

FCP Format for Exhibition and Business Meeting



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) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	Glass / alluminium	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *varied by terms and conditions	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

	Allergen (Specific Raw Materials)