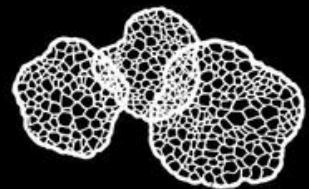


COMPANY PROFILE



TARTUFI TRUFFLES



T & C TRUFFLES

T&C s.r.l. is the result of the dedication, energy, and commitment that we have always invested in pursuing a passion: truffles.

Ours is a company that can certainly be described as family-run, which—thanks to the collaboration of skilled and knowledgeable people and the use of cutting-edge technologies—has evolved into a competitive and modern enterprise that exports truffle products all over the world.

TARTUFI TENTAZIONI



COMPANY PROFILE

VISION & MISSION



Vision

We aim to be ambassadors of a cultural and natural heritage, promoting not only a product of excellence, but also its history, the territory, and the people who make it unique. We strive to be a cultural and innovative point of reference in the sector, thanks to a network of collaborations and over 35 years of experience.

Mission

To promote the excellence of Italian truffles worldwide through products of the highest quality, derived from a controlled, sustainable, and constantly innovated supply chain. Our mission is to combine respect for tradition with the most advanced technologies, enhancing the value of the territory, the people, and the authenticity of taste. We operate with passion and responsibility, committing ourselves every day to offering an experience that tells the story of the richness of Italian truffle culture, contributing to the growth of the sector and to the conscious dissemination of its heritage.

COMPANY PROFILE

ABOUT US

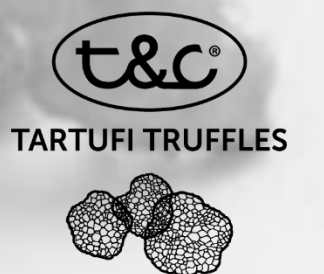


T&C Tartufi is an Italian company based in Acqualagna (PU), nestled in the Marche Apennines, a historic area renowned for the production of the finest truffles. Founded over 35 years ago by Ulderico Marchetti, the company has successfully evolved from a family-run business into a modern and competitive enterprise, now proudly led by daughters and ambassadors Lidia and Lorenza. By combining tradition and innovation, T&C carefully selects raw materials and employs technologically advanced production processes, ensuring products with a distinctive flavor, available year-round and perfectly suited to various distribution channels: retail, Ho.Re.Ca., and industry.



HO.RE.CA.

COMPANY PROFILE



RETAIL

COMPANY PROFILE



INDUSTRY

COMPANY PROFILE



t&c[®]
TARTUFI TRUFFLES

INDUSTRY
Tutto è tartufabile
All is truffle-able

MADE IN ITALY



TRUFFLES: IN FIGURES

1,5 Mld USD
GLOBAL
TRUFFLE
PRODUCE
TURNOVER

2,000+ KM
TRAVELED BY
OUR FOUR-
LEGGED
FRIENDS

50+ YEARS OF
FAMILY
TRUFFLE
HUNTING

100+ SEARCHES
CARRIED OUT
BY OUR
QUALIFIED
SUPPLIERS

100.000 +
PRINTED
LABELS

150+
PARTICIPATION
S IN NATIONAL
AND
INTERNATIONAL
TRADE FAIRS



TARTUFI TRUFFLES



CARRIED-OUT PROJECTS

Truffle In-Clusive: Taste, Uniqueness, and Inclusion

T&C's 2024 project was created with the aim of combining truffle excellence with a highly meaningful social theme: workplace inclusion.

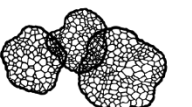
“Truffle In-Clusive” tells the stories of restaurants, bakeries, ice cream shops, and cafés run by or animated by people with disabilities—concrete examples of how work can become a tool for autonomy, dignity, and happiness.

Through this initiative, T&C seeks to make truffles increasingly accessible and to promote a culture of taste that is also attentive to the human and social value of shared experiences.

COMPANY PROFILE



TARTUFI TRUFFLES



CARRIED-OUT PROJECTS

GENZERO: T&C Tartufi's Anti-Waste Project

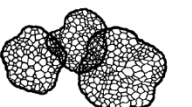
GENZERO is T&C Tartufi's initiative against food waste, carried out in collaboration with nine Italian Hospitality Schools.

Students created "zero waste" dishes by recovering ingredients that would otherwise be discarded, enhanced by truffle—a symbol of excellence that also knows how to elevate simplicity.

This project combines sustainability, education, and creativity, aiming to teach for the future through a more conscious, inclusive, and resource-respecting cuisine.



TARTUFI TRUFFLES



ONGOING PROJECTS

TRUFFLE INNOVATION: T&C Tartufi's 2025 Project

T&C Tartufi's 2025 project is dedicated to research, experimentation, and creativity applied to truffles.

With Truffle Innovation, chefs from the Marche region and professionals in the Ho.Re.Ca. sector will be involved in developing new recipes, unique pairings, and innovative cooking techniques using the company's professional products.

Guided by the principle that "Everything can be truffled," they will explore truffles in combination with vegetables, leavened products, white meats, fish, and fruit to redefine the boundaries of truffle cuisine.

