



Truffle Essence

Concentrated truffle flavor extract · Oil-soluble · Made in the USA



SCAN TO ORDER

Essence of Truffle is a concentrated truffle flavor extract that delivers the rich, earthy, and aromatic character of truffles to culinary and food manufacturing applications. Crafted from natural and nature-identical flavor components for consistent, authentic truffle notes without reliance on fresh truffles. Available in two profiles.

Flavor Profile

Black Truffle: earthy, roasted, and deep, with rich umami

White Truffle: sharp, bright, and garlicky, ideal for finishing

At a Glance

- Oil-soluble
- No known allergens
- GMP manufactured
- Vegan
- Shelf stable
- Made in the USA

Specifications

Property	Specification
Product	Truffle Essence, available in Black Truffle and White Truffle (concentrated truffle flavor extract)
Appearance	Clear to light yellow liquid
Aroma	Strong truffle aroma, earthy and savory
Solubility	Oil-soluble
Specific gravity	0.85 to 0.95 at 25°C
Flash point	Above 60°C
Usage rate	1 to 3 mL per liter of carrier oil or finished product. Start at 1 mL and adjust to taste.
Shelf life	12 months from production (unopened)
Storage	Cool, dry place away from direct sunlight and heat. Keep tightly closed. No refrigeration needed.
Available sizes	5 mL sample, 15 mL (1/2 oz), 30 mL (1 oz), 60 mL (2 oz), 120 mL (4 oz), 473 mL (16 oz), 946 mL (32 oz)
Wholesale	Bulk sizes up to 55-gallon drums on an approved account. Contact info@essenceoftruffle.com .

Applications

- Truffle oils and infused oils
- Butters and compound butters
- Truffle salts and condiments
- Sauces, dressings, and marinades
- Snack seasoning and coatings
- Ready-to-eat and shelf-stable foods

Pairs well with: black with steak, pasta, and mushrooms. White with finishing oils, risotto, and eggs.

Composition and Compliance

Ingredients: natural and nature-identical flavoring substances, carrier oil (food-grade neutral base).

Allergens: contains no known allergens. No truffle solids or animal-derived ingredients.

Regulatory: food grade, manufactured under Good Manufacturing Practices (GMP). Conforms to FDA and FEMA flavor regulations for food use.

Country of origin: USA