

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Condiment based on White Truffle flavoured Extra Virgin Olive Oil				
<b>JAN Code</b>		<b>Package</b>	Materials	carton	
<b>Use by date</b>	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
<b>Minimum Units of Delivery</b>		<b>Packing</b>	Materials	Glass / alluminium	Volume
<b>Lead Time</b>			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
<b>Certifications (Products/System)</b>			* varied by terms and conditions		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

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