

■ Product Profile / Terms and Conditions

Name of Product	Extra Virgin Olive Oil D.O.P. Terra di Bari "VILLA VINCI"				
JAN Code	8.00083E+12	Package	Materials	Glass	
Use by date	18 months		Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm)	Inner Capacity
Minimum Units of Delivery	1 Pallet/Item	Packing	Materials	Carton	Volume
Lead Time	45 days		size/Gross weight	Length(cm) \times Width(cm) \times Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)	D.O.P. Protected Denomination of Origin, KOSHER, HALAL, I.F.S.				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100 ml.)
100% Extra Virgin Olive Oil	Italy	Total Fats	91.5
		of which Saturated Fats	13.3
		of which Trans Fat	0
		Carbohydrates	0
		of which Sugar	0
		Proteins	0
		Salt	0
Product Characteristics		Use Scenes (Usage · Recipes)	
VILLA VINCI P.D.O. TERRA DI BARI Extra virgin olive oil is obtained from 100% olives variety "Coratina" grown in the Castel del Monte County. It has an acidity below 0,3%, herbaceus scent, intense green/yellow colour, strong fruity and a little bitter pungent taste		It is the most resistant olive oil to the natural oxidation process in the world. It is the ideal condiment to enhance vegetable and legumes soups, grilled meat and salads.	

■ Product Picture

	<p>NO ALLERGENS NO GMO</p>
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■ Company's profile

Company's Name	SUD ITALIA ALIMENTARI SRL		
Annual Sales	71 MLN€	Numbers of Employees	11
Name of Representative	GIOVANNI CASSETTA		
Messages to Purchasers	<p>We produce the complete range of EXTRA VIRGIN olive oils, (Italian/EU Origin, D.O.P., ORGANIC, and FLAVOURED included), Grapeseed/Sunflower Oils, Balsamic Vinegar packed in all sizes bottles, including other Italian foods specialities as Taralli, Olives, Vegetable pate. Our certifications, Our location in Puglia, Our experience as olive oil taster and worldwide</p>		
Website Address	www.oliosuditalia.it		
Company's Address	〒	s.p. 231 kM. 31,500 - 70033 CORATO (Italy)	
Factory's Address	〒	s.p. 231 kM. 31,500 - 70033 CORATO (Italy)	
Name of the Person in Charge	GIOVANNI CASSETTA		E-mail Address info@oliosuditalia.it
Phone Number	+390808983849		Fax Number +390808983882

■ Selling Points of the production process

Pictures			

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection)			
Hygiene Management	Production Process	Bottling of Olive Oils			
	Employees	11			
	Facilities and Equipments	3 Facilities + 3 Production lines			
Emergency Response	The Contact Points	The person in charge	Giovanni Cassetta	Phone number	+39335406941
	Documentation				