

# Proposed Australia-New Zealand standards for truffles

## 1 *Definition of produce*

This standard applies to truffles, i.e. ascocarps (fruiting bodies) from species of the genus *Tuber*, to be supplied fresh to the consumer, truffles for industrial processing are included. A non-exhaustive list of commercialized truffles is included in the Annex.

## 2 *Provisions concerning quality*

The purpose of the standard is to define the quality requirements of truffles at the export control stage, after preparation and packaging and a recommendation for local sales.

### A. **Minimum requirements**

The truffles must be:

- of New Zealand/Australian (one to be deleted) origin,
- firm, clean, intact - slight superficial cut on whole truffles is not regarded as a defect,
- free from pests and major damage caused by pests, rotting or deterioration such as to make it unfit for consumption,
- free of any visible foreign matter and soil free
- free from damage caused by frost,
- free of abnormal wetness on the surface, aromas and/or flavours that may indicate decay,
- free of any major physical damage, and
- able to withstand transport and handling and arrive at their destination in a satisfactory condition.

### B. **Maturity requirements**

The aroma must be sufficiently developed and must display satisfactory ripeness for the grade allocated.

### C. **Classification**

The truffles are classified in four classes defined below:

#### **Grade A**

Truffles in this class should be of the highest quality. They should be of regular shape and sufficiently mature to

have the characteristic aroma, taste and colour of the species, with only very slight damage.

**Grade B**

Truffles in this class may include those that have been damaged or broken but are sufficiently mature to have the characteristic aroma, taste and colour of the species. They may have some shape imperfections and predator damage. It includes truffle pieces greater than 100 g.

**Grade C**

Truffles in this class comprise smaller truffle pieces, which have been broken or cut from larger truffles but are sufficiently mature to have the characteristic aroma, taste and colour of the species, but will contain defects and damage marks.

**Grade D**

Truffles in this class are immature truffles with little or no aroma and primarily aimed at the manufacturing industries.

### **3** *Provisions concerning sizing*

Size is determined by the weight of truffle and is graded into the following bands:

*0 - 20 g*

*20 - 100 g*

*100 - 250 g*

*250 - 750 g*

Special (750 g +)

*Examples:*

- A shipment of immature truffles each weighing 0-20 g would be graded D 0-20.
- A shipment of mature truffles each weighing about 500 g would be graded A 250 -750.
- A parcel of badly damaged truffles each weighing about 75 g would be graded C 20-100.
- A mature truffle weighing 1.1 kg would be graded Special A 1.1kg.

## **4** *Provisions concerning presentation*

### **A. Uniformity**

The contents of each package must be uniform and contain only a single species of truffle of the quality, maturity, development, coloration and commercial type stated.

The visible part of the contents of the package must be representative of the entire contents.

### **B. Packaging**

The truffles must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed provided the printing or labelling has been done with non-toxic ink or glue.

## **5** *Provisions concerning labelling*

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

### **A. Identification**

- Packer Name and address and/or official dispatcher

### **B. Nature of produce**

- Truffles
- Commercial type or equivalent denomination
- Genus and species (Latin Name), see Annex

### **C. Origin of produce**

- “New Zealand”/“Australia” and, optionally, the district where grown, or national, regional or local place name

### **D. Commercial specifications**

Grade and Net weight

Example: A 1.600kgs when packed (ensure requirement under current NZ/Aust law?)

E. **Logo** [(not included in the Australian standards)

Optional?]

## 6 *Annex - Non-Exhaustive List of commercialised truffles*

### **Species**

*Tuber melanosporum* Vittadini

*Tuber borchii* Vittadini

*Tuber aestivum* Vittadini

*Tuber magnatum* Pico

### **Common name**

Périgord black truffle

Bianchetto

Burgundy truffle

Italian white truffle