

# FCP Format for Exhibition and Business Meeting

## ■ Product Profile / Terms and Conditions

Name of Product	<b>"Black Pearl" Balsamic Vinegar of Modena IGP</b>				
JAN Code			Package	Materials	glass bottle
Use by date	10 years shelf life			Size/Inner Capacity	Length(cm) X Width(cm) X Height (cm) .....
Minimum Units of Delivery	12		Packing	Materials	carton box .....
Lead Time	20 days			size/Gross weight	Length(cm) X Width(cm) X Height (cm) .....
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 *varied by terms and conditions
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

	
	<b>Allergen Specific Raw Materials</b>

## ■ 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 mantaining 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>		写真
Website Address	<a href="http://www.lavecchiadispensa.it">www.lavecchiadispensa.it</a>		
Company's Address			
Factory's Address			
Name of the Person in Charge	Federica Sovrani		E-mail Address <a href="mailto:export@lavecchiadispensa.it">export@lavecchiadispensa.it</a>
Phone Number	+39 333 8030691		Fax Number

## ■ Selling Points of the production process

4 generation family owned company  
 Fully independent company  
 Artisanal production  
 Only Italian ingredients  
 No added sugar, no added caramel, no additives  
 Only aging in wooden barrels  
 Mono-wood and Multi-wood aged products to obtain different aromatic experiences

### Pictures



## ■ Information of Quality Assurance

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