

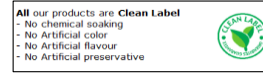


# FoodExpert

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Version 2025-04-14		FF-OBCN-039 Chicken spring roll 50 pieces	
	Inner-Pack	Master carton	
GS1 item number (GTIN)	05425034132308	05425034132315	
Information provider GLN	5425034130007	5425034130007	
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA	
Product level?	BASE_UNIT_OR_EACH	CASE	
Product classification code	10005769	10005769	
Is it a consumer unit/Foodservice item?	TRUE	FALSE	
In which countries will the product be sold?[0]	Belgium	Belgium	
In which countries will the product be sold?[1]	Netherlands	Netherlands	
Product description[0] - Product description	Chicken Spring Roll	Chicken Spring Roll	
Product description[0] - Language	en-GB	en-GB	
Product description[1] - Product description	Frühlingsrolle mit Hühnchen	Frühlingsrolle mit Hühnchen	
Product description[1] - Language	de-DE	de-DE	
Product description[2] - Product description	Rouleaux de printemps au poulet	Rouleaux de printemps au poulet	
Product description[2] - Language	fr-BE	fr-BE	
Product description[3] - Product description	Kip Loempia	Kip Loempia	
Product description[3] - Language	nl-BE	nl-BE	
Brand (AUDIT)	OrienBites	OrienBites	
Net content (AUDIT)[0] - Net content (AUDIT)		50	12
Net content (AUDIT)[0] - Unit of measure (AUDIT)	Pieces		KGM
Net content (AUDIT)[1] - Net content (AUDIT)		1	
Net content (AUDIT)[1] - Unit of measure (AUDIT)	KGM		
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB	
Regulated product name (AUDIT)	Frozen pastry filled with vegetables 28 % and chicken	Frozen pastry filled with vegetables 28 % and chicken	
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE	
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorener Teig gefüllt mit Gemüse 28 % und Hühn	Gefrorener Teig gefüllt mit Gemüse 28 % und Hühn	
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE	
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Pâte surgelée farcie de légumes 28 % et poulet	Pâte surgelée farcie de légumes 28 % et poulet	
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE	
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Diepvriesdeeg gevuld met groenten 28 % en kip	Diepvriesdeeg gevuld met groenten 28 % en kip	
Usage instructions (AUDIT)[0] - Language	en-GB	en-GB	
Usage instructions (AUDIT)[0] - Usage instruction (AUDIT)	For best results, cook from frozen. If defrosted, do not refreeze	For best results, cook from frozen. If defrosted, do not refreeze	
Usage instructions (AUDIT)[1] - Language	de-DE	de-DE	
Usage instructions (AUDIT)[1] - Usage instruction (AUDIT)	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	
Usage instructions (AUDIT)[2] - Language	fr-BE	fr-BE	
Usage instructions (AUDIT)[2] - Usage instruction (AUDIT)	Pour de meilleurs résultats, faites cuire surgelé. En cas de décongélation, ne pas recongeler.	Pour de meilleurs résultats, faites cuire surgelé. En cas de décongélation, ne pas recongeler.	
Usage instructions (AUDIT)[3] - Language	nl-BE	nl-BE	
Usage instructions (AUDIT)[3] - Usage instruction (AUDIT)	Voor het beste resultaat, kook uit bevroren. Naontdooing niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Naontdooing niet opnieuw invriezen.	
Storage instructions (AUDIT)[0] - Language	en-GB	en-GB	
Storage instructions (AUDIT)[0] - Storage instruction (AUDIT)	Store at or below -18 °C to maintain product quality until best before date.	Store at or below -18 °C to maintain product quality until best before date.	
Storage instructions (AUDIT)[1] - Language	de-DE	de-DE	
Storage instructions (AUDIT)[1] - Storage instruction (AUDIT)	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.	
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE	
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	
Storage instructions (AUDIT)[3] - Language	nl-BE	nl-BE	
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.	
Net content statement (AUDIT)[0] - Language	en-GB	en-GB	
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	1 kg e	12 kg (12 x 1 kg e)	
Net content statement (AUDIT)[1] - Language	de-DE	de-DE	
Net content statement (AUDIT)[1] - Net content statement (AUDIT)	1 kg e	12 kg (12 x 1 kg e)	
Net content statement (AUDIT)[2] - Language	fr-BE	fr-BE	

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Net content statement (AUDIT)[2] - Net content statement (AUDIT)	1 kg e	12 kg (12 x 1 kg e)
Net content statement (AUDIT)[3] - Language	nl-BE	nl-BE
Net content statement (AUDIT)[3] - Net content statement (AUDIT)	1 kg e	12 kg (12 x 1 kg e)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Pastry [water, WHEAT flour (GLUTEN), rice bran oil, salt], chicken meat 15 %, cabbage, carrot, leek, sugar, rice bran oil, SOY sauce [water, defatted SOYBEAN, WHEAT (GLUTEN), salt, sugar], bell pepper, garlic, salt, pepper.	Ingredients: Pastry [water, WHEAT flour (GLUTEN), rice bran oil, salt], chicken meat 15 %, cabbage, carrot, leek, sugar, rice bran oil, SOY sauce [water, defatted SOYBEAN, WHEAT (GLUTEN), salt, sugar], bell pepper, garlic, salt, pepper.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Teig [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Hühnerfleisch 15 %, Kohl, Karotte, Lauch, Zucker, Reiskleieöl, SOJAsauce [Wasser, entfettete SOJABOHNE, WEIZEN (GLUTEN), Salz, Zucker], Paprika, Knoblauch, Salz, Pfeffer.	Zutaten: Teig [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Hühnerfleisch 15 %, Kohl, Karotte, Lauch, Zucker, Reiskleieöl, SOJAsauce [Wasser, entfettete SOJABOHNE, WEIZEN (GLUTEN), Salz, Zucker], Paprika, Knoblauch, Salz, Pfeffer.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Pâte [eau, farine de BLÉ (GLUTEN), huile de son de riz, sel], viande de poulet 15 %, chou blanc, carotte, poireau, sucre, huile de son de riz, sauce SOJA [eau, GRAINES DE SOJA dégraissées, BLÉ (GLUTEN), sel, sucre], paprika, ail, sel, poivre.	Ingrédients: Pâte [eau, farine de BLÉ (GLUTEN), huile de son de riz, sel], viande de poulet 15 %, chou blanc, carotte, poireau, sucre, huile de son de riz, sauce SOJA [eau, GRAINES DE SOJA dégraissées, BLÉ (GLUTEN), sel, sucre], paprika, ail, sel, poivre.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Deeg [water, TARWEBLOEM (GLUTEN), rijst zemelen olie, zout], kippenvlees 15 %, kool, wortel, prei, suiker, rijst zemelen olie, SOJAsaus [water, ontvette SOJABONEN, TARWE (GLUTEN), zout, suiker], paprika, knoflook, zout, peper.	Ingrediënten: Deeg [water, TARWEBLOEM (GLUTEN), rijst zemelen olie, zout], kippenvlees 15 %, kool, wortel, prei, suiker, rijst zemelen olie, SOJAsaus [water, ontvette SOJABONEN, TARWE (GLUTEN), zout, suiker], paprika, knoflook, zout, peper.
Country of origin code[0]	Thailand	Thailand
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Contacts (AUDIT)[0] - Contact type code (AUDIT)	CXC	BZL
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert BV	Food Expert BV
Contacts (AUDIT)[0] - Contact GLN	5425034130007	5425034130007
Contacts (AUDIT)[0] - Address (AUDIT)	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeillaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeillaart, Belgium.
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@orienbites.com
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com
Certification Information (AUDIT)[0] - Certification agency	BV	BV
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - Short product name	Chicken Spring Roll	Chicken Spring Roll
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Frühlingsrolle mit Hühnchen	Frühlingsrolle mit Hühnchen
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Rouleaux de printemps au poulet	Rouleaux de printemps au poulet
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Kip Loempia	Kip Loempia
Short product name[3] - Language	nl-BE	nl-BE
Functional name[0] - Functional name	Chicken Spring Roll	Chicken Spring Roll
Functional name[0] - Language	en-GB	en-GB
Functional name[1] - Functional name	Frühlingsrolle mit Hühnchen	Frühlingsrolle mit Hühnchen
Functional name[1] - Language	de-DE	de-DE
Functional name[2] - Functional name	Rouleaux de printemps au poulet	Rouleaux de printemps au poulet
Functional name[2] - Language	fr-BE	fr-BE
Functional name[3] - Functional name	Kip Loempia	Kip Loempia
Functional name[3] - Language	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - Maximum temperature	-18	-18
Temperature Information[0] - Maximum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Minimum temperature - Minimum temperature	-22	-22
Temperature Information[0] - Minimum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING
Additional product identification[0] - Additional product identification	FF-OBCN-039-E	FF-OBCN-039
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	TRUE	FALSE
Is trade item a despatch unit	FALSE	TRUE

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	Inner-Pack	Master carton
Is trade item an orderable unit	FALSE	TRUE
Display unit indicator	FALSE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth	250	400
Depth - Unit of measure	MMT	MMT
Height - Height	50	275
Height - Unit of measure	MMT	MMT
Width - Width	190	330
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	1,08	13,415
Gross weight - Unit of measure	KGM	KGM
Net weight - Net weight	1	12
Net weight - Unit of measure	KGM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	70	450
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Unit of measure	GRM	GRM
PackagingInformation[0] - Packaging material[0] - Packaging material colour code reference	NON_TRANSPARENT_OTHER	NON_TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[0] - Packaging material classification code	FLEXIBLE	FLEXIBLE
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_PE	POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity	10	5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Unit of measure	GRM	GRM
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference	TRANSPARENT_OTHER	TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[1] - Packaging material classification code	FLEXIBLE	FLEXIBLE
PackagingInformation[0] - Pallet type code		11
Packaging marked returnable indicator	FALSE	FALSE
Tax information per target market[0] - Target market[0]	Belgium	Belgium
Tax information per target market[0] - Tax agency code	281	281
Tax information per target market[0] - Tax information[0] - Tax type code	VAT	VAT
Tax information per target market[0] - Tax information[0] - Tax category code	LOW	LOW
Tax information per target market[1] - Target market[0]	Netherlands	Netherlands
Tax information per target market[1] - Tax information[0] - Tax agency code	200	200
Tax information per target market[1] - Tax information[0] - Tax type code	VAT	VAT
Tax information per target market[1] - Tax information[0] - Tax category code	LOW	LOW
Customs classification[0] - Customs classification value	19022091	19022091
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging[0] - Packaging date type code	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Trade item lifespan per target market[0] - Target market[0]	Belgium	Belgium
Trade item lifespan per target market[0] - Target market[1]	Netherlands	Netherlands
Trade item lifespan per target market[0] - Lifespan - Minimum Days of Shelf Life from Production (in days)	730	730
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (in days)	180	180
Number of servings per package	50	50
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT)	100	100

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Nutritional header (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - Language	en-GB	en-GB
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-	ENER-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1020	1020
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	KJO	KJO
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Quantity (AUDIT)	243	243
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Unit of measure (AUDIT)	Kcal	Kcal
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient code (AUDIT)	FAT	FAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	9,5	9,5
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient code (AUDIT)	FASAT	FASAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Quantity (AUDIT)	3,8	3,8
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL	CHOAVL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Quantity (AUDIT)	28	28
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-	SUGAR-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	4,1	4,1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	2	2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Quantity (AUDIT)	10,6	10,6
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	SALTEQ	SALTEQ

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Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1	1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Provenance statements (AUDIT)[0] - Language	en-GB	en-GB
Provenance statements (AUDIT)[0] - Provenance statement (AUDIT)	Product of Thailand	Product of Thailand
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Erzeugnis aus Thailand	Erzeugnis aus Thailand
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Fabriqué au Thaïlande	Fabriqué au Thaïlande
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	In Thailand geproduceerd	In Thailand geproduceerd
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Cook for 4 minutes.	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Cook for 4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 4 Minuten frittieren.	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 4 Minuten frittieren.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 4 minutes.	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 4 minuten.	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 4 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code	DEEP_FRY	DEEP_FRY
Seasonal product indicator	FALSE	FALSE
Genetically modified declaration code	FREE_FROM	FREE_FROM
Loose or Pre-Packaged Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034132308
Next lower level trade item[0] - Count of each specific product		12
Non-GTIN Logistic Unit Depth/Length - Non-GTIN Logistic Unit Depth/Length		99
Non-GTIN Logistic Unit Depth/Length - Unit of measure		CMT
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height		180
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		80
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		507,94
Non-GTIN Logistic Unit Gross Weight - Unit of measure		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		6
Count of This Specific Item in a Non-GTIN Logistic Unit		36
Number of Units per Layer in a non-GTIN Pallet		6

No.	Allergen	Presence	Presence unintentionally	Absence guaranteed
1	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (1); (b) wheat based maltodextrins (1); (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	Yes		
2	Crustaceans and products thereof		Yes	
3	Eggs and products thereof		Yes	
4	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;		Yes	
5	Peanuts and products thereof		Yes	
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat ( 1 ); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	Yes		
7	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;		Yes	
8	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;			Yes
9	Celery and products thereof;			Yes
10	Mustard and products thereof		Yes	
11	Sesame seeds and products thereof		Yes	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;		Yes	
13	Lupin and products thereof			Yes

14	Molluscs and products thereof		Yes	
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