

■ Product Profile / Terms and Conditions

Name of Product	Confettura di Ciliegie di Bracigliano IGP				
JAN Code	Use by date	Materials	Length(cm) x Width(cm) x Height (cm)		
Use by date			Size/Inner Capacity	Inner Capacity	3kg
Minimum Units of Delivery	300	Materials	glass	Volume	
Lead Time			size/Gross weight	Length(cm) x Width(cm) x 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 € 7.00/kg + VAT <small>*varied by terms and conditions</small>	Prices are valid before	
Certifications (Products/System)				Price in Japanese market	
IGP - BIO					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cherry jam made with "Ciliegia di Bracigliano IGP"	Bracigliano (Italy)		
Product Characteristics	Use Scenes (Usage • Recipes)		
Ciliegia di Bracigliano PGI is a premium sweet cherry grown in the Bracigliano area (Campania, Southern Italy), where the local microclimate and traditional know-how support slow, balanced ripening and a distinctive aromatic profile. The cherries are appreciated for their intense fragrance, bright, clean fruit notes, and a pleasant balance of sweetness and freshness. When fully ripe they show a deep red colour, firm yet juicy flesh, and a persistent, elegant finish that makes them ideal both for fresh consumption and for high-quality processing.	Typical uses: gourmet jam and preserves, cherry liqueur, pastry fillings, gelato, desserts, pairing with cheeses, and mixology.		
PGI (Protected Geographical Indication) guarantees the link to the territory and a production process carried out according to certified specifications, ensuring traceability and			

■ Product Picture

	<p>70% "Ciliegia di Bracigliano IGP (PGI)" cherries, sugar, lemon juice**) **</p> <p>Allergen (Specific Raw Materials)</p>
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FCP Format for Exhibition and Business Meeting

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Name of Product	Confettura di Ciliegie di Bracigliano IGP				
JAN Code			Package	Materials	
Use by date				Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm) Inner Capacity
Minimum Units of Delivery	300	Packing	Materials	glass	Volume
Lead Time	15 day		size/Gross weight	Length(cm) \times Width(cm) \times Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreature <input type="checkbox"/> Refrigeratio <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Wholesale price (retailer): € 4.00/unit + VAT Retail price (public): € 4.50/unit + VAT <small>*varied by terms and conditions</small>	Prices are valid before Price in Japanese market	
Certifications (Products/System)	IGP · BIO				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cherry jam made with "Ciliegia di Bracigliano PGI"	Bracigliano (Italy)		

■ Product Picture



70% "Ciliegia di Bracigliano IGP (PGI)" cherries, sugar, lemon juice**)**

Allergen (Specific Raw Materials)

■ Company's profile

Company's Name	ASOIG		
Annual Sales		Numbers of Employees	
Name of Representative	Vincenzo De Maio		
Messages to Purchasers	<p>Taste the character of Campania through Bracigliano Cherry PGI: intense aroma, deep red fruit notes, and a clean finish—now in gourmet jam and cherry liqueur. Perfect for premium gifting, desserts, and cocktails. Visit us for a guided tasting and partnership proposals.</p>		写真
Website Address	https://assoig.com		
Company's Address		Viale Verdi 1/Y - 84131 Salerno (Italy)	
Factory's Address		Via Casaldamato, 32 83020 Forino (AV) Italy	
Name of the Person in Charge	Vincenzo De Maio		E-mail Address ciliegiadibraciglianoigp@gmail.com
Phone Number	+393341962014		Fax Number

■ Selling Points of the production process

Careful selection of “Bracigliano Cherry PGI” and small-batch processing to preserve the fruit’s aroma and identity. A clean recipe (70% cherries, sugar, lemon juice) with gentle, temperature-controlled cooking to maintain a balanced sweet-fresh profile. Hot filling and immediate sealing to ensure product stability and food safety. PGI-linked traceability and quality checks across production steps, managed under food safety procedures (HACCP).

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				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Vincenzo De Maio	Phone number	+393395252703
	Documentation				