

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

| | | | | | |
|----------------------------------|---|--|-----------------|---|---|
| Name of Product | "Violte label" Balsamic vinegar of Modena IGP - 100ml 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 Volume |
| 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 | | |
| | | | |
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| | | | |
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| Product Characteristics | Use Scenes (Usage · Recipes) | | |
| This vinegar has a rich and delicate aroma, typical of a well-refined product. This vinegar reveals a harmonious bouquet of floral and white fruit notes, reminiscent of apple, peach and pineapple. | This product is best served with steamed or grilled vegetables. This product is ideal for use as a finishing touch with duck and turkey. The sweet and sour balance makes it a great accompaniment to seafood such as scallops, octopus, salmon and swordfish (finishing or steaming). | | |

■ Product Picture

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|---|---|
|  | <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 | | | |