

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

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|----------------------------------|--|-----------------|---|--|----------------|
| Name of Product | Condiment based on White Truffle flavoured Extra Virgin Olive Oil | | | | |
| JAN Code | 2 years | Package | Materials | carton | |
| Use by date | | | 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"/> Refrigeratino <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) |
|---|------------------------------|---|---|
| Extra virgin olive oil (EU) 99%, flavour, summer truffle 0,2% (Tuber aestivum Vitt.). | Italy | Energy Value 3552 Kj / 864 Kcal Fat 96g Of which saturated fat 13.3g Carbohydrates 0g Of which sugars 0g Protein 0g Salt 0g | |
| Product Characteristics | Use Scenes (Usage • Recipes) | | |
| The white truffle flavoured extra virgin olive oil is one of the most popular truffle based product for its intense flavour and for its easy way of use. By simply drizzling it on the plate it enhances any kind of dish and can be employed on appetizers, first dishes, main courses as fish, meat, vegetables and on bread and pizza too. | In restaurants / at home | | |

■ Product Picture

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|--|-----------------------------------|
| | Allergen (Specific Raw Materials) |
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