



TRUFFFORUM

Zaragoza • 2017

11 and 12 February

Palacio de Sástago

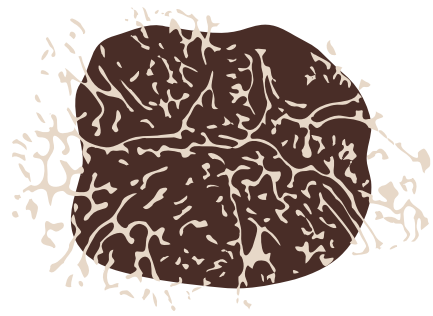
Organisers



Partners



Trufforum is an international event conceived by the European Grouping of Territorial Cooperation “European Mycological Institute” (EGTC-EMI) aimed at promoting the responsible use of European truffles in homes and restaurants, educating consumers on:



TRUFFORUM

- The **different origins** of European truffles.
- The **different species** of European truffles and how to distinguish them from the less valuable Asian truffles.
- The **differences** between European truffles and imitation synthetic aromas.
- The **importance of quality control** to avoid counterfeits.
- The most appropriate **uses** in the kitchen and recipes to enjoy all of their authentic qualities.
- **Mycotourism** in the European truffle territories: habitats, truffle farmers, fairs, specialised restaurants and more.

TRUFFLE MARKET WITH ASSURED QUALITY AND ORIGIN

Direct sale from truffle farmers from the main production areas in Europe. All the truffles on sale in the Trufforum market are individually controlled and classified following the UNECE STANDARD FFV-53 recommendations “concerning the marketing and commercial quality control of Truffles - 2016 Edition”:

All the truffles must be intact, firm, clean (free of earth and other organic material), undamaged by freezing, rot or pests, and free from strange aromas. A small superficial cut (“canifé”) will not be considered a flaw.

Extra Category

- Regular shape, globular, and over 20g.
- Firm texture with no superficial damage.

First Category

- Over 10g.
- Damage does not affect the appearance and general quality of the truffle. Slight flaws in shape, colour or superficial abrasion allowed.



Second Category

- Over 5g. (whole or in pieces).
- Severe defects in shape, colour and superficial abrasion allowed, and slight flaws caused by rot or insects.



Quality control will be performed two hours before the market opens each of the four times **by specialised personnel** (Phillippe Barrière. SARL Barrière Truffes, Sergio Sánchez Durán, Pedro Marco Montori and Sergi García Barreda. CITA – Government of Aragón).

EXHIBITION OF TRUFFLES AND AROMAS

Exhibition of hypogeous fungi and in particular the **main species of truffles that can be confused with the authentic black winter truffle** (*Tuber melanosporum*) such as for example *Tuber uncinatum*, *Tuber brumale*, *Tuber mesentericum* and *Tuber indicum*. Truffles are exhibited in aroma concentrators to facilitate the distinction between the different species.

A microscope will also be available to visitors for viewing the microscopic differences between truffles. Jaime Olaizola from ID Forest Biotecnología Forestal Aplicada will be at hand to explain the exhibition while the market is open.



Tuber melanosporum



Tuber mesentericum



Tuber uncinatum



Tuber brumale



Tuber indicum

Fotografías: Antonio Rodriguez (www.trufamania.com)



TRUFFLE TASTING AND PAIRING

Simple tapas created with fresh truffle at reasonable prices to promote truffle consumption. Truffles from various places can be sampled.

COMPETITIONS

The market will open four times, **with music, entertainment and surprise competitions for the public** to disseminate the event's ideas. Prizes will include Extra Category fresh truffles.

INFORMATIVE LECTURES

On ecology and truffle landscapes in Europe, the correct use of truffles to avoid counterfeits and truffle tourism.

Ten Fascinating Trufforum Facts

1 *Tuber melanosporum* is the scientific name of the European black truffle. Did you know that the scientific name is very important for differentiating it from other species of truffles that are very similar in appearance but worth much less?

2 Asian truffles are worth up to 20 times less than European black truffles. Did you know that some Asian truffles look very similar to black truffles and only experts can tell the difference?

3 The black truffle is a powerful and delicate aromatiser of foods anyone can enjoy. Did you know that a small black truffle can aromatise eggs for more than 100 people?

4 Black truffles are produced mainly in France, Spain and Italy. Did you know that these countries produce 80 tonnes each year and provide work for more than 10,000 truffle farmers?

5 Black truffles are produced in a sustainable and responsible manner in Europe. Did you know that 90% of truffle farmers are smallholders who look after and live in the countryside?

6 Black truffles are gathered with the help of trained dogs. Did you know that truffle dogs let truffle farmers know to extract truffles just as they are ripe?

7 Black winter truff are a seasonal product that are produced in Europe between November and March. Did you know that out of all of their authentic aromas, fresh ripe truffles are the best way to enjoy them?

8 Fresh ripe truffles contain more than 100 aromatic compounds whose combination and proportions are an unmatched culinary experience. Did you know that some synthetic products used in the agrofood industry attempt to imitate the aroma of truffles but they are in fact a different product to real black truffles?

9 Black truffles are produced in beautiful landscapes an watching truffles being hunted is a unique experience. Did you know that there are specific tourism packages for learning more about the truffle culture in rural areas of production?

10 Black truffles have great culinary value and pair well with many foods. Did you know that there are specialised restaurants that offer seasonal menus based around black truffles?



PROGRAMME

Saturday 11 February

9:00-11:00h Truffle quality control.

12:00-15:00h Trufforum no. 1 open to the public.

12:00-12:30h Opening.

12:30-13:30h Round-table discussion: European cooperation as a guarantee of improving the truffle sector.

Moderator:

Daniel Oliach CTF-Cataluña and Fernando Martínez-Peña. CITA-Aragón

Participants:

- *Jean Charles Savignac. President of the European Federation of Truffle Farmers.*
- *Julio Perales Vicente. President of the Spanish Federation of Truffle Farmers.*
- *Michel Tournayre. President of the French Federation of Truffle Farmers.*

• *José Carlos Capel. Food Critic.*

• *Josep María Serentill. President of the Spanish Federation of Mushroom and Truffle Enterprises.*

16:00-18:00h Truffle quality control.

18:00-21:00h Trufforum no. 2 open to the public.

18:30h Lecture: Truffle cuisine by José Ignacio Acirón. Grupo La Bastilla.

19:30h Lecture: Truffle tourism: an opportunity for the rural environment. Joaquín Latorre. Micocyl-Cesefor.

Sunday 12 February

9:00-11:00h Truffle quality control.

12:00-15:00h Trufforum no. 3 open to the public.

12:30h Lecture: Truffle ecology and the main truffle territories in Europe. Pierre Souzart. Technician and truffle farmer from the Occitanie region (France).

13:30h Lecture: Truffle ecology and the main truffle territories in Europe. Pierre Souzart. Technician and truffle farmer from the Occitanie region (France).
Pedro Marco Montori, CITA -Aragón, and Domingo Blanco Parmo, Zaragoza University.

16:00-18:00h Truffle quality control.

18:00-21:00h Trufforum no. 4 open to the public.

18:30h Lecture: Truffle cuisine by Carmelo Bosque. Restaurante Lillas Pastia (Huesca).

19:30h Lecture: Tasting your way round the different truffle territories. Jean Rondet EMI-France.

Coordination

Fernando Martínez Peña, CITA - Aragón, and Jean Rondet, EMI-France



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Calle del Coso nº 44, 50003 Zaragoza (Spain)

www.trufforum.com