

Urbani Truffles

610320 - Dry Porcini Mushrooms



The mushrooms should be rinsed and cleaned of any dirt before use. To bring out the aroma of the porcini mushrooms, you need only to soak them in a mixture of milk and warm water



* Benefits

Urbani's porcini mushrooms are still dried in the old traditional Italian way. Packed in an elegant bag you can first appreciate the size and quality of these mushrooms and later appreciate their unique flavor in cooking. Excellent for risotto or pan-fried, they are great combined with prestigious white Alba truffle

Ingredients	Allergens
Porcini Mushrooms	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container 6 Serving size 2.0TB (2G24)

Amount per serving Calories

15

% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Dry

Serving Suggestions

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Prep & Cooking Suggestions

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Product Specifications

Brand	Manufacturer	Product Category
Urbani Truffles	Urbani Truffles USA Corporation	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
845780060079	F61032	610320	18000146610322		12/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.4lb	0.75lb	Italy	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
11.8in	8.9in	5.1in	0.31ft3	17x15	468days	60°F / 77°F	





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Nutrition Analysis - By Measure

Calories	15	Total Fat	0g	Sodium	0mg
Protein	1	Trans Fats		Calcium	0mg
Total Carbohydrates···	2g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images							

