

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	TRUFFLE SAUCE					
JAN Code			Package	Materials	GLASS JAR	
Use by date				Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm)	Inner Capacity
Minimum Units of Delivery	12 PCS		Packing	Materials	Volume	
Lead Time	15 DAYS			size/Gross weight	Length(cm) \times Width(cm) \times Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before	
Certifications (Products/System)	IFS, BRC, HACCP					Price in Japanese market

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
CHAMPIGNON MUSHROOMS	EU		
SUNFLOWER OIL	EU		
SUMMER TRUFFLE	EU		
Product Characteristics	Use Scenes (Usage • Recipes)		
Rich Champignon mushrooms sauce and 5% of Summer Truffle (<i>Tuber aestivum</i> Vitt.), light or dark. Available light or dark. Excellent for dressing pasta such as spaghetti or linguine, rice, gnocchi or as a filling for baked turkey or chicken, or simply accompanied with egg. Perfect as a crostino topping for appetizers.	very versatile sauce for crostini, for pasta sauce, as a side dish and garnish for meat and fish		

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p>
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