



www.orienbites.com

FOOD EXPERT BV  
The Woods, Ildefonse Vandammestraat 5 / 7,  
1560 Hoeilaart, Belgium.  
Telephone: (32) 2 732 28 80  
Email: info@orienbites.com  
Website: www.orienbites.com

All our products are Clean Label  
- No chemical soaking  
- No Artificial color  
- No Artificial flavour  
- No Artificial preservative



Version 2025-06-19

OriënBites Green Curry Chicken Deli (FF-OBCN-060)		
	Inner-Pack	Master Carton
GS1 item number (GTIN)	05425034131035	05425034131042
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	OriënBites Green Curry Chicken Deli	OriënBites Green Curry Chicken Deli
Product description [0] - Language	en-GB	en-GB
Product description [1] - Product description	OriënBites Grünes Curry Huhn Deli	OriënBites Grünes Curry Huhn Deli
Product description [1] - Language	de-DE	de-DE
Product description [2] - Product description	OriënBites Poulet Curry Vert Deli	OriënBites Poulet Curry Vert Deli
Product description [2] - Language	fr-BE	fr-BE
Product description [3] - Product description	OriënBites Groene Curry Kip Deli	OriënBites Groene Curry Kip Deli
Product description [3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OriënBites	OriënBites
Net content (AUDIT)[0] - Net content (AUDIT)	84	6
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)[0] - Regulated product name (AUDIT)	Pastry filled with chicken and vegetables	Pastry filled with chicken and vegetables
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gebäck gefüllt mit Huhn und Gemüse	Gebäck gefüllt mit Huhn und Gemüse
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Pâtisserie farcie de poulet et légumes	Pâtisserie farcie de poulet et légumes
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Gebak gevuld met kip en groenten	Gebak gevuld met kip en groenten
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 re-freeze.	For best results, cook from frozen. If defrosted, do not re-freeze.
Usage instructions (AUDIT)[1] - Language	de-DE	de-DE
Usage instructions (AUDIT)[1] - Usage instruction (AUDIT)	Für die besten Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	Für die besten 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 in bevroren toestand klaarmaken. Eenmaal ontdooid, niet opnieuw invriezen.	Voor het beste resultaat in bevroren toestand klaarmaken. Eenmaal ontdooid, 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 aufrechtzuerhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.
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)	Invriezen op -18°C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden.	Invriezen op -18°C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	1 kg e	6 kg (6 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], coconut milk, chicken 15 %, bamboo shoot 10 %, sugar, basil 3 %, rice bran oil, water, chilli, modified tapioca starch, FISH sauce (Anchovy FISH, salt, sugar), green curry paste 1 % [green chilli, lemongrass, salt, garlic, galangal, SHRIMP (CRUSTACEAN), kaffir lime peel, coriander, pepper, cumin, turmeric], coriander, cumin, garlic, pandan leaf.	Ingredients: Pastry [water, WHEAT flour (GLUTEN), rice bran oil, salt], coconut milk, chicken 15 %, bamboo shoot 10 %, sugar, basil 3 %, rice bran oil, water, chilli, modified tapioca starch, FISH sauce (Anchovy FISH, salt, sugar), green curry paste 1 % [green chilli, lemongrass, salt, garlic, galangal, SHRIMP (CRUSTACEAN), kaffir lime peel, coriander, pepper, cumin, turmeric], coriander, cumin, garlic, pandan leaf.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE

OriënBites Green Curry Chicken Deli (FF-OBCN-060)		
Inner-Pack	Master Carton	
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Gebäck [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Kokosmilch, Huhn 15 %, Bambusspross 10 %, Zucker, Basilikum 3 %, Reiskleieöl, Wasser, Chili, modifizierte Tapiokastärke, FISCHsauce (SardellenFISCH, Salz, Zucker), grüne Curry-Paste 1 % [grüne Chilis, Zitronengras, Salz, Knoblauch, Galangal, GARNELEN (KREBSTIERE), Kaffirlimettenschale, Koriander, Pfeffer, Kreuzkümmel, Kurkuma], Koriander, Kreuzkümmel, Knoblauch, Pandanblatt.	Zutaten: Gebäck [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Kokosmilch, Huhn 15 %, Bambusspross 10 %, Zucker, Basilikum 3 %, Reiskleieöl, Wasser, Chili, modifizierte Tapiokastärke, FISCHsauce (SardellenFISCH, Salz, Zucker), grüne Curry-Paste 1 % [grüne Chilis, Zitronengras, Salz, Knoblauch, Galangal, GARNELEN (KREBSTIERE), Kaffirlimettenschale, Koriander, Pfeffer, Kreuzkümmel, Kurkuma], Koriander, Kreuzkümmel, Knoblauch, Pandanblatt.
Ingredient statement (AUDIT)[2] - Language	fr-BE	
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Pâtisserie [eau, farine de BLÉ (GLUTEN), huile de son de riz, sel], lait de coco, poulet 15 %, pousses de bambou 10 %, sucre, basilic 3 %, huile de son de riz, eau, piment, amidon de tapioca modifié, sauce de POISSON (ANCHOIS, sel, sucre), pâte de curry vert 1 % [piment vert, citronnelle, sel, ail, galanga, CREVETTES (CRUSTACÉ), écorce de lime kaffir, coriandre, poivre, cumin, curcuma], coriandre, cumin, ail, feuille de pandan.	
Ingredient statement (AUDIT)[3] - Language	nl-BE	
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Gebak [water, TARWEbloem (GLUTEN), rijstzemelenolie, zout], kokosmelk, kip 15 %, bamboescheut 10 %, suiker, basilicum 3 %, rijstzemelenolie, water, chili, gemodificeerd tapiocazetmeel, VISsaus (ANSJOVIS, zout, suiker), groene currypasta 1 % [groene peper, citroengras, zout, knoflook, laos, GARNALEN (SCHAALDIEREN), kaffir limoenschil, koriander, peper, komijn, kurkuma], koriander, komijn, knoflook, pandanblad.	
Country of origin code[0]	THAILAND	
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	
Certification Information (AUDIT)[0] - Certification agency	BV	
Certification Information (AUDIT)[0] - Certification standard	IFS	
Certification Information (AUDIT)[0] - Certification value (AUDIT)	2 years	
Contacts (AUDIT)[0] - Contact type code (AUDIT)	CXC	
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert BV	
Contacts (AUDIT)[0] - Contact GLN	5425034130007	
Contacts (AUDIT)[0] - Address (AUDIT)	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.	
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	
Short product name[0] - Short product name	OB Green Curry Chicken Deli	
Short product name[0] - Language	en-GB	
Short product name[1] - Short product name	OB Grünes Curry Huhn Deli	
Short product name[1] - Language	de-DE	
Short product name[2] - Short product name	OB Poulet Curry Vert Deli	
Short product name[2] - Language	fr-BE	
Short product name[3] - Short product name	OB Groene Curry Kip Deli	
Short product name[3] - Language	nl-BE	
Functional name (AUDIT)[0] - Functional name (AUDIT)	Green Curry Chicken Deli	
Functional name (AUDIT)[0] - Language	de-DE	
Functional name (AUDIT)[1] - Functional name (AUDIT)	Grünes Curry Huhn Deli	
Functional name (AUDIT)[1] - Language	en-GB	
Functional name (AUDIT)[2] - Functional name (AUDIT)	Poulet Curry Vert Deli	
Functional name (AUDIT)[2] - Language	fr-BE	
Functional name (AUDIT)[3] - Functional name (AUDIT)	Groene Curry Kip Deli	
Functional name (AUDIT)[3] - Language	nl-BE	
Temperature Information[0] - Maximum temperature - Maximum temperature	-18	
Temperature Information[0] - Maximum temperature - Unit of measure	CEL	
Temperature Information[0] - Minimum temperature - Minimum temperature	-22	
Temperature Information[0] - Minimum temperature - Unit of measure	CEL	
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	
Additional product identification[0] - Additional product identification	FF-OBCN-060-E	
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	
Is Trade Item A Base Unit	TRUE	
Is trade item a despatch unit	FALSE	
Is trade item an orderable unit	FALSE	
Display unit indicator	FALSE	
Is trade item a variable unit	FALSE	
Depth - Depth	285	
Depth - Unit of measure	MMT	
Height - Height	60	
Height - Unit of measure	MMT	

OriënBites Green Curry Chicken Deli (FF-OBCN-060)		
Inner-Pack	Master Carton	
Width - Width	195	300
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	1,104	6,969
Gross weight - Unit of measure	KGM	KGM
Net weight - Net weight	1	6
Net weight - Unit of measure	KGM	KGM
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_OTHER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity	94	345
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity	94	345
PackagingInformation[0] - Packaging material[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] - Packaging Material Quantity	12	5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity	12	5
PackagingInformation[0] - Packaging material[1] - 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] - Packaging level		2
PackagingInformation[0] - Pallet type code		11
Packaging marked returnable indicator (AUDIT)	FALSE	FALSE
Tax information per target market[0] - Target market[0]	BELGIUM	BELGIUM
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 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 (AUDIT)[0] - Packaging date type code (AUDIT)	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(AUDIT)	80	84
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT)	100	100
Nutritional header (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - Language	en-GB	en-GB
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - Daily intake reference (AUDIT)	** RI=Reference intake. * Reference intake of an average adult (8400kj/2000kcal).	** RI=Reference intake. * Reference intake of an average adult (8400kj/2000kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[1] - Language	de-DE	de-DE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[1] - Daily intake reference (AUDIT)	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kj/2000 kcal).	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kj/2000 kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - Language	fr-BE	fr-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - Daily intake reference (AUDIT)	** AR=Apport de référence. * Apport de référence pour un adulte-type (8400 kj/2000 kcal).	** AR=Apport de référence. * Apport de référence pour un adulte-type (8400 kj/2000 kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[3] - Language	nl-BE	nl-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[3] - Daily intake reference (AUDIT)	** RI=Referentie-inname. * Referentie-inname van een gemiddelde volwassene (8400 kj/2000 kcal).	** RI=Referentie-inname. * Referentie-inname van een gemiddelde volwassene (8400 kj/2000 kcal).
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-	ENER-

OrienBites Green Curry Chicken Deli (FF-OBCN-060)		
Inner-Pack	Master Carton	
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)	1292	1292
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)	309	309
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)	14	14
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)	7,7	7,7
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)	34	34
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)	6,2	6,2
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)	1,2	1,2
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)	8,2	8,2
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
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
Nutritional header (AUDIT)[1] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[1] - Nutrient basis quantity (AUDIT)	12	12
Nutritional header (AUDIT)[1] - Unit of measure (AUDIT)	GRM	GRM

OriënBites Green Curry Chicken Deli (FF-OBCN-060)	
Inner-Pack	Master Carton
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[0] - Language	en-GB
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[0] - Daily intake reference (AUDIT)	** RI=Reference intake. * Reference intake of an average adult (8400 kJ/2000 kcal).
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[1] - Language	de-DE
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[1] - Daily intake reference (AUDIT)	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kJ/2000 kcal).
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[2] - Language	fr-BE
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[2] - Daily intake reference (AUDIT)	** AR=Apport de référence. * Apport de référence pour un adulte-type (8400 kJ/2000 kcal).
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[3] - Language	nl-BE
Nutritional header (AUDIT)[1] - Daily intake reference (AUDIT)[3] - Daily intake reference (AUDIT)	** RI=Referentie-inname. * Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal).
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Nutrient value precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Daily nutrient value percentage (AUDIT)	2
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Quantity (AUDIT)	155
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	KJO
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Quantity (AUDIT)	37
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Unit of measure (AUDIT)	KCAL
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[0] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Nutrient code (AUDIT)	FAT
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Daily nutrient value percentage (AUDIT)	2
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1,7
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[1] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Nutrient code (AUDIT)	FASAT
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Nutrient value precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Daily nutrient value percentage (AUDIT)	5
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0,9
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[2] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Nutrient value precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Daily nutrient value percentage (AUDIT)	2
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Quantity (AUDIT)	4,1
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[3] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-

OriënBites Green Curry Chicken Deli (FF-OBCN-060)		
	Inner-Pack	Master Carton
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Daily nutrient value percentage (AUDIT)	1	1
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0,7	0,7
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[4] - Daily nutrient value percentage precision code (AUDIT)	LESS_THAN	LESS_THAN
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	LESS_THAN	LESS_THAN
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0,5	0,5
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Daily nutrient value percentage (AUDIT)	2	2
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1	1
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[6] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	SALTEQ	SALTEQ
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Daily nutrient value percentage (AUDIT)	2	2
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0,12	0,12
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[7] - Daily nutrient value percentage precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Daily nutrient value percentage (AUDIT)		0
Nutritional header (AUDIT)[1] - Nutrient details (AUDIT)[5] - Daily nutrient value percentage precision code (AUDIT)		APPROXIMATELY
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	fr-BE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Produkt aus Thailand	Produit de Thaïlande
Provenance statements (AUDIT)[2] - Language	fr-BE	nl-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Produit de Thaïlande	Product van Thailand
Provenance statements (AUDIT)[3] - Language	nl-BE	
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	Product van Thailand	
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: Oven Bake: Preheat the oven to 170 °C. Place the items evenly on the baking tray and bake for 12 minutes or until golden brown and turn half way during cook.	Cooking Instructions: Oven Bake: Preheat the oven to 170 °C. Place the items evenly on the baking tray and bake for 12 minutes or until golden brown and turn half way during cook.
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: Ofen: Den Ofen auf 170 °C vorheizen. Produkte gleichmäßig auf das Backblech verteilen und 12 Minuten backen, bis sie goldbraun sind. Einmal wenden.	Zubereitung: Ofen: Den Ofen auf 170 °C vorheizen. Produkte gleichmäßig auf das Backblech verteilen und 12 Minuten backen, bis sie goldbraun sind. Einmal wenden.
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)	Méthode de préparation: Au four: Préchauffer le four à 170 °C. Répartir équitablement les aliments sur la plaque de cuisson et faire cuire pendant 12 minutes ou jusqu'à ce qu'ils soient dorés et tournez à moitié pendant la cuisson.	Méthode de préparation: Au four: Préchauffer le four à 170 °C. Répartir équitablement les aliments sur la plaque de cuisson et faire cuire pendant 12 minutes ou jusqu'à ce qu'ils soient dorés et tournez à moitié pendant la cuisson.

OriënBites Green Curry Chicken Deli (FF-OBCN-060)		
	Inner-Pack	Master Carton
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)	Bereidingswijze: In de oven: verwarm de oven op 170 °C. Verdeel de buideltjes gelijkmatig over het bakrooster en bak ze gedurende 12 minuten tot ze een goudbruine kleur hebben. Af en toe omdraaien voor een optimaal bakresultaat.	Bereidingswijze: In de oven: verwarm de oven op 170 °C. Verdeel de buideltjes gelijkmatig over het bakrooster en bak ze gedurende 12 minuten tot ze een goudbruine kleur hebben. Af en toe omdraaien voor een optimaal bakresultaat.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	BAKE	BAKE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Deep fry: Preheat oil to 170 °C. Fry for 3 minutes or until golden brown.	Cooking Instructions: Deep fry: Preheat oil to 170 °C. Fry for 3 minutes or until golden brown.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Frittieren: Öl auf 170 °C vorheizen. 3 Minuten braten oder bis sie goldbraun sind.	Zubereitung: Frittieren: Öl auf 170 °C vorheizen. 3 Minuten braten oder bis sie goldbraun sind.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Méthode de préparation: Friture: préchauffer l'huile à 170 °C. Faire frire pendant 3 minutes ou jusqu'à ce qu'ils soient dorés.	Méthode de préparation: Friture: préchauffer l'huile à 170 °C. Faire frire pendant 3 minutes ou jusqu'à ce qu'ils soient dorés.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingswijze: Frituren: olie voorverwarmen tot 170 °C. Bak gedurende 3 minuten of tot ze goudbruin zijn.	Bereidingswijze: Frituren: olie voorverwarmen tot 170 °C. Bak gedurende 3 minuten of tot ze goudbruin zijn.
Preparation and serving (AUDIT)[1] - Preparation Type Code (AUDIT)	DEEP_FRY	DEEP_FRY
Seasonal product indicator	FALSE	FALSE
Genetically modified declaration code	FREE_FROM	FREE_FROM
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034131035
Next lower level trade item[0] - Count of each specific product		6
Number of components per trade item		84
Non-GTIN Logistic Unit Depth/Length - Non-GTIN Logistic Unit Depth/Length		120
Non-GTIN Logistic Unit Depth/Length - Unit of measure		CMT
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height		183
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		72
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		359,512
Non-GTIN Logistic Unit Gross Weight - Unit of measure		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		8
Count of This Specific Item in a Non-GTIN Logistic Unit		48
Number of Units per Layer in a non-GTIN Pallet		6

**Allergen** **OrienBites Green Curry Chicken Deli (FF-OBCN-060)**

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	