

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	White 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)
Cultivated mushrooms (Agaricus bisporus) or. Italy, bianchetto truffle (Tuber albidum Pico) or. Italy, onion, olive oil.	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)		
Thanks to its smooth texture, to its intense flavour of truffle and to its rich taste, this spread is ideal to season any kind of first course, to garnish pizza or to be spread on bread for the traditional italian style bruschetta. Prepared only with Italian truffle, this is a premium season for any dish.	In restaurants / at home		

■ Product Picture

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