

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

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|----------------------------------|--|-----------------|---|---|-------------------|---------------------|----------------------|
| Name of Product | Bono Italian Filtered Extra Virgin Olive Oil Organic | | | | | | |
| JAN Code | 8 024460 90010 8 | Package | Materials | Cartoon | | | |
| Use by date | 18 MONTHS | | Size/Inner Capacity | Length(cm) 26,8 | Width(cm) 18,0 | Height (cm) 28,3 | Inner Capacity 6 |
| Minimum Units of Delivery | 185 cases | Packing | Materials | Glass | | Volume | 500 ml |
| Lead Time | 2/3 weeks | | size/Gross weight | Length(cm) 8,7 | Width(cm) 8,7 | Height (cm) 27,3 | Weight (kg) 1,359 |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen | Reference Price | <input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF | Prices are valid before | | | |
| | | | | Price in Japanese market *varied by terms and conditions | | | |
| Certifications (Products/System) | ISO 9001, BRC, IFS, GLUTEN FREE, KOSHER, JAS, ORGANIC | | | | | | |

| 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 |
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| Product Characteristics | Use Scenes (Usage · Recipes) | | |
| Bono Italian filtered Organic extra virgin olive oil is a harmoniously blended product sourced primarily from Southern Italy, with a focus on Sicily, Calabria, and Puglia. Despite being a blend, it maintains over 50% of its Sicilian character. The label features Charlemagne, symbolizing regality. The oil offers an initially sweet taste with balanced bitter and spicy notes, making it versatile for Mediterranean dishes. Its good fluidity and quality filtration enhance its usability, making it a premium choice for culinary applications. | | | |

■ Product Picture

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