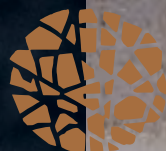


2026 — 2027

Chef's selection



PLANTIN

THE ART OF TRUFFLE
SINCE 1930

CHEF'S SELECTION

NEARLY 100 YEARS OF PASSION AND
EXPERTISE DEDICATED TO

Truffles

“

SINCE 1930, PLANTIN HAS PUT ITS KNOW-HOW
AT THE SERVICE OF EXCEPTIONAL-QUALITY
TRUFFLE AND MUSHROOM PRODUCTS, MEETING
THE EXPECTATIONS OF CUSTOMERS AROUND
THE WORLD.

”



6	TRUFFLES ALL YEAR ROUND	17
	SPREADS, SNACKING & SAUCES	23
	OILS & CONDIMENTS	31 MUSHROOMS
37	ACCESSORIES	



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

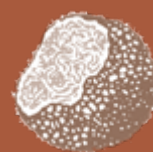
Opening of an office in
New York



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



120 employees in 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



a 5,000 m² production
site



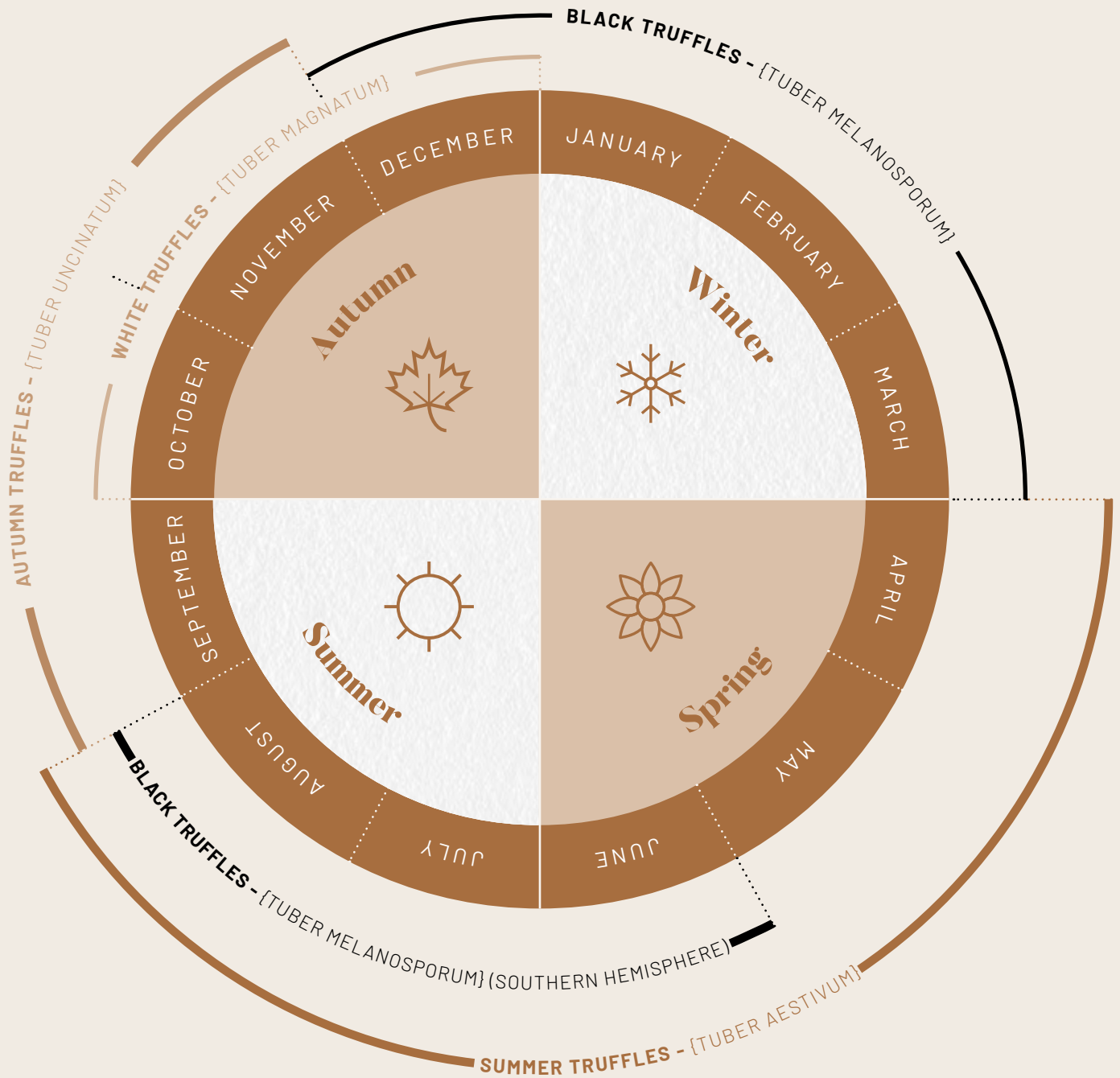
60 hectares of
planted truffle fields



committed to a CSR
approach

TRUFFLES
all
year round

The main varieties of fresh truffles



OUR COLLABORATION WITH TRUFFLE FARMERS ALLOWS US TO
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 truffles

{TUBER MELANOSPORUM}

FRESH



EXTRA WHOLE BLACK TRUFFLES

Harvested at the peak of ripeness, it has a uniform shape.

100000

1ST-CHOICE WHOLE BLACK TRUFFLES

This truffle is less regularly shaped but just as tasty.

100001

BLACK-TRUFFLE PIECES

100002

BLACK-TRUFFLE PEELINGS

100003

BLACK-TRUFFLE BREAKINGS

100040

FROZEN



EXTRA BRUSHED WHOLE BLACK TRUFFLES

120000 - 100 G SACHET

120001 - 500 g sachet

BLACK-TRUFFLE PIECES

120002 - 500 G SACHET

BLACK-TRUFFLE PEELINGS

120003 - 100 G SACHET

120004 - 250 G SACHET

120005 - 500 G SACHET

120012 - BOX OF 100 G

BLACK-TRUFFLE BREAKINGS

120014 - 250 G SACHET



White truffles

{TUBER MAGNATUM}



FRESH



WHITE TRUFFLES

100023

Summer truffles

{TUBER AESTIVUM}

FRESH



SUMMER TRUFFLES

100012

FROZEN



WHOLE SUMMER TRUFFLES

120006 - 100 G SACHET (BY 50)

120007 - 500 G SACHET (BY 10)



Autumn truffles

{TUBER UNCINATUM}



FRESH



AUTUMN TRUFFLES

100029



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.

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

CHEF'S SELECTION

Truffle Quintessence

Pasteurised products - 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.*



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.

Black truffle

{TUBER MELANOSPORUM}

THE FIRST-BOIL TRUFFLE - EXCELLENCE

its powerful scent of the undergrowth is guaranteed by a unique cooking process.

*All year round, it graces the tables of top chefs:
served with medallions of meat or scallops...*

Our entire range of preserved truffles is certified:



1ST-BOIL EXTRA BRUSHED BLACK TRUFFLES

Harvested at the peak of ripeness, it has a uniform shape.

110006 - 52.5 G JAR (BY 6)

110007 - 105 G JAR (BY 6)

110008 - 210 G JAR (BY 12)

110019 - 415 G METAL BOX (BY 12)

1ST-CHOICE, 1ST-BOIL BRUSHED BLACK TRUFFLES

This truffle is less regularly shaped but just as tasty.

110016 - 52.5 G JAR (BY 6)

110017 - 105 G JAR (BY 12)

110018 - 210 G JAR (BY 12)

110021 - 415 G METAL BOX (BY 12)

1ST-BOIL BLACK-TRUFFLE PIECES

110014 - 52.5 G JAR (BY 6)

110015 - 105 G JAR (BY 6)

110023 - 105 G METAL BOX (BY 12)

110024 - 210 G METAL BOX (BY 12)

110025 - 415 G METAL BOX (BY 12)



It retains its flavour profile and its woodland-like aromas. It pairs well all year round with delicate dishes such as foie gras, terrines or meat platters.

EXTRA BRUSHED WHOLE BLACK TRUFFLES

Harvested at the peak of ripeness, it has a uniform shape.

110002 - 55 G JAR (BY 6)

110003 - 110 G JAR (BY 6)



1ST-CHOICE BRUSHED WHOLE BLACK TRUFFLES

This truffle is less regularly shaped but just as tasty.

110056 - 55 G JAR (BY 6)

110053 - 110 G JAR (BY 6)

110026 - 55 G METAL BOX (BY 6)

110028 - 110 G METAL BOX (BY 12)

110030 - 225 G METAL BOX (BY 12)

BLACK-TRUFFLE BREAKINGS

110042 - 55 G METAL BOX (BY 6) 1

110043 - 105 G METAL BOX (BY 12)

110044 - 210 G METAL BOX (BY 12)

110045 - 425 G METAL BOX (BY 12)



BLACK-TRUFFLE PIECES

110011 - 55 G JAR (BY 6)

110012 - 110 G JAR (BY 6)

110031 - 225 G METAL BOX (BY 12)

110032 - 450 G METAL BOX (BY 12)

BLACK-TRUFFLE PEELINGS

110035 - 55 G METAL BOX (BY 6)

110036 - 105 G METAL BOX (BY 12)

110037 - 210 G METAL BOX (BY 12)

110039 - 425 G METAL BOX (BY 12)



EXTRA BLACK-TRUFFLE JUICE

110130 - 50 G JAR (BY 6)

110145 - 100 G METAL BOX (BY 6)

110138 - 200 G METAL BOX (BY 12)

110134 - 400 G METAL BOX (BY 12)

1ST-CHOICE BLACK-TRUFFLE JUICE

110131 - 50 G JAR (BY 6)

110146 - 100 G METAL BOX (BY 6)

110139 - 200 G METAL BOX (BY 12)

110135 - 400 G METAL BOX (BY 12)

110150 - 800 G METAL BOX (BY 12)

Summer truffle

{TUBER AESTIVUM}

The delicate hazelnut notes are preserved thanks to a carefully controlled cooking process. All year round, it is used in the creations of leading chefs: in fine charcuterie, stuffings, sauces and ready-made dishes...

Our entire range of preserved truffles is certified:



1ST-CHOICE WHOLE SUMMER TRUFFLES

110096 - 55 G JAR (BY 6)

110093 - 110 G METAL BOX (BY 12)

110088 - 225 G METAL BOX (BY 12)

SUMMER-TRUFFLE PIECES

110098 - 55 G JAR (BY 6)

110094 - 110 G METAL BOX (BY 12)



SUMMER-TRUFFLE PEELINGS

- 110105 - 55 G METAL BOX (BY 6)
- 110104 - 105 G METAL BOX (BY 12)
- 110100 - 210 G METAL BOX (BY 12)

FLAVOURED

- 110276 - 175 G METAL BOX (BY 12)
- 110275 - 350 G METAL BOX (BY 12)

SUMMER-TRUFFLE BREAKINGS

- 110103 - 105 G METAL BOX (BY 12)
- 110110 - 425 G METAL BOX (BY 12)
- 110108 - 1 KG METAL BOX (BY 12)



FLAVOURED

- 110114 - 105 G METAL BOX (BY 12)



SUMMER TRUFFLE JUICE

- 110277 - 200 G METAL BOX (BY 12)



Beef stew with black truffle juice

EXTRA BLACK-TRUFFLE JUICE

110145 - 100 G METAL BOX (BY 6)

Technical sheet available on request

CHEF'S SELECTION

SNACKING & sauces



Each bottle contains 20 to 25 servings, providing a generous portion of 30 to 40 g of sauce per sandwich, ensuring a consistent taste experience with every serving.



Snacking sauces with *truffle* twist



Snacking sauces

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



TRUFIRE - BBQ SAUCE & TRUFFLE

A flavoured culinary preparation made from summer truffles, tomatoes, balsamic vinegar and spices.

180375 - PLASTIC BOTTLE 770 G (BY 6)



TRUFLIRT - PICKLES SAUCE & TRUFFLE

A flavoured culinary preparation made with summer truffles and piccalilli sauce.

180371- PLASTIC BOTTLE 660 G (BY 6)



TRUFOLK - WHITE SAUCE & TRUFFLE

A flavoured culinary preparation made with bianchetto truffles, summer truffles, Parmigiano Reggiano PDO and chives.

180373 - PLASTIC BOTTLE 660 G (BY 6)



TRUFCHUP - KETCHUP & TRUFFLE

A flavoured culinary preparation made from tomatoes, roasted onions, red peppers, Espelette chilli and summer truffles.

180377 - PLASTIC BOTTLE 770 G (BY 6)

Sauces and truffle preparations

NEW
Doypack

Easy cap



**RESEALABLE
SPACE-SAVING**

**SALSA TARTUFATA WITH
SUMMER TRUFFLES 8%,
FLAVOURED**

180337 - DOYPACK OF 650GR (BY 6)



**SALSA TARTUFATA WITH SUMMER
TRUFFLES 3%, FLAVOURED**

180336 - DOYPACK OF 650GR (BY 6)



**TARTUFATA BIANCHETTO 3%,
FLAVOURED**

180338 - DOYPACK OF 650GR (BY 6)



SALSA TARTUFATA WITH SUMMER TRUFFLES 8%, FLAVOURED

180020 - 450 G JAR (BY 6)

SALSA TARTUFATA WITH SUMMER TRUFFLES 3%, FLAVOURED

180185 - 450 G JAR (BY 6))



Ready to use, can be used as a sauce (pasta, eggs) or as a base for other dishes (pizzas...). Simply mix with cream cheese for an appetizer, spread on toast.



It goes perfectly with
white meats: cordon bleu,
roast pork, grilled veal...



PARISIAN SAUCE WITH SUMMER TRUFFLES 3%, FLAVOURED

180268 - 450 G JAR (BY 6)



Perfect as a parmesan
sauce base to top
focaccia or enhance
carbonara



TARTUFATA BIANCHETTO 3%, FLAVOURED

180265 - 450 G JAR (BY 6)



NEW



RAVIOLI STUFFED WITH PUMPKIN, EMMENTAL AND 5% SUMMER TRUFFLE, FLAVOURED

180361 - BAG OF 1 KG (BY 5)



Sauces and truffle preparations



SUMMER-TRUFFLE CARPACCIO, FLAVOURED

180057 - 100 G JAR (BY 6)
180090 - 480 G JAR (BY 6)



ACACIA HONEY WITH SUMMER TRUFFLE 5%, FLAVOURED

180335 - PET BOTTLE OF 350 G (BY 6)



WINTER-TRUFFLE PASTE
82% winter-truffle paste, flavoured.

180037 - 120 G JAR (BY 6)

SUMMER-TRUFFLE PASTE
73% summer-truffle paste, flavoured.

180035 - 120 G JAR (BY 6)

TRUFFLE PASTE
70% truffle paste, flavoured.

180038 - 280 G JAR (BY 6)



SUMMER-TRUFFLE BRUNOISE

180091 - 480 G JAR (BY 6)



BLACK-TRUFFLE CREAM 8%, FLAVOURED

180231 - 470 G JAR (BY 6)

CHEF'S SELECTION



O I L S & condiments

Truffle butter creams

NEW

Discover our new range of truffle clarified butters – a convenient, ready-to-use solution for quickly adding a gourmet touch to all your dishes.



BUTTER CREAM WITH BLACK PÉRIGORD TRUFFLES

A culinary preparation made from clarified butter flavoured with black truffles.

180267 – 350 G PLASTIC TUB (BY 6)

.....

Our serving suggestions:

Serve chilled, once the cooking is complete, over steamed potatoes or a piece of grilled meat.

Serve warm with pasta, scrambled eggs or mashed potatoes.





BIANCHETTO TRUFFLE BUTTER CREAM

A culinary preparation made from clarified butter flavoured with bianchetto truffles.

180356 - 350 G PLASTIC TUB (BY 6)

Our serving suggestions:

Serve chilled, as a finishing touch to steamed potatoes or grilled fish.

Serve warm with pasta or as a fish sauce.

Soya sauce

NEW

Developed and produced in Japan using a traditional double-fermentation method, this soya sauce – matured for 18 months in cedar barrels – is enhanced by Plantin truffles. With intense umami and a refined truffle note, it is perfect for sushi, meat, fish and vegetables



TRUFFLE SOY SAUCE

A condiment made from soy sauce and black truffle flavouring

180367 - 200ML GLASS BOTTLE (BY 6)

.....

Our serving suggestions:

As a finishing touch, add a few drops to bring out its full flavour

To deglaze the pan after cooking to create a rich sauce

In a marinade, to infuse pieces of meat or fish



Ramen with black truffle juice and soya sauce

BLACK-TRUFFLE JUICE

110145 - 100 G METAL BOX (BY 6)

SOYA SAUCE

180367 - 200ML GLASS BOTTLE (BY 6)

Technical sheet available on request

Olive oils

*Culinary preparation based on
extra virgin olive oil*



BLACK-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL

*Culinary mix based on extra-virgin olive oil and black-truffle
flavouring.*

170036 - 250 ML BOTTLE (BY 6)

170069 - 500ML METAL BOTTLE (BY 6)

170033 - 1 L BOTTLE (BY 6)

170029 - 5 L DRUM (BY 4)



WHITE-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL

*Culinary mix. Based on extra-virgin olive oil and white-truffle
flavouring.*

170035 - 250 ML BOTTLE (BY 6)

170070 - 500ML METAL BOTTLE (BY 6)

170028 - 5 L DRUM (BY 4)



Sunflower oils

*Culinary preparation based on
sunflower oil*





**BLACK-TRUFFLE
FLAVOURED SUNFLOWER OIL**

170010 - 250 ML BOTTLE (BY 12)
170071 - 500ML METAL BOTTLE (BY6)
170003 - 5 L DRUM (BY 4)



**WHITE-TRUFFLE
FLAVOURED SUNFLOWER
OIL**

170000 - 250 ML BOTTLE (BY 12)
170001 - 5 L DRUM (BY 4)



**PORCINI-FLAVOURED
SUNFLOWER OIL**

170007 - 250 ML BOTTLE (BY 12)

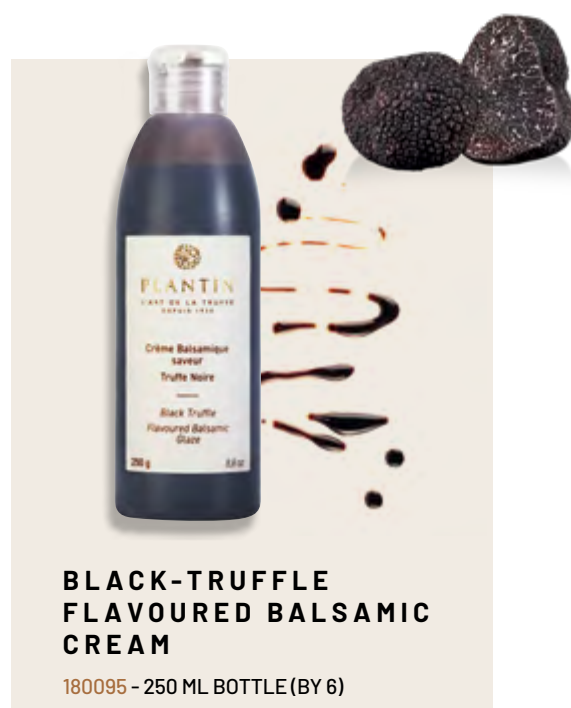
Vinegars



**BLACK-TRUFFLE
FLAVOURED
BALSAMIC VINEGAR
OF MODENA**

*Culinary mix based on balsamic vinegar
of Modena and black-truffle flavouring.*

180097 - 250 ML BOTTLE (BY 6)



**BLACK-TRUFFLE
FLAVOURED BALSAMIC
CREAM**

180095 - 250 ML BOTTLE (BY 6)

Seasonings

SUMMER-TRUFFLE SEASONING

5% summer-truffle seasoning, flavoured.

180061 - 50 G JAR (BY 6)



PROVENCE-HERBS AND SUMMER-TRUFFLE SEASONING 3 %

180229 - 35 G JAR (BY 6)



CAYENNE-PEPPER AND SUMMER-TRUFFLE SEASONING 3 %

180228 - 50 G JAR (BY 6)



Mushrooms

Dried morels

{MORCHELLA CONICA}



SPECIAL DRIED WILD MORELS

100% morel caps

(3 to 5 cm)

140008 - 500 G TUB (BY 6)

140047 - 500 G SACHET (BY 10)

140032 - 1 KG SACHET (BY 6)

Petites. (2 to 3cm)

140028 - 125 G TUB (BY 6)

140030 - 500 G TUB (BY 6)

140026 - 1 KG SACHET (BY 6)

Mini. (about 2cm)

140022 - 250 G TUB (BY 6)

140023 - 500 G TUB (BY 6)

CHOICE SPECIAL MORELS

40083 - 125 G TUB (BY 6)

140082 - 250 G TUB (BY 6)

140081 - 400 G TUB (BY 6)

140065 - 500 G SACHET (BY 10)

Jumbo. (6 to 8cm)

140018 - 500 G SACHET (BY 6)



This is a non-exhaustive list of packaging options; please refer to the price list for further information.



EXTRA DRIED WILD MORELS

(3 to 5cm)

Morel caps and stems.

140004 - 500 G TUB (BY 6)

140014 - 1 KG SACHET (BY 6)

CHOICE EXTRA DRIED MORELS

(3 to 5cm)

Morel caps and stems.

140085 - 250 G TUB (BY 6)

140084 - 400 G TUB (BY 6)

140066 - 500 G SACHET (BY 6)

CATERER MOREL BLEND

Composed of 60% morel caps and 40% stems.

140035 - 500 G TUB (BY 6)

140033 - 1 KG SACHET (BY 6)



DRIED MOREL STEMS

140039 - 250 G TUB (BY 6)

140040 - 500 G TUB (BY 6)

140036 - 1 KG SACHET (BY 6)



special

100% head



extra

whole mushrooms, caps and stems



caterer

60% heads, 40 % stems

Dried porcini

{BOLETUS EDULIS}



TOP-QUALITY DRIED MUSHROOMS

150027 - 500 G SACHET (BY 10)

150030 - 500 G TUB (BY 6)

EXTRA DRIED PORCINI MUSHROOMS

150017 - 125 G TUB (BY 6)

150021 - 500 G TUB (BY 6)

150015 - 500 G SACHET (BY 10)

150014 - 1 KG SACHET (BY 6)

1ST-CHOICE DRIED PORCINI MUSHROOMS

150007 - 500 G TUB (BY 6)

150004 - 1 KG SACHET (BY 6)

STANDARD DRIED PORCINI MUSHROOMS

150001 - 500 G SACHET (BY 6)

150002 - 500 G TUB (BY 6)

150000 - 1 KG SACHET (BY 6)

DRIED-PORCINI POWDER

150034 - 125 G TUB (BY 6)

150037 - 500 G TUB (BY 6)

150032 - 1 KG TUB (BY 6)



GLOSSARY

Top-quality : Larger size, whole mushrooms, gently and evenly dried

Extra : Small and medium size, whole mushrooms

This is a non-exhaustive list of packaging options; please refer to the price list for further details



DRIED CHANTERELLES

- 160014 - 125 G TUB (BY 6)
- 160012 - 500 G SACHET (BY 10)
- 160017 - 500 G TUB (BY 6)
- 160011 - 1 KG SACHET (BY 6)



Jerusalem artichoke and chanterelle soup

Our selection



DRIED SHIITAKE

- 160036 - 125 G TUB (BY 6)
- 160038 - 500 G TUB (BY 6)
- 160034 - 500 G SACHET (BY 10)
- 160033 - 1 KG SACHET (BY 6)



DRIED HORN OF PLENTY

- 160024 - 125 G TUB (BY 6)
- 160022 - 500 G SACHET (BY 10)
- 160026 - 500 G TUB (BY 6)
- 160021 - 1 KG SACHET (BY 6)



of dried mushrooms



DRIED SLIPPERY JACKS

- 160007 - 500 g sachet (by 6)
- 160010 - 500 g tub (by 6)
- 160006 - 1 kg sachet (by 6)



DRIED WOOD-EAR MUSHROOMS

- 160003 - 500 g tub (by 6)
- 160000 - 1 kg sachet (by 6)



Our blends of dried mushrooms



BOLET AND PORCINI-MUSHROOM BLEND

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

150010 - 500 G TUB (BY 6)

150013 - 1 KG SACHET (BY 6)

DRIED WILD-MUSHROOM BLEND

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

160056 - 125 G TUB (BY 6)

160057 - 500 G TUB (BY 6)

160054 - 1 KG SACHET (BY 6)

DRIED FAIRY-RING MUSHROOMS

160075 - 500 G TUB (BY 6)

This is a non-exhaustive list of packaging options; please refer to the price list for further information.



Accessories



Accessories

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



ADJUSTABLE TRUFFLE SLICER

Olive wood slicer.

190004 - SOLD BY THE UNIT IN A COTTON BAG

Stainless-steel slicer.

190005 - SOLD BY THE UNIT IN A COTTON BAG



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 of the order's placement.

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 our acceptance and confirmation.

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 for 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 buyers risk, no matter 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" and "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 recognised 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, 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 €600.000 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 of the order's placement. SHIPPING CHARGES: €30 for orders under €350 (€50 for Corsica); €20 for orders between €350 and €600. Any event discount will be the subject of 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 be used without the written agreement of Plantin SAS; any unauthorised use is therefore prohibited. Furthermore, Plantin SAS has developed a retail concept store including a show shop located on Route de Nyons, 841100 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 a 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, to 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

TO ORDER
OR FOR ANY BESPOKE REQUESTS

+33(0) 4 90 46 41 44
OR ORDER@PLANTIN.COM

WWW.TRUFFE-PLANTIN.COM

@PLANTINTRUFFE



PLANTIN - ROUTE DE NYONS 84110 PUYMÉRAS, FRANCE

E-MAIL : INFO@PLANTIN.COM