

# FCP Format for Exhibition and Business Meeting




## Product Profile / Terms and Conditions

Name of Product	OLIVE OIL "CADELMONTE"									
JAN Code	8000832001031			Package	Materials	Glass				
Use by date	18 months				Size/Inner Capacity	Length(cm) ×Width(cm) × Height (cm)			Inner Capacity	
					7.6	7.6	27.3	1 L		
Minimum Units of Delivery	1 Pallet/Item			Packing	Materials	Carton		Volume	0,024 cbm	
Lead Time	45 days				size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)	
					33,0	25.5	28.5	16.4		
Storage Condition	<div><div><div><input checked="" type="checkbox"/>Normal Tempreture</div><div><input type="checkbox"/>Refrigeratino</div><div><input type="checkbox"/>Frozen</div></div><div></div></div>			Reference Price	<div><div><input type="checkbox"/>FOB</div><div><input type="checkbox"/>CIF</div></div> <div>*varied by terms and conditions</div>		Prices are valid before			
							Price in Japanese market			
Certifications (Products/System)	KOSHER, HALAL, I.F.S.									

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100 ml. )
80% Refined Olive Oil	E. U.	Total Fats	91,5
20% Extra Virgin Olive Oil	E. U.	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)	
"CADELMONTE" Olive Oil is a blend of Refined Olive Oil (obtained from the refining process of virgin olive oils), and Extra Virgin Olive Oil. With its faint olive scent, it is suitable for light condiments, enhancing the taste of all culinary preparations.		It is suggested for sauces, mayonese, and for light and crispy fried foods (fish or Vegetable, or Meat).	

## Product Picture

	NO ALLERGENS NO GMO	