



New Zealand Truffle Association Incorporated

Growing Truffles in New Zealand FACT SHEET

This fact sheet is designed to provide some basic information about growing truffles in New Zealand. It answers some of the basic questions and suggests details on where you can find out more.

1. What is a truffle?

Truffles are the fruiting bodies of a type of fungus which grows on and around the roots of certain types of trees. Edible truffles have a very distinctive aroma and taste and are sought after in French and Italian cuisine. There are several different species of truffle used in cooking but the Périgord black truffle (*Tuber melanosporum*) is the most popular in French cuisine, and is the main truffle grown in New Zealand. At present most New Zealand truffle is sold within the country to top restaurants, up-market lodges and hotels, but because fresh truffle is only available during winter, there are plans to supply the northern hemisphere market in their off season as production increases.

2. Where are they grown in New Zealand?

There are approximately 10 currently producing truffières in New Zealand spread from the Bay of Plenty to Canterbury and there have been many more trees planted throughout the country – from Northland to Central Otago. It can take anywhere from 5 to 15 years for a tree to produce truffles.

3. How do you know if a site is suitable?

Success in growing truffles is determined by a number of factors including climate and soil type. The Périgord black truffle requires high pH soils (7.8+), either natural or modified with the application of lime, and a reasonable amount of summer warmth. It dislikes excessive soil moisture. Potential truffle growers should ask an expert for assistance in assessing factors such as rainfall, temperature, soil type, soil pH and presence of competing fungi.

4. Where to buy trees?

Truffle infected seedlings are available from:

Company	Contact	Email	Phone
Canterbury Truffles	Gavin Hulley	gkhulley@xtra.co.nz	03 980 4644
DeLicio	Kevin Fearn	Kevin@oregonnurseries.co.nz	03 431 3627
Oakland	Alan & Lynley Hall	oaklandtruffle@xtra.co.nz	06 862 5597
Southern Cross Truffle Nurseries	Bill Lee	bill_lee@xtra.co.nz	03 329 7835
Southern Woods Tree Nursery	Murray Mannall	murray@southernwoods.co.nz	0800 800 352
Strong Trees	George Strong	strongtrees@xtra.co.nz	03 455 7726

5. The NZ Truffle Association

The NZ Truffle Association was established in 1991 to represent the interests of truffle growers. The aims of the Association are to:

- Assist the development of a truffle industry in New Zealand.
- Foster co-operation between New Zealand truffle growers and others interested in the industry.
- Develop a unified approach to the marketing of New Zealand truffles.

The Association plays a leading role in promoting research into truffle growing in New Zealand. Research is currently underway with the aim of assisting NZ growers to bring their truffières into production as soon as possible, and to define the best management practises for maximising truffle yields.

The Association sets the standards that all New Zealand truffle growers have to meet if they are to export their product. The NZTA subsidiary company, Southern Truffles Ltd, is recognised by the Horticultural Export Authority (HEA) as the recognised product group for all truffles produced in New Zealand, and issues licenses to intending exporters.

Full membership of the NZTA is available to all New Zealand bona fide truffle growers (individuals, partnerships or companies) whilst associate membership is available to others interested in the development of the industry in New Zealand. The annual membership fee for associate members is NZ\$175.00 +GST and for full members is \$225 + GST. The full membership fee includes a \$50 research levy.

6. Where to get more information?

The NZTA website

www.southerntruffles.co.nz

Dr Ian Hall, Truffles & Mushrooms (Consulting) Ltd

truffle1@ihug.co.nz

Ph 03 454 3574

<http://www.trufflesandmushrooms.co.nz/>

Dr Alexis Guerin, Plant & Food Research

Alexis.Guerin@plantandfood.co.nz

Ph 03 325 9395

Alan & Lynley Hall

oakland@clear.net.nz

Ph 06 862 5597

7. Information Sources

TAMING THE TRUFFLE - The History, Lore, and Science of the Ultimate Mushroom

Ian R. Hall, Gordon T. Brown, Alessandra Zambonelli

Truffle1@ihug.co.nz

The Truffle Book

By Gareth Renowden

Limestone Hills Publishing

www.limestonehills.co.nz

Fact Sheets on Bianchetto and Burgundy truffles

By Ian Hall

truffle1@ihug.co.nz

On The Farm – the truffle blog

<http://www.limestonehills.co.nz/Down%20On%20The%20Farm/index.html>

Edible and poisonous mushrooms of the world

By Ian Hall, Steven Stephenson, Peter Buchanan, Wang Yun and Tony Cole

Crop & Food Research

The black truffle

By Ian Hall, Gordon Brown and Jim Byars

Crop & Food Research

https://secure.crop.cri.nz/cart/catalog/product_info.php?cPath=21&products_id=30

Edible mycorrhizal mushrooms and their cultivation

Edited by Ian Hall, Wang Yun, Eric Danell and Alessandra Zambonelli

Crop & Food Research

https://secure.crop.cri.nz/cart/catalog/product_info.php?cPath=21&products_id=29

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