

FRESH TRUFFLE ORDER 2024

DATE ORDERED	
EXPECTED ETA/REQUESTED DATE	

FIRST NAME		SURNAME	
Contact #			
Card/Payment Details	EXP	CCV	
\$75 DEPOSIT PAID	YES/NO (Please attach docket to verify)		
NOTES:			

Terms and Conditions of Sale of Fresh Truffle 2024

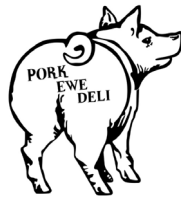
Operation of Terms and Conditions

Unless otherwise agreed in writing, these terms and conditions relate to any orders received by Pork Ewe Deli (ABN 47 616 391 363)

Payment Terms

Deposit of \$75 required, as well as supply of full credit card details.

Paying the deposit accepts the terms and conditions of the sale, once the truffle arrives it will be weighed and your credit card will be charged with an addition of \$35.00 postage fee. The weight is a guide line depending on the fresh truffles available. Price will range from approx. \$125 - \$175 each



Grade of truffle

<u>Class</u>	<u>Size</u>	<u>Description</u>
Extra Class	10-30g	Whole truffle with up to 10% cuts/superficial damage, good shape

- Manjimup Black Truffle
- *Tuber melanosporum*
- Extra Class Small
- Premium whole truffle
- Perfect for retail
- 10g - 30g
- Good aroma
- No significant folds
- Blemish free
- Harvested in Manjimup, Western Australia
- Small cut present for quality assurance

Spoilage –

Australian grown Black Truffle, *Tuber melanosporum* is a fresh product. As such it should be stored in an airtight container wrapped in towel to decrease moisture build up on the truffle, then refrigerated at around 1°C to 4°C (33.8°F to 39.2°F). As with any fresh produce it is anticipated that some spoilage may occur, however it is rare. Truffles are best consumed 7 to 10 days post-harvest, but may keep, dependent upon conditions for 14 to 21 days.

Minor Spoilage – is an individual truffle in a consignment that has gone rotten or may be blemished and is often impossible to see until the truffle is being cut in the kitchen. If this happens please place the affected piece(s) on a set of scales and take a photo that includes the weight and the blemish and contact us immediately. We may refuse replacement if we reasonably consider cause of spoilage relates to inadequate or improper storage of the truffle or if the truffle has been held by for a period greater than three (3) days. We may also refuse replacement if we do not receive legible and timely photographic evidence, this is important so that we can contact our supplier within their guidelines.

I _____ have read & agree to above terms & conditions:

Print Full Customer Name

Customer Signature

Date