

NOTE

This document is compiled by the Marketing & Education Task Force for the North American Truffle Growers Association (NATGA).

The commercial quality standards developed by the Marketing & Education Task Force on Agricultural Quality Standards help facilitate international trade, encourage high quality production, improve profitability, and protect consumer interests. These standards are based on the Working Party on Agricultural Quality Standards for the United Nations, UNECE Standard FFV-53 which is used by governments, producers, traders, importers and exporters, and other international organizations. These standards cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

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PURPOSE STATEMENT

The purpose of this document is to standardize the quality requirements for use of the NATGA Logo within North America.

The scope of this standard includes the quality requirements for the product. Packaging used to cover the product are in the scope of this standard, but parcels used to store, transport, and deliver packages are not within the scope.

This document is based on the UNECE Standard FFV-53 concerning the marketing and commercial quality control of standards put forth by the United Nations.

I. DEFINITIONS

A. GENERAL DEFINITIONS

The word **shall** indicates a requirement set forth by NATGA for which compliance is mandatory.

The word **should** indicates a recommendation from NATGA for which compliance is optional.

The word **may** indicates a permissive for which NATGA has no preference and instead defers in full to the user applying this standard.

B. SPECIFIC DEFINITIONS

Term	Definition
classification	means of categorizing truffles based on a set of quality criteria
Common name	The term in the English language given to a particular truffle species, as indicated in Table 1
fresh	The food is in its raw state and has not been subjected to any form of thermal processing such as freezing, canning, or drying
holder/seller	The party marketing, selling, or providing truffles within the scope of this standard
Latin name	The genus and species for a particular truffle
package	The wrapping, box, or bag in that covers the product
parcel	Any additional wrappings, boxes, or bags that are used to protect a package in the course of its storage and transport
processed	The food has been frozen, canned, dried, or otherwise subjected to a form of thermal processing
product	A truffle of a species listed in Table 1

C. PRODUCT

This standard applies to truffles which are the fruiting bodies of a subterranean fungus of the species listed in Table 1 that are supplied fresh to the consumer. This standard does not apply to truffles that have been processed by the holder/seller. Additionally, this standard does not apply to truffles that have been combined with any other product (e.g., truffled salt, truffled butter).

1. The NATGA label shall only be affixed on the species of truffles listed in Table 1.
2. The NATGA label shall not be affixed on any species of truffle that is not indicated in Table 1

Table 1- Truffle species in the scope of this NATGA quality standard

Species, Latin Name	Common Name
Table 1A: Native North American Species	
<i>Tuber canaliculatum</i>	Appalachian Truffle
<i>Leucangium carthusianum</i>	Oregon Black Truffle, Washington Black Truffle
<i>Tuber gibbosum</i>	Oregon Spring White Truffle
<i>Tuber lyonii</i>	Pecan Truffle
<i>Tuber oregonense</i>	Oregon Winter White Truffle
Table 1B: Non-Native North American Species	
<i>Tuber aestivum</i>	Summer Truffle, Summer Black Truffle
<i>Tuber aestivum var. uncinatum</i>	Burgundy Truffle
<i>Tuber magnatum</i>	Italian White Truffle
<i>Tuber melanosporum</i>	Périgord Truffle, French Black Truffle, Winter Black Truffle
<i>Tuber borchii</i>	Bianchetto Truffle

II. PROVISIONS CONCERNING QUALITY

A. Holder/Seller Responsibility

1. The holder/seller shall adhere to this standard in the initial sale of fresh product.
2. This standard should be adhered to in any resale of fresh product.
3. The holder/seller of products shall not display such products, shall not offer such products for sale, or deliver or market such products in any manner other than in conformity with this standard.

B. Product Classification

(i) GENERAL

1. Truffles applying the NATGA label shall be classified in accordance with one of the following classifications:
 - a. Class 1
 - i. Icon Class, which is considered a sub-classification of Class 1
 - ii. Extra Class, which is considered a sub-classification of Class 1
 - b. Class 2
 - c. Class 3
2. The NATGA label shall not be affixed on any truffle that fails to meet any of the classifications in this standard.

(ii) CLASS 1

1. A truffle shall only be classified as "Class 1" if it has all of the following properties:
 - a. either rounded in shape or containing lobes with crevices that can be inspected visually;
 - b. no more than 5% of the truffle interior is exposed through trimming or other means;
 - c. no pests present;
 - d. no visible spots due to pest damage;
 - e. no visible frost damage;
 - f. no external moisture;
 - g. no visible surface soil
 - h. no other visible defects other than slight discoloration;
 - i. firmness and odor that is characteristic of the specific species of truffle.
2. If a lobe cannot be inspected visually, then that lobe shall be removed and classified separately from the rest of the truffle.

(iii) ICON CLASS (sub-classification of Class 1)

1. A truffle shall only be classified as "Icon Class" if it meets both of the following criteria:
 - a. The truffle satisfies all requirements described for Class 1;
 - b. The truffle has a mass of 300 g or greater.

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(iv) EXTRA CLASS (sub-classification of Class 1)

1. A truffle shall only be classified as “Extra Class” if it meets both of the following criteria:
 - a. The truffle satisfies all requirements described for Class 1;
 - b. The mass of the truffle is as follows, whichever applies:
 - i. Truffles listed in Table 1A: at least 20 g but less than 300 g;
 - ii. Truffles listed in Table 1B: at least 75 g but less than 300 g.

(v) CLASS 2

1. A truffle shall be classified as “Class 2” if between 5% and 30% of the truffle interior is exposed through trimming or other means but the truffle otherwise satisfies all other properties described for “Class 1”.
2. If a lobe cannot be inspected visually, then that lobe shall be removed and classified separately from the rest of the truffle.
3. Neither Icon Class nor Extra Class shall be designated to any Class 2 truffle, regardless of the mass of the truffle.

(vi) CLASS 3 (Trim and Slices)

1. A truffle shall be classified as “Class 3” if more than 30% of the truffle interior is exposed through trimming or other means but the truffle otherwise satisfies all other properties described for “Class 2”.
2. If a lobe cannot be inspected visually, then that lobe shall be removed and classified separately from the rest of the truffle.
3. Neither Icon Class nor Extra Class shall be designated to any Class 3 truffle, regardless of the mass of the truffle.

III. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

1. The contents of each package shall only contain truffles of the same species.
2. The contents of each package shall only contain truffles of the same classification.
3. The visible part of the contents of the package shall be representative of the entire contents.

B. Package Requirements

1. The truffles shall be packaged in such a way that the classification of the truffle will not change due to its package or shipment.
2. The materials used inside the package shall be clean and of a quality such as to avoid causing any external or internal damage to the produce.
3. Printing and labeling, particularly of paper or stamps bearing trade specifications, shall only be done using non-toxic ink or glue.
4. Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.
5. Packages shall be sealed to prevent ingress of moisture, debris, and insects.

IV. PROVISIONS CONCERNING MARKING

These marking provisions only apply to packages. These provisions do not apply to parcels.

A. General

1. Each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:
 - a. Identification;
 - b. Nature of product;
 - c. Origin of product;
 - d. Product classification;
 - e. Net weight of the truffles in the package.

B. Identification

1. Each package shall indicate the NATGA label.
2. Each package shall show at least one of the following as the point of origin:
 - a. NATGA member's name;
 - b. NATGA member's Company name.
3. Each package shall indicate the date or dates that the truffles in the package were harvested.

C. Nature of Product

1. If the contents of the package are not visible from the outside, then the package shall indicate "TRUFFLES" on the outside of the package.
2. The Common name and the Latin name of the truffles in the package shall be indicated on the outside of the package.

Table 1 indicates the Latin name and the Common name of the truffle species in the scope of this standard
3. The truffle's Latin name shall be immediately adjacent to or underneath its Common name.
4. The truffle's Latin name shall be of the same font type as the Common name.
5. The truffle's Latin name shall be italicized.
6. The truffle's Latin name shall be either in the same font size as that of the Common name or one font size lower.

For example, if the Common name is in 14-point font, then the Latin name can be in either 14-point font or 12-point font.

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D. Origin of Product

1. The country of origin where the truffle was grown shall be provided, as either the full name or commonly-used name.

For example, a truffle grown in North Carolina can indicate either "United States of America" or "USA".

2. If the package contains truffles that were harvested outside North America, then the package shall indicate "IMPORTED" in the largest font size present on the label of the package.
3. In addition to the country of origin, any of the following may be included on the outside of the package:
 - a. the district where grown;
 - b. the national, regional or local place name;
 - c. the address of the NATGA Company that is the point of origin for the product;
 - d. the zip code of the NATGA company that is the point of origin for the product;
 - e. the website of the NATGA company that is the point of origin for the product.