

■ Product Profile / Terms and Conditions

Name of Product	Tartufata Paste					
JAN Code			Package	Materials	carton	
Use by date	3 years			Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm)	Inner Capacity
Minimum Units of Delivery			Packing	Materials	Glass / alluminium	Volume
Lead Time				size/Gross weight	Length(cm) \times Width(cm) \times Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <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	
Certifications (Products/System)						Price in Japanese market

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Italian cultivated mushrooms (Agaricusbisporus), black olives, black summer truffles (Tuber aestivum Vitt) Or. Italy.	Italy	Energy Value 527 Kj / 126 Kcal Fat 12g Of which saturated fat 1.3g Carbohydrates 3.4 g Of which sugars 1.4 g Protein 2.1 g Salt 1.10 g	
Product Characteristics	Use Scenes (Usage • Recipes)		
A product characterised by a creamy texture and by an intense taste, this is a speciality that can be used to dress any kind of first dishes, the typica, italian style bruschetta, or to be added on pizza.	In restaurants / at home		

■ Product Picture

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