

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Bono Selection Extra Virgin Olive Oil - 100% Italian							
JAN Code	8 024460 05056 8	Package	Materials	Cartoon				
Use by date	18 MONTHS		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity	
			25,0	11,7	25,0	6		
Minimum Units of Delivery	160 cases	Packing	Materials	Glass		Volume	500 ml	
Lead Time	2/3 weeks		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight (kg)	
			8,0	5,5	24,3	0,948		
Storage Condition	<div><div><div><input checked="" type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input type="checkbox"/> Frozen</div></div><div></div></div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before			
					Price in Japanese market			
			*varied by terms and conditions					
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 Bono Selection extra virgin olive oil has a vigorous character, it is a 100% Italian olive oil, the result of several selected cultivars from Sicily (Biancolilla, Cerasuola, Nocellara del Belice) and Puglia (Coratina). Its taste is fresh and clean, with a slight bitter note and a hint of spice. It is an olive oil for all meals, very versatile due to the character of its different cultivars. The Biancolilla smooths out any sharpness and spiciness, also reducing the bitter notes. Coratina gives structure and body, therefore flavour and character.		It accompanies several dishes perfectly, especially vegetables, but is also exquisite with meat and fish.	

■ Product Picture

	Allergen (Specific Raw Materials)
	NA