

FCP Format for Exhibition and Business Meeting




■ Product Profile / Terms and Conditions

Name of Product	White Condiment				
JAN Code		Package	Materials	glass bottle	
Use by date	2 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)
concentrated grape must	Italy		
wine vinegar	Italy		

Product Characteristics	Use Scenes (Usage · Recipes)
We use high quality white wine vinegar to create a perfect sweet & sour marriage. We do not foresee aging in wood but only a refinement in steel in order to do not oxidize the product. It has a very low final acidity, which on the palate enhances the notes of the must.	This versatile vinegar is perfect as salad dressing, drizzled cooked or grilled vegetables, fish and seafood.




■ Product Picture

	
	Allergen (Specific Raw Materials)

■ 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	T			
Factory`s Address	T			
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				