

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Apulia passata (tomato puree)							
JAN Code	8016225311557		Package	Materials	Glass			
Use by date	36 months			Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	12 units or multiple of 12.		Packing	Materials	LDPE4 - Plastic	Volume		
Lead Time	1 week - from order placement to delivery			size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen <div style="border: 1px solid black; padding: 5px; margin-top: 10px;">After opening store in the refrigerator and use within 3 days</div>		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
Certifications (Products/System)	MIPAAF IT BIO 006 - Controlled operator PF0105					Price in Japanese market		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Tomatoes	Italy	Average nutritional values	Per 100g
salt		Energy kJ	108
		kcal	26
		Fats, g	0.5
		Of which saturated fats, g	0.0
		Carbohydrates, g	3.8
		Of which sugars, g	3.5
		Proteins, g	1.2
		Salt, g	0.3
Product Characteristics	Use Scenes (Usage - Recipes)		
Tomato sauce obtained during the most recent harvesting of red, healthy and ripe tomatoes, manually handpicked. The tomato is minced, past and refined, the juice obtained is concentrated under vacuum at low temperature, pasteurized and packaged in a 420g glass jar.	Preheat a saucepan or cooking vessel. Add extra virgin olive oil (approximately 5–10% of total weight). If required, add finely chopped onion and/or garlic and sauté at low temperature until softened, avoiding browning. Add tomato sauce and salt according to taste or formulation. Simmer at low to medium temperature (90–95°C) for approximately 15–20 minutes, stirring periodically to ensure uniform cooking. Final product should have a homogeneous texture and balanced acidity.		

■ Product Picture

	
Allergen (Specific Raw Materials) No allergens	