

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	"Black Pearl" Balsamic Vinegar of Modena IGP				
JAN Code		Package	Materials	glass bottle	
Use by date	10 years shelf life		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	12	Packing	Materials	carton box	Volume
Lead Time	20 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
cooked grape must	Italy		
wine vinegar	Italy		




Product Characteristics	Use Scenes (Usage · Recipes)
The Black Pearl Balsamic Vinegar of Modena is the most complex product in our IGP collection. Today, this vinegar is the most awarded of all P.G.I. Balsamic Vinegars produced in Modena. A rare gem of quality, a "black pearl".	Black Pearl has been carefully aged to bring out complex flavours such as hard cheese, steak, roast beef and risotto. It is also an ideal complement to dark chocolates. It can be also a perfect final touch for specific sea food.

■ Product Picture

■ Company`s profile

Company`s Name		La Vecchia Dispensa srl		
Annual Sales		Numbers of Employees		10
Name of Representative		Simone Tintori		
Messages to Purchasers		<p>Among the oldest balsamic vinegar producer. Today for sure among the few to still mantaing a fully artisanal production method.</p> <p>High quality standards today already chosen by Michelin starred chefs and the best food retailers across the globe.</p>		
Website Address		www.lavecchiadispensa.it		
Company`s Address	〒			
Factory`s Address	〒			
Name of the Person in Charge		Federica Sovrani	E-mail Address	export@lavecchiadispensa.it
Phone Number		+39 333 8030691	Fax Number	

■ Selling Points of the production process

<p>4 generation family owned company</p> <p>Fully indipendent company</p> <p>Artisanal production</p> <p>Only italian ingredients</p> <p>No added sugar, no added caramel, no additives</p> <p>Only aging in wooden barrels</p> <p>Mono-wood and Multi-wood aged products to obtain different aromatic experiences</p>			
Pictures			
			

■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection)			
Hygine Management	Prodction Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				