

Tartuflanghe and Pizz'Aria bring flavours of Italy to WTCE



Pizz'Aria

[Tartuflanghe](#) and [Pizz'Aria](#) are introducing the latest range of Made in Italy truffle delicacies and premium pizzas. Crafted with time-honoured traditions, premium ingredients and a commitment to quality, these products embody the essence of Italy.

Tartuflanghe

Since 1975, Tartuflanghe has been contributing to the development of gastronomic creations.

Tartuflanghe is rooted in a land located in South of Piemonte, the Langhe, where the bond between man and nature has officially been recognized by UNESCO, which declared the area as a World Heritage Site in 2014, the press release said. In 1968 in Alba, Beppe Montanaro opened up a restaurant specializing in mushrooms and truffles, which led him to launch Tartuflanghe. It was then that the passion for the area's emblematic product, the Alba White Truffle, set in motion the creation of many products and interesting synergies.

Tartuflanghe offers today more than 150 recipes manufactured in its 6500 square meters of plants, serving HoReCa, Retail and Department Stores in 63 Countries all around the world. The R&D department is at the service of Caterers and Restaurant chains for the development of tailor-made culinary projects and of Hotel chains, Cruise and Airlines and for its amenities & membership

programs. The supplier's sustainable vision starts from the woods: among Langhe, Roero and Monferrato areas, now cultivating more than 30 hectares of truffle fields. A bountiful woodland that is meticulously cared for through modern forest management techniques, innovative soil management, mapping and analysis and the protection of truffle ecosystem.

Through a rational and cutting-edge truffle farming, the company offers traceable and guaranteed Fresh White Truffles, from the spore to the table. The Tartufissima® Truffle Pasta, the first truffle pasta ever produced in the world, was created in 1990 in its artisanal pasta workshop, Trifulòt®, the first mini sweet truffle was invented in 2005 in its chocolate atelier. Most recently, the Truffle Perlage® (spherified truffle) as well as the NoH2O® Truffle (cryo-dried truffle) are successful ideas that created new trends in the culinary world.

Pizz'Aria

Riccardo Giraudi, the creative mind behind many modern dining concepts, is once again shaking up the culinary scene with Pizz'Aria, a collaboration with ItalPizza, premium frozen pizza.

Made in Italy, Pizz'Aria embodies the heritage and excellence of Italian culinary artistry, ensuring every bite delivers authenticity. At the heart of Pizz'Aria is a dedication to excellence. Each pizza is hand-stretched, woodfire baked and flash-frozen, ensuring an authentic Italian experience in every bite. The dough, meticulously rises for 24 hours minimum, to deliver an ultra-light and airy texture, with carefully sourced ingredients from Italian tomatoes to artisanal cheeses and premium charcuterie. The pizza selection showcases a selection of reimagined classics, all reflecting Giraudi's signature bold yet elegant approach to gastronomy.

Made in Italy at WTCE

The two brands will be showcasing truffle delicacies and premium pizzas at the World Travel Catering and Onboard Services Expo ([WTCE](#)) next month at Booth 1C113.