



Essence of Truffle – Product Specification Sheet

Essence of Truffle is a concentrated truffle flavor extract designed to impart the rich, earthy, and aromatic character of truffles to a wide range of culinary and food manufacturing applications. This essence is crafted using natural and nature-identical flavor components to deliver consistent, authentic truffle notes without reliance on fresh truffles.

Applications:

- Infused oils and butters
- Truffle salts and condiments
- Sauces, dressings, and marinades
- Snack seasoning and gourmet food production
- Ready-to-eat or shelf-stable food formulations

Property	Specification
Appearance	Clear to light yellow liquid
Aroma	Strong truffle aroma, earthy and savory
Solubility	Oil-soluble
Specific Gravity	0.85 – 0.95 @ 25°C
Flash Point	> 60°C
Shelf Life	12 months from production (unopened)

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

Storage Conditions: Store in a cool, dry place away from direct sunlight and heat sources. Keep container tightly closed when not in use.

Usage Recommendation: Highly concentrated – recommended usage rate 1–3 mL per liter of carrier oil or finished product. Adjust based on desired flavor intensity.

Allergen Information: Contains no known allergens. Does not contain truffle solids or animal-derived ingredients.

Country of Origin: USA

Packaging: Available in 1 oz, 4 oz, 16 oz, 1 gallon, and bulk industrial sizes (5–55 gallons).

Safety & Regulatory Compliance: Food-grade, manufactured under Good Manufacturing Practices (GMP). Conforms to FDA and FEMA flavor regulations for use in food applications.

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