

## ■ 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) $\times$ Width(cm) $\times$ Height (cm)	Inner Capacity
Minimum Units of Delivery	6	Packing	Materials	Ø 6,8	27,6
Lead Time	15 days		size/Gross weight	Volume	0,5L
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before	
Certifications (Products/System)				Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
extra virgin olive oil	Italy	total fat - 92 g saturated fat - 14g	828 Kcal/100ml
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

	<p>Allergen (Specific Raw Materials)</p>
---	--