

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Extra virgin olive oil 100% Italian "Primizia del fattore"						
JAN Code	8001243991003	Package	Materials	glass			
Use by date	18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)		Inner Capacity	
				Ø 6,8		27,6	0,5L
Minimum Units of Delivery	6	Packing	Materials			Volume	
Lead Time	15 days		size/Gross weight	Length(cm)	Width(cm) ×	Height (cm)	Weight (kg)
				19,5	13,5	28,3	5,3
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market			
*varied by terms and conditions							
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
extra virgin olive oil	Italy	total fat - 92 g	828 Kcal/100ml
		saturated fat - 14g	
Product Characteristics		Use Scenes (Usage • Recipes)	
The "Primizia del Fattore" extra virgin olive oil is a product reminiscent of ancient traditions. In the past, the farmer or "Fattore" reserved the "primizia", namely the best of the harvest, for the landowner. "Primizia del Fattore" is a line of products characterized by the superior quality and genuineness suggested by its name.		It combines a fresh and mildly fruity aroma with a more intense and persisting flavour.	

■ Product Picture

	Allergen (Specific Raw Materials)