

# FCP Format for Exhibition and Business Meeting

## Product Profile / Terms and Conditions

Name of Product	<b>PESTO ALLA GENOVESE</b>				
JAN Code	8013367015855	Package	Materials	CARDBOARD BOX	
Use by date	24 months · shelf stable		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity	
Minimum Units of Delivery	1 PALLET	Packing	Materials	GLASS	Volume 156,0
Lead Time	15 DAYS		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications (Products/System)	BRC CERTIFICATION, PRODUCT CERTIFICATION				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
OLIVE OIL	EU	Energy: 2717 kj, 649 Kcal	62%
CONCENTRATED BASIL	ITALY	Total Fat: 67 g	25%
CASHEW NUTS	NOT EU	Saturated fat: 10 g	7%
SALT	EU	Carbohydrates: 4,4 g	3%
WHEY	EU	Sugars: 1,6 g	1%
CORN STARCH	NOT EU	Protein: 3,4 g	0,60%
WINE VINEGAR	ITALY	Fiber: 7,4 g	0,50%
GARLIC	NOT EU	Salt: 3,5 g g	0,40%
MATURED AND PARMESAN CHEESES	ITALY		0,20%
PINE NUTS	NOT EU		0,20%
CITRIC ACID	EU		0,05%
LACTIC ACID	EU		0,05%
Product Characteristics		Use Scenes (Usage · Recipes)	
READY PRODUCT. PESTO NOT PASTEURIZED, STABLE AT ROOM TEMPERATURE FOR Aw AND Ph.		SUTIABLE TO DRESS PASTA, SALAD AND SANDWICHES.	

## Product Picture

	CASHEW NUTS, MILK. MAY CONTAIN TRACES OF PEANUTS.
	<p align="center"><b>Allergen</b> (Specific Raw Materials)</p>

## ■ Company's profile

Company's Name	COSTA LIGURE		
Annual Sales		Numbers of Employees	60
Name of Representative	DANIELE VIALE		写真
Messages to Purchasers	Premium fresh taste that stands out on the shelf 24 months shelf life in glass / 12 months in plastic No cold chain required → lower logistics and storage costs Certified food safety through a patented process Clean label products aligned with current consumer demand		
Website Address			
Company's Address	〒 Taggia	Reg. Prati Pescine	
Factory's Address	〒 Taggia	Reg. Prati Pescine	
Name of the Person in Charge	Carlotta Henke	E-mail Address	<a href="mailto:carlotta@costaligure.it">carlotta@costaligure.it</a>
Phone Number	390.184.485.343	Fax Number	

## ■ Selling Points of the production process

<ul style="list-style-type: none"> <li>✓ Non-Thermal Processing No heat treatment / no pasteurization Preserves original organoleptic properties: taste, color, texture and aroma Delivers a product experience close to freshly made pesto</li> <li>✓ Patented Production Technology Proprietary and certified process Effective microbial reduction without thermal stress High food safety standards with premium product quality</li> <li>✓ Clean Label &amp; Natural Recipe No preservatives Fully aligned with clean label and natural food trends</li> <li>✓ Long Shelf Life at Ambient Temperature 24 months in glass jars 12 months in plastic buckets Stable at room temperature, no cold chain required</li> </ul> <p>Benefits for distributors and retailers:</p>
<b>Pictures</b>


## ■ 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	SELECTION OF RAW MATERIALS., MIXING IN THE CUTTER, CHECK OF PH AND AW, PRODUCT FILTERING, VOLUMETRIC FILLING, WEIGHT CONTROL, METAL DETECTION, LIDS CLOSING, VACUUM TEST, X RAY, LABELLING, CHEMICAL			
	Employees	60			
	Facilities and Equipments	1 FACILITY, 3 INDUSTRIAL CUTTERS, 2 FILLING LINES, 3 LABELING MACHINES			
Emergency Response	The Contact Points	The person in charge	SABRINA GROSSO	Phone number	393292057903
	Documentation				