

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Extra Virgin Olive Oil PDO VAL DI MAZARA				
JAN Code	8 024460 12500 6	Package	Materials	Cartoon	
Use by date	18 MONTHS		Size/Inner Capacity	Length(cm) X Width(cm) X Height (cm)	Inner Capacity
Minimum Units of Delivery	265 cases	Packing	Materials	Glass	Volume 250 ml
Lead Time	2/3 weeks		size/Gross weight	Length(cm) X Width(cm) X 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	
Certifications (Products/System)	ISO 9001, BRC, IFS, GLUTEN FREE, KOSHER				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Extra virgin Olive Oil	Italy	Average nutritional values per 100 ml	Energy kJ 3389 - kcal 824
Product Characteristics	Use Scenes (Usage - Recipes)		
The PDO Val di Mazara extra virgin olive oil is a balanced olive oil. It is defined as balanced as it combines various scents in total harmony. It was created within the PDO Val di Mazara area, which includes the entire province of Palermo and the western part of the province of Agrigento and represents one of the excellences of the territory. Sweet at first taste, it then follows on to bitter and spicy notes. It adapts well to any dish and its strength lies in being able to moderate bitterness, enhancing even the most delicate flavours. Versatile by nature, it is an oil that can be used on anything. However, it particularly enhances sauces and marinades, especially those with rocket.	It accompanies several dishes perfectly, especially vegetables, but is also exquisite with meat and fish.		

■ Product Picture

	Allergen (Specific Raw Materials) NA