

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	"Gold label" Balsamic vinegar of Modena IGP - gift bottle				
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 <small>*varied by terms and conditions</small>	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)		
This vinegar is the pure and intense expression of the sweetness and softness imparted by cherry wood. It is noteworthy that this wood reflects the aromatic essence of its fruit.	Gold Label is the perfect accompaniment to sweets and creamy desserts, such as gelato, as well as fresh fruits, including strawberries and peaches. This product is at its most effective when used in risotto dishes, when it is drizzled over hard cheeses and red meat such as beef.		

■ 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			