

Australian Truffle Presentation 2024

Overview

Friend and Burrell is a leading international distributor and exporter of premium Australian black winter truffles (*Tuber melanosporum*), with unparalleled expertise in the sourcing and grading of truffles. With a strong presence in the European, Asian and North American markets, we have established ourselves as a trusted source for top quality, world class Australian black winter truffles.

Background

The story of truffles in Australia is a recent one. The first inoculated oak trees were only planted in Tasmania in 1993 and the first black winter truffle was harvested in 1999. Since that time, the Australian truffle industry has grown considerably and Australia is now the world's fourth largest producer of the black winter truffle (*Tuber melanosporum*) after Spain, France, and Italy.

The Friend and Burrell truffle story began when we first imported French *Tuber melanosporum* from Plantin in the south of France in the late 1990's. In time, Australia's diverse micro-climates and pristine landscapes proved to be an ideal environment for cultivating truffles and the industry took off.

The Southern Forests region in southwest of Western Australia accounts for around 80 per cent of the national annual truffle harvest. However, there is increasing production in New South Wales, Victoria, Tasmania and the Australian Capital Territory, the region surrounding our national capital, Canberra. The farms Friend and Burrell source from are situated in those regions and carefully selected for their unique terroir.

These days, it is not an exaggeration to say that globally, Australian truffles are recognised by leading chefs as some of the finest in the world and that at their best, are equal to, if not better than, anything in the more traditional centres of truffle production in Europe.

Friend and Burrell feel proud and privileged to be part of this amazing story of truffle culture and cultivation in Australia. For many years now, we have been working closely with producers to establish and build Australia's reputation as a world leader in growing, grading and supplying high quality truffles, both domestically and internationally.

Exclusive Partnerships

Our partnerships with truffle farmers across Australia are built on trust and shared values, upholding the highest standards of truffle cultivation and grading.

Friend and Burrell regard the truffles sourced from our truffle partners as a testament not only to their passion and dedication, but also to their skill in navigating the harmonious integration of soil fungal ecology, climate and terroir. This careful stewardship of the land not only yields a culinary treasure but also showcases the way in which our truffle partners have been able to understand and transpose the principles of truffle cultivation, long established in the mature European context, to our unique Australian context.

The truffles produced by our partners are rightly acclaimed by top chefs the world over and have helped make Friend and Burrell a key player in the global truffle supply chain.

Truffle Grading

Our grading process is grounded in precision and attention to detail. Beyond mere visual and olfactory inspection, we go the extra mile to ensure that only the finest truffles earn the Friend and Burrell seal of approval. Every truffle is subject to stringent checks to ensure quality and consistency. The truffles are then sorted and packed to order, specific to the requirements of each of our customers around the world.

Simon Friend, our Australian truffle ambassador-at-large, and with over 20 years' experience as a truffle grader, has a well-earned reputation for his knowledge and skill in the identification of the subtle nuances that distinguish premium truffles from the rest.

Logistics Expertise

Friend and Burrell understand the critical importance of maintaining the freshness and quality of truffles during transportation. Ensuring truffles are packed, stored and transported at the ideal temperature, preserving their aroma and taste.

We also ensure tailored cold logistics solutions to meet the specific requirements of each market, whether it be Europe's demanding regulations or Asia's diverse climate zones.

Phytosanitary and Quarantine Compliance

Friend and Burrell has the expertise when it comes to phytosanitary and quarantine requirements, in order to meet the various standards of European, Asian and North American markets.

Our Mission

Our truffle business can be summed up in a remark. Years ago a good friend and great chef told us. *"If I order 10 truffles, I want 10 good truffles not 9"*, and that remark has been our driver ever since.



Simon Friend



Bryan Burrell

[Contact](#)