

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Extra Virgin Olive Oil PDO VAL DI MAZARA							
JAN Code	8 024460 12500 6	Package	Materials	Cartoon				
Use by date	18 MONTHS		Size/Inner Capacity	Length(cm)		✕Width(cm)	✕Height (cm)	Inner Capacity
				20,6		10,0	21,7	6
Minimum Units of Delivery	265 cases	Packing	Materials	Glass		Volume	250 ml	
Lead Time	2/3 weeks		size/Gross weight	Length(cm)		✕ Width(cm)	✕ Height (cm)	Weight (kg)
				6,6		4,6	20,7	0,593
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>	Referenc e Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before			
					Price in Japanese market			
Certifications (Products/System)	ISO 9001, BRC, IFS, GLUTEN FREE, KOSHER							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Extra virgin Olive Oil	Italy	Average nutritional values per 100 ml	Energy kJ 3389 - kcal 824
Product Characteristics		Use Scenes (Usage • Recipes)	
<p>The PDO Val di Mazara extra virgin olive oil is a balanced olive oil. It is defined as balanced as it combines various scents in total harmony. It was created within the PDO Val di Mazara area, which includes the entire province of Palermo and the western part of the province of Agrigento and represents one of the excellences of the territory. Sweet at first taste, it then follows on to bitter and spicy notes. It adapts well to any dish and its strength lies in being able to moderate bitterness, enhancing even the most delicate flavours. Versatile by nature, it is an oil that can be used on anything. However, it particularly enhances sauces and marinades, especially those with rocket.</p>		<p>It accompanies several dishes perfectly, especially vegetables, but is also exquisite with meat and fish.</p>	

Product Picture

	Allergen (Specific Raw Materials)
	NA