

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Confettura di Ciliegie di Bracigliano IGP				
JAN Code		Package	Materials		
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	300	Packing	Materials	glass	Volume
Lead Time	15 day		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Tempreture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<input type="checkbox"/> FOB <input type="checkbox"/> CIF € 7.00/kg + VAT *varied by terms and conditions	Prices are valid before		
			Price in Japanese market		
Certifications (Products/System)	IGP - BIO				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cherry jam made with "Ciliegia di	Bracigliano (Italy)		
Product Characteristics		Use Scenes (Usage - Recipes)	
<p>Ciliegia di Bracigliano PGI is a premium sweet cherry grown in the Bracigliano area (Campania, Southern Italy), where the local microclimate and traditional know-how support slow, balanced ripening and a distinctive aromatic profile. The cherries are appreciated for their intense fragrance, bright, clean fruit notes, and a pleasant balance of sweetness and freshness. When fully ripe they show a deep red colour, firm yet juicy flesh, and a persistent, elegant finish that makes them ideal both for fresh consumption and for high-quality processing.</p> <p>PGI (Protected Geographical Indication) guarantees the link to the territory and a production process carried out according to certified specifications, ensuring traceability and</p>		<p>Typical uses: gourmet jam and preserves, cherry liqueur, pastry fillings, gelato, desserts, pairing with cheeses, and mixology.</p>	

Product Picture

	70% "Ciliegia di Bracigliano IGP (PGI)" cherries, sugar, lemon juice**)**)
	Allergen (Specific Raw Materials)

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Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Wholesale price (retailer): € 4.00/unit + VAT Retail price (public): € 4.50/unit + VAT *varied by terms and conditions	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)	IGP - BIO				

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	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name		ASSOIG			
Annual Sales				Numbers of Employees	
Name of Representative		Vincenzo De Maio			
Messages to Purchasers		Taste the character of Campania through Bracigliano Cherry PGI: intense aroma, deep red fruit notes, and a clean finish—now in gourmet jam and cherry liqueur. Perfect for premium gifting, desserts, and cocktails. Visit us for a guided tasting and partnership proposals.			
Website Address		https://assoig.com			
Company's Address	〒	Viale Verdi 1/Y - 84131 Salerno (Italy)			
Factory's Address	〒	Via Casaldamato, 32 83020 Forino (AV) Italy			
Name of the Person in Charge	Vincenzo De Maio		E-mail Address	ciliegiadibraciglianoigo@gmail.com	
Phone Number	+393341962014		Fax Number		

■ Selling Points of the production process

<p>Careful selection of “Bracigliano Cherry PGI” and small-batch processing to preserve the fruit's aroma and identity. A clean recipe (70% cherries, sugar, lemon juice) with gentle, temperature-controlled cooking to maintain a balanced sweet-fresh profile. Hot filling and immediate sealing to ensure product stability and food safety. PGI-linked traceability and quality checks across production steps, managed under food safety procedures (HACCP).</p>		
Pictures		
		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection)			
Hygiene Management	Production Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge	Vincenzo De Maio	Phone number	+393395252703
	Documentation				