

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	RADICI						
JAN Code	Jan Code not yet assigned		Package	Materials	Bottle 500 ml Glass (dark, food-grade); Bottle 250 ml Glass (dark, food-grade)		
Use by date	27 May 2027			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	6 bottles of 500 ml		Packing	Materials	Carton / Bottles	Volume	
Lead Time	7 days from order confirmation			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	27 May 2027	
Certifications (Products/System)					Price in Japanese market	FOB Genoa – ¥ 2,710 / litre CIF Yokohama –	
<small>*varied by terms and conditions</small>							
		Product: DOP, Organic System: ISO 22000, HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Additives: None	Italy, Lazio region, Pontine Hills	Fat 91 g of which saturates 14 g	Energy / Calories 824 kcal
Product Characteristics	Use Scenes (Usage · Recipes)		
Product Type: Extra Virgin Olive Oil Variety: Monocultivar Itrana Color: Green with golden reflections Aroma / Smell: Medium fruity, notes of green olive, apple, tomato, fresh flowers Taste / Flavor: Soft, harmonious, delicate bitterness and spiciness, sweet almond finish	Usage: Ideal for drizzling over salads, grilled vegetables, pasta, bruschetta, raw fish, and desserts. Recipes / Suggestions: Perfect for finishing dishes such as Caprese salad, roasted fish, sashimi, or focaccia. Also excellent over vanilla ice cream, dark chocolate (70%), or bread with bitter orange marmalade. Excellent for dipping.		

■ Product Picture

	Allergen (Specific Raw Materials) None
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