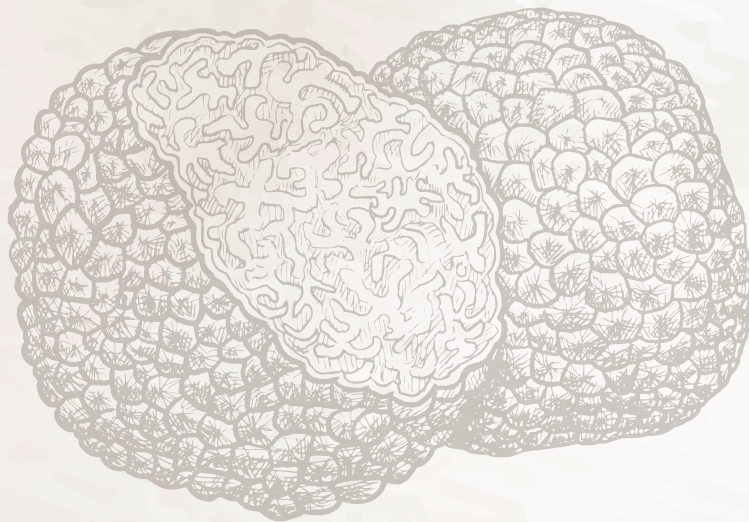




GINAVARI

100% Natural Truffle Products
Truffle Oil, Sauces & More



www.ginavari.com

Be Your Own Chef!



Extra Virgin Olive Oil With White Truffle

Delicious olive oil from the Aegean region including 100% natural white truffle mushrooms which does not include any synthetic aroma.



You can drizzle over both warm and cold dishes, such as vegetables, salads, meat, fish, eggs and omelettes, pasta, risotto, sushi, sashimi, French fries and fresh cheese. The ideal quantity to enrich your dishes is ½ teaspoon per portion.



Be Your Own Chef!



Extra Virgin Olive Oil With Black Truffle

Delicious olive oil from the Aegean region including 100% natural black truffle mushrooms which does not include any synthetic aroma.



You can drizzle over both warm and cold dishes, such as vegetables, salads, meat, fish, eggs and omelettes, pasta, risotto, sushi, sashimi, French fries and fresh cheese. The ideal quantity to enrich your dishes is ½ teaspoon per portion.

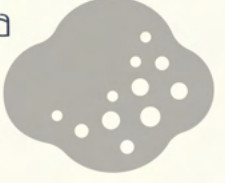


Be Your Own Chef!



Black Truffle Sauce

Upon a great amount of time working with the experienced chefs, we have prepared a delicious and %100 natural black truffle sauce without using any synthetic aroma. Host your most special guests with the tastiness of our black truffle sauce.



You can use it while preparing both cold and warm dishes, such as pasta, hamburger, pizza, meat, fish, vegetables and salads or to serve your plates with a final luxurious touch.



Be Your Own Chef!



White Truffle Sauce

Upon a great amount of time working with the experienced chefs, we have prepared a delicious and %100 natural white truffle sauce without using any synthetic aroma. Host your most special guests with the tastiness of our white truffle sauce.



You can use it while preparing both cold and warm dishes, such as pasta, hamburger, pizza, meat, fish, vegetables and salads or to serve your plates with a final luxurious touch.



Be Your Own Chef!



Black Truffle Carpaccio

Our experienced truffle hunters go for hunting only when the truffles reach their best aroma and taste.



You can serve this delicious ready-to-use product directly on your favourite dishes.. You can also use its olive-oil to flavour your warm and cold dishes.



Be Your Own Chef!



Truffle Sea Salt

Thanks to the black truffle pieces it contains, this sea salt is a delicious condiment and excellent to season all of your cold and warm dishes.



You can use your truffle sea salt with fish, meat fillets, steaks, pasta, risotto, sushi, sashimi, omelettes, salads, a variety of vegetable dishes and more.



Frequently Asked Questions



What Exactly Are Truffles?

Truffles are among the most valuable foodstuffs that nature provides. In contrast to other types of mushrooms that come to mind when we say "mushrooms," this type of mushroom grows underground. Therefore, they cannot catch our attention on a nature walk and we do not return home with a few truffles at the end of an ordinary day. Truffles are a type of mushroom that has occupied a privileged place at the table since antiquity due to their flavor, smell, and unique aroma. It is symbiotically dependent on the roots of tall trees for survival. Considering the decline in the number of truffles gathered from natural forest areas around the world, the prices have risen significantly due to rising demand.



Do Your Products Contain Artificial Flavors?

No, none of our products contain artificial aromas or flavoring.



How Much Truffles Do Your Products Contain?

Most truffle sauces in the market includes 3 percent to 5 percent actual truffles. We prepare our sauces using 25 percent truffles in our unique recipes. In addition, since we do not use synthetic flavors in our olive oil products, we add real truffle pieces in our olive oil bottles as well.



What Type Of Olive Oil Are Your Products Made With?

The olive oil used in our products is sourced from the Aegean region. We use natural, cold-pressed extra virgin olive oil.



How Do You Evaluate The Quality Of The Truffles You've Collected?

Numerous variables influence the quality of truffles. For example, the type of truffle, the week of the year it was collected, the location, the sun and precipitation conditions in the region over the past few months (both micro and macro climate effects), and the skill and experience of the truffle hunter all influence the quality and value of the truffle. At Sargas Foods, we have a very strict selection policy for truffles. We do not work with unknown suppliers, or we request trial studies and references to ensure that they adhere to our policies.



Do You Also Sell Products To Restaurants?

Yes, we ship our products for use in the HoReCa industry to numerous cities and countries. For wholesale pricing information and to place an order, please contact us via e-mail, our Whatsapp support line, or by filling out the contact form on our website.



Can I Attend You On Your Truffle Hunts?

On some of our trips, we receive guests from our valued customers each semester. If you enjoy nature walks and would like to participate in a rare activity, such as finding and collecting truffles, please contact us for more information.