

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	"double star" balsamic vinegar of Modena - Emozioni collection				
JAN Code		Package	Materials	glass	
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery		Packing	Materials	carton box	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input 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	
			* varied by terms and conditions	Price in Japanese market	
Certifications (Products/System)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
cooked grape must	italy		
wine vinegar	italy		

Product Characteristics	Use Scenes (Usage · Recipes)
This low-density balsamic vinegar offers a fresh and vibrant character. The aroma is balanced and supported by a light tannic structure. On the palate, notes of green apple and currant evolve into round hints of dried fruits, such as almond and walnut.	Perfect for everyday use. It pairs well with egg-based dishes, cooked vegetables, marinades, and cooking reductions, adding balance and character without overpowering the ingredients

Product Picture

#VALUE!	
	Allergen (Specific Raw Materials)