

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

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|----------------------------------|---|-----------------|--|--------------------------------------|----------------|
| Name of Product | White 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) |
|--|---------------------|--|---|
| 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

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| | Allergen (Specific Raw Materials) |