Our acacia honey with summer truffles pairs perfectly with many cheeses.
Surprise your guests!

ACACIA HONEY WITH SUMMER TRUFFLE

180029 - 50 G JAR (BY 6)

180033 - 90 G JAR (BY 6)

180335 - 350 G BOTTLE (BY 6)



Foie gras & Cold cuts

Discover our range of foie gras and charcuterie, combining truffles and premium mushrooms for authentic and refined moments to share.



WHOLE DUCK FOIE GRAS WITH 10% BLACK TRUFFLE

180307 - 130 G JAR (BY 6)



TERRINE AUX MORILLES 5%

180308 - 130 G JAR (BY 6)



FOIE GRAS DE CANARD MI-CUIT IGP SUD-OUEST À LA TRUFFE NOIRE 7. %

180345 - 200g TRAY

TERRINE DU TRUFFICULTEUR AU FOIE GRAS DE CANARD ET À LA TRUFFE NOIRE 3%

180309 - 130 G JAR (BY 6)



SAUCISSON PUR PORC VENTOUX ET À LA TRUFFE D'ÉTÉ 3%

180249 - 200G PACKET (per item)



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Sauces & delicacies



Gastronomic dishes

*Our ready-to-use, simple, delicious products.
For foodies in a hurry, our cases contain everything you need
to impress your guests in just a few minutes.*



PREPARATION FOR WINTER TRUFFLE SCRAMBLE

*Preparation for
15% winter truffle scramble.*

180160 - 50 G JAR (BY 6)



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Sauces & delicacies

New product



TAGLIATELLE AND SUMMER TRUFFLE SAUCE GIFT SET

*Flavoured egg tagliatelle with 3% summer truffle
(250g packet) and a flavoured summer truffle
sauce containing 8% truffle (120g jar).*

180366 - GIFT SET (BY 6)



TIP

*Add a few spoonfuls of sauce
and a spoonful of crème
fraîche, to taste.*



RISOTTO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200003 - 200 G JAR & 20 ML BOTTLE (BY 6)



POLENTA WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200008 - 170 G JAR
& 20 ML BOTTLE (BY 6)



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Sauces & delicacies



MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200009 - 200 G JAR
& 20 ML BOTTLE (BY 6)



Sauces & spreads

S U M M A R Y

RANGE	PRODUCT	FORMAT	NET WEIGHT		
snack sauces	TRUFOLK - WHITE SAUCE AND TRUFFLES	Bottle	240 g	—	—
	TRUFIRE - BBQ SAUCE AND TRUFFLES	Bottle	270 g	—	—
	TRUFLIRT - PICKLES, SAUCE AND TRUFFLES	Bottle	240 g	—	—
Foie gras and charcuterie	TRUFFLE GROWER'S TERRINE WITH DUCK FOIE GRAS AND 3% BLACK TRUFFLE	Jar	130 g	—	—
	TERRINE WITH 5% MORELS	Jar	130 g	—	—
	WHOLE DUCK FOIE GRAS WITH 10% BLACK TRUFFLE	Jar	130 g	—	—
	SEMI-COOKED DUCK FOIE GRAS WITH BLACK TRUFFLE 7 %	(single)	200 g	—	—
	PURE PORK VENTOUX SAUSAGE WITH 3% SUMMER TRUFFLE	bag (single)	200 g	—	—
Truffle sauces and preparations	WHITE TRUFFLE SAUCE 3%	Jar	120 g		
	SUMMER TRUFFLE SAUCE	Jar	40 g	120 g	—
	PDO COMTÉ CREAM WITH BLACK TRUFFLE	Jar	90 g	—	—
	8% WINTER TRUFFLE CREAM, FLAVOURED	Jar	160 g	—	—
	WINTER TRUFFLE PASTE	Jar	120 g	25 g	—
	SUMMER TRUFFLE PASTE	Jar	50 g	120 g	—
	ACACIA HONEY WITH SUMMER TRUFFLE	Jar	50 g	90 g	350 g
Gourmet dishes	RISOTTO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	POLENTA WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	PREPARATION FOR WINTER TRUFFLE SCRAMBLE	Jar	50 g	—	—
	TAGLIATELLE WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Box	250 g	—	—
	TAGLIATELLE AND SUMMER TRUFFLE SAUCE GIFT SET	Box + jar	250 g + 120g	—	—



SNACKS & aperitifs



Spreads



For truly unique aperitifs, Plantin offers a wide range of products. Ready to eat, spread or dip, they're perfect for those spontaneous moments.

Spreads with sun-soaked flavours, made from fresh seasonal vegetables and delicately flavoured with summer truffle.

ARTICHOKE SPREAD WITH SUMMER TRUFFLE

Artichoke spread with 5% summer truffle.

180003 - 100 G JAR (BY 6)

GRILLED ASPARAGUS SPREAD WITH SUMMER TRUFFLE

Grilled asparagus spread with 5% summer truffle, flavoured.

180004 - 100 G JAR (BY 6)

GRILLED AUBERGINE SPREAD WITH SUMMER TRUFFLE

Grilled aubergine spread with 5% summer truffle, flavoured.

180000 - 100 G JAR (BY 6)

GRILLED COURGETTE SPREAD WITH SUMMER TRUFFLE

Grilled courgette spread with 5% summer truffle, flavoured.

180001 - 100 G JAR (BY 6)

CHICKPEA SPREAD WITH SUMMER TRUFFLE

Chickpea spread with 5% summer truffle, flavoured.

180002 - 100 G JAR (BY 6)

CARROT AND TOMATO SPREAD WITH SUMMER TRUFFLE

Carrot and tomato spread with 5% summer truffle, flavoured.

180005 - 100 G JAR (BY 6)

OLIVE SPREAD WITH SUMMER TRUFFLE

Olive spread with 3% summer truffle, flavoured.

180011 - 100 G JAR (BY 6)

Truffled snacks



SUMMER TRUFFLE CARPACCIO

*These strips of summer truffle are the perfect way to enhance your recipes.
Perfect on a burrata, mixed salad or even a pizza.*

Flavoured.

180047 - 40 G JAR (BY 6)

180057 - 100 G JAR (BY 6)



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Snacks & aperitifs



Recipe idea

Summer truffle poke bowl.

Enhance your poke bowl by topping
it with summer truffle carpaccio.

*Scan to find out
more!*



Aperitifs

For a crunchy flavour experience, our range of crisps is perfect for your aperitifs and gourmet moments. A chic, original range of artisanal crisps, kettle cooked to enjoy on a variety of occasions.



SUMMER TRUFFLE CRISPS

1% summer truffle crisps, flavoured

180105 - 40 g SACHET (by 40)

180104 - 100 G SACHET (BY 14)

Traditional: with summer truffle



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Snacks & aperitifs



SUMMER TRUFFLE AND PROVENCE HERB CRISPS

1% summer truffle
and Provence herb crisps

180169 - 100 g SACHET (by 14)

Summer version: with Provence herbs
and summer truffle



PORCINI MUSHROOM CRISPS

Porcini mushroom crisps

180178 - 100 G SACHET (BY 14)

Autumn version: with porcini mushrooms



SALTED CASHEWS WITH SUMMER TRUFFLE

Salted cashews with 1.2% summer truffle, flavoured.

180017 - 80 G BOX (BY 6)



SALTED ALMONDS WITH SUMMER TRUFFLE

Salted almonds with 1.1% summer truffle, flavoured.

180013 - 80 G BOX (BY 6)



Snacks and aperitifs

S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT		
Spreads	SUMMER TRUFFLE SPREADS	Artichoke spread	Jar	100 g	—	—
		Grilled asparagus spread	Jar	100 g	—	—
		Grilled aubergine spread	Jar	100 g	—	—
		Carrot and tomato spread	Jar	100 g	—	—
		Grilled courgette spread	Jar	100 g	—	—
		Chickpea spread	Jar	100 g	—	—
		Olive spread	Jar	100 g	—	—
		Truffled snacks	SUMMER TRUFFLE CARPACCIO	Jar	40 g	100 g
SUMMER TRUFFLE CRISPS	Sachet		40 g	100 g	—	
For aperitifs	SUMMER TRUFFLE AND PROVENCE HERB CRISPS	Sachet	100 g	—	—	
	PORCINI MUSHROOM CRISPS	Sachet	100 g	—	—	
	CASHEWS WITH SUMMER TRUFFLE	Box	80 g	—	—	
	ALMONDS WITH SUMMER TRUFFLE	Box	80 g	—	—	



Mushrooms

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Mushrooms

Dried morels

{MORCHELLA CONICA}



In standard, small or mini size for fine, elegant presentation, opt for 100% morel caps for an unparalleled taste or morel stems for sauces...

Plantin offers all the excellence of the morel: Morchella Conica, available in all its forms.

SPECIAL DRIED MORELS 100% MOREL CAPS

(3 to 5 cm)

140005 - 50 G TUB (BY 6)

140006 - 125 G TUB (BY 6)

140007 - 250 G TUB (BY 6)

140008 - 500 G TUB (BY 1)



SPECIAL DRIED MORELS - MINI

Mini (approx. 2 cm)

140022 - 250 G TUB (BY 6)

140023 - 500 G TUB (BY 1)



SPECIAL DRIED MORELS - SMALL

Small. (2 to 3 cm)

140029 - 25 G TUB (BY 6)

140028 - 125 G TUB (BY 6)



Special

100% caps, for elegant presentation



Extra

whole mushrooms - cap and stem



Caterer:

60% caps, 40% stems



EXTRA DRIED MORELS

Morel caps with stems.

140002 - 125 G TUB (BY 6)

140003 - 250 G TUB (BY 6)

140004 - 500 G TUB (BY 1)

CATERER'S MOREL BLEND

Composed of 60% morel caps and 40% stems.

140035 - 500 G TUB (BY 1)



Poached egg with morel cream sauce, an elegant starter full of character.

Scan to find out more!



MORELS IN BLACK TRUFFLE JUICE

110151 - 100 G JAR (BY 6)

MORELS IN BRINE

110152 - 100 G JAR (BY 6)



Dried porcini mushrooms

{BOLETUS EDULIS}



*A much-appreciated mushroom in cooking, the porcini enhances a range of recipes:
Risottos, vegetable stir-fries, soups or crumbles...
Plantin offers a wide range for all chefs' needs,
whether amateur or professional.*

TOP-QUALITY DRIED PORCINI MUSHROOMS

150031 - 50 G TUB (BY 6)
150028 - 125 G TUB (BY 6)
150029 - 250 G TUB (BY 6)
150030 - 500 G TUB (BY 1)

EXTRA DRIED PORCINI MUSHROOMS

150020 - 25 G TUB (BY 6)
150023 - 50 G TUB (BY 6)
150017 - 125 G TUB (BY 6)
150019 - 250 G TUB (BY 6)
150021 - 500 G TUB (BY 1)

DRIED PORCINI POWDER

150034 - 125 G TUB (BY 6)
150037 - 125G TUB (BY 6)



GLOSSARY

Top quality: Larger size, whole mushrooms, gentle, even drying
Extra: Small and medium size, whole mushrooms

Non-exhaustive list of formats, consult price table for more information.

Commonly used by chefs for their taste qualities and long conservation,
dried mushrooms multiply their weight by 4 after 45 minutes of rehydration.
Simply fried or added to recipes, they make for a precious ally in cooking.

Our selection of dried mushrooms



DRIED CHANTERELLES



160018 - 50 G TUB (BY 6)
160014 - 125 G TUB (BY 6)
160017 - 500 G TUB (BY 6)

A sweet and comforting starter: **Jerusalem artichoke soup with chanterelle mushrooms.**
The chanterelles, with their slightly fruity and peppery notes, add a wild and refined touch to this dish.d'exception.

Scan to find out more!



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Mushrooms



DRIED SHIITAKE MUSHROOMS

160036 - 125 G TUB (BY 6)
160038 - 500 G TUB (BY 1)



DRIED HORN OF PLENTY

160029 - 50 G TUB (BY 6)
160024 - 125 G TUB (BY 6)
160026 - 500 G TUB (BY 1)



Our blends of dried mushrooms



BOLETE AND PORCINI MUSHROOM BLEND

Blend of 80% slippery jacks {*Suillus luteus* and/or *granulatus*} and 20% porcini mushrooms {*Boletus edulis*}.

150009 - 50 G TUB (BY 6)
150010 - 500 G TUB (BY 1)



DRIED WILD MUSHROOM BLEND

Blend of 40% slippery jacks {*Suillus luteus* and/or *granulatus*}, 30% oyster mushrooms {*Pleurotus Ostreatus*}, 20% wood-ear mushrooms {*Auricularia polytricha*}, 10% porcini mushrooms {*Boletus edulis*}.

160058 - 50 G TUB (BY 6)
160056 - 125 G TUB (BY 6)
160057 - 500 G TUB (BY 1)

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Mushrooms for grinding

DRIED PORCINI MUSHROOMS MILL

180145 - 25 G GLASS MILL (BY 6)

DRIED MORELS MILL

180146 - 21 G GLASS MILL (BY 6)

DRIED WILD MUSHROOMS BLEND MILL

180147 - 19 G GLASS MILL (BY 6)

Can be added to all preparations before cooking (eggs, gratins, sauces, etc.) and after (raclette cheese).



A top-down photograph of various dried mushrooms scattered on a rustic wooden surface. Some mushrooms are whole, while others are sliced or broken apart, showing their internal texture. A piece of burlap fabric is visible in the upper right corner. The lighting is natural, highlighting the earthy tones of the mushrooms and wood.

Dried mushrooms

PRECIOUS ALLIES IN COOKING.

Dried mushrooms can be found in all the top professional kitchens. Drying makes it possible to preserve all the flavours of mushrooms and conserve them for long periods of time in their sealed packaging, stored in a dark, dry place.

After 45 minutes of rehydration in warm water, they can be used just like fresh mushrooms: simply fried or added to preparations, sauces, soufflés and more.

Rigorous selection of mushrooms, close attention paid to their gentle, consistent drying and meticulous sorting and grading have built the reputation of the Plantin range. Sorted by size and quality, 100% caps and stems, our range covers all needs in the kitchen: garnishes, sauces, stuffings, etc.

TIP

Keep the rehydration water! Once strained and reheated, this makes for a fantastic addition to a bouillon or sauce.

Mushrooms

S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT				
Dried morels	SPECIAL DRIED MORELS (MORCHELLA CONICA) 100% MOREL CAPS		Tub	50 g	125 g	250 g	500 g	—
	SPECIAL DRIED MORELS (MORCHELLA CONICA) MINI		Tub	250 g	500 g	—	—	—
	SPECIAL DRIED MORELS (MORCHELLA CONICA) SMALL		Tub	25 g	125 g	—	—	—
	EXTRA DRIED MORELS (MORCHELLA CONICA) MOREL CAPS WITH STEMS		Tub	125 g	250 g	500 g	—	—
	CATERER'S MOREL BLEND (MORCHELLA CONICA) COMPOSED OF 60% MOREL CAPS AND 40% STEMS		Tub	500 g	—	—	—	—
	REHYDRATED MORELS (MORCHELLA CONICA)	Morels in black truffle juice	Jar	100 g	—	—	—	—
		Morels in brine	Jar	100 g	—	—	—	—
Dried porcini mushrooms	TOP-QUALITY DRIED PORCINI MUSHROOMS (BOLETUS EDULIS)		Tub	50 g	125 g	250 g	500 g	—
	EXTRA DRIED PORCINI MUSHROOMS (BOLETUS EDULIS)		Tub	25 g	50 g	125 g	250 g	500 g
	DRIED PORCINI POWDER (BOLETUS EDULIS)		Tub	125 g	250 g	—	—	—
Other dried mushrooms	DRIED CHANTERELLES		Tub	50 g	125 g	500 g	—	—
	DRIED HORN OF PLENTY		Tub	50 g	125 g	500 g	—	—
	DRIED SHIITAKE MUSHROOMS		Tub	125 g	500 g	—	—	—
Our blends of dried mushrooms	BOLETE AND PORCINI MUSHROOM BLEND		Tub	50 g	500 g	—	—	—
	DRIED WILD MUSHROOM BLEND		Tub	50 g	125 g	500 g	—	—
Mushroom mills	DRIED MOREL MILL		Glass mill	21 g	—	—	—	—
	DRIED PORCINI MILL		Glass mill	25 g	—	—	—	—
	DRIED WILD MUSHROOM BLEND MILL		Glass mill	19 g	—	—	—	—

READY
to gift



Oils gift set

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Ready to gift



Three exceptional PDO olive oils paired with black truffle. Three complementary characters to accompany all your creations.

ORIGIN COLLECTION PDO OLIVE OIL GIFT BOX

- No. 1 Mild: PDO Nyons.
100 ML BOTTLE - 170045
- No. 2 Intense: PDO Vallée des Baux de Provence.
100 ML BOTTLE - 170046
- No. 3 Fresh: PDO Provence.
100 ML BOTTLE - 170047

200045 - GIFT BOX SOLD BY (BY 3)



Extra-virgin olive oil gift boxes. For yourself or a loved one. Flavoured with truffle or mushrooms, a few drops of these oils is enough to perfume all your preparations: salads, mashed potatoes and vegetable stir-fries. To be used after cooking, as a seasoning.

TRIO OF EXTRA-VIRGIN OLIVE OILS

- 1 culinary mix based on olive oil with black truffle flavouring.
20 ML VIAL
- 1 culinary mix based on olive oil with morel flavouring.
20 ML VIAL
- 1 culinary mix based on olive oil with porcini mushroom flavouring.
20 ML VIAL

200006 - GIFT BOX SOLD BY (BY 6)



Duo of spreads



For an aperitif or picnic. Summer truffle spreads, to enjoy on toast or add to a puff pastry or gourmet bite. Original flavours and all the finesse of summer truffles.

CARROT, TOMATO AND CHICKPEA DUO

- 1 jar of carrot and tomato spread with 5% summer truffle, flavoured.

100 G JAR - 180005

- 1 jar of chickpea spread with 5% summer truffle, flavoured.

100 G JAR - 180002

200002 - GIFT BOX SOLD BY (BY 6)



GRILLED AUBERGINE AND COURGETTE DUO

- 1 jar of grilled aubergine spread with 5% summer truffle, flavoured.

100 G JAR - 180000

- 1 jar of grilled courgette spread with 5% summer truffle, flavoured.

100 G JAR - 180001

200000 - GIFT BOX SOLD BY (BY 6)



GRILLED ASPARAGUS AND ARTICHOKE DUO

- 1 jar of grilled asparagus spread with 5% summer truffle, flavoured.

100 G JAR - 180004

- 1 jar of artichoke spread with 5% summer truffle.

100 G JAR - 180003

200001 - GIFT BOX SOLD BY (BY 6)

Gift set dried mushrooms

In ground format, these noble mushrooms can be added to all your recipes before cooking. rehydrated for a few dozen minutes, they can be used just like fresh mushrooms, to be fried or added to your recipes.

DUO OF DRIED MUSHROOM MILLS

- 1 mill of dried wild morels

21 G MILL - 180146

- 1 mill of dried porcini mushrooms

25 G MILL - 180145

200005 - GIFT BOX SOLD BY (BY 6)



New gift sets

With new gift sets featuring gold-coloured, embossed finishes and elegant designs celebrating traditional truffle hunting and the truffle grove, offer your customers much more than just a product: a true gastronomic journey.

Plastic-free, they combine an elegant presentation with our must-have products.

A Journey to Truffle land

A range made entirely from kraft paper, featuring illustrations that complement one another and transport you into the world of truffles...



THE GETAWAY - IN THE TRUFFLE ORCHARDS

- 1 flavoured cooking preparation made with extra virgin olive oil and black truffle flavouring. **100 ML BOTTLE** - 170015
- 1 jar of flavoured winter truffle mustard (5%). **50 G JAR** - 180031
- 1 jar of flavoured cooking mix made with Guérande IGP salt and 1% summer truffle. **50 G JAR** - 180065

200021 - GIFT SET (BY 3)

THE SIGNATURE OILS

- 1 flavoured cooking preparation made with extra virgin olive oil and black truffle flavouring. **100 ML BOTTLE** - 170015
- 1 flavoured cooking preparation made with extra virgin olive oil and white truffle flavouring. **100 ML BOTTLE** - 170016

200019 - GIFT SET (PAR 3)

TRUFFLE PAIRINGS

- 1 flavoured cooking preparation made with extra virgin olive oil and black truffle flavouring. **100 ML BOTTLE** - 170015
- 1 culinary preparation made with Modena PGI balsamic vinegar and black truffle flavouring. **100 ML BOTTLE** - 180078

200020 - GIFT SET (BY 3)

The Soul of the Truffle



DINNER - THE TRUFFLE EXPERIENCE

- 1 jar of black truffle shavings.
30 G JAR - 110034
- 1 jar of black truffle pieces.
30 G JAR - 110041
- 1 jar of extra black truffle juice.

50 G JAR - 110130
200024 - GIFT SET (BY 3)

TASTING - THE TRUFFLE EXPERIENCE

- 1 flavoured food preparation made with acacia honey and 5% summer truffle.
50 G JAR - 180034
- 1 verrine of flavoured summer truffle carpaccio.
40 G VERRINE - 180047
- 1 jar of olive delicacy with summer truffle (3%).
50 G JAR - 180079

200023 - GIFT SET (BY 3)



THE MOMENT - ALL ABOUT TRUFFLES

- 1 flavoured cooking mix made with extra virgin olive oil and black truffle flavouring.
100 ML BOTTLE - 170015
- 1 jar of flavoured summer truffle carpaccio.
40 G JAR - 180047
- 1 jar of summer truffle olive delicacy (3%).
50 G JAR - 180079

200036 - GIFT SET (BY 3)

ADVENT CALENDAR

200051 - GIFT SET (BY 1)

A new pine-green colourway enhanced by exquisite finishes (including a tamper-evident sleeve). 24 products selected to introduce you to the Plantin range in miniature format.



Ready to gift

S U M M A R Y

RANGE	PRODUCT	COMPOSITION
Oils and condiments gift boxes	ORIGIN COLLECTION PDO OLIVE OIL GIFT BOX	- No. 1 Mild: PDO Nyons - No. 2 Intense: PDO Vallée des Baux de Provence - No. 3 Fresh: PDO Provence
	TRIO OF EXTRA-VIRGIN OLIVE OILS	
Gift sets spreads	DUO OF CARROT/TOMATO AND CHICKPEA SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of carrot and tomato spread with 5% summer truffle, flavoured - 1 jar of chickpea spread with 5% summer truffle, flavoured
	DUO OF GRILLED AUBERGINE AND COURGETTE SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of grilled aubergine spread with 5% summer truffle, flavoured - 1 jar of grilled courgette spread with 5% summer truffle, flavoured
	DUO OF GRILLED ASPARAGUS AND ARTICHOKE SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of grilled asparagus spread with 5% summer truffle, flavoured - 1 jar of artichoke spread with 5% summer truffle
Gift sets of dried mushrooms	SET OF TWO DRIED MUSHROOM MILLS	- 1 jar of dried wild morels - 1 jar of dried porcini mushrooms
A journey to truffle land	TRUFFLE PAIRINGS	- 1 flavoured culinary mix based on extra-virgin olive oil and black truffle flavouring. - 1 culinary mix based on PGI balsamic vinegar of Modena and black truffle flavouring.
	THE SIGNATURE OILS	- 1 préparation culinaire aromatisée à base d'huile d'olive vierge extra et d'arôme truffe noire. - 11 préparation culinaire aromatisée à base d'huile d'olive vierge extra et d'arôme truffe blanche.
	THE GETAWAY - IN THE TRUFFLE ORCHARDS	- 1 flavoured culinary mix based on extra-virgin olive oil and black truffle flavouring. - 1 jar of mustard with 5% winter truffle, flavoured. - 1 jar of flavoured culinary mix based on PGI Guérande salt and 1% summer truffle.
The soul of the truffle	DINNER - THE TRUFFLE EXPERIENCE	- 1 jar of black truffle shavings - 1 jar of black truffle chips - 1 jar of extra black truffle juice
	TASTING - THE TRUFFLE EXPERIENCE	- 1 flavoured culinary preparation made with acacia honey and 5% summer truffle - 1 verrine of flavoured summer truffle carpaccio - 1 verrine of summer truffle olive delicacy
	THE MOMENT - ALL ABOUT TRUFFLES	- 1 flavoured culinary mix based on extra-virgin olive oil and black truffle flavouring - 1 jar of summer truffle carpaccio, flavoured - 1 jar of olive spread with 3% summer truffle
Advent calendar	ADVENT CALENDAR	24 products from the Plantin range in miniature format



SALES AIDS

& accessories

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Supports and accessories

Accessories

Add a touch of drama to your point of sale and offer your customers useful accessories.

Plantin offers serving products designed for presenting and serving truffles.

For decoration or everyday use, Plantin accessories are essential sales supports and popular gifts among customers.



These ash-wood boxes are perfect for gifting and showcasing the fresh truffles and other treasures in the Plantin range

ENGRAVED WOODEN BOX

Small version: 19.7 x 16.8 x 8.4 cm.

190000 - SOLD BY THE UNIT

Large version: 31.8 x 21.8 x 12 cm.

190001 - SOLD BY THE UNIT



Showcase your finest fresh truffles with the passing seasons with this glass cloche.

TRUFFLE CLOCHE

190014 - SOLD BY THE UNIT

Set including container (also glass) and cloche containing up to 400 g of fresh truffles



Cut perfect strips thanks to their ultra-sharp adjustable blades. Essential for well-dressed plates.

TRUFFLE MANDOLINS

Olive wood mandolin.

190004 - CUT THICKNESS: 0.2 TO 3 MM

Stainless-steel mandolin.

190005 - CUT THICKNESS: 0.2 TO 3 MM



EMBROIDERED APRON

190029 - SOLD BY THE UNIT (BY 1)
One size.



TRUFFLE BRUSH

190089 - SOLD BY THE UNIT (BY 1)
LENGTH: 10 CM



CERAMIC TRUFFLES

190011 - SOLD BY THE UNIT (BY 1)
Length: 6 cm.



CERAMIC TRUFFLE KEYRING

190012 - SOLD BY THE UNIT (BY 1)
Diameter varies from 3 to 4 cm.



JUTE BAGS

Small version: 14 x 20.5 cm
190003 - SOLD BY THE UNIT (BY 1)
Large version: 24 x 30 cm
190002 - SOLD BY THE UNIT (BY 1)

Sales aids



Packed with the best recipes based on truffles and mushrooms, from aperitifs to desserts.

Added extra: 5 chef's recipes! Sold in 20s.

Available in French and English.

"TRUFFLES AND MUSHROOMS IN COOKING" RECIPE BOOK

DIMENSIONS: 14.8 x 21 CM

190015 - SOLD BY 20 FRENCH VERSION (BY 20)

190016 - SOLD BY 20 ENGLISH VERSION (BY 20)

RECIPE BOOK HOLDER

DIMENSIONS: 10 x 26 x 11 CM

190017 - SOLD BY THE UNIT



CARDBOARD EASELS

DIMENSIONS: 14.8 x 21 CM

Fresh black truffles

190020 - SOLD BY THE UNIT

Truffles all year round

190021 - SOLD BY THE UNIT

Premium dried mushrooms

190022 - SOLD BY THE UNIT



POSTERS

DIMENSIONS: 29.7 X 42 CM

Chef's fresh truffle mandolin

190025 - SOLD BY THE UNIT

Fresh black truffles

190026 - SOLD BY THE UNIT

Premium dried mushrooms

190028 - SOLD BY THE UNIT

Truffles all year round

190024 - SOLD BY THE UNIT



*Solid and elegant. Thick matt-black paper with gold hot foil logo.
2 formats available.*

PREMIUM SHOP BAG

*Small version: 20 x 24 x 13 cm
190008 - SOLD (BY 25)*

*Large version: 34 x 27 x 15 cm
190010 - SOLD (BY 25)*



ISOTHERMAL COOL BAG

*DIMENSIONS: 20 x 32 CM
190006 - SOLD (BY 20)*



GIFT BOX - SMALL

*Small version: 200 x 150 x 80
350106 - SOLD BY (12)*

GIFT BOX - MEDIUM

*Medium version: 300 x 200 x 80 mm
350107 - SOLD BY (6)*

GIFT BOX - LARGE

*Large version: 350 x 200 x 100 mm
350139 - SOLD BY (6)*

Sales aids & accessories

S U M M A R Y

RANGE	PRODUCT	VARIATION
Accessories	ENGRAVED WOODEN BOX	Small version
		Large version
	TRUFFLE CLOCHE	
	TRUFFLE MANDOLINS	Olive wood mandolin
		Stainless-steel mandolin
	TRUFFLE BRUSH	
	EMBROIDERED APRON	
	CERAMIC TRUFFLE	
	CERAMIC TRUFFLE KEYRING	
	JUTE BAGS	Small version
		Large version
Sales supports	«TRUFFLES AND MUSHROOMS IN COOKING» RECIPE BOOK	«Truffles and mushrooms in cooking» recipe book FR
		«Truffles and mushrooms in cooking» recipe book EN
	RECIPE BOOK HOLDER	Recipe book holder
		Chef's fresh truffle mandolin
	POS - CARDBOARD EASEL	Premium dried mushroom
		Truffle all year round
		Fresh black truffles
	POS - POSTERS	Chef's fresh truffle mandolin
		Plantin 2021 Collection
		Truffle all year round
		Fresh black truffles
	PREMIUM SHOP BAG	Small version
		Large version
	ISOTHERMAL COOL BAG	
Gift boxes		Small version
		Medium version
		Large version



Our Corporate Gifts Catalogue
is available on request

LA TRUFFE TOUT AU LONG DE L'ANNÉE

Truffles all year long



To best meet your needs,
Maison Plantin supports and
advises you all year round.
For a tailor-made service,
contact our sales department:
order@plantin.com



The essentials

Plantin is here to advise you on the products in its range all year round, in store or by phone.
Discover the essentials selected by Mélanie, Manager of the Plantin Shop in Puyméras.

TOP 5

- | | |
|--|---|
| <p>① 170017 - BLACK TRUFFLE FLAVOURED
EXTRA-VIRGIN OLIVE OIL
WITH TRUFFLE PIECES - 100 ML</p> <p>② 180061 - SUMMER
TRUFFLE SEASONING - 50G</p> | <p>③ 180017 - SALTED CASHEWS
WITH SUMMER TRUFFLE</p> <p>④ 180019 - SUMMER TRUFFLE SAUCE - 120 G</p> <p>⑤ 180160 - PREPARATION FOR WINTER
TRUFFLE SCRAMBLE - 50G</p> |
|--|---|



TOP 10

ALL-PURPOSE PRODUCTS

① 170017 - BLACK TRUFFLE FLAVOURED
EXTRA-VIRGIN OLIVE OIL
WITH TRUFFLE PIECES - 100 ML

② 180061 - SUMMER
TRUFFLE SEASONING - 50 G

FOR APERITIFS

③ 180104 - SUMMER TRUFFLE CRISPS - 100 G

④ 180057 - SUMMER TRUFFLE CARPACCIO - 100 G

⑤ 180017 - SALTED CASHEWS
WITH SUMMER TRUFFLE

IN COOKING

⑥ 180019 - SUMMER TRUFFLE SAUCE - 120 G

⑦ 180266 - BLACK TRUFFLE BUTTER CREAM - 80 G

⑧ 140005 - DRIED SPECIAL MORELS - 100% MOREL
CAPS - 50 G

⑨ 110001 - EXTRA BLACK TRUFFLES - 15 G

⑩ 180160 - PREPARATION FOR WINTER
TRUFFLE SCRAMBLE - 50 G

TERMS AND CONDITIONS OF SALE

These terms and conditions of sale apply to brands and products sold by the company Plantin SAS. Plantin SAS reserves the right to modify its prices at any time. However, it undertakes to invoice ordered goods at the price indicated at the time the order was placed.

1. ORDER

All customer orders imply the unreserved acceptance of our terms and conditions of sale, regardless of any conditions to the contrary that may appear on said orders, unless they have been accepted by us. All orders are considered final after acceptance and confirmation on our part.

2. DELIVERY

Average delivery times: 10 working days following order receipt. These times are given for information purposes only. No penalty may be requested for late deliveries. Delays for which we are not responsible (strikes, weather, etc.) will not give rise to damage and compensation, cancellation of the sale or refusal of delivery by the buyer.

We reserve the right to make full or partial deliveries. In any case, delivery can only be made within the stated times if the client is up-to-date with their obligations vis-à-vis Plantin SAS.

Our goods travel at the buyer's risk, whatever the payment or delivery method chosen, and it is the buyer's responsibility to verify the good condition of goods upon arrival. Claims made by the buyer regarding a delivery will only be accepted if they are made in detail at the time of the goods' reception on the carrier's receipt and confirmed in writing delivered to the carrier by registered letter within three days in accordance with Article L 133-3 of the Code of Commerce. The notes "subject to reservation", "subject to unpacking", etc. have no value if the goods have not been recognised as defective under the aforementioned conditions.

In the event of a delivery acknowledged as defective, our liability is strictly limited to the obligation to replace the item recognised as defective. Given the characteristics of our goods, it is the buyer's responsibility to ensure that they are stored in optimal temperature conditions, i.e. from 1 to 4 degrees for chilled products, from 17 to 22 degrees and under 70% humidity for chocolate, and -18 degrees minimum for frozen products. As such, Plantin SAS cannot be held liable for storage under inappropriate conditions.

3. PRICES

Our prices are provided tax exclusive, including packaging. FREE SHIPPING from €600.00 excl. VAT ordered for mainland France and Corsica. Plantin SAS reserves the right to modify its prices at any time. However, it undertakes to invoice products ordered at the price indicated at the time the order was placed. SHIPPING FEES CONTRIBUTION: €30 below €350 (€50 for Corsica); €20 between €350 and €600. Any event discount will be subject to negotiation and our agreement. For the delivery of frozen products, specific shipping fees will be applied.

4. PAYMENT CONDITIONS

It is agreed that all our goods are sold with retention of title (Law of 12 May 1980) subject to full payment of the price. In application of Article 31 of the Order of 1 December 1986 regarding the freedom of pricing and competition, any rebate, for which the principle is acquired during the sale, must be subject to a written agreement signed by a Plantin SAS manager.

PAYMENT TIMES: 30 days net. Payment conditions: LCR electronic bill of exchange, accepted bill of exchange, cheque, bank transfer. Late payment penalties are set at three times the legal rate.

5. INTELLECTUAL PROPERTY RIGHTS, PLANTIN BRAND IDENTITY AND PLANTIN SHOP CONCEPT

The customer is informed that the Plantin brand and its brand identity are registered and cannot under any circumstances be used without the written agreement of Plantin SAS; it is therefore strictly prohibited to make any unauthorised use of it. Furthermore, Plantin SAS has developed a retail boutique concept store including a show store located on Route de Nyons, 84110 Puyméras, France; the customer is therefore prohibited from making any unauthorised use thereof, including via a retail shop that only stocks the Plantin SAS range and may therefore generate confusion among end consumers.

6. JURISDICTION

These terms and conditions will exclusively govern our sales and exclude any other contrary clause in the customer's conditions. In case of dispute, only the courts of our registered headquarters will be competent.

Plantin SAS with share capital of €1,000,000

Route de Nyons, 84110 Puyméras, France

T. +33 (0)4 90 46 41 44 - F. +33 (0)4 90 46 47 04

info@plantin.com

SIRET: 70692021200018

VAT: FR 81 706920212

APE: 1039A

PERSONAL DATA

Plantin SAS undertakes to protect your privacy and takes compliance with its obligations in terms of the security of customer information very seriously. We are clear and transparent with regard to the information we collect and its subsequent use. The data is used to process orders, manage customer accounts, analyse orders and, if the customer chooses this option, send them commercial prospecting letters, newsletters, promotional offers and/or information on special sales, unless the customer no longer wishes to receive such communication from the seller. Customer data is stored confidentially by the seller, for the needs of the contract, its performance and in compliance with legal requirements. Data may be communicated, in whole or part, to the seller's service providers involved in the order process. For commercial purposes, the seller will not transfer the names and addresses of its clients to miscellaneous commercial partners. In accordance with the General Data Protection Regulation of 25 May 2018, the customer benefits from a right of access, correction, objection (for legitimate reasons) and deletion with regard to their personal data. They may exercise these rights by sending an email to our Data Protection Officer at info@plantin.com, or by sending a letter to Plantin SAS - Route de Nyons 84110 Puyméras, France.

PRODUCT INFORMATION: allergens

Our Spreads and Condiments may contain traces of: peanuts, nuts, gluten, milk, molluscs, mustard, egg, soy, sulphites.



PLANTIN

THE ART OF TRUFFLE
SINCE 1930

07 FRESH TRUFFLES . 11 TRUFFLES
ALL YEAR ROUND . 19 OILS & CONDIMENTS
31 SAUCES & SPREADS . 41 SNACKS
& APERITIFS . 47 MUSHROOMS
55 READY TO GIFT . 61 SALES AIDS &
ACCESSORIES

TO ORDER OR FOR ANY BESPOKE
PRODUCT REQUESTS

INFO@PLANTIN.COM

WWW.TRUFFE-PLANTIN.COM

@PLANTINTRUFFE



PLANTIN - ROUTE DE NYONS 84110 PUYMÉRAS, FRANCE

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EMAIL: INFO@PLANTIN.COM