

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Bono PDO Valle del Belice Extra Virgin Olive Oil						
JAN Code	8 024460 125013	Package	Materials	Cartoon			
Use by date	18 MONTHS		Size/Inner Capacity	Length(cm) 20,6	Width(cm) 10,0	Height (cm) 21,7	Inner Capacity 6
Minimum Units of Delivery	265 cases	Packing	Materials	Glass		Volume	250 ml
Lead Time	2/3 weeks		size/Gross weight	Length(cm) 6,6	Width(cm) 4,6	Height (cm) 20,7	Weight (kg) 0,593
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						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Extra virgin Olive Oil	Sicily	Average nutritional values per 100 ml	Energy kJ 3389 - kcal 824
Product Characteristics	Use Scenes (Usage · Recipes)		
Valle del Belice PDO extra virgin olive oil is a single variety olive oil, produced by the cold pressing of a single cultivar, the prestigious Nocellara del Belice. Its character is defined as moderate because despite its great expressive power, it does not create taste imbalances. Rich in flavour but balanced, it is an extra virgin of great personality, and its freshness can be tasted in food without creating imbalances. With its high condensing effect - just a drizzle is enough - it is a versatile oil, to be used both raw and cooked.	It accompanies several dishes perfectly, especially vegetables, but is also exquisite with meat and fish.		

■ Product Picture

	Allergen (Specific Raw Materials) NA