

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

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|----------------------------------|---|-----------------|---|--|----------------|
| Name of Product | Black Summer Truffle Carpaccio | | | | |
| JAN Code | 3 years | Materials | carton | | |
| Use by date | | | Size/Inner Capacity | Length(cm) \times Width(cm) \times Height (cm) | Inner Capacity |
| Minimum Units of Delivery | | Materials | | | 6 pcs |
| Lead Time | | | size/Gross weight | Length(cm) \times Width(cm) \times Height (cm) | Weight (kg) |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen | Reference Price | <input type="checkbox"/> FOB <input type="checkbox"/> CIF | 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) |
|---|------------------------------|--|---|
| Black Summer Truffle Or. Italy (Tuber aestivum Vitt.), olive oil, salt. | Italy | Energy Value 1736 Kj / 413 Kcal Fat 45g Of which saturated fat 6.3g Carbohydrates 0g Of which sugars 0g Protein 3g 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

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|  | Allergen (Specific Raw Materials) |
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