

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) 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 <small>*varied by terms and conditions</small>	Prices are valid before <small>Price in Japanese market</small>
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

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

■ 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	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

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			