

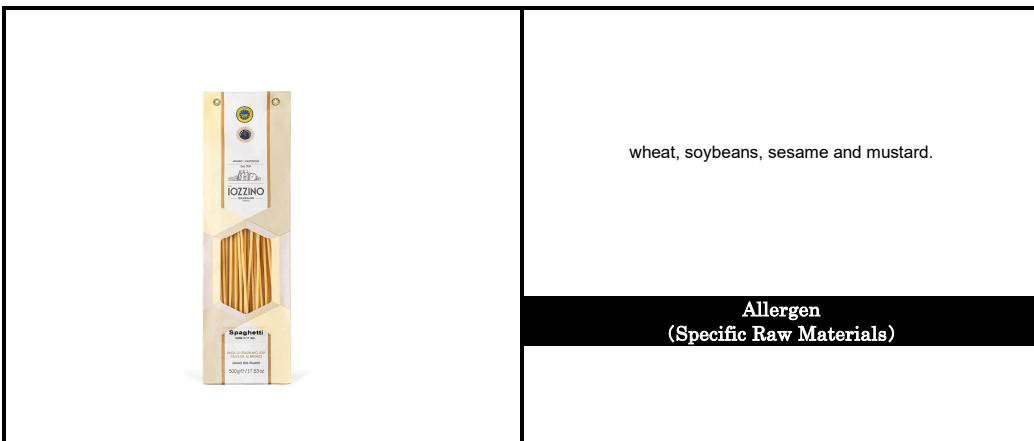
FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Spaghetti Pasta shape 500g				
JAN Code	8056149120118	Package	Materials	Paper	
Use by date	36 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	Mixed pallet from 240 kg to 360 kg	Packing	Materials	Paper	Volume
Lead Time	Delivery to the shipping company in 3 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)
Storage Condition	Store in a cool and dry place	Reference Price	€ 2,35	Prices are valid before * varied by terms and conditions	30th June 2026 Price in Japanese market Prices fixed by the dealer and/or according with him
Certifications (Product)	P.G.I.				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X of)
Durum wheat semolina, water	Italy	Energy	1507kJ/355Kcal
		Fat	1.2g
		of which saturated	0.24g
		Carbohydrates	70.6g
		of which sugar	3.5g
		Fiber	3g
		Protein	14g
		Salt	0.002g
Product Characteristics	Use Scenes (Usage - Recipes)		
100% Italian wheat, bronze-drawn pasta slowly dried.	With any sauces and condiments, to share with friends and family in various occasion, meal at home and at the restaurant, italian lifestyle experience, to give as a gift.		

■ Product Picture



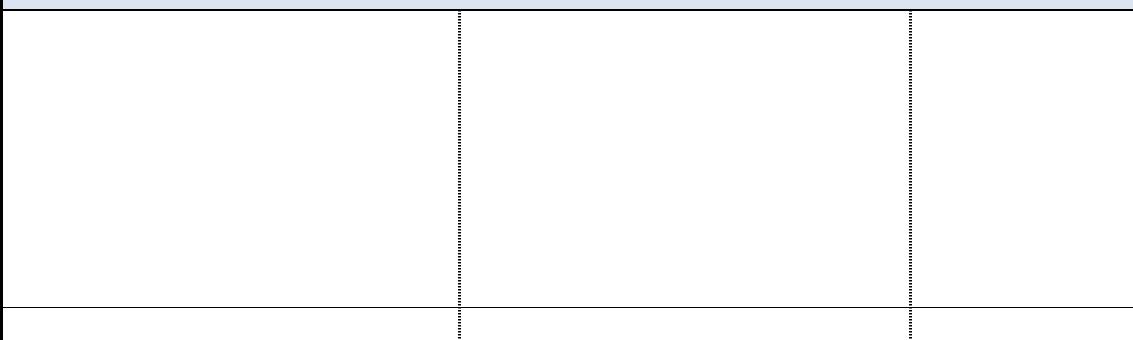
■ Company's profile

Company's Name	Pastificio F.Ili lozzino		
Annual Sales	€ 100,000.00	Numbers of Employees	1
Name of Representative	Tommaso lozzino		
Messages to Purchasers	Durum wheat semolina pasta. 100% Italian wheat, slowly dried, tradition and quality from 1797.		
Website Address	https://www.pastaiozzino.it/en		
Company's Address	Gragnano (NA)	Via Castellammare, 130 - 80054	
Factory's Address	Gragnano (NA)	Via Saletta, 9 - 80054	
Name of the Person in Charge	Tommaso lozzino		tommaso@pastaiozzino.it
Phone Number	0039 339 337 4103		Fax Number

■ Selling Points of the production process

Online

Pictures



■ Information of Quality Assurance

Inspection of Products		(If yes, please provide additional information about inspection)		
Hygiene Management	Prodction Process			
	Employees			
	Facilities and Equipments			
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

