

White Truffle Oil Double Concentrate (Truffle Hunter)

Pack Size: 250ML BTL

Product Description:

Truffle Hunter Double Concentrated White Truffle Oil is crafted by blending the finest quality white truffles with olive oil and cold-pressed extra virgin olive oil. It delivers an intense burst of garlicky truffle aroma with a smooth, subtle, musky finish. Designed to be used as a finishing oil, its perfect over pasta, creamy risottos, vegetables and potatoes. Heat can destroy the delicate truffle compounds, so for best results drizzle before serving. Being double concentrated, a little truly goes a long way.

Brand: Truffle Hunter



Ingredient Declaration: Extra Virgin Olive Oil (47.35%), Olive Oil (47.35%), White Truffle Flavour (5%), White Truffles (0.3%)

Allergens:

NOT APPLICABLE

N/A

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A

SUITABLE FOR Halal, Kosher, Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	812 kcal / 3339 kJ
Fat	90 g
of which Saturates	15 g
Carbohydrate	0.6 g
of which Sugars	0.4 g
Fibre	No Data
Protein	0.5 g
Salt	0.01 g

Directions For Use:

Drizzle on any finished dish to add an indulgent Truffle taste

Storage Instructions:

Store in a cool, dry place, away from direct sunlight

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.