

# FCP Format for Exhibition and Business Meeting



## Product Profile / Terms and Conditions

|                                  |   |         |  |                                      |                |
|----------------------------------|---|---------|--|--------------------------------------|----------------|
| Name of Product                  | <b>Black Summer Truffle Carpaccio</b>   |         |  |                                      |                |
| 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 Temperature<br><input type="checkbox"/> Refrigeratino<br><input type="checkbox"/> Frozen |         | <input type="checkbox"/> FOB <input type="checkbox"/> CIF<br>*varied by terms and conditions | Prices are valid before              |                |
| Certifications (Products/System) |   |         |  |                                      |                |

| Ingredients and Additives   | The Place of Origin | Nutritional Facts  | Ingredient Amount (Eg. X calories/100g) |
|---|---------------------|--|---|
| Black Summer Truffle Or. Italy (Tuber aestivum Vitt.), olive oil, salt.   | Italy               | Energy Value 1736 Kj / 413 Kcal<br>Fat 45g<br>Of which saturated fat 6.3g<br>Carbohydrates 0g<br>Of which sugars 0g<br>Protein 3g<br>Salt 3.7g |   |
| Product Characteristics   |                     | Use Scenes (Usage • Recipes)   |   |
| This is outstanding product of premium quality which is prepared only with selected italian truffles in thin slices in olive oil. It is used as a substitute of the fresh truffle for its rich taste and intense flavour to garnish any kind of first course, on fish, meat, eggs and on bread too. |                     | In restaurants / at home   |   |

## Product Picture

|   |   |
|---|---|
|  |   |
|   | <b>Allergen</b><br>(Specific Raw Materials) |